

CATERING MENU

BREAKFAST

(served until 10:30 a.m.)

EYE OPENERS

Fluffy Scrambled Eggs
Crisp Bacon, Sausage or Country Ham
Breakfast Potatoes
Petite Muffins and Croissants
Choice of Juice, Freshly Brewed Coffee and Tea

\$14

STEAK AND EGGS

New York Sirloin Steak
Fluffy Scrambled Eggs
Breakfast Potatoes
Petite Muffins and Croissants
Choice of Juice, Freshly Brewed Coffee and Tea

\$19.50

EGGS BENEDICT

Canadian-Style Bacon and
Poached Egg on an English Muffin
Topped with Hollandaise Sauce
Breakfast Potatoes
Petite Muffins and Croissants
Choice of Juice, Freshly Brewed Coffee and Tea

\$15.50

"SUNWICH" BREAKFAST SANDWICH

Canadian-Style Bacon with a
Fried Egg and American Cheese on a
Toasted English Muffin
Breakfast Potatoes
Petite Muffins and Croissants
Choice of Juice, Freshly Brewed Coffee and Tea

\$12.50

FRENCH TOAST

Double-Dipped French Toast
Sausage or Crisp Bacon
Whipped Butter
Warm Maple Syrup
Petite Muffins and Croissants
Choice of Juice, Freshly Brewed Coffee and Tea

\$12.50

EGG CROISSANT

Scrambled Eggs, Bacon and
Monterey Jack Cheese on a Croissant
Breakfast Potatoes
Petite Muffins and Croissants
Choice of Juice, Freshly Brewed Coffee and Tea

\$12.50

CATERING "TO GO"

BOXED LUNCH #1

Salami, Ham, Pepperoni,
Provolone Cheese, Lettuce and Tomato
on a Baguette with
Mayonnaise and Mustard on the side
Pasta Salad and Potato Chips
Fresh Fruit, Cookies and Soda Choice

\$16.50

BOXED LUNCH #2

Ham, Turkey, American Cheese,
Lettuce and Tomato
on a Kaiser Roll with
Mayonnaise and Mustard on the side
Coleslaw and Potato Chips
Fresh Fruit, Cookie and Soda Choice

\$16.50

Minimum of 25 guests. All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

COLD LUNCH

(served until 3:30 p.m.)

Lunch includes choice of Soup of the Day or House Salad, Assorted Rolls, and Dessert from page 15, Freshly Brewed Coffee and Tea.

COBB SALAD

Grilled Breast of Chicken
Green Onions, Bacon Bits,
Bleu Cheese Crumbles, Tomatoes,
Chopped Egg, and Avocado

\$18

GRILLED CHICKEN CAESAR SALAD

Grilled Breast of Chicken
Crisp Romaine, Parmesan Cheese,
Herb Croutons tossed with
Classic Caesar Dressing

\$19

SEASONAL FRESH FRUIT PLATTER

Sliced assorted Melons, Oranges,
Strawberries, Grapes, and Pineapple
served with Yogurt and Banana Nut Bread

\$18

ORIENTAL CHICKEN SALAD

Julienne of Chicken, Carrots,
Bell Peppers, Mandarin Oranges,
Bean Sprouts, Green Onions,
Crispy Noodles, and Mixed Greens
with a Sesame Dressing

\$19

ITALIAN WRAP

Salami, Ham, Pepperoni, Provolone Cheese,
Shredded Lettuce, Tomato, Red Onion
with a Balsamic Dressing
rolled up in a Tomato Basil Tortilla
served with Pasta Salad

\$17.25

CHEF'S SALAD

Julienne of Turkey, Ham,
Swiss and American Cheese,
Sliced Egg, Cucumber, Tomato,
and Avocado on Fresh Greens

\$18

TURKEY DIJONNAISE CROISSANT

Croissant filled with Sliced Turkey,
Swiss Cheese, Tomatoes and Dijonnaise,
served with Coleslaw and Fresh Fruit

\$16.75

DELI SANDWICH

Ham, Roast Beef, Turkey,
American and Swiss Cheese on Rye
served with Potato Chips and a Pickle

\$16.75

Minimum of 25 guests. All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

HOT LUNCH

(served until 3:30 p.m.)

Lunch includes choice of Soup of the Day or House Salad, Assorted Rolls, and Dessert from page 15, Freshly Brewed Coffee and Tea.

SEARED PORK TENDERLOIN

served with a Peppercorn Sauce,
Rosemary Potatoes and Baby Carrots

\$19

NEW YORK STEAK SANDWICH

Broiled New York Steak on a Garlic Baguette
with Fried Onions and Waffle Fries

\$21

CHICKEN PARMIGIANA

Boneless, Skinless Chicken Breast with
Fresh Tomato Sauce and Mozzarella Cheese
with Pasta, Garlic Toast and Vegetables

\$19

SLICED MARINATED LONDON BROIL

Broiled to Perfection Served with a
Cabernet Mushroom Demi-glaze
Garlic Mashed Potatoes and Grilled Vegetables

\$20.50

BEEF AND CHICKEN BROCHETTES

Beef Tenderloin and Chicken Breast
Skewered with Garden Vegetables
served on a Bed of Rice Pilaf

\$21

HERB-ROASTED CHICKEN

Half a Roasted Chicken Served with
Rice Pilaf and Seasonal Fresh Vegetables

\$19

BROILED SALMON

Salmon Fillet with a Lemon Beurre Blanc
served on a Bed of Spinach with Rice Pilaf

\$20

STUFFED SHELLS

Cheese-filled Pasta Shells in a Marinara Sauce
served with Italian Vegetables and a Garlic Breadstick

\$17

WESTERN BARBECUE

Bone-in Chicken Breast and Half Rack BBQ
Baby Back Ribs with Ranch-style Beans,
Corn on the Cob and Coleslaw

\$20.50

LASAGNA

Meat, Cheese and Bolognese Sauce
served with a Garlic Breadstick

\$18

Minimum of 25 guests. All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

DINNER

Dinner includes Crisp Green Salad, Vegetable, Potato, and Assorted Rolls
Dessert choice from page 15, Freshly Brewed Coffee and Tea.

BEEF

ROAST PRIME RIB OF BEEF

Served with Creamed Horseradish Sauce

\$31

NEW YORK STEAK

Choice Strip Steak, Broiled to Perfection
with Roasted Garlic Butter

\$37

FILET MIGNON

Flame Broiled
served with Béarnaise Sauce

\$40

PETITE FILET

\$33

POULTRY

BREAST OF CHICKEN SANTA FE

Bone-in Chicken Breast in a Lime, Cilantro,
Garlic, and Mild Chili Cream Sauce
served with Southwest Rice

\$26

ROAST TURKEY

Cornbread Stuffing, Mashed Potatoes,
Giblet Gravy, and Cranberry Relish

\$25

HERB-ROASTED CHICKEN

Half Roasted Chicken with Baby
Red Potatoes and Seasonal Vegetables

\$26

STUFFED CORNISH GAME HEN

Whole Cornish Game Hen stuffed with
Seasoned Wild Rice

\$27

BOURBON CHICKEN

Marinated Chicken Breast in a
Bourbon BBQ Sauce

\$27

CHICKEN PARMIGIANA

Breaded Chicken Cutlet topped with
Tomato Sauce and Mozzarella Cheese
served with Pasta and a Garlic Breadstick

\$27

JUNIOR CHICKEN TENDER DINNER

(12 years old and under)

Jumbo Chicken Tenders served with Ranch Dressing and French Fries

\$14

Minimum of 25 guests. All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

DINNER

Dinner includes Crisp Green Salad, Vegetable, Potato, and Assorted Rolls
Dessert choice from page 15, Freshly Brewed Coffee and Tea.

PORK

STUFFED PORK CHOP

Wild Rice Pilaf, Mushrooms and Sun-dried Tomatoes Served with a Demi-glaze Sauce

\$26

PORK TENDERLOIN

Roasted Pork-loin served with Apple Sauce, Wild Rice Pilaf and Baby Carrots

\$26

SEAFOOD

GRILLED SALMON

Marinated in a Teriyaki Sauce served with Saffron Rice

\$27.50

GRILLED HALIBUT

In a Tomato Concasse Sauce with Garlic Herb-Lemon Aioli and Rice

\$29.50

VEGETABLE

VEGETABLE STIR-FRY

Broccoli, Carrots, Onions, Peppers, and Zucchini with a Soy Ginger-Glaze and Steamed Rice

\$24.50

PENNE PRIMAVERA

Broccoli, Cauliflower, Carrots, and Zucchini served over Penne Pasta with a Garlic and Extra Virgin Olive Oil Sauce

\$24.50

COMBINATION DINNERS

BEEF AND CHICKEN

Tenderloin of Beef with Mushroom Sauce and Grilled, Marinated Chicken Breast

\$35

FILET OF BEEF AND GRILLED PRAWNS

Petite Filet with a Béarnaise Sauce and Crab-Stuffed Prawns with a Lemon Butter Sauce

\$37

GRILLED CHICKEN AND STUFFED SHRIMP

Bone-in, Marinated Chicken Breast and Crab-Stuffed Shrimp with a Sun-dried Tomato Sauce

\$36

CHICKEN AND SALMON

Bone-in, Marinated Chicken Breast with Mushroom Marsala Sauce and Grilled Salmon Fillet

\$33

Minimum of 25 guests. All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

BREAKFAST BUFFET

Includes Freshly Brewed Coffee, Tea and Assorted Juices.

CONTINENTAL BREAKFAST

Minimum of 25 guests.

Sliced Fresh Seasonal Fruit Display
Danish, Doughnuts, Croissants, and Muffins
Orange, Cranberry and Apple Juices

\$15

ADDITIONS

BREAKFAST SANDWICH

Bacon, Fried Egg and Cheese on an English Muffin

\$5

TOASTED BAGEL STATION

Bagels and Cream Cheese with a Toaster

\$4

BREAKFAST

(served until 10:30 a.m.)

Minimum of 40 guests.

BREAKFAST #1

Sliced Fresh Seasonal Fruit Display
Fluffy Scrambled Eggs and Breakfast
Potatoes, Bacon and Sausage,
Croissants, Muffins, and Biscuits

\$17.50

BREAKFAST #2

Sliced Fresh Seasonal Fruit Display
Fluffy Scrambled Eggs and Breakfast
Potatoes, Bacon, Sausage, Ham,
Assorted Danish, Doughnuts,
Croissants, Muffins, Biscuits, and
Bagels with Cream Cheese

\$20

BREAKFAST #3

Sliced Fresh Seasonal Fruit Display
and a variety of Yogurt, Fluffy
Scrambled Eggs, Scrambled Eggs with
Ham and Cheese, French Toast with
Warm Maple Syrup, Cheese Blintzes
and Breakfast Potatoes, Bacon,
Sausage, Sliced Ham, Assorted
Danish, Doughnuts, Croissants,
Muffins, Biscuits, and Bagels with
Cream Cheese

\$23

ADDITIONS

(\$100 per Chef labor charge.)

EGG AND OMELET STATION

Eggs cooked to order with a variety of fillings to include Bay Shrimp, Diced Ham, Bacon,
Cheddar and Swiss Cheeses, Denver Mix, Green Onions, Fresh Salsa, and Mushrooms

\$6

All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

BRUNCH BUFFET

Includes Freshly Brewed Coffee, Tea and Assorted Juices.

SLICED FRESH SEASONAL FRUIT DISPLAY
CHEESE AND FRUIT DANISHES
CROISSANTS, BLUEBERRY AND BRAN MUFFINS
FRESH GREENS WITH ASSORTED DRESSINGS
PASTA SALAD
FLUFFY SCRAMBLED EGGS
BACON AND SAUSAGE
BREAKFAST POTATOES
RICE PILAF
MEDLEY OF FRESH VEGETABLES

ENTRÉE SELECTIONS

CASHEW CHICKEN
SIRLOIN TIPS IN MUSHROOM SAUCE
CHEESE-FILLED PASTA SHELLS
STUFFED CORNISH GAME HEN
BAKED WHITE FISH IN A CREAM SAUCE

ASSORTED ROLLS
ASSORTED MINI PASTRIES

Choice of two (2) entrées – \$36
Choice of three (3) entrées – \$39

ADDITIONS
(\$100 per Chef labor charge.)
CARVED BONE-IN BAKED HAM
\$6

EGG AND OMELET STATION
Eggs cooked to order with a variety of fillings to include Bay Shrimp, Diced Ham, Bacon, Cheddar and Swiss Cheeses, Denver Mix, Green Onions, Fresh Salsa, and Mushrooms
\$6

Minimum of 40 guests. All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

LUNCH BUFFET

(served until 3:30 p.m.)

Includes Freshly Brewed Coffee and Tea.

BUFFET LUNCH #1 "THE HEALTHY ONE"

Fresh Greens with Assorted Dressings
Seafood Salad, Chicken Salad and Pasta Salad
Sliced Fresh Seasonal Fruit Display
Fresh Garden Vegetables with Dip
Assorted Rolls
Variety of Cookies

\$18.75

BUFFET LUNCH #2 "THE AMERICAN DELI"

Fresh Greens with Assorted Dressings
Coleslaw, Pasta Salad, Potato Chips
Baked Ham, Turkey Breast, Roast Beef, and Chicken Salad
Swiss and American Cheese
Assorted Breads and Rolls
Assorted Mustards and Condiments
Variety of Cookies

\$19.75

BUFFET LUNCH #3 "THE ITALIAN DELI"

Italian Salad with Assorted Dressings
3-Bean Salad, Pasta Salad
Pepperoni, Salami, Ham, and Tuna Salad
Provolone and Mozzarella Cheese
Torpedo, Onion and Ciabatta Rolls
Assorted Mustards and Condiments
Variety of Cookies

\$19.75

BUFFET LUNCH #4 "THE DELI"

Sliced Fresh Seasonal Fruit Display
Fresh Garden Vegetables with Dip
Fresh Greens with Assorted Dressings
Soup of the Day
Potato Salad, Coleslaw, Potato Chips

Deli Selections

Roast Beef, Turkey Breast, Baked Ham, Chicken Salad,
Tuna Salad, Hot Corned Beef, Hot Roast Beef Au Jus,
Hot Peppered Pastrami

Cheddar, Swiss, Provolone, and American Cheeses

Appropriate Breads and Rolls

Assorted Mustards and Condiments

Variety of Cookies and Brownies

(Choose four Deli Selections)

\$23.75

BUFFET LUNCH #5 "PIZZA"

Fresh Greens with Assorted Dressings
Pasta Salad and Garlic Breadsticks
Cheese, Pepperoni, Deluxe Vegetable, and
White-Pesto Pizza
Variety of Cookies

\$17

Minimum of 25 guests. All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

LUNCH BUFFET

(served until 3:30 p.m.)

Includes Freshly Brewed Coffee and Tea.

BUFFET LUNCH #6 SOUTHWESTERN

Fresh Fruit Salad
Chicken and Steak Fajitas
Refried Beans and Southwest Rice
Flour Tortillas
Chips and Salsa
Traditional Accompaniments
Cinnamon-sugar Crisps and Traditional Flan
\$24

BUFFET LUNCH #7 ITALIAN

Antipasto Salad and Caesar Salad
Vegetable Lasagna
Chicken Picatta
Italian Vegetable Medley
Roasted Rosemary Potatoes
Focaccia Bread and Garlic Breadsticks
Cannolis and Napoleons
\$24

BUFFET LUNCH #8 TRADITIONAL

Sliced Fresh Seasonal Fruit Display
Fresh Garden Vegetables with Dip
Fresh Greens with Assorted Dressings

Entrée Selections

Crispy Fried Chicken, Herb-Marinated
Baked Chicken, Cashew Chicken
Lasagna Bolognese, Vegetable Lasagna, Baked Ziti
Beef Broccoli, Sirloin Tips with Mushrooms,
BBQ Beef Brisket
Grilled Salmon with Dill Butter,
Baked White Fish with Lemon Herb Butter
Oven Roasted Potatoes and Rice Pilaf
Fresh Steamed Vegetables
Assorted Rolls
Assorted Mini Pastries
Choice of two (2) entrées – \$25
Choice of three (3) entrées – \$28

Minimum of 40 guests. All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

DINNER BUFFET

Includes Freshly Brewed Coffee and Tea.

INTERNATIONAL DINNER BUFFET

Domestic and Imported Cheeses with Assorted Crackers
Sliced Fresh Seasonal Fruit Display
Fresh Greens with Assorted Dressings
Chicken Picatta
Medallions of Beef with a Demi-glaze Sauce
Salmon with a Dill Butter Sauce
Saffron Rice
Fresh Vegetable Sauté
Assorted Dinner Rolls
Assorted Mini Pastries
\$32

ITALIAN DINNER BUFFET

Traditional Caesar Salad
Chilled Antipasto Platter
Cheese Tortellini in a Pesto Cream Sauce
Lasagna Bolognese
Chicken Marsala
Italian Vegetable Medley
Roasted Rosemary Potatoes
Focaccia Bread and Garlic Breadsticks
Assorted Italian Mini Pastries
\$33

SOUTHWEST DINNER BUFFET

Fresh Greens with Assorted Dressings
Ceviche Cocktail
Tortilla Chips with Salsa, Guacamole and Sour Cream
Grilled Chicken and Steak Fajitas
Cheese Enchiladas
Pork Tamales
Southwest Rice and Black Beans
Grilled Vegetables
Warm Corn and Flour Tortillas
Traditional Flan, Sopapillas and Cinnamon-sugar Chips
\$36.50

WESTERN DINNER BUFFET

Sliced Fresh Seasonal Fruit Display
Fresh Garden Vegetables with Dip
Fresh Greens with Assorted Dressings
Three Bean Salad, Red-Skin Potato Salad and Coleslaw
BBQ Beef Ribs
Fried Chicken
BBQ Pork Tenderloin
Warm Cornbread
Baked Beans and Mashed Potatoes with Gravy
Sweet Corn on the Cob
Assorted Dinner Rolls and Biscuits
Blueberry, Apple and Cherry Pies
\$37

Minimum of 40 guests. All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

DINNER BUFFET

Includes Freshly Brewed Coffee and Tea.

CONTINENTAL DINNER BUFFET

Domestic and Imported Cheeses with Assorted Crackers
Sliced Fresh Seasonal Fruit Display
Fresh Garden Vegetables with Dip
Fresh Greens with Assorted Dressings
Grilled Salmon
Rosemary Roasted Bone-in Chicken Breast
Medallions of Beef
Garlic Mashed Potatoes
Saffron Rice
Fresh Seasonal Vegetables
Assorted Dinner Rolls
Assorted Freshly Baked Pastries, Cakes and Pies

\$37

CLASSIC DINNER BUFFET

Domestic and Imported Cheeses with Assorted Crackers
Sliced Fresh Seasonal Fruit Display
Fresh Greens with Assorted Dressings
Marinated Cucumbers, Tomatoes and Onions
Ambrosia Salad

Entrée Selections

Herb-Roasted Chicken, Bourbon BBQ Chicken,
Cashew Chicken, Mandarin Chicken, Chinese Pepper Steak,
Beef Brochette, Sirloin Tips with Mushrooms, London Broil,
Broiled Halibut with Citrus Sauce, Grilled Salmon with
Dill Sauce, Stuffed Salmon, "Popcorn" Shrimp,
Fettuccini Alfredo, Lasagna Bolognese, Vegetable
Lasagna, Penne Pomodoro,
Chef's Potatoes, Rice Pilaf, and Fresh Vegetables
Assorted Dinner Rolls
Assorted Freshly Baked Pastries, Cakes and Pies

Choice of two (2) entrées – \$34.50
Choice of three (3) entrées – \$37.50

Minimum of 40 guests. All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

HOT CARVING STATIONS

(\$100 per Chef labor charge.)

Items must be ordered in conjunction with Buffet Meals.

PORK

HERB-CRUSTED PORK TENDERLOIN

Peppercorn Sauce and Dinner Rolls

\$7

BONE-IN BAKED HAM

Raisin Sauce and Dinner Rolls

\$7

POULTRY

WHOLE TURKEY BREAST

Cranberry Sauce, Giblet Gravy and Dinner Rolls

\$7

BEEF

CRACKED BLACK PEPPER WHOLE NEW YORK STRIP-LOIN

Demi-glaze, Peppercorn Sauce and Dinner Rolls

\$8

PRIME RIB OF BEEF

Horseradish Cream Sauce, Whole Grain Mustard, Au Jus, and Dinner Rolls

\$7.50

STEAMSHIP BARRON OF BEEF

Au Jus and Dinner Rolls

\$6 (Minimum of 100 guests)

ICE CARVING STATIONS

Custom Ice Carvings available, starting at \$300 per block.

Number of blocks will vary according to specific requirements.

Minimum of 40 guests. All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

HORS D'OEUVRES

HOT (100 PIECES PER ORDER)

BBQ OR SWEDISH MEATBALLS	\$175
BBQ COCKTAIL FRANKS	\$175
BUFFALO WINGS	\$175
BEEF AND BEAN CHIMICHANGAS WITH SALSA	\$200
JALAPEÑO CHEESE POPPERS	\$200
TAQUITOS WITH SALSA	\$200
CHICKEN OR BEEF BROCHETTES	\$225
SESAME CHICKEN	\$225
EGG ROLLS WITH DIPPING SAUCES	\$225
CHICKEN TENDERS WITH RANCH DRESSING	\$250
MINI CHICKEN CORDON BLEU	\$250
POTATO SKINS	\$250
SHRIMP TEMPURA WITH DIPPING SAUCES	\$300
DEEP-FRIED FANTAIL SHRIMP	\$300
COCONUT SHRIMP	\$300

TRAYS

FRESH GARDEN VEGETABLES WITH DIP	
Full tray – approximately 60 guests	\$200
Half tray – approximately 30 guests	\$125
DOMESTIC AND IMPORTED CHEESES WITH CRACKERS	
Full tray – approximately 60 guests	\$225
Half tray – approximately 30 guests	\$150
APPLE AND ALMOND BAKED BRIE EN CROUTE'	
Full tray – approximately 60 guests	\$200
SLICED FRESH SEASONAL FRUIT DISPLAY	
Full tray – approximately 60 guests	\$250
Half tray – approximately 30 guests	\$150

All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

HORS D'OEUVRES

CANAPÉS

(100 PIECES PER ORDER)

DEVILED EGGS	\$200
CELERY STICKS WITH CREAM CHEESE	\$200
SALAMI CORONETS WITH HERB CREAM CHEESE	\$200
SLICED MELON AND PROSCIUTTO	\$250
OYSTERS OR CLAMS ON THE HALF-SHELL	\$275
ASSORTED PETITE SANDWICHES	\$275
SMOKED SALMON AND CREAM CHEESE PINWHEELS	\$300
ASSORTED SUSHI	\$325
TAIL-ON-SHRIMP	\$325
ALASKAN KING CRAB LEGS (SPLIT) OR SNOW CRAB CLAWS	MARKET PRICE
LOBSTER MEDALLIONS	MARKET PRICE

MEDLEYS

(MINIMUM OF 25 GUESTS)

SOUTHWEST MEDLEY

Taquitos with Sauces
Jalapeño Poppers
Mini Chimichangas
Tortilla Chips with Salsa
Guacamole and Sour Cream
Cinnamon-sugar Crisps

\$18

Addition

Chicken or Steak Fajitas

\$7

AMERICAN MEDLEY

BBQ Ribs
Hot Wings
Potato Skins
Ranch Dressing, Celery, Carrots
Sour Cream and Bacon
Cookies and Brownies

\$18

ASIAN MEDLEY

Egg Rolls
Sesame Chicken
Pot Stickers
Mustard, Chili and Soy Sauces
Fortune and Almond Cookies

\$18

All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

SWEET ENDINGS

Select your favorite dessert. Included with lunch or dinner where indicated.

THREE LAYER CARROT CAKE

PINEAPPLE UPSIDE-DOWN CAKE

STRAWBERRY CHIFFON CAKE

THREE LAYER MOCHA CAKE

SACHET TORTE

CHOCOLATE GANACHE CAKE

CHERRY, APPLE, BLUEBERRY, OR LEMON MERINGUE PIE

BANANA CREAM, COCONUT CREAM, CHOCOLATE CREAM, OR BOSTON CREAM PIE

ICE CREAM OR SHERBET

ADDITIONS

\$1 per person charge in addition to the entrée price.

CHEESECAKE

STRAWBERRY CHEESECAKE

PECAN PIE

BLACK FOREST CAKE

RUM CAKE

TIRAMISÚ

FRESH FRUIT TART

FRESH STRAWBERRY PIE

All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

CAKES

White, Marble or Chocolate Cake
Lemon, Bavarian Cream, Fresh Banana, or Fresh Strawberry Filling
Whipped Cream or Butter Cream Frosting

BIRTHDAY AND ALL OCCASION

8" ROUND Serves up to 20 \$30	10" ROUND Serves up to 25 \$40	12" ROUND Serves up to 30 \$50
1/4 SHEET Serves up to 30 \$50	HALF SHEET Serves up to 50 \$90	FULL SHEET Serves up to 100 \$160

WEDDING CAKES

1 - TIER WEDDING CAKE 8" tier Serves up to 20 \$60	1 - TIER DELUXE WEDDING CAKE 10" tier Serves up to 30 \$90
2 - TIER WEDDING CAKE 6" and 8" tiers Serves up to 40 \$150	2 - TIER DELUXE WEDDING CAKE 8" and 10" tiers Serves up to 50 \$175
3 - TIER WEDDING CAKE 6", 8" and 10" tiers Serves up to 60 \$225	3 - TIER DELUXE WEDDING CAKE 6", 10" and 12" tiers Serves up to 80 \$275
4 - TIER WEDDING CAKE 6", 8", 10", and 12" tiers Serves up to 100 \$350	4 - TIER DELUXE WEDDING CAKE 8", 10", 12", and 14" tiers Serves up to 140 \$450

CAKE TOPPERS

BRIDE AND GROOM OR DOVES AND BELLS - \$30 each

All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

BEVERAGES

CHAMPAGNE PUNCH

(approximately 16 servings)

\$40 per gallon

FRUIT PUNCH/LEMONADE

(approximately 16 servings)

\$25 per gallon

SOFT DRINK SERVICE – REGULAR AND DIET

(Half day, unlimited consumption)

\$6

FRESHLY BREWED COFFEE AND TEA SERVICE

(Half day, unlimited consumption)

\$6

ADD BOTTLED WATER TO DRINK SERVICE ABOVE

\$2 additional per person

ADD JUICE TO DRINK SERVICE ABOVE

\$3 additional per person

COFFEE, SODA AND BOTTLED WATER SERVICE

(All day service, unlimited consumption)

\$10

All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

SWEETS

DANISH, DOUGHNUTS, MUFFINS, OR CROISSANTS

\$24 per dozen

ASSORTED MINI PASTRIES

\$30 per dozen

ASSORTED FANCY COOKIES

\$18 per dozen

CHOCOLATE BROWNIES

\$24 per dozen

CHEESECAKE SQUARES

\$24 per dozen

INDIVIDUAL YOGURT SELECTION

\$3.50 each

CHOCOLATE COVERED STRAWBERRIES

\$30 per dozen

All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

BREAKS

(Prepared for 30 minutes of service.)

SNACK BREAK

Pretzels, Popcorn, Chips, Assorted Nuts, and Cookies

\$7

COUNTRY FARE

Soft Pretzels with Hot Mustard, Honey-Roasted Peanuts,
Hot Dogs with all the Trimmings

\$8

HEALTHY BREAK

Seasonal Fresh Fruit, Trail Mix, Fruit Yogurt
Assorted Sparkling Water and Individual Fruit Juices

\$9

SWEET STREET

Chocolate-Covered "Tux" Strawberries, Chocolate Macadamia Cookies,
Chocolate Nut Clusters, Fudge-Covered Pretzels

\$10

SPECIALTY BREAKS

POPCORN

Freshly Popped

\$2.50

NACHO STATION

Southwestern Favorite

\$5

ICE CREAM CART

Variety of Ice Cream Treats and Novelties

\$5

CARAMEL APPLE

Jumbo Apples with Peanuts

\$5

Minimum of 25 guests. All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

DRY SNACKS AND DIPS

NUTS BY THE POUND

MIXED NUTS	\$20
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CHIPS BY THE POUND

POTATO CHIPS	\$10
RUFFLE POTATO CHIPS	\$10
CORN CHIPS	\$10
TORTILLA CHIPS	\$10

DIPS BY THE QUART

VEGETABLE DIP	\$20
SPINACH DIP	\$20
ONION DIP	\$20
SALSA	\$20
GUACAMOLE	\$40

All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

WINE

This represents a sample selection of wines available.
Please call with any specific requests that you may have.

CHARDONNAY

CAMELOT	\$26
VILLA MT. EDEN	\$26
CK MONDAVI	\$29
GALLO OF SONOMA	\$31

FUMME BLANC

FERRARI-CARANO	\$32
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CABERNET SAUVIGNON

VILLA MT. EDEN	\$26
CK MONDAVI	\$32

MERLOT

CAMELOT	\$26
GALLO OF SONOMA	\$31

BLUSH

SUTTER HOME	\$19
BERINGER	\$20

All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

CHAMPAGNE

This represents a sample selection of champagnes available.
Please call with any specific requests that you may have.

CALIFORNIA SPARKLING WHITE WINE

(Approximately 60 servings)
\$150 per case of 12 bottles

DOMAINE ST. MICHELLE

(Approximately 60 servings)
\$300 per case of 12 bottles

DOMAINE ST. MICHELLE	\$35
ASTI SPUMANTE	\$33
SPARKLING APPLE CIDER (NON-ALCOHOLIC)	\$10

LIQUOR SERVICE

WINE AND CHEESE PARTY

ASSORTED DOMESTIC AND IMPORTED CHEESES
SLICED BAGUETTES AND ASSORTED CRACKERS
SLICED FRESH SEASONAL FRUIT DISPLAY

SELECTION OF WINES TO INCLUDE RED, WHITE AND BLUSH

1 HOUR	1 ½ HOUR	2 HOURS
\$20	\$25	\$30

ADDITIONS

DOMESTIC BEER - \$5 PER HOUR
DOMESTIC AND IMPORTED BEER - \$7.50 PER HOUR

All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

CATERING MENU

HOSTED BAR

(Minimum of two hours.)

CALL BRANDS – DOMESTIC BEER – HOUSE WINE

Two hours	\$25
Each additional hour	\$10

ADDITION

Frozen Cocktails	\$6
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DOMESTIC AND IMPORTED BEER WITH WINE SELECTION

Two hours	\$18
Each additional hour	\$8

CASH BAR

(Minimum of two hours.)

BARTENDER LABOR FEE, PER BAR	\$150
(CASH BAR PRICES INCLUDE SALES TAX & GRATUITY)	

CALL DRINKS	\$5.50
PREMIUM DRINKS	\$6.55
CORDIALS, LIQUEURS	\$6.55
DOMESTIC BEER	\$4.50
IMPORTED BEER	\$5.25
MARGARITA, FROZEN	\$8.00
MARTINIS	\$9.00
GLASS OF HOUSE WINE	\$5.50
BOTTLED WATER	\$2.50
SOFT DRINKS	\$2.50
JUICES	\$2.75

CONSUMPTION BAR

ABOVE PRICING ALSO APPLIES.

All prices are per person unless noted and are subject to change. A 7.75% sales tax and 17% gratuity will also be added.

MEETING PLANNER PACKAGE

MORNING GREETING

ASSORTED DANISH AND DOUGHNUTS
VARIETY OF JUICES
COFFEE (REGULAR AND DECAF), TEA, SODA, AND BOTTLED WATER

MID-MORNING BREAK

SLICED FRESH SEASONAL FRUIT DISPLAY
REFRESH BEVERAGES

LUNCH

(See food details on second page.)

BUFFET: DELI BUFFET OR PIZZA BUFFET
PLATED: TURKEY DIJONNAISE CROISSANT OR COBB SALAD
COFFEE, ICED TEA, SODA, AND BOTTLED WATER

MID-AFTERNOON BREAK

FRESH BAKED COOKIES/BROWNIES
PRETZELS/FRESHLY MADE POPCORN
COFFEE (REGULAR AND DECAF), TEA, SODA, AND BOTTLED WATER

\$50 per person – 20 or more guests
\$55 per person – 19 or fewer guests

Prices include sales tax and gratuity.

MEETING PLANNER PACKAGE

DELI BUFFET

MIXED GREENS WITH ASSORTED DRESSINGS
COLESLAW, PASTA SALAD, POTATO CHIPS
BAKED HAM, TURKEY BREAST, ROAST BEEF
SWISS AND AMERICAN CHEESES
LETTUCE, TOMATO, DILL PICKLE, BERMUDA ONION
DIJON AND YELLOW MUSTARDS, MAYONNAISE
ASSORTED BREADS AND ROLLS

PIZZA BUFFET

MIXED GREENS WITH ASSORTED DRESSINGS
CHEESE PIZZA
PEPPERONI PIZZA
DELUXE VEGETABLE PIZZA
WHITE-PESTO PIZZA

TURKEY DIJONNAISE CROISSANT

FLAKY CROISSANT FILLED WITH FRESHLY SLICED TURKEY BREAST
SWISS CHEESE, TOMATOES, DIJON MAYONNAISE
COLESLAW AND FRESH FRUIT

ITALIAN WRAP

SALAMI, HAM, PEPPERONI, PROVOLONE CHEESE, SHREDDED LETTUCE, TOMATO
RED ONION, AND A BALSAMIC DRESSING ROLLED UP IN A TOMATO BASIL TORTILLA
SERVED WITH A ROTELLI PASTA SALAD

COBB SALAD

GRILLED BREAST OF CHICKEN
GREEN ONION, BLUE CHEESE CRUMBLES, TOMATOES, CHOPPED EGG, AND AVOCADO
CHOICE OF DRESSINGS
FRESHLY BAKED ROLLS

Prices include sales tax and gratuity.

WEDDING RECEPTION PACKAGES

LUNCH SELECTIONS

(plated and served)

Sliced Fresh Seasonal Fruit Display
Fresh Garden Vegetables with Dip
Fresh Greens with Raspberry Vinaigrette

CHICKEN PARMIGIANA

Breaded Chicken Cutlet topped with Tomato Sauce and Mozzarella Cheese
served with Broccoli, Pasta and a Garlic Breadstick

\$34

MARINATED LONDON BROIL

Served with a Cabernet Mushroom Demi-glaze
Grilled Vegetables and Garlic Mashed Potatoes

\$36

BEEF AND CHICKEN BROCHETTES

Beef Tenderloin and Chicken Breast
skewered with Garden Vegetables; served on a Bed of Rice Pilaf

\$38

Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea

Variety of Rolls and Butter

TIERED WEDDING CAKE

CHAMPAGNE TOAST

(one glass per person)

ENHANCEMENT #1

DJ and Dance Floor – Four Hours

\$700

ENHANCEMENT #2

Black Chair Covers

\$5 each

Minimum of 25 guests. All prices are per person unless noted and are subject to change. Sales tax and gratuity are included.

WEDDING RECEPTION PACKAGES

DINNER SELECTIONS

(plated and served)

Domestic and Imported Cheeses with Crackers

Sliced Fresh Seasonal Fruit Display

TRADITIONAL CAESAR SALAD

Romaine Lettuce tossed with Caesar Dressing

Grated Parmesan Cheese and Croutons

CHICKEN PICCATA

Sautéed Chicken Breast, Lemon, Capers, White Wine and Parsley,
Italian Vegetable Blend, and Rosemary Potatoes

\$47

ROAST PRIME RIB OF BEEF

Served with Creamed Horseradish Sauce, Garden Vegetables and Baked Potato

\$51

BEEF AND CHICKEN COMBINATION

Beef Tenderloin with Mushroom Sauce and Grilled Marinated Chicken Breast
served with Garden Vegetables on a Bed of Wild Rice Pilaf

\$55

Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea

Variety of Rolls and Butter

TIERED WEDDING CAKE

CHAMPAGNE TOAST

(one glass per person)

ENHANCEMENT #1

DJ and Dance Floor – Four Hours

\$700

ENHANCEMENT #2

Black Chair Covers

\$5 each

Minimum of 25 guests. All prices are per person unless noted and are subject to change. Sales tax and gratuity are included.

WEDDING RECEPTION PACKAGES

LUNCH BUFFET

(served until 3:30 p.m.)

Domestic and Imported Cheeses with Crackers

Sliced Fresh Seasonal Fruit Display

Fresh Garden Vegetables with Dip

Fresh Greens with Assorted Dressings

Pasta Salad

Herb-Marinaded Baked Chicken

Sirloin Tips with Mushrooms

Vegetable Lasagna

Oven-Roasted Potatoes

Rice Pilaf

Fresh Steamed Vegetables

Assorted Rolls

Assorted Mini Pastries

TIERED WEDDING CAKE

CHAMPAGNE TOAST

(one glass per person)

Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea

\$45 per person

ENHANCEMENT #1

DJ and Dance Floor – Four Hours

\$700

ENHANCEMENT #2

Black Chair Covers

\$5 each

Minimum of 40 guests. Prices include sales tax and gratuity. Prices are subject to change.

WEDDING RECEPTION PACKAGES

DINNER BUFFET

Domestic and Imported Cheeses with Crackers

Sliced Fresh Seasonal Fruit Display

Fresh Garden Vegetables with Dip

Fresh Greens with Assorted Dressings

Caesar Salad

Chicken Piccata

Sirloin Tips with Mushrooms

Lasagna Bolognese

Oven-Roasted Potatoes

Saffron Rice

Fresh Steamed Vegetables

Assorted Dinner Rolls

Assorted Mini Pastries

TIERED WEDDING CAKE

CHAMPAGNE TOAST

(one glass per person)

Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea

\$58 per person

ENHANCEMENT #1

DJ and Dance Floor – Four Hours

\$700

ENHANCEMENT #2

Black Chair Covers

\$5 each

Minimum of 40 guests. Prices include sales tax and gratuity. Prices are subject to change.

WEDDING RECEPTION PACKAGES

APPETIZER SELECTIONS

AMERICAN MEDLEY

Domestic and Imported Cheeses with Crackers
Fresh Garden Vegetables with Dip
Deviled Eggs
Assorted Petite Sandwiches
Chicken Tenders
Baked, Stuffed Potato Skins
Traditional Accompaniments

SOUTHWEST MEDLEY

Domestic and Imported Cheeses with Crackers
Sliced Fresh Seasonal Fruit Display
Jalapeño Poppers
Taquitos
Mini Chimichangas
Tortilla Chips with Salsa, Guacamole and Sour Cream

ASIAN MEDLEY

Sliced Fresh Seasonal Fruit Display
Fresh Garden Vegetables with Dip
Sesame Chicken
Egg Rolls
Pot Stickers
Assorted Dipping Sauces

Choose one medley from above, which includes:

TIERED WEDDING CAKE

CHAMPAGNE TOAST

(one glass per person)

Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea

\$25 per person

ENHANCEMENT #1

DJ and Dance Floor – Three Hours

\$600

ENHANCEMENT #2

Black Chair Covers

\$5 each

Minimum of 25 guests. Prices includes sales tax and gratuity. Prices are subject to change.