

Premium buffet presentation including your choices from our premium menu served on beautiful upgraded china, flatware & napkin in your choice of color. Service includes full service staff to serve guests and clear tables



Choice of Two Entrées:

Chef Served Carving Station w/ Choice of:

- Roasted Pork Loin
- Roasted Turkey Breast
- Herb Crusted Sirloin
- Grilled Tri-Tip
- Herb-Crusted Prime Rib
- Honey Roasted Ham
- Stuffed Pork Loin

Hand-cut NY Strip or Ribeye Steak - Hand cut steaks grilled on-site and served with garlic herb butter & red wine-shallot reduction.

Chicken Picatta - Pan seared chicken topped with a lemon caper butter sauce

Chicken Florentine - Pan seared chicken cutlets layered with spinach and cheese and topped with a creamy white wine sauce.

Champagne Chicken - Fresh chicken breast seasoned with garlic and fresh mixed herbs and grilled topped with a champagne sauce

Chicken or Steak Fajitas - Seasoned chicken or steak served with corn or flour tortillas, shredded lettuce, cheese, tomato, sour cream and salsa

Hawaiian Pineapple Chicken - Marinated chicken, fresh ginger, green onion, spices and sesame oil, roasted and served with teriyaki glaze and grilled pineapple

Kalua Pork - Slow roasted Hawaiian pork served with sweet rolls

Chicken Cordon Bleu - Chicken cutlets layered with brown sugar ham and Swiss cheese; topped with a creamy white wine sauce

Roasted Pork Loin - Pork loin marinated in honey, rosemary and garlic, seared and slow roasted to perfection, served with au jus and caramelized onions

Roasted Turkey Breast - Turkey breast marinated and slow roasted with choice of lemon herb or mushroom cream sauce

Roasted Baron of Beef - Beef sirloin pepper crusted, slow roasted and finished with a mushroom burgundy sauce

Santa Maria Grilled Tri-Tip - Pepper crusted beef tri-tip grilled to perfection and hand carved; served with red wine demi-glaze

BBQ Chicken and Ribs - Slow cooked chicken or baby back ribs served with sweet & spicy BBQ sauce and sweet cornbread mini muffins

Beef Brisket - Slow cooked brisket served with sweet & spicy BBQ sauce and sweet cornbread mini muffins

Quinoa Stuffed Peppers - Quinoa, grilled vegetables, black beans, marinara and cheese blend stuffed in sweet bell peppers

Eggplant Parmesan - Breaded eggplant layered with mozzarella & marinara sauce

Baked or Grilled Salmon - Lemon-herb butter or teriyaki glazed

Teriyaki Steak - Flavorful & juicy grilled sirloin steak marinated in a sweet & spicy teriyaki glaze



Choice of Three Sides:

- Long Grain & Wild Rice
- Garlic Mashed Potatoes
- Roasted Parsley Buttered Red Potatoes
- Roasted Italian Red Potatoes
- Scalloped Potatoes
- Penne pasta w/ Sauce
(Vodka Cream, Marinara, Alfredo, Garlic Butter)
- Steamed Vegetable Medley with Garlic Sauce
- Sautéed Mixed Vegetables
- Steamed Broccoli w/ Garlic Butter Sauce

Choice of Two Salads:

Mixed Green Salad - Romaine, iceberg, grape tomatoes, shredded carrots, purple cabbage and garlic croutons served with choice of dressings.

Caesar Salad - Romaine, parmesan cheese and croutons with Caesar dressing, add chicken for an additional cost

Mixed Field Green Salad - Mixed field greens, grape tomatoes, sliced hot-house cucumbers and parmesan cheese served with choice of dressings.

Summer Spinach Salad - Baby spinach, bacon bits, red onion, grape tomatoes, red cabbage and parmesan cheese with vinaigrette

Choice of Two Beverages:

- Iced Tea Lemonade
- Pink Lemonade Fruit Punch
- Coffee Strawberry-Lemonade

* Plated and family style service available at addition cost

Choice of Three Hors D'oeuvres:

Tomato Basil Bruschetta - Roma tomatoes, basil, red onions, olive oil, balsamic vinegar and seasonings served on a toasted baguette

Cheese and Cracker Display - Gourmet cheeses and assorted crackers displayed on cutting boards

Sweet & Spicy Meatballs - Slow cooked meatballs simmered in sweet and spicy chile sauce.

Fresh Vegetable Crudités - Fresh seasonal vegetables and garden vegetable dip in a display

Spinach-Artichoke Dip with Bread or Crackers - Spinach and marinated artichokes blended with three cheeses, spices and herbs, baked to perfection and served with your choice of either bread or assorted crackers

Teriyaki Chicken Skewers - Chicken breast, onion, and pineapple with teriyaki glaze.

Stuffed Mushroom Caps - Baby Portobello mushrooms filled with a combination of bread-crumbs, parmesan cheese, mozzarella cheese, herbs and spices.

****Antipasto** - Pepperoncini, cherry peppers, Spanish olives, Kalamata olives, salami, ham, pepperoni and mozzarella marinated in balsamic vinegar and olive oil.

Tuscan Skewers - Mozzarella cheese, artichoke hearts, sun dried tomatoes, Kalamata olives and salami.

Continued



Shrimp Cocktail - Medium shrimp served with house cocktail sauce.

Sweet Corn Cakes - Pan fried silver dollar corn fritters served with spicy sour cream dipping sauce

****Chips & Dips Trio w/ Flatbread & Crackers**

Pita, Assorted Crackers and Garlic Crostini

Served with Choice of:

Red Pepper, Roasted Garlic or Traditional Hummus

Parmesan Crab Dip

Chicken & Mushroom Dip

Spinach & Artichoke Dip

Asparagus & Prosciutto Spirals

Fresh asparagus spears wrapped with prosciutto, cheese and pastry

Spicy Crab Cakes

Fresh crab meat with seasoned bread crumbs, cheese, herbs and spices served with lemon-Dijon aioli

Blackened Shrimp Skewers

Spicy shrimp grilled and served with lemon

Mushroom & Feta Rolls

Sautéed Mushrooms and feta cheese wrapped in flaky Phyllo dough.

Teriyaki Chicken on Asian Rice Crisp -Tender chicken with teriyaki glaze on wonton crispy garnished with red pepper

Seared Beef Tenderloin on Parmesan Shortbread - Seared beef tenderloin with red onion cream cheese on parmesan shortbread with red bell pepper garnish

Pistachio Crusted Goat Cheese with Prickly Pear Cream - Tangy goat cheese crusted in toasted pistachios on a sourdough crouton

Maple Bacon Wrapped Shrimp

Jumbo Shrimp wrapped in bacon and grilled perfectly

Savory Tartlettes

Mini tart shells filled with choice of:

Caramelized Onion & Parmesan

Green Chile & Cheese

Roasted Red Pepper & Cheese

Spinach & Artichoke