

PLATED DINNER SELECTIONS

Dinners are priced Per Person

All Entrees are accompanied by Choice of Potato, garlic mash, roasted red & Yukon gold potatoes, OR
California rice pilaf, Seasonal vegetables, fresh baked roll & butter
Minimum of 25 Guests

Select One of the Following:

Caesar Superiore

Romaine Lettuce, roasted red pepper, kalamata olives
Parmesan Caesar dressing

Organic Baby Greens Salad

Blue cheese, toasted walnuts, grape tomatoes
Raspberry champagne vinaigrette

Salinas Valley spinach salad

Baby spinach, red onion, mandarin oranges, Feta, toasted almonds
Ginger dressing

Napa Vineyard Salad

Organic greens, endives, radicchio, toasted pecans, goat cheese
Citrus-chive vinaigrette

Select One of the Following:

Chocolate Mocha kahlua cake
New York Style Cheesecake fresh berry Sauce
Chocolate Cup filled with cream & berries

Select One of the Following:

Monterey Stuffed Chicken Breast

Baby Spinach, Sun- Dried Tomato, and Feta cheese
Chardonnay Cream
\$27.00

Free Range - Organic Chicken Breast

Roasted Breast of Chicken Served with Wild mushroom melege
Brandy Wine Sauce
\$29.00

Mojo Marinated Pork Tenderloin

Cippolini onions, Cherry demi glaze
\$27.00

Pepper Crusted Beef Tournedos

Grilled filet migon, Caramlized shallots, may- tag blue cheese
Port Wine Demi glaze
\$31.00

Prime Rib of Beef Au Jus

Classic Presentation

Slow Roasted and Served with Creamed Horseradish.
\$33.00

Petite Medallion of Beef, Herb Encrusted filet of Salmon

Pommery mustard Sauce, Citrus burre Blanc
\$40.50

Petite Medallion of Beef, Crab Stuffed Prawns

Pommery mustard Sauce, Malibu Rum Cream Sauce
\$39.00

Pan Seared Alaskan Halibut

Sautéed spinach, light fennel cream, Fried leeks
Market price

Prices do not include 18% service charge and applicable sales tax.

DINNER BUFFET

Buffets are priced per Person

You may select from one of our themed buffets or our chef will assist in tailoring your own creation

All Buffets Include Fresh Baked Rolls and Sweet Butter

Minimum of 25 Guests

Simply Italy

Caesar with Facaccia Croutons

Tuscan Dressing

Antipasto Platter

Genoa, prosciutto, Italian cheese, olives

Tortellini Pasta salad

Roasted Vegetables, Herb vinaigrette

Grilled Marinated Chicken

Thyme, lemon, garlic

Three Cheese lasagna

Ridged Sheet pasta, ricotta, mozzarella, Romano

Sweet Italian Sausage

Roasted Peppers & onions

Garden Vegetable Medley

Seasonal vegetables, butter

Light seasoning

Rosemary Roasted Red Potatoes

Olive Oil & Rosemary

New York Cheesecake

Chocolate Éclair's

Pound cake with vanilla cream & berries

\$24.95 pp

Prices do not include 18% service charge and applicable sales tax

Pacific Northwest

Sonoma Valley Salad

Organic, Greens, European Cucumbers, Grape Tomatoes
Cabroles Blue cheese, Citrus Vinaigrette

Orzo pasta Salad

Roasted vegetables

Shrimp Summer Rolls

Greens, herbs, rice paper, spicy dipping sauce

Carved Angus Roast Beef

Rosemary Au Jus, Creamed Horseradish

Grilled Marinated Thick Cut Pork Chops

Sage, Apple stuffing

Parmesan Baked Alaskan Cod

Seasoned crumb topping

Garden Vegetable Medley

Seasonal vegetables, butter
Light seasoning

Basmati Rice Pilaf

Celery, Carrot, Parsley

Deserts

Maroon Madness
Assortment of cheesecakes

\$28.25 pp

Prices do not include 18% service charge and applicable sales tax

Old Spanish Mission

Mexican style pozole

Tender Pork & Hominy Soup

Aztec Caesar salad

Roast red pepper, garbanzos
Green onion, creamy dressing

Black Bean, Roasted Corn Salad

Green onion, cilantro, chipotle Ranch

Orange & Jicama Salad

Ancho Chile and lime juice

Carne Asada Street Tacos

Char-Broiled Marinated Skirt Steak

Red Snapper Vera Cruz

Pan Fried Red snapper, spicy onion tomato sauce

Chicken Tamales

House Made tamales Red Sauce, Cojita cheese

Charro beans

Slow simmered pinto beans

Spanish rice

Peas & carrots

Salsa Bar

Pico de Gallo, Charred tomato, tomatillo salsas
Sour cream, guacamole, jalapenos, hot carrots

Desserts

Crème Carmel (Flan)
Coconut cream pie

\$30.25pp

Prices do not include 18% service charge and applicable sales tax

Santa Inez

California chop salad

*Romaine lettuce, tomato, blue cheese, green onion, radish
Avocado ranch dressing*

Athenian Pasta Salad

Feta, spinach, calamata olives

Grilled Asparagus Platter

Citrus vinaigrette

Calamata Olive & Sun dried tomato Tapenades

Basket of artisan breads

Rosemary garlic Rotisserie Style Chicken

Slow roasted, herbs and spices

Carved Santa Inez Style Tri-Tip

Dry rubbed, cooked to perfection

Mango glazed Pacific Salmon

Sautéed Chard & shallot

Vegetable Medley

Sautéed & lightly seasoned

Tri color Roasted Potatoes

Fingering, Yukon and purple

Desserts

Assortment of cheesecakes
Cakes and specialty desserts

\$41.75pp

Prices do not include 18% service charge and applicable sales tax

Thunder and Lighting

Harvest lettuces

Candied walnuts, grape tomatoes, orange segments
Gorgonzola, Champagne vinaigrette

Venice market Platter

Imported meats, cheese, grilled vegetables, roasted peppers
Assortment of artisan breads

Greek Orzo Pasta Salad

Fresh mint, peas, feta cheese

Seafood on ice

Peel and eat Creole Shrimp
Chilled Mussels on the Half Shell

Gourmet Pasta Station

Tri-colored cheese tortellini garlic Cream
Three Cheese Manicotti Basilico plum Tomato Sauce

Carvery Station

Herb Crusted Prime Rib Roast

Pan Juices Au Jus, Horseradish Cream

Giambotta Grilled Pork Chops

Sauté garlic, shiitake mushrooms, onions, roasted peppers
Basil, parsley, olive oil

Dry Rubbed Rotisserie Style Chicken

Slow roasted, herbs and spices

Gratin Dauphinois

Gruyere cheese, Yukon gold potatoes
Crème fraiche

Seasonal vegetable medley

Fresh vegetables, sweet butter and light seasoning

Desserts Station

Assortment of cheesecakes
Cakes and specialty desserts

\$47.75pp

Prices do not include 18% service charge and applicable sales tax

HORS D'OEUVRES

Priced Per 50 Pieces

Hot Hors d' Oeuvres

Bacon Wrap Whiskey Shrimp <i>Apple wood Smoked bacon Whiskey Sauce</i>	\$115.00
Chicken Quesadillas <i>Avocado lime jalapeno sauce</i>	\$75.00
Moroccan Meatballs <i>Lemon, Mint Aioli</i>	\$90.00
Crab Cakes <i>Miniature Cakes on herb Crustade lemon dill Aioli</i>	\$79.00
Crabmeat Stuffed Cremini Caps Wine Soaked Mushrooms Filled with Crabmeat Stuffing and Topped with Parmesan Cheese	\$85.00
Grilled Mojo Shrimp Skewers <i>Marinated shrimp, Garlic Lime Mojo</i>	\$115.00
Sate <i>Chicken, Beef or Pork, Marinated in Soy and Ginger and Served with Peanut Sauce</i>	\$74.00
Mini Sausage Calzone <i>Sweet Italian Sausage, pepper</i>	\$65.00
Scallops in Bacon <i>Apple wood Smoked bacon and Delicate Sea Scallops</i>	\$90.00
Skirt Steak Croustade <i>Marinated Skirt steak, Caraelized OnionStilon Blue Cheese</i>	\$79.00
Coconut Shrimp <i>Marinated in Coconut Milk and Soy, Breaded and Deep-Fried</i>	\$115.00
Mini Egg Rolls <i>Duck Sauce and hot Mustard Sauce</i>	\$65.00

Prices do not include 18% service charge and applicable sales tax.

HORS D'OEUVRES

Priced Per 50 Pieces

Cold Hors d' Oeuvres

Crostini Tapenade <i>Nicoise olives, Garlic, caper</i>	\$68.00
Smoked Salmon Roulades Sliced Salmon Crème Fraiche	\$72.00
Tuna Tataki <i>Ginger and Soy on Won ton, Daikon Radish</i>	\$95.00
Stuffed Mission Figs <i>Stilton Blue Cheese & walnuts</i>	\$79.00
Roast Beef Roulades <i>New York Strip Loin with Creamed Horseradish</i>	\$68.00
Lobster Medallions <i>Poached in Lemon and Wine and Served on Herb Crustade with Aioli</i>	\$135.00
Crab Salad Endive Boats Delicate crab, Belgian leaves	\$72.00
Vietnamese Summer Rolls Rice noodles, radish sprouts, carrot, cucumber, mint	\$ 70.00
Vodka Gazpacho Shooters Spanish Style Bloody Mary	\$70.00

Prices do not include 18% service charge and applicable sales tax.

CULINARY DISPLAYS

*Displays are Priced are Per Person Unless Otherwise Noted
Minimum of 25 Guests*

Breads and Spreads	\$6.50
<i>Artisan Breads & Dips include, Hummus, Nicoise olive Tapanade, Arichoke spread</i>	
European and Domestic Cheese	\$6.75
<i>A Fine Selection of Imported and Domestic Cheese, Gourmet Crackers and a Garnish of Fresh Fruit and Seasonal Berries.</i>	
Garden Vegetable Crudités	\$4.00
<i>A Seasonal Selection of Crisp Garden Vegetables Served with Blue Cheese Dip</i>	
Seasonal Fresh Fruit	\$5.00
<i>A Refreshing Selection of Seasonal Fresh Fruit.</i>	
Grilled Vegetables with Olive Relish	\$5.00
<i>Peppers, Zucchini, Yellow Squash, Eggplant, Portobello Mushrooms and Asparagus</i>	
Jumbo Shrimp	\$2.75
<i>Cooked in Lemon and Wine and Served with a Tequila Lime Cocktail Sauce</i>	
Char grilled Mojo Shrimp	\$2.75
<i>Marinated and Grilled, Served with garlic Lime Mojo</i>	
Seafood Display	per order \$525.00
<i>Chilled Fruit of the Sea include Large Cocktail shrimp, oysters, Fish ceviche martinis, Snow Crab Legs Marinated Mussels. Paired with Cocktail sauce, Horseradish, Choula Sauce (Serves 25 guests)</i>	

Prices do not include 18% service charge and applicable sales tax.

RECEPTION STYLE STATIONS

From the Carving Station

The following are sold as an upgrade to any reception or dinner

Roast Tenderloin of Beef	\$250.00
<i>Bordelaise Sauce and Creamed Horseradish with Freshly Baked Dinner Rolls</i> (Serves 15-18 Guests)	
Roast Turkey Breast	\$175.00
<i>Traditional Gravy, Herb mayonnaise Cranberry-Orange Relish accompanied by Freshly Baked Dinner Rolls.</i> (Serves 30-35 Guests)	
Caribbean Style Pork Loin	\$110.00
<i>Marinated and Slow Roasted in MoJo. Served with grain mustard Sauce, Frie roasted tomatillo Salsa</i> (Serves 18-20 Guests)	
Prime Rib of Beef Au Jus	\$225.00
<i>Creamed Horseradish and Freshly Baked Dinner Rolls</i> (Serves 25 Guests)	
Citrus Honey Glazed Ham	\$185.00
<i>Glazed with honey and citrus juices, Dijon mustard, Herb Mayonnaise</i> <i>Freshly Baked Dinner Rolls</i> (Serves 35-40 Guests)	
New York Strip Loin	\$275.00
<i>Seared and slow Roasted Angus Beef. Served with Rosemary Demi Glaze</i> (Serves 18-22 Guests)	

Prices do not include 18% service charge and applicable sales tax.

From the Sauté Station

The following are sold as an upgrade to any reception or dinner

Pasta Station

per person \$12.50

Penne Alfredo: peas & carrots, grilled chicken

Bow-tie Provençal: Eggplant, mushrooms, olives, spinach, garlic

Shrimp Capelli d' Angelo: Bay shrimp, Roma tomatoes, fresh basil

Focaccia bread

Asian Stir-Fry Station

Per person \$13.50

General Tao Chicken and Mongolian Beef

, *Stir-Fry vegetables*, Udon noodles, Lemon grass scented Jasmine rice

Barcelona Paella

per person \$16.75

Saffron rice, Mussels, Clams, shrimp, Chicken, Chorizo, peppers, onions

Served in a Traditional Paella Pan

Quesadilla Fiesta Station

per person \$11.00

Shredded Beef, Pollo Asada, Adovada Pork, Cilantro, Onions

Jack, Cheddar and Cotija Cheese, Sour Cream, Guacamole, Salsa

Street Taco Station

per person \$15.00

Carne Asada, Pollo Asada, Carnitas, Mahi-Mahi Fish Tacos

Chorizo refried Beans, Spanish rice

Shredded lettuce, Gabbage, Pico de gallo, Tomatillo,, Habanero Salsas

Guacamole, Crème, Jalapeno and Hot Carrots

Extreme Nacho Station

per person \$8.25

Crisp Corn tortilla Chips, season ground beef, Queso sauce, Refried beans

Salsa, guacamole, sour cream, Diced Tomatoes, Black Olives, jalapeno

Chopped Scallions

Sweet Station

The following are sold as an upgrade to any reception or dinner

Viennese Table

per person \$7.75

A Selection of French Pastries, Fruit Tarts, Mini Éclairs, Cream Puffs, Chocolate Dipped Strawberries and Berries and Cream

All American Sweet Table

per person \$8.00

White Chocolate Mousse Cake, Chocolate Layer Cake, New York Style Cheesecake with Strawberry Sauce and Peanut Butter Pie

Dessert Station

Warm Chocolate Banana Bread pudding, Rum Sauce

per person \$5.75

Pound Cake fresh berries vanilla cream

Prices do not include 18% service charge and applicable sales tax.