



# ALL AROUND MENU

Please ask our catering coordinators for custom menu ideas that would be ideal for your special event

Let us know how we can make your event that much more special

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# “BREAKFAST”

Includes Disposable Serveware

## CONTINENTAL BREAKFAST

*(Choice of Three)*

Fresh Baked Breakfast Breads  
Fruit & Cheese Danish  
Assorted Bagels & Cream Cheese  
Assorted Scones  
Assorted Muffins

SERVED WITH SEASONAL FRUIT

15+ \$6.75 PER PERSON

## HEALTHY HOT BREAKFAST

Oatmeal, Brown Sugar, Sun Dried Cranberries,  
Nuts & Fresh Berries  
Blueberry Oatmeal Muffins

Seasonal Fresh Fruit

SERVED WITH COFFEE

15+ \$8.00 PER PERSON

## CALI HEALTHY BREAKFAST TACOS

Scrambled Egg Whites  
Wheat Flour Tortillas | Diced Tomatoes |  
Diced Avocado | Fresh Spinach | Mayo Aioli  
Seasonal Fresh Fruit

SERVED WITH COFFEE

15+ \$10.00 PER PERSON

## KETO FRIENDLY BREAKFAST

Scrambled Eggs in Butter

2 Bacon Slices  
Sliced Avocado  
Cubed Cheese

SERVED WITH COFFEE

15+ \$13.00 PER PERSON

## GRAB & GO PROTEIN BREAKFAST

Hard Boiled Eggs  
Cottage Cheese  
Raw Almonds  
Fresh Berries & Sliced Cucumbers

SERVED WITH COFFEE

15+ \$8.00 PER PERSON

## ALL AMERICAN BREAKFAST

*(Choice of One)*

Cinnamon French Toast Casserole. Served with  
Triple Berries & Maple Syrup  
Buttermilk Pancakes with Butter & Syrup  
Blueberry Pancakes with Butter & Syrup  
½ Belgian Waffle with Butter & Syrup

SERVED WITH SCRAMBLED EGGS, HOUSE  
POTATOES, BACON OR SAUSAGE

15+ \$10.00 PER PERSON

## EXECUTIVE BREAKFAST

Eggs Benedict with Hollandaise Sauce  
Two Crisp Bacon Strips  
Two Sausage Links  
House Potatoes

Assorted Breakfast Breads

SERVED WITH FRESH SEASONAL FRUIT & COFFEE

15+ \$13.50 PER PERSON

## BREAKFAST SANDWICHES

*(minimum order of 3 per each kind – Keto Bread Available for Upgrade)*

INCLUDES: Eggs & Provolone or Cheddar Cheese

MAY INCLUDE: Lettuce & Tomato

PROTEIN CHOICE: Bacon, Sausage, Ham, Chorizo

BREAD CHOICE: White, Wheat, Croissant

15+ \$6.75 PER PERSON



# “BREAKFAST”

Includes Disposable Serviceware

## WAKE UP BREAKFAST

*(Choice of One)*

### Quiche

Quiche Lorraine – Ham, Cheese & Chives

Spinach Tomato Quiche *Vegetarian*

Mexican Quiche – Chorizo, Peppers & Cheese

### Chilaquiles

Fried Tortillas Sauteed with Green Salsa, Cilantro, Pickled Red Onions, Crèma & Cotija Cheese. Topped with Shredded Beef or Shredded Pork. Served with Scrambled Eggs

15+ \$11.50 PER PERSON

## BREAKFAST BURRITOS – (Minimum 5 Per Order)

Scrambled Eggs, Country Potatoes with Peppers & Onions, Cheese on 12" Flour Tortilla

May Include: Ham, Sausage, Bacon, Chorizo or Vegetarian

SERVED WITH: Red & Green Salsa

15+ \$8.50 PER PERSON

## BELGIAN WAFFLE STATION

*(Chef On-Site Required Additional Fees Will Apply)*

Maple Syrup, Powdered Sugar, Triple Berry Sauce & Whipped Cream

Seasonal Fresh Fruit

SERVED WITH: SCRAMBLED EGGS, BACON OR SAUSAGE, SEASONAL FRESH FRUIT & COFFEE

25+ \$17.00 PER PERSON

## OMELETTE STATION

*(Chef On-Site Required Additional Fees will Apply)*

Diced Ham, Bacon Bits, Shredded Cheese, Spinach, Tomato, Onion, Fresh Spinach, Mushroom, Green Peppers, Jalapeno's, Spicy Red Salsa & Mild Green Salsa

SERVED WITH: SEASONAL FRESH FRUIT & COFFEE

25+ \$18.00 PER PERSON

## GRAB AND GO BREAKFAST

Breakfast with House Potatoes, Egg, Cheese and Choice Of: Ham, Sausage, Bacon, Chorizo or Vegetarian

BOXED BREAKFAST WITH HOMEMADE BREAKFAST BREAD, SEASONAL FRESH FRUIT CUP, RED & GREEN SALSA

15+ \$16.50 PER PERSON



# “BRUNCH”

Includes Disposable Serviceware

## BRUNCH MENU #1

Assorted Breakfast Breads  
Seasonal Fresh Fruit Display  
Scrambled Eggs  
Country Potatoes  
Buttermilk Pancakes or French Toast Casserole  
Bacon & Sausage  
SERVED WITH COFFEE, ORANGE JUICE & HOT  
WATER WITH ASSORTED TEA PACKAGES  
25+ PER PERSON \$16.75

## BRUNCH MENU #2

Assorted Breakfast Breads  
Seasonal Fresh Fruit Display  
Scrambled Eggs  
Country Potatoes  
Buttermilk Pancakes or French Toast Casserole  
Bacon & Sausage  
Pre-Sliced Roasted Turkey with Gravy  
Rice Pilaf  
Cold Pasta Salad or California Salad  
SERVED WITH COFFEE, ORANGE JUICE & HOT  
WATER WITH ASSORTED TEA PACKAGES  
25+ \$21.75

\*Add a Carving Station pg 27

## BRUNCH MENU #3

Assorted Breakfast Breads  
Seasonal Fresh Fruit Display with Strawberry Tree  
Scrambled Eggs  
Country Potatoes  
Buttermilk Pancakes or French Toast Casserole  
Bacon & Sausage  
Pre-Sliced Roasted Turkey with Gravy  
Rice Pilaf  
Cold Pasta or California Salad  
Grilled Summer/Winter Vegetables  
Quiche Lorraine  
Eggs Benedict  
Pasta Al Fresco  
SERVED WITH COFFEE, ORANGE JUICE & HOT  
WATER WITH ASSORTED TEA PACKAGES  
25+ PER PERSON \$26.75

## MEXICAN BRUNCH MENU

Spanish Rice  
Pinto Beans  
Mexican Succotash  
Papas Con Chorizo  
Chile Colorado (Pork or Beef)  
Mexican Caesar Salad  
Chilaquiles (Red or Green)  
Scrambled Eggs  
Huevos Rancheros  
25+ PER PERSON \$22.50



# "BREAKFAST BEVERAGES | A LA CARTE"

## COFFEE & HOT TEA

(Includes Cups, Stirrs, Sugar & Creamer)

- Disposable Air Pot 12-14 Cups \$22.00
- Thermal Air Pot 12 Cup \$26.00

### STATION PRICING

- 25-49 \$2.50
- 50+ \$2.00

## ORANGE JUICE

(Includes Cups)

- Individual Orange Juice \$3.00 ea
- Disposable Air Pot 12-14 Cups \$28.00

### STATION PRICING

- 25-49 \$2.50
- 50+ \$2.25

## HOT CHOCOLATE (WITH MILK)

(Includes Cups)

- Disposable Air Pot 10 Cups \$34.00
- Thermal Air Pot 12 Cups \$40.00

### STATION PRICING

- 25-49 \$3.50
- 50+ \$3.00

## A LA CARTE

### CINNAMON FRENCH TOAST CASSEROLE

With Triple Berry Sauce, Maple Syrup & Butter

- Half Pan Serves 10-12 \$36.00
- Full Pan Serves 20-24 \$68.00

### SCRAMBLED EGGS

- SMALL SERVES 10-12 \$36.00
- LARGE SERVES 20-25 \$72.00

### COUNTRY POTATOES

- SMALL SERVES 10-12 \$36.00
- LARGE SERVES 20-25 \$72.00

### SEASONAL FRESH FRUIT PLATTER

- SMALL SERVES 10-12 \$ 36.00
- MEDIUM SERVES 18-20 \$72.00
- LARGE SERVES 45-50 \$180.00

## A LA CARTE

### EXTRAS

- BACON 2pcs \$3.75
- SAUSAGE 2pcs \$3.00
- HAM 2pcs \$3.00
- TURKEY BACON 2pcs \$5.50
- INDIVIDUAL YOGURT \$3.75

### ASSORTED SCONES

- BLUEBERRY & CRANBERRY
- SMALL TRAY OF 12 \$31.25
- LARGE TRAY OF 24 \$60.00

### ASSORTED FRUIT & CHEESE DANISH

- CREAM CHEESE, RASBERRY & PINEAPPLE
- SMALL TRAY OF 12 \$31.25
- LARGE TRAY OF 24 \$60.00

### ASSORTED MUFFINS

- BANANA NUT, CHOCOLATE & BLUEBERRY
- SMALL TRAY OF 12 \$31.25
- LARGE TRAY OF 24 \$60.00

### FRESH BAKED BAGELS WITH CREAM CHEESE

- PLAIN OR EVERYTHING
- SMALL TRAY OF 12 \$38.00
- LARGE TRAY OF 24 \$75.00

### OATMEAL WITH BROWN SUGAR

- Brown Sugar, Dry Cranberries & Blueberries
- SMALL SERVES 10-12 \$29.00
- LARGE SERVES 20-24 \$54.00



# “SANDWICHES SALADS & MORE”

INCLUDES DISPOSABLE SERVICEWARE

## DELI BUFFET PLATTERS

### “BUILD YOUR OWN SANDWICHES”

Choose Two Breads (White, Wheat, Squaw, Brioche Bun)

TRAY: Turkey, Roast Beef, Ham

TRAY: Provolone & Cheddar Cheese

TRAY: Pickle, Jalapeno, Olives, Pepperchinis

SERVED WITH INDIVIDUAL CHIP BAGS, MUSTARD &

MAYO PACKAGES & SIDE SALADS

15-149 (ONE SIDE)      \$14.00 PER PERSON

150+ (TWO SIDES)      \$16.50 PER PERSON

## JUMBO SANDWICH

(15-49 Choose Two / 50+ Choose Three)

Roast Beef on Baguette

Turkey Breast on Baguette

Honey Ham on Baguette

Tuna Salad on Focaccia

Chicken Salad on Croissant

Roasted Vegetables on Baguette

SERVED WITH INDIVIDUAL CHIP BAGS & SIDE SALADS

10-149 (ONE SIDE)      \$17.25 PER PERSON

150+ (TWO SIDES)      \$19.50 PER PERSON

## GOURMET DELI FAVORITES

Grilled Chicken Club with Avocado on Squaw

Roasted Turkey Club & Provolone on Wheat

Caprese with Fresh Basil, Tomato & Pesto Spread

SERVED WITH INDIVIDUAL CHIP BAGS & SIDE SALADS

10-149 (ONE SIDE)      \$14.00 PER PERSON

150+ (TWO SIDES)      \$16.50 PER PERSON

## PETITE PALM SANDWICHES

2 PER PERSON: (15-49 Choose Two) / (50+ Choose Three)

Roast Beef

Honey Ham

Turkey Breast

Egg Salad

Chicken Salad

Vegetarian

May Include Fresh Greens & Tomatoes

SERVED WITH INDIVIDUAL CHIP BAGS & SIDE SALADS

15-49 (ONE SIDE)      \$14.00 PER PERSON

50+ (TWO SIDES)      \$16.50 PER PERSON

## EXECUTIVE SANDWICH

(15-49 Choose Three) / (50+ Choose Four)

BBQ Chicken Breast Sandwich on Brioche Bun

Mediterranean Turkey Breast with Provolone, Pesto Mayo & Sliced Artichoke Hearts on Baguette

Roast Beef & Cheddar, Chopped Lettuce, Diced Tomato and Creamy Horseradish on French Roll

Chicken Cobb Wrap with Bleu Cheese Crumbles, Chopped Lettuce & Tomato

Southwestern Wrap with Black Beans, Corn, Diced Chicken, Pico De Gallo and Zesty Cilantro Caesar Spread

Seasoned Roasted Vegetables, Fresh Spinach, Provolone Cheese & Pesto Aioli Spread

SERVED WITH INDIVIDUAL KETTLE CHIPS, FRESH FRUIT DISPLAY & SIDE SALADS

15-49 (TWO SIDES)      \$18.00 PER PERSON

50+ (THREE SIDES)      \$20.50 PER PERSON



# "SANDWICHES, SALADS & MORE"

INCLUDES DISPOSABLE SERVICEWARE

## ASSORTED CROISSANT SANDWICHES

- Roast Beef
  - Honey Ham
  - Turkey Breast
  - Egg Salad
  - Chicken Salad
  - Vegetarian
- |                   |          |
|-------------------|----------|
| Small Tray of 12  | \$65.00  |
| Medium Tray of 24 | \$115.25 |
| Large Tray of 50  | \$216.00 |

## HALF SANDWICH & SOUP

(15-49 Choose Two / 50+ Choose Three)

### SANDWICH:

- Roast Beef
- Honey Ham
- Turkey Breast
- Egg Salad
- Chicken Salad
- Vegetarian

### SOUP:

- Clam Chowder
- Chicken Noodle Soup
- Hearty Vegetable Soup
- Albondiga Soup
- Tortilla Soup
- Creamy Tomato Bisque Soup

### SERVED WITH SIDE SALAD

- |                   |                    |
|-------------------|--------------------|
| 15-49 (TWO SIDES) | \$14.00 PER PERSON |
| 50+ (THREE SIDES) | \$16.50 PER PERSON |

## EXTRA SIDE SALADS

- Potato Salad
  - Pasta Salad
  - Country Coleslaw
  - Traditional Coleslaw
  - Greek Cucumber, Tomato & Feta Salad
  - Mandarin Asian Salad
  - House Salad
  - Spring Salad
  - Classic Caesar Salad
  - Garden Green Salad
  - Fruited Cous Cous Salad
  - Red Roasted Chimichurri Potato Salad
  - Broccoli Bacon Salad
  - Mexican Caesar Salad
  - Green Bean Pesto Salad
  - California Salad
- |                       |          |
|-----------------------|----------|
| Small (Serves 10-12)  | \$43.00  |
| Medium (Serves 23-25) | \$80.00  |
| Large (Serves 50-55)  | \$144.00 |



# “CLASSIC BOXED SANDWICHES”

*Minimum of 5 per Boxed Sandwich Selection. All Served in Clear Clam Shells with Cutlery & Napkin. May Substitute Bread for Flavored Wrap.*

## **CHICKEN SALAD**

Diced Tender Chicken Breast with Chopped Celery, Scallions, Crisp Apples, Fresh Greens, Tomatoes on Buttered Croissants

Served with Individual Chip Bags, Fresh Fruit & Dessert

## **TRADITIONAL TURKEY**

Sliced Roasted Turkey, Cheese with Fresh Greens, Tomato & Light Mayo on Baguette

Served with Individual Chip Bags, Fresh Fruit & Dessert

## **TRADITIONAL HAM & CHEESE**

Sliced Honey Glazed Ham, Cheese with Fresh Greens, Tomato & Light Mayo on Baguette

Served with Individual Chip Bags, Fresh Fruit & Dessert

## **GRILLED CHICKEN SANDWICH**

Hand Trimmed Chicken Breast, Provolone Cheese, Lettuce, Tomato & Mayo Spread on Wheat Bread

## **TUNA SALAD**

Tuna Salad with Chopped Celery, Scallions, Crisp Lettuce with Specialty Dressing on Buttered Croissant

Served with Individual Chip Bags, Fresh Fruit & Dessert

## **VEGATIVE STATE**

Peppers Rings, Cucumbers, Tomatoes, Red Onion, Alfalfa Sprouts, Fresh Greens & Artichokes with Sundried Tomato Spread on Focaccia Bread

Served with Individual Chip Bags, Fresh Fruit & Dessert

## **ALL CLASSIC BOXES INCLUDE:**

-Seasonal Fresh Fruit Cup

-Bagged Chips

-Cookie

15-199

\$15.00 PER PERSON

200+

\$14.25 PER PERSON





# “SPECIALTY BOXED SANDWICHES”

*Minimum of 5 per Box Sandwich Selections. All Served in Clear Clam Shells with Cutlery & Napkin. May Substitute Bread for Flavored Wrap*

## CHIPOTLE ROAST BEEF

Thinly Sliced Roast Beef with Cheese, Fresh Greens, Tomato, Sliced Red Onions in a Light Chipotle Mayo Spread on Fresh Ciabatta Bread

Served with Individual Chip Bags, Fresh Fruit & Dessert

## PESTO CAPRESE

Peppers Rings, Cucumbers, Tomatoes, Red Onion, Alfalfa Sprouts, Fresh Greens & Artichokes with Sundried Tomato Spread on Focaccia Bread

Served with Individual Chip Bags, Fresh Fruit & Dessert

## MEDITERRANEAN CHICKEN BREAST

Roasted Turkey Breast, Cheese, Pesto Mayo, Cucumber Rings, Sliced Red Onions & Artichoke Hearts on Baguette

## BBQ CHICKEN SANDWICH

Oven Baked Chicken Breast Tossed in our Homemade BBQ Sauce, Cabbage Slaw, Caramelized Onions & Chipotle Mayo Spread on Brioche Bun

## TURKEY & AVOCADO

Sliced Roasted Turkey, Sliced Avocado & Cheese with Fresh Greens, Tomato & Light Mayo on Baguette

Served with Individual Chip Bags, Fresh Fruit & Dessert

## ANTIPASTO SUB

Sliced Salami, Baked Ham & Pepperoni with Cheese, Pepper Rings, Olives, Artichoke Hearts, Fresh Greens & Tomatoes, Drizzled with Specialty Italian Dressing on Baguette

Served with Individual Chip Bags, Fresh Fruit & Dessert

## CAJUN GRILLED CHICKEN

Grilled Chicken Breast with Cajun Seasoning, Cheese, Fresh Greens, Tomato & Light Chipotle Mayo Spread on Tiscareno's Focaccia Bread

Served with Individual Chip Bags, Fresh Fruit & Dessert

## GRILLED CHICKEN BLT

Grilled Chicken Breast with Crisp Bacon, Cheese, Fresh Greens, Tomato & Light Mayo Spread on Baguette

Served with Individual Chip Bags, Fresh Fruit & Dessert

### ALL CLASSIC BOXES INCLUDE:

-Seasonal Fresh Fruit Cup

-Bagged Chips

-Cookie

### CHOOSE ON SIDE

-California Salad

-Caesar Salad

-Potato Salad

-Pasta Salad

15-199

\$17.50 PER PERSON

200+

\$16.50 PER PERSON



# “CLASSIC BOXED WRAPS”

*Minimum of 5 per Boxed Sandwich Selections. All Served in Clear Clam Shells with Cutlery & Napkin*

## ANTIPASTO WRAP

Thinly Sliced Ham, Thinly Sliced Turkey, Cheese, Artichoke Hearts, Olives, Pepper Rings, Diced Tomatoes, Fresh Greens with Sundried Tomato Mayo Spread Wrapped in Flavored Tortilla

Served with Individual Chip Bags, Fresh Fruit & Dessert

## ROASTED VEGETABLES

Roasted Italian Vegetables Including Squash, Zucchini, Eggplant, Red Onions, Mushrooms Carrots, with Fresh Mozzarella Cheese & Specialty Dressing in Flavored Tortilla

Served with Individual Chip Bags, Fresh Fruit & Dessert

## CHICKEN CAESAR WRAP

Grilled Chicken, Grated Parmesan Cheese, Julienne Romaine Lettuce & Caesar Dressing in a Flavored Tortilla

Served with Individual Chip Bags, Fresh Fruit & Dessert

## BBQ CHICKEN WRAP

Grilled & Julienne Sliced Chicken tossed in our Homemade Creamy Ranch BBQ Dressing, Mozzarella Cheese & Fresh Greens

Served with Individual Chip Bags, Fresh Fruit & Dessert

## VEGGIE TUNA WRAP

Tuna Salad with Fresh Peppers, Cucumbers, Tomatoes, Fresh Greens in a Flavored Tortilla

Served with Individual Chip Bags, Fresh Fruit & Dessert

## TURKEY COBB WRAP

Thinly Sliced Turkey, Bacon, Tomatoes, Crumbled Blue Cheese, Avocado Slice with Fresh Greens in a Flavored Tortilla

Served with Individual Chip Bags, Fresh Fruit & Dessert

## SANTA FE STEAK WRAP

Grilled & Diced Steak, Pico de Gallo, Julienne Lettuce, Shredded Cheese & Guacamole in Flavored Tortilla

Served with Individual Chip Bags, Fresh Fruit & Dessert

### ALL CLASSIC BOXED WRAPS INCLUDE:

-Seasonal Fresh Fruit Cup

-Bagged Chips

-Cookie

15-199

\$15.00 PER PERSON

200+

\$14.25 PER PERSON



# "BISTRO BOXED SANDWICHES

*Minimum of 5 per Boxed Sandwich Selections. All Served in Clear Clam Shells with Cutlery & Napkin. May Substitute Bread for Flavored Wrap*

## **BUFFALO CHICKEN FLATBREAD**

*Buffalo Shredded Chicken, Gorgonzola Cheese, Caramelized Onions & Fresh Spinach on Warm Flatbread with Ranch Dressing on Side*

## **SPINACH & ARTICHOKE TURKEY FLATBREAD**

*Roasted Turkey Breast with Spinach & Artichoke Spread, Fresh Spinach Tomato on Warm Flatbread*

## **TURKEY & CRANBERRY FLATBREAD**

*Roasted Turkey Slices with Cranberry Sauce, Brie Cheese, Fresh Spinach on Warm Flatbread*

## **ARGENTIANIAN STEAK FLATBREAD**

*Grilled Steak drizzled with Chimichurri Sauce, Shredded Lettuce, Pickled Red Onions and Sliced Avocado on Warm Flatbread*

## **UNION PACIFIC ON SOURDOUGH CHEESE BREAD**

*Hot Roast Beef, Provolone Cheese & Grilled Onions stuffed in a Sourdough Garlic Cheese Bread*

## **GRILLED CHEESE SANDWICH**

*Buttered Sliced White Bread with American Cheese*

## **CAPRESE PANINI ON**

## **CIABATTA**

*Mozzarella, Tomato and Fresh Basil with a Pesto Spread on Ciabatta*

BISTRO BOXES INCLUDE THREE SIDES:

- Seasonal Fresh Fruit Cup
- California Salad
- Caesar Salad
- Potato Salad
- Pasta Salad
- Bagged Chips
- Cookie

15-199

\$14.25 PER PERSON

200+

\$13.25 PER PERSON



# “HOUSE BOXED SALADS”

*Minimum of 5 per Boxed Salad Selections Served in Clear Clam Shells with Cutlery & Napkin*

## BBQ CHICKEN SALAD

*Grilled Open Flame Chicken tossed in our Homemade BBQ Sauce with Fresh Corn, Black Beans, Diced Tomatoes & Mozzarella Cheese with BBQ Ranch Dressing*

## JICAMA CUCUMBER CHICKEN SALAD

*Julienne Veggies that Include, Jicama, Cucumber, Red Cabbage, Zucchini over a Bed of Fresh Greens, topped with Grilled Chicken Breast & Choice of Dressing*

## COBB SALAD

*Diced Grilled Chicken, Crisp Bacon, Avocado, Tomato, Hard Boiled Eggs & Bleu Cheese Crumble on a Bed of Lettuce with Ranch Dressing*

## CHEF SALAD

*Julienne Turkey & Ham, Hard Boiled Eggs, Tomatoes, Cheddar Cheese, Crisp Bacon & Dressing of Choice over a Bed of Fresh Greens with Crisp Romaine*

## HOUSE SALAD

*Grilled Open Flame Chicken topped over a Fresh Bed of Greens, Diced Tomatoes, Artichoke Hearts, Black Olives & Feta Cheese with Balsamic Vinaigrette*

## TUNA SALAD

*Tuna Salad with Fresh Peppers, Cucumbers, Tomatoes over a Bed of Fresh Greens & Choice of Dressing*

## CALIFORNIA SHRIMP SALAD

*Fresh Grilled Lime Marinated Shrimp topped with Avocado, Olives, Tomatoes, Tortilla Strips & Cilantro Ranch Dressing*

## SOUTHWESTERN CHICKEN SALAD

*Fresh Bed of Lettuce topped with Grilled Chicken Breast, Fresh Avocado, Bell Peppers, Walnuts, Sliced Red Onions, Tomato Wedges with Chipotle Ranch Dressing*

ANY TRADITIONAL SALAD SERVED WITH:

Fresh Baked Roll & Butter

Cookie

Fresh Fruit Cup

15-199

\$14.25 PER PERSON

200+

\$13.25 PER PERSON



# “BISTRO BOXED SALADS”

*Minimum of 5 per Boxed Salad Selections Served in Clear Clam Shells with Cutlery & Napkin*

## **BLACK & BLEU**

*Grilled Beef Strips over a Bed of Lettuce, Gorgonzola Cheese, Cajun Fried Onions, Tomato Wedges & Bleu Cheese Dressing*

## **CARNE ASADA SALAD**

*Bed of Fresh Greens topped with Sliced Peppers, Avocado, Tomato Wedges, Cheese Herb Croutons, Pico de Gallo & Grilled Steak Strips with Choice of Dressing*

## **ANTIPASTO SALAD**

*Bed of Fresh Greens topped with Diced Pepperoni & Salami, Mozzarella Cheese, Peppers, Tomato Wedges, Olives & Mushrooms with Italian Dressing*

## **CAPRESE SALAD**

*Mozzarella, Tomato and Fresh Basil with Balsamic Vinegar & Olive Oil*

## **SALMON CAESAR SALAD**

*Grilled Salmon Filet, Romaine Lettuce, Cheese Herb Croutons, Parmesan Cheese, Lemon Wedge & Caesar Dressing*

## **SMOKED SALMON & SPINACH SALAD**

*Spinach topped with Cucumbers, Lemon Slices, Radishes, Sliced Green Onions, Tomato Wedges with Smoked Salmon and a Lemon Dill Vinaigrette*

## **AVOCADO SHRIMP SALAD**

*Fresh Grilled Shrimp tossed in Dijon Mustard, Mayo, Dill over a Bed of Lettuce, Avocado, Tomato Wedges, Cucumbers and a Ranch Dressing*

## **BISTRO BOXED SALAD TO INCLUDE:**

- Fresh Baked Roll & Butter
- Fresh Fruit Cup
- Chips
- Cookie

## **ADD AN ADDITIONAL PROTEIN:**

- Grilled Chicken Breast - \$3.50
- Open Flame Beef Stripes - \$3.75
- Fresh Baked Salmon - \$4.25

15-199	\$14.25 PER PERSON
200+	\$13.25 PER PERSON



# “TRADITIONAL BOXED SALADS”

*Minimum of 5 per Boxed Salad Selections Served in Clear Clam Shells with Cutlery & Napkin*

## **CHICKEN CAESAR SALAD**

*Romaine Lettuce, Cheese Herb Croutons, Parmesan Cheese, Lemon Wedge, topped with Grilled Chicken and Caesar Dressing*

## **GREEK SALAD**

*Romaine Lettuce, Feta Cheese, Kalamata Olives, Tomato Wedges, Pepper Rings, Sliced Red Onions served with Balsamic Vinaigrette*

## **ITALIAN SALAD**

*Romaine Lettuce, Kalamata Olives, Red Bell Peppers, Tomato Wedges, Parmesan Cheese, Artichoke Hearts, Cheese Herb Croutons and Italian Dressing*

## **CALIFORNIA SALAD**

*Fresh Greens with Orange Segments, Feta Cheese, Diced Apples. Sun Dried Cranberries and Candied Walnuts with our Triple Berry Vinaigrette*

## **GARDEN GREEN SALAD**

*Bed of Fresh Greens topped with Olives, Cucumbers, Shredded Carrots, Tomato & Cheese Herb Croutons*

ANY TRADITIONAL SALAD SERVED WITH:

Fresh Baked Roll & Butter

Cookie

ADD AN ADDITIONAL PROTEIN:

Grilled Chicken Breast - \$3.50

Open Flame Beef Stripes - \$3.75

Fresh Baked Salmon - \$4.25

15-199

\$12.00 PER PERSON

200+

\$11.50.PER PERSON



# “HOT BUFFET MENU”

*Entrees include Choice of Two Accompaniment, Salad, Bread & Butter. Add \$4.00 P.P for Dinner Functions after 4:00 pm*

## MEDITERRANEAN CHICKEN

Chicken Breast Sautéed in Olive Oil, Garlic, Tomatoes, Black Olives & Artichoke Hearts with Feta Cheese

15-149            \$15.00 PER PERSON  
150+            \$14.50 PER PERSON

*(Includes disposable serveware)*

## PICATTA CHICKEN

*Breast of Chicken simmered in a Lemon Caper Cream Sauce*

15-49            \$15.00 PER PERSON  
150+            \$14.50 PER PERSON

*(Includes disposable serveware)*

## PROVENCAL CHICKEN

Breast of Chicken simmered with Black & Green Olives, Pepperoncini's, Capers, & White Wine Sauce

15-49            \$15.00 PER PERSON  
150+            \$14.50 PER PERSON

*(Includes disposable serveware)*

## MARSALA CHICKEN

Breast of Chicken simmered with a Marsala Mushroom Rosemary Sauce

15-49            \$15.00 PER PERSON  
150+            \$14.50 PER PERSON

*(Includes disposable serveware)*

## PORTOBELLO CHICKEN

Sautéed Chicken Breast stuffed over a Portobello Mushroom topped with Cream Mushroom Garlic Sauce

15-49            \$16.00 PER PERSON  
150+            \$15.50 PER PERSON

*(Includes disposable serveware)*

## SWEET BASIL CHICKEN

Sautéed Chicken Breast with Sweet Basil, Sun Dried Tomatoes in a Light Cream Sauce

15-149            \$15.00 PER PERSON  
150+            \$14.50 PER PERSON

*(Includes disposable serveware)*

## CHICKEN POLENTA

Breast of Chicken Stuffed with Roasted Vegetables, Polenta & Cheese topped with Garlic Rosemary Cream Sauce

15-149            \$15.00 PER PERSON  
150+            \$14.50 PER PERSON

*(Includes disposable serveware)*

## LEMON HERB CHICKEN

Sautéed Chicken Breast simmered with Fresh Rosemary & Lemon Lime Wedge Citrus Sauce

15-149            \$14.00 PER PERSON  
150+            \$13.50 PER PERSON

*(Includes disposable serveware)*

## SOUTHERN FRIED CHICKEN

Buttermilk Fried Chicken of Dark Meat & White Meat served with Biscuits & Gravy or Bread & Butter

15-149            \$13.50 PER PERSON  
150+            \$13.00 PER PERSON

*(Includes disposable serveware)*

## ISLA CHICKEN

Grilled Chicken Breast topped with Mango Papaya Fruited Salsa

15-149            \$15.00 PER PERSON  
150+            \$14.50 PER PERSON

*(Includes disposable serveware)*





# “HOT BUFFET MENU”

Entrees include Choice of Two Accompaniment, Salad, Bread & Butter. Add \$4.00 P.P for Dinner Functions after 4:00 pm

## LEMON PEPPERCORN CHICKEN

Sautéed Chicken Breast topped w/ Pinot Noir Reduction Wine Lemon Peppercorn Sauce

15-149 \$15.00 PER PERSON  
150+ \$14.50 PER PERSON

*(Includes disposable serveware)*

## OVEN ROASTED HALF CHICKEN

Lemon & Herbs Marinated & Roasted Half Chicken, served with Pan Drippings

15-149 \$16.00 PER PERSON  
150+ \$15.50 PER PERSON

*(Includes disposable serveware)*

## PARMIGIANA CHICKEN

Breaded Chicken Breast with Marinara & Melted Mozzarella Cheese

15-149 \$15.00 PER PERSON  
150+ \$14.50 PER PERSON

*(Includes disposable serveware)*

## FLORENTINE CHICKEN

Chicken Breast Stuffed with Fresh Spinach & Cheeses topped with a Country Tomato Basil Cream Sauce

15-149 \$16.00 PER PERSON  
150+ \$15.50 PER PERSON

*(Includes disposable serveware)*

## TARRAGON CABERNET CHICKEN

Breast of Chicken Simmered with Tarragon, Carrots & Celery. Served with a Cabernet Reduction Sauce

15-149 \$16.00 PER PERSON  
150+ \$15.50 PER PERSON

*(Includes disposable serveware)*

## DIJONNAISE CHICKEN

Chicken Breast simmered with a Light Mushroom Dijon Cream Sauce

15-149 \$14.50 PER PERSON  
150+ \$14.00 PER PERSON

*(Includes disposable serveware)*

## CHICKEN BARBEQUE

“Boneless” or “Bone-In” Slow Roasted Chicken with our TC Southern Homemade BBQ Sauce

15-149 \$14.00 PER PERSON  
150+ \$13.50 PER PERSON

*(Includes disposable serveware)*

## BBQ SANDWICH – “Build Your Own”

*(Choice of One)*

Kalua Roasted Pulled Pork, Roasted Pulled Chicken or Tender Roasted Shredded Beef Served with Mini Rolls & our Southern Homemade BBQ Sauce

15-149 \$15.00 PER PERSON  
150+ \$14.50 PER PERSON

*(Includes disposable serveware)*

## SMOKED BBQ BEEF BRISKET

Smoked Beef Brisket with our Southern Homemade BBQ Sauce

15-149 \$19.25 PER PERSON  
150+ \$18.75 PER PERSON

*(Includes disposable serveware)*





# “HOT BUFFET MENU”

Entrees include Choice of Two Accompaniment, Salad, Bread & Butter. Add \$4.00 P.P for Dinner Functions after 4:00 pm

## CHICKEN & RIBS SOUTHERN STYLE

“Bone-In” Slow Roasted Chicken & Smoked Spareribs with our Southern Homemade BBQ Sauce

15-149 \$24.00 PER PERSON  
150+ \$23.50 PER PERSON

*(Includes disposable serveware)*

## “BUILD YOUR OWN HAMBURGER”

*(MAY REQUIRE CHEF ON SITE – ADDITIONAL FEE WILL APPLY)*

1/3 lb Pre-Cooked Burgers, Served with Sesame Seed Buns, Mayo, Mustard, Onions, Tomatoes, Lettuce, Pickles, Thousand Island & Sliced Cheese.

Served with Side Salad & Chips

15-149 \$12.00 PER PERSON  
150+ \$11.50 PER PERSON

*(Includes disposable serveware)*

## SPARERIBS SOUTHERN STYLE

Spareribs with our Southern Homemade BBQ Sauce

15-149 \$21.00 PER PERSON  
150+ \$20.50 PER PERSON

*(Includes disposable serveware)*

## SPIRAL STUFFED MEATLOAF

Stuffed with Ham, Cheese & Asparagus simmered with a Wild Mushroom Sauce

15-149 \$15.00 PER PERSON  
150+ \$14.50 PER PERSON

*(Includes disposable serveware)*

## HONEY GLAZED HAM

Slow Roasted Honey Glazed Ham with a Pineapple Sauce

15-149 \$14.00 PER PERSON  
150+ \$13.50 PER PERSON

*(Includes disposable serveware)*

## BURGANDY BEEF TIPS

Slice of Beef Slowly Cooked Until Tender with a Demi-Glaze Sauce

15-149 \$16.00 PER PERSON  
150+ \$15.50 PER PERSON

*(Includes disposable serveware)*

## TRI TIP

Slice of Beef Slowly Cooked Until Tender with a Demi-Glaze Sauce

15-149 \$18.00 PER PERSON  
150+ \$17.50 PER PERSON

*(Includes disposable serveware)*



# “HOT BUFFET MENU”

Entrees include Choice of Vegetable Accompaniment, Salad, Bread & Butter. Add \$4.00 P.P for Dinner Functions after 4:00 pm

## CAJUN CHICKEN JAMBALAYA

Grilled Chicken Breast, Smoked Sausage, Peppers & Onions & a Light Spicy Cajun Sauce tossed with Penne Pasta

ADD SHRIMP FOR \$2.00 PER PERSON

15-149 \$13.50 PER PERSON  
50+ \$13.00 PER PERSON

*(Includes disposable serveware)*

## CHICKEN & BAGLIORE

Sautéed Chicken Breast with Fresh Tomatoes, Shallots & Fresh Garlic with a Pomodoro Sauce

15-149 \$13.50 PER PERSON  
150+ \$13.00 PER PERSON

*(Includes disposable serveware)*

## ITALIAN SAUSAGE & PENNE

Roasted Sausage Sliced with Peppers, Onions, Mushrooms tossed with Penne & Marinara Sauce

15-149 \$14.00 PER PERSON  
150+ \$13.50 PER PERSON

*(Includes disposable serveware)*

## MEAT LASAGNA

Lasagna Noodles Layered with Cheeses, Sautéed Spinach, Two Meats & Marinara Sauce

15-149 \$16.00 PER PERSON  
150+ \$15.50 PER PERSON

*(Includes disposable serveware)*

## SPINACH LASAGNA

Lasagna Noodles Layered with Cheeses, & Sautéed Spinach in Alfredo Sauce or Marinara Sauce

15-149 \$14.00 PER PERSON  
150+ \$13.50 PER PERSON

*(Includes disposable serveware)*

## BAKED JUMBO SHELLS

Jumbo Shells Stuffed with Chicken or Ham, Spinach & Cheeses topped with Creamy Alfredo Sauce

15-149 \$15.00 PER PERSON  
150+ \$14.50 PER PERSON

*(Includes disposable serveware)*

## CHICKEN PASTA AL FRESCO

Penne Pasta tossed with Diced Chicken Breast, Sautéed Tomatoes, Basil, Garlic & Cheeses in a Cream Sauce

15-149 \$14.00 PER PERSON  
150+ \$13.50 PER PERSON

*(Includes disposable serveware)*

## GRILLED CHICKEN PASTA LA CHECCA

Pasta Bundles topped with Grilled Chicken & a Tomato Basil Garlic Sauce, garnished with Feta Cheese

15-149 \$14.00 PER PERSON  
150+ \$13.50 PER PERSON

*(Includes disposable serveware)*

## SPAGHETTI WITH MEATBALLS

Spaghetti tossed in a Marinara Sauce & Homemade Meatballs

15-149 \$14.00 PER PERSON  
150+ \$13.50 PER PERSON

*(Includes disposable serveware)*

## SPAGHETTI BOLAGNESE

Spaghetti tossed in a Marinara Meat Sauce

15-149 \$14.00 PER PERSON  
150+ \$13.50 PER PERSON

*(Includes disposable serveware)*



# “HOT BUFFET MENU”

*Entrees include Choice of Vegetable Accompaniment, Salad, Bread & Butter. Add \$4.00 P.P for Dinner Functions after 4:00 pm*

## MAMA MIA

Tender Roast Sliced Chicken & Honey Glazed Ham Served over Penne Pasta, Sweet Peppers, Sweet Red Onions & Mushrooms in Marinara Sauce

15-149 \$14.00 PER PERSON

150+ \$13.50 PER PERSON

*(Includes disposable serveware)*

## PESTO TORTELLI PASTA & CHICKEN

Cheese Tortellini with Fresh Basil, Diced Chicken Breast in a Pesto Cream Sauce

15-149 \$14.50 PER PERSON

150+ \$14.00 PER PERSON

*(Includes disposable serveware)*

## LINGUINI & CHICKEN

Linguini tossed with a Sundried Tomato Cream Sauce with Mushrooms, Chives, Sweet Basil & Fresh Garlic with Diced Herb Chicken

15-149 \$14.00 PER PERSON

150+ \$13.50 PER PERSON

*(Includes disposable serveware)*

## FETTUCCINI CARBONARA

Fettuccini tossed with a Light Alfredo Cream Sauce, Bacon, Peas & Parmesan Cheese

15-149 \$14.00 PER PERSON

150+ \$13.50 PER PERSON

*(Includes disposable serveware)*

## MEDI ZOODLES

Zucchini Noodles tossed with Hummus Sauce, Artichokes, Tomatoes & Olives

15-149 \$16.00 PER PERSON

150+ \$15.50 PER PERSON

*(Includes disposable serveware)*

## CHICKEN FETTUCCINI FLORENTINE

Fettuccini tossed with Sliced Mushrooms, Fresh Spinach, Sweet Basil & Creamy Pesto Sauce with Grilled Chicken Breast

15-149 \$14.00 PER PERSON

150+ \$13.50 PER PERSON

*(Includes disposable serveware)*

## RAVIOLI ARIBIATA – SPICY

Pasta Pillow filled with Cheese & Meat, Covered in Spicy Marinara Sauce with Red Pepper Flakes, Julienne Basil & Fresh Garlic

15-149 \$13.50 PER PERSON

150+ \$13.00 PER PERSON

*(Includes disposable serveware)*

## TRIO PASTA

Create your Own Specialty Pasta Buffet. Pick & Choose your Favorite Three Pasta Dishes

15-149 \$20.00 PER PERSON

150+ \$19.00 PER PERSON

*(Includes disposable serveware)*

## “BUILD YOUR OWN PASTA BAR”

*INCLUDES*

Spaghetti Pasta & Penne Pasta

Pesto Cream Sauce, Marinara Sauce & Alfredo Sauce

Diced Grilled Herb Chicken & Meatballs

SERVED WITH GARDEN GREEN SALAD OR CLASSIC CAESAR SALAD, GARLIC CHEESE BREAD OR BREAD & BUTTER. COOKIES & BROWNIES INCLUDED.

15-149 \$20.50 PER PERSON

150+ \$20.00 PER PERSON

*(Includes disposable serveware)*



# “HOT BUFFET MENU”

*Includes Chips with Green & Red Salsa. Add \$4.00 P.P. for Dinner Functions after 4:00 pm*

## FAJITA BAR

*(Choice of One)*

Marinated Chicken with Red Chile, Herbs & Spices

Marinated Steak with Red Chile, Herbs & Spices

SERVED WITH PINTO BEANS & SPANISH RICE, CORN & FLOUR TORTILLAS & SOUR CREAM

15-149 \$14.00 PER PERSON

150+ \$13.50 PER PERSON

DUAL ENTRÉE \$2.00 PER PERSON +

*(Includes disposable serveware)*

## TACO BAR

*(Choice of One)*

Carne Asada, Chicken, Al pastor, Birria (Shredded Beef), Pulled Pork Carnitas

SERVED WITH BEANS & RICE, CORN TORTILLAS, CILANTRO, ONIONS, LIMES

10-149 \$13.50 PER PERSON

150+ \$13.00 PER PERSON

DUAL ENTRÉE \$1.50 PER PERSON +

TRIO ENTRÉE \$2.50 PER PERSON +

*(Includes disposable serveware)*

## BURRITO BAR

Traditional Burrito – Meat, Rice, Beans, Cheese  
Cali Burrito – Meat, Fries, Beans, Bean & Cheese

SERVED WITH CHIPS & 2 SALSA

10-149 \$13.50 PER PERSON

150+ \$13.00 PER PERSON

DUAL ENTRÉE \$1.50 PER PERSON +

TRIO ENTRÉE \$2.50 PER PERSON +

*(Includes disposable serveware)*

## ENCHILADAS *(Choice of One)*

Cheese Enchiladas with Red Enchilada Sauce

Shredded Beef Enchiladas with Red Enchilada Sauce

Chicken Enchiladas with Green Enchilada Sauce

Grilled Vegetable Enchiladas with Low Fat Cheese

SERVED WITH PINTO BEANS, SPANISH RICE & SOUR CREAM

10-149 \$13.25 PER PERSON

150+ \$12.75 PER PERSON

DUAL ENTRÉE \$1.50 PER PERSON +

TRIO ENTRÉE \$2.50 PER PERSON +

*(Includes disposable serveware)*

## MEXICAN TRIO

Chile Relleno

Chicken Enchiladas

Shredded Beef Tamale

SERVED WITH PINTO BEANS, SPANISH RICE & SOUR CREAM

10-149 \$17.00 PER PERSON

150+ \$16.00 PER PERSON

*(Includes disposable serveware)*

## BEEF BIRRIA PLATTER

Slow Cooked Beef served with Consommé

SERVED WITH PINTO BEANS, SPANISH RICE, CILANTRO, ONIONS, LIMES & 3 TORTILLAS PP

10-149 \$17.00 PER PERSON

150+ \$16.00 PER PERSON

*(Includes disposable serveware)*



# "HOT BUFFET MENU"

*Includes Chips with Green & Red Salsa. Add \$4.00 P.P. for Dinner Functions after 4:00 pm*

## ADOBO RUBBED CHICKEN

Slow Cooked Beef Served with Consommé

SERVED WITH PINTO BEANS, SPANISH RICE, CILANTRO,  
ONIONS, LIMES & 3 TORTILLAS PP

10-149            \$17.00 PER PERSON  
150+             \$16.00 PER PERSON

*(Includes disposable serveware)*

## TAMALES

Chicken – with Green Sauce

Beef – with Red Sauce

Pork – with Red Sauce

Rajas & Cheese – Peppers & Cheese

½ Dozen           \$18.00  
Full Dozen        \$33.00

*(Includes disposable serveware)*

## POZOLE

Green Chicken

Red Pork

SERVED WITH TOSTADAS, CABBAGE, SLICED RADISHES  
AND RED SALSA

15-149            \$  
149+              \$

## MENUDO

SERVED WITH CORN TORTILLAS, OREGANO, PEPPER  
FLAKES, DICED ONIONS, CILANTRO & RED SALSA

15-149            \$  
149+              \$

## ADDITIONAL ITEMS

### CHUNKY GUACAMOLE

16oz (Serves 10-15)    \$24.00 EA  
32oz (Serves 20-25)    \$42.00 EA

### CORN OR FLOUR TORTILLAS

½ Dozen                \$1.50 EA  
Dozen                    \$2.25 EA

### HOMEMADE CHIPS WITH CHUNKY SALSA

16oz (Serves 10-15)    \$18.00 EA  
32oz (Serves 25-30)    \$28.00 EA



# “HOT BUFFET MENU”

*Entrees include Choice of Two Accompaniments, Salad, Bread & Butter. Add \$4.00 P.P. for Dinner Functions after 4:00 pm*

## ROAST TOP SIRLOIN

Marinated Sirloin with Fresh Garlic, Olive Oil & Herbs. Served with Pesto Aioli

15-149            \$26.00 PER PERSON  
150+             \$25.50 PER PERSON

*(Includes disposable serveware)*

## RIB EYE STEAK

Marinated Open Flame Grilled Beef with Fresh Garlic, Olive Oil & Herbs

15-149            \$36.00 PER PERSON  
150+             \$35.50 PER PERSON

*(Includes disposable serveware)*

## GRILLED NEW YORK STEAK

Served with Au Jus & Creamy Horseradish

15-149            \$34.00 PER PERSON  
150+             \$33.50 PER PERSON

*(Includes disposable serveware)*

## CENTER CUT FILET MIGNON

Pan Seared Crusted Filet Served with Shiraz Sauce

15-49             \$40.00 PER PERSON  
150+             \$39.50 PER PERSON

*(Includes disposable serveware)*

## ROAST PORK LOIN

Lemon Rosemary Sauce with Apple Chutney or Apricot Compote

15-49             \$22.00 PER PERSON  
150+             \$21.50 PER PERSON

*(Includes disposable serveware)*

## CHICKEN BROCHETTES

Apricot Ponzu Sauce

Teriyaki Sauce

Southern Homemade BBQ Sauce

Peanut Sauce

15-49             \$19.00 PER PERSON  
150+             \$18.50 PER PERSON

*(Includes disposable serveware)*

## BEEF BROCHETTES OF FILET

Apricot Ponzu Sauce

Teriyaki Sauce

Southern Homemade BBQ Sauce

15-49             \$30.00 PER PERSON  
150+             \$29.50 PER PERSON

*(Includes disposable serveware)*



# “HOT BUFFET MENU”

*Entrees include Choice of Two Accompaniments, Salad, Bread & Butter. Add \$4.00 P.P. for Dinner Functions after 4:00 pm*

## **OVEN ROASTED SALMON**

*(Choice of One)*

PROVENÇAL – Simmered Tomatoes, Basil, Garlic, Capers, Black & Green Olives with White Wine

DILL CREAM SAUCE – Dill Cream White Wine

BASIL PESTO SAUCE – Rustic Sauce with Basil, Pesto & Olive Oil

SESAME HONEY SOY – Sesame Topped Salmon Filets with Honey Soy Marinade

*(Includes disposable serveware)*

## **STUFFED TILAPIA WITH CRAB MEAT**

Stuffed Tilapia with Crab Meat, Simmered in a Lemon Butter Sauce

*(Includes disposable serveware)*

## **SAUTEED ALASKAN HALIBUT**

Pan Seared Fish served with Cilantro Vinaigrette

*(Includes disposable serveware)*

## **HAWAIIAN MAHI MAHI**

Infused Mahi Mahi with Fresh Basil topped with Fresh Pineapple Coconut Cream Sauce

*(Includes disposable serveware)*

## **CAJUN SWORDFISH**

Cajun Spiced Swordfish with Paprika, Herbs & Spices

*(Includes disposable serveware)*

## **SHRIMP SCAMPI**

Sautéed Shrimp Scampi with White Wine, Butter & Parsley

*(Includes disposable serveware)*

## **LOBSTER CRAB STUFFED JUMBO SHRIMP**

Large Jumbo Shrimp Stuffed with Bay Shrimp, Lobster & Crab Meat, baked & topped with Sauce

*(Choice of One)*

DIJON CHIVE BUTTER SAUCE

HOLLANDAISE SAUCE

BASIL PESTO SAUCE

*(Includes disposable serveware)*

**\*\*SEAFOOD MENU PRICES SUBJECT TO CHANGE WITHOUT NOTICE, DUE TO MARKET PRICE**



# “ACCOMPANIMENTS”

*Select from the following selections to compliment your meal*

## POTATOES & RICE

### RED ROASTED ROSEMARY POTATOES

Wedged Red Potatoes with Fresh Rosemary & Garlic

### WHIPPED GARLIC MASHED POTATOES

Mashed Potatoes with Roasted Garlic Whipped until fluffy

### WHIPPED MASHED POTATOES

Fresh Potatoes Whipped with Butter & Sour Cream

### AU GRATIN POTATOES

Diced Potatoes with Cream, Parmesan, Sharp Cheddar & Monterey Jack Cheese

### PARSLEY BUTTERED POTATOES

Potatoes Sautéed with Butter & Chopped Parsley

### CHILI ROASTED SWEET POTATOES

Roasted Sweet Potato Wedges with Smoked Paprika & Chili Powder

### RICE PILAF

Traditional Rice Pilaf

### LEMON RICE

Long Grain Rice with Sliced Lemon Slices

### CONFETTI RICE

Traditional Rice Pilaf tossed with Bite Size Peas & Carrots

### WILD RICE PILAF

Traditional Rice Pilaf Tossed with Wild Rice

### BROWN RICE

Steamed Buttered Brown Rice

### RISOTTO

(UPGRADE \$1.50)

Arborio Rice slow cooked until creamy & velvety with Butter, White Wine & Parmesan Cheese

### ROSEMARY MUSHROOM RISOTTO

(UPGRADE \$1.50)

Arborio Rice slow cooked until creamy & velvety with Mushroom Rosemary Stock with Parmesan Cheese

### JASMINE RICE

(UPGRADE \$2.00)

Buttered Thai Fragrant Long Grain Rice with Freshly Chopped Cilantro or Parsley





# “ACCOMPANIMENTS”

*Select from the following selections to compliment your meal*

## PASTAS

### PASTA LA CHECCA

Pasta Bundles topped with Grilled Chicken & a Tomato Basil Garlic Sauce, garnished with Feta Cheese

### FETTUCCINI ALFREDO

Fettuccini Pasta tossed in Creamy Parmesan Alfredo Sauce

### GOURMET MAC N CHEESE

Elbow Macaroni simmered in Four Cheeses & Cream Sauce topped with Fresh Bread Crumbs & Sharp Jack Cheese

### PASTA POMODORO

Penne Pasta simmered in a Pomodoro Marinara Sauce with Parmesan Cheese

### SUN DRIED TOMATO LINGUINI

(UPGRADE \$1.50)

Linguini tossed with a Sun Dried Tomato Cream Sauce with Mushrooms, Chives, Sweet Basil & Fresh Garlic

### PASTA AL FRESCO

(UPGRADE \$1.50)

Penne Pasta tossed with Sautéed Tomatoes, Basil, Garlic & Cheeses in a Cream Sauce

### PESTO TORTELLI PASTA

(UPGRADE \$1.50)

Cheese Tortellini with Fresh Basil in a Pesto Basil Cream Sauce

## VEGETABLES

### SAUTEED ZUCCHINI & SQUASH

Crisp Zucchini & Squash with Fresh Herbs

### ROASTED VEGETABLES

Zucchini, Squash, Mushrooms, Peppers, Onions, Eggplants, Garlic Roasted in a Red Wine Vinaigrette

### ROMA GREEN BEANS

Green Beans tossed with Roma Tomatoes & Sliced Sweet Red Onions

### GREEN BEANS ALMANDINE

Garlic Green Beans

### FRESH VEGETABLE MEDLEY

Broccoli, Cauliflower, Carrots & Zucchini

### HONEY GINGER GLAZED CARROTS

### CREAMED SPINACH

### CREAMED CORN

### SEASONAL GRILLED FRESH VEGETABLES

Seasonal Al Dente Grilled Vegetables

### BOK CHOY & BROCCOLI

Seasoned with Fresh Ginger, Soy Sauce & Garlic

### CRISP LEMON ASPARAGUS

(UPGRADE \$2.00)

With Lemon Garlic Butter

### VEGETABLE DUAL SOUFFLE

(UPGRADE \$2.25)

Broccoli & Carrot with Cheese & Cream



# “ACCOMPANIMENTS”

*Select from the following selections to compliment your meal*

## SALADS

### CAESAR SALAD

Crisp Romaine, Parmesan Cheese & Cheese Herb Garlic Croutons

### GARDEN GREEN SALAD

Fresh Greens with Crisp Romaine topped with Tomatoes, Black Olives, Zucchini & Squash

SERVED WITH CHOICE OF TWO DRESSING

### SPRING SALAD

Fresh Greens & Crisp Romaine topped with Sweet Red Onions, Feta Cheese & Orange Segments

SERVED WITH TRIPLE BERRY CITRUS VINAIGRETTE

### HOUSE SALAD

Fresh Greens & Crisp Romaine topped with Artichoke Hearts, Tomatoes, Olives & Cheese

SERVED WITH BALSAMIC VINAIGRETTE

### GREEK SALAD

Cucumbers, Tomato, Feta, Olives over a Bed of Crisp Romaine

SERVED WITH HOUSE DRESSING

### COLE SLAW

Shredded Cabbage, Shredded Carrots tossed with Light Mayo & Cider

### CALIFORNIA SALAD

Fresh Greens tossed with Diced Apples, Dried Cranberries, Raisins, Orange Segments, Feta Cheese & Candied Walnuts

SERVED WITH TRIPLE BERRY CITRUS VINAIGRETTE

### SPINACH SALAD

(UPGRADE \$1.50)

Fresh Spinach topped with Crisp Bacon, Hard Boiled Eggs & Sliced Mushrooms

SERVED WITH DRESSING

### FRUIT & SPINACH SALAD

(UPGRADE \$1.50)

Fresh Spinach topped with Sliced Fresh Seasonal Strawberries, Sliced Red Onions, Feta Cheese & Candied Walnuts

SERVED WITH DRESSING

### MANGO PINEAPPLE SALAD

(UPGRADE \$1.50)

Fresh Greens & Crisp Romaine topped with Ripe Diced Mango, Diced Pineapple, Red Sliced Onions, Dried Cranberries & Fresh Mint

SERVED WITH DRESSING



# “CARVING STATIONS”

## ADD A CARVING STATION

### HERB ROASTED TURKEY BREAST

Pan Dripping Turkey Gravy  
Citrus Orange Cranberry Relish  
Freshly Baked Rustic Bread & Butter  
\$9.00 PER GUEST

### HONEY GLAZED HAM WITH CIDER GLAZE

Citrus Orange Cranberry Relish  
Stone Ground Mustard  
Freshly Baked Rustic Bread & Butter  
\$11.95 PER GUEST

### ROASTED TOP SIRLOIN

Horseradish Cream  
Au Jus  
Freshly Baked Rustic Bread & Butter  
\$13.95 PER GUEST

### SLOW COOKED BRISKET

BBQ Sauce  
Onion Jam  
Freshly Baked Rustic Bread & Butter  
\$15.95 PER GUEST

### PRIME RIB

Au Jus  
Horseradish Cream  
25-27 \$324.00 EA  
Based on 7 oz per guest

### NEW YORK STRIPLOIN

Peppercorn Sauce  
Freshly Baked Rustic Bread & Butter  
25-27 \$354.00 EA  
Based on 7 oz per guest

### HERB CRUSTED TENDERLOIN OF BEEF

Mushroom Demi Sauce  
Freshly Baked Rustic Bread & Butter  
25-27 \$354.00 EA  
Based on 7oz per guest

- A Culinary Carver is not included within the per guest pricing
- All Cuts are Based on an 7oz Cut Per Guest
- Prices may Vary due to Market Conditions

Service Staff: Culinary Staff are available at \$35.00 per hour with a minimum of 2 hours for additional Carving Services



# “SNACKS & BREAKS”

*Includes Disposable Serveware*

## START YOUR DAY BREAK

Assorted Whole Fruit Basket

Multi Grain Fruit Bars

Assorted Low Fat Yogurt with Granola

SERVED WITH ASSORTED FRUIT JUICES & BOTTLED WATERS

10-49 \$8.50 PER PERSON  
50+ \$8.00 PER PERSON

## TRADITIONAL BREAK

Cheese & Cracker Tray

Homemade Tortilla Chips with Chunky Salsa & Guacamole

Assorted Cookies

SERVED WITH ASSORTED SOFT DRINKS & BOTTLED WATERS

10-49 \$11.00 PER PERSON  
50+ \$10.50 PER PERSON

## AFTERNOON BREAK

Seasonal Fresh Fruit Display

Vegetable Crudités with Ranch Dipping Sauce

Assorted Cookies

Individual Bags of Chips

SERVED WITH ASSORTED SOFT DRINKS & BOTTLED WATERS

10-49 \$10.00 PER PERSON  
50+ \$9.50 PER PERSON

## CHOCOLATE LOVERS

Chocolate Chip Cookies

Chocolate Brownie

Chocolate Dipped Strawberries

SERVED WITH COFFEE SERVICE & BOTTLED WATERS

10-49 \$8.00 PER PERSON  
50+ \$7.50 PER PERSON

## I NEED A BREAK

Tomato Basil Bruschetta with Cheese Herb Crostinis

Hot Artichoke Dip with Sliced Baguettes

Caramelized Pesto Brie Cheese with Fancy Crackers

Hummus with Crisp Pita Chips

SERVED WITH CHILLED COFFEE & BOTTLED WATERS

10-49 \$12.00 PER PERSON  
50+ \$11.50 PER PERSON

## HOMEMADE CHIPS WITH CHUNKY SALSA

16oz (Serves 10-15) \$18.00 EA  
32oz (Serves 25-30) \$28.00 EA

## ASSORTED CHEESE & CRACKER TRAY

SMALL (Serves 12-15) \$40.00 EA  
MEDIUM (Serves 20-28) \$65.00 EA

## COLD SPINACH DIP WITH BAGUETTES

SMALL (Serves 12-15) \$25.00 EA  
MEDIUM (Serves 20-25) \$45.00 EA

## FRESH VEGETABLE CRUDITE WITH RANCH

SMALL (Serves 12-15) \$36.00 EA  
MEDIUM (Serves 20-25) \$50.00 EA

## GRANOLA BARS, POWER BARS & TRAIL MIX

INDIVIDUAL \$2.00 EA



# “COCKTAIL PARTY – IT’S A SOIREE”

## **1 DISPLAY & 6 TRAY PASSED - \$15.00 PER GUEST**

Estimated 1 Hour Cocktail Party

## **1 DISPLAY & 7 TRAY PASSED - \$20.00 PER GUEST**

Estimated 2 Hour Cocktail Party

## **2 DISPLAY & 9 TRAY PASSED - \$25.00 PER GUEST**

Estimated 3 Hour Cocktail Party

## **3 DISPLAY & 10 TRAY PASSED - \$30.00 PR GUEST**

Estimated 4 Hour Cocktail Party

### **ADDITIONAL OPTIONS**

- China Settings are an additional \$4.50 per guest and include entrée plates, China, glassware & linen napkins. More place settings are available at an additional cost
  - White, Ivory, Black, Pewter or Navy Blue Guest Table Linens Available for \$13/ea.
- Service Staff: Professional servers & culinary staff are available at \$35.00 per hour with a minimum of 4 hours
- Please add 20% for all Full Service Events & 7.75% CA Sales Tax on all prices. Gratuities are left to your discretion



# “HORS D'OEUVRES”

TRAY PASSED or PICKUP

## COLD

### Slivered Avocado Crostini's

Cream Cheese & Basil Aioli Drizzle  
TRAY OF 25 PCS \$45.00

### Cous Cous Fruited Cocktail Salad Shooters

Honey Fruited Couscous Salad with Slivered Crostini  
TRAY OF 25 PCS \$42.00

### Caprese Skewers

Buffalo Mozzarella, Basil, Cherry Tomato with Balsamic Reduction Dip  
TRAY OF 25 PCS \$45.00

### Brie & Walnut Filo

Brie Cheese with Candied Walnut Stuffed in a Filo Cup  
TRAY OF 25 PCS \$42.00

### Bruschetta Crostini

Tomato Basil Bruschetta over a Cheese Herb Crostini  
TRAY OF 25 PCS \$42.00

### Pork Spring Roll

Rice Noodles, Carrots, BBQ Pork & Cilantro Spring  
TRAY OF 25 PCS \$49.50

### Ahi Tuna Spoon\*

Pickled Ginger and Wasabi Aioli  
TRAY OF 25 PCS \$60.00

### Beef Tenderloin Crostini

Goat Cheese & Pesto Doll Up  
TRAY OF 25 PCS \$78.00

### Spinach Beef Involtini

Stuffed with Spinach & Cheese  
TRAY OF 25 PCS \$60.00

## COLD

### Smoked Salmon Canapé

Smoked Salmon, Dill Cream Cheese, Marinated Red Onion & Caper  
TRAY OF 25 PCS \$60.00

### Prosciutto Figs with Honey Drizzle

Sun Dried Fig Stuffed with Gorgonzola wrapped in prosciutto  
TRAY OF 25 PCS \$66.00

### Asparagus Wrapped Prosciutto

Roasted Asparagus wrapped in prosciutto  
TRAY OF 25 PCS \$69.00

### Garlic Roasted Cocktail Shrimp\*

Cocktail Sauce  
TRAY OF 25 PCS \$82.50

### Cucumber Rolls

Sliced Cucumbers Stuffed with Whipped Cheese  
TRAY OF 25 PCS \$42.00

### Melon Wrapped Prosciutto

Prosciutto wrapped in Melon  
TRAY OF 25 PCS \$49.50

### Creole Stuffed Deviled Eggs

Topped with Fried Okra  
TRAY OF 25 PCS \$49.50

### Pedal Leaves Stuffed with Gorgonzola

Endive Leaves, Whipped Gorgonzola & Candied Walnuts  
TRAY OF 25 PCS \$49.50

### Spaghetti Squash Cakes

Minced Tofu, Olived & Dried Fruits with a Pesto Aioli Dip  
TRAY OF 25 PCS \$49.50



# "HORS' D'OEUVRES"

TRAY PASSED or PICKUP

## COLD

### Tomato Mozzarella Puff

Roasted Tomato, Mozzarella & Fresh Basil

TRAY OF 25 PCS \$49.50

### Mini Ceviche Shooters\*

Shrimp, Tomatoes, Cucumbers, Onions, Cilantro

TRAY OF 25 PCS \$82.50

### Chicken & Artichoke Tartlet

Grilled Chicken & Artichokes

TRAY OF 25 PCS \$60.00

### Chicken Stuffed Cucumber Boats

Chicken Salad Garnished with Sliced Grapes

TRAY OF 25 PCS \$49.50

### Caramelized Onion & Apple Tart

Mozzarella Cheese, Sweet Onions and Granny Apple

TRAY OF 25 PCS \$60.00

### Filo Cup with Crab, Chicken Artichoke or Chicken Salad

Flavored Tortilla, Cream Cheese, Chicken & Fruited Salsa

TRAY OF 25 PCS \$60.00

### Pesto Tortellini & Shrimp Skewer

Garnished with Cherry Tomato

TRAY OF 25 PCS \$60.00

## COLD

### Lentil Meatball Bites

Layered with Mozzarella and Balsamic Reduction Drizzle

TRAY OF 25 PCS \$57.00

### Fruit & Cheese Bites

Diced Cheese with Fresh Fruit

TRAY OF 25 PCS \$42.00

### Chicken Salad Cranberry Tea Sandwich

Cranberry Relish layered with Chicken Salad

TRAY OF 25 PCS \$42.00

### Chicken Roulade

Flavored Tortilla, Cream Cheese, Chicken & Fruited Salsa

TRAY OF 25 PCS \$45.00

### Shrimp Stuffed Red Potatoes

Dill Chive Sour Cream

TRAY OF 25 PCS \$60.00

### Spanakopita's

Filo Stuffed with Spinach & Feta Cheese

TRAY OF 25 PCS \$49.50

### Watermelon & Feta Bites

Cubed Watermelon & Feta with Basil & Blueberry

TRAY OF 25 PCS \$57.00

# “HORS D’OEUVRES”

## HOT

### Potstickers

Chicken or Pork with Sweet Chili Dipping Sauce  
TRAY OF 25 PCS \$42.00

### Mini Shredded Beef Tostada

Seasoned Beef, Mini Tostada, Garnished with Tomato  
TRAY OF 25 PCS \$45.00

### Mac & Cheese Fritter

Mac & Cheese  
TRAY OF 25 PCS \$45.00

### Italian Sausage Stuffed Mushroom

Italian Sausage, Button Mushroom  
TRAY OF 25 PCS \$57.00

### Mini Chicken Empanadas

Pulled Chicken and Chipotle Cream Dip  
TRAY OF 25 PCS \$57.00

### Garlic & Cheese Stuffed Mushrooms

Fresh Garlic and Cream Cheese  
TRAY OF 25 PCS \$49.50

### Mini Beef Wellingtons\*

Puff Pastry, Filet & Creamy Horseradish Dip & Mushroom Pate  
TRAY OF 25 PCS \$66.00

### Spicy Chipotle Chicken Skewers

Grilled Chicken, Chipotle Sauce & Mango Chutney Dip  
TRAY OF 25 PCS \$60.00

### Teriyaki Beef Skewers

Grilled Beef, Teriyaki Sauce  
TRAY OF 25 PCS \$57.00

## HOT

### Twice Baked Potatoes

Potato Filling, Parmesan Cheese  
TRAY OF 25 PCS \$41.25

### BBQ Chicken Wrapped Skewer

Grilled Chicken, Applewood Bacon & BBQ Sauce  
TRAY OF 25 PCS \$57.00

### Crab Cakes\*

Fresh Crab, Pineapple Coconut Dip  
TRAY OF 25 PCS \$82.50

### Garlic Roasted Shrimp Scampi\*

Garlic Butter, Butterfly Shrimp  
TRAY OF 25 PCS \$82.50

### Cauliflower Cakes

Romesco Sauce, Garnished with Parsely  
TRAY OF 25 PCS \$42.00

### Bacon Scallop\*

Bacon, Fresh Scallop, Gastrique  
TRAY OF 25 PCS \$69.00

### Mini Filet Kabob\*

Filet, Sweet Onion, Roasted Pepper  
TRAY OF 25 PCS \$69.00

### Potato Pancakes

Topped with Sour Cream Dip or Cinnamon Apple Sauce  
TRAY OF 25 PCS \$42.00

### Coconut Shrimp Lollipop

Coconut Shrimp with Sweet Chili Dip  
TRAY OF 25 PCS \$69.00



# “HORS D’OEUVRES”

## HOT

### Mini Beef Empanadas

Pulled Beef and Cilantro Sour Cream Dip

TRAY OF 25 PCS \$57.00

### Grilled Chicken Satay

Served with Peanut Sauce

TRAY OF 25 PCS \$60.00

### Chicken & Artichoke Stuffed Mushrooms

Fresh Chicken, Artichokes and Cream Cheese

TRAY OF 25 PCS \$57.00

### Lemon Rosemary Chicken Skewer

Grilled Cherry Tomato

TRAY OF 25 PCS \$60.00

### Crab Stuffed Mushroom

Crab, Cream Cheese

TRAY OF 25 PCS \$60.00

### Grilled Shrimp Wrapped Prosciutto

Skewered on Rosemary Stem and Grilled

TRAY OF 25 PCS \$82.50

### Grilled Baby Lamb Chops

Rosemary Sauce

TRAY OF 25 PCS \$90.00

## HOT

### Lobster Cake\*

Bernaise Sauce

TRAY OF 25 PCS \$90.00

### Beef Slider

Bacon, Horseradish, Cheddar Cheese, Mini Brioche

TRAY OF 25 PCS \$49.50

### Mini Taquitos

Shredded Beef or Chicken with Avocado Salsa

TRAY OF 25 PCS \$49.50

### Spicy Beef Satay

Apricot Ponzu Sauce

TRAY OF 25 PCS \$60.00

### Mini Quiche Bites

Bacon & Swiss, Ham & Provolone, Spinach & Sun Dried Tomatoes, Mushroom & Spinach

TRAY OF 25 PCS \$49.50

### Mac N Cheese Grilled Finger Sandwich

Three Types of Cheese with Butter

### Shrimp Empanadas

Cilantro Lime Dip

TRAY OF 25 PCS \$60.00

### Caramelized Onion Bacon Tart

Balsamic Reduced Onions with Bacon Bits

TRAY OF 25 PCS \$49.50



# “DISPLAY APPETIZERS”

## DISPLAY APPETIZERS

- Hot Artichoke Dip  
(SERVES 15-20) \$64.80
- Southwest Fondue Dip  
(SERVES 15-20) \$64.80
- Warm Baked Brie Cheese en Croute with  
Choice of One (Pesto, Cranberry Relish or  
Apricot Marmalade)  
(SERVES 10-15) \$57.60  
(SERVES 20-25) \$86.40
- Caramelized Pesto Brie Cheese with Dried Fruits  
and Nuts & Cheese Herb Crostinis  
(SERVES 10-15) \$54.00  
(SERVES 20-25) \$81.60
- Mediterranean Rustic Roasted Vegetables,  
Roasted Red Pepper Aioli, Marinated Olives,  
Marinated Mushrooms & Rustic Breads  
(SERVES 10-15) \$43.20  
(SERVES 20-25) \$86.40
- Norwegian Smoked Salmon served with  
Capers, Red Sliced Onions, Lemon Confetti,  
Cream Cheese & Mini Bagels  
(SERVES 20-30) \$MARKET PRICE
- Chilled Jumbo Shrimp Display with Horseradish  
Cocktail Sauce & Lemon Wedges  
(SERVES 15-20) \$294.00
- Sushi Assortment Platter with Wasabi, Pickled  
Ginger & Soy Sauce  
(SERVES 15-20) \$MARKET PRICE
- Hummus with Pita Chips  
(SERVES 12-15) \$33.60  
(SERVES 20-25) \$54.00

## DISPLAY APPETIZERS

- Brown Sugar Glaze Cream Cheese Spread  
topped with Walnuts & Crisp Pita Chips  
(SERVES 20-30) \$54.00
- Imported & Domestic Cheese with Fancy  
Crackers & Artesian Breads  
(SERVES 20-25) \$78.00  
(SERVES 50-60) \$144.00
- Rustic Antipasto Platter with Marinated Olives &  
Mushrooms  
(SERVES 20-25) \$60.00  
(SERVES 50-60) \$120.00
- Torte Terrine of Cheeses, Sun Dried Tomatoes with  
Sliced Baguettes  
(SERVES 20-25) \$90.00
- Fresh Vegetable Crudités with Ranch Dressing  
(SERVES 10-15) \$48.00  
(SERVES 20-25) \$78.00  
(SERVES 40-50) \$156.00
- Bruschetta Display of Tomato Basil, Eggplant Mint  
or White Bean with Cheese Herb Garlic Crostinis  
Cheese Herb Crostinis, Rustic Flat Focaccia  
Bread, Slender Crispy Bread Sticks  
(SERVES 20-25) \$54.00  
(SERVES 40-50) \$72.00
- Fresh Fruit Display  
(SERVES 12-15) \$58.20  
(SERVES 20-25) \$94.20  
(SERVES 50-60) \$186.00
- Charcuterie Board**  
Cured Italian Meats, Two Domestic & One  
Imported Cheese, Marinated Artichokes, Olives,  
Wine Infused Mushrooms, Fig Jam, Dried Fruits &  
Nuts, Herb Cheese Crostinies & Crackers.  
Garnished with Berries & Grapes  
25+ \$12.00 Per Person



# "BEVERAGES"

## ASSORTED SOFT DRINKS (SODAS)

(REGULAR & DIET) \$1.50 EA

## CHILLED BOTTLED WATERS

\$1.50 EA

## PERRIER

\$3.00 EA

## LIPTON ICE TEA

(REGULAR & DIET) \$1.25 EA

## SNAPPLE

ASSORTED FLAVORS  
(REGULAR & DIET) \$3.25 EA

## GATORADE

ASSORTED FLAVORS  
12 OZ \$2.50 EA

## STARBUCKS MOCHA FRAPPUCCINO

\$3.75 EA

## FRUITED PUNCH, LEMONADE OR

## FRESHLY BREWED ICED TEA

(Staffed Events Only)

25-49 \$1.50 PER PERSON

50+ \$1.00 PER PERSON

## COFFEE & HOT TEA

(Includes Cups, Stirs, Sugar & Creamer)

Disposable Air Pot 12-14 Cups \$22.00

Thermal Air Pot 12 Cup \$26.00

### STATION PRICING

25-49 \$2.50

50+ \$2.00

## ORANGE JUICE

(Includes Cups)

Individual Orange Juice \$3.00 ea

Disposable Air Pot 12-14 Cups \$28.00

### STATION PRICING

25-49 \$2.50

50+ \$2.25

## HOT CHOCOLATE (WITH MILK)

(Includes Cups)

Disposable Air Pot 10 Cups \$34.00

Thermal Air Pot 12 Cups \$40.00

### STATION PRICING

25-49 \$3.50

50+ \$3.00



# "RENTALS"

## HOUSE LINENS – additional sizes available

### ROUND CLOTHS

120" Round "White, Black, Ivory"	\$16.00 EA
132" Round "White, Black, Ivory, Navy, Pewter"	\$18.00 EA

### RECTANGULAR CLOTHS

8' Banquet – COLOR	\$14.95 EA
10' Banquet (60" x 120") – COLOR	\$14.95 EA

## DINNER PLATES

	<i>In House</i>	<i>White Swirl</i>	<i>White Elegant</i>	<i>Ivory</i>
<i>Dinner</i>	\$0.65	\$0.60	\$0.75	\$0.75
<i>Salad</i>	\$0.65	\$0.60	\$0.75	\$0.75
<i>Dessert</i>	\$0.65	\$0.60	\$0.75	\$0.75
<i>B&amp;B</i>	--	\$0.55	\$0.75	--
<i>Charger</i>	--	--	\$1.85	--
<i>Additional Options Available Upon Request</i>	No	Yes	Yes	Yes

## FLATWARE

(POLISHED STAINLESS FLATWARE) - EA PIECE

	<i>Stainless Steel</i>	<i>Stainless Hammered</i>	<i>Gold Plated</i>	<i>Silver Plate</i>
<i>Dinner Fork</i>	\$0.45	\$0.65	\$1.95	\$0.80
<i>Dinner Knife</i>	\$0.45	\$0.65	\$1.95	\$0.80
<i>Salad Fork</i>	--	\$0.65	\$1.95	\$0.80
<i>Teaspoon</i>	\$0.45	\$0.65	\$1.95	\$0.80
<i>B&amp;B Knife</i>	--	\$0.65	\$1.95	\$0.80
<i>Soup Spoon</i>	--	\$0.65	\$1.95	\$0.80

## GLASSWARE

Water Goblet	\$0.70 EA
Champagne Flute	\$0.70 EA
Coffee Mug	\$0.85 EA



# “DISPOSABLE SERVICEWARE”

## FOAM DISPOSABLE BUNDLE

(WHITE)

10" Plate, Fork, Knife, \$0.09 EA  
Napkin

## DISPOSABLE WHITE ACRYLIC BUNDLE

(WHITE)

10" Plate, 6" Salad Plate, 6" Dessert Plate, Fork, Knife,  
Spoon & Napkin  
10" 24 Pack \$20.33  
6" 24 Pack \$6.00

## DISPOSABLE CLEAR ACRYLIC BUNDLE

(CLEAR)

10" Plate, 6" Salad Plate, 6" Dessert Plate, Fork, Knife,  
Spoon & Napkin  
10" 24 Pack \$25.50 EA  
6" 24 Pack \$6.00



# “FULL SERVICE EVENT INFORMATION”

## **WHEN TO PLACE YOUR ORDER**

We appreciate as much advance notice as possible to properly plan & prepare your order. We welcome advance notice for orders, even if you do not have all the details. With a reservation, we can more accurately plan purchases & staffing needs. Menu prices are subject to change without notice due to market conditions. Tiscareno's menus are priced per person & include disposable serviceware.

## **BREAKFAST & LUNCH FULL SERVICE EVENT**

Our service staff will arrive with adequate time to create the perfect event from beginning to end. This will allow you to enjoy your guests and your event. A delivery fee & 18% service charge & sales tax of 8.0% will be added to food & beverages of full serviced events. Gratuity is additional.

## **BREAKFAST, LUNCH & WEEKDAY SERVICE PERSONAL RATES**

PERSONNEL CHARGES ARE BASED ON A 2 HOUR EVENT TIME, PLUS 1 HOUR SET UP AND 1 HOUR CLEAN UP

## **EVENING & WEEKEND FULL SERVICE EVENTS**

Our service staff will arrive with adequate time to create the perfect event from beginning to end. This will allow you to enjoy your guests and your event. A delivery fee & 18% service charge & sales tax of 8.0% will be added to food & beverages of full serviced events. Gratuity is additional.

## **EVENING & WEEKEND SERVICE PERSONAL RATES**

PERSONNEL CHARGES ARE BASED ON A 8 HOURS FOR EVENING & WEEKEND EVENTS

December & Holiday Rates may differ.

## **FULL SERVICE EVENT PAYMENTS**

A deposit of 50% may be required to confirm your order & secure the event date with a signed contract. The final balance of your event must be paid in full prior to the event date. Payment terms are available for corporate clients with approved credit.



# “PICK UP & DELIVERY INFORMATION”

## WHEN TO PLACE YOUR ORDER

We appreciate as much advance notice as possible to properly plan & prepare your order. We welcome advance notice for orders, even if you do not have all the details. With a reservation, we can more accurately plan purchases & staffing needs. Menu prices are subject to change without notice due to market conditions. Tiscareno's menus are priced per person & include disposable serviceware.

## PICK UP ORDERS

Any boxed lunch, breakfast, lunch or dinner order with food displayed on disposable trays & disposable bowls may be picked up at our Studio Shop. Our staff will assist to load your order in your vehicle for you.

## DELIVERY / DROP-OFF ORDERS

Delivery charges vary depending on location & time of day. Deliveries will be scheduled within a 15-45 minute window, depending on the complexity of the event.

HOT/COLD BUFFET, STANDARD: WILL INCUR A ONE TIME DELIVERY FEE

HOT/COLD BUFFET, VIP: WILL INCURE A DELIVERY & PICK UP FEE

\*Delivery Order Fees will vary on major holidays including New Year's Eve, New Year's Day, Easter, Memorial Day, Labor Day, Thanksgiving Day, Christmas Eve & Christmas Day. Please inquire about holiday rates.

## THE WAY WE DELIVER FOOD

HOT/COLD BUFFET, STANDARD: ALL BUFFETWARE CAN BE DISCARDED

Standard events will be set up buffet style in disposable trays & bowls with engraved disposable serving utensils.

HOT/COLD BUFFET, VIP: ALL BUFFETWARE IS RETURNED TO TISCARENO'S

VIP events include simple chafing dishes and serving pieces, wicker baskets, glass or ceramic trays and bowls. Please do not remove any equipment from the buffet. Client will be responsible for cost of lost or missing equipment.

COLD BUFFET, VIP SET UP: A \$30.00 FEE WILL INCUR FOR NIGHT AND WEEKDEND EVENTS

HOT BUFFET, VIP SET UP: A \$45.00 FEE WILL INCUR FOR NIGHT AND WEEKDEND EVENTS

## GUEST COUNT CHANGES

In order to properly prepare your order and produce it in the most efficient way possible, your final guest count for daily corporate events must be received forty-eight (48) hours prior to your scheduled delivery.

## LAST MINUTE CHANGES TO ORDERS

We understand that last minute changes may be necessary for daily orders, but to continue to provide our clients with timely service, final details must be received forty-eight (48) hours prior to scheduled delivery. If last minute



changes occur with less notice, you may be applicable to additional fees for the requested changes and work already completed.