

Balsamic Glazed Chicken - Marinated chicken breast grilled and finished with a tangy balsamic reduction; served with penne pasta w/marinara and sautéed mixed vegetables

Italian Sausage and Beef Lasagna - Seasoned ricotta cheese, mozzarella, Italian sausage, ground beef and marinara; served with mixed field green salad and bread sticks

Sausage and Peppers - Spicy Italian sausage in red wine tomato gravy with mushrooms, roasted peppers and onions served with penne pasta, mixed field green salad and bread sticks

Shredded Chicken Taco Bar - Shredded seasoned chicken served with warm flour tortillas, shredded lettuce, cheese, sour cream and salsa.; served with rice and beans

Pasta Primavera - Farfalle pasta with seasonal vegetables and a light cream sauce topped with grated parmesan cheese; served with mixed field green salad and dinner rolls

Choice of Two Beverages:

Iced Tea Lemonade Pink Lemonade Fruit Punch

* Package includes basic china package, buffet service and servers.



Choice of Two Hors D'oeuvres:

Tomato Basíl 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



Choice of Two Beverages:

Iced Tea Lemonade
Pink Lemonade Fruit Punch

<u>Choice of One Entrée:</u>

Balsamic Glazed Chicken - Marinated chicken breast grilled and finished with a tangy balsamic reduction; served with penne pasta w/ marinara and sautéed mixed vegetables

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

Italian Sausage and Beef Lasagna - Seasoned ricotta cheese, mozzarella, Italian sausage, ground beef and marinara; served with mixed field green salad and bread sticks

Sausage and Peppers - Spicy Italian sausage in red wine tomato gravy with mushrooms, roasted peppers and onions served with penne pasta, mixed field green salad and bread sticks

Burgundy Beef- Slow cooked Sirloin in a savory red wine gravy with carrots, onions and mushrooms.

Shredded Chicken Taco Bar - Shredded seasoned chicken served with warm flour tortillas, shredded lettuce, cheese, sour cream and salsa.; served with rice and beans

Pasta Primavera - Farfalle pasta with seasonal vegetables and a light cream sauce topped with grated parmesan cheese; served with mixed field green salad and dinner rolls

Pasta Station -

Pasta Primavera Cheese Stuffed Shells

Beef & Sausage Lasagna Vegetable Lasagna

Spinach Portabella Lasagna Cheese Manicotti

"You Call It" Pasta w/Sauce

- * Package includes disposable service-ware, buffet service and servers.
- * China service available at addition cost

Choice of Two Hors D'oeuvres:

Tomato Basíl 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

Choice of Two (2) Entrées:

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

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

Chicken Marsala - Chicken sautéed with Marsala wine, chicken broth, mushrooms and basil

Chicken Scarpariello - Pan Seared chicken sautéed with mushrooms, artichokes hearts and pepperoncini

Chicken & Sausage Cacciatore - Slow-cooked chicken and spicy Italian sausage smothered in red wine tomato gravy with mushrooms, roasted peppers and onions

Burgundy Beef- Slow cooked Sirloin in a savory red wine gravy with carrots, onions and mushrooms.

Pasta Station -

Pasta Primavera Cheese Stuffed Shells

Beef & Sausage Lasagna Vegetable Lasagna

Spinach Portabella Lasagna Cheese Manicotti

Taco/Tostada Station -

Shredded Beef Carne Asada

Shredded Chicken Grilled Vegetables

Pork Carnitas Slow Cooked Beans



Choice of One (1)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 or Garlic-Butter Sauce)
Steamed Vegetable Medley with Garlic Sauce
Sautéed Mixed Vegetables
Spanish Rice

Choice of One (1)Salad:

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

Pínk Lemonade Fruit Punch

Coffee Strawberry-Lemonade

- * Package includes basic china package, buffet service and servers.
- * Plated and family style service available at addition cost

Choice of two Hors D'oeuvres:

Tomato Basíl 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 breadcrumbs, 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.

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 chips, 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

** considered two selections



Choice of Two Entrées:

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

Pecan Crusted Chicken - Chicken breast breaded with panko and pans finished with a light rosemary cream sauce

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

Chicken Marsala - Chicken breasts sautéed with Marsala wine, chicken broth, mushrooms and basil

Chicken Scarpariello - Pan Seared chicken sautéed with mushrooms, artichokes hearts and pepperoncini

Chicken & Sausage Cacciatore – Slow-cooked chicken and spicy Italian sausage smothered in red wine tomato gravy with mushrooms, roasted peppers and onions

Pasta Station - Choice of two pasta entrees

Pasta Primavera Cheese Stuffed Shells

Beef & Sausage Lasagna Vegetable Lasagna

Spinach Portabella Lasagna Cheese Manicotti

"You Call It" Pasta w/Sauce

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

Continued...

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 María Grílled Trí-Típ - Pepper crusted beef trí-típ grílled to perfection and hand carved; served with red wine demi-glace

Choice of Two Sides:

Spanish 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

Choice of One Salad:

Sautéed Mixed Vegetables

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

- * Package includes basic china package, buffet service and servers.
- * Plated and family style service available at addition cost

Choice of Three Hors D'oeuvres:

Tomato Basíl 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 breadcrumbs, 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.

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

Spínach & Artichoke Díp



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

Spínach & Artichoke

Choice of Two Entrées:

Chef Served Carving Station w/ Choice of:

Roasted Pork Loin

Roasted Turkey Breast

Herb Crusted Sirloin

Santa Maria 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 María Grilled Trí-Típ - Pepper crusted beef trí-típ grilled to perfection and hand carved; served with red wine demi-glace

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

Couscous Stuffed Tomatoes - Couscous combined with grilled vegetables, caramelized onions, spinach & pesto

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

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

- * Package includes upgraded Bellagio china package, buffet service and servers.
- * Plated and family style service available at addition cost

