



The Cosmopolitan

Artichoke, Spinach and Four Cheese Dip with Flatbread Sticks

Fresh Fruit Skewers with Melon, Pineapple and Berries

Fresh Vegetable Display with Hummus & Pita

BBQ Chicken Meatballs with Green Chiles and White Cheddar

Turkey and Havarti and Arugula on Brioche Rolls with Herb Aioli

& Grilled Vegetable Pinwheels with Herb Goat Cheese

Crab cakes with Yellow and Red Pepper Relish

Beef and Portobello Kebobs with Creamy Horseradish

Price Per Person: \$22.00

The Socialite

Sun Dried Tomato, Pesto & Goat Cheese Torte Embellished with
Fresh Tomato, Mozzarella, Basil and Roasted Peppers, Provolone & Parmesan

Crispy Flatbread Sticks with Olive Spread

Vegetable Display with Hummus & Grilled Pita Bread

Chilled Shrimp Cocktail with Horseradish Cocktail Sauce

Ricotta, Spinach and Parmesan Tarts

Italian Chicken Meatballs with Roasted Red Pepper Aioli

Stuffed Mushrooms with Chorizo and Smoked Gouda

Beef Tenderloin on Brioche Rolls with Red Pepper Relish & Arugula

Price Per Person: \$24.00

Mix and Mingle

Dried Cherry, Goat Cheese and Sugared Pecan Torte

Embellished with Gourmet Cheeses, Flatbread and Crackers

Grilled Vegetable & Antipasti Display with Italian Cheeses and Specialties

Orzo Pasta Mac and Cheese or Wild Rice Risotto

Smoked Duck and Mushroom Flatbread with Cilantro Sour Cream

Rosemary & Gruyere Cheese Potato & Leek Tarts

BBQ Shrimp with Chipotle Aioli

Salmon Sliders with Dill Slaw & Mustard Sauce

Marinated Beef Tenderloin with Petit Rolls and Creamy Horseradish Sauce

Price Per Person: \$32.00



Wedding Dinner Buffets

Menu I

Chop Chop Salad, Chopped Vegetables & Balsamic Vinaigrette

Macadamia Nut Crusted Salmon with Ginger Butter Sauce

Parmesan Crusted Chicken Breast with Roasted Tomato Jus

Chive Mashed Potatoes & Seasonal Vegetables

Freshly Baked Breads, Flatbreads and Olive Spread

Price Per Person: \$24.00

Menu II

Apple Salad with Red Grapes, Nuts, Gorgonzola
and Maple Sherry Vinaigrette

Balsamic Grilled Chicken Breast with Tomato Fresca

Asparagus, Mushrooms, Red Peppers and Butternut Squash

Roasted Garlic Mashed Potatoes

Slow Roasted Prime Rib of Beef with Au Jus &

Creamy Horseradish Freshly Baked Breads, Flatbreads and Olive Spread

Price Per Person: \$28.00

Menu III

Mixed Field Greens with Goat Cheese Cabernet Onions,
Sliced Tomatoes, Almonds and Mustard Vinaigrette

Citrus Grilled Salmon with Tomato Jam

BBQ Glazed Chicken Breast

Sweet Corn Risotto & Grilled Vegetable Display

Marinated Beef Tenderloin with Tarragon Aioli &

Creamy Horseradish Freshly Baked Breads, Flatbreads and Olive Spread

Price Per Person: \$36.00

Uniformed Servers @ \$25.00/each per hour

Time includes set up and break down and travel time

China, Glassware and Flatware available at additional charge

Prices are subject 15% service fee, state and local taxes



Salad Selection

Arugula & Romaine Salad with Cherries, Goat Cheese, Berries & Nuts with Balsamic Vinaigrette
Kale and Romaine Salad with Smoked Cheddar, Tomatoes, Peppers,
Sunflower Seeds & Buttermilk Vinaigrette
Chop Chop Salad with Balsamic Vinaigrette
Apple Salad with Gorgonzola, Grapes, Nuts & Maple Sherry Vinaigrette

Dinner Selection

Grilled 6oz Filet Mignon with Red Wine Veal Jus...\$28.00

Macadamia Nut Crusted Salmon with Ginger Butter Sauce...\$27.00

Citrus Grilled Salmon with Tomato Jam...\$26.00

Stuffed Chicken Chop with Goat Cheese and Spinach ...\$23.00

With Smoked Mozzarella and Mushrooms...\$23.00

Parmesan Crusted Chicken Breast with Roasted Tomato Jus...\$20.00

Artichoke Crusted Grouper with Sun Dried Tomato Cream.... \$25.00

Vegan Cauliflower Rice and Kale Stir Fry with Butternut Squash & Cinnamon Cashew Cream..\$20.00

Combination Plate

Grilled Filet Mignon & Pecan Crusted Scottish Salmon with Apple Cider Cream...\$29.00

Grilled Filet & Lump Crab cake with Pomegranate Butter Sauce....\$34.00

Grilled Filet & Wild Mushroom and Gouda Stuffed Chicken Breast\$28.00

Please Select One Side from Each Category

Roasted Fingerling Potatoes, Parmesan & Garlic Mashed Potatoes,
Wild Rice Pilaf with Dried Cherries, Truffled Mushroom Risotto, Sweet Potato Mash

Asparagus, Sautéed Broccolini with Red Peppers, Sautéed Green Beans,
Roasted Cauliflower, Brussel Sprout & Butternut Squash Medley @ \$1.00/additional

Dinners are served with Freshly Baked Breads & Creamy Butter



Specialty Martini Bar

Chocolate Raspberry, Pineapple Vanilla Bean Infused Martini, Pomegranate Martini,
Blueberry Lemon Drop, Classic and Cosmopolitan @ \$9.00/martini

California Wines

Guenoc Chardonnay, Pinot Noir, Cabernet Sauvignon @ \$18.00/bottle
Rodney Strong Chardonnay, Voitre Sante Pinot Noir @ \$24.00-\$26.00/bottle
Bonterra Cabernet Sauvignon and Chardonnay @ \$28.00/bottle
J Lohr Reisling, @ \$18.00/bottle
Additional Selections Available – Please Inquire

Domestic Beer & Imported Beer

Budweiser, Bud Light, Miller Lite, Coors Light
Corona, Heineken, Amstel Light, Bass Ale, Stella Artois, Newcastle Brown Ale and
Sam Adams Seasonal Beers also Available

Coffee and Cordial Bar

Freshly Brewed Regular and Decaffeinated Coffee
With Choice of Cordial: Godiva Chocolate, Bailey's Irish Cream, Tia Maria,
Frangelico, Amaretto and Kahlua @ \$5.00/cordial
Flavored Syrups & Assorted Toppings Available @ \$2.00/pp

Consumption Bar

Call Brand Cocktails @ \$6.00/each
Premium Cocktails @ \$6.00-\$8.00/each
Domestic Beer @ \$4.00/each Imported Beer @ \$5.00/each
Domestic Keg @ \$275.00 Import Kegs @ \$375.00-\$425.00
California Wines By the Glass @ \$6.00-\$8.00/glass
Assorted Soft Drinks and Fruit Juices @ \$1.00/each

Uniformed Servers @ \$25.00/each per hour

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