

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 Drummettes

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 portabella 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 outlet 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

Plated Meals

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





Desserts

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

(Minimum sales \$300.00)

Full bar set up

\$110.00**BEER****KEG (125 – 16oz. glasses)**

Domestic Beer

\$375.00

Premium Beer

\$475.00

OPTIONS

Cash Bar

Cap amount

Hosted Beer/Wine only with cocktail for purchase

PONY KEG (60 – 16oz. glasses)

Domestic Beer

\$205.00

Premium Beer

\$240.00

Corkage fee (750 ml bottle) \$10.00 each

Corkage fee (1.5 liter) \$14.00 each

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

NON-ALCOHOLIC BEVERAGES

Sparkling Apple Cider \$9.00 each

Bottled Water \$3.00 each

Drinks



Drinks

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, Sonoma	\$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