



Passed Butler Style/Individual Plated Appetizers

Chilled Shrimp Cocktail Shooters with Horseradish Cocktail Sauce

Mini BLT with Truffled Watercress Aioli & Arugula

Dried Cherry & Goat Cheese Tart with Sugared Pecan

Avocado Toast with Spiced Chicken

Price Per Person: \$12.00

Cocktail Buffet Menu

Charcutiere Cones with Smoked Meats, Cured Meats & Cheeses with Crackers

Vegetable Cups with Smoked Hummus

Fresh Fruit Skewers

Individual Chop Chop Salads with Blasamic Vinaigrette

Slider Station:

Carved to order Sliders: Prime Rib Slider & Roasted Turkey Sliders

Mini Shrimp & Lobster Rolls @ additional \$9.00/each

Smoked Sweet Potato Salad with Bacon and Pickled Onion

Orzo Mac and Cheese Tins with Sweet Peas and Mascarpone or

Orzo Pasta Salad Cups with Pesto, Sundried Tomato and Feta

Asian Station

Fried Rice Salad Take Out Box with Chop Sticks

Vegetable Spring Rolls with Asian Dipping Sauce

Cauliflower Stir Fry Prepared to Order with Chicken or Shrimp

Price for Stations Per Person: \$32.00



Salad Selection

Kale and Romaine Salad with Smoked Cheddar, Tomatoes, Peppers,
Sunflower Seeds & Buttermilk Vinaigrette

Chop Chop Salad with Provolone, Garbanzo Beans, Vegetables & Balsamic Vinaigrette

Apple Blueberry Salad, Dried Cranberries, Almonds, Goat Cheese, Gravenstein Apple Honey Vinaigrette

Dinner Selection

Grilled 6oz Filet Mignon with Red Wine Veal Jus...\$32.00

Macadamia Nut Crusted Salmon with Ginger Butter Sauce...\$28.00

Citrus Grilled Salmon with Tomato Jam...\$28.00

Stuffed Chicken Chop with Goat Cheese and Spinach ...\$24.00

With Smoked Mozzarella and Mushrooms...\$24.00

Parmesan Crusted Chicken Breast with Roasted Tomato Jus...\$23.00

Artichoke Crusted Grouper with Sun Dried Tomato Cream.... \$30.00

Vegan Cauliflower Rice Stir Fry with Bok Choy, Carrots & Sweet Honey Chile Sauce..\$22.00

Combination Plate

Grilled Filet Mignon & Herb Crusted Salmon with Apple Cider Cream...\$34.00

Grilled Filet & Lump Crab Cake with Pomegranate Butter Sauce...\$42.00

Grilled Filet & Wild Mushroom and Gouda Stuffed Chicken Breast\$32.00

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

House Select Chardonnay, Moscato Pinot Noir, Cabernet Sauvignon @ \$18.00/bottle

House Premium Chardonnay, Cabernet Sauvignon Pinot Noir @ \$24.00-\$32.00/bottle

Prosecco & Sparkling Wines @ \$28.00-30.00/bottle

Additional Selections Available – Please Inquire

Domestic Beer & Imported Beer

Budweiser, Bud Light, Miller Lite, Coors Light

Corona, Heineken, Stella Artois, Newcastle Brown Ale and
Belles, Lagunitas, 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 @ \$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/Bartenders @ \$25.00/each per hour

Time includes set up and break down and travel time

China, Glassware and Flatware available at additional charge

Prices may be subject to venue fee and state and local taxes

