

## BREAKFAST COLD, HOT, & A LA CARTE

Grab something tasty in the morning. Select from Cold Breakfasts, Hot Breakfasts, or Breakfast A La Carte. All breakfasts include regular coffee, tea, and orange juice, decaffeinated coffee available upon request. Paper products and linen for buffet are included, china, glassware and silverware available upon request for additional fee. ALL PRICES ARE PER PERSON.

### COLD BREAKFAST

Bagels and Croissants	Assorted bagels with lox and cream cheese, sliced tomato, cucumber, red onion and capers · Almond and chocolate croissants · Fresh fruit platter	\$15.50
Continental Breakfast	Assorted pastries, muffins, and fresh bagels · Cream cheese, butter and preserves · Sliced tomato and cucumber · Hard-boiled eggs · Fresh fruit platter	\$11.50
Executive Breakfast	Greek yogurt with fresh berries · Basket of French pastries · Charcuterie board with prosciutto, salami, mortadella, coppa, cornichons, and mustard with sliced baguette · Smoked salmon with capers, diced red onions, and chopped hard boiled eggs with sliced toasted baguette · Orange, cranberry and guava juices · French roast coffee and gourmet tea	\$20.00
Platinum Breakfast	Charcuterie board with prosciutto, salami, mortadella and coppa, cornichons and mustard served with sliced baguette · Smoked salmon with capers, diced red onions and chopped hard boiled eggs · Smoked maple thick bacon · Fresh mixed berries · Fruit filled crepes with sauce on the side · Orange, cranberry and guava juices · French press, French roast coffee, and gourmet tea · Includes china, silverware, glassware	\$23.00
Something Light	Yoplait yogurt · Organic granola · Bagels and cream cheese with sliced tomato and cucumber · Fresh fruit platter · Greek yogurt available add \$1/person	\$11.50

### HOT BREAKFAST

Belgium Waffles	Served with fresh strawberries and whip cream, butter and maple syrup · Bacon or sausage · Fresh fruit platter	\$12.10
Breakfast Croissant Sandwiches	Scrambled eggs with ham and cheese or eggs roasted red peppers and brie · Fresh fruit platter	\$13.00
Crepes	Fruit filled crepes and cheese blintzes · Chicken apple sausage · Fresh fruit platter	\$11.50
Eggs Benedict	English muffins topped with smoked ham, poached eggs and hollandaise sauce · Eggs Florentine - English muffins topped with sautéed spinach, poached eggs and hollandaise sauce · New potatoes with caramelized onions · Fresh fruit platter	\$13.90
Breakfast Burritos	Scrambled eggs and home fried potatoes wrapped in a flour tortilla with or without bacon · Salsa · Assorted miniature muffins · Fresh fruit platter	\$13.90
French Breakfast	Warm Quiche Lorraine, Italian Sausage Quiche or Mushroom and Zucchini Quiche · Smoked maple bacon · Plain and chocolate croissants · Sweet cream butter and assorted preserves · Fresh fruit platter · (Min 20 people)	\$15.10
Hot and Hearty Breakfast	Scrambled eggs with cheddar cheese and bacon · Chicken apple sausage · Home style red potatoes with chives and sweet basil · Assorted muffins with sweet butter · Fresh fruit platter	\$14.50
Pancakes	Served with bananas or blueberries · Scrambled eggs with cheddar cheese · Bacon or sausage · Fresh fruit platter	\$14.50

### BREAKFAST A LA CARTE

Organic Granola	Served with whole and non-fat milk	\$2.20
Assorted Sliced Breakfast Loaves	Served with butter and preserves	\$3.95
Assorted Bagels, Muffins, and Pastries	Served with cream cheese, preserves and butter	\$4.85
Yogurt Parfaits	Vanilla yogurt with granola and fruit	\$4.85
Assorted Bagels	Served with lox and cream cheese, sliced tomato, cucumber and capers	\$7.25
Assorted Donuts		\$1.55
Bacon	(2 Slices)	\$3.30
Cottage Cheese		\$2.20
Fresh Fruit Platter		\$2.75
Hard Boiled Eggs		\$1.10
Home Fried Potatoes		\$3.30
Italian Sausage		\$3.30
Yoplait Yogurt		\$2.20
Greek Yogurt		\$3.50
Orange Juice		\$3.00
Coffee Service	Regular and Decaf Italian Roasted (w/ Tea \$2.75)	\$1.95

## COLD MENU SELECTIONS

A variety of cold selections including Boxed Lunches and Trayed Sandwich Catering. All selections include assorted sodas and water. Paper products and linen for buffet are included. China, glassware and silverware available upon request for additional fee. ALL PRICES ARE PER PERSON.

Assorted Salad Luncheon	Crunchy Chinese chicken salad with spicy peanut dressing · Hearts of Romaine Caesar salad with grilled chicken on the side · Egg and leek salad · Homemade tuna salad with finely chopped celery and scallions · Penne pasta salad with artichoke hearts, sun dried tomatoes and pesto · Assorted grain breads and rolls · Fresh fruit platter · Lemon bars	\$15.50
Gourmet Assorted Salad	Homemade Farro salad with kale, pomegranate and maple vinaigrette · Greek pasta salad with tomato, Kalamata olives, Red onions and feta · Panzanella salad with cubed bread, tomatoes, cucumbers and basil · Mixed greens with roasted beets, mandarins, goat cheese, candied pecans and balsamic vinaigrette · Nicoise salad with salmon, hard boiled egg, cherry tomato, haricot vert, Kalamata olives, boiled new potatoes · Served with champagne vinaigrette · Assorted dinner rolls · French macarons	\$17.50
Boxed Sandwich Lunches	Choice of Sandwiches: Fresh roasted turkey, roasted chicken, smoked ham, roast beef, tuna, chicken salad, egg salad, avocado and sprouts, eggplant and sun dried tomato · Mayo, mustard, lettuce and tomato · Served on Dutch Crunch · Pasta salad of the day · Potato chips · Homemade chocolate chip cookies	\$12.40
Boxed Salad Lunches	Chef Salad — Julienne turkey, smoked ham, Monterey jack cheese, sliced hard boiled eggs, tomato and cucumber · Caesar salad with hearts of Romaine, shaved Asiago and garlic croutons (available with chicken) · Spinach Salad — Crispy pancetta, hard boiled eggs, sunflower seeds and plum tomatoes · Chinese Chicken Salad — Grilled chicken with peanut dressing, sliced lettuce, cilantro, carrots, scallions, and crisp noodles · Served with assorted dressings · Bread and butter · Homemade cookies	\$12.40
Executive Boxed Sandwich	Choice of Sandwiches: BLT served on baguette · Roasted chicken with chipotle aioli, jack cheese and avocado served on croissant · Roasted portabella mushroom with pesto, balsamic and pickled red onion, mixed greens and cherry tomatoes served on Focaccia · Curried chicken salad with tomato, Kalamata olives, red onions and feta served on croissant · Prosciutto, Brie and dry fig served on Baguette · Kettle chips · Greek pasta salad · French macarons	\$15.40
Meat and Cheese Platter	Roasted turkey, deli turkey, roast beef, smoked ham, salami, avocado, sprouts and cucumber, cheddar, jack and swiss · Penne pasta salad with artichoke, sundried tomatoes and pesto · Served with mixed green garden salad with sweet Italian dressing · Sandwich bread · Fresh fruit platter · Assorted homemade cookies	\$15.10
Mediterranean	Assorted Lavosh Sandwiches Including: Turkey with cranberry and cream cheese, smoked ham, smoked salmon, roasted red peppers with goat cheese · Greek salad with Kalamata olives, tomatoes, cucumber, feta and vinaigrette · Orzo salad with feta, sundried tomatoes and parsley · Hummus, dolmas and pita chips · Fresh fruit platter · Baklava	\$15.10
Trayed Sandwich Catering	Assorted Sandwiches on a Variety of Breads: Fresh turkey breast, herbed chicken breast, roast beef, smoked ham, tuna, avocado, sprouts, cucumber and cheese · Green salad · Penne pasta salad · Fresh fruit platter · Homemade cookies	\$14.50
VIP Trayed Sandwich	BLT served on baguette · Crab salad served on croissant · Roasted chicken with chipotle aioli, jack cheese and avocado served on croissant · Roasted portabella mushroom with pesto, balsamic and pickled red onion, mixed greens and cherry tomatoes served on Focaccia · Prosciutto, Brie and dry fig served on baguette · Arugula with mandarins, slivered fennel, feta, candy pecans, and champagne vinaigrette · Fresh mixed berries · Seasonal fruit tartlet Petit Fours · Sparkling and flat water	\$18.00
Tea Luncheon	Assorted Tea Sandwiches: Chicken salad with smoked almonds · Cucumber, goat cheese and water cress · Egg salad with finely sliced leek · Smoked turkey with Arugula mayonnaise · Smoked salmon and Wasabi · Assorted French and Italian cheeses with chilled grapes · Freshly baked scones · Assorted seasonal Petit Fours · Bowl of berries · Assorted hot teas	\$17.50

## HOT MENU SELECTIONS

Delicious hot entrees. Select from Beef, Poultry, Pork, Seafood, Pasta, and Lamb. All selections include assorted sodas and water. Paper products and linen for buffet are included. China, glassware and silverware available upon request for additional fee. ALL PRICES ARE PER PERSON.

### BEEF ENTREES

Carne Asada	Served with diced onions, chopped cilantro, guacamole, sour cream, pickled jalapenos, grated cheese · Pico de Gallo and green tomatillo salsa · Small flour tortillas and white corn tortillas · White rice with corn · Black beans · Mixed green garden salad · Fresh fruit platter · Lemon bars	\$20.00
Filet Mignon	Served with a blackberry port reduction · Herb steamed new potatoes · Garlic fried green beans · Mixed greens with mandarins, fennel and goat cheese · Sourdough rolls and sweet butter · Fresh fruit platter · Individual chocolate raspberry domes	\$31.50
Grilled New York Steak	Served with mushrooms in a port reduction · Rosemary roasted red potatoes · Sautéed asparagus marinated in olive oil and balsamic vinegar · Mixed green salad with caramelized pecans, cranberries and Blue cheese · Fresh fruit platter · Sourdough rolls and butter · Pear tarts	\$29.00
American Grilled Hamburgers, Garden Burgers and Hot Dogs	Served with lettuce, tomato, red onion, cheese, pickles, diced yellow onion, relish, ketchup · Mustard and mayonnaise · Hot dog and hamburger buns · Potato salad · Mixed green garden salad · Fresh fruit platter · Brownies	\$18.80
Herb Encrusted Roasted Prime Rib	Served with creamy horseradish · Mashed potatoes with spinach and Gruyere cheese · Sautéed julienned vegetables · Caesar salad · Assorted Puglisi dinner rolls and butter · Fresh fruit platter · Chocolate torte cake	\$29.00
Jamaican Jerk Flank Steak	Served With dirty rice, black beans with Andouille sausage · Fried plantains · Potato bread with butter · Fresh fruit platter · Mango mousse cake	\$23.10
Taco Bar	Served with small flour tortillas and hard corn shells · Ground beef and vegetables · Guacamole, sour cream, pickled jalapenos, grated cheese, shredded lettuce, diced tomatoes · Spanish rice and refried beans · Mixed green garden salad · Fresh fruit platter · Assorted homemade cookies	\$20.00
Tri Tip	Marinated in lime tequila with peppercorn sauce · Garlic mashed potatoes · Roasted vegetable medley · Garden green salad with tomato, cucumber and mushrooms · Sourdough rolls and sweet butter · Fresh fruit platter · Apple tartlets	\$24.20

### POULTRY ENTREES

A Little Healthy	Lemon herbed grilled chicken breasts · Herbed couscous · Grilled asparagus tossed in balsamic vinaigrette · Fresh mozzarella, cherry tomato and pesto skewers · Mixed green garden salad · Fresh fruit platter · Strawberry bagatelle	\$20.60
Chicken Marsala	Ratatouille · Cheese tortellini with marinara sauce · Garden salad with garbanzo and kidney beans · Sourdough rolls and butter · Fresh fruit platter · Strawberry short cake	\$21.50
Chicken Mole	With steamed white rice · Warm black beans · Mixed green garden salad with sweet Italian dressing · Warm tortillas · Fresh fruit platter · Tiki crunch cake	\$19.40
Chicken Parmesan	Cheese tortellini in a marinara sauce · Sautéed julienned vegetables · Caesar salad · Sourdough rolls and butter · Fresh fruit platter · Tiramisu	\$21.80
Chicken Piccata	With white wine and capers · Citrus rice pilaf · Steamed vegetables with cider cream · Hearts of romaine salad with English cucumbers and plum tomatoes · Assorted dinner rolls and butter · Fresh fruit platter · Bread pudding	\$20.60
Chicken Shawarma Platter	Marinated boneless chicken, thinly sliced (served at room temperature) · Salmon filets with a light lemon caper sauce · Grilled vegetable platter · Hummus and pita bread · Tabouleh salad · Yogurt sauce · Tahini sauce · 1/2 lemon bars and 1/2 baklava	\$20.30
Enchiladas	Cheese enchiladas with red sauce · Chicken enchiladas with green sauce · Flour tortillas, guacamole, sour cream, and salsa · Spanish rice and black beans · Mexican salad with Queso, pumpkin seeds, tortilla chips and cilantro dressing · Fresh fruit platter · Lemon bars	\$19.10
Far East	Thai rice noodles with shredded chicken, cilantro, carrots, mint with a peanut sauce · Five spice fried chicken · Vegetarian fried spring rolls · Spinach salad with mushrooms, tomato, hard boiled eggs and sunflower seeds and sweet Italian dressing · Fresh fruit platter · Almond cookies	\$16.90
Full Japanese Catering	Teriyaki chicken and teriyaki beef · Steamed rice · Vegetable and shrimp tempura · Mixed green salad with shredded carrots, shredded cabbage and wasabi dressing · California rolls · Almond cookies	\$21.80

Grilled Chicken Breast	Served with mango salsa · Lemon scented white rice · Warm black beans · Cilantro and tomato spring green salad with sweet Italian dressing · Warm tortillas · Fresh fruit platter · Key lime tarts	\$19.40
Mediterranean Chicken	Lemon scented rice · Sautéed green beans · Greek salad with romaine lettuce, tomatoes, cucumbers, Kalamata olives, Feta and red onions · Assorted dinner rolls · Fresh fruit platter · Lemon bars	\$21.20
Middle East	Creamy curry chicken · Curried rice · Spicy broccoli · Samosas · Mixed green garden salad · Fresh fruit platter · Mango solei cake	\$19.40
Roasted Turkey	Apple, pecan and sausage stuffing · Creamed sweet potatoes · Garlic and dill glazed carrots · Spinach salad with mustard dressing · Fresh fruit platter · Potato bread with sweet butter · Pumpkin cheesecake (Seasonal)	\$21.80
Stuffed Chicken Breasts	With spinach, mushrooms and ricotta cheese served with an artichoke sauce · Portobello mushroom and rice pilaf · Garlic fried green beans · Garden green salad with sweet Italian dressing · Fresh fruit platter · Three seed dinner rolls and butter · Lemon bars	\$21.80
Taste of Spain	Dry rubbed chicken breast with cumin and topped with pineapple salsa · Penne pasta salad with saffron mayonnaise · Spinach salad, corn and roasted red pepper with chipotle dressing · Sweet dough rolls and butter · Fresh fruit platter · Key lime tartlets	\$19.50

#### PORK ENTREES

Carnitas	Served with diced yellow onions, cilantro, tomatillo, salsa and Pico de Gallo · Cilantro rice · Black beans Borracho style · Corn tortillas · Romaine salad with cherry tomatoes, cucumber, green onions with sweet Italian dressing · Dulce de Leche	\$21.80
Central America	Cheese and/or pork pupusas · Casamiento (beans and rice) · Romaine lettuce with tomatoes, cucumbers and mushrooms · Fresh fruit platter · Dulce de Leche cake	\$19.10

#### SEAFOOD ENTREES

Breaded Filet of Sole	With a light caper sauce · Lemon zest rice pilaf · Green beans with garlic · Butter leaf salad · Sourdough dinner rolls · Fresh fruit platter · Lemon bars	\$21.80
Baked Salmon	With lemon caper sauce · Herbed couscous · Sautéed green beans · Mixed greens with cranberries, candied pecans, Blue cheese · Artisan dinner rolls · Fresh fruit tart	\$23.10
Baked Salmon	With watercress Hollandaise sauce · Lemon rice · Sautéed julienned vegetables · Garden green salad with cucumbers, tomatoes, red onions, mushrooms · Dinner rolls and sweet butter · Fresh fruit platter · Assorted seasonal fruit Petit Four's	\$23.10
Prawn Scampi	With white wine, lemon, and capers served on Penne pasta · Grilled vegetable platter · Hearts of Romaine salad · Sourdough dinner rolls · Fresh fruit platter · Key lime tarts	\$24.20
Seafood Paella	With clams, scallops, prawns, chicken, Andouille sausage, and stuffed olives · Mixed green garden salad · Artisan dinner rolls with sweet butter · Fresh fruit platter · Crème Brulee tart	\$24.20

#### PASTA ENTREES

Bowtie Pasta	Sliced grilled chicken breasts, cherry tomatoes, asparagus, fresh herbs · Penne pasta Puttanesca · Mixed greens with cranberries, candied pecans and Blue cheese · Fresh fruit platter · Lemon bars	\$15.10
Cheese Tortellini	With flaked poached salmon · Cheese tortellini with roasted red peppers in a creamy pesto sauce · Grilled vegetables tossed with olive oil and balsamic vinegar · Mixed spring green garden salad · Fresh fruit platter · Assorted rolls and butter · Apple tartlets	\$20.30
Little Italy	Antipasto Platter: Olives, salami, prosciutto, mozzarella, artichoke hearts, roasted red pepper, sautéed garlic mushrooms · Dinner rolls · Hearts of Romaine Caesar salad with garlic croutons · Pesto cheese tortellini (hot) or herbed Orzo salad (cold) · Fresh fruit platter · Plain and chocolate Biscotti	\$15.10
Linguini Salchicci Calabresa	Sweet Italian sausage, tomato, garlic and Roquefort · Penne pasta Puttanesca with olive, tomato, garlic and capers · Spinach salad with eggs, sunflower seeds and bacon · Italian Puglisi bread · Fresh fruit platter · Biscotti	\$19.10
Lasagna Menu	Vegetarian lasagna with buffalo mozzarella, seasonal vegetables and marinara sauce · Thyme scented chicken lasagna · Portobello mushroom lasagna with Béchamel sauce · Hearts of Romaine Caesar salad · Garlic and herb French bread · Fresh fruit platter · Zebra brownies · (12 people per lasagna)	\$20.30

#### LAMB ENTREES

Pesto Rack of Lamb	Steamed new potatoes with mint, butter and chives · Sautéed julienned vegetables · Garden salad with cucumbers, tomatoes, red onions and mushrooms with sweet Italian dressing · Olive Puglisi bread · Fresh fruit platter ·	\$30.30
--------------------	--	---------

	Fresh strawberry tart	
<b>MIXED ENTREES</b>		
BBQ Chicken and Pork Ribs	Country potato salad with herbs and eggs · Baked beans · Cornbread with honey butter · Mixed green garden salad · Fresh fruit platter · Walnut fudge brownies	\$21.80
Shish Kebobs	(1 per Person) Beef, chicken and vegetarian · Basmati rice · Steamed broccoli · Greek salad with Romaine lettuce, tomatoes, cucumbers, Kalamata olives, Feta and red onions · Fresh fruit platter · Baklava	\$21.20
South of the Border	Beef, chicken, and vegetarian fajitas · Flour tortillas, guacamole, sour cream, and salsa · Spanish rice and refried beans · Mexican salad with Queso, pumpkin seeds, tortilla chips and cilantro dressing · Fresh fruit platter · Lemon bars	\$19.40

### HORS D'OEUVRES

2-3 pieces per order. Various appetizers, select from Vegetarian, Seafood, Poultry and Meat. ALL PRICES ARE PER ORDER.

### VEGETARIAN

Assorted French and Italian Cheeses	Brie, Cheddar, Jack, Roquefort and Berg Jarls with chilled grapes and sliced baguettes	\$6.25
Baked Brie Bites	Wrapped in puff pastry with pumpkin butter and honey	\$3.95
Blini's	With crème fraichè topped with caviar	\$4.25
Cherry Tomatoes and Fresh Mozzarella Skewers	Painted with pesto	\$4.25
Creamed Artichoke Dip	Sun dried tomatoes and Feta served with a garlic bruschetta	\$4.60
Danish Blue Cheese and Pear Tartlets	With caramelized onions	\$4.25
Endive Spears	With homemade hummus and grilled vegetables	\$4.25
Fontina Stuffed Risotto Balls	With marinara sauce served on the side	\$4.60
French Brie Bites	With caramelized onions and Portobello mushrooms wrapped in a puff pastry	\$3.95
Fresh Spring Rolls	With cucumber, mango, mint and cilantro wrapped in rice paper and served with spicy peanut sauce	\$3.95
Grilled Vegetable Platter	With seasonal vegetables and homemade hummus	\$4.60
Gourmet Cheese Platter	Cowgirl Creamery, Humboldt Fog, Aged Gouda Drunken Goat with apricots, cranberries, fig jam, honey, candied pecans, sliced baguettes and bread sticks	\$13.00
Japanese Eggplant Crisps	With Buffalo mozzarella and sundried tomatoes	\$3.95
Pakorras		\$4.60
Polenta Squares	With sundried tomato tapenade	\$4.60
Samosas		\$4.60
Spanikopita		\$4.60
Goat Cheese and Brie Tartlet	With caramelized onions	\$4.50
Tomato Bruschetta	With diced tomatoes, basil and balsamic vinaigrette served on a garlic crustade	\$4.25
Vegetable Crudite	With carrots, broccoli, cherry tomatoes, celery, Ravel dressing and hummus	\$4.00
Vegetarian Stuffed Mushroom	With creamed artichoke, Feta and sun dried tomatoes	\$4.00
Walnut Toasts	With fig jam and Manchego cheese	\$3.95
Wild Mushroom Crostini	With fresh herbs and truffle oil	\$3.95
Mini Quiche	Spinach, herb and Lorraine	\$3.30

### SEAFOOD

Assorted Dim Sum	Chicken pot stickers, Shrimp Tsumai, BBQ Pork Buns, Shrimp Hargow served hot in steam baskets with dipping sauces	\$5.80
Assorted Japanese Rolls	California and spicy tuna with wasabi and ginger	\$5.20
Crab Cakes	With roasted red pepper Aioli	\$4.60
Fresh Crab Salad	Served on an English cucumber disc	\$4.85
Mexican Tuna Ceviche Tostada	With Ahi tuna, avocado and lime served on a fried corn tortilla	\$5.80
Mini Bagels	With herbed cream cheese, smoked salmon, capers, and red onion	\$4.60
Oysters Rockefeller	Spinach, smoked bacon garlic, and crème fraichè	\$6.40
Pan Seared Sea Scallops	With Meyer lemon Aioli	\$7.00
Roasted Garlic-Chile Prawns	Served with Chipotle Aioli	\$5.80

Sesame Crusted Seared Tuna	Served on a fried wonton chip with wasabi Aioli	\$5.20
Skewered Seared Sea Scallops	In a saffron cream sauce	\$6.40
Smoked Salmon	With a dill crème fraichè on a pumpernickel toast	\$5.20
Stuffed Tiger Prawns	Filled with spinach, roasted garlic wrapped in pancetta	\$6.40
Tuna Tartar	With a sesame sauce served on a won ton chip	\$5.70

**POULTRY**

Achiote Rubbed Chicken Breasts	Served with a mango salsa	\$4.85
Buffalo Wings	With Blue cheese dressing	\$3.95
Chicken and Cheese Quesadillas	Served with salsa and sour cream	\$3.95
Chicken Satay	In a Thai peanut sauce	\$4.60
Chicken Teriyaki Skewers		\$4.60

**MEAT**

Antipasto Platter	Salami, prosciutto, mozzarella, olives, artichokes, roasted red pepper, sautéed garlic mushrooms	\$7.25
Arum Sandwiches	With smoked turkey and cranberry, smoked salmon and dill, roasted peppers and goat cheese	\$3.95
Andouille Sausage	Served on a bed of pureed white beans with a garlic crustade	\$4.25
Baked Dates	Filled with Roquefort and wrapped in prosciutto	\$4.25
Charcuterie Board	With Prosciutto, Salami, Mortadella and Coppa, Cornichons and mustard	\$9.25
Empanadas		\$4.25
Ground Lamb	Wrapped in Phyllo dough with mint, shallots and pine Nuts	\$5.20
Marinated Filet Mignon	Thinly sliced on garlic toast with caramelized onions topped with a creamed horseradish	\$5.20
Mini Beef Wellington	Puff pastry filled with beef filet, pate, sautéed mushrooms and onions	\$5.80
Stuffed Mushrooms	With pesto, cream cheese and sweet Italian sausage	\$4.00

**TASTE OF SAN FRANCISCO**

San Francisco! Dine in theme with AT&T Park, China Town, Fisherman's Wharf and Little Italy. All selections include assorted sodas and water.

\$40.00/person · Minimum of 100 people

AT&T Park	Buffalo chicken cups with diced cucumber and Blue cheese dressing · Cheeseburger sliders · Hotdog sliders · Garlic Fries
China Town	Traditional Bamboo steamer baskets with an assortment of Dim Sum: Chicken pot stickers, Shrimp Shumai, BBQ pork buns, Shrimp Har Gow with dipping sauces · Sushi Display: California rolls, tuna rolls and Tamago rolls served with wasabi, pickled ginger and sesame-soy · Vietnamese style fresh spring rolls with mango, cucumber, mint and cilantro, spicy peanut sauce and sweet chili sauce · Tuna Tartar served on a fried wonton chip
Fisherman's Wharf	Lobster salad served in a Pate A Choux · Dungeness crab cakes with a roasted red pepper Aioli · Clam chowder served in an espresso cup with a slice of sourdough baguette
Little Italy	Antipasto platter: Salami, prosciutto, mozzarella, olives, artichokes, roasted red pepper, sautéed garlic mushrooms · Tomato bruschetta · Creamed artichoke stuffed mushrooms with Feta and sun dried tomatoes · Mac and Cheese balls · Meatballs with a Marsala sauce
Dessert Station	Assorted Petit Fours

**INTERNATIONAL HORS D'OEUVRES CATERING**

Travel with food. Select from the various Hors d'oeuvres stations including Asian, American, Italian and Mexican.

\$38.00/person · Minimum of 100 people

Asian Station	Traditional Bamboo steamer baskets with an assortment of Dim Sum — Pot stickers, Steamed Pork buns, Har Gow, Shumai · Sushi Display — California rolls, tuna rolls and vegetarian rolls served with wasabi, pickled ginger and sesame-soy · Chinese chicken salad
American Carving Station	Marinated and barbequed Tri-tip with creamed horseradish · Roasted turkey breasts with potato bread, cranberry sauce, and caramelized onions
Italian Station	Cheese tortellini with pesto, Alfredo, and marinara sauce · Caesar salad · Creamed artichoke with sun dried tomatoes, Feta, and chive brochette · Stuffed mushroom with

	pesto, Mascarpone, and sweet Italian sausage · Fruit with Italian soft and hard cheeses · Served with baguette slices
Mexican Station	Soft corn tacos with Carne Asada and Pollo Asada chicken and cheese quesadillas · Pico de Gallo, salsa, guacamole, sour cream, chopped onion and cilantro · Santa Fe salad
Beverage Station	Assorted sodas and water

### HOLIDAY MENU

Special Times! All selections include assorted sodas and water.  
ALL PRICES ARE PER PERSON.

St. Patrick's Day	Corned beef and cabbage · Steamed potatoes and carrots · Cheese tortellini with creamy pesto sauce · Sautéed green beans · Mixed green garden salad · Artisan dinner rolls · Fresh fruit platter · St. Patrick's Day cookies	\$24.00
Mardi Gras (Taste of New Orleans)	Jamaican Jerk flank steak · Crawfish · Jambalaya · Black beans and dirty rice · Mixed green garden salad · Assorted dinner rolls · New Orleans style bread pudding	\$28.60
Halloween	Blackened Jerk flank steak (Festering Meat) · Italian sausage with tomato sauce (Intestines in Gut Gravy) · Black beans and rice (Maggots In Beans) · Black Linguini with creamy pesto sauce (Swamp Weed) · Deviled eggs with olives as eyes (Trolls Eyes) · Mixed greens with pistachios, cranberries, oranges · Finger bread sticks (Goblin Fingers) · Fresh fruit · Desserts: Candied apples, caramel apples, candy, Halloween cookies	\$24.50
Thanksgiving	Fresh roasted turkey · Cornbread stuffing with cranberries and apples · Cranberry sauce · Mashed potatoes · Sweet potatoes with marshmallows · Spring green salad with cranberries, Blue cheese and candied pecans · Dinner rolls and sweet cream butter · Pumpkin pie or seasonal cheesecake	\$25.00
Christmas	Herb encrusted prime rib · Roasted turkey · Mashed potatoes · Roasted root vegetables · Spring green salad with cranberries, candied pecans and Blue cheese · Dinner rolls and sweet cream butter · Pecan pie	\$27.00
Children's Menu	Oven fried chicken tenders served with ketchup · Mac and Cheese · Garlic bread topped with mozzarella cheese	\$7.15

### OH SHIP!

Pure Fun. Hawaiian style! All selections include assorted sodas and water. Paper products and linen for buffet are included. China, glassware and silverware available upon request for additional fee.  
ALL PRICES ARE PER PERSON.

From the Islands	Kalua pork, smoked and shredded · Chicken Mochiko, marinated in teriyaki and deep fried · Chicken skewers, glazed with teriyaki sauce · Steamed rice · Tropical fruit platter with papaya, mango, pineapple, and kiwi · Papaya spring rolls with a sweet chili sauce · Tiki crunch	\$27.00
From the Sea	Cold poached salmon side with roasted garlic and fresh dill Aioli, Rotelle pasta with thinly sliced cucumbers, radishes, red onion, and shrimp in a cilantro citrus dressing · Yukon potato salad with caviar haricot vert with pear tomatoes, pine nuts and lemon caper dressing · Fresh fruit platter · Rolls and butter · Key lime tartlets	\$23.30