



Catering Menus

Menus and/or menu items are subject to Seasonally change

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

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



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We offer High Quality Disposable Ware
(Plates, Utensils, Napkins, Beverage and Coffee Cups) \$1.50
China and Flatware – \$5

20% Service Charge plus Sales Tax applied to each event
A \$500 F&B minimum Monday through Friday and \$1500 Saturday and Sunday will apply to all deliveries

Corporate Breakfast Options

The Complete Brunch Buffet \$20

- ~ Fresh Seasonal Fruit Salad
- ~ Crepes filled with Ham & Cheese Topped with Dijon Béchamel Sauce
- ~ Freshly Baked Pastries
- ~ Freshly baked assorted bagels served with smoked salmon, Sweet Vidalia Onions, cream cheese, capers
- ~ Scrambled Eggs
- ~ Hickory-Smoked Bacon
- ~ Sausage Patties (add Chicken Apple Sausage \$2)
- ~ Ketchup & Hot Sauce

Smoked Salmon Breakfast \$16

- ~ Fresh Seasonal Fruit Salad
- ~ Assorted Bagels and Cream Cheese
- ~ Smoked Salmon (Add House Cured Brandied Gravlax \$2)
- ~ Capers, Lemon, Sweet Vidalia Onions, Cucumbers and Tomato
- ~ Spinach and Wild Mushroom Quiche

Breakfast Bites \$20

- ~ Fresh Seasonal Fruit Salad
- ~ Freshly Baked Bagel Assortment, with whipped Salmon Cream Schmear
- ~ Baked Mini Cinnamon Rolls on a Stick
- ~ Mini Pancake Poppers - *Chocolate Chip, Blueberry or Plain*
- ~ Deviled Eggs
- ~ Assorted Mini Quiches
- ~ Maple Bacon Skewers
- ~ Breakfast Potato Skins with Egg, Cheese, and Bacon
- ~ Ketchup & Hot Sauce

Quiche Buffet \$17

- ~ Fresh Seasonal Fruit Salad
- ~ Spinach, Wild Mushroom and Gouda Cheese Quiche
- ~ Artichoke, Sun-Dried Tomatoes and Fontina Cheese Quiche
- ~ Bacon and Tomato Quiche
- ~ Ham, Broccoli and Gouda Quiche
- ~ Roasted Potatoes
- ~ Ketchup and Hot Sauce



Belgium Waffle Bar \$15

~ Fresh Seasonal Fruit Salad

~ Belgium Waffles

Served with:

~ Whipped Cream

~ Maple Syrup

~ Berry Compote

~ Butter

~ Powdered Sugar

~ Scrambled Eggs

~ Sausage Patties

Pancake Bar \$15

~ Fresh Seasonal Fruit Salad

~ Pancakes

Served with:

~ Whipped Cream

~ Maple Syrup

~ Berry Compote

~ Butter

~ Powdered Sugar

~ Scrambled Eggs

~ Sausage Patties

Vanilla & Cinnamon Croissant French Toast Bar \$15

~ Fresh Seasonal Fruit Salad

~ Croissant French Toast with Vanilla & Cinnamon

Served with:

~ Whipped Cream

~ Maple Syrup

~ Berry Compote

~ Butter

~ Powdered Sugar

~ Scrambled Eggs

~ Sausage Patties



Build Your Own Bagel Sandwich Bar \$15

- ~ Fresh Seasonal Fruit Salad
- ~ Scrambled Eggs
- ~ Canadian Bacon
- ~ Sausage Patties
- ~ Grilled Veggie Display
- ~ Assortment of Fresh Bagels
- ~ Whipped Green Onion, Salmon, & Plain Cream Cheese Schmear
- ~ Sweet Vidalia Onions
- ~ Capers
- ~ Sliced Avocado
- ~ Sliced Tomato
- ~ Assorted Cheeses

Yogurt Bar \$12

- ~ Seasonal Fresh Fruit Salad
- ~ Vanilla and Greek Yogurt
- ~ Fresh Berry Compote
- ~ House Made Granola
- ~ Golden Raisins
- ~ Cinnamon
- ~ Nutmeg
- ~ Zucchini & Lemon Poppy Seed Breakfast Breads

Sunrise Special Buffet \$14

- ~ Seasonal Fresh Fruit Salad
- ~ Fluffy Scrambled Eggs
- ~ Roasted Potatoes
- ~ Sizzling Hickory Smoked Bacon
- ~ Sausage Patties (*Add Chicken Apple Sausage \$2*)
- ~ Ketchup & Hot Sauce

Build your own Breakfast Burritos \$14

- ~ Seasonal Fresh Fruit Salad
 - ~ Fluffy Scrambled Eggs
 - ~ Roasted Potatoes
 - ~ Hickory Smoked Bacon
 - ~ Sausage Patties
 - ~ Ham
 - ~ Flour Tortillas
- Served with:
- ~ Cheddar Cheese
 - ~ Roasted Tomato Salsa
 - ~ Sour Cream
 - ~ Ketchup and Hot Sauce



VIP Continental Breakfast \$13

- ~ Seasonal Fresh Fruit Salad
- ~ Hard Boiled Eggs
- ~ Freshly baked Danish
- ~ Mini Croissants
- ~ Assorted Bagels
- ~ Whipped Cream Cheese Schmear and Assorted Jams

New York Continental \$12

- ~ Seasonal Fresh Fruit Salad
- ~ Freshly Baked Bagel Assortment
- ~ Plain Whipped Cream Cheese and Assorted Jams

Eggs Benedict \$15

- ~ Seasonal Fresh Fruit Salad
- ~ Poached Eggs
- ~ English Muffins w/ Butter and Jam (WITH TOASTER)
- ~ Grilled Vegetables
- ~ Roasted Potatoes

MEAT

- ~ Canadian Bacon
- ~ Hickory Smoked Bacon
- ~ Sausage Patties

Accompanied by the following:

- ~ Baby Spinach
- ~ Tomatoes
- ~ Sweet Vidalia Onion
- ~ Creamy Hollandaise Sauce

Custom Omelet Bar - Cooked to Order \$19

****Requires Chef Onsite for extra charge \$35 per hour; per chef/ 4 hour minimum****

- ~ Seasonal Fresh Fruit Salad
- ~ Roasted Potatoes

FILLINGS

- ~ Hickory-Smoked Bacon, Ham and Sausage
- ~ Cheddar Cheese
- ~ Swiss Cheese
- ~ Feta Cheese
- ~ Wild Mushrooms, Tomatoes, Green Onion and Roasted Red Peppers
- ~ Jalapeños, Spinach and Avocado
- ~ Ketchup & Hot Sauce



UPGRADES and ADDITIONS:

- ~ Smoked Salmon Display \$10
- ~ House-Cured Brandied Gravlax Display \$12
- ~ Parfaits - Vanilla with Granola and Berry Compote \$4.50
- ~ Greek Yogurt with Granola and Fresh Seasonal Berries \$6.50
- ~ Upgrade Fresh Seasonal Fruit Salad for Fruit Display \$1.00

BREAKFAST PASTRIES:

Assorted Mini Scones **\$2.50**

Regular Scones **\$3.50**

SELECTIONS:

- ~ *Lemon Blueberry - Fresh Lemon Zest & Dried Blueberries (W, D, E)*
- ~ *Chocolate Cherry - Bittersweet Chocolate Chunks & Dried Cherries (W, D, E)*
- ~ *Cranberry Orange - Fresh Orange Zest & Dried Cranberries (W, D, E)*
- ~ *Apricot White Chocolate - Dried apricots & white chocolate chips (W, D, E)*
- ~ *Seasonal Scones*

Assorted Mini Muffins **\$3.00**

SELECTIONS:

- ~ *Banana Nut*
- ~ *Blueberry*
- ~ *Bran Raisin*

Regular Muffins **\$4.00**

SELECTIONS:

- ~ *Banana Nut*
- ~ *Blueberry*

Assorted Mini Filled Croissants **\$3.50**

- ~ *Apple*
- ~ *Strawberry Cheese*
- ~ *Almond*
- ~ *Blueberry Cheese*

Coffee Cake **\$3.00**

SELECTIONS: (All selections W, D, E)**

- ~ *Classic Cinnamon - Sour cream coffee cake swirled & topped with cinnamon crumb*
- ~ *Mocha Crumb - Sour cream coffee cake swirled & topped with mocha crumb*
- ~ *Lemon Blueberry - Lemony sour cream coffee cake studded with blueberries; topped with oat streusel*
- ~ *Seasonal Fruit - Vanilla sour cream coffee cake studded with seasonal fruit, topped with oat streusel*



House Made Breakfast Breads **\$3.00**

- ~ Zucchini - Fresh Zucchini (W, E)
- ~ Lemon Poppy Seed - Fresh lemon zest & poppy seeds (W, D, E)
- ~ Carrot Pineapple - Fresh carrot & pineapple (W, E)
- ~ Coconut Lime - Shredded coconut & fresh lime zest (W, D, E)
- ~ Banana Chocolate Chip - ripe bananas & semi sweet chocolate chips (W, D, E)

Large Danish **\$4.00**

SELECTIONS:

- ~ Bear Claw
- ~ Raisin

Assorted Mini Danish **\$3.50**

SELECTIONS:

- ~ Apple
- ~ Bear Claw
- ~ Cheese
- ~ Raspberry

Bagels **\$2.00**

SELECTIONS:

- ~ Plain
- ~ Asiago
- ~ Cinnamon Raisin
- ~ Everything
- ~ Sesame

Quiche **\$5.00**

- ~ Spinach, Wild Mushroom and Gouda Cheese
- ~ Artichoke, Sun-Dried Tomatoes and Fontina Cheese
- ~ Bacon and Tomato
- ~ Ham, Broccoli and Gouda



Non-Alcoholic Beverages:

Inclusive Beverage Package 1	\$7.00
INCLUDES:	
~ <i>Coffee and Tea Station</i>	
~ <i>Fresh Squeezed Fruit Juices</i>	
~ <i>Infused Water Station</i>	
Inclusive Beverage Package 2	\$7.00
INCLUDES:	
~ <i>Coffee and Tea Station</i>	
~ <i>Assorted Soft Drinks and Sparkling Waters</i>	
~ <i>Infused Water Station</i>	
Inclusive Beverage Package 3	\$9.00
INCLUDES:	
~ <i>Coffee and Tea Station</i>	
~ <i>Assorted Soft Drinks and Sparkling Waters</i>	
~ <i>Infused Water Station or Bottled Waters</i>	
~ <i>Iced Tea, Lemonade or Aqua Fresca</i>	
~ Coffee and Tea Station	\$5.00
Fresh Squeezed Fruit Juices (includes 3 below)	\$4.50
~ <i>Apple</i>	<i>\$5.00</i>
~ <i>Orange</i>	<i>\$4.00</i>
~ <i>Cranberry</i>	<i>\$5.00</i>
Infused Water Station	\$1.50
Seasonal Flavored Lemonade	\$4.50
Aqua Fresca	\$4.50
~ <i>Watermelon & Grapefruit</i>	
~ <i>Tamarind & Date</i>	
~ <i>Cantaloupe - Basil</i>	
~ <i>Chia Limeade</i>	
Iced Tea	\$3.50
Sodas	\$2.00
Bottled Water	\$2.50
Mineral Water	\$2.50
N/A Premium Bottle Beverages:	\$5.00
Please inquiry for selections and availability	
Ice Service:	\$3.00 pp



Sandwiches, Wraps & Salads

Combo Options:

\$14.00 per person
add \$1.00 for Box Lunch

All Sandwiches are served with whole fruit, cookie, and pasta salad

Please choose from a Gable Box, Hinged Box, or buffet platters

All selections are a minimum of five (5) per sandwich type

Any selection and can be turned in to a wrap

Vegetarian:

Crispy Tofu With Ginger Peanut Sauce

Crispy Tofu, Ginger Peanut Sauce, Shredded Carrot, Roasted Red Pepper, Green Onion, Cilantro, Naan Bread

Shitake Panini With Roasted Asparagus Pesto

Roasted Shitakes, Asparagus Almond Pesto, Fontina Cheese, Balsamic Aioli, Red Leaf Lettuce, Sundried Tomato On Ciabatta

BBQ Tempeh

Grilled BBQ Tempeh, Olive Oil And Cider Vinegar Spicy Cole Slaw, Roasted Tomato, Tofu Bacon On Whole Wheat Kaiser Bun

Roasted Red Pepper Hummus With Caramelized Onions

Roasted Red Pepper Hummus, Caramelized Onions, Feta Cheese, Butter Lettuce, English Cucumbers, Tomato, Whole Grain Mustard Tzatziki On Onion Roll

Artichoke Caprese

Marinated Yellow And Red Tomatoes, Artichokes, Buffalo Mozzarella, Pesto, Fresh Basil, Balsamic Gastrique, Sweet Vidalia Onions On Ciabatta

Portobello Bagel

Grilled Portobello, Pimento Green Olive Cream Cheese, Roasted Red Peppers, Baby Kale Greens With Red Wine Vinaigrette, Pumpkin Seeds On An Everything Bagel

Tofu Bahn Mi

Marinated Grilled Tofu, Julienne Carrots, Grated Daikon Radish, Sriracha Aioli, Cilantro Sprigs, Sliced Cucumber, Crispy Onions



Chicken:

Cilantro Lime Mango Grilled Chicken

Marinated And Grilled Chicken Breast, Roasted Tomato Salsa, Grilled Sweet Onions And Red Pepper, Mango Slices, Lime Aioli, Jack Cheese On French Baguette

Buffalo Chicken

Crispy Buffalo Chicken Breast, Bleu Cheese Vinaigrette, Diced Celery, Shredded Lettuce, Cucumbers, Salted Tomato, Shredded Carrot On Dutch Crunch

Chicken Picatta

Pan-Seared Chicken Breast, Lemon Caper Aioli, Arugula, Tomatoes, Whole Grain Mustard, Marinated Red Onions On Focaccia Roll

Mediterranean Chicken

Herb Vinaigrette Marinated Chicken Breast, Sundried Tomatoes, Provolone Cheese, Roasted Garlic, Caramelized Onions, Creamy Italian Spread, Pesto On Garlic Toast

Lemon Chicken Salad

Roasted And Handpicked Chicken, Lemon Rosemary Aioli, Celery, Sliced Almonds, Red Flame Grapes, Romaine Lettuce, Dill Pickle Slices On Onion Kaiser Roll

Pork:

N'awlins Muffaletta

Sliced Ham, Genoa Salami, Mortadella, Bacon, Buffalo Mozzarella, Provolone Cheese, Pickled Vegetable/Olive/Caper Spread On Seeded Torpedo

Ultimate Ham

Thick Cut Country Ham, Whole Grain Mustard, Aioli, Bibb Lettuce, Sliced Tomato, Dill Pickles, Sliced Extra Sharp Cheddar, Sliced Crusty White Bread

Prosciutto

Parma Prosciutto, Port Salut Cheese, Brown Mustard, Aioli, Cornichons, Plum Tomatoes On Sweet Baguette

Pulled Pork

Pulled BBQ Pork, Apple Cider Cole Slaw, Crispy Onions Strings, Kaiser Bun

California Ham

Sliced Ham, Grilled Onions, Monterey Jack Cheese, Avocado, Bacon, Brown Mustard Aioli, Peppercinis On Pilgrim Bread



Seafood:

Curry Tuna

Tongol Curry Salad, Extra Sharp Cheddar Cheese, Cornichons Pickles, Sprouts, Tomatoes, Sliced Sourdough Bread

Grilled Salmon Wasabi

Grilled Salmon, Wasabi Ginger Rice, Nori, Cucumber, Avocado, Red Pepper, Sesame Seeds, Daikon Sprouts, Spinach Tortilla Wrap

Shrimp Salad

Dill, Celery, & Shrimp Salad, Sliced Eggs, Bibb Lettuce, Tomatoes, Avocado, Chili On Sweet Baguette

Marinated Ahi Tuna

Marinated And Seared Ahi Tuna, Crispy Wontons, Sweet Marinated Onions, Wasabi Aioli, Radish Sprouts, Sautéed King Oyster Mushrooms On Brioche Bun

Turkey:

Turkey Pesto

Roasted Turkey Breast, House Pesto, Sun-Dried Tomatoes, Provolone Cheese, Fresh Baby Spinach On A Seeded Baguette

Turkey And Hickory Smoked Bacon

Roasted Turkey Breast, Hickory Smoked Bacon, Lettuce, Tomato, Dill Havarti Cheese, Brown Mustard Aioli On Ciabatta

Grilled Turkey

Creamy Herb Vinaigrette, Swiss Cheese, Baby Spinach, Cucumbers, Red Bell Peppers, Sunflower Seeds, Alfalfa Sprouts Rolled In A Tomato Tortilla Wrap

Turkey, Avocado & Bacon

Roasted Turkey Breast, Haas Avocados, Hickory Smoked Bacon, Tomato, Romaine Lettuce, And Spicy Roasted Pepper Aioli On Onion Roll

Turkey Cranberry

Fresh Roasted Turkey, Aioli, Cranberry Sauce, Mixed Lettuce, Bleu Cheese Crumbles, Tomatoes, Pumpkin Seeds On Lavosh Cracker Bread



Roast Beef:

BBQ Beef Lavosh

Rare Roast Beef, House BBQ Sauce, Cream Cheese, Pumpkin Seeds, Arugula, Gouda Cheese, And Tomato Rolled In Lavosh Cracker Bread

Trucker Tri Tip

Roasted Tri Tip, Swiss Cheese, Bacon, Green Chiles, Balsamic Onions, Whole Grain Mustard, Horseradish Black Pepper Mayonnaise On A Sourdough Baguette

Roast Beef And Cheddar

Rare Boars Head Roast Beef, Extra Sharp Cheddar Cheese, Arugula, Tomato, Pickles, BBQ Aioli, On Onion Kaiser Roll

Corned Beef

Thin Sliced Deli Corned Beef, Sauerkraut, Russian Dressing, Dill Pickles, Whole Grain Mustard, Swiss Cheese, Lettuce, Tomato, On Sliced Sourdough



Entree Salads:

Salad Nicoise 15

~ Seared and Marinated Ahi Tuna, Greens Beans, roasted fingerling potatoes, herb tomato wedges, olives, soft boiled eggs, sweet Wala Wala onions and Mixed greens with a balsamic herb vinaigrette

Asian Chicken Salad 15

~ Grilled Chicken, Romaine, Napa and red cabbage, Daikon sprouts, cilantro, toasted almonds, carrots, green onions and rice noodles, with wasabi sesame vinaigrette

Roasted Pear Salad 15

~ Mixed baby greens with sliced roasted pear, crispy tofu croutons, cucumbers, gorgonzola cheese, toasted hazelnuts and dried cranberries with apple - citrus vinaigrette

Mediterranean Chicken Salad 15

~ Grilled Chicken breast, fresh greens, feta cheese, mixed olives, caramelized red onions, cucumbers, herb marinated tomatoes and pita chips with Tzatziki vinaigrette

Layered Chef Salad 15

~ Red Leaf and Romaine Lettuce, Boars head honey ham and roasted turkey, sharp white cheddar cheese, marinated buffalo mozzarella, sliced egg, tomato wedges, shredded carrots and marinated artichokes with creamy herb tomato vinaigrette

Roasted Baby Beet Salad 15

~ Roasted baby beets, red cabbage, French lentils, bleu cheese, Seasonal orange segments and hickory smoked bacon with lemon vinaigrette

Poached Shrimp 15

~ Orange, Fennel and leek poached shrimp, seasonal melon, shaved fennel, frisee, romaine and Manchego cheese shavings with tarragon truffle vinaigrette

Grilled Salmon 15

~ Grilled salmon filet, sautéed sliced asparagus, roasted red peppers, arugula, kalamata olives and cherry tomatoes with maple Dijon vinaigrette

Wild Rice and Farro Salad 15

~ Wild rice, Farro, red flame grapes, pecans, cranberries, scallions and Jerusalem artichokes with Orange raspberry vinaigrette

Vegetable Tabbouleh 15

~ Whole grain Bulgur, fresh peas, asparagus, garbanzo beans and cucumbers with Meyer Lemon dill vinaigrette

Wild Mushroom Salad 15

~ Sautéed wild mushrooms, butter lettuce, roasted red peppers, goat cheese, black and white sesame seeds and paprika crostinis with orange anise vinaigrette



Build your own buffet:

DELI BAR 18

- ~ Boar's Head Turkey Breast , Roast Beef and Black Forest Ham
- *Salami, Mortadella, Corned Beef* *Available upon request*
- ~ Lemon Chicken Salad, Tuna Salad and Egg Salad
- ~ Grilled Seasonal Vegetables
- ~ Sliced Tomatoes, Lettuce, Pickles, Pepperoncini, Sprouts and Red Onion
- ~ Avocado (\$2 per person)
- ~ Brown and Yellow Mustards, Mayonnaise and Pesto
- ~ Assorted Sliced Breads, Rolls and Tortillas (Wraps)

SERVED WITH:

- ~ Piece of Whole Fruit
- ~ Cookie
- ~ Individual Bag of Chips

SALAD - PLEASE SELECT 1:

- ~ Pasta Salad
- ~ Potato
- ~ Green Salad

SALAD BAR 18

- ~ Mixed Greens, Romaine Lettuce and Spinach
(Kale Available upon request)

Proteins:

- ~ Boar's Head Black Forest Ham, Turkey and Grilled Chicken Breast

Cheeses:

- ~ Parmesan, Bleu Cheese & Cheddar Cheese

Accompanied by:

- ~ Hard-Boiled Eggs, Mushrooms, Red Bell Peppers, Sprouts, Broccoli, Green Onions, Tomatoes, Cucumbers, Garbanzo Beans, Kidney Beans, Shredded Carrots, Black Olives, Beets, Bacon Bits, Corn
- ~ Croutons and Sunflower Seeds

Dressings:

- ~ Caesar, Ranch, Blue Cheese, House Made Balsamic and Catalina

Served with:

- Whole Fruit
- Cookies
- Choice of Pasta or Potato Salad



PASTA BAR 20

- ~ Linguini, Cheese Tortellini and Gluten Free Penne
- ~ Marinara Sauce, Bolognese, Alfredo and Pesto Sauce
- ~ House Made Beef Meatballs with Pomodoro Sauce
- ~ Grilled Chicken Breasts
- ~ Add Shrimp *(\$5.00 per person)*
- ~ Add Italian Sausage *(\$3.00 per person)*
- ~ Black Olives, Marinated Artichoke Hearts, Cannellini Peas, Sundried Tomatoes, Shaved Parmesan Cheese, Shredded Mozzarella, Sautéed Peppers, Onions, Marinated Mushrooms
- ~ Romaine Salad with Parmesan and Croutons with a House Made Caesar Vinaigrette
- ~ House Made Garlic Bread

PHILLY CHEESE STEAKS 18

- ~ Shaved Strip Loin Steak
- ~ Shaved Philly Chicken Breast
- ~ Sautéed Wild Mushrooms
- ~ Caramelized Onions and Sautéed Mixed Peppers
- ~ Sliced Provolone, Cheddar Cheese Sauce
- ~ Soft Hoagie Rolls
- ~ Beer Battered Onion Rings
- ~ Tortellini Primavera Salad
- ~ House Green Salad

FISH TACO BAR 22

- ~ Baja Spiced Grilled White Fish
- ~ Roasted Garlic Shrimp
- ~ Crispy Golden Fishless Filets
- ~ Spicy White Cabbage Slaw
- ~ Pickled Red Onions, Jalapeno and Carrots
- ~ Roasted Salsa, Tomatillo Salsa and Fuego Salsa
- ~ Flour and Corn Tortillas and Lettuce Cups
- ~ Cotija Cheese and Shredded Jack Cheese
- ~ Sour Cream and Chipotle Crème
- ~ Guacamole *(Add \$2.00 per person)*
- ~ Tomatillo Rice and Black Beans
- ~ Baja Salad with Limon Dressing



MAC N CHEESE BAR 19

- ~ Extra Sharp White Cheddar Mac
- ~ Smoked Gouda Mac

PROTEIN:

- ~ Fried Chicken Bites, Mini Meatballs and Pepperoni

SERVED WITH:

- ~ Shitake Mushrooms
- ~ Truffle Oil
- ~ Pesto, Marinara and Buffalo Sauce
- ~ Romano and Bleu Cheese
- ~ Green Onions and Caramelized Onion
- ~ Bacon and Toasted Pine Nuts
- ~ Peas and Corn
- ~ Jalapenos and Tomatoes
- ~ Cauliflower and Broccoli
- ~ Green Salad with Ranch and House Made Balsamic

MASHED POTATO / MASHTINI OR POLENTA BAR: 22

- ~ Whipped Russet Potatoes
- ~ Whipped Sweet Potato

or

- ~ Polenta

PROTEIN:

- ~ Braised Short Ribs, Herb Roasted Turkey and BBQ Pulled Pork

VEGETABLES

- ~ Broccoli
- ~ Sautéed Mushrooms, Caramelized Onions and Green Onions
- ~ Peas
- ~ Crispy Leeks
- ~ Marinated Cherry Tomatoes
- ~ Jalapenos
- ~ Parmesan, Cheddar and Bleu Cheese
- ~ Sour Cream and Butter
- ~ Turkey Gravy and Cognac Demi Glace (Vegetarian Gravy available upon request)
- ~ Green Salad with Ranch and House Made Balsamic



"MEXICAN THEME BAR" 20

Please Select 1:

- ~ Tacos
- ~ Fajitas
- ~ Burritos
- ~ Tostadas
- ~ Nachos

MEAT - PLEASE SELECT 2:

- ~ Spicy Picadillo Beef
- ~ Pulled Salsa Chicken Breast
- ~ Grilled Fajita Chicken with Peppers and Onions
- ~ Grilled Steak with Peppers and Onions
- ~ House Made Carnitas
- ~ Grilled Achiotte Pork Loin
- ~ Chili Verde (Pork or Chicken)
- ~ Chili Colorado
- ~ Beef Barbacoa
- ~ Braised Shredded Brisket
- ~ Roasted Shrimp or Baja Fish (Add \$5.00)

VEGETARIAN - PLEASE SELECT 1

- ~ Grilled Fajita Vegetables
- ~ Tofu with Peppers and Onions

RICE - PLEASE SELECT 1:

- ~ Spanish Rice
- ~ Tomatillo Rice
- ~ Poblano Chili Rice

BEANS - PLEASE SELECT 1:

- ~ Refried Beans
- ~ Black Beans
- ~ Beans ala Charra

TORTILLAS - PLEASE SELECT 2:

- ~ Flour and Corn Tortillas and Burrito Tortillas
- ~ Crunchy Corn Tortilla Shells
- ~ Crispy Tortilla Chips
- ~ Crispy Tostada Shells
- ~ Lettuce Cups

INCLUDED WITH MEXICAN BAR:

- ~ Shredded Lettuce
- ~ Diced Tomatoes, Pickled Jalapenos and Black Olives
- ~ Shredded Cheddar Cheese
- ~ Diced Onions and Cilantro
- ~ Sour Cream and Cheese Sauce (*for Nacho Bar*)
- ~ Roasted Tomato Salsa, Tomatillo Avocado Salsa and Fuego Salsa
- ~ Guacamole (Add \$2.00)
- ~ Green Salad with Ranch and House Made Balsamic



Lunch and Dinner Buffets

All vegetarian options are at 10% unless otherwise requested

American Inspired Cuisine

Option 1	19
~ Southern Green Salad with Bacon Ranch	
~ Roasted Cauliflower Gratin	
~ Mashed Potatoes	
~ Cheddar and Green Onion Biscuits	
~ Buttermilk Fried Chicken with Gravy	
~ Pork Chops with Raisin Cider Sauce	
~ Succotash with Lima Beans	
Option 2	21
~ Strawberry and Feta Salad with Champagne Vinaigrette	
~ Green Beans Almandine	
~ Mashed Potatoes	
~ Buttermilk Fried Chicken Breasts with Gravy	
~ Spicy Sautéed Okra and Shrimp	
~ Broccoli and Wild Rice Cheese Bake	
Option 3	21
~ Southern Green Salad with Bacon Ranch	
~ Succotash with Lima Beans	
~ Mashed Potatoes with Cheddar and Green Onions	
~ Syrup, Tabasco and Gravy	
~ Buttermilk Fried Chicken and Waffles	
~ Grilled Flank Steak with Balsamic Steak Sauce	
~ Vegetarian Roasted Cauliflower Gratin	
Option 4	21
~ Spring Pea Shoots Salad With Raspberry Vinaigrette	
~ Sautéed Vegetable Succotash	
~ Onion Rings With Horseradish Aioli Ketchup	
~ Buffalo Chicken Breast With Bleu Cheese Sauce	
~ Grilled Flank Steak With Chimichurri Sauce	
~ Barley And Spinach Stuffed Portobello With Sweet Tomato Jam	



Option 5	19
~ Kale Caesar Salad	
~ Milanese Baked Ziti	
~ Harissa-And-Maple Roasted Carrots	
~ Cider Braised Chicken With Brussels Sprouts And Apples	
~ Eggplant And Country Ham Ragu	
~ Broccoli Cheddar Pockets	
Option 6	21
~ Chef's Chop House Salad with Assorted Dressing	
~ Steamed Broccoli with Lemon and Sea Salt	
~ Spinach and Sundried tomato pasta	
~ Grilled Chicken with Citrus Artichokes	
~ Seasoned and Braised Tri Tip with Au Jus	
~ Vegetable Stuffed Portobello Mushrooms	
Option 7	19
~ Beet Salad With Carrot, Quinoa And Spinach	
~ Green Bean Casserole With Mushrooms And Crispy Onions	
~ Roasted New Potatoes	
~ Chicken And Dumplings	
~ Branding Day Meatloaf	
~ Ricotta And Fontina Stuffed Shells With Fennel And Radicchio	
Option 8	20
~ Fall Greens Salad With Pecans And Bleu Cheese With Honey Tabasco Vinaigrette	
~ Cajun Style Sweet Potatoes	
~ Corn And Zucchini Sauté With Black Olives	
~ Gumbo Style Chicken Creole	
~ Blackened Catfish With Remoulade	
~ Cheese Tortellini With Cajun Pumpkin Sauce	
Option 9	20
~ Cobb Salad with Bleu Cheese Vinaigrette	
~ Spiced Macaroni Salad	
~ Roasted Heirloom Carrots	
~ Creamy Au Gratin Potatoes	
~ Chicken Wellingtons with Cognac Glace	
~ Warm Spice Rub Roasted Ribs with Raisin Apple Cider Sauce	
~ Balsamic Seared Seitan Steak with Mushrooms, Arugula and Tomatoes	



Option 10	20
~ Mixed Green Salad With Raspberry Walnut Dressing	
~ Balsamic Pasta Salad	
~ Cream Corn	
~ Assorted French Fried Potatoes	
~ Grilled Tri Tip Sandwiches	
~ Crispy Chicken Fingers With Assorted Dipping Sauce	
~ Marinated And Grilled Vegetable Kabobs	
Option 11	20
~ Iceberg Chop Salad With Ranch	
~ Seasoned Tatar Tots	
~ Sautéed Garlicky Broccoli And Peppers	
~ Mushrooms And Onions	
~ Pickles, Lettuce, Tomato	
~ Hoagie Rolls And Lettuce Wraps	
~ Assorted Sliced Cheeses	
~ Pepper Steak And Chicken Sandwiches	
~ Portobello Mushrooms With Peppers	
Option 12	21
~ Kale, Cranberry And Pumpkin Salad	
~ Roasted Autumn Vegetables	
~ Potato Skins With Cheddar Cheese, Bacon, Sour Cream And Onions (On The Side)	
~ Hot Pastrami Sandwiches	
~ Fried Shrimp Po Boys	
~ Fresh Vegetable Lavosh Rolls With Cranberry And Pears	
Option 13	21
~ Endive Gorgonzola Salad With Sundried Tomato Vinaigrette	
~ Loaded Mashed Potato Bake	
~ Roasted Parsnips, Carrots And Turnips	
~ Herb Rice Pilaf	
~ Grilled Salmon With Creamy Vodka Sauce	
~ Crock Pot Pulled Pork Chili With Onions, Cheese, Sour Cream, Tomatoes And Jalapenos	
~ Chick Pea, Eggplant And Tomato Tarts	
Option 14	21
~ Spiced Pecan Apple Salad	
~ Roasted Beets And Sweet Potatoes	
~ Cranberry Couscous	
~ Slow Roasted Salmon Filet With Fennel, Citrus And Chilis	
~ Pork Chops With Pear Maple Sauce	
~ Spicy Bulgur Pumpkin Chili	



Option 15	20
~ Fennel Arugula Salad With A Meyer Lemon Peach Vinaigrette	
~ Spaghetti With Walnut Sauce	
~ Oven Zucchini Fries With Chili Ketchup	
~ English Muffin Hummus Melts	
~ Beer Battered Fish And Chips	
~ Chicken Wings - Teriyaki Orange, Classic Buffalo, Thai Curry And Blackened	
~ Malt Vinegar	
~ Tartar And Cocktail Sauce	
Option 16	24
~ Arugula Salad with Heirloom Tomatoes, Sweet Onions and Basil	
~ Molasses Baked Beans	
~ Rainbow Chard with Fava Beans and Oregano	
~ Grilled Shrimp with Molasses Guava Glaze	
~ Charbroiled Steaks with Bleu Cheese and Chilis	
~ Grilled Marinated Tempeh Steak with Avocado, Orange Dressing and Tahini	
Option 17	20
~ Farmer's Market Salad with Tomato Vinaigrette	
~ Tortellini Salad with Fresh Vegetables	
~ Southern Braised Collard Greens and Kale	
~ Chicken Fried Steak and Country Gravy	
~ Carolina Pulled Pork Sandwiches with Spicy Slaw	
~ Vegan Spring Pea and Gambone Mushroom Risotto	
Option 18	20
~ Broccoli Salad	
~ Balsamic Glazed Carrots, Celery and Onions	
~ Roasted Rosemary Potatoes	
~ Beef Pot Roast	
~ Chicken and Paprikash with Noodles	
~ Pumpkin Raviolis with Walnut Sage Butter	
Option 19	22
~ Romaine, Cucumber And Radish Salad With Russian Dressing	
~ Sautéed Baby Carrots, Pearl Onions And Snap Peas	
~ Celery Root Whipped Potatoes	
~ Herb Rubbed Top Round Roast With Balsamic Tomato Relish	
~ Pan Seared Sole With Lemon Beurre Blanc	
~ Tofu Rigatoni Casserole	



Option 20	21
~ Cucumber and Tomato Salad	
~ Grilled Zucchini and Yellow Squash Sticks	
~ Olive Oil, Dijon and Lemon Cole Slaw	
~ Green Chili Mac and Cheese Bake	
~ Grilled Santa Maria Tri Tip	
~ Lemon Rosemary Grilled Chicken Breasts	
~ Grilled Pineapple Tofu Burgers	
Option 21	24
~ Crisp Romaine Salad with French Vinaigrette	
~ Sautéed Spring Cauliflower	
~ Celery Root Whipped Potatoes	
~ Carved New York Strip with horseradish and au jus	
~ Tuscan Chicken Roulade with Tarragon Dijon Sauce	
~ Roasted Eggplant, Sundried Tomato and Goat Cheese Raviolis with Pistachio Butter	
Option22	19
~ Spinach Salad With Red Wine Vinaigrette	
~ Sautéed Seasonal Vegetables	
~ Pasta With Herb Butter Sauce	
~ Beef Stroganoff With Wild Mushrooms	
~ Turkey Meatballs With Chipotle BBQ Sauce	
~ Portobello Mushroom Stroganoff	
Option 23	19
~ Balsamic Summer Salad	
~ Leek And Brie Mashed Potatoes	
~ Cream Spinach	
~ Salisbury Steak With Onion Mushroom Sauce	
~ Artichoke And Tomato Chicken	
~ Pasta With Fresh Basil, Tomatoes And Zucchini	
Option 24	21
~ Tropical Salad With Pineapple Vinaigrette	
~ Southern New Potato And Green Beans	
~ Fried Okra And Peppers With Harrissa Aioli	
~ Fiery Flank Steak With Tomato Basil Jam	
~ Shrimp And Corn Cakes With Mango And Green Tomato Relish	
~ Vegan Linguini With Sweet Red Pepper Sauce, Yellow Tomato And Mozzarella	



Option 25	19
~ Three Bean And Waldorf Salad	
~ Broccoli Casserole	
~ Green Bean Amandine	
~ Rice A Roni Style Rice	
~ Swedish Meatballs	
~ Turkey A La King	
~ Grown Up Mac And Cheese With Caramelized Onions And Smokey Cheddar	
~ Potato Skins With Green Onions And Sour Cream (Vegetarian/No Bacon)	
Option 26	22
~ Sautéed Spinach And Arugula With Grape Tomatoes	
~ Roasted Herb Potatoes	
~ Beef, Mushrooms, Onions And Tomato Kabobs	
~ Chicken, Mushrooms, Onions And Pepper Kabobs	
~ Grilled Vegetable Kabobs	
Option 27	20
~ Feta, Cucumber and Tomato Italian Salad	
~ Sun-Dried Tomato Barley Pilaf	
~ Creamy Spring Peas and Pancetta	
~ Italian Vegetable Ratatouille	
~ Stuffed Beef Bresaola Rolls with Tomato Pan Jus	
~ Pan Seared Chicken Cutlets with Apple Cider Brown Gravy and Sauerkraut	
~ Spinach and Tomato Stuffed Shells with Basil Pomodoro Sauce	
Option 28	19
~ Marinated Kale Salad with Apples and Oranges with Mandarin Dijon Vinaigrette	
~ Fruit and Herb Wild Rice	
~ Roasted Truffle Brussels Sprouts and Persimmon	
~ Cranberry and Spinach Pork Loin with Winter Fruit Reduction	
~ Braised Chicken and Kale with Paprika and White Wine	
~ Cheese Raviolis Milanese	
Option 29	19
~ Basil Caesar Salad	
~ Roasted Garlic Mashed Potatoes	
~ Green Bean Casserole with Crispy Onions	
~ Broccoli Stuffing	
~ Pan Seared Pork Chops with Pear Chutney	
~ Roasted Sliced Turkey with Shitake Mushroom Glaze	
~ Grilled Eggplant and Feta Farfalle	



Option 30	19
~ Cranberry Spinach Salad With Balsamic Vinaigrette	
~ Mushroom And Onion Green Beans	
~ Linguini With Chipotle Red Pepper Sauce	
~ Grilled Pork Chops With Chorizo Chili	
~ Feta Basil Chicken Roulades With Roasted Pepper Sauce	
~ Swiss Chard With Bulgur And Walnuts	
Option 31	19
~ Haricot Vert and Tomato Salad with Crème Fraîche Dressing	
~ Corn and Summer Vegetable Sauté	
~ Cauliflower Mash	
~ Skillet Pork Chops with Peach and Sweet Onion Compote	
~ Chicken Cutlets with Strawberry Avocado Salsa	
~ Yellow Squash Ribbons with Parmesan and Red Onions	
Option 32	19
~ Black Bean And Couscous Salad	
~ Cuban Yellow Rice	
~ Sweet And Savory Sautéed Kale And Tostones	
~ Cuban Pork Roast With Citrus Glaze	
~ Grilled Jerk Chicken	
~ Jamaican Roasted Sweet Potatoes, Pearl Onions And Rosemary	
Option 33	22
~ Apple Cider Faro Salad with Fresh Vegetables	
~ Parmesan Roasted Squash Boats	
~ Kale and Cheddar Strata	
~ Braised Bone-in Short Rib	
~ Turkey Pot Pies	
~ Rigatoni Casserole	
~ Garlic Bread	
Option 34	20
~ Citrus Salad With Champagne Vinaigrette	
~ Twice Baked Potatoes	
~ Roasted Parsley and Tarragon Carrots	
~ Turkey Loaf And Marsala Gravy	
~ Grilled Lemon Dill Salmon Filets	
~ Faro And Vegetables Cabbage Rolls With Tomato Broth	
Option 35	19
~ Spinach Salad with Goat Cheese and Walnuts with Tarragon Vinaigrette	
~ Smokey Roasted Whole Mushrooms with Kale and Broccoli	
~ Kohlrabi Mash	
~ Apricot and Tequila Glazed Turkey	
~ Roasted Pork Loin with Roasted Apple and Cider Mustard Sauce	
~ Gnocchi with Squash and Kale	



Option 36 **19**

- ~ Arugula Salad With Red Onions And Roasted Tomatoes And Pomegranate With Balsamic Dressing
- ~ Seasonal Vegetable Display
- ~ Rice And Noodle Pilaf With Almonds
- ~ Roasted Turkey With Mango Salsa
- ~ Pork Medallions With Rosemary Olive Reduction
- ~ Vegetable Cabbage Rolls With Basil Pomodoro Sauce

Option 37 (Sliders) **20**

- ~ Anti Pasti Pasta Salad & Green Salad With Assorted Dressing
 - ~ Sautéed Seasonal Vegetables
 - ~ Assorted Mini Buns And Lettuce Cups
 - ~ Mini Burger Patties, Buffalo Chicken, Salmon Cakes
 - ~ Curried Tempeh Patties
- Accompanied With:
- ~ Iceberg Lettuce, Tomato, Sweet Vidalia Onions, Pickles, Peppers, Bacon And Cole Slaw
 - ~ Spicy Lime Yogurt Sauce
 - ~ Kiwi Pineapple Relish
 - ~ Mustards, Aioli, Ketchup, Ranch, BBQ Sauce, Bleu Cheese Sauce And Buffalo Sauce
 - ~ Cheddar, Gouda & Buffalo Mozzarella
 - ~ Sautéed Mushroom Onions

Option 38 (Jumbo Baked Potato Bar) **19**

- ~ Spinach Salad With Red Onions, Mushrooms And Eggs With Red Wine Vinaigrette
- ~ Sautéed Asparagus
- ~ Broccoli, Sautéed Mushrooms, Roasted Corn, Salsa And Chili
- ~ Caramelized Onions, Peppers
- ~ Grilled Chicken, Short Ribs, Bacon And Sautéed Seitan
- ~ Whipped Butter, Sour Cream, Green Onions, Cheddar Cheese And Cheese Sauce

Option 39 (Burger Bar) **19**

- ~ Green Salad With Assorted Dressing
- ~ Roasted Sea Salt Cauliflower
- ~ Seasoned French Fries
- ~ Sautéed Mushroom Onions
- ~ Angus Beef, Turkey And Vegetarian Burgers
- ~ Kaiser, Onion And Ciabatta Buns
- ~ Iceberg Lettuce, Tomato, Sweet Vidalia Onion, Pickles, Peppers And Bacon
- ~ Mustards, Mayonnaise, Ketchup And BBQ Sauce
- ~ Cheddar, Swiss And Gorgonzola



Option 40	20
~ Spinach Salad With Red Onions, Mushrooms And Eggs With Red Wine Vinaigrette	
~ Roasted Brussels Sprouts With Sea Salt	
~ Cheddar, Smoked Gouda And Gorgonzola Macaroni	
~ Grilled Dice Turkey	
~ Steak Diane Beef Strips and Bacon	
~ Vegetarian Balsamic Tofu	
~ Carrots	
~ Sautéed Mushrooms	
~ Green Onions, Peppers and Sautéed Mushrooms	
~ Broccoli, Tomatoes, Artichokes, Edamame Beans, Avocado, Salsa	
~ Truffle Oil, Hot Sauce, Mustards	
Option 41	19
~ Green Salad With Assorted Dressing	
~ Potato Salad	
~ Seasoned Onion Rings	
~ Polish, Italian, Hot Links, Chicken Apple, Hot Dogs And Vegetarian Sausages	
~ Seeded Sausage Buns And Vegan Bread	
~ Beef Chili And Vegetarian Chili	
~ Cheese, Onions, Sour Cream, Jalapenos And Diced Tomatoes	
~ Ketchup, Mustards, Relish And Sauerkraut	
Option 42	19
~ Pomegranate Feta Salad With Lemon Dijon Vinaigrette	
~ Celery Root And Pear Whipped Potatoes	
~ Roasted Apples And Brussels Sprouts	
~ Hot Italian Sausages with Spaghetti Squash	
~ Chicken Fried Turkey Breast With Cranberry Mustard Sauce	
~ Harvest Wild Rice Stuffed Acorn Squash	
Option 43	20
~ Red Bean Salad with Feta and Roasted Peppers	
~ Steamed Broccolini with Chili Lime Vinaigrette	
~ Cherry and Wild Rice Pilaf	
~ Garlic and Rosemary Whole Roasted Cornish Game Hen	
~ Grilled Bratwurst with Onion Mustard Sauce	
~ Seasonal Vegetable and Quinoa Stuffed Peppers	



Asian Cuisine:

- Option 44** **20**
- ~ Iceberg Salad With Miso Vinaigrette
 - ~ Sautéed Bok Choy And Carrots
 - ~ Steamed Brown Rice
 - ~ Butter Lettuce Cups And Flavored Wraps
 - ~ Thai Basil Turkey
 - ~ Peanut Curry Shredded Pork
 - ~ Furikake Fried Tofu Sticks
 - ~ Cucumbers, Lettuce, Bean Sprouts, Jalapenos, Do Chua, Peanuts, Cilantro, Green Onions & Lime
 - ~ Pickled Daikon Radish
 - ~ Roasted Oyster Mushrooms
 - ~ Cilantro Lime Sauce, Ponzu-Ginger Sauce, Peanut Sauce And Hoison Sauce
 - ~ Thai Basil and Sriracha Chili Paste
- Option 45** **19**
- ~ Asian Iceberg Salad With Five Spice Vinaigrette
 - ~ Oyster Sauce Chinese Long Beans With Baby Corn, Mixed Mushrooms And Carrots
 - ~ Ginger Scallion Fried Rice
 - ~ Crispy Pot Stickers With Dipping Sauces
 - ~ Orange Chicken
 - ~ Mongolian Beef With Crispy Noodles
 - ~ Vegetarian Tofu With Plum Sauce Chinese Broccoli
- Option 46** **22**
- ~ Napa Cabbage Asian Vinegar Slaw
 - ~ Chili Vegetable Stir Fry (Light Sauce)
 - ~ Green Pea And Egg Fried Rice (White And Brown)
 - ~ Crispy Chicken And Vegetable Pot Stickers With Dipping Sauces
 - ~ Sweet and Sour Chicken
 - ~ Honey Walnut Shrimp
 - ~ Snow Pea Tofu Vegetable Delight
- Option 47** **20**
- ~ Asian Napa Cabbage And Ramen Salad
 - ~ Plum Sauce Vegetable Stir Fry
 - ~ Vegetable Chow Mein
 - ~ Mongolian Beef With Green Onion And Rice Sticks
 - ~ Chinese BBQ Spare Ribs
 - ~ Sesame Asparagus Tofu



Option 48	21
~ Thai Cucumber And Peanut Salad	
~ Stir Fry Asian Vegetables	
~ Shitake Brown Rice	
~ Spicy Shrimp And Coconut Chili Stir Fry	
~ Teriyaki Beef With Mushrooms And Chestnuts	
~ Green Vegetable Curry	
Option 49	20
~ Thai Salad With Peanut Dressing	
~ Steamed White And Brown Rice	
~ Light Sauce Thai Vegetable Stir Fry	
~ Thai Basil Chicken	
~ Red Curry Shrimp And Vegetables	
~ Vegetarian Tofu Pad Thai Noodles	
Option 50	19
~ Crisp Vegetable Salad With Miso Vinaigrette	
~ Japanese Zucchini Sticks, Onions And Mushrooms	
~ Steamed White Rice	
~ Shoyu Chicken	
~ Pork Tonkatsu With Sauce	
~ Honey Sriracha Tofu With Stir Fry Bean Sprouts	
Option 51	24
~ Korean Cucumber Kimchi Salad	
~ Glass Noodles With Vegetables	
~ Sautéed Baby Bok Choy And Carrots	
~ Bulgogi Short Ribs	
~ Chicken Pho Noodle Bowls	
~ Tofu With Snap Peas, Shitake And Scallions	
Option 52	19
~ Asian Iceberg Salad With Five Spice Vinaigrette	
~ Oyster Sauce Chinese Long Beans With Baby Corn, Mixed Mushrooms And Carrots	
~ Ginger Scallion Fried Rice	
~ General Tsao's Chicken	
~ Crispy Pork And Vegetable Pot Stickers With Dipping Sauces	
~ Vegetarian Tofu And Chinese Broccoli With Plum Sauce	
Option 53	20
~ Spicy Mandarin Orange Salad With Sesame Vinaigrette	
~ Cauliflower Fried Rice	
~ Pad Kee Mao	
~ Black Pepper Beef And Cabbage Stir Fry	
~ Kung Pao Chicken	
~ Broccoli Tofu Stir Fry	



Option 54	20
~ Raw Pad Thai Salad	
~ Curry Pineapple Rice	
~ Pad Se Eew	
~ Thai Basil Chicken	
~ Thai Ginger and Sweet Red Chili Shrimp	
~ Panang Curry Tofu Vegetables	
Option 55	21
~ Celery, Cabbage and Carrot Salad with Sweet and Sour Vinaigrette	
~ Coconut milk stir-fry Vegetables with Mung Beans and Bamboo Shoots	
~ Garlic Fried Rice	
~ Grilled Chicken Adobo	
~ Filipino Beef Stir Fry	
~ Eggplant, Shitake Mushroom and Green Bean Adobo	
Option 56	24
~ Coconut Milk Chayote Squash and Green Beans	
~ Fried Garlic Rice	
~ Garlic Bok Choy with Oyster Sauce	
~ Vegetarian Lumpia	
~ Rock Crab Lumpia Rolls	
~ Soy Ginger Sauce, Sweet & Sour and Chili Mint Dipping Sauce	
~ Slow Cooker Adobo Chicken	
~ Filipino Pork Menudo	
~ Vegetarian Pancit Rice Noodles	
Option 57	22
~ Thai Tomato Basil Salad	
~ Asian Broccoli with Garlic	
~ Green Bean and Asparagus Flat Noodles	
~ Coconut Chili Brown Rice	
~ Thai Style Fish with Coconut Curry Broth	
~ Cilantro Chicken and Spicy Thai Noodles	
~ Pumpkin Thai Curry	
Option 58	22
~ Basil and Chili Salad with Mung Beans and Edamame Beans	
~ Thai Style Long Beans and Baby Corn	
~ Basmati Rice and Quinoa Pilaf	
~ Coconut Red Curry Shrimp and Mussels	
~ Thai Peanut Braised Pork	
~ Green Curry Tofu and Vegetables	



Mexican / Spanish Cuisine:

- Option 59** **19**
- ~ Vegetarian Taco Salad with Ranchera Dressing
 - ~ Crispy Corn Tortillas and Flour Tortillas
 - ~ Refried Beans and Spanish Rice
 - ~ Lettuce, Tomato, Onions, Cheese, Salsa, Sour Cream and Guacamole
 - ~ Picadillo Beef
 - ~ Salsa Chicken
 - ~ Grilled Vegetables with Tofu
- Option 60** **26**
- ~ Baja Salad with Limon Dressing
 - ~ Flour Tortillas, Corn Tortillas and Lettuce Cups
 - ~ Frijoles a la Charra
 - ~ Mexican Shrimp Cocktail with Chips
 - ~ Black Bean, Corn and Yellow Rice
 - ~ Lettuce, Tomato, Sour Cream, Cheese, Onions, Limes
 - ~ Diced Pineapple
 - ~ Guacamole, Roasted Salsa, Tomatillo with Avocado, Red Fire Salsa
 - ~ Stewed Tomatoes and Zucchini Rounds with Cheddar Cheese
 - ~ Carne Asada Al Pastor Tacos
 - ~ Chili Verde Chicken Enchiladas
 - ~ Black Bean and Sweet Potato Enchiladas
- Option 61** **19**
- ~ Jicama and Cucumber Salad with Chili Vinaigrette
 - ~ Avocado Salsa and Corn Salsa
 - ~ Tostada Shells and Chips
 - ~ Black Beans and Chili Verde Rice
 - ~ Lettuce, Tomato, Cheddar Cheese, Cheese Sauce, Sour Cream, Onions, Radishes and Jalapenos
 - ~ Latin Salsa Ground Beef, Grilled Chicken Breast and Vegan Sautéed Seitan with Chili Lime
- Option 62** **19**
- ~ Confetti Latin Salad with Creamy Adobo Vinaigrette
 - ~ Corn, Peas, Jicama, Sprouts, Beets
 - ~ Giant Flour Tortilla and Lettuce Cups
 - ~ Epazote Black Beans
 - ~ Tomatillo Rice and Spanish Barley
 - ~ Chips with Guacamole, Roasted Salsa, Corn Salsa and Roasted Summer Pepper Salsa
 - ~ Lettuce, Tomato, Sour Cream, Cheese, Onions, Carrots
 - ~ Grilled Chicken
 - ~ Pulled Pork Verde
 - ~ Spicy Spanish Roasted Yams and Yuca



Option 63	20
~ Mexican Cobb Salad with Salsa Vinaigrette	
~ Chips with Roasted Salsa, Tomatillo Salsa and Fuego Salsa	
~ Flour Tortillas	
~ Beer Braised Black Beans and Chili Lime Rice	
~ Lettuce, Tomato and Onions	
~ Sour Cream, Cheese and Avocado Crème	
~ Pork Al Pastor with Fresh Pineapple	
~ Chicken Chili Verde	
~ Mixed Bean, Vegetable and Quinoa Sauté	
Option 64 (Fajitas)	22
~ Spanish Citrus Salad	
~ Flour, Corn Tortillas an Lettuce Cups	
~ Bean a la Charra	
~ Spanish Rice or Spanish Quinoa	
~ Chips with Guacamole, Roasted Salsa, Tomatillo Salsa and Fuego Salsa	
~ Grilled Skirt Steak with Peppers and Onions	
~ Grilled Chicken with Peppers and Onions	
~ Grilled Vegetable and Tofu	
Option 65	20
~ Smokey Corn Salad	
~ Flour, Corn Tortillas and Lettuce Cups	
~ Lettuce, Tomato, Sour Cream, Cheese, Onions	
~ Beans a la Charra	
~ Mexican Barley Pilaf	
~ Chips with Guacamole, Roasted Salsa, Tomatillo Salsa and Fuego Salsa	
~ Beef Barbacoa	
~ Pork al Pastor with Pineapple	
~ Vegetarian Seven Layer Tortilla Pie	
Option 66	19
~ Black Eyed Pea and Cactus Salad	
~ Flour and Corn Tortillas	
~ Lettuce Cups	
~ Whole Mexican White Beans	
~ Yellow Rice & Spanish Faro Pilaf	
~ Chips with Guacamole, Roasted Salsa, Tomatillo Salsa and Fuego Salsa	
~ Lettuce, Tomatoes, Sour Cream, Cheese and Onions	
~ Pork Chili Verde	
~ Agave Marinated Roasted Chicken with Toasted Cumin Honey Glaze	
~ Sweet Potato and Black Bean Enchiladas	



Option 67	19
~ Mexican Market Salad with Lime Cilantro Vinaigrette	
~ Black Beans	
~ Green Chili Rice	
~ Roasted Corn on the cob	
~ Sour Cream, Salsa, Lettuce, Cheese, Jalapenos and Pico de Gallo	
~ Rojo Chicken Enchiladas	
~ Chili Verde Pork with Tortillas	
~ Verde Cheese and Poblano Enchiladas	
Option 68	20
~ Spanish Citrus Salad	
~ Cumin Cilantro Squash Sauté	
~ Spicy Pinto Bean a la Charra	
~ Mexican Quinoa Pilaf	
~ Guacamole, Salsa and Sour Cream	
~ Lettuce, Tomatoes, Onions and Cilantro	
~ Grilled Steak Enchiladas with Red Sauce and Cheese	
~ Green Chili, Cheese and Corn Tortilla Casserole	
Option 69	20
~ Black Bean and Corn Salad	
~ Flour and Corn Tortillas and Lettuce Cups	
~ Spanish Sour Cream Rice	
~ Tomatillo Quinoa	
~ Frijoles de Olla	
~ Chips with Guacamole, Roasted Salsa, Tomatillo Salsa and Fuego Salsa	
~ Lettuce, Tomato, Onions, Sour Cream and Cheese	
~ Pueblo Pork and Hominy Mole	
~ Chicken Chile Relleno with Ranchero Sauce and Cheese	
~ Mexican Stuffed Peppers	
Option 70	21
~ Green Cabbage Salad with Spiced Pepitas	
~ Refried Beans and Black Beans	
~ Yellow Rice	
~ Chips with Guacamole, Roasted Salsa, Tomatillo Salsa and Fuego Salsa	
~ Flour and Corn Tostada Shells and Lettuce Cups	
~ Flour and Corn Tortillas	
~ Lettuce, Tomato and Onions, Sour Cream and Cheese	
~ Green Chicken and Cheese Enchilada Pie	
~ Tequila Chipotle Shrimp Tostadas with Lime and Sour Cream	



Option 71	20
~ Watercress, Spinach, Avocado and Grilled Pineapple Salad with Cider Vinaigrette	
~ Mexican Quinoa Pilaf and Spanish Rice	
~ Epazote Black Beans	
~ Flour Tortillas, Crunchy Corn Tortillas and Lettuce Cups	
~ Lettuce, Tomato and Onions	
~ Sour Cream and Cheese	
~ Braised Pork cooked in Orange, Milk, Beer and Coke	
~ Madrid Spanish Chicken	
~ Grilled Fajita Style Vegetables	
Option 72	22
~ Arugula Mango Salad with Grilled Mushrooms and Red Pepper Vinaigrette	
~ Argentine Potato Salad	
~ Black Bean a la Olla	
~ Cilantro Rice	
~ Cinnamon and Sugar Grilled Pineapple	
~ Red Pepper Chimichurri, Aji Amarillo and Mohlo a Campanha Sauces	
~ Brazilian Chicken with Coconut Milk	
~ Argentine Beef Empanadas	
~ Apple BBQ Lentil Stew	
~ Bunuelos De Espinaca (Spinach Fritters)	
Option 73	22
~ Beet Red Salad	
~ Tortilla Chips and Lettuce Cups	
~ Ceviche Bar with Shrimp and Avocado, Peruvian Tilapia and Mango	
~ Aji Sauce	
~ Roasted Purple Potatoes with Tomatoes and Basil	
~ Cilantro Rice	
~ Spicy Peruvian Pork	
~ Lomo Saltado Beef	
~ Warm Quinoa with Sweet Potatoes and Mushrooms	
Option 74	21
~ Cucumber Chili Salad	
~ Emilia's Cuban Black Beans	
~ Cuban Carrot and Onion Millet	
~ Flour, Corn Tortillas and Lettuce Cups	
~ Cuban Roja Vieja	
~ Camarones Enchilada with Brown Rice	
~ Spaghetti with Cuban Red Sauce	
~ Grilled Squash with Avocado and Mango Salsa	



Option 75	22
~ Roasted Carrots, Fennel and Mint Salad	
~ Sautéed Spinach, White Beans and Pine Nuts	
~ Green Beans with Smoked Paprika and Almonds	
~ Andouille Sausage, Chicken, Shrimp and Mussels Paella	
~ Churrasco Beef with Chimichurri Sauce	
~ Spanish Vegetables and Potato Tortilla Omelet	
Option 76	22
~ Spanish Caesar Salad	
~ Bean a la Charra	
~ Green Chili Corn Rice	
~ Salsas and Tortillas	
~ Beef Carne Adovada	
~ Spanish Garlic Butter Shrimp	
~ Black Bean and Quinoa Enchilada Bake	
Option 77	21
~ Spanish Citrus Salad	
~ Cumin Cilantro Asparagus Sauté	
~ Mexican Quinoa	
~ Salsa and Sour Cream	
~ Grilled Achiote Pork Chops	
~ Shrimp Enchiladas	
~ Green Chili and Corn Casserole	
Option 78	20
~ Avocado Salad with Tomatoes, Lime and Toasted Cumin Vinaigrette	
~ Sweet Corn Tomalito	
~ Roasted Yams with Spicy Avocado Crème	
~ Mayan Couscous	
~ Avocado and White Fish Ceviche with Chips	
~ Peach Salsa, Habanero Salsa and Pico De Gallo	
~ Mexican Sour Cream	
~ Banana Leaf Pork Tamales with Red Sauce	
~ Oaxaca Roasted Chicken Breast with Chili Verde and Queso Fresco	
~ Beer Bean Stuffed Poblano Peppers	
Option 79	22
~ Mexican Chophouse Salad with Papaya Dressing	
~ Drunken Peruvian Beans with Cilantro and Tomato	
~ Latin Red Rice	
~ Achiote Duck Quesadillas with Papaya and Smoked Cheese	
~ Pork Colorado Enchiladas	
~ Vegetarian Sope Cups with Black Beans, Plantains, Avocado Crème and Cotija Cheese	



- Option 80** **19**
- ~ Tomatillo Caesar with Cilantro Vinaigrette
 - ~ Smoked Mashed Potatoes with Epazote and Garlic
 - ~ Mexican Zucchini Sauté
 - ~ Red Chili Beef Machaco Tacos with Cilantro, Queso Sauce, Pickled Red Onions and Green Chili Relish
 - ~ Turkey Picadillo stuffed Pascilla Peppers with Smoked Ancho Chili Sauce
 - ~ Chipotle Asparagus Quesadillas with Tomatillo Crème

Italian Cuisine & Pastas

- Option 81 (Pasta Bar)** **19**
- ~ The Big Italian Salad
 - ~ Parmesan and Mozzarella Cheese
 - ~ Garlic Bread
 - ~ Penne Pasta, Beef Raviolis and Cheese Tortellini
 - ~ Bolognese Sauce, Broccoli Cheddar Sauce, Pomodoro Sauce
 - ~ White Clam Sauce
 - ~ Pesto Sauce
 - ~ Grilled Chicken Breast Slices
 - ~ Italian Meatballs
 - ~ Sausage with Peppers and Onions
 - ~ Sautéed Seasonal Vegetables

- Option 82** **19**
- ~ Vegetarian Baby Kale Antipasti Salad
 - ~ Assorted Spring Vegetable Sauté
 - ~ Garlic Bread
 - ~ Spaghetti and Meatballs
 - ~ Turkey Tetrazzini
 - ~ Linguine Caprese with Tomato, Basil and Mozzarella

- Option 83** **20**
- ~ Italian Misto Salad with Orange Vinaigrette
 - ~ Sautéed Green Beans and Peppers
 - ~ Brown Mustard Fingerling Potatoes
 - ~ Beef and Sausage Lasagna
 - ~ Bone in Roasted Chicken with Cacciatore Sauce
 - ~ Portobello and Spinach Lasagna

- Option 84** **19**
- ~ Caesar Salad with 2 Dressings
 - ~ Roasted Mixed Italian Vegetables
 - ~ Hoagie Rolls, Lettuce Cups and Whole Wheat Buns
 - ~ Marinara, Pesto and Alfredo Sauces
 - ~ Provolone, Mozzarella, Parmesan Cheeses
 - ~ Lettuce, Sprouts, Tomatoes, Arugula, Spinach, Sautéed Mushrooms, Peppers and Onions
 - ~ All Beef, Italian and Turkey Meatballs
 - ~ Tofu Meatball



Option 85	22
~ House Green Salad with 2 House Made Dressings	
~ Pesto Potato Salad	
~ Confetti Corn	
~ Carrots with Chick Peas and Pine Nuts	
~ Pan Seared Trout with Heirloom Tomato Basil Sauté	
~ Roasted Za'atar Chicken	
~ Roasted Vegetable and Barley Bowl with Green Tahini Sauce	
Option 86	19
~ Classic Panzanella Salad (Tuscan-Style Tomato and Bread Salad)	
~ Barley Rice Pilaf	
~ Caramelized Onion Scalloped Potatoes	
~ Baked Oregano Tomatoes	
~ Italian Green Beans with Peppers and Almonds	
~ Three Meat and Cheese Stuffed Shells with Oregano Red Sauce	
~ Braised Chicken with Apples and Calvados	
~ Gambone Mushrooms and Ricotta Stuffed Manicotti with Basil Red Sauce	
Option 87	20
~ Citrus Salad with Champagne Vinaigrette	
~ Twice Baked Potatoes	
~ Roasted Parsley and Tarragon Carrots	
~ 3 Meat Italian Mushroom Meat Loaf with Marsala Gravy	
~ Grilled Lemon Dill Salmon Filets	
~ Faro and Vegetables Cabbage Rolls with Tomato Broth	
Option 88	19
~ Marinated Kale Salad with Apples and Oranges tossed in a Mandarin Dijon Vinaigrette	
~ Roasted Truffle Brussels Sprouts and Persimmon	
~ Fruit and Herb Wild Rice	
~ Cranberry and Spinach Pork Loin with Seasonal Fruit Reduction	
~ Braised Chicken and Kale with Paprika and White Wine	
~ Cheese Raviolis Milanese	
Option 89	20
~ Roasted Garlic Ciabatta Crouton Caesar Salad	
~ Steamed Broccoli with Lemon	
~ Creamy Polenta with Chunky Roasted Tomato Sauce	
~ Linguini Vongole with Clams	
~ Chicken Parmesan	
~ Corncake Stacks with aged Cheddar and Arugula	



Option 90	24
~ Romaine and Red Leaf Salad with Seasonal Vegetables with Grape Vinaigrette	
~ Roasted Asparagus and Baby Carrots	
~ Roasted and Sliced Airline Turkey Breast with Lemon Sage Sauce	
~ Braised Lamb Shank with Italian Style Apple Curry Sauce	
~ Saffron Risotto	
~ Quinoa Cabbage Rolls with Fresh Herb Broth	
Option 91	20
~ Mixed Green Salad with Raspberry Vinaigrette	
~ Sautéed Squash Rounds with Tomato and Chick Peas	
~ Sun-Dried Tomato Rice Pilaf	
~ Grilled Salmon with Roma Tomato and Hearts of Palm Relish	
~ Herb Crusted Asiago Crusted Fried Chicken	
~ Saffron Risotto Stuffed Peppers	
Option 92	26
~ Green Salad with Dressing	
~ Roasted Seasonal Vegetables	
~ Linguini with Pomodoro Sauce	
~ Crab Cioppino with Calamari	
~ Grilled Chicken Parmesan	
~ Cheese Tortellini with Pesto Pomodoro Sauce	
~ Fresh Sourdough Bread	
Option 93	19
~ Feta, Cucumber and Tomato Italian Salad	
~ Sundried Tomato Barley Pilaf	
~ Spinach and Tomato Stuffed Shells with Basil Pomodoro Sauce	
~ Italian Vegetable Ratatouille	
~ Chicken Picatta	
~ Italian Beef Sandwiches with House Cured Pickled Vegetables	
Option 94	19
~ Italian Three Bean Salad	
~ Roasted Spring Vegetables with Italian Herbs	
~ Penne Pasta with Marinara	
~ Chicken Parmesan	
~ Braised Meatballs in Pomodoro Sauce	
~ Eggplant Parmesan	



Option 95	19
~ Apple and Sunflower Seed Salad	
~ Roasted Squash 1/2 moons with Sage Walnut Brown Butter	
~ Smoked Chili Potato Gratin	
~ Chicken Florentine with Baby Spinach and Tomatoes	
~ Butternut Squash and Wild Mushroom Lasagna	
~ Parpadelle Pasta with Bacon Broccoli Rabe and Pine Nuts	
Option 96	20
~ Wild Rocket and Parmesan with Lemon Vinaigrette	
~ Italian Peas and Pearl Onions	
~ Creamy Rosemary Parmesan Polenta	
~ Tuscan White Beans with Pesto Dollop	
~ Chicken Wild Mushroom Scaloppini	
~ Classic Italian Sausage with Pepper, Onions and Penne Pasta	
~ Cheese Tortellini w/ Sautéed Tomatoes and Spinach	
Option 97	21
~ Arugula, Beet and Mandarin Orange Salad with Goat Cheese and Tarragon Vinaigrette	
~ Roasted Brussels Sprouts with Sherry Cream Sauce	
~ Pasta with Pumpkin and Sausage Crumbles	
~ Gluten Free Pasta with Artichokes and Sundried Tomato	
~ Chicken and Eggplant Alfredo	
~ Autumn Cider Herbed Salmon	
~ Spinach and Wild Mushroom Quiche	
Option 98	19
~ Marinated Italian Vegetable Salad	
~ Barley Pilaf	
~ Italian Herb Sautéed Vegetables	
~ Garlic Bread	
~ Chicken Cannelloni with Milanese Sauce	
~ Pork Scaloppini with Green Peppercorn Sauce	
~ Gnocchi with Pesto	
Option 99	24
~ Spinach Salad with Warm Bacon Vinaigrette	
~ Garlic and Balsamic Italian Kale Sauté	
~ Penne Pasta with Vodka Sauce	
~ Parmesan Deviled Chicken	
~ Individual French Onion Soup with Braised Short Ribs	
~ Eggplant Rollatini	



- Option 100** **19**
- ~ Strawberry Spinach Salad with Balsamic Dressing
 - ~ Sautéed Snap Peas and Peppers
 - ~ Roasted Fingerling Potatoes
 - ~ Grilled Chicken Pepperoni with Marinara Sauce
 - ~ Roasted Pork Loin with Wild Mushrooms
 - ~ Spring Pea and Sundried Tomato Risotto

- Option 101** **20**
- ~ Spinach Harvest Salad
 - ~ Zesty Romano Green Beans and Kale
 - ~ Mushroom and Fall Squash Barley Risotto
 - ~ Cheddar, Parmesan and Sweet Apple Stuffed Chicken Breasts
 - ~ Brasato al Barolo - Braised Chuck Roast in Red Wine Sauce
 - ~ Eggplant Parmesan Casserole

- Option 102** **22**
- ~ Spring Green Salad with Chopped Eggs, Beans, Mushrooms and Sunflower Seeds
 - ~ Tuscan White Beans
 - ~ Sautéed Fava Beans with Roasted Red Peppers
 - ~ Roasted Chicken with Fresh Tomato, Broccoli and Cheddar Cheese
 - ~ Roasted Leg of Lamb Raviolis with Marsala Rosemary Glaze
 - ~ Spring Asparagus Risotto with Marinated Sundried Tomatoes

Mediterranean Cuisine:

- Option 103** **20**
- ~ Mixed Green Greek Salad with Lemon Herb Vinaigrette
 - ~ Sautéed Kale and Roasted Carrots
 - ~ Roasted Mediterranean Potato Wedges
 - ~ Pitas and Lettuce Cups
 - ~ Grilled Chicken and Grilled Steak with Mushrooms and Onions
 - ~ Bacon, Falafels and Hummus
 - ~ Marinated Beans
 - ~ Lettuce, Tomato, Cucumbers, Sweet Onion Broccoli, Spinach
 - ~ Peppercinis, Sprouts and Roasted Peppers
 - ~ Feta & Jack Cheese
 - ~ Tzatziki, Tahini, Citrus Artichoke, Bleu Cheese and Ranch Sauces



Option 104	20
~ Greek Salad	
~ Sautéed Kale and Roasted Carrots	
~ Greek Feta and Garlic Herb Fries	
~ Flat Top Greek Pitas and Lettuce Cups	
~ Hummus, Marinated Beans, Lettuce, Tomato, Cucumbers, Sweet Onion Broccoli, Spinach, Peppercinis and Sprouts	
~ Olives and Roasted Pepper	
~ Feta & Jack Cheeses	
~ Tzatziki, Tahini, Citrus Artichoke, Bleu Cheese and Ranch Sauces	
~ Chicken, Pork and Lamb Gyro Meat	
~ Vegetarian Falafels	
Option 105	21
~ Tropical Green Salad with Pineapple Vinaigrette	
~ Watermelon Cilantro Tropical Salsa	
~ Banana Salsa and Habanero Salsa	
~ Trinidad Curried Potatoes and Green Beans	
~ Jamaican Coconut Rice	
~ Cuban Black Beans	
~ Grilled Jerk Chicken	
~ Caribbean Holiday Shrimp	
~ Vegan Caribbean Stew	
Option 106	21
~ Kale Cranberry Pumpkin Seed Salad	
~ Vegetable Korma	
~ Naan	
~ Curried Barley Basmati Pilaf	
~ Indian Butter Chicken	
~ Shrimp and Pineapple Curry	
~ Eggplant and Squash Curry	
Option 107	20
~ Greek Marinated Salad	
~ Briami Baked Eggplant, Portobello, Peppers and Tomatoes	
~ Couscous, Feta and Tomato Salad with Marjoram Vinaigrette	
~ Chicken Souvlaki with Tzatziki Sauce	
~ Mediterranean Beef Moussaka	
~ Aegean Vegetarian Stuffed Zucchini	



Option 108	21
~ Carrot and Bean Sprout Salad	
~ Indian Carrot Rice or Curried Barley Pilaf	
~ Spicy Dahl with Spinach and Chick Peas	
~ Raita, Coconut, Mint and Tomato Chutneys with Naan	
~ Vegetable Bhaji	
~ Indian Tandoori Chicken	
~ Prawn Malai Curry	
~ Tofu Coconut Keema	
Option 109	21
~ Indian Cole Slaw	
~ Cauliflower Aloo Gobi	
~ Briyani Rice	
~ Tandori Chicken	
~ Shrimp Tiki Masala	
~ Samosas with Mint Chutney	
Option 110	20
~ Romaine, Apple, Pecan and Bleu Cheese Salad	
~ Roasted Fingerling Potatoes with Whole Grain Mustard	
~ Gingered Pears and Parsnips	
~ Curried Chicken Breasts and Thighs with Pomegranate Mint Sauce	
~ Herb Marinated and Roasted Rump Roast with Horseradish Au Jus	
~ Spicy Tomato Marinara Spaghetti Squash Bowls	
Option 111	21
~ Carrot and Bean Sprout Salad	
~ Spicy Indian Green Beans	
~ Basmati Rice with Caraway	
~ Spicy Dahl with Spinach and Chick Peas	
~ Coconut, Mint and Tomato Chutney with Naan	
~ Chicken Vindaloo	
~ Shrimp and Pineapple Curry	
~ Spicy Vegan Potato Curry	
Option 112	26
~ Curried Green Bean Salad	
~ Naan Bread	
~ Vegetable Biryani Rice	
~ Chana Masala Chickpeas	
~ Indian Coconut Curry Branzino	
~ Bunjal Chicken	
~ Shahi Paneer	



- Option 113** **22**
- ~ Basil and Chili Salad with Mung Beans and Edamame Beans
 - ~ Thai Style Long Beans and Baby Corn
 - ~ Basmati Rice and Quinoa Pilaf
 - ~ Coconut Red Curry Shrimp and Mussels
 - ~ Thai Peanut Braised Beef and Noodles
 - ~ Green Curry Tofu and Vegetables

Hawaiian Cuisine

- Option 114** **26**
- ~ Tortellini Primavera Salad
 - ~ Steamed Broccoli with Tarragon Vinaigrette
 - ~ Parmesan Roasted Corn on the Cob
 - ~ Spiced up Tartar Wedges
 - ~ Grilled Pork and Pineapple Kabobs with Jerk Marinade
 - ~ Chicken Tikka Kabobs with Lime Juice Yogurt
 - ~ Sword Fish and Squash Kabobs with Rosemary
 - ~ Grilled Vegetable Kabobs

- Option 115** **21**
- ~ Tropical Salad with Pineapple Vinaigrette
 - ~ Grilled Baby Bok Choy with Sea Salt and Lemon Sesame Vinaigrette
 - ~ Coconut Brown Rice
 - ~ Kahlua Pork and Cabbage
 - ~ Hawaiian Sweet and Sour Pineapple Shrimp
 - ~ Tofu Scallops with Sweet Chili Sauce and Baby Corn

- Option 116** **24**
- ~ Okinawa Sweet Potato Tropical Salad with Pineapple Vinaigrette
 - ~ Island Style Fried Rice
 - ~ Hawaiian Glazed Vegetables
 - ~ Grilled Hawaiian Chicken
 - ~ Grilled Mahi Mahi with Pineapple Relish
 - ~ Sesame Crusted Tofu with Shiso Ginger Sauce

- Option 117** **26**
- ~ Diced Seasoned Ahi Tuna, Salmon or Teriyaki Chicken
 - ~ Seasoned Tofu Hiyayakko
 - ~ Sushi Rice, Brown Rice and Glass Noodles
 - ~ Napa Cabbage, Bok Choy, Shitake and Trumpet Mushrooms
 - ~ Egg, Japanese Eggplant, Burdock Root, Gobo, Corn, Bean Sprouts, Pickled Seaweed and Edamame
 - ~ Sliced Brown Onion, Chopped Green Onion, Slices of Avocado, Cherry Tomatoes, Cucumbers, Sesame Seed and Roe drizzled with Soy Sauce
 - ~ Unagi Sauce, Shoyu Sauce and Spicy Chili Aioli
 - ~ Furikake and Togarashi Spice
 - ~ Stir Fry Japanese Vegetables, Hawaiian Macaroni Salad and Japanese Sesame Green Salad



Vietnamese Cuisine

- Option 118** **20**
- ~ Green Papaya Salad and Cold Rice Noodle Salad
 - ~ Vietnamese Vegetarian Spring Rolls with Chili Mint and Peanut Sauces
 - ~ Mixed Fried Rice
 - ~ Spicy Green Beans with Oyster Mushrooms and Garlic
 - ~ Pork Meatballs, Sliced Broiled Chicken and Lemon Grass Beef
 - ~ Crispy Marinated Tofu
 - ~ Bahn Mi Rolls
 - ~ Cucumbers, Lettuce, Bean Sprouts, Jalapenos, Do Chua, Peanuts and Mayonnaise
 - ~ Hot chili Mayo, Cilantro Lime Sauce, Ponzu Ginger Sauce and Peanut Sauce
 - ~ Thai Basil, Cilantro Leaves, Green Onions and Limes
 - ~ Sriracha Sauce Chili Paste
- Option 119** **20**
- ~ Iceberg Salad with Miso Vinaigrette
 - ~ Sautéed Bok Choy and Carrots
 - ~ Jasmin Rice and Brown Rice
 - ~ Vermicelli Rice Noodles
 - ~ Marinated Grilled Chicken and Pork
 - ~ Sesame Crusted Tofu
 - ~ Cucumbers, Lettuce, Bean Sprouts, Jalapenos, Do Chua and Peanuts
 - ~ Cilantro Lime Sauce, Ponzu Ginger Sauce, Peanut Sauce and Pho Chicken Broth
 - ~ Thai Basil, Cilantro Leaves, Green Onions and Limes
 - ~ Sriracha Sauce Chili Paste
- Option 120** **22**
- ~ Japanese Sesame Green Salad
 - ~ Fried Vegetable Rice
 - ~ Stir Fry Japanese Vegetables
 - ~ Ramen Noodles, Glass Noodles and Chow Mein Noodles
 - ~ Sliced Chicken, Beef and Pork
 - ~ Potato Starch Tofu
 - ~ White and Dark Miso Broth
 - ~ Pho Chicken Broth and Vegetable Broth
 - ~ Napa Cabbage and Bok Choy
 - ~ Shitake and Trumpet Mushrooms
 - ~ Egg, Green Onions, Japanese Eggplant, Burdock Root, Gobo, Corn, Bean Sprouts and Wakame
 - ~ Furikake and Togarashi Spice



Desserts:

Classic Cookies: \$3.00 Specialty Cookies: \$4.00

Classic Bars and Brownies: \$4.00

Cookies and Brownies: \$4.00

Assorted Gourmet Dessert Display:

\$3.00 (1 piece per person)

\$6.00 (2 pieces per person)

\$9.00 (3 pieces per person)

Classic Drop Cookies: \$3.00

Chocolate Chip - *Semi Sweet Chocolate Chips*

Snickerdoodles - *Cinnamon & Sugar*

White Chocolate Cranberry Oatmeal – *White Chocolate Chips & Tart Dried Cranberries*

Oatmeal Raisin – *Dark Raisins With A Hint Of Orange Zest*

Double Chocolate – *Cocoa, Semi Sweet & Milk Chocolate Chips*

Cookies & Crème Chocolate Chunk – *Bittersweet Chocolate Chunks & Crushed Cookies & Crème*

Milk Chocolate Toffee Espresso – *Milk Chocolate Chips & Toffee Bits*

Double Peanut Butter – *Chunky Peanut Butter & Peanut Butter Chips*

Specialty Cookies: \$4.00

Coconut Macaroon – *Moist Tender Coconut, Gluten Free*

Vanilla Jam Thumbprint – *Vanilla Cream Cheese Cookie Filled With House made Preserves*

Lemon Pistachio Teacake – *Lemony Toasted Pistachio Butter Cookie Dusted With Powdered Sugar*

Bars: \$4.00

Double Fudge Brownie – *Fudgy Brownie Studded With Semi Sweet Chocolate Chips*

Malted Cream Cheese Swirled Brownie – *Fudgy Brownie Swirled With Sweet Malted Cream Cheese*

Almond Toffee Fudge Brownie – *Fudgy Brownie Studded With Toasted Almond And Toffee Bits*

White Chocolate Blondie - *Chewy Brown Sugar Blondie Studded White Chocolate Chips*

Pecan Butterscotch Blondie – *Chewy Brown Sugar Blondie Studded With Toasted Pecans And Butterscotch Chips*

Cookies & Crème Blondie – *Chewy Brown Sugar Blondie Studded With Crushed Cookies & Crème*

Lemon Bar – *Shortbread Crust Layered With Sweet Tangy Lemon Filling*

Caramel Almond Pretzel Bar – *Shortbread Crust Layered With Caramel, Toasted Almonds And Crushed Pretzels*

Berry Crumble Bar – *Shortbread Crust Layered With Mixed Berry Filling And Oat Streusel Topping*

Southern Chess Bar – *Oatmeal Cookie Crust Layered With Buttery Sweet Cornmeal & Brown Sugar Filling Laced With Bourbon*

Rocky Road Bar – *Graham Cracker Crust Topped With Mini Marshmallows, Walnuts & Chocolate Ganache*

Rice Krispy Treat – *Crispy Puffed Rice Cereal Bounded In Chewy Buttery Marshmallow Crème*



Tartlets/Mini Pies: \$4.00

Key Lime Tart - *Graham Crust Filled With Sweet Tangy Key Lime Custard, Topped With Whipped Cream & White Chocolate Curls*

Apple Crumble Pie – *Sweet Pastry Crust Filled With Cinnamon Spiced Apple, Topped With Oat Streusel*

Seasonal Fruit Crumble Pie – *Sweet Pastry Crust With Seasonal Fruit Filling, Topped With Oat Streusel*

S'mores Tart – *Graham Crust Filled With Milk Chocolate Ganache, Topped With Toasted Marshmallow Crème*

Lemon Tart – *Sweet Pastry Crust Filled With Sweet Tangy Lemon Curd*

Salted Caramel Chocolate Tart – *Sweet Chocolate Pastry Layered With Salted Caramel & Bittersweet Chocolate Ganache, Topped With Sea Salt*

Sweet Bites: \$4.00

Salted Caramel Peanut Butter Cup - *Dark Chocolate Cup Layered With Salted Caramel & White Chocolate Peanut Butter Ganache*

House made Marshmallow – *Pillowy Light Sweet Confection*

Cinnamon Crunch Cluster – *Crispy Crunchy Cinnamon Cereal Bound In White Chocolate*

Chocolate Mousse Cup – *Dark Chocolate Shell Filled With Decadent Bittersweet Chocolate Mousse*

Matcha Green Tea Mousse Cup – *Dark Chocolate Shell Filled With Light Matcha Green Tea Mousse*

Profiterole – *Cream Puff Pastry Filled With Vanilla Custard, Glazed In Dark Chocolate*

Assorted Truffle Cups – *White & Dark Chocolate Cups Layered With A Variety Of House made Truffle Fillings (E.G. Irish Crème, Spiced Mexican Chocolate, Mint, Passion Fruit, Raspberry, Kahlua)*

Petit Desserts in Cups: \$4.00

Mini Black Forest Cheesecake Parfait - *Dark Chocolate cake layered with white chocolate cheesecake mousse, brandied cherries, whipped cream and dark chocolate shavings (W, D, E)*

Mini Eton Trifle - *Crushed meringue layered with champagne zabaglione, mixed berry compote and chantilly cream (D, E)*

Mini Banoffee Parfait - *Dark Chocolate cake layered with banana rum custard, dulce de leche and banana (W, D, E)*

Mini Coconut Passion Fruit Panna Cotta - *Creamy coconut panna cotta topped with passion fruit gelee (D)*

Mini Milk Chocolate Salted Caramel Parfait - *Dark Chocolate cake layered with salted caramel, milk chocolate mousse, honeycomb and chantilly cream (W, D, E)*

Mini Blood Orange Vanilla Bean Panna Cotta - *Buttermilk vanilla bean panna cotta layered with blood orange gelee (D)*

Mini Neapolitan - *Layers of Dark Chocolate, white chocolate and Strawberry creme panna cotta (D)*



Mini Cupcakes:

- Vanilla** – *Vanilla Cupcake With Vanilla Italian Butter Cream Frosting*
- Chocolate** – *Devil's Food Cupcake With Chocolate Ganache Frosting*
- Lemon** – *Lemon Cupcake With Lemon Curd Butter Cream Frosting*
- Red Velvet** – *Red Velvet Cupcake With Cream Cheese Frosting*
- Carrot Pineapple** – *Carrot Pineapple Cupcake With Cream Cheese Frosting*
- Banana Peanut Butter** – *Banana Cupcake With Peanut Butter Cream Frosting*

Buffet Desserts: \$5.00 per person

- Seasonal Fruit Cobbler** - *Fresh Seasonal Fruit Baked With Sweet Biscuit Topping, Served With Side Of Whipped Cream*
- Seasonal Fruit Crisp** – *Fresh Seasonal Fruit Baked With Oat Streusel Topping, Served With Side Of Whipped Cream*
- Apple Cinnamon Roll Bread Pudding** - *Brioche & Croissant Baked In Rich Custard, Swirled With Cinnamon & Apples, Drizzled With Sour Cream Glaze*
- Banana Nutella Bread Pudding** – *Brioche & Croissant Baked In Rich Banana Custard, Swirled & Drizzled With Nutella*

Plated Desserts: \$9.00 per person

- Chocolate Banana Dulce De Leche Tart** - *with Chantilly Cream, Banana Toffee Crunch, Salted Caramel Sauce*
- Coffee Creme Cake** - *with Honeycomb Crunch Served With Blood Orange Sauce*
- White Chocolate Raspberry Ripple Mousse** - *with Midnight Chocolate Cake, Served With Raspberry And Bittersweet Chocolate Sauces*
- Key Lime Cheesecake Semifreddo** - *with Ginger Oat Crumble, Served Mixed Berry Wine Compote*
- Coconut Panna Cotta** - *with Passion Fruit Gelee, Served With Coconut Macaroon "Cigarette"*
- Eton Trifle** – *Crushed Meringue Layered With Champagne Zabaglione, Mixed Berry Compote, And Chantilly Cream*
- Black Forest Cheesecake Parfait** – *Dark Chocolate Cake Layered With White Chocolate Cheesecake Mousse, Brandied Cherries, Whipped Cream And Dark Chocolate Shavings*
- Warm Chocolate Peanut Butter Truffle Cake** - *served With Crushed Peanut Brittle, Salted Caramel And Chantilly Cream*



Dessert Bars

Custom Cupcake Bar 7

Please select 1 for each 20 guests

- **Vanilla** – Vanilla Cupcake With Vanilla Italian Butter Cream Frosting
- **Chocolate** – Devil's Food Cupcake With Chocolate Ganache Frosting
- **Lemon** – Lemon Cupcake With Lemon Curd Butter Cream Frosting
- **Red Velvet** – Red Velvet Cupcake With Cream Cheese Frosting
- **Carrot Pineapple** – Carrot Pineapple Cupcake With Cream Cheese Frosting
- **Banana Peanut Butter** – Banana Cupcake With Peanut Butter Cream Frosting

Shortcake Bar 7

Tender Sweet buttermilk shortcake served with your choice of three (3) of the following accompaniments:

- **Apple** - Sautéed in brown butter, sugar, cinnamon and ginger
- **Peach** - Sautéed in brown butter, sugar, vanilla bean and cinnamon
- **Cherry** - Sautéed in butter, sugar, vanilla and a hint of almond
- **Strawberries** - Lightly macerated in vanilla sugar and lemon
- **Seasonal Fresh Berries** - Lightly macerated in vanilla sugar and lemon
- **Blueberries** - Lightly macerated in lemon and sugar
- **Whipped Cream** - Sweetened with sugar and vanilla bean

Hot Fudge Brownie Bar 8

- **House Made Double Chocolate Fudge Brownies** studded with semi-sweet chocolate chips
- **White Chocolate Blondies** studded with white chocolate chips

~ Served with Vanilla Ice Cream, Hot Fudge, Caramel Topping, Whipped Cream, Cherries, and Nuts.

Sundae Bar 8

Vanilla, Chocolate and Strawberry Ice Cream served with the following Assorted Toppings

Chocolate, Caramel and Strawberry Sauce
Whipped Cream
Nuts
Cherries
M&M's

Crushed Oreos
Crushed Peanut Butter Cups
Sprinkles
Sliced Strawberries
Sliced Bananas

Candy Bar 10

A colorful assortment of favorite sweets, artfully displayed in Apothecary Jars - including Hard, Soft, Sour, and Chocolate Candies.



Wood Fire Pizzas

Minimum of 30 guests

\$35 per person

****2 hour service includes chef on site, Two (2) Salads, Four (4) pizzas and Dessert**

Please select two (2) Salads:

- Summer Chopped Salad
with Grilled Corn, Poblano Peppers, Cucumber and Red Onion with Cilantro Lime Vinaigrette
- Classic Caesar
with Romaine Hearts, House made Croutons, Caesar Dressing and Balsamic Vinaigrette
- Justin's Signature Pasta Salad
with Sundried Tomatoes, Spinach, Feta and Pepitas

Select Four (4) Pizzas:

- Smoked tomato oil and four cheese with fresh spinach
- Smoked Salmon, Artichoke Heart, Pumpkin Seeds, Brie and Red Pepper Sauce
- Feta, Spinach, Red Onion Marmalade and marinated tomato with oregano Pomodoro sauce
- Pulled BBQ, Caramelized onions, roasted tomatoes and white New York Cheddar
- Wild Boar Sausage, chanterelle mushrooms, caramelized onions and Cambazola cheese
- Pesto Chicken with goat cheese, sundried tomatoes and pine nuts
- Trio of Wild Mushrooms with truffle sage sauce
- Apple Sausage, Asian pear, arugula pesto and smoked gouda
- Roasted duck, sweet & spicy mustard sauce, brie and roasted red bell peppers
- Braised leek and artichoke, spicy Pomodoro sauce and Fontina cheese
- Pulled BBQ Pork, caramelized onions, roasted tomatoes and purple moon cheddar
- Roasted Bosc Pears and Rhubarb, crispy prosciutto bits with gorgonzola sauce
- Jerk Marinated Chicken with Pepper Jack Cheese and Achiote Sauce
- Capanata Spread with Arugula, Roasted Red Bell Peppers and Asiago
- Grilled Achiote Shrimp, Caramelized Red Onion, Tomatillo Sauce and Queso Fresco
- Balsamic Roasted Fennel, Brie and Pumpkin seeds with roasted red pepper sauce
- Meatballs, marinara sauce, mozzarella, parmesan and Romano with spicy pepper relish



- Chicken Caesar
~ *Parmesan, mozzarella & grilled chicken topped with Romaine lettuce, marinated sundried tomatoes, parmesan and country croutons*
- Italian Sausage, Wild Mushroom, peppers and onions with oregano tomato sauce and fresh garlic
- Artichoke and sundried tomatoes, lemon herb Pomodoro sauce, chevre and Asiago cheeses
- Butternut Squash, gorgonzola sauce, cranberry relish, caramelized onions brie cheese and fresh arugula
- Pepperoni and 4 cheese with Pomodoro sauce
- Margarita - Fresh tomatoes, mozzarella and basil
- Chicken Caprese
~ *House-made pesto, grilled chicken, fresh tomatoes, buffalo mozzarella and fresh basil*
- Wild Mushroom
~ *Truffle sage sauce, Fava beans, goat cheese and fresh arugula*
- Antipasti
~ *Roasted garlic Pomodoro sauce, marinated mushroom and artichokes, provolone cheese, prosciutto, olives and pepperoncini's*
- Pepperoni
~ *Caramelized red onions, sweet red peppers, chili flakes and balsamic vinegar drizzle*
Asparagus

Assorted Cookies and Brownies



Express Menus

\$15 per person

Served Buffet Style

Your choice of entree below; includes House Green Salad with 2 dressings, Seasonal Vegetables and Rolls and Butter

Pasta Carbonara

~ with English Peas, Ham and Bacon and Garlic Bread

Sausage and Beef Lasagna

~ with Pomodoro sauce; served with garlic bread and Seasonal Vegetables

Linguini Scampi

~ with garlic bread

Pesto Three Cheese Ravioli

~ with sun-dried tomato rice pilaf and Seasonal Vegetables

Chicken Picatta

~ with Lemon Caper Sauce; served with Sun-Dried Tomato Rice Pilaf and Seasonal Vegetables

Quartered Herb Roasted Chicken

~ with Aged Cheddar Potatoes Au Gratin and Seasonal Vegetables

Indian Butter Chicken

~ with Butter Rice and Naan

Chicken Marsala

~ with Sautéed mushrooms; served with Roasted Potatoes and Seasonal Vegetables

Chicken Enchiladas with Salsa Rojo

~ served with Sour Cream, Salsa and Red Tomatillo Rice with Vegetarian Black Beans

Kung Pao Chicken

~ with Shitake mushroom brown rice

Chicken and Sausage Gumbo

~ with dirty rice

Beef Stroganoff

~ with egg noodles

Grilled Flank Steak

~ with mustard caper sauce; served with garlic mashed potatoes

Red Thai Beef Curry

~ with Basmati rice

Roasted Pork Loin

~ with Cranberry Reduction; served with green onion and dried apricot wild rice

Pork Chili Verde

~ with Spanish rice and beans ala chara, flour tortillas, sour cream and cheese



Sliders

\$3.50 each

3 dozen minimum

Tri Tip Slider

~ Caramelized Onions and Arugula with Balsamic Steak Sauce

Turkey Slider

~ Fresh Roasted Turkey Breast, Cranberry Sauce, Aioli, Cambazola Cheese and Red Leaf Lettuce

El Pollo Slider

~ Ground Range Chicken, Latin Spices, Guacamole and Oaxaca Cheese

Chicken & Mushroom Slider

~ Ground Chicken and Porcini Mushroom Burger with Buffalo Mozzarella, Tomato Jam and Truffle Aioli

Gyro Slider

~ Greek Lamb Burgers with Cucumber, Onion, Shredded Lettuce, tomato and Tzatziki Sauce

Roast Beef Slider

~ Shaved Roast Beef with Pear, Bleu Cheese Sauce and Endive Slaw

Bento Box Slider

~ Teriyaki Angus Beef Burger with Grilled Pineapple, Wasabi Aioli and Ginger Slaw

Thai Curry Chicken Slider

~ Grilled Red Curry Chicken, Braised Bok Choy and Sweet and Sour Cucumbers

Chicken and Biscuit Slider

~ Crispy Fried Chicken, Pickles, Honey Sriracha and Spicy Cole Slaw on a Buttermilk Biscuit

Chicken Parmesan Slider

~ with Marinara, Balsamic Pesto, Arugula and Pepperoncini

Shrimp Po Boy

~ with Cajun Shrimp, Shredded Lettuce, Cherry Tomatoes and Remoulade Sauce

Muffuletta Slider

~ with Salami, Mortadella, Ham, Mozzarella and Provolone with Olive Capanata

Waffle Fries Slider

~ with Aged Sharp Cheddar, Angus Beef, Lettuce, Tomato and Pickle with Russian Dressing

Chicken and Waffle Slider

~ Crispy Fried Chicken with Syrup and Tabasco Country Gravy on a Belgium Waffle



Meatloaf Slider

~ with Ketchup Aioli, Iceberg Lettuce and Porcini Mushroom Gravy

Grilled Chicken and Guacamole Slider

~ with Adobo Marinated Chicken, Guacamole and Crispy Tortilla Strips

BBQ Pulled Pork Slider

~ with Spicy Apple Cider Slaw

Balsamic Portobello Mushroom Slider

~ Portobello Mushroom, Buffalo Mozzarella, Tomato, Basil, Olive Oil and Balsamic

Spinach and Artichoke Slider

~ Marinated Artichokes and Sun Dried Tomatoes, Baby Spinach and Ricotta Parmesan Whip



Happy Hour Party

\$25 per person

****Select 5 items from below**

- Spicy Buffalo Wings
- ~ with bleu cheese and ranch dipping sauce
- Crudités platter
- Seven Layer Dip with House Made Chips
- Sweet and Sour Pork Sliders
- Brisket Chili
- ~ with sour cream, onions and sharp cheddar
- Bacon Wrapped brown Sugar Smokies
- Buffalo Chicken Dip
- Smoked Gouda and chorizo jalapeno poppers
- Whiskey BBQ Baby Back Ribs
- Vegetable Lavosh Pinwheels with pesto
- Meatball Sub egg rolls with spicy marinara
- Kimchi crab spring rolls with chili dipping sauce
- Skirt Steak quesadillas with salsa crème
- Turnip and Chutney Lettuce Wraps
- Braised Mole Chicken Sliders
- Caprese Pizza Pockets with basil dipping sauce
- Individual Shrimp Cocktails with horseradish cocktail sauce
- Mini Reuben Sliders with pickled cabbage and Russian dressing
- Bruschetta Pizzaiola



Appetizer Displays

Fruit Display 7

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

Seasonal Fresh Fruit Skewers 8

Domestic Cheese Display 7.5

~ An Assortment of Aged Sharp Cheddar, Swiss, Brie, Gouda, Havarti Dill and Seasonal Flavored Cheeses Served with Mixed Nuts, Dried Apricots, Dried Figs, Fresh Red Flame Grapes Sliced French Baguette and Assorted Crackers

Imported Cheese Display 10

~ Black Truffle Cheese, Extra Sharp Cheddar, Mustard Grain Cheddar, Spanish Manchego, Cambazola, Havarti Dill, Humboldt Fog, Sage and Port Wine derby and Seasonal Flavored Cheeses; Served with Mixed Nuts, Dried Apricots, Dried Figs, Fresh Red Flame Grapes Sliced French Baguette and Assorted Crackers

Seafood Platter **Market Price**

~ Seasonal Oysters on the half shell, poached jumbo prawns, Dungeness Crab or Whole Maine Lobster Whole Poached Salmon Display served with Dill Mustard Sauce, Mignonette Sauce, Cocktail Sauce, Drawn Butter and Grilled Lemon Halves

Fresh Crudité's with Pesto Buttermilk Aioli 6

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

Giardiniera 7

~ Fresh Grilled Zucchini, Yellow Squash, Roasted Peppers Portobello Mushrooms, and Eggplant with House Made Pesto Balsamic Drizzle

Italian Antipasti Display 8

~ Marinated Mushrooms and Artichokes, Caponata, Roasted Peppers, Roasted Garlic, Pickled Vegetables, Mixed Olives, Assorted Peppers, Cornichons, Provolone Cheese, Salami, Mortadella and Prosciutto

Turkey Display 8

~ House Roasted Turkey Sliced and displayed with whole Grain Mustard Aioli, Pesto, Cranberry Sauce, Romaine Lettuce and Mini Rolls

Ham Display 8

~ Honey Glazed Ham Sliced and displayed with Brown Grain Mustard Aioli, Cornichons, lettuce and tomatoes, Sprouts with Assorted Seasonal Rolls



Tenderloin of Beef 14

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

Carpaccio Display 14

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

Chinese Style BBQ Pork Display 12

~ Roasted Chinese BBQ Pork Slices served with Sweet and Spicy Mustard Sauce, Chinese BBQ Sauce, Sprouts, Mixed Citrus and Crispy Rice Paper Chips

Classic Prawn Display 12

~ Court-Bouillon Poached Prawns served with traditional Cocktail Sauce and Spicy Pesto

Seared Ahi Tuna 14

~ Marinated and Seared Ahi Tuna displayed with Tobikko Caviar, Marinated Sweet Onions, Lemon, Cucumbers and Daikon Sprouts

Salmon Rice Paper Spring Rolls 10

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

Smoked Salmon 10

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

House-Cured Brandied Gravlax 12

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

Tuna Tataki Display 14

~ Sliced and displayed Albacore Tuna with Daikon Radish Relish, Ponzu Marinated Onions, Sliced Lemons, Crisp Tomatoes, Macadamia Nuts, Avocado Slices, and Grilled Shiitake Mushrooms

Whole Poached Salmon *Market Price* (Chef Required for Slicing)

~ Salmon decorated with Cucumber Scales and Fresh Dill with a Sweet Mustard Sauce

Athenian Platter 10

~ with sundried tomato hummus, taramasalata, Tirokafteri Feta Cheese Spread, Greek Tzatziki Cucumber sauce; served with grilled flat breads and pita chips

Spanish Platter 10

~ house made tortilla chips, guacamole, fire roasted salsa, tomatillo crème and Smokey jalapeno black bean dip



Caprese Sticks 6

~ with Pesto and Balsamic Drizzle

Assorted Mediterranean Olives 3

Warm Crab and Parmesan Dip 6

~ Accompanied by Sliced Baguette and Crackers

Warm Artichoke and Spinach Dip 5

~ Accompanied by Sliced Baguette and Crackers

House Made Meatballs 6

~ Select from the following: Justin's Signature All Beef Meatballs, Turkey, Chicken, 3 Meat Italian or Mediterranean Lamb with your choice of sauce below

Pomodoro Red Sauce
Cognac Mustard Demi Glace
Cranberry BBQ Sauce
Basil Marinara

Teriyaki
Sweet n Sour
Swedish
Tzatziki Sauce

Brie Wheels 5

~ Served with choice of topping; Wrapped in Decorated Puff Pastry and Served with Sliced Baguette, Crackers and Red Grapes

Maple Bacon
Wild Mushroom & Thyme
Roasted Garlic & Caramelized Onions
House Made Pesto and Sun Dried Tomatoes

Blueberry & Almond
Cranberry Chutney & Pecan
Cinnamon Sugar Apple
Red Pepper Jam

Charcuterie Board 14

~ Served with Sopressata, Hot Coppa, Prosciutto, Genoa Salami and Truffle Sage Pate, Rogue Creamery Smokey Bleu, Red Wine Aged Parmesan, Red Pepper Jam, Baby Cornichons, Anchovy Stuffed Olives, Caper Berries, Dried Figs, Honey, Seasoned Crostini, Bread Sticks and Sliced Sweet Baguette.

Sushi Display 22

(7 pieces per person)

~ Served with Wasabi, Ginger, Soy, Togarashi Seasoned Edamame Beans and Sesame Cucumber Salad

Rolls:
California
Spicy Tuna
Salmon
Vegetarian (upon Request)

Nigiri:
Ahi Tuna
Albacore Tuna
Salmon
Unagi
Ebi



Fondue

Savory Display: 18

~ **Stout Beer and English Cheddar**

~ **White Wine 3 Cheese Truffle**

~ **Tomato Basil Fontina**

~ Served with Cubed French Baguette, Beef Mini Meatballs, Chicken Apple Sausage, Fresh Mushrooms, Red Pepper Strips, Broccoli Florets, Roasted Potato Wedges, Artichoke Hearts, Cauliflower, Carrots and Zucchini Chunks

Sweet Display: 16

~ **Dark Chocolate Fudge**

~ **Buttery Salted Caramel**

~ **Hazelnut Milk Chocolate**

~ Served with Strawberries, Banana Slices, Pineapple, Apple Wedges or Pears, Cantaloupe Chunks, Cake Cubes, Brownies, Mini Assorted Cookies, Pretzel Sticks, Mini Cupcakes, Orange Segments, Kiwi Fruit and Marshmallows

Ceviche Display 18

~ *Traditional White Fish with Avocado*

~ *Shrimp Veracruz with Tomatoes and Onions*

~ *Bay Scallop with Mango and Passion Fruit*

Served with:

- House Made Tortilla Chips
- Flour Tortillas
- Tomatillo Salsa
- Guacamole
- Shredded Lettuce
- Grilled Corn Wedges
- Roasted Sweet Potato Cubes

Tapas 24

~ Anchovy Stuffed Olives

~ Crispy Prosciutto wrapped Pecan and Goat Cheese Dates

~ Albondigas with Spicy Tomato Sauce

~ Mojo Picon Pork Skewers

~ Garlicky Artichoke & Grape Tomato Skewers

~ Gazpacho Cucumber Bites

~ Shrimp Veracruz Ceviche with Tomato and Onions

Served with:

- House Made Tortilla Chips and Flour Tortillas
- Tomatillo Salsa and Guacamole
- Shredded Lettuce
- Grilled Corn Wedges
- Roasted Sweet Potato Cubes



Passed Appetizers

2 pieces per person

Beef:

House Made Beef Meatballs 5

~ with Pomodoro Red Sauce, cognac mustard Demi glace or cranberry BBQ Sauce

Teriyaki Beef Satay Skewers 6

~ with green onions and sesame seeds

Marinated Mini Beef Shish Kebab 6

~ with Chimichurri sauce

Puff Pastry Wrapped Lil Smokies 6

~ with a spicy mustard dipping sauce

Grilled Filet in Pea Pods with Spicy Peanut Sauce 6

~ with sesame seeds and green onions

Beef Carpaccio Crostinis 7

~ sourdough Crostini, filet mignon, truffle Dijon aioli, shaved parmesan and arugula

Marinated Skirt Steak with Avocado Corn Salsa on Sope Chip 7

~ topped with toasted pumpkin seeds

Caprese Steak Brochettes 7

~ With Mozzarella and Cherry Tomatoes; with balsamic steak sauce

Grilled Steak Crostinis 7

~ with Caramelized Onions, Cambozola cheese and Mustard Herb Aioli

Hoisin Beef Spring Rolls 8

~ with julienne mango, cucumber, carrots, cilantro and mint; served with Hoisin peanut dipping sauce

Truffle Filet Tartar 9

~ on Ciabatta with Arugula, Capers, Shallots and Shaved Parmesan

Watermelon and Filet Carpaccio Bites 9

~ with toasted cumin and Cotija cheese



Poultry:

Thai Chicken Spring Rolls 7

~ with carrots, watercress and cilantro in a red curry dipping sauce

Sesame Chicken Satays 5

~ with chili ginger soy dipping sauce

Cajun Spiced Chicken Kebab 5

~ with Remoulade sauce

Chicken Banderillas 6

~ Pancetta wrapped grilled chicken stuffed dates with basil tomato jam

Chicken, Roasted Poblano, and Cheese Empanadas 6

~ with tomatillo dipping sauce

Crispy Buffalo Chicken Wontons 6

~ with a creamy bleu cheese sauce

Smoked Chicken and Avocado Cornucopia Quesadillas 6

~ with Salsa Crème Dipping sauce

Caribbean Calypso Chicken Skewers with Citrus Avocado Dip 6

Tandoori Chicken Skewers 6

~ with cilantro mint chutney

Pancetta Wrapped Chicken Skewers 7

~ with lemon sage sauce

Seared Duck Breast Crostinis 9

~ with caramelized port wine figs and mascarpone cheese

Duck Confit and Walnut Apple Phyllo Cigars 9

Crispy Chicken and Sweet Potato Fritters 6

~ with Chili Aioli

Green Curry Thai Chicken Skewers 6

~ with Pineapple Coconut Relish

Marinated Grilled Chicken, Pepper and Onion Skewers 6

~ with Cranberry BBQ Sauce



Adobo Duck Quesadillas 9

~ with Smoked Gouda, Papaya, Green Onions and Pumpkin Seeds with Achiote dipping sauce

Lemon Chicken, Goat Cheese and Wild Mushroom Phyllo Purses 7

Pesto Chicken on Purple Endive 6

~ with Herb Cream Cheese and Marinated Sun-Dried Tomatoes

Maple Glazed Sausage and Apple Skewers 6

Muscovy Duck Breasts on Petite Ginger Risotto Cake 9

~ With wasabi apricot chutney and crème Fraîche

Foie Gras Mousse on Toasted Brioche 12

~ With Honey Glazed Apricots

Smoked Poblano Chicken Salad on Sope chips 6

~ with chipotle crème Fraîche

Lamb:

Lamb Meatballs 6

~ with dill and mint yogurt sauce

Seared Lamb Loin on Crostinis 8

~ with Tomato Basil Jam and toasted black seeds

Moroccan Lamb Kebab 7

~ with dried apricots, onions and a coriander cumin dipping sauce

Fire Grilled Lamb on Potato Crisps 7

~ with white bean Tapenade and Pesto dollop

Mediterranean Lamb Meatballs 6

~ with cucumber Tzatziki sauce

Crispy Polenta with Lamb Medallions & Marsala Demi Glace 8

~ with Mascarpone cheese and chives

Crispy Lamb & Currant Rice Rolls 7

~ with Spicy Yogurt Drizzle



Vegetarian:

Savory Gruyere Cheesecake Bites 6

~ with Sage Pesto

Mini Roasted Beet and Goat Cheese Stacks 6

~ with apple cider slaw and watercress drizzle

Bulgar Wheat Salad Cucumber Cup 5

~ with avocado crème Fraîche

Mini Twice Baked New Potatoes 6

~ with sweet corn relish and truffle crème Fraîche

Eggplant Capanata Crostini 5

~ with roasted red peppers and micro greens

Tomato Garlic Bruschetta 5

~ on a Crostini with shaved parmesan

Marinated Greek Salad Skewer 6

~ with tomato, olive, feta and cucumber

Artichoke Pate on Crostini or Belgium Endive 5

~ with Marinated Sundried Tomatoes

Pesto Polenta Cakes 5

~ with tomato, basil and mozzarella melt

Heirloom Carrot Soup Shooters with vanilla bean whip 5

Roasted Beet and Chevre Tartar 7

~ on rye crostinis with tarragon drizzle

Pesto Caprese Crostini Melt 5

Gambone Mushroom Tartar 6

~ Crispy pasta chips with truffle Dijon aioli

Potato, Roasted Poblano, and Pepper Jack Cheese Empanadas 6

~ with Salsa Verde

Spinach, Sundried tomato and Gorgonzola Phyllo Bites 6

Roasted Pear, Bleu Cheese and Fig Wellingtons 6



Gorgonzola and Pecan Stuffed Dates 5

Rice Paper Vegetable Spring Rolls 6

~ with Garlic Soy and Spicy Peanut Dipping Sauce

Curry Vegetable Samosas 6

~ with Cilantro Mint Chutney

Wild Rice and Risotto Cake 5

~ with Roasted Tomato and Arugula Pesto

Fontina Quinoa Potato Cake 5

~ with a Balsamic Tomato Relish

Lemon and Herb Risotto Cake 5

~ topped with Sundried tomato Capanata

Sweet Potato Cake 5

~ with a Spicy Thai Chili Slaw

Quinoa, Vegetable, Parmesan Stuffed Cremini Mushroom 5

Artichoke, Ricotta, and Sundried Tomato Stuffed Shitake Mushroom 6

Caramelized Onion, Roasted Garlic and Brie Tartlet's 5

Macaroni and Three Cheese Fritters 5

~ with Smokey tomato dipping sauce

Black Bean, Corn and Jalapeno Jack Cheese Taquitos 6

~ with Sour Cream, Guacamole and Salsa

Mini Polenta Cakes 5

~ with Caramelized Onions, Goat Cheese and Honey

Eggplant Parmesan Bites 6

~ topped with basil tomato relish

Heirloom Baby Beet Lollipops 5

~ with truffle Tarragon Drizzle and Parmesan Cheese

Wild Mushroom and Fontina Monte Cristo 6

~ with cranberry dipping sauce



Pesto Crostini 5

~ with Marinated sun dried tomatoes, parmesan cheese and balsamic drizzle

Balsamic Strawberry and Pepper Goat Cheese Tartlet's 5

Crispy Artichoke Bottoms 6

~ with Balsamic Aioli, Chives and Port Salute cheese

Buffalo Mozzarella Crispy Risotto Balls 5

~ with Pomodoro and Pesto Dipping Sauces

Basil, Goat Cheese and Pistachio stuffed Apricots 5

Apricot and Gorgonzola Tartlet 5

~ with Rosemary Caramelized Onions

Crispy Tofu, Shitake Mushroom and Napa Cabbage Wonton 6

~ with Ponzu Ginger Dipping Sauce

Roasted Zucchini Rounds 5

~ with Ricotta Cream Cheese whip and marinated Sun-Dried Tomatoes

Manchego Cheese and Watermelon Bites 5

~ with basil oil and balsamic drizzle

Seasonal Vegetable Rice Rolls 5

~ with Marinated Plum Tomatoes and Avocado



Seafood:

Seared and Marinated Ahi Tuna Chips 7

~ on lotus root chip, Tobikko caviar, marinated Maui onions and chives

Roasted Lobster and Butternut Squash mini pot pies 8

Pistachio Shrimp 7

~ with Coconut Milk Pesto Dipping Sauce

Smoked Oyster Deviled Eggs 7

Shrimp Salad Puff Pastry Crisp 6

~ with tomato tapenade

Shrimp and Chunky Tomato Gazpacho Shooters 6

Lime Shrimp Poblano Pepper Skewer 6

~ with Cilantro Creme Dip

Prosciutto Wrapped Calypso Shrimp Skewers 7

~ with lime Ginger crème Fraîche

Mushroom Crab Puffs 6

Pork and Lobster Egg Rolls Florentine 8

~ with a Tarragon mushroom cream sauce

Cucumber Bruschetta 7

~ with grilled shrimp and crab salad

Smoked Salmon and Cream Cheese Phyllo Bites 7

~ with Lemon Dill Gremolata

Puff Pastry Shells 6

~with Brie and Lobster Cream

Smoked Salmon New Potato Tartlets 6

White Fish Ceviche Shooters 6

~ with Avocado Whip

Mini Blue Crab Cakes 8

~ with Rice Vinegar Slaw and Red Pepper Aioli



Salmon Gravlax Tartar 8

~ with cucumber dill crème Fraîche

Wonton Wrapped Shrimp Sticks 7

~ with Red Curry Dipping Sauce

Ahi Tuna Tartar on Wonton Crisps 7

~ With Green Onion, Tobikko, and Sesame Seeds

Pan Seared Scallop Bites 8

~ with lemon grass butter and crispy shallots

Pan Seared Scallop Bites 8

~ with Raspberry Beurre Blanc and Watercress Coulis

Mango & Prawn Spring Rolls 7

~ with Cilantro Lime Chili Sauce

Salmon and Roasted Red Pepper Cakes 7

~ with Homemade Tartar Sauce

Jumbo Prawn Cocktail Shooters 7

Smoked Salmon, Asparagus and Goat Cheese Roulade Bites 6

Yuzu Spicy Tuna Rolls 8

~ with Macadamia Nuts, Cucumber and Caviar

Ponzu Marinated Albacore Tuna Roll 8

~ with Spicy Onions, Daikon Radish and Fresno Pepper

Salmon Roll 7

~ with Cucumber Avocado, Togarashi Spice and Meyer Lemon Green Onion Gremoulade