



CATERING MENU

Exécutive Chef – Juan Torres
Exécutive Sous Chef – Victor Sierra

(All Prices Include Tax and Gratuity)

BREAKFAST MENUS (BUFFET) Minimum 25 people

All Breakfast Buffets include: Butter, Cream Cheese and Preserves, Water, Orange or Cranberry Juice, Coffee (Regular and Decaffeinated), and Lipton Hot Tea.

ON THE RUN

Boxed Breakfast: Danish, Muffin, Bagel w/ Cream Cheese, Individual Fruit Yogurt, Whole Fresh Fruit (Banana or Apple), and Bottled Orange Juice
\$16

SUNRISE

Fresh Assorted Danish, Muffins, and Bagels, and Seasonal Sliced Fruit with Assorted Berries
\$15

ALPINE EXPRESS

Fresh Assorted Danish, Muffins, and Bagels, Seasonal Sliced Fruit with Assorted Berries, Individual Fruit Yogurts, Assorted Cold Cereals (Cheerios, Frosted Flakes, and Corn Flakes), and Assorted Milks (2% and Whole)
\$18

FLAGSTAFF PEAKS

Fresh Assorted Danish, Muffins, and Bagels, Seasonal Sliced Fruit with Assorted Berries, Roasted Breakfast Potatoes, Scrambled Eggs, Choice of Meat (Bacon, Ham, or Sausage Links
\$19

THE ARIZONAN

Fresh Assorted Danish, Muffins, and Bagels, Seasonal Sliced Fruit with Berries, Scrambled Eggs, Bacon or Sausage, and Blueberry Pancakes with Whipped Cream and Syrup.
\$19

THE WOODLANDS

Fresh Assorted Danish, Muffins, and Bagels, Seasonal Sliced Fruit with Berries, Assorted Cold Cereals (Cheerios, Frosted Flakes, and Corn Flakes), Hot Oatmeal, Scrambled Eggs, Bacon and Sausage Links, and Orange French Toast (White or Wheat)
\$21

SONORAN SOUTHWESTERN

Seasonal Sliced Fruit with Berries, Homemade Corn Muffins, Warm Flour Tortillas, Beef Chorizo or plain Scrambled Eggs, Hash browns, Bacon or Sausage, Sautéed Peppers & Onions, Salsa, Sour Cream, and Cheddar Cheese
\$22

BREAKFAST MENUS (PLATED)

All Breakfast Menus Plated include: Choice of Hash browns or Roasted Breakfast Potatoes (Substitute Potatoes for Seasonal Sliced Fruit - \$2.00 per person), Water, Orange or Cranberry Juice, Coffee (Regular and Decaffeinated), and Lipton Hot Tea.

WESTERN BREAKFAST SANDWICH

Egg, Cheese (Cheddar or Pepper jack), and Meat (Bacon, Sausage or Ham) served on a Large Fluffy Croissant
\$12

EGGS FLORENTINE

Two Poached Eggs over a Whole Wheat Roll with Spinach, Tomatoes, And Hollandaise Sauce
\$12

EARLY RISER BREAKFAST QUESADILLA

A Large Flour Tortilla stuffed with Eggs, Bacon, Jack Cheese, Salsa, and Hash browns
\$12

LOW-FAT CLASSIC BREAKFAST BURRITO

A Large Flour Tortilla rolled with Turkey Bacon, Egg Whites, Green Chili, Cheddar Cheese, and Salsa
\$13

HAWAIIAN BREAKFAST WRAP

A Large Flour Tortilla mixed with Diced Pineapple, Eggs, Ham, and Red or Green Bell Peppers
\$13

SMOKED SALMON LOX

Fresh Bagel sliced and served with Salmon Lox, Tomato Slices, Capers, Red Onion, Asparagus, and Honey Dill Mustard Sauce
\$15

LUNCH MENUS

Both Plated and Buffet Luncheons include: Freshly Baked Rolls and Butter, One Salad Selection (See Below), One Starch Selection (See Below), Seasonal Steamed Vegetables, Dessert (See Below) and Beverage Station of Water, Iced Tea, Coffee (Regular and Decaffeinated), and Lipton Hot Tea.

SALAD SELECTIONS

All Salad Selections will have Choice of two dressings: Ranch, Tomato Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Vinegar and Oil, or Italian Herb.

TORTILLA SALAD

PASTA SALAD

ORGANIC MIXED GREENS

CLASSIC CAESAR WITH PARMESAN CHEESE AND GARLIC CROUTONS

GRILLED VEGETABLE

SPINACH SALAD WITH MUSHROOMS AND RED ONIONS

MARINATED SEASONAL FRESH FRUIT SALAD

ROSEMARY ROASTED RED BLISS POTATO SALAD

GOURMET SALAD SELECTIONS

Additional \$4.00 per Person to Price of Entrée.

ASIAN SALAD

Napa Cabbage & Assorted Lettuces, with Sliced Carrots and Toasted Almonds

BOSTON ORANGE SALAD WITH CITRUS VINAIGRETTE

ROMAINE FENNEL AND PARMESAN SALAD W/ EXTRA VIRGIN OLIVE OIL

ORGANIC MIXED GREEN SALAD

Toasted Pine Nuts, Sun-Dried Tomatoes, Feta Cheese, Fresh Herbs and Choice of Vinaigrette

GREEK SALAD

Romaine Lettuce, Olives, Feta Cheese, Red Onions, Tomatoes, and Greek Vinaigrette

STARCH SELECTIONS:

SCALLOP POTATOES

GARLIC MASHED POTATOES

HERB ROASTED RED BLISS POTATOES

RICE PILAF

LEMON HERB INFUSED RICE

TWICE BAKED POTATO

SOUP DU JOUR:

\$4.00 Per Person in addition to price of entrée.

BOXED LUNCH

Includes a cold sandwich (Turkey, Roast Beef, Ham or Veggie), Bag of Chips, Piece of Whole Fruit, Homemade Jumbo Cookie, Condiments and Bottled Water
\$15

LUNCH MENU (BUFFET & PLATED)

LEMON FENNEL CHICKEN BREAST

Pan Seared Chicken Breast Topped with a Lemon Fennel Sauce

BUFFET \$18

PLATED \$20

STUFFED PORTOBELLO MUSHROOM

Portobello Mushroom Stuffed with Grilled Vegetables,

Ricotta Cheese and Balsamic Vinaigrette

BUFFET \$19

PLATED \$21

LASAGNA

Your Choice of Beef, Chicken, Vegetable or Seafood

BUFFET \$19

PLATED \$21

STUFFED CHICKEN BREAST

Chicken Breast Stuffed with Spinach, Panchetta and Feta Cheese

BUFFET \$20

PLATED \$22

ROASTED PORK LOIN

Roasted Pork Loin Glazed with a Dark Beer Molasses

BUFFET \$22

PLATED \$24

SOUTHWESTERN SMOKED SALMON

Smoked Salmon topped with a Citrus Dill Chipotle Cream Sauce

BUFFET \$22

PLATED \$24

GRILLED MAHI MAHI

Grilled Mahi Mahi Topped with Grilled Pineapple and a Burre Blanc

BUFFET \$23

PLATED \$25

ROASTED PRIME RIB

Roasted Prime Rib of Beef Served with Aus Jus

BUFFET \$23

PLATED \$25

LUNCH MENU (BUFFET ONLY)

SOUP, SALAD, AND SANDWICH

*Includes Two Salads, Soup of the Day, and Fresh Fruit Tray
Assortment of Sliced Meats, Cheeses, Breads, Garnishes, Condiments and Pickles*
\$21

PASTA LUNCH

*Fettuccini and Penne Pastas, Marinara and Alfredo Sauces
Caesar Salad, Warm Garlic Bread, Grilled Mixed Vegetables*
\$19

With Italian Meatballs

\$21

With Sliced Grilled Chicken

\$23

With Grilled Shrimp

\$24

FAJITA LUNCH

*Tortilla Salad, Tortilla Chips, Spicy Rice or Green Rice, Black Beans or Refried Beans,
Warm Flour Tortillas, Grilled Chicken and Beef with Peppers and Onions, Tomatoes,
Lettuce, Cheese, Sour Cream and Pico de Gallo.*
\$22

LUNCH MENU (PLATED ONLY)

GREEN CHILE PORK BURRITO

*A Large Flour Tortilla Stuffed with Green Chile Pork and Sauce
Spicy or Green Rice and Refried Beans (substituted for starch and vegetable)*
\$14

BEEF OR CHICKEN COMBINATION PLATE

*Two Enchiladas and One Chile Relleno,
Spicy or Green Rice and Refried Beans (substituted for starch and vegetable)*
\$15

ENCHILADA PLATTER

*Choice of Three Chicken, Beef, Pork or Cheese Enchiladas
Spicy or Green Rice and Refried Beans (substituted for starch and vegetable)*
\$15

CHILE RELLENO QUESADILLA

*Bean and Cheese Quesadilla Stuffed with Chile Relleno
Spicy or Green Rice and Refried Beans (substituted for starch and vegetable)*
\$15

PLATED SALAD LUNCHEONS

CLASSIC CAESAR SALAD

\$8

CLASSIC CHICKEN CAESAR SALAD

\$13

CLASSIC CALAMARI RING CAESAR SALAD

\$14

TRADITIONAL COBB SALAD

\$15

ORANGE SHRIMP AND SPINACH SALAD

\$16

DINNER MENUS

Both Plated and Buffet Dinners include: Freshly Baked Rolls and Butter, One Salad Selection (See Below), One Starch Selection (See Below), Seasonal Steamed Vegetables, Dessert (See Below) and Beverage Station of Water, Iced Tea, Coffee (Regular and Decaffeinated), and Lipton Hot Tea.

Single entrée dinners are the listed buffet and plated menu price per person. For mixed grill entrees, take the highest price of your two entrée selections and add \$7 per person to attain the mixed grill price. There is a maximum of two entrée selections for plated dinners.

SALAD SELECTIONS

All Salad Selections will have Choice of two dressings: Ranch, Tomato Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Vinegar and Oil, or Italian Herb.

ORGANIC MIXED GREENS

CLASSIC CAESAR WITH PARMESAN CHEESE AND GARLIC CROUTONS
SPINACH SALAD WITH MUSHROOMS AND RED ONIONS

GOURMET SALAD SELECTIONS

Additional \$4.00 per Person to Price of Entrée

*ORGANIC MIXED GREENS WITH SUN DRIED TOMATOES, FETA,
FRESH HERBS AND VINAIGRETTE*
*ICEBERG LETTUCE WITH TOMATOES, MARINATED ARTICHOKE,
ASPARAGUS SPEARS AND HERB VINAIGRETTE*
*CAPRICE SALAD OF MIXED GREENS WITH BUFFALO MOZZERELLA, PLUM
TOMATOES AND FRESH BASIL*
*GARDEN SALAD OF BUTTER LEAF LETTUCE WITH CUCUMBERS, CARROTS,
MUSHROOMS, TOMATOES AND BEETS*
*SPINACH SALAD WITH CITRUS SEGMENTS, TOASTED PINE NUTS AND
RED ONION*
HEARTS OF ROMAINE SALAD WITH TOMATOES AND GORGONZOLA

STARCH SELECTIONS

SCALLOP POTATOES
RED PEPPER MASHED POTATOES
GARLIC MASHED POTATOES
SAFFRON RICE
HERB ROASTED RED BLISS POTATOES
LEMON HERB RICE
RICE PILAF
MASHED RED POTATOES
ROASTED RED PEPPER RISOTTO
TWICED BAKED POTATOES
WILD MUSHROOM POLENTA

SOUP DU JOUR:

\$4.00 Per Person in addition to price of entrée

DINNER ENTREES

STUFFED PORTOBELLO MUSHROOM

Portobello Mushroom Stuffed with Balsamic Grilled Vegetables

BUFFET \$22

PLATED \$24

CAJUN CHICKEN

Cajun Pan Seared Chicken Breast with a Bayou Butter Sauce

BUFFET \$24

PLATED \$26

SALTIMBOCCA CHICKEN

Chicken Breast Wrapped with Prosciutto and Served on a Charred Tomato Sauce

BUFFET \$24

PLATED \$26

STUFFED CHICKEN BREAST

Chicken Breast Stuffed with Wild Mushrooms, Spinach, and Feta Cheese and topped with a Roasted Red Pepper Cream Sauce

BUFFET \$25

PLATED \$27

BLACKENED OR GRILLED ATLANTIC SALMON

Atlantic Salmon with Your Choice of a Tomato Fennel or Cucumber Dill Sauce

BUFFET \$27

PLATED \$29

BAKED ATLANTIC SALMON WELLINGTON

Salmon Wellington Topped with a Tomato Cajun Cream Sauce

BUFFET \$28

PLATED \$30

MARINATED FLANK STEAK

BUFFET \$28

PLATED \$30

LEMON SESAME SEED CRUSTED COD

Baked Cod Crusted in Lemon Sesame Seed topped with a Grilled Pineapple Burre Blanc Sauce

BUFFET \$28

PLATED \$30

SEAFOOD & VEGETABLE PASTA

Mussels, Shrimp and Vegetable Saffron Penne Pasta with Togarashi Cream Sauce

BUFFET \$32

PLATED \$34

SEAFOOD LASAGNA

Lasagna with Shrimp, Crab and a Chardonnay Cream Sauce

BUFFET \$34

PLATED \$36

LEG OF LAMB LOIN

Seasoned Leg of Lamb with a Port Bleu Cheese Demi Sauce

BUFFET \$36

PLATED \$38

ROASTED SIRLOIN

Roasted Sirloin with a Tri Pepper Corn Sauce
BUFFET \$33 PLATED \$35

HERB ROASTED PRIME RIB OR NEW YORK STEAK

Herb Roasted Prime Rib or New York Steak Served with a Pan Drip Au Jus
BUFFET \$34 PLATED \$36

BLACKENED CAJUN RIBEYE STEAK

*Blackened Ribeye Steak Seasoned with Cajun Spices and
Topped with a Dill Havarti Demi Sauce*
BUFFET \$36 PLATED \$38

Steaks for all guests are prepared medium- unless otherwise requested prior to your event

PASTA ENTREES

PENNE PASTA

BUFFET \$17 PLATED \$19

OVEN BAKED CHEESE LINGUINI

BUFFET \$18 PLATED \$20

ANGEL HAIR PASTA

BUFFET \$17 PLATED \$19

CHEESE RAVIOLI

BUFFET \$19 PLATED \$21

CLASSIC FETTUCCHINI

BUFFET \$18 PLATED \$20

**** All Pasta entrees will be available with the choice of one sauce****

CARBONARA

GARLIC & OIL

LEMON SCAMPI BUTTER

PUTTANESCA

MARINARA

ROASTED GARLIC ALFREDO

PESTO CREAM

PLATED SALAD ENTREES

CLASSIC CAESAR SALAD

With Chicken \$15

With Turkey \$15

CALAMARI SPINACH SALAD

*Tossed Spinach, Lemon Chili Flakes, Red Onion, Mushrooms and Champagne
Vinaigrette*

\$15

WOODLANDS CHEF SALAD

\$15

GRILLED BARBEQUE SALMON SALAD

Grilled Barbeque Salmon on a Bed of Boston Butter Leaf Lettuce and Asian Vinaigrette

\$18

NEW YORK STEAK ASIAN SALAD

*Grilled marinated New York Steak on a bed of Asian salad (Iceberg lettuce, rice noodles,
and spicy Thai vinaigrette*

\$20

BARBECUE DINNER BUFFET

*All Barbecues (except Juan's) include: Freshly Baked Corn Muffins and Butter,
Potato Salad, Woodlands Slaw, Baked Beans, Corn on the Cob,
Dessert (see menu below) and Beverage Station of Water, Iced Tea, Coffee (Regular and
Decaffeinated), and Lipton Hot Tea.*

ALL AMERICAN GRILL

Hamburgers, Chicken Breasts, Bratwurst, Buns & Assorted Condiments

\$24

BBQ CHICKEN

Barbecue Chicken Breast with a Mongolian or Bourbon BBQ Sauce

\$24

BBQ CHICKEN & BEEF RIBS

\$28

BBQ PORK & BEEF SHORT RIBS

\$30

BACON WRAPPED BASEBALL STEAK

Baseball Steak Wrapped with Bacon and Topped with a Grilled Leek Demi Sauce

\$31

★CHEF JUAN'S BBQ★

Marinated Grilled Chicken, Pulled Pork Carnitas, Carne Asada, Mexican Green Salad, Rice, Beans, Fresh Tortillas, Homemade Fire Roasted Tomato Salsa, Sour Cream, and Mixed Cheeses

\$35

CAJUN BLACKENED RIBEYE OR NEW YORK STEAK

Cajun Blackened Ribeye or New York Steak with a Dark Beer Molasses Glaze

\$38

WOODLANDS GRILL (CHOOSE TWO ENTREES)

Chipotle Chicken, Red Trout with grilled Pineapple Burre Blanc, or Marinated Flank Steak with Horseradish Demi Sauce

\$40

DESSERT MENU

Plated Lunch or Dinner includes one dessert selection.

Buffet Lunch or Dinner: Less than 40 guests, one dessert selection.

More than 40 guests, two desserts may be selected.

Additional Dessert Selections are \$3 per person per additional selection.

Premium Dessert Selections are \$5 per person per selection

** Indicates Desserts that cannot be plated*

CAKES

Carrot Cake

Orange Frosted Cake

Banana Cake

Old Fashioned Chocolate Cake

Strawberry Cake

CHEESECAKES

Raspberry Cheesecake

Vanilla Cheesecake

Blueberry Cheesecake

New York Cheesecake

Fried Asian Cheesecake

TARTS & PIES

Apple Pie

Lemon Tart Garnished with Fresh Fruit

Peach Pie

Pecan Pie

Pumpkin Pie

Coconut Cream Pie

Chocolate Mousse

WARM PAN DESSERTS*

Peach, Cherry, Blueberry or Apple Cobbler

PREMIUM DESSERTS

Chocolate Dipped Strawberries

Strawberry Pineapple Parfait

Chocolate Pudding Parfait

Key Lime Pie

Italian Tiramisu

A LA CARTE BREAK ITEMS

<i>Individual Yogurts</i>	\$2.00
<i>each</i>	
<i>Assorted Granola and Cereal Bars</i>	\$2.50
<i>each</i>	
<i>Mixed Nuts</i>	\$22.00
<i>per pound</i>	
<i>Fresh Whole Fruit</i>	\$1.50
<i>per piece</i>	
<i>Fresh Seasonal Fruit Tray</i>	\$4.00
<i>with Yogurt Dip (Per Person)</i>	
<i>Crudités of Fresh Vegetables</i>	\$3.50
<i>with Black Pepper Parmesan Dip (Per Person)</i>	
<i>Homemade Potato Chips</i>	\$33.00
<i>(Serves 25 people)</i>	
<i>Tortilla Chips & Salsa</i>	\$32.00
<i>(Serves 25 people)</i>	
<i>Domestic Cheese Board</i>	\$5.00
<i>per person with Seasonal Fruits and Crackers (minimum of 25 people)</i>	
<i>Coffee, Decaf, Tea, Hot Chocolate and Cider</i>	\$21.00
<i>per gallon</i>	
<i>Fruit Juices: Apple, Cranberry, Grapefruit, Orange.</i>	\$21.00
<i>per gallon</i>	
<i>Milk: Whole or Skim.</i>	\$21.00
<i>per gallon</i>	
<i>Iced Tea, Lemonade, Fruit Punch</i>	\$16.00
<i>per gallon</i>	
<i>Soft Drinks or Bottled Waters</i>	\$2.00
<i>per beverage</i>	
<i>Canned Juices.</i>	\$3.00
<i>per beverage</i>	

FROM THE BAKERY

<i>Assorted Danish and Pastries (Dozen)</i>	\$15
<i>Assorted Muffins (Dozen)</i>	\$16
<i>Fresh Bagels (Dozen)</i>	\$13
<i>Assorted Donuts (Dozen)</i>	\$25
<i>Assorted Cookies (Dozen)</i>	\$15
<i>Brownies (Dozen)</i>	\$15
<i>Assorted Dessert Bars (Dozen)</i>	\$15
<i>Banana or Banana Nut Bread</i> <i>per person</i>	\$3
<i>Raisin Bread</i> <i>per person</i>	\$4

SPECIALTY BREAKS

GRANDMA'S COOKIE JAR

Fresh Baked Assorted Cookies, Brownies and Bars, Whole, Skim and Chocolate Milk
\$6

SOUTH OF THE BORDER

*Tortilla Chips, Tomato Cream Cheese Dip, House made Guacamole and Fire Roasted
Tomato Salsa, Iced Tea and Lemonade*
\$10

HEALTH NUT

*Homemade Trail Mix, Mixed Nuts, Fresh Sliced Fruit, Assorted Granola Bars,
Iced Tea and Lemonade*
\$12

SPORTS LOUNGE

Sliced Fresh Fruit, Graham Crackers and Milk, Assorted Kashi Bars, and Gatorade
\$13

GRAND CANYON

*Domestic Cheese Board with Assorted Crackers, Mixed Nuts, Vegetable Crudités with
Roasted Red Pepper Dill Dip, Iced Tea and Lemonade*
\$13

COLD HORS D'OEUVRES

All Trays Serve (25) people

SCALLOP CEVICHE WITH TORTILLA CHIPS

\$110

POACHED SHRIMP ON ICE w/ HORSERADISH COCKTAIL SAUCE

\$100

FOCCACIA BRUSCHETTA

*Choice of: Eggplant Puree with Sun-dried Tomato Pesto,
Marinated Feta Cheese with Sweet Salsa, Diced Grilled Vegetables & Blue Cheese*

\$80

MEDITERRANEAN TOMATO TORTILLA WRAP

*Fresh Spinach, Sprouts, Artichokes, Cucumbers, Kalamata Olives, Tomatoes,
Swiss cheese and Sun Dried Tomato Pesto wrapped in a Spinach Tortilla*

\$80

ARTICHOKE AND TOMATO PANZANELLA DRIZZLED WITH VIRGIN OLIVE OIL AND WHITE BALSAMIC VINEGAR

\$90

SHRIMP AND AVOCADO WRAPS WITH CILANTRO VINAIGRETTE

Spinach or Tomato Flour tortilla w/ Shrimp, Avocado, and Lettuce

\$90

SMOKED SALMON LOX WITH CAPERS, CREAM CHEESE, ASPARAGUS, AND HONEY MUSTARD DILL.

\$90

TOKYO TUNA TARTAR on WONTON CRISP

Served Rare with Wasabi Horseradish and Sprouts

\$100

CALIFORNIA ROLLS

Served with Wasabi and Ginger

\$90

NIGIRI & MAKI COMBO

Served with Wasabi and Ginger

\$100

TEMPURA CALAMARI ROLL

Served with Wasabi and Ginger

\$90

FRESH SHELLED OYSTERS

By The Dozen

\$16

HOT HORS D'OEUVRES

All platters & displays serve 25 people

VEGETABLE TEMPURA w/ PONZU SAUCE

\$80

ASIAN BEEF OR PORK SATAY w/ SPICY THAI SAUCE

\$80

COCONUT CHICKEN SKEWERS w/ ORANGE PEEL SAUCE

\$80

GRILLED SALMON KABOBS w/ GINGER SAUCE

\$90

TEMPURA SHRIMP with SPICY MUSTARD SAUCE

\$95

SPICY CRAB CAKES with MASSAGO SAUCE

\$90

SALMON CROQUETTES with TOGARASHI REMOULADE

\$90

QUESADILLAS with SOUR CREAM & SALSA FRESCA

Chipotle Marinated Chicken	\$70	Mixed Cheeses	\$70
Corn, Tomato & Black Bean	\$70	Pulled Pork	\$75
Ham and Pineapple	\$75	Grilled Vegetable	\$70

PORK POT STICKERS with PONZU SAUCE

\$95

BACON WRAPPED SCALLOPS OR BACON WRAPPED SHRIMP

\$110

VEGETABLE EGG ROLLS with ORANGE SAUCE

\$85

CHICKEN, BEEF OR PORK KABOBS

\$90

HORS D'OEUVRES DISPLAYS & PLATTERS

All platters & displays serve 25 people

HOUSE-MADE DIPS

Choice Of: Creamy Roasted Yellow Bell Pepper, Traditional Hummus, Bleu Cheese & Scallion, Black Bean Shallot Cheese, Kalamata Olive Tapenade or Roasted Garlic & Shallot. Served with a Choice of: Tortilla Chips, Grilled French bread, Toasted Pita Bread, Toasted Focaccia, or Lavosh Cracker

\$75

MEXICAN LAYERED DIP with TORTILLA CHIPS

Guacamole, Fresh Salsa, Refried Beans, Sour Cream, Black Olives & Cheddar Cheese

\$70

CRUDITÉ OF FRESH VEGETABLES with DIP

Roasted Garlic & Onion, Herbed Yogurt, or Bleu Cheese & Scallion

\$80

FRESH SEASONAL FRUIT TRAY with BERRIES

\$95

DOMESTIC CHEESE BOARD with SEASONAL FRUIT & CRACKERS

\$95

TRADITIONAL ANTIPASTI

Prosciutto, Salami, Cured Olives, Marinated Artichoke Hearts, Tomatoes, Mozzarella, Shaved Parmesan, Cherry Peppers & Pepperoncini Peppers

\$95

FRUIT AND CHEESE KABOBS

Assorted Cheeses and Fruits

\$90

RECEPTION STATIONS & CARVINGS

Prices include chef attendants for stations. All Carving Stations Serve 25 people

PASTA STATION

*Cheese Tortellini, Assorted Pasta, Alfredo and Marinara Sauces,
Parmesan Cheese and Breadsticks*

\$14

With Italian Meatballs and Sausage

\$19

HONEY GLAZED PIT HAM

Spicy Teriyaki Pineapple and Dinner Rolls

\$190

ROASTED TURKEY BREAST

Pineapple Cranberry Relish, Traditional Gravy and Dinner Rolls

\$250

CHERRY AND APPLE STUFFED ROASTED PORK LOIN

Sour Cherry Reduction, Spicy Mustard Sauce and Dinner Rolls

\$275

ROASTED LEG OF LAMB

Rosemary Au Jus, Apple Mint Jelly and Dinner Rolls

\$275

ROASTED PRIME RIB

Au Jus, Horseradish Sauce and Dinner Rolls

\$295

SEARED BEEF SIRLOIN

Havarti Dill Cheese Demi Sauce and Dinner Rolls

\$275

BEVERAGE MENU

SOFT DRINKS, JUICES, BOTTLED WATERS

Coke, Diet Coke, Sprite, Dr. Pepper, Orange, Apple, Grapefruit, Tomato, Cranberry Juice, Water, Perrier Sparkling Water

DOMESTIC BEER

Budweiser, Bud Lite, Coors, Coors Light, MGD, Miller Lite, O'Douls (non-alcoholic)

IMPORTED, PREMIUM & MICRO BEER

Corona, Heineken, Newcastle, Guinness Stout, Sam Adams, Pyramid Hefeweissen, St. Pauli Girl, Sierra Nevada, Amstel Light, Smithwicks, and Stella Artois

CALL LIQUOR

*Tequila- Cuervo Vodka-Smirnoff Scotch- J&B
Rum-Captain Morgan Gin- Tanqueray
Whiskey- Seagram's 7 Bourbon- Jack Daniels*

PREMIUM LIQUOR

*Tequila- Patron Vodka- Stolichnaya, Grey Goose Scotch- Glenlivet, Chivas
Rum- Myers Dark Gin- Bombay Sapphire
Whiskey- Crown Royal Bourbon- Makers Mark, Jack Daniels*

CORDIALS/COGNACS

Amaretto di Sorrano, Bailey's Irish Cream, Courvoisier VS, Sambuca, Kahula, Gran Marnier, Chambord, Frangelico

HOSTED BAR

A minimum of \$250.00 in sales per bar.

Hosted Bar prices do not include tax or service charge.

****Any bar not meeting minimum requirements will be charged the bar difference****

<i>Soft Drinks</i>	\$2.00
<i>Fruit Juice & Bottled Waters</i>	\$3.00
<i>Domestic Beer</i>	\$3.50
<i>Imported, Premium & Micro Beer</i>	\$4.50
<i>Well Liquor</i>	\$5.50
<i>Call Liquor</i>	\$6.50
<i>Premium Liquor</i>	\$7.50
<i>Cordials/Cognacs</i>	\$12.00
<i>House Wines by the Glass</i>	\$6.00

Keg Prices available upon request

See the Catering Wine List for wines priced by the bottle

CASH BAR

A minimum of \$250.00 in sales per bar.

Cash Bar prices include tax.

****Any bar not meeting minimum requirements will be charged the bar difference****

<i>Soft Drinks</i>	\$2.00
<i>Fruit Juice & Bottled Waters</i>	\$3.00
<i>Domestic Beer</i>	\$4.00
<i>Imported, Premium & Micro Beer</i>	\$5.00
<i>Well Liquor</i>	\$6.00
<i>Call Liquor</i>	\$7.00
<i>Premium Liquor</i>	\$8.00
<i>House Wines by the Glass</i>	\$6.00
<i>Cordials/Cognacs</i>	\$12.00

ADDITIONAL BEVERAGES

<i>Fruit Punch (per gallon)</i>	\$15.00
<i>Champagne Punch (per gallon)</i>	\$45.00
<i>Champagne or Punch Fountain (per event)</i>	\$25.00
<i>Margarita or Sangria Punch (per gallon)</i>	\$75.00

CATERING WINE SELECTIONS

HOUSE WINES

<i>Sycamore Lane, White Zinfandel</i>	\$26
<i>Sycamore Lane, Chardonnay</i>	\$26
<i>Sycamore Lane, Merlot</i>	\$26
<i>Sycamore Lane, Cabernet Sauvignon</i>	\$26

CHAMPAGNE & SPARKLING WINE

<i>Wycliff Extra Dry</i>	\$25
<i>Domaine Chandon Brut</i>	\$45
<i>Moet & White Star</i>	\$80

SAUVIGNON BLANC

<i>Rodney Strong, Sonoma</i>	\$38
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CHARDONNAY

<i>Francis Coppola</i>	\$36
<i>Kendall Jackson</i>	\$34

WHITE VARIETALS

<i>Pacific Rim, Riesling</i>	\$28
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PINOT NOIR

<i>Estancia</i>	\$36
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MERLOT

<i>Sterling, Vinters Collection</i>	\$40
<i>Columbia Crest, Grand Estate</i>	\$30

CABERNET SAUVIGNON

<i>Hess Select, California</i>	\$40
<i>Rutherford Ranch, Napa</i>	\$35

RED VARIETALS

<i>Ravenswood Zinfandel, California</i>	\$32
<i>Jacobs Creek, Australia</i>	\$28
<i>Penfold's, Shiraz</i>	\$30