



SAMPLE MENU

HORS D'OEUVRES

50-piece per item minimum required

HOT

Petite Onion Tarts

Caramelized Vidalia onion, crème fraiche, chives

\$3 per piece

Mini Grilled Cheese Sandwiches

\$3 per piece

Hot & Spicy Vegetable Potstickers

\$3 per piece

Crispy Potato Skins

\$3 per piece

Pesto & Goat Cheese Mini Pizzetas

\$3 per piece

Buffalo Chicken Wings

\$4 per piece

Chicken Yakitori

Spicy miso dipping sauce

\$4 per piece

Pork and Veggie Lumpia

\$4 per piece

Mushroom Caps with Beef Filet & Gorgonzola

\$4 per piece

Mini Beef or Chicken Sliders

\$4 per piece

COLD

Corn Fritters

Chipotle sour cream, tropical salsa

\$3 per piece

Vietnamese Salad Rolls

Vermicelli noodles, sweet chili sauce

\$3 per piece

Tomato Bruschetta

Crostini, olive tapenade

\$3 per piece

Boursin Cheese and Walnut Crostini

\$3 per piece

Brochette Caprese

Fresh tomatoes, sundried tomatoes, mozzarella, basil

\$3 per piece

Peppered Beef Tenderloin on Potato Pancakes

Horseradish cream cheese, pimento

\$4 per piece

Ahi Tuna Tacos

Seared ahi, wonton shell, wasabi aioli, fried shallots

\$4.50 per piece

Bay Shrimp Salad on Crispy Romaine Hearts

\$4.50 per piece

HORS D'OEUVRES (CONTINUED)

50-piece per item minimum required

HOT

Mediterranean Beef Skewer

Yogurt jalapeno cilantro dip
\$4 per piece

Mini Crab Cake with Cajun Remoulade

\$4.50 per piece

Tempura Prawns with Soy Dipping Sauce

\$4.50 per piece

COLD

Smoked Salmon Lollipop

Cream cheese, chives, bagel dust, caviar
\$4.50 per piece

DISPLAYS

Minimum of 25 people per platter, unless noted

California Seasonal Vegetable Display

A beautiful display of assorted herb grilled and roasted seasonal vegetables, drizzled with a balsamic reduction. May include asparagus, zucchini, yellow squash, purple potatoes, tri-colored peppers, portabella mushrooms, and eggplant.

\$5 per person

Sliced Fresh Seasonal Fruits

Display of seasonally available fruits. May include melons, kiwifruit, pineapple, strawberries, watermelon, and clusters of red and green grapes.

\$6 per person

Mediterranean Display

Stuffed grape leaves, grilled eggplant, roasted yellow and red bell peppers, feta cheese, marinated tomatoes and cucumbers, kalamata olives, and house-made hummus served with pita bread and sliced baguettes.

\$6 per person

International Cheese Display

Assorted available cheeses may include brie, Boursin, smoked gouda, Monterrey jack, New York cheddar, chèvre, Swiss, and more. Served with red and green grape bunches, mixed nuts, dried fruits, baguette, and assorted crackers.

\$8 per person

Deluxe Antipasti Display

Italian dry salami, copa, salami, mortadella, prosciutto, mozzarella, provolone, artichokes hearts, marinated mushrooms, green and black olives, cherry peppers, sliced baguettes, and breadsticks

\$8 per person

Sushi Display

California rolls, spicy salmon rolls, cucumber rolls, veggie rolls, and assorted maki rolls accompanied by black pepper-crusted tuna, wasabi, pickled ginger, and soy sauce

Includes 3 pieces per person. Minimum of 50 people

\$9 per person

DISPLAYS (CONTINUED)

Minimum of 25 people per platter, unless noted

Seafood Display

Chilled prawns, crab legs, oysters, mussels, and ceviche

Minimum of 50 people

\$12 per person

Side of Pacific Salmon

Dark rye bread, capers, and dill cream

\$350

Baked Brie En Croûte

Brown sugar, almonds, dried apricots and cranberries, assorted crackers, and sliced baguettes

\$275

THE CARVING BOARD

Carved to order | Carving fee of \$100 per attendant is required per station

Tamarind BBQ Pork Loin

Tropical fruit salsa and mini french rolls

(Serves approximately 30 guests)

\$200

Bourbon Honey Mustard Glazed Ham

Bourbon honey mustard and assorted rolls

(Serves approximately 40 guests)

\$250

Roasted Whole Turkey

Cranberry orange sauce and assorted rolls

(Serves approximately 40 guests)

\$275

Roast Sirloin of Beef

Au jus and assorted rolls

(Serves approximately 40 guests)

\$350

Herb-Crusted Prime Rib \$500

Au jus, horseradish cream, fresh chives, and assorted rolls

(Serves approximately 40 guests)

FOOD STATIONS

Based on 20-guest minimum | Two-station minimum

Mashed Potato Bar

Creamy mashed potatoes, sour cream, crumbled bacon, grated cheddar cheese, olives, chives, and fresh salsa
\$10 per person

Add Chicken Chili Verde, \$3.50 per person

Italian Trattoria

Cooked-to-order pasta with pesto-romano cream and tomato basil sauces, Caesar salad, freshly baked garlic bread, and Parmesan cheese.

\$11 per person

Indian Fusion

Chicken tikka masala skewers, gobi manchurian, potato fry, garlic naan, tamarind and mint chutneys

\$14 per person

The Boardwalk

Mini slider cheeseburgers with crispy onion straws, carnival-style mini corn dogs, ballpark-style garlic fries, and appropriate condiments

\$15 per person

South of the Border

Grilled flank steak or achiotte-grilled chicken fajitas, Mexican rice and black beans, tortillas, grated cheese, guacamole, sour cream, and fire-roasted pepper salsa

\$16 per person

Build-Your-Own Mac & Cheese Station

Macaroni & cheese with toppings on the side, diced chicken, crumbled bacon, crumbled blue cheese, with chives and mushrooms
\$10 per person

Asian Fusion

Chinese chicken salad, assorted dim sum, sesame-coated chicken sate, and vegetable fried rice
\$14 per person

Add assorted sushi, 3 pieces per person

\$9 per person

(Minimum of 50 people)

Yia Yia's Kitchen

Pita bread, falafel, beef skewers, greek salad, and tzatziki

\$15 per person

Carving Station

Boneless turkey breast or flatiron steak, mashed potatoes, baked rolls, cranberry relish, and mixed green salad with balsamic vinaigrette

\$16 per person

DESSERT STATIONS

Gourmet Petite Dessert Display

Petit fours, chocolate-dipped strawberries, mini cream puffs, petite cakes, lemon bars, pecan tarts, chocolate truffles, and fruit tarts garnished with seasonal berries

\$12.50 per person

Ice Cream Sundae Bar

Vanilla and chocolate ice cream, assorted hot sauces, candy toppings, slivered almonds, whipped cream, and cherries

\$9.50 per person

Cookie & Brownie Display

Assortment of freshly baked cookies and brownies

\$7.50 per person

BEVERAGES

Unlimited beverage packages priced per guest for two hours

I. Non-Alcoholic

Unlimited sodas, mineral waters, and assorted juices
\$12 per person (each additional hour \$3)

II. Wine and Beer

House wine and champagne, domestic and imported draft and bottled beers,
assorted sodas, juices, and mineral waters
\$28 per person (each additional hour \$6)

III. Open Bar

House wine and champagne, domestic and imported draft and bottled beers,
full well and call brand liquor bar with mixers and garnishes,
assorted sodas, juices, and mineral waters
\$32 per person (each additional hour \$7)

IV. Open Premium Bar

House and upgraded wine and champagne, domestic and imported draft and bottled beers,
full premium brand liquor bar with mixers and garnishes,
assorted sodas, juices, and mineral waters
\$39 per person (each additional hour \$7)

Bar Service Available

No-host service available at \$400 per bartender.

BAR PRICES

<i>Premium liquor</i>	\$10
<i>Call liquor</i>	\$8
<i>Well liquor</i>	\$7
<i>Upgraded chardonnay / cabernet</i>	\$8.50
<i>House chardonnay / cabernet / champagne</i>	\$7.50
<i>House wine / champagne by bottle</i>	\$30
<i>Imported micro-brew beer</i>	\$7
<i>Domestic beer</i>	\$6
<i>Mineral waters / juice</i>	\$3
<i>Soft drinks</i>	\$3
<i>Corkage fee (per 750ml wine / champagne bottle)</i>	\$15

No outside beverages are permitted on the premises. All beverages must be served by event staff.
Bar closes 30 minutes prior to conclusion of event.