SALADS
Spinach, mandarin oranges, dried cranberries, red onions, blue cheese and candied walnuts served with vinaigrette
Mixed greens with pears, red onions, blue cheese and candied walnuts served with vinaigrette
Mixed greens, tomatoes, cucumbers, olives, red onions, pepperoncini and feta cheese

$135 APPETIZERS (50 piece quantity)
Chicken Pesto Crostini
Sausage Filled Mushroom Caps
Tequila Lime Chicken Skewers with Raspberry Chipotle Sauce
Crispy Flatbread Tostada with Corn Salsa and Chevre Cheese
Japanese Wonton Tostada with Poke
Eggs Extravaganza
Caprice Salad Crostini
Thai Beef Skewer
BBQ Pork Empanada
Bruschetta
Poached Pear and Brie Canapé
Cucumber Rounds with Cream Cheese and Salmon
Stuffed Cherry Tomatoes with Goat Cheese
Spinach and Feta Empanada
Chinese Chicken Salad Wonton
Fried Mac n’ Cheese Ball
Cucumber Cup with Crab Salad
Turkey Club Cup
Beef and Chicken Sliders
Honey Glazed Drumettes
Hot Wings
Chicken & Beef Street Tacos
Chicken & Waffles

$200 APPETIZERS (50 piece quantity)
Crab Cakes
Chimichurri Beef Skewers
Fresh Figs with Blue Cheese & Prosciutto (Seasonal)
Prosciutto Wrapped Asparagus
Coconut Shrimp
Lamb Lollipops
Cocktail Shrimp
Scallop Ceviche with Mango & Cilantro
Cucumber Rounds with Dill Cream Cheese & Smoked Salmon
Peaches Wrapped in Prosciutto & Mint
APPETIZERS DISPLAYS

Cheese Board & Fruit Display $250.00
Seasonal fruit with Monterey Jack, Cheddar, Aged Swiss, Pepper Jack, Brie in filo dough and an assortment of distinctive crackers with fruit garnish (Serves 50)

Antipasto Display $225.00
Mozzarella cheese, roasted red onions, red bell peppers, eggplant, marinated portobella mushrooms, black pitted whole olives, yellow squash, fresh basil, Italian squash, and asparagus and Italian Salami (Serves 50)

Skewer Bar $275.00
Tequila lime chicken skewer with raspberry chipotle sauce, sesame chicken skewer and Thai basil beef skewer (Serves 50)

Mashed Potato Bar $275.00
Includes mashed potatoes served in martini glasses with bacon bits, sour cream, shredded cheese, chives (Serves 50)

Comfort Food Station $275.00
Includes mac n' cheese, meatloaf and mashed potatoes (Serves 50)

LATE NIGHT SNACKS
Minimum of 50 pieces
Available up to one hour before the conclusion of the event

Mini Burritos $3.25 each
Ground beef, refried beans, cheese and salsa

Chimichangas $3.25 each
Chicken or beef served with salsa

Hot Wings $125.00
(50-piece quantity)

Honey Glazed Drumettes $125.00
(50-piece quantity)

Street Tacos $125.00
(50-piece quantity)

Sliders $125.00
(50-piece quantity)
Buffet Service  Family Style

Lunch (served by 2 PM)  $32.95/person  Lunch (served by 2 PM)  $37.95/person
Dinner Service  $37.95/person  Dinner Service  $40.95/person

Service includes (3) options of appetizers in the $135 appetizer group; (1) choice of salad; (2) entrees; (1) side; vegetable medley; fresh baked rolls and butter; and unlimited iced tea, lemonade and coffee.

Family Style/Buffet Entrees

**Herb Roasted Beef Tips**
Served with burgundy-garlic demi glaze

**Citrus-Dijon Crusted Pork Loin**
Topped with fire roasted apples

**Grilled Chicken**
Served with spicy apple chutney

**Chicken Saltimbocca**
Stuffed chicken breast with mozzarella, sage and prosciutto, breaded and finished with roasted pepper cream

**Grilled Salmon Filet**
Topped with tropical fruit salsa

**Creamy Farfalle Primavera**
Vegetarian pasta

**Roman Style Chicken**
Tender chicken breast with peppers, onion, tomatoes, capers, prosciutto and fresh herbs

**Chicken Marsala**
Seared breast cutlet with a rich mushroom Marsala sauce

**Chicken Provencal**
Marinated in herbs, olive oil and white wine

Sides

Herb Roasted Reds
Fingerling potatoes
Garlic Mashed Potatoes
Rice Pilaf
Wild Rice
Potatoes Au gratin
Pasta primavera
Ravioli Florentine
Wild Mushroom Risotto
Fettuccine Alfredo
Pasta Primavera

Kids Menu

$16.95 per child
Ages 6-12 years old
Minimum of 15 kids for buffet

Chicken strips
Mac-n-Cheese
Fruit
Chocolate Chip Cookies
All dinners include a house salad with one choice of dressing and fresh seasonal vegetables served with fresh baked rolls and butter, and iced tea, lemonade and coffee service, and three pieces of appetizers per guest.

**Pasta Primavera**  $39.95  
Farfalle pasta with zucchini, sun dried tomatoes, carrots, broccoli, and yellow squash

**Dijon-Crusted Pork Loin**  $41.95  
Lean pork loin crusted with fresh herbs and Dijon mustard, roasted and served with port reduction, potatoes Au gratin & seasonal vegetables

**Chicken Marsala**  $40.95  
Juicy chicken cutlet seared and topped with Marsala mushroom sauce. Served with garlic mashed potatoes & seasonal vegetables

**Chicken Saltimbocca**  $40.95  
Stuffed chicken breast with mozzarella, prosciutto and sage. Served with a roasted pepper cream sauce, wild rice pilaf & seasonal vegetables

**New York Steak**  $43.95  
Grilled to perfection and topped with blue cheese compound butter. Served with roasted red potatoes & seasonal vegetables

**Salmon Filet**  $41.95  
6oz salmon filet topped with lemon-dill cream. Served with garlic sautéed spinach & mashed potatoes

**Filet Medallions**  $46.95  
Succulent filet of beef roasted and sliced in medallions finished with a cabernet butter sauce. Served with cheddar-chive mashed potatoes and seasonal vegetables

**Halibut**  $53.95  
Pistachio crusted halibut served with a citrus-butter sauce. Served with wild rice pilaf and seasonal vegetables

**Sirloin Steak & Marinated Chicken Breast with Cabernet Sauce**  $45.95  
Sirloin steak and chicken breast served with a cabernet reduction. Served with sour cream-chive mashed potatoes & seasonal vegetables

**Filet Mignon & Halibut**  $57.95  
Grilled filet of beef accompanied by a citrus marinated halibut filet. Served with roasted fingerling potatoes, baby carrots and asparagus
Breakfast

$18.95 per person
(50-person minimum)
Served by 2 pm
Served with orange juice, coffee, sparkling cider, and champagne

Includes
Breakfast breads
Fresh fruit
Scrambled eggs
French toast
Breakfast potatoes
Sausage
Bacon

Lunch

$27.95 per person
(50-person minimum)
Served by 2 pm
Served with orange juice, coffee, sparkling cider, and champagne

Includes
Breakfast breads
Fresh fruit
Eggs benedict
Potatoes au gratin
French toast
Bacon
Choice of one:
Chicken piccata, Tri-tip or Pasta primavera
PETITE FOURS
Espresso Brownie
Strawberry Sky Bar
Pecan Chocolate Chunk
Caramel Cheesecake
$4.25 per person
(3 pieces per person)

CASINO CHEESECAKES
Vanilla Raspberry Swirl
Lemon Cake
Cappuccino
Amaretto Almond
Silk Tuxedo
Chocolate Chip
$4.75 per person
(3 pieces per person)

BROWNIE STATION
Brownies
Whipped cream
Chocolate sauce
Caramel sauce
Marshmallows
Sprinkles
$4.95 per person
(Minimum of 25 people)

BAKED COOKIES
Peanut Butter
Chocolate Chip
White Chocolate Macadamia Nut
$10.95 per dozen
**Bar Setup Fee**
$110.00
(Minimum sales $300.00)
Full bar set up

**Options**
Cash Bar
Cap amount
Hosted Beer/Wine only with cocktail for purchase

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<thead>
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<th>Corkage Fee (750 ml bottle)</th>
<th>$10.00 each</th>
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<td>Corkage Fee (1.5 liter)</td>
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**Non-Alcoholic Beverages**
Sparkling Apple Cider $9.00 each
Bottled Water $3.00 each

**Beer**

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**Champagne List**

| House, California | $15.00 |
| Stanford, California | $16.00 |
| Weibel Brut Raspberry, CA | $19.00 |
| Weibel Almond, CA | $19.00 |
| Yellow Tail, Australia | $20.00 |
| Domain St. Michelle, WA | $21.00 |
| Gloria Ferrer, California | $31.00 |
## Wine List

### CHARDONNAY
- House, Coastal California $16.00
- Callaway, California $20.00
- Woodbridge, California $20.00
- Rodney Strong, Sonoma $25.00
- Clos Du Bois, Sonoma $26.00
- Toasted Head, Dunnigan Hills $27.00
- Geyser Peak Reserve, Alexander $42.00

### CABERNET
- House, Coastal California $16.00
- Callaway, California $20.00
- Ravenswood, California $20.00
- Toasted Head, Dunnigan Hills $27.00
- Beringer Knights Valley, Sonoma $31.00

### MERLOT
- House, Coastal California $16.00
- Callaway, California $20.00
- Ironstone, Sonora $20.00
- Columbia Crest Grand Estates, WA $22.00

### OTHER FAVORITES
- Beringer White Zinfandel $17.00
- Estancia Pinot Grigio, Coastal CA $23.00
- Geyser Peak Sauvignon Blanc, CA $25.00
- Greg Norman Pinot Noir, Santa Barbara $28.00