



# 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.