

The Executive Chef is always available for consultation regarding special requests.

Please feel free to ask for your favorite if it is not listed.

**Bar Service:** We will be happy to coordinate any alcohol purchases and deliveries as well as providing full service bartenders for your event.

**Venue, Entertainment, and Rentals:** We are Excellent at Coordination of Venues, Entertainment, Florals, Bar Service, and any other needs required. Day of Coordination for Weddings or Custom Event Planning as well. Please email for quotes.

**Vegetarian Dishes included in all Meals come 10% unless otherwise requested.**

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**Breakfast**

**The Complete Brunch Buffet**  
$21.95 Per Person

Freshly Baked Pastries and Bagels served with Smoked Salmon, Red Onions, Cream Cheese and Capers. Accompanied by Applewood-Smoked Bacon, Chicken Apple Sausage, Scrambled Eggs, and Crepes filled with Sweetened Ricotta Cheese and topped with Fresh Seasonal Fruit. Also includes Ketchup, Hot Sauce. Fresh Fruit Display, Fruit Juices, Coffee and Tea service.

**Smoked Salmon** (Minimum order: 15 Guests)

$12 Per Person

Served with Capers, Lemon Slices, Shaved Red Onion, Bagels, and Cream Cheese.

Add on any breakfast menu for an additional $8 per person.

**House-Cured Brandied Gravlax** (Minimum order: 15 Guests; must be ordered at least 3 days in advance)

$14 Per Person

Apricot Brandy and Dill Cured Salmon with Capers, Sliced Lemon, Shaved Red Onion, Crème Fraîche, Chopped Eggs, Fresh Dill, and Crostini.

Add on any breakfast menu for an additional $10 per person.

**Breakfast Bites**

$21.95 Per Person

Deviled Eggs, Assorted Mini Quiches, Ham and Cheese Mini Crispy Crepes with Mustard Dipping Sauce, Breakfast Potato Skins with Egg, Cheese, and Bacon, and Freshly Baked Bagel Assortment, with Cream Cheese, Smoked Salmon, and Jam. Served with Canadian Bacon and Fruit Salad. Includes Ketchup and Hot Sauce.

**Quiche Buffet**

$16.95 Per Person

Assorted Mini Quiches (certain items only available seasonally). Served with Roasted Rosemary Potatoes and a Fresh Fruit Display. Includes Ketchup and Hot Sauce.

**Belgium Waffle Bar**

$13.95 Per Person

Toppings include: Whipped Cream, Maple Syrup, and Berry Compote. Served with Scrambled Eggs, Sausage Patties, Roasted Rosemary Potatoes, and a Fresh Fruit Display. Includes Ketchup and Hot Sauce

**Build-Your-Own Bagel Sandwich Bar**

$13.95 Per Person

Included options: Scrambled Eggs, Canadian Bacon, Sausage Patties, Grilled Veggie Display, Assorted Cream Cheeses, Avocado, Sliced Tomato, and Assorted Cheeses. Served with Roasted Rosemary Potatoes and Fruit Salad. Includes Ketchup and Hot Sauce.

**Yogurt Bar**

$9.95 Per Person

Vanilla Yogurt with Fresh Berry Compote, Crushed Granola, Golden Raisins, Cinnamon, Nutmeg, and Seasonal Fruit Toppings. Served with Mini Croissants, Mini Muffins, and Coffee Cake.

**Sunrise Special Buffet**

$10.95 Per Person

Fluffy Scrambled Eggs, Sizzling Smoked Honey-Cured Bacon, Sausage Patties, Roasted Rosemary Potatoes, and a Fresh Fruit Display. Includes Ketchup and Hot Sauce.

**Build-Your-Own Breakfast Burritos**

$12.95 Per Person

Included options: Smoked Honey-Cured Bacon, Sausage, Ham, Tofu, Scrambled Eggs, Roasted Rosemary Potatoes, Cheddar Cheese and Flour Tortillas. Served with Salsa, Sour Cream, and a Fresh Fruit Display. Includes Ketchup and Hot Sauce.

**VIP Continental**

$14 Per Person

Freshly Baked Assorted Breakfast Pastries, Muffins, Bagels, Cream Cheese, and Jam. Served with a Fresh Fruit Display, Coffee, and Juice.

**New York Continental**

$9.95 Per Person

Freshly Baked Bagel Assortment, Cream Cheese, and Jam. Served with a Fresh Fruit Display. Add Smoked Salmon, Red Onion, Sliced Tomatoes, and Capers for $7.

**Continental**

$8.95 Per Person

Freshly Baked and Assorted Breakfast Pastries. Served with a Fresh Fruit Display.

**Eggs Benedict Bar** (Cooked to Order) (Requires Chef onsite for Hourly Rate)

Toasted English Muffins and Freshly Poached Eggs

Served with Choice of (3) Meats: Canadian Bacon, Maplewood Bacon, Sausage Patties, Smoked Salmon, Grilled Beef Filet, or Portobello Mushrooms

Accompanied by Baby Spinach, Tomatoes, Red Onion, and Creamy Hollandaise Sauce

$14.00 Per Person

**Custom Omelet Bar** (Cooked to Order) (Requires Chef onsite for Hourly Rate)

Choice of (6) Fillings: American Cheese, Cheddar Cheese, Parmesan Cheese, Sausage, Ham, Bacon, Spinach, Mushrooms, Onions, Peppers, Jalapeños, Tomatoes, and Potatoes (In Chafers) Includes Roasted Rosemary Potatoes, Ketchup & Hot Sauce.

$16.95 Per Person

**Waffle/Pancake Bar Requires Chef to cook onsite**

Home Made Waffles OR Pancakes

Served with Syrup, Pecans Whipped Cream, Assorted Fruit Toppings, Scramble Eggs, Bacon, Canadian Bacon, Sausage, and \*Berries or Fruit\* Seasonal Items

$13.95 Per Person

**Breakfast Pastries**

**Scones** $3 (mini or regular)

-Blueberry

-Chocolate Chip

-Cranberry Orange

-Apricot

-Currant

**Muffins and Cakes** $3 (mini and regular muffins; 9” cakes)

-Cinnamon (Popdoodle)

-Banana Nut

-Blueberry Cream Cheese

-Blackberry Lemon

-Whole Wheat Chocolate Chunk

-Pumpkin Spice

**Buckles** $3 (fruit-dense cakes)

-Apricot

-Meyer Lemon Blackberry

**Upgrades**

Coffee and Tea Station

$4 Per Person

**Assorted Fruit Juices**

Apple, Fresh Orange, and Cranberry

$5 Per Person

**Bottled Water**

$2.50 Per Person

**Infused Water Station**

2.00

**Box Lunches**

The following combos can be served boxed or Buffet style

Please choose from a Gable Box, Hinged Box, or a Platter

Served with a Piece of Fruit and a Cookie

**Bag Lunch**

$10.50 Per Person

Your choice of Gourmet Sandwich or Wrap with Bottled Water

**Chef Box Lunch**

$13.50 Per Person

Your choice of Sandwich or Wrap, Bag of Chips, and Bottled Water

**Lunch Salad**

$14.50 Per Person

Includes a Fresh Baked Cookie, Bottled Water or Soda. House Salad, and choice of Pasta, or Potato Salad.

**Deluxe Box Lunch**

$15.50 Per Person

Your choice of Gourmet Sandwich or Wrap with a Mixed Green Salad, Seasonal Fresh Fruit, Pasta Salad, Gourmet Dessert Bar and Beverage.

**Executive Box Lunch**

$22.50 Per Person

Choice of Entrée Salad, See Menu’s under Executive Box Lunch

Includes Dinner Rolls and Butter and Gourmet Dessert and Individual Fruit Salad

**Executive Box Lunch Ideas** (Minimum order: 10 each)

All salads are individually boxed & labeled unless otherwise requested.

**BBQ Chicken Cobb Salad**

Diced Chicken, Hard Boiled Eggs, Chopped Bacon, Mixed Salad Greens, Tomatoes, Black Beans, Corn, Avocado, and Ranch Dressing

**Olive Oil Poached Salmon**

Farro and Black Quinoa Salad, Grilled Radicchio, Mint and Basil Vinaigrette.

**Korean-Style Grilled Tofu “Bulogi”**

Sesame, Garlic, Soy, and Scallion with Kim Chee Cabbage Salad.

**Seared Salmon**

With Vegetable Tabbouleh Salad

**Herb-Crusted Salmon Filet**

With Grilled Asparagus *\*seasonal ingredient\**, Sweet Onions, Baby Carrots, Peas, and Whole Grain Bulgar Salad with Lemon Tarragon Vinaigrette.

**Signature Ahi Salad**

Seared and Marinated Ahi Tuna, Green Beans, Tomato Wedges, Olives, Hard-Boiled Eggs, Shaved Red Onions, Mixed Greens, and Wasabi-Herb Vinaigrette. Sprinkled with Tobiko Caviar.

**Crab Caesar**

Dungeness Crab Salad served with Meyer Lemon Anchovy Vinaigrette, Shaved Manchego Cheese, Soft Ciabatta Croutons, Strawberry Dust, and Balsamic Drizzle.

**Balsamic Caesar**

Romaine Hearts with Sun-Dried Tomatoes, Roasted Garlic, Shaved Asiago Cheese, Rye Croutons, and Balsamic Caesar Dressing.

**Spanish-Style Caesar Salad**

Romaine Hearts, Cilantro, Roasted Red Peppers, Pumpkin Seeds, Shavings of Manchego Cheese, and Chili-Infused Caesar Dressing.

**Thai Chili Caesar**

Spicy Thai-Infused Caesar Dressing over Crisp Romaine with Parmigano-Reggiano, Coconut Prawns, Wonton Crisps, Peppery Greens, Fresh Pansies, Bleu Cheese Crumbles, Toasted Pecans, and Honey-Tabasco Vinaigrette.

**Sandwiches & Wraps**

**Sandwich and Wrap Choices** (Minimum order: 5 each)

\*\*\*All Sandwiches and Wraps available a-la-carte, $8.50 each\*\*\*

**WRAP SELECTIONS**

**Vegetarian Wrap Options**

**Vegetarian BLT**

Hickory Smoked Tempeh with Oven Roasted Tomatoes, Escarole, and Herb Aoili

**Southwest Vegetarian**

Corn, Roasted Poblano, Chili Aioli, Romaine Lettuce, Salsa Fresco, Avocado, Cheddar and Jack Cheeses on Flour Tortilla

**Grilled Portobello and Fennel Wrap**

Roasted Fennel, Spinach, Portobello Mushroom, and Provolone Cheese.

**Veggie Nicoise Wrap**

Lettuce, Tomato, Eggs, Bell Peppers, Olives, Capers, and Green Beans.

**“La Champignon” Wrap**

Grilled Portobello Mushroom with Truffle Celery Root Slaw.

**Primavera**

Grilled Eggplant, Portobello Mushrooms, Roasted Peppers, Spinach, Grilled Onions, and Basil Pesto

**Artichoke & Caprese**

Tomato, Fresh Mozzarella, and Marinated Artichokes with Basil Vinaigrette.

**Egg Salad**

Chopped Fresh Eggs mixed with Mayonnaise. Served on Croissant with Lettuce and Tomato

**Chicken Option**

**Asian Chicken Salad Wrap**

Grilled Lemongrass Chicken, Shredded Cabbage Salad with Thai Basil, Soy, Lime, and Roasted Peanuts.

**Chicken Caesar Wrap**

Traditional Grilled Chicken, Romaine Lettuce, Tomato, and Caesar Dressing.

**Grilled Chicken**  
Rosemary Grilled Breast of Chicken, Mozzarella, Tomato, and Radicchio with Lemon Aioli.

**Italian Chicken Club**

Oven Roasted Chicken, Pancetta, Apples, and Arugula with a Creamy Gorgonzola Spread.

**Pork Options**

**Italian Wrap (Hoagie)**

Smoked Ham, Turkey, Salami, Provolone Cheese, Lettuce, and Tomato.

**Chicken Prosciutto Caesar Wrap**

Traditional Grilled Chicken, Sliced Prosciutto, Romaine Lettuce, Tomato, and Caesar Dressing.

**Seafood Options**

**Smoked Salmon and Cucumber Wrap**

House Smoked Salmon, Marinated Cucumber, and Watercress with Lemon Tarragon Aioli.

**Mediterranean Tuna Salad**

Albacore Tuna Salad with Red Onion, Tomatoes, Black Olives, and Capers with Lemon Aioli

**Vegetarian Sandwich Options**

**Veggie Meatball Sandwich**

Chickpea & Bulgur Veggie Meatballs simmered in Homemade Marinara with Soymilk Mozzarella on Ciabatta Roll

**Heart Healthy Toasted Cheese Sandwich**

Soy Cheese, Roasted Tomato, and Marinated Greens with Roasted Onion Aioli on Foccacia.

**Turkey Sandwich Options**

**Turkey, House Pesto**, and Sun-Dried Tomatoes with Provolone Cheese and Fresh Baby Spinach on a Seeded Baguette.

**Turkey and Applewood Smoked Bacon** with Lettuce, Tomato, Dill Havarti Cheese, and Brown Mustard Aioli on Ciabatta.

**Charbroiled White Turkey Meat** with Herb Dressing, Swiss Cheese, Baby Spinach, Cucumbers, Red Bell Peppers, and Alfalfa Sprouts rolled in a Savory Tortilla Wrap.

**Grilled Turkey and Avocado** with Tomato and Spicy Roasted Pepper Aioli in a Greek Pita.

**Day-After Thanksgiving Sandwich** with Roasted Turkey, Stuffing, Mashed Potatoes, Gravy, Cranberry Sauce, Mayonnaise, Sea Salt, and Iceberg Lettuce on Dark Pilgrim Bread.

**Harvest Turkey**

Oven Roasted Turkey, Sage Aioli, Cranberry Chutney, and Muenster Cheese.

**Turkey & Fontina**

Turkey Breast, Bacon, Lettuce, Avocado, and Whole Grain Mustard on Kaiser Roll

**Roast Beef Options**

**Roast Beef and Chèvre Cheese** with Roasted Tomatoes, Arugula, and Pesto Aioli on Ciabatta.

**Roast Beef and Tillamook** Cheese with Tomatoes, Lettuce, and Barbeque Horseradish Aioli on an Onion Roll.

**Roast Beef Rolls with Barbeque Sauce**, Cream Cheese, Pumpkin Seeds, Arugula, Gouda Cheese, and Tomato rolled in Savory Tri-Color Wraps. (Minimum order of 5)

**Barbequed Tri-Tip with Fontina Cheese**, Grilled Onions, Mesquite Mayonnaise, and Romaine Lettuce on a Soft Steak Roll. (Minimum order of 10)

**Smoked Tri Tip Sandwich**

Paper-thin slices of Certified Angus Beef with White Cheddar, Balsamic Onions, Marinated Radicchio, and Horseradish Black Pepper Mayonnaise on a soft Steak Roll.

**Southwestern Roast Beef**

Peppered Roast Beef with Caramelized Onions, Provolone Cheese, Tomato and Chipotle Aioli.

**Pastrami with provolone Cheese**, Lettuce, Tomato, Pickles, Mustard, and Mayonnaise on an Onion Kaiser Roll.

**Chicken Options**

**Breaded and Pan-Seared Chicken Breast** with Marinara Sauce, Pepperoncini, Lettuce, Romano Parmesan, and Mozzarella on Ciabatta.

**Pan-Seared Chicken Breast with Lemon Caper Aioli**, Arugula, Tomatoes, and Red Onions on Fresh Focaccia

**Moroccan Spiced Chicken Sandwich**

Slow-Braised Pulled Chicken with Pickled Cucumber & Romesco Sauce in Fresh Pita Pocket

**Italian Chicken Club**

Oven Roasted Chicken, Pancetta, Apples, and Arugula with a Creamy Gorgonzola Spread

**Grilled Chicken**

Rosemary Grilled Breast of Chicken, Mozzarella, Tomato, and Radicchio with Lemon Aioli

**Pork Options**

**Fra’mani**

Salame, Coppa Cola, Fresh Mozzarella, Arugula, and Roasted Pepper Relish on Olive Roll

**Ham Francese**

Baked Ham, Brie, Dijon Mustard, and Grilled Escarole served on Foccacia

**Seafood Options**

**Smoked Salmon on Croissant**

Smoked Salmon, Cream Cheese, Tomato, Onion, Sprouts, Cucumber, and Capers on Croissant

**Dungeness Crab Salad Poor Boy**

Dungeness Crab mixed with Mayonnaise. Served on Soft Roll with Lettuce and Tomato Garnished with Lemon Wedges on Side

**Corporate Lunch Options**

The Executive Chef is always available for consultation regarding special requests.

Please feel free to ask for your favorite if it is not listed.

All vegetarian options are at 10% unless otherwise requested.

**Minimums: $500 Weekday/$1,500 Weekend**

**Vegetarian Dishes included in all Meals come 10% unless otherwise requested.**

**Option 1**

~ Mixed Green Salad with Carrots, Red Onions, Tomatoes, Cucumbers, and Parmesan (Veg/ GF/DF)

~ Garlicky Sautéed Broccoli (GF/V/DF)

~ Whipped Mashed Potatoes with Leeks (GF/Veg)

~ Tuscan Chicken Roulade with Dijon Mustard Sauce (GF)

~ Vegetarian: Focaccia-Stuffed Red Peppers with Balsamic Drizzle (Veg)

~ Dinner Rolls and Butter

$16.95

**Option 2**

~ Baby Spinach and Pancetta Salad with Italian Dressing (GF)

~ Sautéed Seasonal Vegetables (GF/V/DF)

~ Sun-Dried Tomato Rice Pilaf (GF/V/DF)

~ Chicken Piccata with Lemon Caper Sauce (DF)

~ Vegetarian: Three-Cheese Ravioli with Creamy Pesto Sauce (Veg)

~ Dinner Rolls and Butter

$16.95

**Option 3**

~ Arugula, Fennel, and Orange Salad with Citrus Vinaigrette (GF/V/DF)

~ Sautéed Squash (GF/V/DF)

~ Wild Rice Pilaf (GF/V/DF)

~ Feta and Basil Topped Chicken Breast with Roasted Red Pepper Sauce (DF)

~ Vegetarian: Eggplant Caprese Stacks

~ Dinner Rolls and Butter

$16.95

**Option 4**

~ Mixed Green Salad with Balsamic Dressing (GF/V/DF)

~ Sautéed Seasonal Vegetables (GF/V/DF)

~ Herb-Roasted Potatoes (GF/V)

~ Chicken Marsala with Sautéed Mushrooms (DF)

~ Vegetarian: Spinach Stuffed Tomatoes

~ Dinner Rolls and Butter

$16.95

**Option 5**

~ Spinach Salad with Bleu Cheese, Walnuts and Assorted Dressing (GF/Veg)

~ Sautéed Green Beans with Red Peppers (GF/V/DF)

~ Pasta with Marinara Sauce

~ Chicken Parmesan

~ Vegetarian: Eggplant Parmesan

~ Garlic Toast

$16.95

**Option 6**

~ Arugula and Roasted Fennel Salad with Pomegranate Balsamic Vinaigrette (GF/V/DF)

~ Seasonal Vegetables (GF/V/DF)

~ Aged Cheddar Potatoes Au Gratin (GF/Veg)

~ Quartered Herb-Roasted Chicken (DF)

~ Vegetarian: Vegetable Ratatouille over Creamy Polenta

~ Dinner Rolls and Butter

$16.95

**Option 7**

~ Pico de Gallo Salad (GF/V/DF)

~ Roasted Corn (GF/V/DF)

~ Vegetarian Black Beans (DF, GF, V)

~ Chicken Enchiladas with Salsa Roja

~ Vegetarian: Cheese Enchiladas with Salsa Verde

~ Sour Cream and Salsa

~ Corn Tortilla Chips

$16.95

**Option 8**

~ Carrot and Pea Salad with Coriander and Garlic Vinaigrette (GF/V/DF)

~ Vegetable Curry (Veg)

~ Rice Pilaf (GF/V/DF)

~ Chicken Vindaloo

~ Vegetarian: Malai Kofta Balls with Tomato Cream Sauce (Veg)

~ Dinner Rolls and Butter

$16.95

**Option 9**

~ Asian Slaw with Cream Citrus Soy Vinaigrette (GF/V)

~ Sautéed Snow Peas with Water Chestnuts (GF/V/DF)

~ Green Onion Steamed White Rice (GF/V/DF)

~ Kung Pao Chicken (DF)

~ Vegetarian: “No Meat” Meatballs with Sweet and Sour Sauce (Veg)

~ Dinner Rolls and Butter

$16.95

**Option 10**

~ Classic Caesar Salad (GF/Veg)

~ Seasonal Vegetables (GF/V/DF)

~ Penne Pasta with Chicken and Creamy Pesto

~ Vegetarian: Penne Pasta with Portobello Mushrooms and Red Peppers with Spicy Marinara Sauce

~ Dinner Rolls and Butter

$16.95

**Option 11**

~ Daikon Root and Sesame Seed Salad with Creamy Soy Vinaigrette (GF/V/DF)

~ Sautéed Bok Choy, Carrots, and Bamboo Shoots (GF/V/DF)

~ Vegetable Fried Rice (GF/V/DF)

~ Marinated and Grilled Flank Steak with Oyster Mushroom Sauce

~ Vegetarian: Tofu Vegetable Cake with Teriyaki Drizzle and Green Onions (DF, Veg)

~ Dinner Rolls and Butter

$19.95

**Option 12**

~ Mixed Green Salad with Peppered Asiago Vinaigrette (GF/V/DF)

~ Sautéed Seasonal Vegetables (GF/V/DF)

~ Roasted Garlic Mashed Potatoes (GF/V)

~ Marinated Flank Steak with Mustard Caper Sauce (GF/DF)

~ Vegetarian: Spicy Wild Rice Stuffed Red Peppers (V, GF)

~ Rolls and Butter

$19.95

**Option 13**

~ Green Salad with Assorted Dressing (GF/V/DF)

~ Glazed Carrots (GF/V/DF)

~ Herb Roasted Potatoes (GF/V/DF)

~ Shaved and Marinated Grilled Tri-Tip with Mushroom Demi Reduction (GF/DF)

~ Vegetarian: Caramelized Fennel Orzo-Stuffed Eggplant (V, GF)

~ Dinner Rolls and Butter

$19.95

**Option 14**

~ Macaroni Salad (Veg)

~ Grilled Vegetables with Pesto & Balsamic Drizzle(GF/V/DF)

~ BBQ Sliced Tri-Tip (GF/DF)

~ Vegetarian: Wild Mushroom Risotto-Stuffed Red Bell Pepper (GF, Veg)

~ Dinner Rolls and Butter

$19.95

**Option 15**

~ Green Salad with Honey-Wasabi Vinaigrette (GF/V/DF)

~ Spicy Asparagus Spears with Toasted Peanuts *\*seasonal ingredient\* (GF/V/DF)*

~ Ginger Soy Noodles (GF/V/DF)

~ Garlic and Ginger Beef Broccoli (GF/DF)

~ Vegetarian: Vegetable Stir Fry (DF, GF, V)

~ Dinner Rolls and Butter

$19.95

**Option 16**

~ Arugula Salad with Goat Cheese, Strawberries, Pecans, and Raspberry Vinaigrette (GF/Veg)

~ Seasonal Vegetables (GF/V/DF)

~ Three Meat Lasagna

~ Vegetarian: Vegetable Lasagna (Veg)

~ Garlic Stix

$19.95

**Option 17**

~ Green Salad (GF/V/DF)

~ Mashed Potatoes with Gravy (GF/V)

~House-Made Meatloaf (DF)

~ Vegetarian: Vegetarian Meatloaf (Veg)

~ Dinner Rolls and Butter

$19.95

**Option 18**

~ Caesar Salad(Veg/DF)

~ Sautéed Vegetables(GF/V/DF)

~ Pasta Carbonara with English Peas and Prosciutto (DF)

~ Vegetarian: Fettuccini Alfredo with English Peas (Veg)

~ Dinner Rolls and Butter

$16.95

**Option 19**

~ Green Salad(GF/V/DF)

~ Sautéed Vegetables (GF/V/DF)

~ Scalloped Potatoes (GF/Veg)

~ Honey-Glazed Ham (GF/DF)

~ Vegetarian: Southern Squash Casserole(Veg)

~ Dinner Rolls and Butter

$16.95

**Option 20 Caribbean**

~ Spicy Tomato Salad with Scotch Bonnet Vinaigrette (GF/V/DF)

~ Jamaican Spiced Vegetables (GF/V/DF)

~ Island Spiced Rice (GF/V/DF)

~ Jerk-Grilled Boneless Pork Chop (GF/DF)

~ Vegetarian: Caribbean Vegetable Stew

~ Dinner Rolls and Butter

$16.95

**Option 21**

~ Chopped Salad with Spicy Bleu Cheese Dressing (GF/Veg)

~ Roasted Corn on the Cob with Lime Cilantro Butter (GF/Veg)

~ Oaxacan Potato Salad (GF/DF)

~ Grilled Achiote Ribs with Achiote BBQ Sauce (GF/DF)

~ Vegetarian: Achiote Marinated and Grilled Vegetable Skewers

~ Dinner Rolls and Butter $16.95

**Option 22**

~ Spinach Salad with Sliced Strawberries, Goat Cheese, Pecans Poppy Seed Vinaigrette (GF/Veg)

~ Seasonal Vegetables (GF/V)

~ Steamed Broccoli Risotto (GF/Veg/DF)

~ Grilled Pork Chops with Roasted Tomato Chutney (DF)

~ Vegetarian: Eggplant Rolatini (GF, Veg)

~ Dinner Rolls and Butter

$16.95

**Option 23**

~ Mixed Greens, Dried Apricots, Dried Cranberry, Roasted Butternut Squash, Sliced Apples, Pumpkin Seeds, Apple Cider Vinaigrette (GF/Veg)

~ Sautéed Vegetables (GF/V/DF)

~ Polenta (GF)

~ Pork Loin with Orange Tarragon Glaze (GF/DF)

~ Vegetarian: Stuffed Roasted Tomato with Saffron Orzo and English Sweet Peas

~ Dinner Rolls and butter

$16.95

**Option 24**

~ Organic Mix Greens, Bleu Cheese and Walnut Salad, Cherry Tomatoes, and Citrus Vinaigrette (GF/Veg)

~ Sautéed Asparagus \*seasonal ingredient\* with Diced Red Peppers (GF/V/DF)

~ Green Onion and Dried Apricot Wild Rice (GF/V/DF)

~ Cranberry and Spinach Pork Loin with Dried Fruit Reduction (GF/DF)

~ Vegetarian: Portobello Stacks (GF, Veg)

~ Dinner Rolls and Butter

$16.95

**Option 25**

~ Greek Salad -Tomatoes, Red Onions, Chopped Olives, Feta Cheese, Cucumbers, and Shredded Lettuce Lemon Vinaigrette (GF/V/DF)

~ Seasoned Roasted Potato Wedges

~ Lamb Gyros with Tzatziki Sauce

~ Vegetarian: Falafel Pita with Lemon Garlic Mint Drizzle

~ Dinner Rolls and Butter

$16.95

**Option 26**

~ House Salad Champagne Vinaigrette (GF/V/DF)

~ Sautéed Vegetables (GF/V/DF)

~ Parmesan and Truffle Risotto (GF/Veg)

~ Grilled Salmon with Moscato Cream Sauce (GF)

~ Vegetarian: Polenta Caprese Stacks

~ Dinner Rolls and Butter

$16.95

**Option 27**

~ Arugula, Roasted Fennel, and Parmesan Salad with Balsamic Vinaigrette (GF/V)

~ Sautéed English Peas with Pearl Onions (GF/V/DF)

~ Cranberry and Almond Wild Rice Pilaf (GF/V/DF)

~ Pan Seared Sole with Garlic Lemon Beurre Blanc (DF)

~ Vegetarian: Spinach and Mushroom Casserole

~ Dinner Rolls and Butter

$19.95

**Option 28**

~ Edamame Bean Salad with Balsamic Vinaigrette (GF/V/DF)

~ Wasabi Steamed White Rice (GF/V/DF)

~ Snapper with Caramelized Miso (DF)

~ Vegetarian: Spicy Tofu and Seasonal Vegetables (DF)

~ White and Black Sesame Crackers

$19.95

**Option 29**

~ Basil Caesar Salad (Veg)

~ Grilled Eggplant and Tomato Stacks with Balsamic Drizzle (GF/V/DF)

~ Linguini Scampi with Pancetta in a Buttery White Wine Cream Sauce (Veg)

~ Vegetarian: Pasta Primavera with Truffle Goat Cheese

~ Garlic Toast

$19.95

**Option 30**

~ Mixed Green Salad with Balsamic Dressing (GF/V/DF)

~ Steamed Asparagus with Lemon Vinaigrette (GF/V/DF)

~ Pesto Rice Pilaf(GF/V/DF)

~ Grilled Salmon with Summer Corn and Tomato Relish (GF/DF)

~ Vegetarian: Quinoa and Green Chili Bake (DF)

~ Dinner Rolls and Butter

$19.95

**Option 31**

~ Thai Cucumber and Peanut Salad with Spicy Thai Vinaigrette ( GF/V/DF)

~ Vegetable Pad Thai (GF/V/DF)

~ Fried Shallot Rice (GF/V/DF)

~ Spicy Shrimp and Coconut Chili Stir Fry

~ Vegetarian: Green Vegetable Curry

~ Dinner Rolls and Butter

$19.95

**Option 32**

~ Heirloom Tomato Melon Salad with Arugula Fig Balsamic Vinaigrette (GF/V/DF) \*seasonal ingredients\*

~ Blue Lake Green Beans with Caramelized Shallots (GF/V/DF)

~ Yukon Potato Artichoke Purée (GF/V)

~ Pollo Diablo – Crusted Breast of Chicken with a Light Roasted Garlic Sauce (DF)

~ Vegetarian: Easy Spinach Pesto Pasta (DF)

~ Dinner Rolls and Butter

$16.95

**Option 33**

~ Endive and Arugula Salad with Grilled Apples and a Lemon Hazelnut Dressing (GF/V/DF)

~ Cardamom Brown Butter Glazed Carrots (GF/V/DF)

~ Couscous Casa Blanca with Chickpeas, Citrus, and Coriander (V/DF)

~ Saffron Chicken – Tender Braised Boneless Chicken Thigh Meat with Saffron, Dates, Lemon, and Almonds (GF/DF)

~ Vegetarian: Eggplant Tagine with Melting Onions, Roasted Tomatoes, Orange, Sweet Peppers, Carrots, and Spices (DF)

~ Dinner Rolls and Butter

$16.95

**Option 34 - Middle Eastern**

~ Turkish Kisir Salad with Bulgar, Tomato, Grilled Zucchini, Pomegranate, Citrus, and Mint

Oven-Roasted Vegetables (GF/V/DF)

~ Lemon Saffron Potatoes (GF/V/DF)

~ Pan Roasted Salmon with Green Charmoula Sauce (G/DF)

~ Vegetarian: Rolled Stuffed Eggplant with Caramelized Onions, Greens, and Feta Cheese with a Lightly Spiced Tomato Sauce

~ Dinner Rolls and Butter

$19.95

**Option 35 - Asian Fusion**

~ Asian Pear Salad with Napa Cabbage and Green Curry Dressing (GF/V/DF)

~ Stir Fried Snap Peas and Carrots with Garlic and Sesame (GF/V/DF)

~ Steamed Jasmine Infused Rice (GF/V/DF)

~ Five Spice Breast of Chicken with Shiitake Mushrooms and Pickled Ginger Salsa (GF/DF)

~ Vegetarian: Smokey Grilled Tofu with Hoisin Sauce (DF)

~ Dinner Rolls and Butter

$16.95

**Option 36 - Filipino**

~ Salad of Seasonal Greens with Passion Fruit Vinaigrette (GF/V/DF)

~ Sautéed Seasonal Vegetables (GF/V/DF)

~ Steamed Rice (GF/V/DF)

~ Beef Menudo de Vanilla – Braised Brisket with Potatoes, Garbanzo Beans, Raisins, and Broken Rice (GF/DF)

~ Vegetarian: Black Pepper Tofu Stir Fry (DF)

~ Dinner Rolls and Butter

$19.95

**Option 37 - Greek**

~ Classic Greek Salad with Tomatoes, Cucumbers, Peppers, Cilantro, Olives, Red Onion, Chopped Romaine, and Lemon Oregano Dressing (GF/V/DF)

~ Grilled Seasonal Vegetables (GF/V/DF)

~ Orzo Pilaf (DF, Veg)

~ Roasted Salmon with Ouzo Tomato, Potato, Fennel, and Olives (GF/DF)

~ Vegetarian: Eggplant, Mushroom & Potato Mousaka with Caramelized Onion Bechamel

~ Dinner Rolls and Butter

$19.95

**Option 38 - Spanish**

~ Orange and Black Olive Salad with Baby Spinach, Shaved Red Onion, and Extra Virgin Olive Oil (GF/V/DF)

~ Saffron Quinoa Pilaf with Carrots, Zucchini, and Leeks (GF/V/DF)

~ Catalan Beef Stew – Tender Angus Braised Beef with Red Wine, Tomatoes, Cinnamon, and Chocolate(DF)

~ Vegetarian: Basque Vegetable Stew with Mushrooms, Peppers, Tomatoes, Garlic, Smoked Paprika, and Soy Sausage (GF)

~ Dinner Rolls and Butter

$19.95

**Option 39 - Chinese**

~ Chinese Chicken Salad – Shredded Romaine, Scallions, Crispy Rice Noodles, and Soy Sesame Dressing (GF/V/DF)

~ Stir Fried Greens with Bok Choy, Spinach, and Snap Peas (GF/V/DF)

~ Steamed Rice (GF/V/DF)

~ Mongolian Beef with Ginger, Scallion, Oyster Sauce, Shaoxing Wine, and Sesame Oil (DF)

~ Vegetarian: Kung Pao Tofu with P­­­eanuts and Chili (GF/DF)

~ Dinner Rolls and Butter $19.95

**Option 40 - Italian**

~ Salad of Farmer’s Market Greens, Chick Pea, Garbanzo, & Kidney Beans, Roasted Red Peppers, with Citrus Vinaigrette (GF/V/DF)

~ Roasted Seasonal Vegetable Platter with Balsamic Drizzle & Pesto Dipping Sauce(Room Temp) (GF/V/DF)

~ Steamed Rice (GF/V/DF)

~ Penne Tuto Mare – Shrimp, Scallops, and Snapper in a Lemon Herb Cream Sauce

~ Vegetarian: Campanelle Pasta with Vegetarian Bolognese of Tomato, Soy Italian Sausage, and Mild Spices (DF)

~ Garlic Bread

$19.95

**Option 41 - French**

~ French Salad of Butter Lettuce, Endive, Arugula, Escarole, and Baby Leeks with Mustard

Tarragon Vinaigrette (GF/V/DF)

~ Whipped Garlic Potatoes (GF/V)

~ Chicken “Provence” Grilled Breast with Herbs de Provence, Roast Fennel, Sweet Peppers, and Black Olives with Orange Rosemary Jus (GF/DF)

~ Vegetarian: Vegetable Crêpes filled with Seasonal Vegetables, Caramelized Onions, Goat Cheese, and a Lemon Béchamel (DF)

~ Dinner Rolls and Butter

$16.95

**Option 42 - Mediterranean**

~ The Green Goddess – Hearts of Romaine, Persian Cucumbers, and Sweet Grape Tomatoes with Creamy Herb Vinaigrette (GF/V)

~ Sautéed Squash with Peppers and Garlic (GF/V/DF)

~ Crispy Polenta with Sage and Parmesan

~ Mediterranean Braised Beef with Tomatoes, Mushrooms, and Herbs (GF/DF)

~ Vegetarian: White Bean Cakes with Wild Mushroom Ragout (DF)

~ Dinner Rolls and Butter

**Option 43 - Creole**

~ Roasted Brussel Sprouts with Balsamic Creole Honey Mustard Vinaigrette (GF/V/DF)

~ Collard Greens (GF/V/DF)

~ Louisiana-Style Rice (GF/V/DF)

~ Chicken and Shrimp Jambalaya with Onions, Peppers, and Spices (DF)

~ Vegetarian: Soy Sausage Jambalaya with Spiced Grilled Vegetables

~ Cornbread

$19.95

**Option 44 - Filipino**

~ Green and Red Cabbage Salad with Mango and Ginger Chili Dressing (GF/V/DF)

~ Stir Fried Vegetables with Garlic, Ginger, and Sesame (GF/V/DF)

~ Steamed Jasmine-Infused Rice (GF/V/DF)

~ Pork Adobo with Soy, Garlic, and Vinegar (GF/DF)

~ Vegetarian: Smoked Tofu Sinigang with Tamarind, Greens, and Root Vegetables

~ Dinner Rolls and Butter

$16.95

**Option 45 - Thai**

~ Harvest Salad with Escarole, Spinach, Cranberries, Walnuts, Pecans, and Point Reyes Bleu Cheese (GF/V)

~ Forbidden Black Rice perfumed with Lemongrass and Cardamom (GF/V/DF)

~ Thai Green Chicken Curry with Coconut, Snap Peas, Peppers, and Sweet Potatoes (V)

~ Vegetarian: Grilled Tofu with Red Curry, Shiitake Mushrooms, and Snap Peas

~ Dinner Rolls and Butter

$16.95

**Option 46 - Spanish**

~ Spanish Salad of Escarole with Roasted Garlic Mushrooms, Extra Virgin Olive Oil Dressing, and Figs (GF/V/DF)

~ Chicken and Shrimp Paella with Tomatoes, Peppers, Smoked Paprika, and Saffron Rice (GF/V/DF)

~ Vegetarian: Paella with Chickpeas, Grilled Peppers, Corn, Smokey Soy Sausage, and Saffron Rice (DF)

~ Dinner Rolls and Butter

$19.95

**Option 47 - Italian**

~Spinach, Romaine, Whole Basil, and Tomato Salad (GF/V/DF)

~ Garlic Broccolini (GF/V/DF)

~ Braciola – Stuffed Flank Steak, Onions, Spinach, Raisins, and Pine Nuts slowly braised with White Wine, Tomatoes, and Herbs (DF)

~ Vegetarian: Stuffed Shells with Grilled Radicchio, Ricotta, Onions, Spinach with Marinara Sauce (DF)

~ Dinner Rolls and Butter

$19.95

**Option 48 - Mediterranean**

~ Beet and Skordalia-Arugula Salad (GF/V/DF)

~ Seasonal Grilled Vegetables (GF/V/DF)

~ Sun Dried Tomato Rice Pilaf (GF/V/DF)

~ Greek Meatballs with Oregano Tomato Sauce (DF)

~ Vegetarian: Stuffed Cabbage with Rice, Chickpeas, Onions, and Dill Avgolemono Sauce

~ Dinner Rolls and Butter

$19.95

**Option 49 - Mexican**

~ Ensalada Napolitos – Cactus Salad with Pickled Red Onions, Corn, Black Beans, and Cilantro with a Cilantro Lime Vinaigrette (GF/V/DF)

~ Warm Corn Tortillas (DF)

~ Chicken Posole with Hominy in a Rich, Savory Sauce garnished with Radishes, Jack Cheese, and Cilantro

~ Vegetarian: “Arroz con Pollo” – Soy cooked with Chili, Achiote, Spices, and Olives

~ Dinner Rolls and Butter

$16.95

**Option 50 - Latin**

~ Latin Salad of Chopped Romaine, Tomatoes, Corn, Black Beans, and Cilantro with a Cilantro Lime Vinaigrette (GF/V/DF)

~ Grilled Vegetables with Chili, Lime, and Oregano (GF/V/DF)

~ Garlic Rice (GF/V/DF)

~ Chicken Mole – Slow Roasted Chicken with our Dark Oaxacan Mole (GF)

~ Vegetarian: Stuffed Pasilla Peppers with Vegetables and Lime Crème Fraiche

~ Fresh Corn and Flour Tortillas

$16.95

**Option 51 - Spanish**

~ Baby Spinach Salad with Dry Sherry (GF/V/DF)

~ Escalivada – Simple Roasted Vegetables finished with Lemon and Tomatoes (GF/V/DF)

~ Papas Bravo – Roasted Potatoes with Garlic, Chili, and Cumin (GF/V/DF)

~ Pan Roasted Chicken with Sweet Peppers, Figs, and Almond Piccata (GF/DF)

~ Vegetarian: Artichoke & Roasted Red Pepper Risotto (Veg)

~ Dinner Rolls and Butter

$16.95

**Option 52 - Italian**

~ Caesar Salad with our Special Roasted Garlic Dressing and Focaccia Croutons (GF/Veg/DF)

~ Sautéed Broccolini with Garlic and Chili Flakes (GF/V/DF)

~ Herb Roasted Potatoes with Olive Oil and Sea Salt (GF/V/DF)

~ Roman Chicken – Braised Thigh Meat, White Wine, Prosciutto, Tomatoes, Artichokes, Peppers, and Fresh Oregano (DF)

~ Vegetarian: Baked Rigatoni with Roasted Vegetables, Ricotta, and Tomato Cream with a Parmesan Crust

~ Garlic Bread

$16.95

**Option 53 - Western**

~ Chopped Romaine and Iceberg Lettuce Salad with Hardboiled Eggs, Bacon, and Bleu Cheese Dressing (GF/Veg)

~ Roasted Cauliflower and Carrots (GF/V/DF)

~ Grown Up Mac-N-Cheese with Caramelized Onions and Smoked Cheddar Cheese

~ 10 Hour Braised Brisket – Tender Angus Beef with Coffee Molasses and BBQ Sauce (GF/DF)

~ Vegetarian: Housemade Garden Burger with Buns & Condiments (GF/DF)

~ Dinner Rolls and Butter

$19.95

**Option 54 - Indian**

~ Salad of Tomato, Cucumber, and Radish with Cilantro, Mint, Lemon, and Cashews (GF/V/DF)

~ Roasted Seasonal Vegetables (GF/V/DF)

~ Basmati Rice (GF/V/DF)

~ Chicken Vindaloo – Boneless Thigh Meat, Indian Spices, and a Sweet Vinegar Sauce (DF)

~ Vegetarian: Fall Vegetable Dahl – Delicately Spiced Lentils with Turmeric (DF)

~ Dinner Rolls and Butter $16.95

**Option 55 - Mexican**

~ Seasonal Green Salad with Golden Balsamic Virgin Olive Oil Dressing (GF/V/DF)

~ Garlic Rice (GF/V/DF)

~ Chicken Chili Verde – Tender Thigh Meat simmered with Tomatoes, Poblano, and Cilantro(GF/V/DF)

~ Vegetarian: Yucatan Vegetable Stew with Corn, Poblano Peppers, Tomatoes, Potatoes, and Red Beans with Cilantro and Lime (GF/DF)

~ Fresh Corn and Flour Tortillas

$16.95

**Option 56 - Italian**

~ Mediterranean Chopped Salad of Romaine Hearts with Artichokes, Sun Dried Tomatoes, Fennel, Green Olives, and Roasted Almonds. Topped with a Feta Vinaigrette (GF/V/DF)

~ Roasted Fall Vegetables with Olive Oil and Sea Salt (GF/V/DF)

~ Five Spice Seared Salmon Filet with Sweet Potato Purèe and a Shiitake Mushroom Sauce (GF/DF)

~ Vegetarian: Stuffed Portobello Mushrooms with Quinoa, Caramelized Onions, Greens, and Smoked Gouda with a Wild Mushroom Sauce

~ Dinner Rolls and Butter

$19.95

**Option 57 - Asian Fusion**

~ Green Papaya and Cabbage Salad with Cilantro, Mint, and Roasted Peanuts (GF/V/DF)

~ Stir Fried Seasonal Vegetables with Ginger and Garlic (GF/V/DF)

~ Jasmine Rice (GF/V/DF)

~ Star Anise Braised Beef with Soy, Honey, and Tamarind (GF/DF)

~ Vegetarian: Steamed Buns (DF)

~ Dinner Rolls and Butter

$19.95

**Option 58 - Italian/Sicilian**

~ Sicilian Salad of Oranges, Red Onions, Spinach, and Tomatoes with a Virgin Olive Oil Balsamic Dressing(GF/V/DF)

~ Orecchiette Pasta with Farmers’ Market Vegetables and Fresh Pesto (V/DF)

~ Chicken Scallopine with Wild Mushrooms, Rosemary, and Garlic (GF/DF)

~ Vegetarian: Eggplant Parmesan with our Sicilian Marinara and Mozzarella Cheese

~ Dinner Rolls and Butter

$16.95

**Option 59 - California Fresh**

~ Salad of Farmers’ Market Greens, Apples, Walnuts, and a choice of Bleu Cheese Vinaigrette or Cider Walnut Vinaigrette (GF/Veg)

~ Barley and Wild Rice Pilaf with Brunoise of Roast Vegetables (GF/V/DF)

~ Pepper Crusted Breast of Chicken with Balsamic Vinegar and Roasted Grapes ( GF/DF)

~ Vegetarian: Fall Vegetable Sheppard’s Pie with Soy Italian Sausage and a Roasted Garlic Potato Crust(GF/DF)

~ Dinner Rolls and Butter

$16.95

**Option 60 - African**

~ Moroccan Carrot and Chickpea Salad with Dried Plums, Mint, Almonds, and Honey Cumin Dressing(GF/V/DF)

~ Bulgar Pilaf with Grilled Onions, Citrus, and Herbs (GF/V/DF)

~ Chicken Tagine Spiced with Ras el Hanout, Melting Onions, Peppers, Tomatoes, Oranges, and Carrots(GF/DF)

~ Vegetarian: Chickpea and Spinach Kofta with Harissa Sauce

~ Dinner Rolls and Butter

$16.95

**Option 61 - Italian**

~ Simple Salad of Romaine, Escarole, Spinach, and Shaved Fennel with a Citrus Olive Oil Dressing(GF/V/DF)

~ Garlic Broccolini with Sweet Peppers (GF/V/DF)

~ Tuscan Braised Beef with Balsamic Vinegar, Figs, Green Olives, and Tomatoes (GF/DF)

~ Vegetarian: Herb Grilled Portobello Mushrooms Over Creamy Polenta, Cannellini and Garlic Kale

~ Dinner Rolls and Butter

$19.95

**Option 62 - Indian**

~ Cucumber and Tomato Salad with Chili, Ginger, and Mint (GF/V/DF)

~ Oven Roasted Seasonal Vegetables with Turmeric and Mustard Seeds (GF/V/DF)

~ Basmati Rice (GF/V/DF)

~ Kashmiri Chicken with Cardamom, Cinnamon, and Pistachios (GF/DF)

~ Vegetarian: Dhansak-Spiced Vegetable Dish of Lentils, Chickpeas, Eggplant, Pumpkin, Spinach, Tomatoes, Cinnamon, and Cloves (DF)

~ Dinner Rolls and Butter

$16.95

**Option 63 - Mexican**

“Build Your Own – Chicken Fajitas” (GF)

~ Pulled Chicken Breast (GF)

~ Spanish Rice or Tomatillo Rice (GF)

~ Refried Beans or Black Beans (GF)

~ Roasted Corn and Black Bean Salad (GF)

~ Vegetarian: Grilled Vegetables (GF)

~ Condiments: Shredded Lettuce, Diced Tomatoes, Diced Onions, Cheddar Cheese, Sour Cream, and Fresh Roasted Tomato Salsa (GF/VEG/ V)

Choose 2 Options Below

~ Fresh Flour and Corn Tortillas (Corn is GF, Veg)

~ Shells or Crispy Tostada Shells

$16.95

**Option 65 - Asian Fusion**

~ Mista Salad with a Honey Dijon Dressing (GF/V/DF)

~ Steamed Vegetables (GF/V/DF)

~ Garlic Rice (GF/V/DF)

~ Coconut Gingered Chicken with Mandarin Sauce (GF/DF)

~ Vegetarian: Roasted and Stuffed Eggplant with Red Bell Peppers, Scallions, and Eggs (Veg, DF)

~White and Black Sesame Crackers

$16.95

**Option 66 - Latin American**

~ Mixed Salad with Lemon and Olive Oil (GF/V/DF)

~ Steamed Chayote (GF/V/DF)

~ Casamiento Rice and Black Beans (GF/V/DF)

~ Guatemalan Salmon Cocido with Tomatoes, Corn, and Chili (GF/DF)

~ Vegetarian: Cheese Pupusas with Curtido Cabbage and Chilled Tomato Sauce

~Dinner Rolls and Butter

$19.95

**Option 67 - Caribbean**

~ Romaine and Iceberg Lettuce Salad with Julienne Red Peppers and Orange Sesame Dressing (GF/V/DF)

~ Caribbean Rice and Peas (GF/V/DF)

~ Jerk Chicken – Grilled Spiced Breast of Chicken with Creamy Chilled Cucumber Sauce (GF)

~Vegetarian: Island Black Bean Cakes with Pineapple Jalapeño Salsa (V, GF, DF)

~ Dinner Rolls and Butter

$16.95

**Option 68 - Italian**

~ Italian Mista Salad with Romaine, Basil, Cucumber, Shaved Carrot, Arugula, Radicchio, Seasonal Tomatoes, and an Orange Balsamic Dressing (GF/V/DF)

~ Sautéed Spinach (GF/V/DF)

~ Herb Roasted New Potatoes with Garlic (GF/V/DF)

~ Chicken Piccata – Breast of Chicken with Lemon, Garlic, and Capers (GF/DF)

~ Vegetarian: Butternut Squash and Chard Cannelloni with a Light Sage Cream Sauce

~ Dinner Rolls and Butter

$16.95

**Option 69 - Chinese**

~ Edamame Salad (GF/V/DF)

~ Stir Fried Vegetables (GF/V/DF)

~ Steamed Jasmine Infused Rice with Ginger and Garlic (GF/V/DF)

~ Sweet and Sour Pork (or Chicken) with Pineapple, Green Peppers, Onions, and Tomatoes (GF/DF)

~ Vegetarian: Cabbage Rolls with Enoki Mushrooms, Water Chestnuts, Tofu, and a Black Bean Sauce

~ Dinner Rolls and Butter

$16.95

**Option 70 - American**

~ Chopped Salad of Romaine with Cucumber, Radish, Tomatoes, and Mustard Dill Dressing (GF/V/DF)

~ Glazed Carrots with Lemon and Honey (GF/V/DF)

~ Mashed Yukon Gold Potatoes (GF/V/DF)

~ Simple Sage Roasted Chicken Breast and Thighs with Natural Jus (GF/DF)

~ Vegetarian: Twice-Stuffed Baked Potatoes with Mushrooms, Cheddar Cheese, Caramelized Onions, and Peas

~ Dinner Rolls and Butter

$16.95

**Option 71 - Italian**

~ Italian Chopped Salad of Romaine, Radicchio, White Beans, Artichokes, and Sun Dried Tomatoes with Lemon Rosemary Dressing (GF/V/DF)

~ Garlic Broccolini (GF/V/DF)

~ Roasted New Potatoes with Rosemary and Olive Oil (GF/V/DF)

~ Chicken Brasato with Fennel, Tomatoes, and Olives (GF/DF)

~ Vegetarian: Portobello Mushrooms with Parmesan in a House Made Marinara Sauce (GF)

~ Dinner Rolls and Butter

$16.95

**Option 72 - Filipino**

~ Ensaladang with Shaved Red Onions Corn, Seasonal Tomatoes, Cucumbers, and Light Herb Vinaigrette (GF/V/DF)

~ Steamed Sugar Peas, Carrots, & Broccoli (GF/V/DF)

~ Steamed Rice (GF/V/DF)

~ Chicken Pansit (GF/DF)

~ Vegetarian Lumpia Rolls (VEG)

~ Dinner Rolls and Butter

$16.95

**Option 73 - Indian**

~ Mango and Red Cabbage Salad with Coriander and Lime Dressing (GF/V/DF)

~ Basmati Rice (GF/V/DF)

~ Chicken Korma – Slow Braised Thigh Meat with Cinnamon, Cashews, Chilis, and Coconut (GF/DF)

~ Vegetarian: Black Dahl with Turmeric and Ginger Roasted Vegetables (GF/DF)

~ Dinner Rolls and Butter

$16.95

**Option 74 - Vietnamese**

~ Pomelo Salad with Spearmint, and Crispy Shallots (GF/V/DF)

~ Steamed Rice (GF/V/DF)

~ Grilled Pork with Sweet Lemongrass Marinade (GF/DF)

~ Vegetarian: Stir Fried Noodles with Cabbage, Carrots, and Beech Mushrooms (DF)

~ Dinner Rolls and Butter

$16.95

**Option 75 - Southwestern**

~ Romaine, Corn, and Jicama Salad with Cilantro Lime Dressing (GF/V/DF)

~ Chili Grilled Vegetables (GF/V/DF)

~ Green Rice (GF/V/DF)

~ Slow Smoked Pork Loin with Honey Chipotle BBQ Sauce (GF/DF)

~ Vegetarian: Southwestern Lentil and Brown Rice Bake with Cojita Cheese

~ Fresh Corn and Flour Tortillas

$16.95

**Option 76 - Italian**

~ Mixed Salad of Romaine, Radicchio, Tomatoes, and a Sweet Basil Lemon Vinaigrette (GF/V/DF)

~ Orzo Pilaf with Italian Squash, Peas, Artichokes*,* and Red Pepper Pesto (V/DF)

~ Snapper and Shrimp Sauté with Tomatoes, Olives, Capers, and Garlic (GF/DF)

~ Vegetarian: Portobello Ravioli with Truffle Herb Sauce (GF/DF)

~ Garlic Bread

$19.95

**Option 77 - Korean**

~ Japanese Noodle Salad with Spinach, Carrots, Bean Sprouts, Soy Sauce and Rice Vinegar (GF/V/DF)

~ Steamed Rice (GF/V/DF)

~ Bulgogi Braised Beef with Kim Chee Style Cabbage (GF/DF)

~ Vegetarian: Korean Vegetable Pancakes with Scallions, Long Beans, Carrots, Greens, Sweet Potatoes, and a Soy Dipping Sauce (GF/DF)

~ Dinner Rolls and Butter

$19.95

**Option 78 - Middle Eastern**

~ Turkish Kisir Salad with Bulgar, Tomato, Grilled Zucchini, Pomegranate, Citrus, and Mint (GF/V/DF)

~ Pan Roasted Salmon with Green Chamoula Sauce (GF/DF)

~ Vegetarian: Imam Byaldi – Rolled Stuffed Eggplant with Caramelized Onions, Greens, and Feta Cheese with a Lightly Spiced Tomato Sauce (GF)

~ Dinner Rolls and Butter

$19.95

**Build Your Own Buffets**

**Deli Bar** (Minimum order: 15 guests)

$15.95 Per Person

Fresh Smoked Turkey Breast, Black Forest Ham, Roast Beef, Lemon Chicken Salad OR Tuna Salad, Grilled Vegetables, Sliced Tomatoes, Lettuce, Pickles, Pepperoncini, Sprouts, Red Onions, Assorted Sliced Breads and Rolls, Mustards and Mayonnaise.

Served with a Piece of Fruit and a Cookie

Choice of Green Salad OR Pasta Salad OR Individual Bag of Chips

**Salad Bar** (Minimum order: 15 guests)

$16.95 Per Person

Fresh Ham, Turkey, Shredded Chicken Breast, Parmesan, Bleu Cheese, Cheddar Cheese, Hard-Boiled Eggs, Mushrooms, Red Bell Peppers, Sprouts, Broccoli, Green Onions, Tomatoes, Cucumbers, Garbanzo Beans, Kidney Beans, Mixed Greens and Romaine Lettuce, Croutons, and Sunflower Seeds.

Accompanied by Caesar, Ranch, Balsamic, Thousand Island, and Fat-Free Raspberry Dressings

**Build Your Own Pasta Bar**

$16.95 Per Person

Penne Pasta, Linguini, and Cheese Tortellini

Gorgonzola Sauce, Saffron Clam Sauce, Pomodoro Sauce, and Pesto Sauce

House-Made Meatballs and Italian Sausage

Sautéed Peppers and Onions

Parmesan and Mozzarella

Caesar Salad

Garlic Toast

**Build Your Own Philly Cheese Steaks**

$16.95 Per Person

Shaved Top Round

Grilled Mushrooms

Pepper Jack, Provolone, and Cheddar Cheese

Sautéed Onions and Peppers

Large French Rolls

Roasted Red Potato Salad

Sliced Dill Pickles

**Build Your Own Fish Taco Bar**

$19.95 Per Person

Pacific Snapper and Shrimp in Citrus Sauce

Grilled Portobello with Chili Mojo, Garlic, Poblano Peppers, and Achiote

Citrus Avocado Salsa

Chipotle Aioli

Black Beans

Jalapeño Pickled Cabbage

Shredded Lettuce, Diced Sweet Onions, and Cilantro

Pico de Gallo and Salsa Verde

Cojita Cheese, Shredded Jack Cheese, and Cheddar Cheese

**Build Your Own “Mexican Theme Bar”**

$16.95 Per Person

Choose (1)

* Tacos
* Fajitas
* Burritos
* Tostadas

Choose (2)

* Spicy Ground Beef
* Pulled Chicken Breast
* Grilled Chicken
* Grilled Steak
* Spicy Ground Chicken
* Spicy Ground Beef
* Carnitas
* Chile Rellano Stacks
* Braised Shredded Spiced Beef

Vegetarian: Grilled Vegetables

Spanish Rice OR Tomatillo Rice

Refried Beans OR Black Beans

Condiments: Shredded Lettuce, Diced Tomatoes, Diced Onions, Cheddar Cheese, Sour Cream, and Fresh Roasted Tomato Salsa

Roasted Corn and Black Bean Salad

Flour and Corn Tortillas OR Crunchy Corn Tortilla Shells OR Crispy Tostada Shells

**Special Events Stations**

Stations and food bars make the perfect addition to any reception menu.

Stations and food bars may also replace items in any reception menu

Prices do not include attendants or chefs.

**Quesadilla Bar**

Choose (2):

Grilled Chicken, Grilled Steak, Grilled Shrimp, Seasoned Ground Beef, or Pork Adobo

Diced Tomato, Green Onion, Jalapeños, Green Chiles, Spinach, and Olives

Served with Home Made Salsa, Home Made Salsa, and Guacamole

$15 Per Person

**Fajita Bar**

Choose (2): Grilled Chicken, Beef, Shrimp, Carnitas, or Pork Adobo

Served with Grilled Peppers, Onions, Spanish Rice, Salsa, Sour Cream, Pico de Gallo, Beans, Shredded Lettuce, Shredded Cheddar Cheese, Guacamole, and Flour Tortillas

$16.95 Per Person

**Taco Bar**

Choose (2): Seasoned Ground Beef, Shredded Chicken, Shredded Beef, or Pulled Pork

Served with Shredded Lettuce, Diced Tomatoes, Green Onions, Sliced Olives, Jalapeños, Diced Onions, Shredded Cheese, Sour Cream, Salsa, Flour Tortillas, and Crunchy Corn Tortillas; Home Made Guacamole available for an additional charge

$16.95 Per Person

**Interactive Stations**

Attendant(s ) Required On-Site to Serve

**Mashed Potato Bar**

Choose (2)

* Filipino Pork Stew
* Thai Red Curry Beef
* Guinness Braised Beef Short Ribs with Caramelized Onions
* Beef Bourguignon with Bacon and Red Wine
* Pork Vindaloo
* Mongolian Beef with Snow Pea Bites
* Greek Lamb Stew with Lemon and Oregano
* Duck Confit with Bing Cherries and Arugula
* Chicken Marsala Bites

Choice of Vegetables or Polenta

$22 Per Person

**Vegetarian**

Choose (1)

* Porcini Mushroom Ragout served Over Creamy Polenta
* Spicy Eggplant and Chickpea Masala Served over Steamed Rice
* Spring Asparagus, Pea, and Spring Onion Ragout *\*seasonal ingredients\*Choice of Rice or Polenta*
* Tofu with Peppercorn Sauce Served with Jasmine Rice

$19.95 Per Person

**Pasta Station Please Choose 3 Sauces, 2 Proteins, 2 Pasta Options**

Choice of Ditalini, Penne, Orecchiette, or Macaroni

* Bolognese
* Pesto
* Creamy Gorgonzola
* Smoked Cheddar Bacon Cream (for Macaroni)
* Creamy Corn with Shrimp and Garlic (Fresh Maine Lobster add $8)
* Pork Sugo with Orange and Fennel
* Heirloom Tomato and Goat Cheese Vinaigrette *\*seasonal ingredients\**
* Italian Sausage with Peppers and Onions

$20 Per Person

**Ceviche Bar**

Choose (2)

* White Fish Ceviche with Peppers
* Shrimp Veracruz with Tomatoes and Onions
* Tofu Ceviche
* Scallop Ceviche with Mango and Passion Fruit
* Mahi Mahi with green Curry and Sweet Potato

$20 Per Person

**Martini Presentations**

**Served on Martinis or Tapa Plates**

* Moroccan Chicken served over Orange Couscous
* Braised Angus Beef served over Creamy Polenta with Green Olive Fig Tapenade
* Cuban Pork Served over Sweet Potato Plantain Puree
* Chili Beef Colorado served over Creamy Masa Puree
* Chicken Puttanesca served over Creamy Polenta
* Chicken Adobo served over Steamed Asian Rice

$15 Per Person

**Bruschetta and Mozzarella Bar**

Home Made Garlic Crostini with Roma Tomatoes, Fresh Basil, and Balsamic Reduction

$5 Per Person

**Salsa and Cheese Nacho Bar**

White and Black Corn Tortilla Chips with House Made Smokey Chipotle Salsa, Black Bean Salsa, Roasted Corn Salsa, Queso Cheese Dip, and Pico de Gallo with Avocado and Jalapeño $7 Per Perso

**Mediterranean Hummus Bar**

Traditional Creamy Chickpea Hummus with Roasted Garlic, Roasted Red Peppers, Feta Cheese, Cucumber relish, Olives, and Artichoke Tapenade with Toasted Pita

$4 Per Person

**Seafood Bar** (Market Price)

Served on Ice

Choose (3): Jumbo Peel and Eat Shrimp, Peeled Shrimp, Split Crab Legs, Whole Cajun Crawfish, Oysters on the Half Shell, Sliced Smoked Salmon, Blackened Salmon Filet, or Scallop Ceviche

Served with Cocktail Sauce, Lemons, Cajun Remoulade, or Dill Sauce

**Macaroni and Cheese Bar**

House Made Creamy Macaroni and Cheese with Maplewood Bacon, Tomatoes, Jalapeños, Cheddar Cheese, Sweet Peas, Bleu Cheese Crumbles, and Toasted Parmesan Bread Crumb Topping

$16.95 Per Person

**Kentucky Home Style Grits Bar**

Buttery Home Style Grits Prepared Fresh

Choose (6) Toppings: Parmesan Cheese, Cheddar Cheese, Brown Sugar with Cinnamon, Jalapeños, Green Onions, Baby Shrimp, Roasted Garlic, Maplewood Bacon, and Pulled Pork BBQ

$16.95 Per Person

**Gourmet Slider Bar**

Petite Burgers, Grilled Chicken Breast, and Bakery Buns

Choose (6) Toppings: Cheddar Cheese, Swiss Cheese, Dill Pickle Slices, Jalapeños, Tomatoes, Lettuce, Maplewood Bacon, Caramelized Onions, BBQ Sauce, Ketchup, Mayonnaise, Spicy Mustard, and Honey Mustard

Vegetarian:Grilled Veggie Sliders with Goat Cheese Spread and Roasted Red Pepper Vinigrette

$6 Per Person Based on 2 Sliders Each

**Pad Thai Bar**

Rice Noodles lightly seasoned with Asian Spices and Sesame Oil

Choose (2): Baby Shrimp, Grilled Chicken, Asian Pork, Peanuts, Bean Sprouts, Garlic, or Chili Sauce

$16.95

**Curry Bar**

Yellow Curry Sauce with White Rice

Choose (2): Grilled Chicken, Beef, Shrimp, Golden Raisins, Pineapple, Mango Chutney, Cashews, or Peanuts

$16.95 Per Person

**Dessert Station**

**Custom Cupcake Bar**

May be offered as a Reception Parting Gift

House Made Chocolate, Vanilla Bean, or Carrot Spice Cupcakes with Assorted Icings and Toppings

$6 Per Person

**Shortcake Bar**

House Made Shortcake with Assorted Fruit Toppings *\*seasonal ingredients\**

Choose (3): Apple, Peach, Cherry, Strawberries, Seasonal Fresh Berries, Blueberries, or Whipped Cream

$6 Per Person

**Hot Fudge Brownie Bar**

House Made Chocolate or Blonde Brownies with Vanilla Ice Cream, Hot Fudge, Caramel Topping, Whipped Cream, Cherries, and Nuts

$6 Per Person

**Sundae Bar**

Vanilla Ice Cream with Assorted Toppings, M & M’s, Crushed Oreo’s, Sprinkles, Crushed Butterfingers,

Sliced Strawberries, Sliced Bananas, Whipped Cream, Bananas, Nuts, and Cherries

$6 Per Person

**Candy Bar**

**Displayed in Apothecary Jars**

Assorted Candy, Soft, Sour, and Chocolate Candies

Great For Give Aways as parting Gifts Cutomize your Candy to be all One Color,

$10 Per Person

**Soups and Salad Options**

**Add Ons/Upgrades Available**

**House Salad**

Hand Selected Seasonal Greens, Sweet Grape Tomatoes, English Cucumbers, and Orange Balsamic Vinaigrette (GF/V/DF)

**“The Green Goddess”**

Hearts of Organic Romaine, Persian Cucumbers, and Sweet Grape Tomatoes with a Bright House Made Herb-Flecked Green Goddess Dressing (GF/V/DF)

**Farro and Quinoa Salad**

With Roasted Winter Vegetables and Walnut Vinaigrette (GF/V/DF)

**Beet Salad**

Roasted Baby Beets, Watercress, Almonds, and Goat Cheese with Orange Tarragon Vinaigrette (GF/VEG)

**Baby Spinach Salad**

Wiley Farms Organic Baby Bloomsdale Spinach, Crisp Pancetta, Candied Pecans, and Sun Dried Cherries with a Caramelized Shallot Vinaigrette (Add Crumbled Mountain Gorgonzola $2) (GF/VEG/DF)

**Chinese Chicken Salad**

Tender Shredded Chicken Breast with Chopped Romaine, Scallions, Cilantro, Crispy Rice Noodles, and Spicey Soy Dressing (GF/DF)

**Vietnamese Cabbage and Green Papaya Salad**

Basil, Cilantro, and Mint with Curry Lemongrass Vinaigrette (GF/V/DF)

**Cabbage and Mango Salad**

Red and Green Cabbage, Mango, and Spiced Cashews with Ginger Chili Vinaigrette (GF/V/DF)

**Latin Chopped Salad**

Lively and refreshing Salad of Romaine, Black Beans, Grilled Corn, Sweet Grape Tomatoes, Cucumbers, Jicama, Cotijta Cheese, Crispy Tortilla Strips, and Chili Lime Vinaigrette (GF/VEG)

**Grilled Apple and Escarole Salad**

With Gorgonzola, Roasted Hazelnuts, and Lemon Hazelnut Dressing (GF/VEG)

**Roast Pear Salad** *\*seasonal ingredients\**

Roasted Pears, Assorted Chicories, Toasted Hazelnuts, Humboldt Fog Goat Cheese, and Blood Orange Vinaigrette (GF/V)

**Heirloom Tomato Panzanella** *\*seasonal ingredients\**

Variety of Seasonal Heirloom Tomatoes, Marinated and Tossed with Crispy Foccacia Croutons, Garnished with Shaved Red Onion, Arugula, and Fig Balsamic Vinaigrette (VEG)

**Caprese Salad \****seasonal ingredients\**

Fresh Bocconcini Mozzarella, Organic Basil, and Cherry Tomatoes with our House Dressing

**Classic Caesar**

Hearts of Romaine, House Made Foccacia Garlic Croutons, and Reggiano Parmesan with House Made Garlic Caesar Dressing (VEG)

**Wild Mushroom Salad**

Marinated Wild Mushrooms, Frisee and Herbs, Crispy Prosciutto, and Creamy Parmesan Truffle Dressing (GF/VEG)

**Salad a la Francese**

Butter Lettuce, Endive, Persillade, Arugula, and Chilled Baby Leeks with Lemon Tarragon Dressing (GF/V/DF)

**Spring Salad** *\*seasonal ingredients\**

Grilled Asparagus Roasted Baby Beets, Tender Greens, and Lemon Hazelnut Dressing (GF/V/DF)

**Summer Chopped Salad** *\*seasonal ingredients\**,

Romaine, Grilled Radicchio, Scallions, Fresh Corn, Artichokes, Green Beans, Peas, Candied Pecans, Sweet 100 Tomatoes, and Crumbled Bacon with Bleu Cheese Vinaigrette (GF)

**Winter Chopped Salad** *\*seasonal ingredients\**,

Chopped Romaine, Apples, Beets, Celery Root, Smoked Bacon, Roasted Hazelnuts, and Point Reyes Bleu Cheese Vinaigrette (GF)

**Fall Harvest Salad**

Tender Endive, Arugula, and Escarole Tossed with Dried Apricots, Cranberries, Grapes, and Point Reyes Bleu Cheese with Toasted Walnut Vinaigrette (GF/VEG)

**Cauliflower and Radicchio Salad**

Golden Cauliflower with Grilled Radicchio, Roasted Red Flame Grapes, and Caper Pine Nut Vinaigrette (GF/V/DF)

**Summer Squash and Corn Salad** *\*seasonal ingredients\**,

Late Summer Squash and Sweet Corn with Roasted Gypsy Peppers, Feta Cheese, and Basil Lime Dressing (GF/V/DF)

**Late Summer Salad** *\*seasonal ingredients\**,

Fresh Melon, Heirloom Tomatoes *\*seasonal ingredients\**, Figs, Baby Arugula, Shaved Vidalia Onion, Marcona Almonds, and Laura Channel Goat Cheese (GF/VEG)

**Orzo Summer Salad**

Orzo Pasta, Roasted Corn, Sweet Peppers, Sun-Gold Tomatoes, and Artichokes with Lemon Pesto Dressing (V/DF)

**Strawberry and Arugula Salad** *\*seasonal ingredients\**,

Fresh Strawberries, Golden Beets, Butter Lettuce, Arugula, and Sesame Brittle with Honey Poppy Seed Dressing (GF/V/DF)

**Mista Salad**

Simple and delicious, Mixed Field Greens, Cucumbers, and Ripe Tomatoes with a Light Vinaigrette (GF/V/DF)

**Sicilian Salad**

Fresh Oranges, Tomatoes, Baby Spinach, Red Onions, and Shaved Fennel with Orange Balsamic Vinaigrette (GF/V/DF)

**Fresh Fruit Salad** *\*seasonal ingredients\* (GF/V/DF)*

**Mediterranean Chicken Salad** *\*seasonal ingredients\**,

Grilled Chicken, Radicchio, Roast Fennel, Artichokes, Tomatoes, Red Peppers, Chickpeas, and Black Olives with Orange Balsamic Dressing (GF/DF)

**Pastrami Red Cabbage and Potato Salad**

House Cured and Smoked Pastrami–Style Beef Brisket with Marinated Red Cabbage, Celery Root, Roasted Potatoes, Mustard, Caraway, and Rye Croutons with Crème Fraîche Dressing

**Nicoise Salad**

Prime Albacore Tuna, Lightly Marinated with Lemon and Virgin Olive Oil, served with Butter Lettuce, Green Beans, Baby New Potatoes, Grape Tomatoes, Hard Boiled Eggs, Nicoise Olives, Capers, and Red Onions with Lemon Basil Dressing (add Fresh Seared Ahi Tuna $6) (GF/DF)

**Roasted Chicken Cobb Salad**

Roasted Chicken, Diced, and presented with Crisp Smoked Bacon, Ripe Tomatoes, Avocado, Hard Boiled Eggs, and Chopped Romaine with Point Reyes Bleu Cheese Dressing or Lemon Tarragon Vinaigrette (GF)

**Grilled Shrimp and Broccoli Orecchiette Salad**

Chilled Lemon and Garlic Prawns with Crisp Broccoli, Radicchio, Escarole, Sweet Cherry Tomatoes, and Orecchiette Pasta with Lemon and Virgin Olive Oil Dressing (GF/VEG)

**Orecchiette Salad \*Seasonal Ingredients\***

Favas, Sweet Peppers, Artichokes, and Roasted Fennel with Lemon Basil Dressing (GF/V/DF)

**Sicilian Pork Tenderloin and Pear Salad**

Fennel-Cured and Grilled Natural Pork Tenderloin served with Chicory, Roasted Pears, Cauliflower, Raisins, and Pine Nuts with Golden Balsamic Dressing (GF/DF)

**Spring Vegetable Tabbouleh**

Whole Grain Bulgar, garnished Fresh Peas, Asparagus, and Artichokes with Citrus Herb Vinaigrette (V/DF)

**Moroccan Eggplant Salad**

Roasted Eggplant, Late Summer Tomatoes, Currants, Almonds, and Mint Pomegranate Dressing (GF/V/DF)

**Marinated Mushroom and Sweet Potato Salad**

With Wheat Berries and Walnut Chive Dressing (V/DF)

**Turkish Chopped Salad**

Tomato, Cucumber, Red Onion, Sweet Peppers, Black Olives, and Sumac with Mint Yogurt Dressing (GF/V)

**Russian Chicken Salad**

Our Roast Chicken, New Potatoes, Carrots, Green Beans, Peas, Pickles, Olives, and Capers with Low Fat Creamy Tomato Vinaigrette (GF)

**Barley and Wild Rice Salad**

With Roasted Butternut Squash, Escarole, and Dried Cranberries (V/DF)

**Artichoke, Sweet Pepper, and Fennel Salad**

Marinated Artichokes, Sweet Peppers, Roasted Fennel, Romaine Lettuce, and Lemon with Black Olive Oil (GF/V/DF)

**Roasted Beet and Orange Salad**

Roasted Golden Chioggia Beets with Winter Citrus, Extra Virgin Olive Oil, Arugula, and Ricotta (GF/VEG)

**Roasted Broccoli, Cauliflower, and Potato Salad**

With Sun Dried Tomatoes and a Light Celery Herb Dressing (GF/V/DF)

**Spanish Paella Rice Salad**

Saffron Rice with Chicken, Shrimp, Tomatoes, Peppers, and Peas with Smoked Paprika Vinaigrette (GF/DF)

**Shrimp and White Bean Salad**

Grilled Prawns, Radicchio, Prosciutto, and Sun Dried Tomatoes with Lemon Rosemary Vinaigrette (GF/DF)

**Tandoori Chicken, Lentil, and Potato Salad**

Tender Chicken, Roasted Yukon Potatoes, Puy Lentils, and Grilled Onions with Curry Yogurt Dressing (GF)

**Asian Chicken Salad**

Grilled Chicken, Daikon Sprouts, Toasted Almonds, Rice Noodles, Red Cabbage, Romaine Lettuce, and Soy-Balsamic Vinaigrette. (GF/DF)

**The Greek**

Grilled Chicken Breast, Feta Cheese, Kalamata Olives, Red Onions, Cucumbers, and Tomatoes with Tzatziki Vinaigrette. (GF/VEG)

**Chef’s Salad**

Fresh Garden Greens, Crispy Prosciutto, Turkey, Cambozola, Pepper Jack, Sliced Egg, Tomato Wedges, Black Olives and English Cucumbers served with Pesto Ranch, Balsamic Caesar, and Honey-Tabasco Dressings. (GF/VEG)

**Baby Spinach**

Heirloom Tomatoes *\*seasonal ingredient\**, Grilled Portobello Mushrooms, Pine Nuts, Bacon Crumbles, and Balsamic Vinaigrette. (GF)

**Pear Salad**

Mixed Baby Greens with Sliced Roasted Pear, Gorgonzola Cheese, Toasted Hazelnuts, Dried Cranberries, and Apple-Citrus Vinaigrette. (GF/VEG)

**Confetti Salad**

Romaine, Black Beans, Jicama, Radish, and Cucumber with Roasted Chili-Lime Vinaigrette (GF/V/DF)

**Panzanella Salad**

Spinach, Arugula, Kalamata Olives, Roasted Red Bell Peppers, Goat Cheese, Grilled Bread Croutons, and Crispy Pancetta Tossed in Cabernet Vinaigrette (VEG)

**Butter Lettuce and Romaine Salad**

Jicama, Avocado, Cucumber, Water Chestnuts, Marinated Artichoke Hearts, Shaved Parmesan Cheese, Fresh Tarragon & Garlic Vinaigrette (GF/VEG)

**Red Leaf & Romaine Salad**

Red Onion, Yellow Bell Pepper, Toy Box Tomatoes, and Avocado, Served with Red Wine Vinaigrette (GF/V/DF)

**Harvest Salad**

Red Leaf, Radicchio, Honey Glazed Walnuts, Dried Cranberries & Goat Cheese

Served with Balsamic Vinaigrette (GF/VEG)

**California Salad**

Iceberg Lettuce, Avocado, Red Onion, Button Mushrooms, Honey Glazed Walnuts & Crumbled Gorgonzola Cheese, Served with Creamy White Wine Vinaigrette (GF/VEG)

**House Salad**

Mixed Greens, Carrots, Cherry Tomatoes, Cucumbers and Mushrooms Served with Italian & Ranch Dressings (GF/VEG)

**Specialty Caesar**

Romaine Hearts, Smoked Salmon, Red Onions, House Croutons, Crumbled Feta Cheese, Chef’s Caesar Dressing

**Spinach Salad**

Chopped Egg, Caramelized Pearl Onions, Sautéed Mushrooms, and Crisp Pancetta Served with Warm Bacon Dressing (GF)

**Frisee**

Baby Greens with Radicchio, Sliced Pears, Red Grapes, Bleu Cheese Crumbles and Honey Pecans, Served with White Wine Vinaigrette (GF/VEG)

**Ambrosia Salad**-Oranges, Apples, Walnuts, Bananas, Dried Plump Cherries and Pineapple Served in Lemon Marshmallow Crème Sauce (GF/VEG)

**Country Greens**

Granny Smith Apples, Plum Dried Cranberries, Soaked Apricots, Bleu Cheese Crumble & Honey Glazed Walnuts Served with Raspberry Vinaigrette (GF/VEG)

**Greek Salad** with Hearts of Romaine, Roma Tomato, Feta Cheese, Kalamata Olives, Cucumber Served with Balsamic Vinaigrette (GF/VEG)

**Rainbow Beet Salad** with Roasted Red & Yellow Beets, with Mandarin Orange Segments, Jicama & Chevre Cheese over Spring Mix, Romaine, with Blood Orange Vinaigrette (GF/VEG)

**Soups**

Meat

Chicken Vegetable

Chicken-Coconut Curry

Chicken and Black Bean Chili Chicken and White Bean

Chicken Noodle

Chicken-Tortilla Chicken and Green Chile

BeefBarley Beef Vegetable Beef Barley with Sherry Drizzle

Beef Chili TurkeyNoodle Turkey Vegetable Turkey Chili Lamb Stew Black Bean and Bacon White Bean and Bacon,

Ham and White Bean Pork and Black Bean Pork and Beans Cabbage and Bacon

**Seafood**

Clam Chowder

Salmon Chowder

Seafood Chowder

**Vegetarian**

Potato-CheddarPotato-ParsnipBroccoli-CheddarCauliflower-CheddarPotato-Leek

Cream of Tomato Cream of Mushroom Cream of Cauliflower Cream of Broccoli Cream of Parsnip

Cream of Asparagus Cream of Yellow Bell Pepper

Curried Carrot Curried Carrot and Apple

Lentil Curried Lentil

White Bean and Cabbage White Bean and Vegetable

Spiced Pumpkin Bisque Roasted Pear & Squash Bisque

Butternut Squash Bisque Roasted Pepper Bisque

Roasted Tomato and Eggplant Bisque

Summer Vegetable Spring Vegetable

Winter Vegetable Fall Vegetable

Butternut Squash with Roasted Garlic

Tuscan White Bean Soup

Vegetable Minestrone with Garlic Crostini’s

**Dinner Buffets: Corporate or Social**

**For Split Entrees Please Inquire**

**Dinner Party Menu (For Deliveries Plus Tax and 20% Service Charge)**

All hot entrées are served with your choice of two side dishes, choice of one salad for a sit down meal, . Also includes a variety of fresh rolls and butter, or garlic bread.

**For Split Entrees Please Inquire**

**Roasted Turkey Dinner**

Whole Rasted Turkey Served Sliced White and Dark Meat

Comes with Cranberry Sauce and Pan Cider Gravy and Home Style Traditional Stuffing

**$18.95**

**Baked Holiday Ham**

Clove Infused Boneless Ham, Sliced and Glazed with our Special Brown Sugar Sauce and

Topped with Grilled Pineapple (DF)

**$16.95**

**Roasted Turkey & Holiday Ham Dinner**

A Perfect Combination of Whole Rasted Turkey served sliced with White & Dark Meat

Comes with Cranberry Sauce and Pan Cider Gravy and Clove Infused Boneless Ham,

Sliced and Glazed with Special Brown Sugar Sauce & Topped with Grilled Pineapple

**$25.00**

**Beef Brisket**

Beer Braised Beef Brisket with Sliced Onions, till “fork tender”

**$22.95**

**Chicken Madeira**

Roasted Chicken Breast with Pan Seared Sauce and Wild Mushrooms, Pearl Onions, Fresh Rosemary and Petit Carrots

**$21.95**

**Chicken Breast Wellington**

Wrapped in Pastry with Mushroom Duxelle and Creamy Polenta, Served with

Tarragon Cream Sauce on Side

**$24.95**

**Apricot Chicken Cordon Bleu**

Stuffed with Apricots, Prosciutto and Bleu Cheese, Drizzled with Sherry Cream Sauce

**$23.95**

**Smoked Prime Rib with Horseradish Cream**

Ten Ounces Boneless Prime Rib, Rubbed with Rosemary, and Garlic, then Smoked to Perfection

Served with Au Jus & Horseradish Cream

**$45.00**

**Boneless Short Ribs**

Six Ounce Portion of Braised, Fork Tender Beef Simmered in Burgundy Wine & Fennel

**$25.95**

**For Deliveries Plus Tax and 20% Service Charge**

**Bacon Wrapped Petit 8oz Filet Mignon**

Drizzled with Zinfandel and Black Pepper Tarragon Béarnaise Sauce (Room Temp, Med Rare)

**$39.95**

**New York Steak and Scampi Style Prawns**

Grilled Angus Beef 6oz New York Steak, Served with Four Large Tiger Prawns Sautéed

Scampi Style in Cognac Butter Garlic

**$45.00**

**Grill Angus Beef Rib Eye Steak**

Angus Beef 12oz Rib Eye, Grilled to Perfection and Served with Merlot Demi Glaze

**$38.95**

**Fresh Grilled Salmon Filet with Moscato Cream Sauce**

Grilled 6oz Filet

**$22.95**

**Pistachio Crusted Salmon**

**S**erved with Pink Peppercorn Butter Sauce, Shallots, and Julienne Apricots

**$25.95**

**Smoked Thick Cut Pork Chops with Jack Daniels and Maple Sauce Reduction**

Double-Thick 8 ounce Pork Chop with Cinnamon Apple Chutney

**$22.95**

**Thyme & Lavender Scented Roasted Pork Tenderloin with Cranberry Port Sauce**

8oz Portions Seasoned, Grilled and Topped with this Festive Sauce

**$24.95**

**Herb Crusted Medallions of Beef Tenderloin with Mushroom Demi Glace**

Beef Tenderloin Filet Rolled in Herbs and Dijon, Roasted and Sliced in two 4 ounce portions per

**$45.00**

**Chili Painted Portobello Mushroom**

Filled with Confetti Polenta and Wrapped in Puff Pastry with Chipotle Cream Sauce on Side

**$20.95**

**Potato Cake Stack with Roasted Beet Medallions (Vegan)**

Golden Yukon Potato & Pesto Cakes Sauteed until Golden with Layers of Caramelized Onions,

Red and Golden Beets, Topped with Crispy Shallots & Black Current Balsamic Reduction

**$19.95**

**Hot & Cold Side Dishes**

**Complements to Main Entrée**

**Potatoes & Stuffing**

**-** Porcini Crusted Red Potatoes (GF/VEG)

- Garlic Mashed Yukon Potatoes with Chives (GF/VEG)

- Mashed Potatoes with Fresh Sweet Basil Oil (GF/VEG)

- Red Mashed Potatoes with Fuji Apples & Thyme (GF/VEG)

- Wild Mushroom & Grilled Onion Gratin Style Potatoes (GF/VEG)

- Roasted Yukon Gold Potatoes with Fresh Garlic, Rosemary, and Oregano (GF/VEG)

- Mashed Sweet Potatoes with Ginger and Coriander(GF/VEG)

- Sweet Potatoes Sprinkled with Cinnamon and Marshmallows (GF/VEG)

- Roasted Yams (skin on) Drizzled with Butter and Garlic (GF/VEG)

- Chef’s Cornbread and Sausage with Tri-Color Peppers & Mushrooms

Traditional Home Style Stuffing (VEG)

**Rice & Pasta**

- Wild Rice with Matchstick Carrots with Sliced Mushrooms (GF/V/DF)

- Basmati Rice Pilaf with Peas, Carrots, and Fresh Parsley (GF/V/DF)

- Wild Rice with Roasted Butternut Squash & Toasted Hazel Nuts (GF/V/DF)

- White Rice with Mushrooms, Parsley and Parmesan Cheese (GF/VEG)

- Pumpkin and Feta Cheese Risotto (GF/VEG)

- Fusilli Pasta with Red Romesco Sauce and Pine Nuts (V/DF)

- Penne Pasta Marinara (V/DF)

- Penne Pasta with Virgin Olive Oil, Fresh Garlic, Roma Tomatoes and Sweet Basil (V/DF)

**Vegetables**

- Petite Whole Peeled Carrots in a Cream Sherry Sauce (GF/VEG)

- Fresh Green Beans Amandine in Lemon Butter (GF/VEG)

- Fresh Green Beans with Bacon and Sautéed Mushrooms (GF/V/DF)

- Winter Vegetable Medley (GF/V/DF)

- Grilled Zucchini, Sautéed Mushrooms, Roma Tomatoes and Sweet Basil, in Garlic Olive Oil (GF/V/DF)

- Julienne Carrots, Long Green Beans and Button Mushrooms in Lemon Thyme Butter (GF/VEG)

- Roasted Vegetable Assortment-Butternut Squash, Rutabagas, Beets, Parsnips, Shallots, and Fresh Sage, Thyme, & Oregano (GF/V/DF) \*Seasonal\*

- Grilled Vegetables-Assortment with Balsamic Drizzle and Pesto Dipping Sauce (GF/V/DF)

**Sample Menu’s**

**Menu 1**

~ Salad of Mixed Greens, Pears, Gorgonzola Crumbles, and Toasted Walnuts with Dijon Vinaigrette

~ Stuffed Chicken breast with Spinach, Goat Cheese, and Roasted Red Peppers topped with Artichoke Cream Sauce

~ Slow Roasted Pork Loin with Brown Sugar and Coriander Rub Drizzled with Cranberry Port Reduction

~ Roasted Rosemary Baby Red Potatoes

~ Roasted Seasonal Vegetable Assortment

$35.00 Per Person

**Menu 2**

~ Salad of Romaine Leaves, Dried Cranberries, Goat Cheese Crumbles, and Toasted Pecans with Champagne Vinaigrette

~ Pecan Crusted Chicken Breast Drizzled with Maple Butter

~ Herb Crusted Beef Tenderloin with Red Wine Bordelaise Sauce

~ Yukon Gold Potato and Artichoke Gratin

~ Green Bean Almandine with Roasted Red Peppers and Toasted Almonds

~ Mini Croissants with Sweet Butter

$48 Per Person

**Menu 3**

~ Spinach Salad with Fresh Baby Spinach Leaves, Bacon, Chopped Tomatoes, and Toasted Almonds with Creamy Honey Mustard Dressing

~ Steamed Asparagus drizzled with lemon Butter *\*seasonal ingredient\**

~ Creamy Gruyere and Chive Smashed Potatoes

~ Garlic and Rosemary Prime Rib Served with Creamy Horseradish Au Jus

~ Smoked Salmon topped with Sherry Mushroom Cream Sauce

~ Mini Croissants and assorted Petite Rolls with Sweet Butter

$48 Per Person

**Desserts**

**Cookies and Bars**

**Cookies** $3

-Chocolate Chip

- Chewy Sugar

-Lime Coconut

- Snickerdoodle

- Double Chocolate Chip

- Peanut Butter (Gluten Free)

- Chocolate Crinkle

- Lemon Lavender Almond Shortbread

- White Chocolate Walnut Oatmeal Chunk

- Coco Nutty Crispies

**Bars** $4

- Lemon Bars

- Chocolate Chunk Blondies

- Berry Bars

- Apple Pie Bars

- Chocolate Trifecta Brownies

- Cookies and Cream Cheese Brownies

- Coconut Caramel Brownies

- Chocolate Peanut Butter Pretzel Bars

- Oatmeal Buckeye Bar

**Cheesecakes** $5

- Pumpkin Swirl

- Blueberry

- Lemon

- Chocolate Espresso

- Chocolate Crunch

- Toffee Crunch

- Original with Fresh Seasonal Berries

- Raspberry Swirl

- Cookies and Cream

**Dessert Bites** $5-$8

- Lemon Drops (Lemon Bar cutout with Fresh Berry Topping)

- Peanut Butter Bonbons

- Eggless Cookie Dough Bonbons

- S’mores Brownie Bites (house made Graham and Marshmallows)

- Cookies and Milk Shooters

- Chocolate Dipped Strawberries

- Brown Butter Sandwich Cookies

- Baci de Dama (Hazelnut Chocolate Sandwich Cookies – Gluten Free available)

- Baklava Bites

- Gourmet Chocolate Bark

- Gourmet Nut Brittle

- Gourmet Popcorn

**Cakes and Cupcakes** (mini $4 and full sized $5)

- Lemon

- Chocolate Salted Caramel

- Vanilla

- Coconut

- Cookies and Cream

- Mango

- Carrot

- Tiramisu

- White Chocolate Blueberry Mascarpone

- **Gluten Free –** Chocolate and Vanilla

- **Vegan –** Chocolate, Vanilla, and Cookies and Cream

**Pies and Tarts** $4-$6 Per Person (seasonal flavors; vegan crusts)

- Apple

- Chocolate Cream

- Pumpkin

- Pecan (with or without Chocolate)

- Fresh Strawberry with Raspberry Glaze (vegan)

- Chai Spiced Peach

- Strawberry Rhubarb

- Lemon Meringue

- Lemon Berry

- Mixed Berry

**Cake Pops** $5

Fluffy Cake, baked from scratch and blended with House Made Butter Cream Frosting into a smooth mixture which is shaped, attached to a stick, and dipped in a Chocolate or Soft Candy coating.

**The Holiday Gourmet Sweet Bites** will be a combination of the following:

- Pumpkin Mousse Filled Profiterols

- Pumpkin Pie Tarts,

-Walnut Cranberry Tarts

- Pumpkin Mousse and Chocolate Mousse Tarts

- Peppermint Ganache Tart

- Gingerbread Cupcake with Cream Cheese Icing

- Pumpkin Cupcake with a Orange Cream Icing

- White Chocolate Cranberry Cupcake

- Apple Spice Cupcake with Caramel Icing

- Pumpkin Cream Cheese Cheesecake with a Gingerbread Crust   
- White Chocolate Cranberry Cheesecake

- Red Velvet Cheesecake

**The Bars** will be a combination of the following:

Walnut Cranberry Bars Pumpkin Pie Bars

Apple Bars Orange Apple Cranberry Bars

Peppermint Brownies Peanut Butter Chocolate Chip Blondies

White Chocolate Cranberry Blondies

**Themed Menus**

**Hors D’Oeuvres Menu**

**Labor, Tax, Gratuity, and 20% Service Charge Not Included**

**Latin** ($24 Per Person/20 Person Minimum)

Smoked Chicken Taquitos with Mole Negro

White Fish Ceviche with Cilantro and Mexican Key Lime

House Made Tortilla Chips with Pico de Gallo and Guacamole

Pumpkin Empanadas with Poblano Pear Chutney

Garlic-Cumin Roasted Prawns with Romesco Sauce **(CONTAINS NUTS)**

**Italian** ($26 Per Person/20 Person Minimum)

Mediterranean Bruschetta Bar

Grilled Prawns with Garlic, Rosemary, and Lemon Aioli

Arancini – Risotto Fritters with Prosciutto, Peas, and Mozzarella

Twice Baked Baby New Potatoes Topped with Black Truffle Aioli

Porcini Mushroom Tartlets with Smoked Fontina

Fennel-Cured Salmon Crostini with Lemon Mascarpone

**International -** Requires Chef Onsite **–** ($28 Per Person/20 Person Minimum)

Cascading Fruit and Cheese Display

Smoked Salmon on Buttered Rye Toast with Pickled Beets and Dill

Crab and Artichoke Fritters with Meyer Lemon Aioli

Pakoras – Mini Potato Cakes with Raisin Tamarind Chutney

Mini Caesar Salad Bites

Kobe Beef Tartar on a Warm Potato Pancake with Horseradish Crème Fraîche

Pita Chips and Flatbreads with Hummus and Indian Dahl

**Halloween Finger Foods**

**Build Your Own Package** ($30 Per Person/30 Person Minimum)

Starting with Your Choice of **(1)** Main Show Piece

* Pumpkin Puking Guacamole and Salsa Brain with House Made Tortilla Chips
* Wild Mushroom Cheese Brain Dip with Fresh Sliced Baguettes and Assorted Crackers
* Fresh Fruit Skewers in a Pumpkin
* Watermelon Puking Fruit Salad
* Watermelon Jack O’Lantern

Choice of **(4)** Sides

* Spider Deviled Eggs
* Pumpkin Deviled Eggs
* Eye Ball Deviled Eggs
* Spider Web Black Bean Dip with House Made Tortilla Chips
* Spider Web Chickpea Hummus Dip with Cheddar Cheese Pumpkin Pita Chips
* Layered Graveyard Dip
* Mummy Pizza Bites
* Mummy Hot Dog Puff Pastry
* Jack O’Lantern Cheese Sliders
* Meat Ball Eye Ball Sliders

Choice of **(2)** Desserts

* RIP Graveyard Dirt Pudding
* Cake Pop Choice of: Spider, Eyeball, Ghost, or Pumpkin
* Witch’s Fingers Sugar Cookies with Jam and Almonds
* Spider Cookie with Peanut Butter Chocolate Truffle
* Candy Corn Swirl Cookie
* Black Poison Caramel Apples
* Black Velvet Whoopie Pies
* Frankenstein Cupcakes
* Ghost Cupcakes
* Candy Corn Meringues

**Game Day**

**Build Your Own Package** ($30 Per Person – Pick 5 Items and 2 Desserts/$40 Per Person –Pick 8 Items and 4 Desserts

* Whiskey BBQ Baby Back Ribs
* Buffalo Chicken Dip
* Individual Shrimp Cocktails with Horseradish Cocktail Sauce
* Skirt Steak Quesadillas with Salsa Crème
* Seven Layer Dip with House Made Tortilla Chips
* Fresh Crudite Platter
* Football Deviled Eggs with Chives
* Spicy Buffalo Wings with Bleu Cheese and Ranch Dipping Sauce
* Brisket Chili with Sour Cream, Onions, and Sharp Cheddar Cheese
* Bacon Wrapped Brown Sugar Smokies
* Smoked Gouda and Chorizo Jalapeño Poppers
* Vegetable Lavosh Pinwheels with Pesto
* Meatball Sub Eggrolls with Spicy Marinara
* Kim Chee Crab Spring Rolls with Chili Dipping Sauce
* Turnip and Chutney Lettuce Wraps
* Sweet Potato Skins
* Caprese Pizza Pockets with Basil Dipping Sauce
* Braised Mole Chicken Sliders
* Mini Reuben Sliders with Pickled Cabbage and Russian Dressing
* Sweet and Sour Pork Sliders
* Portobello Mushroom, Caramelized Onion, and Basil Aioli Sliders

**-Desserts-**

* Football Sugar Cookies
* Chocolate Dipped Peanut Butter Balls
* Beer Pretzel Caramels
* S’more Cheesecake Bites
* Chocolate Hazelnut Raviolis
* Crème Filled Cupcakes
* Berry Crumb Bars
* Cinnamon and Golden Raisin Bread Pudding Bites with Ginger Anglaise

**-Halloween Special- Call For Quote**

Lunch/Dinner Buffet

**Goblin Greens** – Tossed Green Salad with Vinaigrette

**Scarecrow Vegetables** – A Favorite of Vegetarian Spooks

**Ghoul Grub** – Western Trail Chili

**Vampire Stake Kebabs** – Tender Beef Brochettes skewered with Peppers and Onions

**Wicked Witch Fingers** – Cajun Chicken Apple, Polish, and Italian Sausages served with an extensive array of Condiments

**Vegetarian: Howling Halloween Vegetable Brochettes** – A haunting variety of Healthy Vegetables Barbequed and served on a skewer

**Vampire Chaser** – Garlic Bread

**Frightening Fruit Salad** – Frightfully flavorful portion of Fresh Fruit

**Complimentary Make-Your-Own Caramel Apple Station** – Fun for everyone, our treat to you!

**-Father’s Day Special-**

Lunch/Dinner Buffet

- Mediterranean Chopped Salad

- Sautéed Yellow and Green Beans

- Herb Roasted Potatoes with Cheddar Cheese and Green Onions

- Lamb and Chicken Gyros with Tzatziki Sauce

- Vegetarian: Seasoned Falafel Pitas

- Condiments: Warm Pita Bread, Diced Tomatoes, Red Onions, Chopped Olives, Feta Cheese, Cucumbers, and Shredded Lettuce

- Sun Dried Tomato and Garlic Hummus with Toasted Pita Points

- Lemon Sugar Cookies

- Arnold Palmer Iced Tea Lemonade Mix

**-Holiday Buffet Menus-**

**Holiday Bliss** ($26 Per Person/20 Person Minimum)

- Harvest Salad of Tender Endive, Escarole, Arugula with Grapes, Dried Cranberries, Apricots, and Crumbled Bleu Cheese and Toasted Walnut Vinaigrette

- Buttered Petite Peas

- Cranberry Sauce with Ginger and Orange

Yukon Gold Mashed Potatoes

- Herb Roasted Diestel Turkey and Natural Gravy with Apple and Onion Dressing

- Fresh Dinner Rolls and Butter

- Dessert: Pear and Pumpkin Cobbler with Ginger Crème Fraîche

**Under The Mistletoe** ($22 Per Person/20 Person Minimum)

- Winter Chopped Salad – Romaine, Apples, Beets, Celery Root, Bacon, Candied Hazelnuts, and Point Reyes Bleu Cheese Vinaigrette

- Seasonal Sauteed Vegetables

- Gratin of Butternut Squash with Chard and Pearl Onions

- Crispy Sage Polenta

- Pepper Crusted Breast of Range Chicken with Cherry Balsamic Reduction

- Fresh Rolls and Butter

**Season’s Best** ($45 Per Person/20 Person Minimum)

- Salad of Roasted Pears with Chicory, Candied Pecans, and Golden Balsamic Vinaigrette

- Steamed Green Beans with Brown Butter and Pine Nuts

- Roasted Fingerling Potatoes

- Certified Angus Prime Rib with Natural Jus

- Vegetarian: Wild Mushroom and Root Vegetable Bread Pudding with Parmesan Crème

- Assorted Artisan Breads

- Dessert: Pumpkin Spice Cheesecake

**Stationary**

**Appetizers and Packages**

**Cocktail Party Menu** (Minimum $500 for Deliveries Plus Tax and 20% Service Charge)

**Option 1**

~ Creamy Spinach and Artichoke Dip with Sliced Baguette

~ Grilled Seasonal Vegetable Display

~ Lightly Breaded Chicken Skewers with Pesto and Marinara Dipping Sauces (Room Temp)

~ Meatballs with a Demi Cognac Glaze

~ Mini Caprese Sandwiches with Roma Tomatoes, Mozzarella, and drizzled with Pesto

~ Roasted Pork Loin on Mini Buns served with Brandied Apple Chutney and Pistachio Mustard

$28 Per Person

**Option 2 $28 Per Person**

~ Herbed Goat Cheese Dip with Sun Dried Tomatoes and Toasted Pine Nuts served with Crispy Pita Chips

~ Creamy Butternut Squash Bisque Shooters

~ Slider Assortment (1 Each)

* Roasted Turkey, Stuffing, Caramelized Onions, and Port Cranberry Jam
* Grilled Beef Tenderloin with Gorgonzola, Caramelized Onions, and Balsamic Aioli

~ Southwestern style Egg Rolls with Black Beans, Roasted Red Peppers, Spicy Jack, Roasted Corn, and Ancho Sour Cream Dipping Sauce

~ Bacon Wrapped Dates

~ Twice Baked Baby Potatoes with Bacon, Cheddar, Sour Cream, and Scallions

**Option 3 $34 Per Person**

Cascading Fruit and Cheese Display with Assorted Nuts, Dried Fruits, Flatbreads, Crostini, and Crackers

Trio of Nachos

Roasted Lobster Thermador with Squash on a Wonton Crisp drizzled with Hollandaise

Shredded Mole Chicken tossed in a Rich Mole Sauce on a Crispy Corn Tortilla

Mojo Pork Quesadillas with Smoked Gouda and Poblano Peppers with Ancho Sour Cream

Mini Beef Wellingtons with Mushroom Duxelle served with Creamy Horseradish

Peppered Goat Cheese on Crostini with Apricot Chutney

Smoked Duck and Apricot Wontons with Ginger Miso Dipping Sauce

**Option 4 $17 Per Person**

~ Bruschetta Station – Seasoned Herb Crostinis with Tomato Basil Dip and Sage White Bean Dip

~ Potato and Smoked Chicken Taquitos with Salsa Verde

~ Glazed Fig and Goat Cheese Tartlets with Candied Walnuts

~ Mini Smoked Tri-Tip Sandwiches with Caramelized Onions, Arugula, and Mustard Herb Aioli

**Option 5 $22 Per Person**

~ Mini Sweet Potato Frittata with Prosciutto and Sage Aioli

~Mini Gorgonzola Tartlets with Balsamic Roasted Grapes and Pine Nuts

~ Platter of Grilled Prawns with Lemon Rosemary Aioli

~ Crostini with Capanata of Eggplant, Tomatoes, and Sweet Peppers

~ Chicken Milanese Skewers with Marinara and Pesto

**Option 6 $28 Per Person**

~ Garlic Crostini and Toasted Pita Chips served with Tomato Basil, Roasted Eggplant Caponata, and Garlic ~ Hummus Dipping Sauces

~ Lemon Rosemary Chicken Skewers (Room Temp)

~ Warm Artichoke Dip with Crostini (Chafer)

~ Moroccan Eggplant Fritters with Harissa

~ Grilled Portobello Mushrooms Sandwiches with Chimichurri, Roasted Tomato, and Pickled Squash

~ Pad Thai Noodle Salad with Red Curry Peanut Dressing

**Option 7 $26 Per Person**

~ Mini Cuban Pork Sandwiches

~ Potato and Wild Mushroom Tortilla Espanola with Truffle Oil

~Catalan Meatballs in Romesco Sauce (Chafer)

~ Warm Seafood Dip with Crostini

~ Steak and Potato Skewers with Chimichurri Sauce

~ Gourmet Cheese Platter with Traditional Garnish of Quince Paste, Figs, Dates, Marcona Almonds, Crackers, and Baguettes

**Option 8 $35 Per Person**

~ Charcuterie Platter: Assorted Pâtes and Spreads, Dry-Cured Sausages with Brie, Herbed Goat Cheese, and Roquefort

~ Garnishes: Celery Root Remoulade, Cornichon, Pickled Pear, Onions, Balsamic Figs, and Assorted Mustards served with Country Breads

~ Crudités of Roasted, Grilled, and Marinated Farmer’s Market Vegetables with Lemon Basil Aioli

~ Sesame Shrimp Skewers with a Sweet Ginger Sauce

~ Mini Sweet Potato Frittatas with Prosciutto and Sage

~ Moroccan Lamb Sandwiches with Pickled Cucumber, Roasted Tomatoes, and Mint Aioli

~ Calypso Chicken Wings with Spicy Orange Chili Dip

Mini Desserts: Chocolate Caramel Tartlets, Key Lime Bars, and Pecan Bars

**Appetizers Displays**

**Fruit Display**

A Colorful Display of Assorted Fresh Seasonal Fruit, Berries, and Melons

$6.50

**Cheese Display**

An Assortment of Swiss, Brie, and Gouda Cheeses Served with Sliced French Baguette and Assorted Crackers

$7

**Fresh Crudité with Pesto Buttermilk Aioli**

Baby Carrots, Mushrooms, Zucchini, Red Peppers, English Cucumbers, Cherry Tomatoes, and Other Seasonal Vegetable Delights

$4

**Giardinera**

Fresh Grilled Zucchini, Yellow Squash, Asparagus *\*seasonal ingredient\**, Portobello Mushrooms, and Eggplant with Balsamic Red Pepper Drizzle

$5

**Italian Antipasti Display** (Minimum order: 10 guests)

Marinated and Grilled Mushrooms, Eggplant, Red Bell Peppers, Roasted Garlic, assorted Olives, Peppers, Meats, Provolone Cheese, and Vegetables accompanied by Sliced Baguette and Crackers

$7

**Turkey Display** (Minimum order: 15 guests)

House Roasted Turkey Sliced and displayed with brown Mustard Aioli, Pesto Spread, and Cranberry Spread accompanied by assorted Rolls (Room Temp)

$8

**Turkey and Ham Display** (Minimum order: 15 guests)

House Roasted Turkey and Honey Glazed Ham Sliced and displayed with Brown Mustard Aioli, Pesto Spread, and Cranberry Spread accompanied by assorted Rolls (Room Temp)

$10

**Tenderloin of Beef** (Minimum order: 15 guests)

Seared Filet of Beef, Served Rare, with Horseradish Coulis, Mustard Aioli, Sliced Tomatoes, Romaine Lettuce Leaves, and Fresh Rolls

$16

**Carpaccio Display** (Minimum order: 15 guests)

Rare Beef Displayed with Mini Croutons, Fresh Parmesan Cheese, Capers, Shallots, Arugula, and Truffle Oil

$16

**Chinese Style BBQ Pork Display** (Minimum order: 15 guests)

Roasted Chinese BBQ Pork Slices served with Sweet and Spicy Mustard Sauce and Crispy Rice Paper Chips

$12

**Classic Prawn Display**

Court-Bouillon Poached Prawns served with traditional Cocktail Sauce

$6 Per Person

**Seared Ahi Tuna** (Minimum order: 10 guests)

Marinated and Seared Ahi Tuna displayed with Tobiko Caviar, Marinated Sweet Onions, and Daikon Sprouts

$15

**Salmon Rice Paper Spring Rolls** (Minimum order: 15)

Grilled Salmon, Nori, Avocado, Sesame Seeds, Sprouts, and sliced Cucumber rolled in a Rice Paper Roll and drizzled with Wasabi Soy Sauce

$4

**Cardamom Ahi Tuna** (Minimum order: 10)

Seared Ahi Tuna displayed with Butternut Squash, Daikon Sprouts, and Caviar topped with Cardamom-Syrah Drizzle

$15

**Smoked Salmon** (Minimum order: 15)

Smoked Salmon displayed with Capers, Lemon Slices, Shaved Red Onion, Cream Cheese, and Toasted Crostini

$12

**House-Cured Brandied Gravlax** (Minimum order: 20)

House-Cured Gravlax with Capers, Lemon Slices, Shaved Red Onion, Crème Fraîche, Chopped Egg, Fresh Dill, and Pasta Chips

$14

**Hamachi Tuna Tartar**

Sliced and displayed with Crisp Tomatoes, Macadamia Nuts, Avocado Slices, and Grilled Shiitake Mushrooms *Please Call for Pricing*

**Whole Poached Salmon or Side**

Salmon decorated with Cucumber Scales and Fresh Dill with a Sweet Mustard Sauce (a Chef is required to slice and serve full Salmon) *Please Call for Pricing*

**Party Dips**

* Warm Crab and Parmesan Dip accompanied by Sliced Baguette and Crackers $8
* Warm Coconut and Lime Crab Dip accompanied by Sliced Baguette and Crackers $8
* Warm Artichoke Dip accompanied by Sliced Baguette and Crackers $6
* Sun Dried Tomato and Hummus Dip accompanied by Crispy Pita Chips $4
* Roasted Garlic, Walnut, and Feta Dip with Grilled Flatbread $4
* Fresh Guacamole, Black Bean Dip, and Salsa with Tri Colored Tortilla Chips $5

**Brie Wheel** (Minimum 20) **$3 Per Person**

* Brie Topped with Roasted Garlic and Champagne Caramelized Onions wrapped in Decorated Puff Pastry and served with Sliced Baguette, Crackers, and Red Grapes
* Brie Topped with Arugula Pesto and Sun Dried Tomatoes wrapped in Decorated Puff Pastry and served with Sliced Baguette, Crackers, and Red Grapes
* Brie Topped with Cranberries and Pistachios wrapped in Decorated Puff Pastry and served with Sliced Baguette, Crackers, and Red Grapes
* Brie topped with Apricots and Champagne Caramelized Onions wrapped in Decorated Puff Pastry and Served with Sliced Baguette, Crackers, and Red Grapes
* Brie topped with Dried Figs and Walnuts wrapped in Decorated Puff Pastry and served with Sliced Baguette, Crackers, and Red Grapes

**Hors D’ Oeuvres: Buffets** (Minimum: 20 guests)

**Sushi Buffet** (6 Per Person)

California Roll, Unagi, Maguro, Sake, Albacore, Ebi, Spicy Tuna Roll, Salmon Roll, Edamame, and Cucumber Salad

$18

**Cold Seafood Buffet**

Spectacular Seafood Display on Shaved Ice with Blue Point Oysters on Half Shell, Alaskan King Crab Legs, Jumbo Prawns with Cocktail Sauce, and Poached Salmon with Pesto Aioli

$20

**Fondue Party**

Savory Cheese Fondue served with Assorted Breads, Vegetables, Chicken, and Sausage Skewers

$20

**Stations**

**Mashtini Bar Themes**

**(Server Required On-Site)**

**Mediterranean** $20 Per Person

* Pepperonata
* Balsamic Roasted Portobello Mushrooms
* Crispy Prosciutto
* Basil Pesto Sauce
* Parmesan Crisps
* Marinated Artichokes
* Marinated Grilled Chicken

**French** $22 Per Person

* Roasted Tomatoes
* Roasted Garlic Cloves
* Caramelized Cabernet Onions
* Crispy Shallots
* Crispy Fried Leeks
* Boursin Cheese
* Peas

**American Regional** $22 Per Person

* Diced Ham
* Diced Turkey
* Shredded Swiss Cheese
* Crumbled Bacon
* Shredded American Cheese
* BBQ Sauce
* Cooked Popcorn Chicken
* Broccoli
* Cheddar Cheese Sauce
* Pulled Pork
* Ranch Dressing

**Southwestern** $18 Per Person

* Spicy Sausage
* Sour Cream
* Green Onions
* Diced Tomatoes
* Crushed Tortilla Strips
* Pico de Gallo
* Pickled Jalapeños

**Sweet Potato** $18 Per Person

* Mini Marshmallows
* Honey Roasted Pecans
* Bacon Bits
* Maple Syrup
* Whipped Butter
* Brown Sugar

**Chef Bars**

Server Required On-Site to Serve

**Mashed Potato Bar**

Choose (2)

* Filipino Pork Stew
* Thai Red Curry Beef
* Guinness Braised Beef Short Ribs with Caramelized Onions
* Beef Bourguignon with Bacon and Red Wine
* Pork Vindaloo
* Mongolian Beef with Snow Pea Bites
* Greek Lamb Stew with Lemon and Oregano
* Duck Confit with Bing Cherries and Arugula
* Chicken Marsala Bites

Choice of Vegetables or Polenta

$22 Per Person

**Vegetarian**

Choose (1)

* Porcini Mushroom Ragout
* Spicy Eggplant and Chickpea Masala
* Spring Asparagus, Pea, and Spring Onion Ragout *\*seasonal ingredients\**
* Tofu with Peppercorn Sauce

**Pasta Station**

Choice of Ditalini, Penne, Orecchiette, or Macaroni

* Bolognese
* Pesto
* Creamy Gorgonzola
* Smoked Cheddar Bacon Cream (for Macaroni)
* Creamy Corn with Shrimp and Garlic (Fresh Maine Lobster add $8)
* Pork Sugo with Orange and Fennel
* Heirloom Tomato and Goat Cheese Vinaigrette *\*seasonal ingredients\**
* Italian Sausage with Peppers and Onions

$20 Per Person

**Ceviche Bar** (Served in Squats)

Choose (2)

* White Fish Ceviche with Peppers
* Shrimp Veracruz with Tomatoes and Onions
* Tofu Ceviche
* Scallop Ceviche with Mango and Passion Fruit
* Mahi Mahi with green Curry and Sweet Potato

$20 Per Person

**Other Martini Presentations or Chef Bars**

* Moroccan Chicken served over Orange Couscous
* Braised Angus Beef served over Creamy Polenta with Green Olive Fig Tapenade
* Cuban Pork Served over Sweet Potato Plantain Puree
* Chili Beef Colorado served over Creamy Masa Puree
* Chicken Puttanesca served over Creamy Polenta
* Chicken Adobo served over Steamed Asian Rice

**Bruschetta and Mozzarella Bar**

Home Made Garlic Crostini with Roma Tomatoes, Fresh Basil, and Balsamic Reduction

$3.50 Per Person

**Salsa and Cheese Nacho Bar**

White and Black Corn Tortilla Chips with Home Made Smokey Chipotle Salsa, Black Bean Salsa, Roasted Corn Salsa, Queso Cheese Dip, and Pico de Gallo with Avocado and Jalapeño

$5 Per Person

**Mediterranean Hummus Bar**

Traditional Creamy Chickpea Hummus with Roasted Garlic, Roasted Red Peppers, Feta Cheese, Cucumber relish, Olives, and Artichoke Tapenade with Pita Triangles

$4 Per Person

**Seafood Bar** (Market Price)

Served on Ice

Choose (3): Jumbo Peel and Eat Shrimp, Peeled Shrimp, Split Crab Legs, Whole Cajun Crawfish, Oysters on the Half Shell, Sliced Smoked Salmon, Blackened Salmon Filet, or Scallop Ceviche

Served with Cocktail Sauce, Lemons, Cajun Remoulade, or Dill Sauce

**Macaroni and Cheese Bar**

Home Made Creamy Macaroni and Cheese with Maplewood Bacon, Tomatoes, Jalapeños, Cheddar Cheese, Sweet Peas, Bleu Cheese Crumbles, and Toasted Parmesan Bread Crumb Topping

$16.95 Per Person

**Kentucky Home Style Grits Bar**

Buttery Home Style Grits Prepared Fresh

Choose (6) Toppings: Parmesan Cheese, Cheddar Cheese, Brown Sugar with Cinnamon, Jalapeños, Green Onions, Baby Shrimp, Roasted Garlic, Maplewood Bacon, and Pulled Pork BBQ

$16.95 Per Person

**Gourmet Slider Bar**

Petite Burgers, Grilled Chicken Breast, and Bakery Buns

Choose (6) Toppings: American Cheese, Swiss Cheese, Dill Pickle Slices, Jalapeños, Tomatoes, Lettuce, Maplewood Bacon, Caramelized Onions, BBQ Sauce, Ketchup, Mayonnaise, Spicy Mustard, and Honey Mustard

$12 Per Person

**Pad Thai Bar**

Rice Noodles lightly seasoned with Asian Spices and Sesame Oil

Choose (2): Baby Shrimp, Grilled Chicken, Asian Pork, Peanuts, Bean Sprouts, Garlic, or Chili Sauce

$16.95

**Curry Bar**

Yellow Curry Sauce with White Rice

Choose (2): Grilled Chicken, Beef, Shrimp, Golden Raisins, Pineapple, Mango Chutney, Cashews, or Peanuts

$16.95 Per Person

**Dessert Bars**

**Custom Cupcake Bar**

May be offered as a Reception Parting Gift

Home Made Chocolate, Vanilla Bean, or Carrot Spice Cupcakes with Assorted Icings and Toppings

$6 Per Person

**Shortcake Bar**

Home Made Shortcake with Assorted Fruit Toppings *\*seasonal ingredients\**

Choose (3): Apple, Peach, Cherry, Strawberries, Seasonal Fresh Berries, Blueberries, or Whipped Cream

$6 Per Person

**Hot Fudge Brownie Bar**

Home Made Chocolate or Blonde Brownies with Vanilla Ice Cream, Hot Fudge, Caramel Topping, Whipped Cream, Cherries, and Nuts

$6 Per Person

**Sundae Bar**

Vanilla Ice Cream with Assorted Toppings, Whipped Cream, Bananas, Nuts, and Cherries

$6 Per Person

**Candy Bar**

Assorted Candy, Soft, Sour, and Chocolate Candies

$10 Per Person

**Sliders Avaiable for Drop Offs $3 Per Slider (Minimum 10 Each)**

Keller Chicken Sliders with Slaw and Chipotle Aioli

BBQ Pulled Pork, Beef, Chicken on Cheddar Scallion Bisquit Crab Poor Boy

Caprese or Portobello with Chimichurri Sauce Veg

Meatloaf

Tri Tip with Caramelized Onions and Mustard Herb Aioli

**Vegan Beet Sliders**

Roasted Beets with Arugula and Basil Drizzle on Vegan 1oz. Buns

$3 each

**Slider Bar with Chefs onsite**

Must have Chef assemble and must be cooked on site

Not available for drop-off orders

**The Classic**

Angus Beef Sliders with our House Made Brioche Buns

$8 each

**The Gobbler**

Ground Range Turkey, Sage Aioli, Muenster Cheese, and Butternut Squash Rolls

$8 each

**El Pollo**

Ground Range Chicken, Latin Spices, Guacamole, and Oaxaca Cheese on Masa Buns

$8 each

**The Forester**

Range Chicken and Porcini Mushroom Burger with Pecorino Cheese, and Truffle Aioli on Brioche Buns

$8

**Black Sheep**

Moroccan Spiced Lamb Burgers with Pickled Cucumber, Roasted Tomato, and Mint Aioli

$9

**Tuscan**

Angus Beef, Pancetta, Sweet Peppers, and Gorgonzola Spread on Foccacia Buns

$8

**Frenchy**

Angus Beef, Brie Cheese, Pear, and Endive Chutney with Mustard Aioli on Brioche Buns

$8

**The Cuban**

Prime Pork Spiced with Garlic Chili and Oregano with Swiss Cheese, Mojo de Ajo, and Latin Slaw on Masa Rolls

$8

**Bento Box**

Teriyaki Angus Beef Burger with Grilled Pineapple and Ginger Aioli on Brioche Buns

$8

**Thai Spice**

Angus Beef Spiced with Lemongrass, Chili, Daikon Pickle, and Green Curry Aioli on Brioche Buns

$7

**BBQ Sliders**

BBQ Pulled Pork on Cheddar Scallion Biscuits

**Veggie Sliders**

Portobello Mushrooms, Chimichurri Sauce, Pickled Squash, and Roasted Tomatoes on a 1oz. Bun

$3

**Sample Themed**

**Hor D'Oeurves Stations**

**Mix & Match or Choose a combination of (3) or (4) stations for an exciting mix of delicious and exotic hors d’oeuvres**

**Carving Station** $14

Smoked Tri Tip Au Jus with Horseradish Crème Fraîche

Sage Roasted Turkey with Natural Gravy 1oz

Dinner Rolls and Condiments

**Skewer Station** $16

Steak and Potato Skewers with Chimichurri Sauce

Buttermilk Chicken Skewers with Point Reyes Bleu Cheese Dipping Sauce

Thai Shrimp Skewers with Basil and Chili Lime Sauce

Moroccan Lamb Meatball Skewers with Roasted Grapes and Honey Pomegranate Glaze

**Salad Station** $13

Winter Chopped Salad of Romaine, Celery Root, Apples, Bacon, Golden Beets, Grilled Scallions, Caramelized Pears, and Point Reyes Bleu Cheese Dressing

Vietnamese Green Papaya Salad with Lemongrass Beef and Curry Lime Dressing

Orecchiette Salad with Roast Shrimp, Grilled Radicchio, Sweet Corn, Broccoli, and Creamy Lemon Basil Dressing

**Polenta Station $14**

Polenta Triangles grilled onsite with Sauteed Peppers & Onions, Choice of Sauces: Creamy Gorgonzola, Bolognese, or Pesto

Choose 2 Proteins: Sliced Chicken, Housemade Mini Meatballs

Garlic Bread Sticks

**Baked Potato Bar $12**

Baked Potatoes with Choice of Toppings

Whipped Butter, Crème Fraiche, Sautéed Mushrooms, Caramelized Onions, Bacon Bits, Chives, Shredded Cheese, Gorgonzola, Fresh Pico de Gallo Salsa, & Guacamole

Choice of Proteins: Braised Beef or Diced Chicken

**Latin Station** $14

Smoked Salmon, Potato Taquitos, and Salsa Verde

Shrimp, Clams, and Mussel Paella with Tomatoes, Peppers, and Saffron Sauce

Catalan Meatballs in Romesco Sauce

Stuffed Pasilla Peppers with Grilled Vegetables, Tofu and Queso Fresco, and Corn and Garlic Sauce

**Tapas Station** $23

Gambas Ajillos – Garlic Grilled Prawns with Herb Mojo

Wild Mushroom Tortilla Espanola – Potato Frittata with Truffle Aioli

Date and Serrano Ham Croquettas

MinI Cuban Pork Sandwiches with Jalapeño, Cabbage, Citrus, and Garlic

Gourmet Cheese Platter with Garnish of Quince Paste, Dates, Figs, Marcona Almonds, Assorted Crackers, and Baguettes

**Panini Station** $12

Herb grilled Portobello with Escarole Truffle Pecorino on Brioche

Tender Lamb with Pickled Eggplant, Roast Tomatoes, and Mint Aioli on Focaccia

Dungeness Crab Salad with Lemon and Paremsan, Marinated Cucumber, and Brioche Roll

**Asian Fusion Station** $14

Shrimp Eggrolls with Sweet Chili Dip

Vietnamese Shaking Beef with Tomato and Watercress Salad

Pork Singang – Philipino Stew with Greens, Root Vegetables, and Tamarind

Thai Noodle Salad with Grilled Shiitakes and Red Curry Dressing

**Mexican Station** $16

Soy Seviche with house Made Tortilla Chips

Beef Enchiladas with Mole Negro and Cojita Cheese

Chicken Chili Verde – Tender range Chicken simmered in a sauce of Tomatillos, Jalapeños, and Cilantro served with Corn Tortillas

Mexican Rice

Pinto Beans

**Seafood Station** $30

House Smoked Salmon with Rye Toast, Capers, Red Onion, and Lemon Dill Sauce

Freshed Shucked Oysters and Prawns with our Spicy Cocktail Sauce

Linguine and Clams with Garlic and Parsley

Baked Sea Bass with Coconut Curry Cream and Caramelized Mango

**Greek/Mediterranean Station** $20

Crostini, Pita, and Flatbreads with Sun Dried Tomatoes, Hummus, and Cucumber Mint Tzatziki

Pear Salad with Mixed Baby Greens, Gorgonzola Cheese, Toasted Hazelnuts, Dried Cranberries, and Apple Citrus Vinaigrette

Grilled Portobello Sandwich with Chimichurri, Roasted Tomato, and Pickled Squash

**American Station (Napa Valley)** $

Cheese Display – Assortment of Brie, Swiss, and Gouda Cheeses served with sliced French Baguette

Fresh Fruit Display – Colorful Display of Assorted Fresh Seasonal Fruits and Berries

Pasta Purse filled with Butternut Squash, Baby Spinach, and Ricotta Cheese with Walnut Brown Butter

**Middle Eastern Station**

Coconut Curry Carrot Soup Sips

Sesame Thai Noodle Salad

Jasmine Rice

Chicken Vindaloo

Chickpea and Spinach Koftas with Mint Raita

**Asian Station**

Crispy Vegetable Potstickers with Ginger Sauce (Chicken and Sausage)

Seared and Marinated Ahi Tuna Display with Tobiko Caviar, Marinated Sweet Onions, and Daikon Sprouts

Spicy Chicken Wraps

**Dessert Station**

**$4=1 per person**

**$5 =1.5 per person**

**$6=2 per person**

**$7=2.5 per person**

**$8 =3 per person**

**Set up with Coffee Station**

Chef's Choice of Assorted Dessert Selections

**Passed Hor D'Oeurves**

**Require Chef on Site**

**Beef**

~ Beef Carpaccio Crostini

~ Seared Steak with Avocado Corn Salsa on Tortilla Crisps

~ Chicken or Beef Spring Rolls with Chile-Mint Dipping Sauce

~ Beef Tenderloin on Mini Rolls with Horseradish Cream

~ Grilled Tri-tip on Mini Rolls with Chipotle Cream

~ Seared Steak, Mozzarella, Cherry Tomato, and Asparagus Brochettes

~ Beef, Chicken, or Pork Satays (Sesame, Spicy Peanut, Hoisin, Ginger Soy, Ancho Chile, Etc.)

~ Chicken, Beef, Pork, or Lamb Kebab

~ Mini Hot Dogs in Puff Pastry

~ Mini Sliders with Caramelized Onions

~ Shredded Beef Flautas

~ Braised Beef on Cheddar Biscuits

~ Steak Crostini with Caramelized Onions and Mustard Herb Aioli

~ Steak Tartar on Warm Potato Crisps with Horseradish Crème Fraîche

~ Small Italian Meatballs with Pomodoro Red Sauce

~ Grilled Filet Skewers with Teriyaki Reduction

~ Truffle Filet Tartar on Grilled Bread with Capers and Shallots

~ Grilled Filet in Pea Pods with Spicy Peanut Sauce

**Chicken/Poultry**

~ Chicken or Beef Spring Rolls with Chile-Mint Dipping Sauce

~ Coconut Chicken and Mango Spring Rolls with Coconut Curry Dipping Sauce

~ Mini Chicken Meatball Sandwiches

~ Beef, Chicken, or Pork Satays (Sesame, Spicy Peanut, Hoisin, Ginger Soy, Ancho Chile, Etc.)

~ Chicken, Beef, Pork, or Lamb Kebab

~ Chicken Banderillas

~ Pork, Chicken, or Potato, Roasted Poblano, and Cheese Enpanadas

~ Crispy Chicken or Shrimp Wontons with Citrus-Curry Dipping Sauce

~ Miniature Smoked Chicken Quesadillas with Sun Dried Tomato Salsa

~ Calypso Chicken Skewers with Citrus Avocado Dip

~ Smoked Chicken or Mushroom Empanadas

~ Tandoori Chicken Skewers

~ Pancetta wrapped Chicken Skewers

~ Seared Duck Breast Crostini with Caramelized Figs

~ Seared Duck Breast on Brioche with Nectarine Salsa

~ Duck Breast Crostini with Fresh Fig or Seasonal Chutney

~ Duck Confit Phyllo Roulades

~ Duck Confit and Caramelized Onion Tart

~ Ostrich Medallions on Polenta Crisps with Marsala

~ Spicy Chicken Fritters with Yogurt Dipping Sauce

~ Marinated Thai Chicken Skewers with Pineapple

~ House Made BBQ Chicken Skewers with Seasonal Vegetables

~ BBQ Duck Quesadillas with Achiote Dipping Sauce

~ Grilled Chicken and Wild Mushroom Phyllo

~ Pesto Chicken on Endive with Herb Cream Cheese

~ Skewered Moscovey Duck Breast with Fig Demi Glace

~ Chicken Apple Sausage with Roasted Apple Skewers

~ Grilled Moscovey Duck Slices on Petite Ginger Risotto Cake with Fig Reduction

~ Pan Seared Ostrich Bites wrapped in Pancetta with Blueberry Demi Reduction

~ Butternut Squash Risotto Cakes with Sage Aioli and Smoked Duck

~ Duck Confit with Fruit Conserve on Crostini

~ Foie Gras Mousse on Toasted Brioche with Honey Glazed Apricots

~ Seared Foie Gras on Mini Sourdough Biscuits with Huckleberry Jam

~ Gougeres filled with Smoked Duck Confit, Cambazola, and Dates

~ Crispy Parmesan Puffs with Smoked Duck, Golgonzola, and Dates

**Pork**

~ Grilled Pear, Prosciutto, and Goat Cheese Crostini

~ Fresh Fig, Prosciutto, and Goat Cheese Crostini

~ Prosciutto, Roasted Pepper, Olive, and Manchego in Puff Pastry

~ Puff Pastry stuffed with Serrano Ham, Piquillo Peppers, Olives, and Manchego

~ Prosciutto, Fig, and Mascarpone Roulades

~ Prosciutto wrapped Asparagus *\*seasonal ingredient\**

~ Leek and Bacon Tart

~ Pancetta wrapped Artichokes Stuffed with Roasted Red Peppers

~ Beef, Chicken, or Pork Satays (Sesame, Spicy Peanut, Hoisin, Ginger Soy, Ancho Chile, Etc.)

~ Chicken, Beef, Pork, or Lamb Kebab

~ Pork, Chicken, or Potato, Roasted Poblano, and Cheese Enpanadas

~ Mini Corn Cakes with BBQ Pulled Pork

~ Chipotle Pork Banderillas

~ Crostini with House Made Sausage and White Bean Garlic Puree

~ Pancetta wrapped Apricots filled with Gorgonzola Dolce

~ Cuban Pork, Plantain, and Sweet Potato Fritters

~ Pork Tonkatsu with Dipping Sauce

~ Cuban Pork Tosaditas

~ Grape Focaccia with Prosciutto

~ Glazed Peach and Serrano Ham on Toasted Brioche with Goat Cheese

~ Prosciutto wrapped Pears

~ Sicilian Strudels filled with Pancetta, Radicchio, Currants, and Pine Nuts

~Green Beans or Asparagus wrapped with Herb Cheese and Parma Prosciutto

~ Fresh Seasonal Melon wrapped in Prosciutto with Mascarpone

~ Ham baked with Gruyere in Phyllo

~ Prosciutto Rolls with Arugula, Figs, and Mascarpone

**Lamb**

~ Seared Lamb Loin on Crostini with Tomato Chutney

~ Chicken, Beef, Pork, or Lamb Kebab

~ Fire Grilled Lamb on Potato Crisps with Pesto and Tapenade

~ Moroccan Lamb Meatballs with Harissa and Cucumber Pomegranate Salad

~ Crisp Polenta with Lamb Medallions and Marsala Demi Glace

~ Crispy Lamb and Currant Rice Rolls with Spicy Yogurt Drizzle

**Seafood**

~ Smoked Salmon and Chive Crème Fraîche on Brioche

~ Ahi Tuna Tartar with Green Onion, Tobiko, and Sesame Soy with Wonton Crisps

~ Seared Tuna Brochettes with Wasabi Cream

~ Ahi Tuna Tartar with Pear, Truffle Oil, Pine Nuts, and Crostini

~ Mango and Prawn Spring Rolls with Chile-Mint Dipping Sauce

~ Jumbo Prawn Cocktail

~ Smoked Salmon and Crème Fraîche Croustades

~ Smoked Salmon and Goat Cheese Roulade

~ Mini Crab Cakes with Spicy Aioli

~ Salmon Cakes with Remoulade

~ Shrimp Risotto Croquettes

~ Rosemary Prawn Skewers/Pesto Prawns

~ Jumbo Day Boat Scallops wrapped in Apple Wood Smoked Bacon

~ Shrimp Empanadas

~ Salmon Satays with Ginger Soy Glaze

~ Salmon or Shrimp Kebabs

~ Jumbo Day Boat Scallops with Citrus Glaze

~ Crispy Shrimp or Chicken Wontons with Citrus Curry Dipping Sauce

~ Dungeness Crab Toasts with Lemon and Parmesan

~ Pan Roasted Scallops on Celery Root Puree with Bacon and Passion Fruit Puree

~ House Smoked Salmon on Crispy Potato Pancake with Chive Cream

~ Smoked Shrimp and Potato Taquitos with Cojita Cheese and Salsa Verde

~ Seared Bay Scallops with Tangerine Butter and Chives

~ Shellfish Risotto Cakes with Orange Saffron Aioli

~ Sweet Maine Shrimp Salad with Lemon Tarragon served on Endive Leaf

~ Cucumbers filled with Curried Shrimp and Mango Salad

~ Gazpacho Shooters with Prawn Garnish

~ Crab and Avocado on Wonton Crisps

~ Tuna Tartar on Ginger Pickled Cucumber and Curry Cream

~ Shrimp Gazpacho Soup Sips

~ Garlic and Chili Roasted Prawns with Herb Mojo

~ Petite Smoked Salmon Aram Sandwiches with Lemon Mascarpone Spread

~ Poached Prawns with Spicy Horseradish Tomato Sauce

~ Crispy Prawns wrapped in Pancetta with Marsala Glaze

~ Pan Seared Diver Scallops with Citrus Beurre Blanc and Raspberry Drizzle

~ Pan Fried Crab Cakes with Red Pepper Aioli and Asian Slaw

~ Assorted Sushi Rolls with Wasabi and Pickled Ginger

~ Seared Ahi Tuna on Potato Crisps with marinated Maui Onions and Tobiko Caviar

~ House Cured Salmon Tartar on Pasta Crisps

~ Crispy Coconut Prawns with Fresh Mango Salsa

~ Smoked Salmon on Potato Apple Pancakes with Horseradish Coulis

~ Sweet Potato Crisps with Whipped Crème Fraîche and Caviar

~ Orange Roughy Ceviche Salad with Avocado

~ Jicama Wedges topped with Spicy Crab Salad

~ Ceviche Prawns wrapped with Grilled Zucchini and Chipotle Dipping Sauce

~ Lobster Cakes with Macadamia Nuts and Tropical Fruit Salad

~ Shiitake Mushroom Caps filled with Ahi Tuna Tartar with Yuzu Sauce and Avocado

~ Green Onion Shrimp Cakes with Plum Crème Fraîche

~ Asian Pear Lobster Rolls with Lobster Chardonnay Reduction and Raspberry Drizzle

**Vegetarian**

~ Eggplant Tapanade Crostini

~ Bruschetta with Garlic Toast

~ Feta, Olive, and Cucumber on Pita Crisp

~ Artichoke Tapenade on Crostini or Belguim Endive

~ Tomato, Pesto, Fresh Mozzarella, and Olive Toasts

~ Assorted Olives

~ Hummus, Babaghanouj, and Tzatziki with Pita

~ Assorted Chips, Salsa, and Guacamole

~ Fresh Fruit Skewers

~ Caprese Skewers with Pesto Sauce

~ Artisan Cheeses with Fruits, Nuts, Sliced Breads, and Crackers

~ Imported Cheese Platter with Dried Fruits and Nuts

~ Fresh Fruit Platter

~ Vegetable Cruditè with Dipping Sauce (Grilled or Raw)

~ Roasted Apple, Brie, and Walnut Tartlets

~ Assorted Tea Sandwiches

~ Wild Mushroom Puff Pastry

~ Spinach and Feta Phyllo Roulades (or Wild Mushroom)

~ Roasted Pear, Cabrales, and Walnut Puff Pastry

~ Gorgonzola and Walnut-Stuffed Dates

~ St. Andrè and Hazelnut-Stuffed Dates

~ Vegetable Spring Rolls with Chile-Mint Dipping Sauce

~ Vegetable Samosas with Mint-Yogurt Sauce

~ Herbed Risotto Tartlet with Pesto Aioli

~ Truffled Potato Croquettes with Aioli

~ Wild Mushroom Risotto Croquettes with Aioli

~ Roasted Red Pepper Risotto Croquettes with Pesto Aioli

~ Eggplant and Sun Dried Tomato Risotto Croquettes with Basil Oil

~ Herbed Risotto Croquetas

~ Spinach and Ricotta Stuffed Mushroom Caps

~ Caramelized Onion Tart

~ Mac and Cheese Bites

~ Roasted Chile, Corn, and Cheese Quesadillas

~ Squash, Corn, and Black Bean Taquitos

~ Herb Grilled Portobellos on Polenta Croutons with Fontina Cheese

~ Winter Root Vegetable Cake with Chive Cream

~ Bite Sized Eggplant Parmesan with Sweet 100 Tomatoes

~ Roasted Beets on Rye Toast with Goat Cheese, Tarragon, and Kalamata Olives

~ Wild Mushrooms and Taleggio Monte Cristo

~ Tartlets of Caramelized Brie and Walnuts

~ Crostini with Caponata

~ Roasted Garlic, Sun Dried Tomato, and Pesto Crostini

~ Mushrooms Stuffed with Arugula, Sun Dried Tomatoes, and Goat Cheese

~ Wild Mushroom and Taleggio Coque Monsieur

~Caprese Skewers with Glazed Figs

~Imported Cheese Platter with Dried Fruit and Nuts

~ Tartlets of Peppered Goat Cheese and Balsamic Strawberries

~ Smoked Portobello Quesadillas with Oaxaca Cheese

~ Malaysian Eggplant Caviar in Cucumber Cups

~ Fried Artichoke Bottom topped with Tripple Crème Brie, Tangerine Aioli, and Chives

~ Crispy Risotto Balls Filled with Mozzarella Cheese

~ Spicy Asian Rice Paper Rolls with Ginger Dipping Sauce

~ Wild Mushroom and Cambazola Phyllo Purse

~ Dried Apricots with Chevre and Toasted Pistachios

~ Caramelized Onion, Chevre, and Apricot Tartlet

~ Crispy Vegetable Wonton with Ginger Soy Sauce

~ Roasted Zucchini Rounds with Sun-Dried Tomatoes and Goat Cheese

**Blinis**

~ Bay Scallop with Candied Endive

~ Teriyaki Beef with Scallions and Ginger

~ Smoked Salmon with Crème Fraîche and Chives

**Traditional Caviar Garnish**

~ American Ostera

~ Black American Sturgeon

**Demitasse Soup Sips**

~ Chilled Shellfish Cocktail

~ Potato Garlic

~ Carrot with Ginger and Tangerine

~ Leek Watercress

~ Red Pepper Fennel

~ Chilled Strawberry with Watermelon and Mint

~ Chilled Honeydew with Basil and Lime

~ Chilled Cantaloupe with Orange and Cardamom

~ Ceviche with Sweet Peppers and Cilantro

~ Scallop Ceviche with Celery and Apple Aqua Fresca

**Crostinis**

~ House Made Pesto, Toasted Pine Nuts, and Parmesan Reggiano

~ Buffalo Mozzarella, Tomato, and Pesto

~ Balsamic Goat Cheese with Roasted Pepper and Crispy Prosciutto

~ Tapenade of Braised Artichokes, Leeks, and Mascarpone

~ Smoked Salmon and Caper Chive Cream Cheese

~ Marinated Tomato, Fresh Basil, and Shallots

~ Roasted Garlic, Brie, and Red Grape Halves (passed only)

~Walnut, Arugula, and Gorgonzola Puree topped with Marinated Tomatoes

**Plated Dinner Options**

All Entrées Include (1) Side Dish and (1) Salad

Upgrades are charged the difference

Service: (1) Server for every 10-12 Guests

**Soup Course**

~ Heirloom Tomato Basil Gazpacho, Rich and Flavorful with Crispy Basil Leaves and Cucumber Relish

~ Puree of Butternut Squash with Nutmeg and Spinach, garnished with Crispy Leeks and Crème Fraîche

~ Puree of Asparagus and Black Truffles with Fried Shallots

~ Chanterelle Mushroom Bisque with Pan Seared Foie Gras

~ Pureed Roasted Garlic and Caramelized Onion Soup with House Made Romano Rosemary Crackers

~ Smoked Tomato Basil Soup with Fried Basil Leaves and Warm Buffalo Mozzarella Crostini

~ Spicy Coconut, Green Curry, and Lemongrass Shrimp Tom Soup

**Salad Course**

~ Pear Salad of Mixed Baby Greens with Sliced Roasted Pepper, Gorgonzola, Toasted Hazelnuts, Dry Cranberries, and Apple Citrus Vinaigrette in a Cucumber Ring

~ Peppery Greens with Bleu Cheese Crumbles, Toasted Pecans, and Honey Tabasco Vinaigrette with Fresh Pansies

~ Butter Lettuce, Shaved Fennel, and Walnuts topped with Red Flame Grape Vinaigrette in a Radicchio Cup

~ Spicy Arugula in a Tomato Basket with Parmigiano Curls, Fresh Lemon Vinaigrette, and Cracked Pepper

~ Roma Tomatoes, Kalamata Olives, Pine Nuts, Shaved Asiago, Red Onions, and Mixed Greens in a Cucumber Basket with Balsamic Vinaigrette

~ Baby Spinach, Heirloom Tomatoes, Grilled Portobello Mushrooms, Pine Nuts, Bacon Crumbles, and Balsamic Vinaigrette

~ Grilled Artichoke stuffed with Lemon Summer Greens, Balsamic Reduction, and Mustard Aioli *\*seasonal ingredients\**

~ Filet Tartar with Arugula, Heirloom Tomatoes, and Truffle Oil Essence

~ Grilled Asparagus *\*seasonal ingredient\** in a Radicchio Cup, Shaved Fennel, and Asiago with Tarragon Vinaigrette Classic Caesar with Romaine Hearts, Egg Anchovy Dressing, Parmesan, Croutons, and Roasted Garlic

~ Warm Salad of Exotic and Wild Mushrooms over Butter Lettuce with Orange-Anise Vinaigrette, and Chevre Timbale

~ Seared Scallops over Baby Greens and Citrus Vinaigrette

~ Arugula and Frisee with Fresh Lobster Meat in a Puff Pastry Cup with Warm Lobster Vinaigrette

~ Balsamic Caesar with Sun Dried Tomatoes, Roasted Garlic, and Shaved Parmesan

~ Stone Fruit Salad over Summer Sorrel with warm Goat Cheese Sauce and Chili Drizzle

~ Spicy Chili Caesar with Crispy Prawns and Rice Noodle Croutons

~ Roasted Heirloom Beets and Winter Red Cabbage Salad with Balsamic Truffle Vinaigrette

~ Baby Spinach and Ravioli topped with warm Mascarpone-Filled Pasta, Prosciutto, and Walnuts with Tarragon Champagne Vinegar

**Pork and Lamb Entrees**

~ Ranch Tender Porkloin, Dried Cherry Balsamic, and Port Reduction

~ Herb Roasted Ranch Pork Loin with Fig and Green Olive Tapenade

~ Balsamic Braised Pork Shoulder with Mission Figs

~ Grilled Ranch Pork Loin with Fig and Green Olive Tapenade

~ Filipino Pork Singang with Tamarind, Greens, and Root Vegetables

~ Roasted Loin of Colorado Lamb, Ratatouille Vegetable Terrine, Crisp Garlic Potato Cake, and Mustard Thyme Jus

~ Pan Roasted Colorado Double Lamb Chop with Chardonnay Apple Reduction

~ Roasted Spring Lamb Eye Loin Stuffed with Wild Mushrooms and Sauced with Grilled Asparagus Demi

~ Lamb Tenderloin with Chardonnay Demi Glace with Wild Mushroom Soubise

~ Marinated Double Lamb Chops with Rhubarb (or Cranberry) Demi Reduction

~ Sliced Lamb Eye Loin over Caramelized Onion and Raisin Sauté

~ Seed Encrusted Rack of Lamb with Curried Apple Sauce

~ Stuffed Apple Pork Chop wrapped with pancetta and topped with Pear Reduction

~ Pork Loin stuffed with Dried Apricots, Cranberries, Golden Currants, and Prunes with Pinot Noir Demi Glace

~ Grilled Pork Tenderloin with Roasted Red Bell Pepper Sauce

~ Grilled Pork Tenderloin on Rosemary Skewers with Rosemary Reduction

~ Adobo Marinated and Grilled Baby Back Ribs with Crispy Onion Shoots

~ Cardamom Crusted Double Thick Pork Chop with Wild Mushroom Sauté

~ Jerk Pork Tenderloin Medallions with Coconut Marsala Reduction

~ Herb Roast Rack and Braised Shoulder of Colorado Lamb and Au Jus with Yukon Potato Puree and Buttered Asparagus *\*seasonal ingredient\**

~ Duet of Lamb, Roast Rack Au Jus, and Braised Shoulder with Potato Cakes and Creamed Spinach and Leeks

~ Smoked Ranch Pork Loin with Coffee Molasses Reduction and Sweet Potato Puree

~ Trio of Ranch Lamb: Mustard Herb Crusted Rack, Syrah and Garlic Braised Shoulder, and Moroccan Spiced Sausage with Garlic Greens and Crisp Potato Galette

~ Rack of Colorado Lamb, Fresh Herbs de Provence, Crisp Potato Galette, and Sautéed Bloomsdale Spinach

~ Colorado Lamb Loin Spiced with Garam Masala, Basmati Lentil Rice Cake, Black Currants, and Pine Nuts

~ Herb Roast Rack and Braised Shoulder of Colorado Lamb, Au Jus with Yukon Potato Puree, and Buttered Asparagus *\*seasonal ingredient\**

~ Roast Lamb Loins with Mustard Herb Crust

~ Roast Rack and Braised Shoulder of Rosen Farms Lamb with Fresh Herbs de Provence and Mediterranean Vegetables

**Beef Entrees**

~ Grilled Angus Flat Iron Steak, Roasted Garlic Cabernet Sauce, Sautéed Broccolini, and Crispy Red Pepper and Sage Polenta

~ Grilled Ranch Flat Iron Steak with Porcini Mushroom Salsa Rustica

~ Roast Tenderloin and Braised Short Ribs with Angus Beef, Cabernet Reduction, Potato, Porcini Risotto Cake, and Glazed Winter Vegetables

~ Braised Ranch Beef Short Ribs with Fresh Herbs, Glazed Pear, Onions, Cabernet, Horseradish Crème Fraîche, and Potato Celery Root Puree

~ Angus Beef Tenderloin and Short Rib served with Horseradish Crème Fraîche, Yukon Potato Puree, and Buttered French Green Beans

~ Roast Angus Beef Tenderloin and Braised Short Ribs, Caramelized Shallot, Cabernet Reduction, Yukon Potato Puree, and Braised Greens

~ Grilled New York Steak served Medium Rare with Cognac Demi Glace

~ Grilled Filet Mignon with Brandy and Benedictine Reduction and Braised Leeks

~ Grilled Filet Mignon with Cabernet Asparagus Reduction and Grilled Asparagus Tips *\*seasonal ingredient\**

~ Grilled Filet Mignon with Foie Gras Fig Reduction

~ Grilled Outside Skirt Steak with Oyster Shiitake Mushroom Sauce

~ Grilled Filet Mignon with Gorgonzola Sauce and Crispy Baby Leeks

~ Salt Encrusted Prime Rib with Horseradish Coulis and Cabernet Demi Glaze (Minimum 10 guests)

~ Braised Oxtail atop Julienne Spring Salad and Late Harvest Zinfandel Glaze

~ Braised Short Ribs with Chocolate, Sherry, and Blood Oranges

~ Certified Angus Beef Tenderloin, Roasted Garlic, Red Wine Reduction, Creamed Leeks and Spinach, and Crisp Potato Julienne

~ Pan Roasted Prime Beef Tenderloin, Port Glazed Chipoline Onions, Point Reyes Bleu Cheese Potato Puree, and Sautéed Bloomsdale Spinach

~ Certified Angus Beef Tenderloin, Roast Garlic, Cabernet Sauce, Fingerling Potato Confit, and Buttered Farm Carrots

~ Cabernet Braised Ranch Short Ribs, House Made Gnocchi, and Garlic Chard

~ Pan Roasted Angus Flat Iron Steak, Roasted Shallots, Braised Fingerling Potatoes, and Mustard Beef Jus

~ Grilled Angus Beef Tenderloin, Porcini Mushroom Béarnaise, Sautéed Summer Corn, Grilled Radicchio, and Crisp Potato Galette

~ Roast Tenderloin and Braised Short Ribs of Angus Beef, Cabernet Reduction, Potato, Porcini Risotto Cake, and Glazed Winter Vegetables

~ Five Spice Braised Angus Beef Short Ribs with Sherry Shiitake Mushroom Reduction

~ Certified Angus Beef Tenderloin with Wild Mushroom Pinot Noir Reduction

~ Five Spice Braised Angus Beef Short Ribs with Shiitake Mushrooms, Honey, and Soy

~ Pepper Crusted Angus Beef Tenderloin, Balsamic Vinegar, Raisins, Glazed Chipoline Onions, Brown Butter Kale, and Crisp Potato Galette

~ Tuscan Beef Short Ribs Braised in Red Wine, Balsamic Vinegar, Figs, Green Olives, Fennel, House Made Gnocchi, and Lacinto Kale

**Fish and Seafood Entrees**

~ Fennel Seared Sea Bass with Orange Saffron Butter

~ Organic Loch Duart Salmon Filet, Sweet Pea Flan, Black Rice, and Golden Pepper Saffron Emulsion

~ Five Spiced King Salmon, Sweet Potato Puree, Braised Shiitakes, Bloomsdale Spinach, and Ginger Scallion Sauce

~ Olive Oil Poached Salmon, Bed of Grilled Leeks and Caramelized Chioggia Beets, and Orange Tarragon Vinaigrette

~ Smoked and seared Salmon Filet, Creamed Corn, Grilled Radicchio, and Summer Truffle Vinaigrette

~ House Made Shrimp Ravioli, Heirloom Tomatoes *\*seasonal ingredient\**, Iocopi Farm Sweet Peas, and Assorted Basils

~ Pan Seared Scottish Salmon, Sweet Pea Herb Flan, Black Quinoa, Pickled Chanterelles, and Golden Pepper Saffron Coulis

~ Steamed Sea Bass Cantonese style with Soy, Ginger, Garlic, and Scallion

~ Braised Alaskan Halibut, Lemon Saffron Risotto, Spinach, Artichoke Ragout, and Lobster Herb Brodetto

~ Five Spice Crusted Salmon Filet with Shiitake Mushrooms, Dry Sherry, and Ginger

~ Crispy Seared Filet of Salmon, Sweet Corn Potato Puree, and Lobster Chive Butter

~ Herb Grilled Sea Bass, Butter Roasted Fingerling Potatoes, Artichokes, and Garlic Cabernet Sauce

~ Herb Crusted Sea Bass, Roasted Fennel, Artichokes, Fingerling Potatoes, Saffron Shellfish Jus, Tomato, and Garlic

~ Five Spice Seared Salmon Filet, Ginger Shiitake Mushroom Sauce, Spiced Sweet Potato Puree, and Sautéed Spinach

~ Seared Organic Salmon, Porcini Mushrooms, Pancetta, Creamy Cabbage, and Crisp Potato Galette

~ Seared Salmon Filet with Asparagus, Peas, and Young Carrots with Lemon Tarragon Vinaigrette

~ Grilled Salmon Filet with Moscato Cream Sauce OR Citrus Beurre Blanc

~ Hazelnut Encrusted Sea Bass with Lobster Butter

~ Grilled Halibut with Chive Reduction Sauce and Watercress Coulis

~ Ahi Tuna seared rare and served over Cardamom Reduction

~ Steelhead Salmon Grilled and served with Saffron Heirloom Tomato Relish

~ Lake Victoria Perch Sautéed with Tangerine Beurre Blanc and Pomegranate Drops

~ Whole Crispy Skin True Chilean Sea Bass with Lime Cilantro Beurre Blanc

~ Grilled Escolar Medallion with Saffron Chardonnay Reduction

~ Pan Seared Diver Scallops with Nectarine Reduction and Toasted Macadamia Nuts

~ Pan Roasted Whole Maine Lobster with Julienne Vegetables and Lobster Butter

~ Monk Fish Pan Seared with Mango Kiwi Reduction

~ Jumbo Prawns Grilled with Roasted Apples and Vanilla Bean Chardonnay Drizzle

~ Pan Seared Grouper with Cabernet Beurre Rouge

**Chicken/Poultry Entrees**

~ Moroccan Chicken with Tomatoes, Currants, Chick Peas, Onions, and Almonds

~ Sage Roasted Chicken with Porcini Mushroom Sauce

~ Thyme Roasted Breast of Duck, Garlic, Potato Confit, and Cabernet Reduction

~ Moroccan Style BBQ Range Chicken with Harissa

~ Breast of Chicken, Porcini Mushroom, Madeira, and Sage

~ Sage Crusted Range Chicken with Cider Glazed Apples

~ Pan Roasted Breast of Range Chicken with Spring Vegetables, Fingerling Potatoes, and Mustard Tarragon Jus

~ Roast Chicken, boned and stuffed with Porcini Mushrooms and Sage, Natural Jus, Celery Root Potato Puree, Garlic Braised Tuscan Kale, and Glazed Organic Chantrais Carrots

~ Organic Breast of Chicken with Mustard Tarragon Jus and Spring Vegetable Ragout

~ Range Chicken stuffed with Smoked Poblanos and Masa Braised in a Red Mole

~ Chicken and Sausage Paella with Tomatoes, Peppers, and Saffron Rice

~ Sage Crusted Breast of Range Chicken with Cider Glazed Apples, Potato Celery Root Puree, and Sautéed Greens

~ Citrus Grilled Breast of Chicken with Orange, Pomegranate, Date Relish, and Toasted Pine Nuts

~ Pan Roasted Breast of Duck, Wild Rice Cake, Apple Date Puree, Honey, and 20 Year Sherry Vinegar Gastric

~ Boned Petite Range Chicken Stuffed with Herbs de Provence, Pancetta, and Roasted Fennel with Sweet Peppers, Black Olives, and Natural Jus

~ Grilled Breast of Chicken, Roasted Shallots, Aged Sherry Vinegar Reduction served with Fresh Peas and Fingerling Potatoes

~ Grilled Breast of Chicken, Fresh Herbs de Provence, Orange, Sweet Peppers, Nicoise Olives, Roast Fennel, and Fingerling Potatoes

~ Slow Braised Chicken with Fennel, Sweet Peppers, Black Olives, and Oranges with rosemary served with Creamy Polenta

~ Braised Chicken with Saffron, Green Olives, and Mint

~ Breast of Chicken with Porcini Mushrooms, Garlic and Rosemary, Truffle Potato and Parsnip Puree, and Baby Glazed Carrots

~ Citrus Grilled Chicken, Farro and Leek Pilaf, Roast Asparagus, Date, Pomegranate, and Pine Nut Salsa

~ Confit and Breast of Petite Poulet, Creamed Corn, Fava Beans, Heirloom Fingerlings, and Aged Sherry Vinegar Wild Flower Honey Reduction

~ Moroccan Chicken with Eggplant, Peppers, Chickpeas, Currants, and Orange and Almond Couscous

~ Chicken Wrapped in Pancetta and Pan Seared with Lemon Sage Sauce

~ Chicken Picatta seared in Lemon, Caper, and White Wine Sauce

~ Crisp Airline Chicken with Prosciutto de Parma, Heirloom Tomato Sauce, and Crispy Basil

Peppercorn Chicken with Pear and Green Peppercorn Sauce

~ Roast Chicken over Truffle Sage Sauce with Pancetta

~ Focaccia and Sausage stuffed Chicken with Cranberry Reduction Sauce

~ Apple, Currant, and Carraway Chicken Breast with Cider Reduction Sauce

~ Riesling Chicken grilled and served with Riesling Reduction Sauce and Red Flame Grapes

~ Tuscan Chicken Roulade rolled with Fontina Cheese, Spinach, Prosciutto, and Dijon Chicken Reduction

~ Whole Roasted Chicken Glazed with Lemon Rosemary Sauce

~ Marinated and Grilled Chicken Breast topped with Tarragon Tomato Balsamic Sauce

~ Grilled Chicken Breast with Meyer Lemon Sage Sauce

~ Plum and Olive Chicken Breast with Sweet Wine Brown Sugar Glaze and Fried Caper Berries

~ Roasted Chicken Roulade with Spring Asparagus*\*seasonal ingredients\**, Brie, and Toasted Pistachios with Truffle Beet Reduction

~ Grilled Ostrich Medallions sauced with Strawberry Rhubarb Toasted Anise Reduction

~ Cinnamon Quail with Pomegranate Tamarind Reduction stuffed with Foie Gras

~ Braised Moscovey Duck Leg and Thigh with Grand Marnier Sauce

~ Pan Seared Moscovey Duck Breast with Summer Berry Pinot Reduction

~ Half Crispy Marinated Game Hen with Rosemary Olive Sauce

~ Crisp Roasted Game Hen with Tuscan Bean, Mushrooms, Tomatoes, and Olives

**Veal/Game Entrees**

~ Veal Medallions with Corn-Truffle Reduction

~ Grilled Farm Raised Veal Chop with Pink and Green Peppercorn Sauce

~ Walnut Crusted Veal Tenderloin with Cranberry Zinfandel Sauce

~ Braised Osso Buco (Veal Shank) with Saffron Risotto and Lemon Gremolata

~ Crisp Sweetbreads with Cherry Toasted Cumin Pinot Demi

~ Elk Chop with Savory Blueberry Chocolate Reduction and Pan Seared Foie Gras

~ Grilled Wild Boar Chops with Baby Braised Leeks and Truffle Cabernet Sauce

~ Venison with Chocolate Port Sauce and Toasted Pine Nuts

~ Grilled Ostrich Medallions with Raspberry and Port Demi Glace

~ Grilled Antelope Chops with Blackberry Reduction

~ Wild Boar Medallions with Truffle Sage Sauce

~ Sliced Wild Boar Tenderloin with Truffle Porcini Mushrooms

~ Pan Seared Rabbit Loin with Brown Mustard Whiskey

~ Frenched Venison Chops with Morel Mushroom and Lentil Sauté

~ Elk Medallions with Truffle-Pinot Noir Demi Glace

~ Seasonal sautéed and Cambozola stuffed Quail Duo with Juniper and Dark Cherry Reduction

~ Two-Way Whiskey Rabbit Leg and Thigh with Whiskey Cranberry Glace and Crispy Saddle Loin with Whiskey Tarragon Sauce

~ Pan Roasted Elk Chop with Blueberry Chocolate Glace with Smoked Maple Bacon

~ Pan Seared Crispy Sweet Breads with Black Truffle and Madera Wine Pan Glace with Pearl Onion Agro Dolce

**Pasta Entrees**

~ Pasta Purse filled with Butternut Squash, Baby Spinach, and Ricotta Cheese with Walnut Brown Butter

~ Pasta Triangle filled with Roasted Beets, Brie, and Caramelized Onions with Hazelnut Butter

~ House Made Three Cheese Ravioli with Crispy Sage Brown Butter

~ Ravioli with Roasted Eggplant, Goat Cheese, Ricotta, and Sun Dried Tomatoes with Pistachio Brown Butter

~ Roasted Beet and Brie Filled Pasta with Chocolate Hazelnut Reduction

~ Cranberry, Camembert, and Pistachio Filled Pasta with Caramelized Sweet Onion Sauce

~ House Made Ravioli with Lobster, Scallops, and Ricotta with Lobster Butter Sauce

~ Filet Mignon and Pine Nut Ravioli with Rosemary Pinot Noir Demi Glace

~ Wild Boar Ravioli in Sage and Black Truffle Cream

~ Grilled Chicken and Lobster Mushroom filled Pasta with Stone Fruit Reduction and Garlic Chips

~ Dungeness Crab and Grilled Corn filled Pasta with Chive Brown Butter Sauce

~ House Made Crispy Shrimp-Achiote Tortellini with Tomatillo Sauce and Chipotle Crème Fraîche

~ Grilled Lamb filled Pasta with Rosemary Pinot Demi Reduction and Roasted Tomatoes

~ Filet Mignon filled Cannelloni with Foie Gras Demi Glace and Crisp Fern Shoots

~ Acorn Squash Ring filled with Fresh Ricotta Gnocchi and Pine Nut Butter

~ Lemon-Pepper Linguini tossed with Mussels, Clams, Shrimp, Perch, and Saffron Tomato Reduction

~ Farfalle Pasta with Seasonal Vegetables, Sweet Peas, Crumbled Goat Cheese, and Essence of White Truffle

~ Roasted Japanese Eggplant Penne Pasta Terrine with Tomato Basil Reduction

~ Basil Fettuccine with Fire Roasted Dungeness Crab Scampi Style tossed with Grilled Corn and Summer Peppers

~ Farfalle Pasta tossed with Abalone, Mushrooms, and Summer Cherry Tomatoes

~ Heirloom Tomato Cappellini tossed with Scallions and Lemongrass and topped with Fried Shallot Blossoms

~ House Made Gnocchi with Wild Boar Bolognese Sauce and Toasted Cheese Bread

~ Linguini with Sautéed and Pan Roasted Clams with Spicy Tomato Cream Reduction

**Sushi Entrees**

~ Miso Glazed Crispy Pork Belly and Asian Pear Rice Roll with Seaweed Salad and Avocado Sesame Drizzle

~ Dark Chocolate, Macadamia, and Seasonal Wild Mushroom Rolls with Blueberry Truffle Reduction

~ Soft Shell Crab, Daikon Sprouts, Avocado, and Tangerine Rolls with Toasted Brazil Nuts and Red Curry Drizzle

~ Soy Glazed Lamb, Caramelized Mango, and Toasted Peanut Spring Roll with Cayenne Caramel Sauce

~ Roasted Spaghetti Squash Roll with Brie, Espresso Dust, and Cranberries with Cranberry and Citrus Drizzle

**Vegetarian Entrees**

~ Artichoke Risotto with Red Pepper Crème Fraîche

~ Wild Mushroom Crepes with Beet Beurre Blanc

~ Stuffed Red Bell Pepper with Grilled Vegetables and served over Pesto Cream

~ Orzo and Grilled Seasonal Vegetable stuffed Artichoke (Summer) or Acorn Squash (Winter)

~ Roasted Pear and Gorgonzola Crepes with Gorgonzola Sauce and Citrus Drizzle

~ Butternut Squash and Pasta with Coconut, Lime, and Cilantro Sauce

~ Seasoned Vegetables in Mild Green or Spicy Red Curry Sauce with Steamed Rice

~ Tofu and Summer Vegetable Napoleon with Tomato Tarragon Drizzle

~ Portobello Mushroom Tower with Garlic Mashed Potatoes, Grilled Red Pepper, Mozzarella, Crisp Leeks, and Roasted Red Pepper Sauce

~ Wild Mushroom Gratin with Juniper and Huckleberry Reduction paired with Maple Yam Mash and Grey Salt Dust

~ Duet of Rosemary Grilled Walnut Tofu paired with Cherry Chili Jam Risotto Cake

~ Roasted Asian Pear and Gorgonzola Crepes with Blueberry Drizzle paired with Roasted Cauliflower, Truffle, and Leek Tartlet

~ Butternut Squash and Three Cheese Raviolis with Walnut Brown Sugar Paired with Roasted Winter Heirloom Vegetables and Pomegranate Drops

~ Cocoa Powder Ricotta Gnocchi with Crispy Sage Butter and French Vanilla Chocolate Drizzle and Japanese Eggplant Risotto Sticks

**Burgers**

(House Blended Beef, Turkey, and Vegetarian Burgers served with Seasoned Crispy Potato Peels)

~ Signature Burger – French Baguette, Fried Egg, Crispy Prosciutto, Crispy Onions, BBQ Sauce, Sweet Mustard, Fresh Tomatoes, and Iceberg Lettuce

~ The Tom Burger – Kaiser Onion Roll, Aged Cheddar, Dill Pickles, Crispy Onion Strips, Spicy Peppers, and Chipotle Aioli

~ The Holli Burger – Sourdough Kaiser Roll, Applewood Bacon, Aged Cheddar, Caramelized Red Onions, Romaine Lettuce, and Pesto Aioli

**Pizza**

~ Wild Boar Sausage, Chanterelle Mushrooms, Caramelized Onions, Cambozola Cheese, and Pomodoro Sauce

~ Pesto Chicken with Goat Cheese, Sun Dried Tomatoes, and Pine Nuts

~ Trio of Wild Mushrooms with Truffle Sage Sauce

Feta, Arugula, Red Onion Marmalade, and Marinated Tomato with Oregano Tomato Sauce

Smoked Salmon, Artichoke Heart, Pumpkin Seed, Brie, and Red Pepper Sauce

Smoked Tomato Oil and Four Cheeses with Fresh Spinach

**Sides**

~ Wild Rice and Bing Cherry Risotto with Strawberry Balsamic Drizzle

~ Sun Dried Tomato and Chevre Risotto

~ Sun Choke and Roasted Porcini Mushroom Sauté

~ Roasted Brussel Sprout and Parsnips tossed with Truffle Oil

~ Grilled Broccolini drizzled with Putanesca Saffron Reduction

~ Early Spring Asparagus Flan

~ Pan Seared Baby Bok Hoy with Lobster Butter

~ Purple Potato Gratin with Caramelized Truffle Onions and Aged Farmhouse White Cheddar

~ Grilled Green Asparagus Spears topped with Melted Greek Feta

~ Sautéed Radicchio, Oranges, and Crisp Pancetta with reduced Balsamic Vinegar

~ Braised Artichokes a la Romana with Lemon Mint Drizzle *\*seasonal ingredient\**

~ Saffron Risotto

~ Balsamic Braised Fennel

~ Garlicky Arugula Sauté

~ Brown Sugar Spaghetti Squash with Chocolate Shavings

~ Roasted Cauliflower with Sea Salt

~ Mini Purple Baked Potatoes served with Sea Salt Butter, Chive Sour Cream, and Pancetta Crisps

~ Honey Crisp Apple and Walnut Risotto and a Crispy Sage Potato Silhouette

~ Mini Cauliflower Flan with Crushed Pepperoncino

~ Roasted Red and Yellow Baby Heirloom Beets with Truffle Tarragon Vinaigrette

~ Sautéed Tri Color Carrots and Gambone Mushroom Medallions

~ Roasted Mushroom Potatoes with Balsamic and Basil Drizzle

~ Seasonal Mushroom, Cauliflower, and Lentil Sauté

~ Smoked Apple Bacon Twists

~ Haricot Vert and Pearl Onion Agro Dolce

~ Smore Truffle Beet Gratin

~ Japanese Eggplant Risotto Sticks

~ Roasted Baby Heirloom Vegetables and Pomegranate Drops

**Plated Desserts**

**Chocolate**

~ Dulce de Leche Chocolate Cheese Cake Bombe – Layers of Chocolate Cake, Dolce, de Leche Caramel, and Cheese Cake coated with Ganache Glaze and accented with Syrah Wine Gastric

~ Chocolate Salted Caramel Layer Cake – Dark Chocolate Cake, Fleur de Sel Caramel, Dark Chocolate Frosting, Dark Chocolate Ganache, and Chocolate Dipper Strawberry

~ Mousse Trio – Chocolate Mousse in a 72% Dark Chocolate Cup, Basil Lime Mousse in a Citrus Cup, and White Chocolate Vanilla Bean Mousse in a Tuile Cup; all over Pineapple, Orange, Mango, Tapioca, and Raspberry Sauce

~ Chocolate Espresso Panna Cotta filled Mini Pumpkin served with Dark Chocolate Pumpkin Seed Bark

~ Sweetened Chocolate Cannoli with Pistachios, Chocolate Chips, and Strawberry Balsamic Relish

~ Dulce de Leche Chocolate Cheesecake Bomb with Syrah Gastric

~ Chocolate Raspberry Truffle Tart with Toasted Almond Tuile and Ganache Drizzle

~ Chocolate Ganache and Marshmallow Tart with Graham Pine Nut Crust and Grand Marnier Drizzle

~ Chocolate and Hazelnut Banana Martini with Cardamom Dark Chocolate Biscotti and Maple Syrup Drizzle

~ Dark Chocolate Chunk Cannoli with Pistachios and Dark Cherry Kahlua Drizzle

~ Dark Chocolate dipped Stout Marshmallows with Mixed Nuts, Stout Caramel, and Pretzels

~ Semi-Sweet Chocolate and Strawberry Crème Brulee with Smoked Almond Toffee Crunch and Mascarpone Chocolate Whip

~ Dark Cherry and Semi-Sweet Chocolate Panna Cotta with Orange Anise Biscotti and Passion Fruit Drizzle

~ Milk Chocolate Pots de Crème with Marshmallow Whip and Hazelnut Cardamom Brittle

~ Chocolate Crème filled Profiteroles with Vanilla Bean Crème Anglaise, Syrah Drizzle, and Pistachio Dust

~ Interactive Smores Station with Toasted Marshmallow Fluff, Milk Chocolate Bark, and House Made Graham Crackers

~ Dark Chocolate Chunk Mascarpone Crepe with Dark Chocolate Cherry Kahlua Drizz

**Fruit**

~ Apple Blossom – Baked Pie Crust Purses filled with Spiced Apple Slices and topped with Oatmeal Cookie Crumble, served over Mixed Berry Wine Compote with Vanilla Bean Ice Cream and Fleur de Sel Caramel

~ Lemon Beehive – Shortbread Crusted Lemon Tart Round with Hidden Fresh Berries, Toasted Piped Meringue Beehive (covering berries), Berry Sauce, and Fresh Berry Garnish

~ Strawberry Shortcake Parfait – Balsamic Macerated Strawberries, Buttermilk Biscuits, Vietnamese Cinnamon Mascarpone Whip, and Chocolate Bark

~ Gluten Free Option - Balsamic Macerated Strawberries with Vietnamese Cinnamon Mascarpone Whip and Chocolate Bark

~ Peach and Blueberry Tart on Oatmeal Cookie Crust with Vanilla Gelato

~ Seasonal Apple Crisp with Rose Water Essence, Toasted Clove Gelato, and Milk Chocolate Sauce

~ Banana Caramel Ricotta Cheese Cake with Cinnamon Crumble, Blackberry Coulis, and Espresso Dust

~ Pumpkin Flan with Fairy Gingerbread and Spiced Mascarpone Whip

**Cake/Brownie**

~ Bread Pudding – Chocolate Chip, Cinnamon Raisin, Apple, Pear, Blueberry, or Assorted Dried Fruit all served with Whipped Topping and Crème Anglaise

~ Boston Twinkie – Vanilla Twinkie with Vanilla Bean Pastry Cream Filling, Dark Chocolate Ganache Glaze, and Dark Chocolate Curl Garnish

~ Dirty Blonde a la Mode – Warm Chocolate Chunk Blondie with Salted Caramel Toffee Gelato and Chocolate Sauce

~ Vegan Sorbet Trio – (3) Seasonal Sorbets with Vegan Rosemary and Lemon Olive Oil Shortbread

~ Honey Ricotta Cheesecake Dome with Milk Chocolate Drizzle and Rose Water Essence

~ Soaked Burnt Almond Cake with Crème Patisserie

**Ice Cream/Sorbets**

~ Mini Gelato Cones – Two Mini Cones with Vanilla Bean Gelato and Sprinkles

~ Meyer Lemon Sorbet with Passion Fruit Curd and Raspberry Dust

~ Ice Cream Sandwich with Semi-Sweet Oatmeal Chocolate Chip Cookies, Caramel Swirl Vanilla Bean Gelato, and White Chocolate Ganache

~ Currant and Champagne Sorbet with Disco Dust

~ Duet of Kiwi and Tangerine Sorbets

~ Triple Chocolate Semi Freddo with Chocolate Chocolate Chip Biscotti

**Sample Wine Paired Menus**

***J Lohr Winery Pairings***

**Menu 1** (3 Courses)

1st Course – Kale Salad with Roasted Pears, Toasted Almonds, Avocados, Chevre, and Orange Anise Vinaigrette

**Wine – Estate Sauvignon Blanc**

2nd Course – Smoked Pork Loin with Kahlua Glace, Currant Lemon Couscous, and Harrisa Crème Fraîche Whip

Vegetarian - Smoked Eggplant Gratin

**Wine – Estate Los Osos Merlot**

3rd Course – Banana Caramel Ricotta Cheese Cake with Cinnamon Crumble, Blackberry Coulis, and Espresso Dust

**Wine – Estate Wild Flower Valdiguuie**

**Menu 2** (3 Courses)

1st Course – House Smoked Salmon and Brie Ravioli with Baby Spinach, Chick Peas, and Agro Dolce Pearl Onion Salad with Warm Bacon Tarragon Vinaigrette

Vegetarian - Smoked Eggplant and Brie Ravioli

**Wine – Estate River Stone Chardonnay**

2nd Course – Porcini and Fontina Flank Steak Roulade with Tobacco Glace, Roasted Mushroom Potatoes, Parmesan Crisp, and Basil Oil

Vegetarian – Stuffed Eggplant with Seasonal Vegetables

**Wine – Estate Seven Oaks Cabernet Sauvignon**

3rd Course – Pretzel Graham Cracker Smores with Orange Milk Chocolate Ganache and Raspberry Pinot Drizzle

**Wine – Estate Pinot Noir**

**Menu 3** (4 Courses)

1st Course – Red Curry Grilled Shrimp Martini with Shaved Carrot, Bean Sprouts, Cabbage, Mint Slaw, Honey Chili Vinaigrette, and Toasted Coconut Shavings

**Wine – Estate Bay Mist Reisling**

2nd Course – Wild Mushroom Barley Risotto with Rocket Salad, Meyer Lemon Juice, and Truffle Essence

**Wine – Estate South Ridge Syrah**

3rd Course – Braised Pork Osso Bucco with Milk Chocolate Pinot Reduction, Roasted Heirloom Beets, and Salted Pretzel Pine Nut Gremolata

Vegetarian – Roasted Portobello Polenta Stack

4th Course – Dark Chocolate Chunk Cannoli with Pistachios and Dark Cherry Kahlua Drizzle

**Wine – Estate Los Osos Merlot**

**Menu 4** (4 Courses)

Passed Appetizers with Baguettes and Cheese

* Smoked Chicken and Apple Salad with Purple Endive and Toasted Walnuts
* Heirloom Carrot Soup Shooters with Vanilla Bean Whip

**Wine**

* Carol’s Vineyard Sauvignon Blanc
* Estates Riverstone Chardonnay
* Estates Wildflower Valdiguiè

1st Course 1nd Course – Chocolate Balsamic Arugula Salad with Butternut Squash, Asparagus, Red Onion, Crumbled Feta, and Chocolate Balsamic Vinaigrette

**Wine – Highlands Bench Pinot Noir**

2nd Course – Moroccan Rubbed Duck Breast with Gorgonzola Crème and Herbed Couscous Salad

Vegetarian: Moroccan Eggplant and Bulgar Wheat Tower with Gorgonzola Crème and Herbed Couscous Salad

**Wine – Hill Top Cabernet Sauvignon**

4th Course – Warm Mission Fig Tart with Espresso Gelato and Plum Chocolate Sauce

**Wine – Tower Road Petit Syrah**

**Menu 5** (4 Courses)

Passed Appetizers with Baguettes and Cheese

* Pancetta wrapped Piquiao Stuffed with Herbed Chevre
* Mini Twice Baked New Potatoes with Sweet Corn Relish

**Wine**

* October Night Chardonnay
* Estates Riverstone Chardonnay
* Estates Wildflower Valdiguie
* Estates Seven Oaks Cabernet Sauvignon

1st Course – Dungeness Crab Kale Caesar Salad with Meyer Lemon Anchovy Vinaigrette, Parmesan Cheese Cup, Soft Croutons, Shaved Manchego Cheese, and Strawberry Dust

**Wine – Highlands Bench Chardonnay**

2nd Course – Roasted Rib Eye Steak with Prawn and Tarragon Glace, Sweet Saffron Heirloom Tomato Chutney, Roasted Garlic, and Caramelized Onion Whipped Potato Pouch

**Wine – Cuvee St. E**

3rd Course – Chocolate Ganache and Marshmallow Tart with Graham, Pine Nut Crust, and Grand Marnier Drizzle

**Wine – Wine Fog’s Reach Pinot Noir**

**Menu 6** (6 Courses)

1st Course – Dungeness Crab Bisque with Manchego Cheese Dip and Meyer Lemon Wheatgrass Drizzle

Vegetarian: Eggplant Bisque with Manchego Cheese Dip and Meyer Lemon Wheatgrass Drizzle

**Wine – October Night Chardonnay**

2nd Course – Romaine and Arugula Salad with Milk Chocolate Chunks, Almonds, Peppered Chevre Timbale, Focaccia Croutons, and Raspberry Vinaigrette

**Wine – Gesture GSM**

3rd Course – Pancetta Wrapped Jumbo Prawn Martini with Truffle Lobster Butter and Sun Dried Plum Relish

Vegetarian: Truffle and Smoked Gouda Risotto Martini with Sun Dried Plum Relish

**Wine – Gesture Mourvedre**

4th Course – Wild Boar Ravioli with Rosemary Glace and Blood Orange Segments

Vegetarian: Wheat Grain Ravioli with Rosemary Beurre Rouge and Blood Orange Segments

**Wine – Tower Road Petit Syrah**

5th Course – Brave Heart Filet Mignon with Bagna Cauda Sauce, Sautéed Arugula and Tomatoes, and Parmesan Polenta

Vegetarian: Roasted Portobello Mushrooms with Vegetarian Bagna Cauda Sauce, Sauteed Arugula and Tomatoes, and Parmesan Polenta

**Wine – Hilltop Cabernet Sauvignon**

6th Course – Dark Chocolate Chunk Mascarpone Crepes with Dark Cherry Kahlua Drizzle, Pistachio Dust, and Dry Cherry Pistachio Bark

**Wine – Highlands Pinot Noir**

**Menu 7** (4 Courses)

1st Course – Butter Lettuce Salad with Roasted Squash Bites, Pomegranate, Caramelized Onions, Fresh Corn, Pancetta Crisps, Roasted Garlic, and Meyer Lemon Vinaigrette

Wine – Santa Lucia Highlands Chardonnay

2nd Course – Braised Short Rib Martini with Dark Chocolate Whiskey Glace and Smoked Cherry Relish

**Wine – SCM Pinot Noir**

**Intermezzo – Pomegranate Sorbet**

3rd Course – Lamb T Bone Chop with Rosemary Mint Butter, Lobster Arancinis, Tomato Jam, Arugula, Parmesan, and Wild Mushroom Salad

**Wine – Estate Cabernet Franc**

4th Course – Chocolate Crinkle Gelato Ice Cream Sandwich with Salted Caramel Brittle and Raspberry Drizzle

**Wine – SCM Monmartre**

**Menu 8** (4 Courses)

1st Course – Butternut Squash and Corn Chowder Sips or Bowl with Roasted Garlic Crème Fraîche and Pancetta Crisps

**Wine – Santa Lucia Highlands Chardonnay**

2nd Course – Roasted Beet Carpaccio with Chevre Crumbles, Tarragon Truffle Drizzle, Candied Orange Zest, Walnuts, Arugula, and Capers

**Wine – Coast grade Vineyard Pinot Noir**

**Intermezzo – Tangerine Sorbet**

3rd Course – Seared Albacore Tuna Steak with Lemongrass Beurre Rouge, Pickled Ginger Daikon Salad, and Tempura Unagi Crisps

**Wine – Estate Cabernet Franc**

4th Course – Milk Chocolate and Blackberry Pot a Crème with Smoked Almonds and Mascarpone Whip

**Wine – Santa Lucia Highlands Syrah**

**Menu 9** (4 Courses)

***Black Ridge Winery Pairing***

Passed Appetizers – Fall Roasted Lobster and Butternut Squash Mini Pot Pies and Pesto Polenta Cakes with Persimmons, Basil, and Mozzarella Melt

**Wine – Viognier**

1st Course – Pan Seared Swordfish Medallions with Cinnamon Apple Lentil Jus, Crisp Pork Belly, and Crème Fraîche Whip

Vegetarian: Purple Potato Cakes with Cinnamon Apple Lentil Jus, Crisp Shallots, and Crème Fraîche Whip

**Wine – Cheryl’s Chardonnay**

2nd Course – Sweet Potato, Beet, and Fontina Galette with Cherry Cardamom Reduction, Rocket Pesto, and Maple Syrup Drizzle

**Wine – Pinot Noir**

**Intermezzo – Roasted Cauliflower Soup with Black Truffle**

3rd Course – Braised Rabbit Bourguignon with Wild Mushroom Potato Whip and Roasted Heirloom Carrots

Vegetarian: Butternut Squash and Hazelnut Bread Pudding with Wild Mushroom Potato Whip, Roasted Heirloom Carrots, and Red Wine Gastric

**Wine – Cabernet Sauvignon**

4th Course – Dark Chocolate Pecan Tart with Chocolate Mascarpone Whip and Kahlua Cream Anglaise

**Wine – Malbec**

**Menu 10** (3 Courses)

*Wright’s Station Pairing*

1st Course – Grilled Summer Peaches paired with Pan Seared Foie Gras, Pancetta wrapped Polenta stuffed Peppers, and Jicama Cucumber Chili Relish

**Wine – Wright Station Chardonnay**

**Intermezzo** – Pan Seared Scallops with Raspberry Beurre Blanc, Crisp Pork Belly, Watercress, and Truffle Drizzle

2nd Course – Grilled Flat Iron Steak with Smoked Rouge Valley Bleu Cheese Reduction, Asparagus Flan, Marinated Sun Dried Tomatoes, and Parmesan Crisp

**Wine – Cabernet Sauvignon**

3rd Course – Semi Sweet Chocolate and Strawberry Crème Brulee with Smoked Almond Toffee Crunch and Mascarpone Chocolate Whip

**Wine – Pinot Noir**

**Menu 11** (6 Courses)

*Cooper Garrod Wine Paired Pizza*

Appetizers

* Sweet Corn and Tomato Tartlets with Heirloom Tomato Salsa
* Smoked Chicken Empanada with Peach Poblano Chutney

1st Course – Summer Chopped Salad of Romaine, Grilled Radicchio, Scallions, Fresh Corn, Artichokes, Green Beans, Peas, Candied Pecans, Sweet 100 Tomatoes, Crumbled Bacon, and Bleu Cheese Vinaigrette

2nd Course – Wine Paired Pizza

3rd Course – Heirloom Tomato *\*seasonal ingredient\**, Basil, and Cambozola Cheese Pizza with Pine Nuts and Pancetta Crisps

**Wine – Viognier**

4th Course – Bourbon Pulled Pork and Smoked Swiss Pizza with Dry Summer Apricots and Bacon Maple Syrup Drizzle

**Wine – Syrah**

5th Course – Roasted Pear and Gorgonzola Pizza with Mission Figs and Kale Salad with Blair Vinaigrette

Wine – Test Pilot Red Wine

Wine Blending Activity

6th Course – Mousse Trio: Chocolate Mousse in a 72% Dar Chocolate Cup, Lime Basil Mousse in a Citrus Cup, and White Chocolate Vanilla Bean Mousse in a Tuile Cup all over Pineapple Orange Mango Tapioca and Raspberry Sauce

**Savannah Channel Wine Paired Hors d’Oeuvres**

**Wine – Pinot Noir Rose**

Appetizer – Smoked Gorgonzola Watermelon Bites with Apple Agave Drizzle and Fresh Thyme Gremolata

**Wine – Santa Lucia Highlands Chardonnay**

* Butternut Squash and Corn Chowder Sips or Bowls with Roasted Garlic Crème Fraîche and Pancetta Crisps
* Pumpkin Mezzalunas with Pine Nut Brown Butter and Arugula Pancetta Salad
* Butter Lettuce Salad with Roasted Squash Bites, Pomegranate, Caramelized Onions, Fresh Corn, Pancetta Crisps, and Roasted Garlic Meyer Lemon Vinaigrette

**Wine – SCM Pinot Noir**

Appetizer – Braised Short Rib Martini with Dark Chocolate Whiskey Glace and Smoked Cherry Relish

**Wine– Coast Grade Vineyard Pinot Noir**

Appetizer - Roasted Beet Carpaccio with Chevre Crumbles, Tarragon Truffle Drizzle, Candied Orange Zest, Walnuts, Arugula, and Capers

**Wine– Estate Cabernet Franc**

Appetizer

* Currant and Pine Nut Mediterranean Meatballs with Tomato Jam
* Lamb T Bone Chop with Rosemary Mint Butter, Lobster Arancinis, Tomato Jam, Arugula, Parmesan, and Wild Mushroom Salad

**Wine– Santa Lucia Highlands Syrah**

Appetizer

* Duck Confit Slider with Blackberry Fennel Slaw and Balsamic Steak Sauce
* Herb Pate a Choux with Gravlax Tartar and Chive Crème Fraîche
* Milk Chocolate and Blackberry Pot Crème Mini Cups

**Wine– SCM Monmarte**

Appetizer – Chocolate Crinkle Gelato Ice Cream Sandwich with Salted Caramel Brittle and Raspberry Drizzle

**J Lohr Wine Paired Appetizer Packages**

**Package 1**

~ Seasonal Cheese and Fruit Display – Assortment of Swiss, Brie, and Gouda Cheeses served with Sliced French Baguette, Assorted Crackers, and Fresh Seasonal Fruit

~ Roast Turkey Display – Served with Brown Mustard Aioli, Pesto Spread, and Cranberry Coulis with Fresh Silver Dollar Rolls

**Package 2**

~ Seasonal Cheese and Fruit Display – Assortment of Swiss, Brie, and Gouda Cheeses served with Sliced French Baguette, Assorted Crackers, and Fresh Seasonal Fruit

~ Turkey and Honey Glazed Ham Display - Served with Brown Mustard Aioli, Pesto Spread, and Cranberry Coulis with Fresh Silver Dollar Rolls

~ Wild Mushroom and Cambozola Cheese Phyllo Purses – Topped with Wine Drizzle

~ Seasoned Cocktail Meatballs – Served with Cranberry BBQ Glaze

~ Crimini Mushrooms – Stuffed with Artichoke and Roasted Red Pepper

**Package 3**

~ Seasonal Cheese and Fruit Display – Assortment of Swiss, Brie, and Gouda Cheeses served with Sliced French Baguette, Assorted Crackers, and Fresh Seasonal Fruit

~ Roasted Beef Display – Seared and Sliced Beef served rare with Horseradish Coulis, Mustard Aioli, Sliced Tomatoes, Lettuce, and Fresh Silver Dollar Rolls

~ Wild Mushroom and Cambozola Cheese Phyllo Purses – Topped with Wine Drizzle

~ Grilled Chicken Skewers – Served with Peppers and Onions and a Cranberry Dijon Dipping Sauce

~ Crispy Toasted Coconut Prawns – Garnished with a Rum Raisin Reduction

~ Mini Butternut Squash and Pumpkin Seed Wellingtons – With Pomegranate Gastrique

**J Lohr Wine Pair Boxed Lunch Options**

Choose (3) Sandwich options from the list below

All Sandwiches are served with a piece of Fruit, a Cookie, and a choice of Green Salad OR Pasta Salad

**Turkey**

* Turkey, House Pesto, and Sun Dried Tomatoes with Provolone Cheese and Fresh Baby Spinach on a Seeded Baguette
* Turkey and Apple Wood Smoked Bacon with Lettuce, Tomato, Dill Havarti Cheese, and Brown Mustard Aioli on Ciabatta
* Rosemary Turkey Salad with Sprouts and Roasted Peppers on a House Croissant
* Charbroiled White Turkey Meat with Herb Dressing, Swiss Cheese, Baby Spinach, Cucumbers, Red Bell Peppers and Alfalfa Sprouts rolled in a Savory Tortilla Wrap
* Grilled Turkey and Avocado with Tomato and Spicy Roasted Pepper Aioli in a Greek Pita
* Day-After Thanksgiving Sandwich with Roasted Turkey, Stuffing, Mashed Potatoes, Gravy, Cranberry Sauce, Mayonnaise, Sea Salt, and Iceberg Lettuce on Dark Pilgrim Bread

**Roast Beef**

* Roast Beef and Chevre Cheese with Roasted Tomatoes, Arugula, and Pesto Aioli on Ciabatta
* Roast Beef and Tillamook Cheese with Tomatoes, Lettuce, and BBQ Horseradish Aioli on an Onion Roll
* Grilled Flank Steak and Bleu Cheese with Peppery Greens, Tomatoes, and Peppers on Focaccia
* Pastrami with Provolone Cheese, Lettuce, Tomatoes, Pickles, Mustard, and Mayonnaise on a Kaiser Roll

**Pork**

* Apple Wood Smoked Bacon with Sharp Cheddar Cheese, Avocado, Lettuce, Tomatoes, and Citrus Aioli on Nine Grain Bread
* Sliced Black Forrest Baked Ham with Roasted Apples, Fresh Brie, Peppery Greens, and Tarragon Brown Mustard Aioli on Sweet Baguette

**Chicken**

* Breaded and Pan Seared Chicken Breast with Marinara Sauce, Pepperoncini, Lettuce, Romano, Parmesan, and Mozzarella Cheeses on Ciabatta
* Pan Seared Chicken Breast with Lemon Caper Aioli, Arugula, Tomatoes, and red Onions on Fresh Focaccia
* Grilled Chicken Breast with Cajun Vinaigrette, Bleu Cheese, Tomatoes, Red Onions, and Spring Mix in Savory Tri Color Wraps
* Tender Grilled Chicken Breast Topped with Caramelized Onions, Provolone Cheese, Roasted Garlic, and Sun Dried Tomatoes on a Garlic Toasted Baguette
* Grilled Chicken Breast Salad with Toasted Almonds, Scallions, Lemon Zest Aioli, and Romaine Lettuce on an Onion Kaiser Roll

**Vegetarian**

* Grilled Portobello Mushrooms with Goat Cheese, Pesto Aioli, Fresh Baby Spinach, and Roasted Red Peppers on a Dutch Crunch Torpedo
* Sun Dried Tomato Hummus with Sliced Tomato, Pepper Jack Cheese, Cucumber, Red Onion, and Alfalfa Sprouts in a Greek Pita
* Marinated and Grilled Seasonal Vegetables with Swiss Cheese, Lettuce, Tomatoes, Bell Peppers, Onions, Pepperoncini, and Italian Dressing on a Sweet Torpedo Baguette
* Roasted Pears and Brie with Arugula, Cranberries, and a Creamy Apple Vinaigrette on Ciabatta

**Package Ideas**

**Menu 1** ($50 Per Person) For Food Does Not Include Staff, Tax, Rentals, and 20% Service Charge

Appetizers

* Crostini with Sweet Pepper and Eggplant Capanata
* Grilled Shrimp Wontons with Citrus Curry Dipping Sauce
* Arancini (Risotto Fritters with Prosciutto and Peas)

1st Course – Salad of Summer Greens with Tomatoes, Goat Cheese, and Orange Tarragon Vinaigrette

Main Course

* Rosemary Grilled Breast Range Chicken with Lemon and Roasted Garlic Jus
* Yukon Gold Sweet Corn Potato Puree
* Blue Lake Green Beans with Brown Butter and Almonds
* Fresh Selection of Artisan Breads with Butter or Virgin Olive Oil and Balsamic

**Menu 2** ($55 Per Person) For Food Does Not Include Staff, Tax, Rentals, and 20% Service Charge

Appetizers

* Dungeness Crab Toasts with Lemon and Parmesan
* Mushroom Profiteroles with Cheese, Walnuts, and Herbs
* Mini Sausage Tartlets with Creamy White Bean Puree

1st Course – Smoked Salmon on Warm Corn Pancake with Chives and Crème Fraîche

Main Course

* Sage Grilled Prime Pork Loin with Roasted Peaches
* Crispy Polenta with Parmesan
* Braised Green Beans with Garlic, Olive Oil, and Pine Nuts
* Fresh Selection of Artisan Breads with Butter or Virgin Olive Oil and Balsamic

**Menu 3** ($55 Per Person) For Food Does Not Include Staff, Tax, Rentals, and 20% Service Charge

Appetizers

* Wild Mushroom with Tallegio Monte Cristo
* Fire Grilled Lamb on Potato Gaufrette with Pesto and Tapenade
* Garlic Roasted Prawns with Green Chili Aioli

1st Course – Heirloom Tomato Panzanella Salad with Grilled Radicchio, Arugula, Shaved Red Onions, and Goat Cheese with Fig Balsamic Vinaigrette

Main Course

* Pan Seared Scottish Salmon with Lobster Chive Butter
* Creamed Corn
* Yukon Potato Hash
* Summer Vegetable Ragout
* Fresh selection of Artisan Breads with Butter or Virgin Olive Oil and Balsamic

**Menu 4** ($75 Per Person) For Food Does Not Include Staff, Tax, Rentals, and 20% Service Charge

Appetizers

* House Smoked Salmon on Crisp Potato Pancake with Chive Cream
* Glazed Mission Fig and Cambozola Tartlets with Grilled Radicchio
* Smoked Duck and Butternut Squash Risotto Cakes with Fontina Cheese

1st Course – House Made Maine Lobster Ravioli with Summer Tomatoes< Basil, and Lobster Butter

Main Course

* Grilled Angus Beef Flat Iron Steak, Porcini Mushrooms, and Salsa Rustica
* Butter Roasted Fingerling Potatoes
* Fresh Green Beans with Garlic and Cherry Tomatoes
* Fresh Selection of Artisan Breads with Butter or Virgin Olive Oil and Balsamic

**Hors D’Oeuvres Menu 1** ($35 Per Person) For Food Does Not Include Staff, Tax, Rentals, and 20% Service Charge

**Stationary**

* International Platter of Crostini, Pita Chips, and Flatbreads with Spreads
  + Capanata of Eggplant and Sweet Peppers
  + White Bean and Sage
  + Cucumber Mint Tzatziki
  + Red Pepper Hummus
* Smoked Salmon Platter with Rye Toasts, Dill Crème Fraîche, and Minced Onions

**Passed**

* Angus Steak Crostini with Caramelized Onions and Horseradish Crème Fraîche
* Seared Scallops with Passion Fruit Butter, Cucumber, and Mango Brunoise served on a Walk-Away Spoon
* Honey Glazed Apricots with Lemon Infused Goat Cheese on Brioche Rounds
* Chilled Asparagus Soup in Espresso Cups with Mint Crème Fraîche

**Hors D’Oeuvres Menu 2** ($40 Per Person) For Food Does Not Include Staff, Tax, Rentals, and 20% Service Charge

**Stationary**

* Domestic and Imported Cheese Display with Seasonal Fruit, Baguettes, and Crackers
  + Herb Crusted Laura Chenel Goat Cheese
  + Spanish Manchego with Quince Paste
  + Point Reyes Bleu Cheese
  + Assorted Camembert and Brie
  + Aged Smoked Gouda
* Warm Crab Cassoulet perfumed with Lemon and Truffle served with Crostini

**Passed**

* Grilled Shrimp Wontons with Thai Green Curry Aioli
* Wild Mushroom Risotto Cakes with Smoked Fontina
* Cambozola Tartlets with Grilled Radicchio and Glazed Figs
* Fire Grilled Lamb on Potato Crisps with Pesto and Tapenade
* Smoked Salmon on Crostini with Orange Fennel Infused Mascarpone

Licensed and Insured Beverage Catering Services Available upon request Hosted or Cash Bar.

Entertainment ideas live bands, DJ, Karaoke, Bull Riding, Rock Climbing, Wrestling, Team Building, Wine Tasting, Treasure Hunts, Cirque de Soliel Acts, Caricature Artist, Themed Parties & Production including Props, Custom Tables, Design elements, Live Exotic Animals like a camel or ride in to your safari on an elephant, petting zoo, pony rides, just to name a few.

Full Service Planning getting married and need help? Our experienced Coordinator’s are here to guide you through the process.

Corporate Holiday Party and in need of a venue? On a budget? We have great partners we work with and will do everything possible to keep your ideas and desires, while delivering it under budget.

Menu Selection is always a fun part of the process. If you have a favorite item but don’t see it on the menu, just ask. Usually we can accommodate you.