

Additional Entrees

*Includes Choice of Specialty Salad, Two Sides, Dinner Rolls and Butter
Soups, Appetizers and Desserts Available*

Meats

Add A Chicken or Seafood Selection for a Combination Dinner

Roast New York Strip with a Port Demi Reduction and Balsamic Glazed Pearl Onions-21.50

Oak Grilled Tri-Tip Chimichurri with a Tangy Fresh Herb Relish-13.50

Rosemary and Garlic Crusted Leg of Lamb with an Herb Jus and Mint Pesto-18.50

Rack of Lamb in a Whole Grain Mustard Crust with a Pomegranate Demi Glace Reduction-Market Price

Fennel Crusted Pork Loin with Roasted Apples, Onions and an Apple Cider Reduction-14.50

Oak Grilled Rib Eye Steak with Garlic Compound Parsley Compound Butter 19.50

Chicken

To include one of the Below Selections as a Combination Add \$3.00 to your First Choice

Dijon Crusted Chicken Breast with a Whole Grain Mustard Sauce-13.00

Roasted Half Chicken with Lemon, Garlic and Parsley Topped with a Chimichurri Fresh Herb Relish-12.00

Chicken Vera Cruz with fresh salsa, cheese, green chilies and olives

Seafood

To include one of the Below Selections as a Combination Add \$6.00 to your First Choice (\$8.00 for Swordfish)

Grilled King Salmon with a Citrus Chive Beurre Blanc Sauce-15.50

Grilled Swordfish Topped with a Sicilian Olive Tapenade or Lemon Basil Compound Butter-18.00

Shrimp Scampi with Garlic, White Wine, Parsley and Lemon Butter-15.00

Seasonal Seafood Chipino Options Available-Market Price

Entree Side Choices

Sides

Three Cheese Scalloped Potato Gratin

Sour Cream and Leek Mashed Potatoes

Baked Potato with the Works

Creamy Polenta with Parmesan and Fresh Herbs

Toasted Orzo Pilaf

Herbed Rice Pilaf

Penne Marinara with Shaved Parmesan

Green Beans with bacon and Onions

Seasonal Vegetable Medley

Specialty Salads

Traditional Tossed Greens with Choice of Dressing

*Baby Greens with Toasted Walnuts, Dried Cranberry, Feta Cheese
And Balsamic Vinaigrette*

Greek Salad Tossed with Crisp Romaine and Caper Vinaigrette

Spinach Salad with Bacon and Egg in Red Wine Vinaigrette

*Red Leaf with Shaved Fennel, Shredded Carrot and Grape Tomatoes in a
Basil Vinaigrette*

Classic Caesar with Shaved Parmesan and Crouton

Seasonal Fresh Cut Fruit Salad

Desserts

Chocolate Brownie with Whipped Cream-1.75

Assorted Mini Cheesecakes-2.50

Classic Carrot Cake with Cream Cheese Frosting-2.50

Apple Crisp with Whipped Cream-2.50

Fresh Berry Compote over Vanilla Ice Cream-3.50

Chocolate Truffle Torte with Raspberry Sauce-3.50

Assorted Gourmet Cookies-1.50

Southern Bread Pudding with Bourbon Sauce-2.50

Mud Pie with Chocolate Sauce and Whipped Cream-3.50

Appetizers and Soups

Each Tray feeds 20-25 Guests

Cold Appetizers

Classic Prawn Cocktail with Lemons and Cocktail Sauce-68

Tuna Tartar with Crostini-72

Smoked Salmon Platter with Cream Cheese, Capers, Lemons, Onions and Mini Bagels-72

Bruschetta Platter with Choice of Sicilian Olive Tapenade, Artichoke and Caper or Wild Mushroom-48

Antipasto Platter with Artisan Meats, Cheeses, Olives, Pesto Tortellini, Mushrooms and Pepperoncinis-68

Imported and Domestic Cheese and Fruit Display with Fresh Berries, Crackers and Slice Baguette-68

Cubed Domestic Cheese Platter with Red Grapes-48

Vegetable Crudités with Ranch or Gorgonzola Dip-36

Hot Appetizers

Tri Tip Sliders with Peppers, Onions and Horseradish Sauce-68

Mini Cajun Lamb Chops with Ranch Dip-Market Price

Pork Sliders with Barbecue Sauce-52

Southwestern Style Crab Cakes with a Cilantro Aioli-Market Price

Thai Marinated Shrimp Skewers with Sweet Chile Sauce-72

Green Chile Artichoke Dip with Sliced Baguette-48

Mini Meatballs with Barbecue or Sweet and Sour Sauce-48

Assorted Grilled Sliced Sausages-52

Chicken Wings-Buffalo, Barbecue or Szechwan-48

Stuffed Mushrooms with Crab, Spinach and Cheese-52

Wild Mushroom Ragout over Polenta Squares with Shaved Parmesan-48

Assorted Mini Quiches-48

Soups

New England Clam Chowder-3.50

Roasted Celery Root and Parsnip Puree-2.50

Cream of Broccoli and Sharp Cheddar-2.50

Tomato Bisque with Fresh Basil-2.50

Butternut Squash Puree-2.50

Cream of Mushroom and Leek-3.00

Classic Minestrone with Grated Parmesan-3.50

Italian Themed

*Includes Choice of Specialty Salad, Two Sides, Dinner Rolls and Butter
Soups, Appetizers and Desserts Available*

Entrees

- Carved Tenderloin of Beef with a Red Wine Porcini Mushroom Sauce-21.50*
Beef Bracirole Stuffed with Prosciutto, Fontina and Pine Nuts Simmered in a Rich Tomato Gravy-21.00
Rosemary Garlic Crusted Leg of Lamb with Mint Pesto and Carved to Order-18.50
Chicken Marsala with Cremini Mushrooms and Chives-13.50
Chicken Piccata with Lemon, Capers, White Wine and Parsley-13.00
Classic Shrimp Scampi with Garlic, Lemon, White Wine, Butter and Parsley-14.50
Grilled Swordfish Brushed with an Herbed Olive Oil and Topped with a Sicilian Olive Tapenade-18.00

Pastas and Risottos

Served with Garlic Bread and Choice of Salad

- Lasagna Bolognese with Italian Sausage and Mozzarella-11.50*
Spaghetti Bolognese with Meatballs and Shaved Parmesan-10.50
Spaghetti Marinara with Roasted Seasonal Vegetables-9.50
Fettuccine Alfredo with Chicken and Mushrooms-11.50
*Duck and Pancetta Penne Pasta finished with Garlic, Shallots, Fresh Herbs and Cream
Prosciutto and Cremini Mushroom Risotto-12.00*
Butternut Squash Risotto-10.50
Linguine and Clams with Fresh Clams, Garlic, Butter, White Wine and Lemon-14.50
Spaghetti Putanesca with Capers, Olives, Tomatoes, Crushed Chiles and Garlic-12.00
Fettuccine Primavera with Roasted Seasonal Vegetables and Basil Cream Sauce-9.50
Vegetarian Lasagna in a Pesto Ricotta Cream with Roasted Vegetables-11.00

(Add \$1.50 to Substitute Ravioli or Tortellini on any Pasta Above)

Entree and Pasta Combinations

*To Include a second option Add \$3.00 to your Highest Priced Choice
(\$4.00 for Ravioli/Tortellini and \$5 for Linguine and Clams)*

Mexican and Southwestern

All Meals Served with Two Meats, Two Sides, Chips and House Made Salsa

*Chicken or Beef Enchiladas with Red or Green Sauce-\$13.50
With Shredded Lettuce, Sour Cream, Guacamole with Choice of Rice and Beans*

*Chicken and Beef Fajitas with Grilled Peppers and Onions-14.50
Served with Flour Tortillas, Pico di Gallo, Tomatillo Salsa, Sour Cream, Fresh Cilantro, and Pickled Jalapenos
with Choice of Rice and Beans*

*Taco or Tostada Bar with Choice of Meats, Sides, and Salsas-11.50/13.00 for Two Meats
Toppings Including Lettuce, Cheese, Tomatoes, Sour Cream, Fresh Cilantro, Pickled Jalapenos and Green Onion*

Meat Choices

Chile Colorado

Seasoned Ground Beef

Shredded Beef

Pork Carnitas

Chile Verde

Grilled Chicken

Shredded Chicken

Roasted Corn and Vegetables

Side Choices

Spanish Rice

Cilantro Rice

Black or Pinto Beans

Refried Beans

Salsas

Salsa Roja-Hot or Mild

Roasted Salsa Verde

Pici di Gallo

Avocado Tomatillo-Optional

Guacamole-Optional

Buffet Sandwich Platters

Add \$1.50 for Assorted Sodas and Waters

Below Items also Available as Individual Lunch Box or Pre-Made on Platters

Hot Barbecue Sandwiches and Sausages

Served Ala Carte or as a Meal with Tri-Tip Chili and Choice of Potato, Macaroni or Green Salad

Choice of Tri-Tip, Pulled Pork and Chicken Breast on a French Roll with BBQ Sauce-6.50 or 9.50 with Sides

Assorted Sausages, Hot Links and Beef Franks-\$5.75 or 8.75 with Sides

The Standard Deli Platter

Assorted Sliced Meat and Cheese Platter with Sliced Breads and French Rolls-9.25

Assorted Chips and Whole Fruit

Condiments and Spreads

Assorted Cookies

The Gourmet Deli Platter

Assorted Upscale Meat and Cheese Platter with Artisan Breads and Rolls-12.75

Grilled Vegetables, Condiments and Gourmet Spreads

Fresh Seasonal Fruit Platter

Baby Greens with Toasted Walnuts, Blue Cheese and Dried Cranberry

In a Balsamic Vinaigrette

Assorted Brownies and Cookies

Entree Salad Choices

Served Individual, Family Style or as a Salad Bar with Rolls and Butter

Tofu or Roasted Vegetables Available on all Salads

Add \$1.50 for Assorted Sodas and Waters

Asian Chicken Salad

Napa Cabbage, Snow Peas, Mandarin Oranges, Scallions, Red Bell Pepper, Fried Won Tons, Cilantro, Shredded Carrot and a Sesame Ginger Dressing-13.00

Chicken or Shrimp Caesar

Croutons, Shaved Parmesan, Tomato Wedges and Creamy Caesar Dressing 11.50/13.00 with Shrimp

Fiesta Salad with Chicken or Flank Steak

Kidney Beans, Diced Tomatoes, Black Olives, Shredded Cheese, Green Onions, Tortilla Strips and Spicy Ranch Dressing-12.50/14.00 with Flank Steak

Barbecue Chicken Salad

*Roasted Corn, Diced Tomatoes, Green Onions, Shredded Cheese, Black Beans
In Ranch Dressing and topped with a Drizzle of Barbecue Sauce-12.50*

Classic Cobb Salad with Chicken or Smoked Turkey

*Fresh Bacon, Avocado, Hard Cooked Egg, Blue Cheese, Croutons,
Black Olive and Diced Tomatoes with Choice of Ranch, Blue Cheese or Viniagrette-13.50*

Nicoise Salad with Shrimp, Tuna or Salmon

*Green Beans, Red Potatoes, Red Onion, Bell Pepper, Tomatoes, Kalamata Olives and Capers in a Fresh Herb
and Dijon Viniagrette-14.50*

Shrimp Louie

*Premium Bay Shrimp, Avocado, Tomato, Black Olives, Broccoli Florets,
And Hard Boiled Egg in a Zesty Louie Dressing-14.50*

Spinach and Smoked Turkey Salad

*Dried Cranberry, Fresh Pears, Blue Cheese and Toasted Walnuts
In a Balsamic Dressing-12.00*

Classic Chef Salad

*With Ham, Turkey, Roast Beef, Cheddar, Swiss cheese, Tomatoes, Black Olives and Croutons
Choice of Ranch, Blue Cheese or Vinaigrette Dressing-13.00*

Breakfast Menus

Continental Breakfasts

The Basic-7.50

Assorted Pastries and Muffins, Coffee and Tea, Orange Juice and Waters

The Deluxe-9.50

*Assorted Pastries and Muffins, Bagels with Cream Cheese,
Fresh Fruit Platter, Coffee and Tea, Assorted Juices and Waters*

The Healthy Choice-9.50

*Assorted Bran Muffins, Whole Grain and Wheat Bagels with Low Fat Cream Cheese, Fresh Fruit Platter with
Non Fat Vanilla Yogurt, Coffee and Tea, Assorted Juices and Waters*

Hot Breakfast Buffets

All Breakfasts Served With Assorted Juices, Waters, Coffee and Tea

The Standard-9.50

Scrambled Eggs, Home Fries, Bacon, Sausage, Mini Croissants and Bagels

The Southwestern-10.50

Chorizo and Green Chile Frittata with Cheese, Home Fries, Black Beans, Salsa and Corn Tortillas

The Italian-10.50

*Scrambled Eggs with Spinach, Mushrooms and Cheese, Grilled Italian Sausages with Peppers and Onions,
Home Fries and Parmesan Toasted Baguette*

The Gourmet Omelet Bar-14.50

*Omelets Prepared to Order with Choice of Assorted Meats and Vegetables
Served with Mini Croissants, Mini Bagels, Fresh Fruit and Home Fries*

The Benedict-14.50

*Poached Egg, English muffin, Canadian bacon and House Made Hollandaise Sauce
Served with Fresh Fruit and Home Fries*

Luau Menu

*Served with Choice of Two Meats, Three Sides, Dessert Choice and Hawaiian Dinner Rolls
Market Priced*

Meats

Kahlua Pork

Hawaiian Spare Ribs

Huli Huli Chicken Quarters

Mahi Mahi with Pineapple Teriyaki Glaze

Whole Roasted Pig

Sides

Island Fruit Salad with Papaya, Pineapple, Mango and Melon

Seasonal Stir Fried Vegetables

Spam Fried Rice

Steamed White Rice

Macaroni Salad

Mixed Baby Greens with Tropical Fruit and a Citrus Mango Vinaigrette

Hawaiian Sweet Potato Mash with Pineapple and Cinnamon

Appetizers-Optional

Lomi Lomi Salmon

Polynesian Ceviche

Chicken Satay Skewers with Peanut Sauce

Garlic Shrimp Skewers with Soy Ginger Dipping Sauce

Desserts

Pineapple Upside-Down Cake

Coconut Cream Pie

Macadamia Coconut Cake

Specialty Deserts available on Request

Crab Feed Menu

Served Family Style

Market Priced

Fresh Cracked Dungeness crab with Lemons, Cocktail Sauce and Drawn Butter

Penne Bolognese with Grated Parmesan

Mixed Green Salad with Choice of Dressings

Antipasto Platter of Provolone, Salami, Olives, Peperoncinis and Assorted Vegetables

Rolls and Butter

Mardi Gras Menu

Entrees Choices

*Entrees served with Choice of One or Two Meats, Two Sides, Cornbread and Mixed Green Salad
Market Priced*

Cajun Prime Rib

Cajun Crusted Pork Loin with Cajun Gravy

Cajun Meatloaf with Cajun Gravy

Shrimp Etouffe

Shrimp Creole

Cajun Grilled Chicken Quarters or Boneless Breast

Sides

Garlic Mashed Potatoes

Macaroni and Cheese

Simmered Red Beans and Rice

Rice Pilaf

Green Beans with Toasted Pecans

Jambalayas

Served with Cornbread and Mixed Green Salad

Chicken and Sausage Jambalaya

Shrimp and Sausage Jambalaya

Cajun Vegetable Jambalaya-Vegetarian

Entree and Jambalaya Combinations

Choice of One Meat, One Jambalaya, Two Sides, Corn Bread and Mixed Green Salad

