



APPETIZER PLATTERS

Meat and Cheese Tray Ham, Turkey, Roast Beef, Cheddar and Swiss with Condiments and sliced baguette	6.00pp
Domestic Cheese Tray - with Crackers	3.95pp
International Style Cheese Display - with Baguette Slices	Market Price
Fresh Seasonal Fruit Display	3.50pp
Fresh Fruit and Domestic Cheese Presentation	5.50pp
Seasonal Vegetables with Dilled Onion Dip	2.95pp
Mini Sandwich Tray - (priced at 2, 3, & 4 per guest)	3.95, 4.95, 5.95pp
Seared Salmon Side Presentation Herb or Cajun, served with Remoulade and Sliced Baguette	Market Price
Jumbo Shrimp - with Lemon Vodka Cocktail Sauce	market price
Casa Grande Spread - with Tortilla Chips	2.00pp
Antipasto Platter With Slice Turkey, Salami, and Prosciutto; Marinated Red Peppers, Olives and Artichoke Salad; Gorgonzola, Fontina and Asiago Cheeses; Cannolini Bean Dip; Baguette Slices	6.60pp
Smoked Salmon Platter with Crème Fraiche, Capers, Onion and Crackers	Market Price
Premier Roasted Meat Platter – Pork Tenderlion with Fig Compote, Top Sirloin Chimichurrie, Lamb Leg with Sundried Tomato Pesto	11.00pp
Tea Sandwiches – Egg Salad, Cucumber, and Turkey, Cream Cheese and Lingonberry	.95 each



APPETIZERS CONTINUED

Canapes

SALES DOZ

Olive Tapenade on Crostini	15.00
Caramelized Onion, Brie and Jalapeno Jelly on Crostini	15.00
Smoked Salmon and Chive Spread on Crostini	20.00
Dilled Shrimp Spread on Crostini	15.00
Manchego and Fig Compote on Crostini	19.00
Chickpea and Spinach Dip on Bruschetta	11.00
Pulled Pork Adobo on Tortilla Shell	16.50
Blackened Shrimp, slaw and Pico de Gallo on a Tortilla Shell	27.00
Shrimp and Noodle Spoon	29.00
Shrimp, Arugula and Tomato on Bruschetta	29.00
Salami and Sundried Tomato Pesto	28.50
Tomato Avocado Toast on Bruschetta	24.50
Smoked Mozzarella and Tomato on Bruschetta	16.00

Hot Appetizers

Hand Rolled Meatballs – BBQ, Teriyaki or Mushroom and Sour Cream	14.00
Skewers – Herbed Lemon Chicken, Grilled Marinated Beef, or Shrimp	\$40/45/50
Spanikopita with Tzatziki	21.00
Crab Cakes with Roasted Pepper Aioli	48.00
Salmon Cakes with Fennel Slaw and Basil	36.00
Puff Pastry Pinwheels	\$25.00 24.00 22.00 26.00
Caramelized Onion and Gorgonzola; Mushroom, Spinach and Bacon; Cajun Chicken, Red Pepper And Cream Cheese; Sundried Tomato Pesto, Artichoke and Marscapone	
Tartlets	\$23.00 20.00 21.00 17.00
Walnut and Gorgonzola, Broccoli Cheddar, Chevre with Tomato and Herb de Provence, Bacon with Spinach and Swiss Cheese	
Pork Pot stickers	30.00



HOT APPETIZERS CONTINUED...

Vegetable Egg Rolls	32.00
Thai Marinated Pork Ribs	28.00
Parmesan Bacon Stuffed Mushrooms	18.50

CASUAL OCCASIONS

Dips and Spreads...priced per guest

Smoked Salmon	2.60	Spinach and Artichoke	1.00
Dilled Onion	1.00	Casa Grande	2.00
Hummus	1.00	Salsa	.75
Baba Ghanoush	2.75	Cannolini	1.00
Tapenade	1.50		

Sliders

Pulled Pork	3.00	Brisket	3.75
Crab Cake	4.50	Salmon Cake	4.00
Beef and Cheddar	3.50	Beef, Bacon and Blue Cheese	4.00
Kielbasa with Kraut	3.00		

Snacks

Buffalo Chicken Wings	2.50	Bacon Wrapped Kielbasa Bites	3.50
BBQ Chicken Wings	1.95	BBQ Meatballs	1.75

Entrees

Smoked Brisket	10.50	Braised Short Ribs	9.75
BBQ Chicken	7.50	Hamburgers and Hot Dogs	8.25

Sides

Molasses Baked Beans	2.00	Twice Baked Potato Casserole	2.50
Garlic Smashed Potatoes	2.00	Potato Salad	2.00
Coleslaw	1.00	Three Cheese Baked Ziti	2.50
Macaroni and Cheese	2.00		



CONTINENTAL BREAKFAST - 15 person minimum

Menu #1

Assortment of Danish, Muffins, Scones and Bagels served with Butter, Jellies, and Cream Cheese 3.95

Menu #2

Assortment of Danish, Muffins, Scones and Bagels served with Butter, Jellies and Cream Cheese, and Fresh -Cut Fruit Salad 5.95

Menu #3

Assortment of Danish, Muffins, Scones and Bagels served with Butter, Jellies and Cream Cheese, Fresh-Cut Fruit Salad, Mini Quiche – Choice of Ham and Cheddar, Bacon and Swiss, or Onion, Pepper and Mushroom 7.95

HOT BREAKFAST BUFFETS - 15 person minimum

Boardroom Breakfast

Cheesy Scrambled Eggs, Home Fried Potatoes, English Muffins with Butter and Jellies, and a choice of either Ham, Crisp Bacon, or Sausage Link 9.95

Green Chili and Cheddar Frittata – Baked with Sweet Onions and Tomatoes; served with English Muffins and Home Fried Potatoes 9.25

Breakfast Quiche – Mushroom, Onion and Cheddar; or Bacon, Spinach and Swiss Cheese; served with Fruit Salad and Mini Croissants 9.50

Denver Scrambled Eggs – with Onions, Peppers and Diced Ham topped with Cheddar Cheese; Home Fried Potatoes, Crisp Bacon, and English Muffins, Butter and Jellies 10.25

Breakfast Burritos – Flour Tortillas filled with Cheesy Scrambled Eggs; Ham, Bacon or Sausage served with Salsa, Home Fries and Fruit Salad 10.25

BEVERAGES

Coffee with Cream and Sugar \$20.00 per air pot (serves 10-12 guests)

Assorted Juices \$2.25 each

ADDITIONS

Add Yogurt and Granola 2.95

Add Fresh Fruit Salad 2.25

Add Biscuits and Gravy 2.95



COLD LUNCH BUFFET... 15 person minimum

Box Lunches – choice of sandwich, one deli salad, one cookie or fresh fruit	\$9.50
Mini Sandwich Buffet – Trays of Assorted Mini Sandwiches at 3 per Guest	
With 2 Salads and Petite Desserts	\$9.95
With Soup, Salad and Petite Desserts	\$10.25
Build Our Own Sandwich – Presentation of Roasted Ham, Turkey Breast and Beef; with Relish Tray, Condiments, and Assorted Cheeses	
Add Two Salads and Petite Desserts	\$10.25
Add Soup, Salad and Petite Desserts	\$10.75

SALAD BARS... 15 person minimum

Chef Salad	\$10.50
Julienne Turkey Breast and Ham; Cheddar and Swiss; with Tomatoes, Cucumber, Egg, Croutons and choice of Dressing. Served with French Bread, Butter and Petite Desserts	
Cobb Salad	\$10.95
Turkey Breast, Bacon, Avocado, Bleu Cheese, Cucumber, Tomato, Black Olive, Egg, and choice of Dressing. Served with French Bread and Butter, and Petite Desserts	
Chicken Taco Salad	\$10.95
Chicken Breast grilled and sliced, Tomato, Cheddar Cheese, Black Olives, Green Onion, Guacamole, Salsa, Sour Cream, choice of Dressing, Tortilla Chips, and Petite Desserts	
Chicken Club Salad	\$10.95
Chicken Breast grilled and sliced, Bacon, Tomato, Cheddar Cheese, Black Olives, Avocado, Mixed Greens with choice of Dressing, French Bread and Butter, and Petite Desserts	
Mediterranean Chicken Salad	\$11.75
Fresh Romaine Lettuce, Feta Cheese, Kalamata Olives, Red Onion, Pepperoncini, Tomato, Cucumber, and Greek Dressing with Pita Bread and Petite Desserts	
Garden Vegetable Green Salad	\$10.25
Spinach and Romaine Hearts, Broccoli, Red Pepper, Cucumber, Red Onion, Carrots, Kidney Beans, Cheddar Cheese, Tomatoes, with choice of dressing, French Bread and Petite Desserts	



HOT LUNCH BUFFETS- 15 person minimum

Beef or Chicken Fajitas grilled with Peppers and Onions; served with Mexican Rice, Flour Tortillas, Pico de Gallo, Guacamole, Sour Cream, Garden Green Salad with choice of dressings, Chips and Salsa, and Petite Desserts	12.95
Chicken Teriyaki Stir Fry with Mushrooms, Broccoli, Peppers and Onions; served with Steamed Rice, Soy Sauce, Grilled Pineapple, Garden Green Salad and choice of dressings, Fortune Cookie	10.25
Hearty Meat Loaf with Garlic Mashed Potatoes, and Chef's choice of Seasonal Vegetables; served with Garden Green Salad with choice of dressings, Rolls and Butter, and Petite Desserts	10.95
Baked Potato Bar with Chili, Cheddar Cheese Sauce, Broccoli, Bacon, Grated Cheese, Sour Cream, Green Onions, Garden Green Salad with choice of Dressings, Rolls and Butter, and Petite Desserts	10.50
Enchiladas with your choice of Chicken, Cheese, or Beef; baked in Green Chili, Tomatillo Cream Sauce with Mexican Rice, Garden Green Salad with Choice of dressings, Chips and Salsa, and Petite Desserts	10.95
Mexican Buffet- Seasoned Ground Beef and Chicken, Refried Beans, Mexican Rice, Flour Tortillas, Guacamole, Sour Cream, Chips and Salsa, Olives, Tomatoes, Green Onion, Grated Cheese, Garden Salad with choice of dressings, and Petite Desserts	12.50
Chicken Picatta or Marsala – Breast of Chicken Sauteed with sauce, served with Rice Pilaf and Chef's Choice of Seasonal Vegetables, Garden Green Salad with choice of Dressings, Rolls and Butter, and Petite Desserts	12.95
Chicken Breast Saute with Portobello Mushrooms and White Wine Sauce; served with Rice Pilaf and Chef's Choice of Seasonal Vegetables, Garden Green Salad with choice of Dressings, Rolls and Butter, and Petite Desserts	12.95



DINNER ENTREES

CASSEROLES – 20 Person Minimum

Each Selection may also be a created as a Vegetarian option.

Lasagna - Baked with our homemade Beef and Sausage Sauce and layered Cheeses; 11.50
served with Garlic Bread, Garden Green Salad with choice of dressings,
and Petite Desserts

Baked Ziti – Baked with our homemade Meat Sauce, Mozzarella, Parmesan and Ricotta; 10.95
Garlic Bread, Garden Green Salad with choice of dressing, and Petite Desserts

Chicken Alfredo Bake – Grilled Chicken with Penne Pasta and Parmesan Garlic Cream Sauce; 10.50
served with Caesar Salad, Rolls and Butter, and Petite Desserts

HOT ENTREES- 15 PERSON MINIMUM

All Entrees are subject to Market Pricing and Seasonal Availability

Chicken Breast au Natural with a choice of Sauces:

Lemon Caper, Mushroom and Wine, Fresh Tomato

Chicken Breast, Boneless and Skinless with a choice of Sauces:

Lemon Caper, Mushroom and Wine, Fresh Tomato

Choice New York Strip Steak, Char Broiled, Topped with Portobello Mushrooms in
Rich Demiglace flavored with Madeira Wine

Choice Top Sirloin Char Broiled and Sliced with Chimichurrie Sauce

Braised Short Ribs Slow cooked to Perfection in a Red Wine Glaze

Choice Prime Rib au Jus with Horseradish

Choice Tenderloin of Beef Grilled with Basil Roasted Gulf Shrimp and Demiglace

Salmon Filet Grilled with Saffron Lemon Sauce

Albacore Tuna with Cilantro Lime Butter

Halibut Filet with Shallots and Mushrooms

Grilled Gulf Shrimp with Garlic and Roasted Peppers



Pork Tenderloin Grilled with Raspberry Chipotle Glaze

Crispy Duck Breast with Ginger Glaze

ITALIAN DINNER...\$36.00 per person (recommended for 40 guests or more)

Cheese Display including Asiago, Fontina and Gorgonzola Cheese

Parmesan Stuffed Mushrooms

Antipasto Platter including Sliced Prosciutto, Salami and Turkey;
Peppers and Olives

Spinach, Tomato, Raisin and Pine Nut Salad

Romaine with Asparagus Salad, Gorgonzola and Lemon Dressing

Choice of Pasta: Penne, Orchietta, or Spiroli

Choice of Sauce: Bolognese, Mushroom Parmesan, or Marinara Meatball

Entrees - Select Two Entrées. If Salmon is selected, Market Pricing Prevails

- **Breast of Chicken** Topped with Fontina Cheese and Prosciutto
on Fresh Tomato Sauce
- **Grilled Salmon Filet** with Basil Cream and Fennel
- **Choice New York Steak** Grilled with Portobello Mushrooms in Demiglace
- **Grilled Garlic Shrimp** with Roasted Peppers
- **Lasagna...Meat or Vegetarian Style**

Accompaniments

Broccoli with Olives Parmesan

Roasted Market Vegetables



Mediterranean Buffet – Pricing based upon Market Availability

Traditional Dolma Platter
Hummus and Pita Chips
Baba Ghanoush

Quinoa Tabouli with Tomato, Cucumber, Lemon, Olive Oil, Garlic and Herbs
Greek Salad of Romaine, Feta, Olives, Cucumber, Red Onion and Tomato

Fresh Grilled Salmon Filet with Saffron Lemon Sauce
Beef or Lemon Chicken Skewers Marinated and Grilled

Cherry rice Pilaf
Garlic Green Beans

MEXICAN DINNER...\$25 per person

Fresh Market Vegetable Tray – Variety of Vegetables with Cilantro Ranch dip
Tomato Guacamole Crostini
Seasonal Fruit Platter
Chips and Salsa per Table
Nacho Bar

Mexican Caesar Salad
Jicama Salad with Orange, Lime and Chili

Chicken Enchiladas in Green Chili Sauce
Beef Fajitas with Peppers, Onions, Guacamole and Lime

Mexican Rice
Charo Beans