

Passed Hors D Oeuvres

The following menu items will be artfully displayed on decorative platters garnished with fresh flowers and passed by professional service staff clad in black.

Shrimp Ceviche with Avocado, Red Onion, Cilantro and Mandarin Oranges served in White Asian Spoon

Rosemary Shrimp Skewers

Bacon Wrapped Shrimp Skewers with a Bourbon Brown Sugar Glaze

Miniature Lump Crab Cakes with a Mango Poppy Seed Vinaigrette

Aztec Chicken Empanadas with fresh Rosemary and a Sweet Honey Drizzle

Espresso Rubbed Steak Skewers with warm Bleu Cheese Sauce

Ginger Pork Dumplings served on an Asian Spoon

Black and Bleu Pizzette with marinated sliced Steak, crumbled Gorgonzola Cheese, toasted Pine Nuts and Caramelized Red Onion

Roast Corn and Black Bean Cakes with Cilantro Crème (vegetarian option)

Perfect Pear Pizzette with Sweet Sliced Pear, crumbled Gorgonzola Cheese, Cinnamon Candied Pecans and tangy Merlot Reduction (vegetarian option)

Asian BBQ Pork Pizzette with Caramelized Red Onions, Mozzarella Cheese and Fresh Cilantro

Cashew Encrusted Chicken Bites with Sweet Teriyaki Dipping Sauce

Pecan Encrusted Chicken Bites with Cherry Jalapeno Compote

Pesto Bacon Bruschetta with Aged Parmesan Cheese

Bacon Wrapped fresh Jalapeno Popper stuffed with Cream Cheese and drizzled with Sweet Thai Chili sauce (sweet, salty and spicy – perfect combination!)

Food Displays:

The following menu items will be artfully displayed on designated buffet table with appropriate garnish and décor.

Fresh Fruit Display

Selection of cubed Melons, sweet Pineapple, fresh Berries, and assorted Tropical Fruits served with Honey Poppy Seed *or* Malibu Dipping Sauce(s).

Imported Cheese Display

Selection of fine Imported Cheeses, Gourmet Crackers, Dried Fruits, Berries, Grapes and Spiced Nuts.

Vegetable Crudités Basket \$

Garden Fresh Vegetables artfully displayed and served with Creamy Dill Dip *or* Hummus

Artisan Dips and Spreads Display

Roast Red Pepper Hummas, Tuscan White Bean Spread, Greek Olive Tapanade, Italian Tomato Relish, Basil Pesto Spread, Toasted Flatbreads, Cubed Focaccia Bread

Baked Brie Wheel

Imported Brie Cheese wheel wrapped in flakey pastry crust and baked to perfection. Served with fresh Raspberry Sauce, Cinnamon Blueberry Compote *or* Wild Mushroom Duxelle, Garnished with Fresh Berries, Grapes and Gourmet Crackers.

Oven Roast Salmon

An elegant display of fresh Coho Salmon oven-roast to perfection served with a cool cucumber dill sauce and gourmet crackers.

Grilled Gulf Shrimp

Seasoned to perfection and served over ice with Bloody Mary Cocktail Sauce

Chip and Salsa Bar

Tri Color Tortilla Chips served with house made Fire Roast Salsa, Grilled Pineapple Salsa, Salsa Verde and Guacamole

Market Display

Imported Cheese Display with grapes, berries and crackers, Assorted Dips and Spreads with Flatbreads & cubed Focaccia, Oven Roast Coho Salmon with cool Cucumber Dill Sauce, Vegetable Crudités with creamy Dill Sauce

Seafood Display ~ Market Price

Grilled Gulf Shrimp with Bloody Mary Cocktail Sauce, Oysters on the Half Shell with Lemon Wedges, Hot Sauce and Crackers, Snow Crab Claws, Oven Roast Coho Salmon with Cool Cucumber Dill Sauce

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The Carver

The following menu items can be **Pre-Carved** and served on large decorative platter with appropriate condiments and fresh baked Silver Dollar rolls or **Carved to Order** by a Professional Chef's Assistant (staff charges apply) and served with appropriate condiments and fresh baked Silver Dollar rolls.

Spiced Pork Loin

Served with Raspberry Balsamic Sauce

*Prime Rib

Rubbed with Chef Mike's Special Seasoning Blend for a Crispy Crust and Melt in your Mouth Center. Served with an Apple Horseradish sauce

*Tenderloin

Seasoned to perfection and served with a Boursin cheese and Sun dried Cherry Spread, Shitake Gorgonzola Pan Sauce or Blackberry Demi Sauce.

Food Stations

The following menu items can be **"Self Service"** or **"Prepared to Order"** (staff charges will apply).

Italian Pasta Bar

Choice of **Two (2)** Pasta Dishes served with Grilled Garlic Herb Bread:

Roast Vegetable Pasta topped with Creamy Mild Goat Cheese and fresh chopped Basil
Rigatoni Campagnolo with Spicy Italian Sausage in a savory White Wine Tomato Broth with shaved Parmesan Cheese and fresh Chopped Basil

Fettucini Carbonara with Crispy Pancetta, Sweet Peas and creamy Wild Mushroom Mornay Sauce

Summertime Pasta Primavera with Penne Pasta in a Bright Basil Pesto Sauce

CATERING CO.

Baja Fish Taco Station

Crispy Masa Fried White Fish with a "make your own" taco station including Shredded Cabbage, fresh Pico de Gallo salsa, Cilantro Lime Sauce, Shredded Cheese, Spiced Black Beans and Warm Corn Tortillas.

Slider Sandwich Station

Served with Fresh Cut French Fries and Spiced Sweet Potato Fries

Miniature Cheeseburgers made from Prime Cut Top Sirloin served in a soft Hawaiian roll with lettuce, tomato and pickle.

Asian BBQ Pulled Pork served in a soft Hawaiian roll topped with Cilantro Jalapeno Coleslaw.

Southwestern Chicken Club with Bacon, Pepper Jack cheese, lettuce, tomato and Chipotle Aioli

Signature Salad Bar

Your choice of **Two (2)** signature salads tossed to order and served in Martini Glasses. *Goddess Salad* with Roast Chicken, Black Mission Figs, Pumpkin Seeds and Sweet Corn with Goddess Dressing, *Perfect Pear Salad* with Sweet Sliced Pear crumbled Gorgonzola Cheese, Cinnamon Candied Pecans and house made Honey Balsamic Vinaigrette, *Cesar Salad* with toasted Pine Nuts and Parmesan Crisps, *Bistro Spinach Salad* with Mandarin Oranges, Toasted Almonds, crumbled Gorgonzola Cheese sweet Dried Cranberries and Blush Wine Vinaigrette, or *Oriental Salad* with Mandarin Oranges, Toasted Almonds, Red Pepper, Carrots, Sprouts and Scallions with a Lite Sesame Ginger dressing (Add Shrimp, Grilled Steak or Grilled Chicken).

Smashed Potato Bar

Roast Garlic Mashed Potatoes served in a stem less martini glass with your choice of **Five (5) mix-in's** including, Shrimp, Crab, Smoked Gouda, Crumbled Bleu Cheese, White Cheddar, Chipolte, Truffle Oil, Scallions, Bacon Bits, Marinated Steak Bites, Chive Crème, Pesto, fresh Horseradish or Wasabi. *Additional toppings \$.50ea.*

Sweet Potato Bar

Whipped Yams served with your choice of **Five (5) mix-in's** including Cinnamon Cayenne Pecans, Fresh Ground Nutmeg, Caramelized Pineapple, Toasted Coconut, Five Spice Powder, Brown Sugar, Marshmallows or Streusel Topping. *Additional toppings \$.50ea.*

Chowder Bar

Rich Creamy Potato Corn Chowder Base married with your choice of **Four (4) mix-in's** including Sautéed Asparagus, Sautéed Wild Mushrooms, Lump Crab Meat, Shrimp, White Truffle Oil, Roast Green Chilies, Sour Cream, Bacon Bits, Sharp Cheddar Cheese, Smoked Gouda. *Additional toppings \$.50ea.*