



Hors D'oeuvres

Butler Passed or Displayed

Each selection is priced per piece

Cold

- Heirloom Tomato, Basil, Fresh Mozzarella on Crostini 4
- Marinated Crispy Tofu on a Sliced Cucumber, Spicy Aioli 4
- Hummus, Roasted Pepper Medley, on Toasted Pita 4
- Fig, Strawberry and Brie Puff Pastry 4
- Watermelon and Feta and Tomato Skewer 4
- Blackened Chicken, Guacamole, Cilantro on a Tortilla Crisp 4
- Peppered Steak, Horseradish Cream on Crostini 5
- Smoked Salmon, Cream Fraiche and Caviar on Potato Crisp 5
- Seared Ahi, Wasabe Cream, Wonton Crisp, Caviar 5
- Fresh Shucked Oysters on the Half Shell 5
- Oyster Shooter on an Asian Spoon 5
- Vietnamese Shrimp Roll, Cashew Sauce 5

Hot

- Sesame Crusted Tofu, Sweet Potato Chip 4
- Caramelized Pear and Brie Empanada 4
- BBQ Chicken Skewer 4
- Spicy Chicken, Corn, Cheese and Cilantro Empanada 4
- Mini Burger, Truffle Cheese 5
- Mini Crab Cakes, Spicy Aioli 5
- Grilled Salmon Skewer, Sweet and Sour Sauce 5
- Lemon Garlic Grilled Shrimp Skewer 5
- Roasted Pancetta Basil Wrapped Shrimp Skewer 5
- Mini Filet Mignon Wellingtons 5
- New Zealand Lamb Chops, Mint Chutney 5
- Grilled Shrimp and Beef Skewer 7



Display Stations

Sliced Seasonal Fresh Fruit and Berries

Small Platter - \$175
Serves 25 guests

Medium Platter - \$325
Serves 50 guests

Large Platter Serves - \$450
75 guests

Imported and Domestic Cheeses and Nuts

*Gorgonzola, Gruyere, Humboldt Fog, Muenster, Smoked Gouda,
Cheddar, Jack, Brie and Goat Cheese*

Small Platter - \$175
Serves 25 guests

Medium Platter - \$325
Serves 50 guests

Large Platter - \$450
Serves 75 guests

Crudités or Roasted Vegetables

Small Platter - \$150
Serves 25 guests

Medium Platter - \$275
Serves 50 guests

Large Platter - \$395
Serves 75 guests

Seafood Display

*Oysters, Shrimp Cocktail, Crab Claws
Cocktail, Mignonette and Tartar Sauces, Lemon Wedges & Capers*

Small Platter - \$295
Serves 25 guests

Medium Platter - \$545
Serves 50 guests

Large Platter - \$725
Serves 75 guests

Sushi Roll

California, Vegetarian, Spicy Tuna, Shrimp

Small Platter - \$295
Serves 25 guests

Medium Platter - \$545
Serves 50 guests

Large Platter - \$725
Serves 75 guests



Viennese Display

Chocolate Dipped Biscotti
Stuffed Cannoli
Assorted Mini Pastries
Chocolate Dipped Strawberries
\$13 per person

Chocolate Fountain

Minimum of 50 guests
White, Dark or Milk Chocolate
Fresh Fruit
Brownie Bites
Pretzels
Marshmallows
Rice Crispy Treats
Cookies
\$14 per person

Mini Dessert Station

Mini Fresh Fruit Tart
Banana and Nutella Cake
Assorted Mini Cupcakes
Chocolate Mousse Cup
Raspberry Mousse Cup
Chocolate Dipped Strawberries
Fresh Fruit Skewers Drizzled with Chocolate
Acai and Blueberry Pastry Cream Cup
Includes Coffee and Selection of Fine Teas
3 selections - \$16 per person 4 selections - \$18 per person
5 selections - \$20 per person



Action Stations

1 Hour Service

Minimum of 25 Guests and 2 Action Stations per Guest

All Action Stations Require One Chef per 50 Guests

\$125 Service Fee per Chef

Hot Potato

Russet, Yukon Gold and Red Rose Potatoes

Mashed to Order With:

Pancetta, Spicy Chili, Broccoli, Sautéed Mushrooms, Cheddar & Gruyere Cheese

Topped with Herbed Sour Cream & Chives

\$18 per person

South of the Border

Chicken, Beef and Shrimp Fajitas

Grilled or Sautéed to Order with Fresh Bell Peppers and Red Onions

Served with Fresh Tortillas, Guacamole, Salsa, Cheese and Sour Cream

\$24 per person

Grillin' Out

Marinated Skewers Grilled to Order:

Citrus Shrimp

Achiote Skirt Steak

Teriyaki Chicken

Garlic and Herb Rubbed Fresh Vegetables

\$24 per person

Little Italy

Spinach and Ricotta filled Ravioli, Mushroom Tortellini, Penne

Sauces: Pink Vodka Cream, Fresh Checca & Basil Pesto

Tossed to Order With:

Shrimp, Spicy Italian Sausage, Grilled Chicken and Fresh Vegetables

Served with Parmesan Cheese and Herbed Garlic Bread

\$24 per person

Wok Station

Chicken, Beef and Shrimp Stir Fry

Sautéed to Order with Asian Vegetables, Rice and Noodles

Served in Chinese Take-Out Boxes

\$24 per person



Salad Station

Choice of Two Salads

Caprese, Sliced Tomatoes, Fresh Mozzarella, Basil, Lemon Oil
Spinach, Toasted Pecans, Almonds, Bleu Cheese, Goat Cheese
Nicoise, Butter Lettuce, Boiled Potatoes, Green Beans, Olives, Capers
Caesar, Romaine, Parmesano Reggiano, Garlic Croutons, Homemade Dressing
Tex Mex, Baby Greens, Black Beans, Sweet Corn, Julienne Peppers, Tortilla Strips
Chinese, Assorted Cabbages, Mandarin Oranges, Toasted Pistachio, Crispy Wontons, Chinese Dressing
\$15 per person

Dessert Action Station

Banana Flambe, Strawberry and Nutella Crepe, Waffles
Assorted Sauces and Ice Cream
\$18 per person

Carving Stations

Serves 20 guests

Served with Fresh Baked Sea Salt Brioche Rolls

All Carving Stations Require One Chef per 50 Guests
\$125 Service Fee per Chef

Slow Roasted Turkey
Cranberry Chutney, Mushroom Gravy
\$325

Salmon En Croute
Cucumber Yogurt, Lemon Aioli
\$350

Pancetta Wrapped Pork Loin
Roasted Apple Compote, Whole Grain Mustard Sauce
\$350

Prime Rib
Horseradish Cream, Au Jus
\$400

Beef Wellington
Cabernet Demi-Glaze, Mushroom Ragout
\$480



Plated Dinner

Starter

Mixed Greens Salad, Tear Drop Tomatoes, Haricot Vert, Mushrooms
Baby Spinach, Walnuts, Red Onions, Sliced Apples
Caprese Salad, Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes
Organic Mix, Candied Almonds, Sliced Pears, Gorgonzola

Enhancements

Add a second course for \$9

Grilled Shrimp, Shaved Fennel, Oranges, Baby Greens Salad
Truffle Scented Wild Mushroom Risotto
Asparagus Cream Soup
Seafood Risotto
Shrimp Bisque

Entrée

Served with Seasonal Vegetables, Dinner Rolls, Butter, Coffee, and Specialty Teas
Select One Entree for All or Highest Entrée Price Prevails

Sesame Crusted Tofu - \$42
Sliced Potatoes, English Peas, Tear Drop Tomatoes

Pan Seared Gnocchi - \$42
Wild Mushrooms, Broccolini, Roasted Tomatoes, Shaved Parmesan, Truffle Oil

Grilled Herb Marinated Chicken - \$43
Roasted Wild Mushrooms Mashed Potatoes, Whole Grain Mustard Chicken Jus

Stuffed Chicken Breast - \$45
Wild Mushrooms, Artichoke, Asparagus, Roasted Garlic Mashed Potatoes, Oven Roasted Tomato Sauce

Pan Seared Atlantic Salmon - \$48
Dungeness Crab Risotto Cake, Pinot Noir Reduction

Porcini Mushroom Crusted Alaskan Halibut - \$51
Roasted Yukon Gold Potatoes, Balsamic Cream Sauce

Grilled Filet Mignon - \$64
Horseradish Mashed Potatoes, Grilled Asparagus, Baby Carrots, Demi-Glaze

Petit Filet and Lobster Tail Duo - \$74
Truffle Mashed Potatoes, Grilled Asparagus, Demi-Glaze

Dessert

Lemon Cake
Apple Tart Tartin
Tiramisu Supremo
Fruit and Berries Tart
New York Cheesecake
Flourless Chocolate Lava Cake



Dinner Buffet

(Minimum of 25 guests)

Includes Coffee, Tea, and Iced Tea

Palm Tree

Fresh Bread Rolls
Mixed Greens Salad, Tomatoes, Cucumbers
Grilled Chicken Breast, Herb Cream Sauce
Pasta Primavera
Seasonal Steamed Vegetables
Brownies
\$39

La Playa

Mixed Greens, Corn, Black Beans, Cilantro
Fruit Pico de Gallo Salad
Beef and Chicken Fajitas
Cheese Enchiladas
Refried Beans
Mexican Rice
Flour and Corn Tortillas
Guacamole & Pico de Gallo
Churros
Flan
\$43

Lido

Caprese Salad
Mesclun Greens with Artichoke Hearts, Olives and Balsamic Vinaigrette
Chicken Parmesan
Vegetable Lasagna
Mushroom Tortellini
Seasonal Vegetables
Garlic Bread
Stuffed Cannoli
Tiramisu
\$44



Dinner Buffet

(Minimum of 25 Guests)

Luau

Mixed Greens, Tomatoes, Cucumber, Citrus Vinaigrette
Tropical Ambrosia Salad
Teriyaki Chicken Breast
Grilled Mahi-Mahi, Pineapple Orange Glaze
Jasmine Scented Rice
Ginger Vegetables Medley
Fresh Baked Sweet Bread
Sliced Pineapple on Skin
Coconut Cheesecake

\$45

Sunset Grill

Spinach Salad, Sliced Red Onions, Apples, Walnuts
Caesar Salad
Grilled New York Steak, Peppercorn Sauce
Grilled Chicken Breast, Lemon Caper Sauce
Herb Rice Pilaf
Roasted Vegetables
Fruit Skewers
Bread Pudding, Bourbon Sauce

\$49

Riviera

Soup du Jour
Baby Spinach, Roasted Beets, Goat Cheese, Sliced Almonds
Poached Pears, Mixed Greens, Candied Walnuts, Gorgonzola
Halibut Roulade, Shrimp, Lime, Cilantro
Grilled Filet Mignon, Cabernet Sauvignon Veal Reduction
Herb Roasted Chicken, Tomato Confit
Wild Mushrooms and Leek Au Gratin Potatoes
Seasonal Vegetables
Flourless Chocolate Cake with Chocolate Ganache
Fresh Berries Mini Tart

\$64



Hosted Bar Packages

Premium

\$15 per person for 1st Hour
 Each additional hour is \$12 per person

Russian Standard
 Sauza Gold
 Bacardi
 Beefeater
 Dewars
 Jim Beam
 Seagrams 7
 Budweiser
 Bud Light
 Coors Light
 Miller Light
 Corona
 Glass Mountain Wines
 Arrowhead Water
 Coke Soda Products
 Assorted Juices

Top Shelf

\$23 per person for 1st Hour
 Each additional hour is \$18 per person

Belvedere
 Don Julio
 10 Cane
 Tanqueray #10
 Chivas 12 yr.
 Crown Royal
 Knob Creek
 Cruzan Coconut
 Hennessey VSOP
 Grand Marnier
 Jagermeister
 Khalua
 Disaranno
 Midori
 Budweiser
 Bud Light
 Miller Light
 Samuel Adams (seasonal)
 Guinness
 Heineken
 Amstel Light
 Glass Mountain Wines
 Fiji Artesian Water
 Coke Soda Products
 Red Bull
 Assorted Juices

Substitutions and specialty liquors can be accommodated at an additional price



Beverage Pricing on Consumption

	Hosted Bar	Cash*
Premium	\$7	\$9
Top Shelf	\$10	\$13
House Wines	\$7	\$9
Domestic Beer		
Budweiser, Bud Light, Coors Light, Miller Light	\$5	\$6
Imported or Specialty Beer		
Amstel Light, Corona, Guinness Heineken, Samuel Adams	\$6	\$8
Champagne	\$8	\$10
Cognacs	\$9	\$11
Martinis	\$10	\$13
Mojitos	\$12	\$13
Soft Drinks	\$3	\$4
Red Bull	\$4	\$5
Assorted Juices	\$3	\$4
Artesian Water	\$3	\$4

*includes service charge
and tax

One Bartender Required per 75 Guests
Service Fee of \$125.00 per Bartender

Specialty "themed" drinks can be created for your event
Served from the bar or butler passed

Wine List available upon request

Wine Corkage is available at \$20.00 per bottle

All prices are subject to a 20% taxable service charge and sales tax