



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, Crème & 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 Couscous 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 serviceware)

“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 serviceware)

SPARERIBS SOUTHERN STYLE

Spareribs with our Southern Homemade BBQ Sauce

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

(Includes disposable serviceware)

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 serviceware)

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 serviceware)

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 serviceware)

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 serviceware)



“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 serviceware)

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 serviceware)

GRILLED NEW YORK STEAK

Served with Au Jus & Creamy Horseradish

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

(Includes disposable serviceware)

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 serviceware)

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 serviceware)

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 serviceware)

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 serviceware)



“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 Breadcrumbs & 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

Green Beans topped with Roasted Almonds

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, Cucumber, Shredded Carrot & Croutons

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, 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

Couscous 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 Crostinis & 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 ICED 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&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&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' \$3.50 Per Person
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' \$4.00 EA
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.

VIP SET UP: A \$95.00 FEE WILL INCUR FOR NIGHT AND WEEKDEND EVENT

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.