

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 · Fresh strawberry tart	\$30.30
--------------------	--	---------

MIXED ENTREES

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