

Stationed Hors d'oeuvres

Pricing per piece

Petit Crab Cakes with Chipotle Aioli	3.50
Scottish Smoked Salmon with Cucumber on Pumernickel	3.50
Ahi Tuna Tartar in Crisp Wonton Cups	3.75
Blackened Swordfish Mini Tacos	3.75
Cocktail Prawns with Tomato Horseradish Sauce	3.75
Maine Lobster and Lemon Aioli Tarts	3.75
Pepper Crusted Tuna Tataki Cubes with Cucumber and Pickled Ginger	3.75
Grilled Rack of Lamb "Lollipops" with Mustard Sauce	4.75
Grilled Chipotle Chicken Mini Tacos	3.50
Grilled Sirloin Steak Mini Tacos	3.75
Crostini with French Brie and Prosciutto	3.75
Roasted Mushroom "Tapenade" in Filo Cups with Truffle Essence and Parmesan	3.75
Crostini with Fresh Goat Cheese, Mini Peppers and Olive	3.50
Crostini with Fresh Mozzarella, Tomato and Basil	3.50
Prosciutto Wrapped Asparagus Spears	3.75
Angus Beef Meat Balls with House Steak Sauce	3.50
Spicy Tuna Sushi Rolls with Soy, Ginger and Wasabi**	3.75
California Crab Sushi Rolls with Soy, Ginger and Wasabi**	3.75

Minimum order of 10 pieces per item

**Sushi Rolls are a minimum order of 50 or more

All Menu Preparations are Subject to Change

Stationed Platters

Imported & Domestic Cheese Platter with Rustic Bread **\$8.75 per person**

Seasonal, Exotic Fruit & Berry Platter **\$7.25 per person**

Heavy Hors D'oeuvres Buffet Set Up

Cheese Assortment, Import and Domestic

Toasted Nuts, House Made Savory Jams
Organic Grapes and Seasonal Berries
Rustic Breads and Crackers

Charcuterie, Import and Domestic

Artisan Salami, Air Dried Bresaola, Speck Prosciutto
Cornichons, Whole Grain Dijon Mustard, Petit Greens
Rustic Breads and Crackers

Seafood

Scottish Smoked Salmon with Traditional Garnishes
Seasons Ceviche, Citrus, Peppers, Coriander, Tomato
Sashimi Yellowfin Tuna, Wasabi, Ginger Soy Sauce

Meats

Angus Beef Meat Balls, San Marzano Meat Balls, Parmesan, Mashed Potatoes
Chicken Breast Brochettes, Lemon Couscous, Piquillo Peppers, Parsley
Ragu of Italian Sausage, Roasted Peppers and Onions over Polenta

Garden

Green Asparagus with White Balsamic Vinaigrette
Vine Ripe Tomato Medley and Sliced Onions with Basil Vinaigrette
Marinated Mediterranean Olive Medley
Roasted Ruby Beets with Toasted Walnuts and Petit Greens

\$39.00 per person*

All Menu Preparations are Subject to Change

All beverages are based on consumption, including non-alcoholic beverages

Dessert Trio

Additional \$5.75 per person

Fresh Seasonal Fruit Tartlet

Profiterole

Filled with Pastry Cream

Chocolate Ganache Tartlet

Fresh Raspberries

All Menu Preparations are Subject to Change

LUNCH *TWO-COURSE* MENU

Starter and Entrée OR Entrée and Dessert

First Course Selections

Please select 2 (two) items

Chopped Heart of Romaine Salad Parmesan Dressing and Focaccia Croutons

Simple Green Salad Maytag Blue Cheese Crisp and Balsamic Vinaigrette

Soup of the Day Chef's Daily Creation

Roasted Beet & California Goat Cheese Salad Belgian Endive, Honey Roasted Walnuts & White Balsamic Vinaigrette

Main Course Selections

Please select up to 4 (four) items

½ Simple Roast Chicken Potato Puree, Season Vegetables and Lemon Sauce

Seared Rare Pepper Crusted Tuna Cous Cous with Cucumber, Tomato, Peruvian "Sweety Drop" Peppers, Arugula, Olives and White Balsamic Vinaigrette

California Salad with Grilled Shrimp Tomato, Cucumber, Kalamata Olives, Mini Peppers and White Balsamic Vinaigrette

Chopped Heart of Romaine with Grilled Chicken Parmesan Dressing, Focaccia Croutons & Shaved Parmesan

Fusilli Sausage Pasta Cork Screw Pasta, Spicy Italian Sausage, Charred Peppers and Parmesan

Penne Pasta with Grilled Chicken Black Olives, Sun-Dry Tomato, Capers, Basil and Parmesan

Seasonal Risotto Sweet Corn, Tomato, Green Onion and Smoked Bacon

Linguine Pasta Mixed Organic Market Mushrooms, White Wine, Shallots, Parsley, Pine Nuts

Dessert Selections

Please select up to 1 (one) item

House Made Tahitian Vanilla Bean Ice Cream With Chocolate Sauce

Chocolate Praline Feuilletine Raspberries and Chocolate Sauce (*additional \$1.00 to the per person cost)

Lemon Poppy Cake with Macerated Berries (*additional \$1.50 to the per person cost)

Warm Chocolate Soufflé Cake with Hazelnut Ice Cream,

Chocolate Sauce and Pecan Tuile (*additional \$2.00 to the per person cost)

Starting price \$21.95 per person*

All beverages are based on consumption, including non-alcoholic beverages

Add a glass of House Chardonnay Or Merlot for an additional cost

LUNCH THREE-COURSE MENU 1

For Groups *larger* than 65 guests please select 1 (one) first course item

1st Course Selections

Please select 2 (two) items for the first course only

Chopped Heart of Romaine Salad Parmesan Dressing, Focaccia Croutons and Shaved Parmesan

Simple Green Salad Maytag Blue Cheese Crumbles, Toasted Pistachios and Balsamic Vinaigrette

Soup of the Day Chef's Daily Creation

Roasted Beet & California Goat Cheese Salad Belgian Endive, Honey Roasted Walnuts & White Balsamic Vinaigrette

Main Course Selections

Oven Roasted Chicken Breast Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes

Penne Pasta Sun-dry Tomato, Artichoke Heart, Basil and Parmesan

Sautéed Tiger Prawns Seasonal Risotto and Parmesan Reggiano

Dessert Selections

House Made Tahitian Vanilla Bean Ice Cream Macerated Berries

Starting price \$27.50 per person*

All beverages are based on consumption, including non-alcoholic beverages

Add a glass of House Chardonnay Or Merlot for an additional cost

LUNCH THREE-COURSE MENU 2

For Groups *larger* than 65 guests please select 1 (one) first course item

1st Course Selections

Please select 2 (two) items

Chopped Heart of Romaine Salad Parmesan Dressing, Focaccia Croutons and Shaved Parmesan

Simple Green Salad Maytag Blue Cheese Crumbles, Toasted Pistachios and Balsamic Vinaigrette

Soup of the Day Chef's Daily Creation

Roasted Beet & California Goat Cheese Salad Belgian Endive, Honey Roasted Walnuts & White Balsamic Vinaigrette

Main Course Selections

Oven Roasted Chicken Breast Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes

Penne Pasta Sun-dry tomato, Artichoke Heart, Basil and Parmesan

Grilled Pacific Swordfish Medallion Lemon Risotto, Mango-Pineapple Salsa

Dessert Selections

Please Select 1 (one) item

House Made Tahitian Vanilla Bean Ice Cream Macerated Berries

Fresh Seasonal Fruit Tart Crème Anglaise and Fruit Coulis

Warm Chocolate Soufflé Cake House Made Hazelnut Ice Cream, Chocolate Sauce and Pecan Tuile

Chocolate Praline Feuilletine Fresh Raspberries and Chocolate Sauce

Starting price \$32.50 per person

All beverages are based on consumption, including non-alcoholic beverages

LUNCH THREE-COURSE MENU 3

For Groups *larger* than 65 guests please select 1 (one) first course item

1st Course Selections

Please select 2 (two) items

Chopped Heart of Romaine Salad Parmesan Dressing, Focaccia Croutons and Shaved Parmesan

Simple Green Salad Maytag Blue Cheese Crumbles, Toasted Pistachios and Balsamic Vinaigrette

Soup of the Day Chef's Daily Creation

Roasted Beet & California Goat Cheese Salad Belgian Endive, Honey Roasted Walnuts & White Balsamic Vinaigrette

Main Course Selections

Oven Roasted Chicken Breast Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes

Linguine Pasta Mixed Organic Market Mushrooms, White Wine, Shallots, Parsley, Pine Nuts

“Cast Iron” Seared Salmon Riesling Sauce, Asparagus and Yukon Gold Mashed Potatoes

Grilled Culotte Steak Madagascan Pepper Sauce, Seasons Vegetables and Potato Trio

Dessert Selections

Please Select 1 (one) item

House Made Tahitian Vanilla Bean Ice Cream Macerated Berries

Fresh Seasonal Fruit Tart Crème Anglaise and Fruit Coulis

Warm Chocolate Soufflé Cake House Made Hazelnut Ice Cream, Chocolate Sauce and Pecan Tuile

Chocolate Praline Feuilletine Fresh Raspberries and Chocolate Sauce

Starting price \$37.50 per person*

All beverages are based on consumption, including non-alcoholic beverages

Add a glass of House Chardonnay Or Merlot for an additional cost

WINE SELECTIONS

WHITE WINE SELECTIONS

CHARDONNAY

- Hess "Select", Monterey – 37.00
- Sanford, Flor de Campo, Santa Barbara – 42.00
- Louis Jadot, Burgundy – 47.00
- Sonoma Cutrer, Russian River – 56.00

SAUVIGNON BLANC

- Brancott, New Zealand – 40.00
- Roth Estate, Alexander Valley – 47.00

OTHER VARIETALS

- Pinot Grigio, Primaterra, Italy – 37.00
- Riesling, Chat. Ste.Michelle, Wash. – 42.00
- Sparkling, Mumm Napa – 59.00
- Champagne, GH Mumm, Fr. – 85.00

Corkage

- Standard Bottle (750 mL) – 15.00
- Magnum – 30.00

RED WINE SELECTIONS

CABERNET SAUVIGNON

- Smith & Hook, Central Coast – 40.00
- Chateau St. Jean, Sonoma – 45.00
- Beaulieu "BV", Napa Valley – 57.00
- Justin, Paso Robles – 68.00

MERITAGE

- Lyeth Estate, Sonoma Cty. – 54.00
- Primus "The Blend", Chile - 48.00

MERLOT

- The Monterey by Chalone, California – 41.00
- Alexander Valley, Sonoma – 48.00

PINOT NOIR

- Hahn Winery, California – 39.00
- Acacia, Napa/Carneros – 54.00
- Belle Glos, "Meomi", Central Coast – 61.00

SYRAH

- Bianchi, Paso Robles – 42.00

MALBEC

- Graffigna, Argentina – 43.00

Please note that all wine prices are subject to slight changes

CHILDREN'S MENU

(children 12 and under)

1st Course

Chopped Heart of Romaine Salad Parmesan Dressing and Focaccia
Croutons

Or

Soup of the Day Chef's Daily Creation

Main Course

Grilled Chicken Breast Seasonal Vegetables and Yukon Gold Mashed
Potatoes

can be served with French Fries Upon request

Or

Penne Pasta Alfredo Sauce, Butter or Red Sauce

Or

Penne Chicken Pasta With an Alfredo Sauce

Or

5oz Seared Salmon Seasonal Vegetables and Potato Puree

Dessert

House Made Vanilla Ice Cream with Chocolate Sauce

\$16.95 per child - for 3 Course

\$14.95 per child - for 2 Course

or kids can order item a la carte - prices will
vary

All Menu Preparations are Subject to Change

All beverages are based on consumption, including non-alcoholic beverages