

The



Presents

Continental Catering, Inc.

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2011-2012

PROVIDOR FOR

Maritime Museum of San Diego

<http://sdmaritime.com/private-events>
619-234-9153 ext. 102
EMAIL: SPECIALEVENTS@SDMARITIME.ORG

Private tasting is available by appointment.

**All deposits and fees will be handled directly by the
Maritime Museum of San Diego**

The Maritime Museum offers Continental Catering as our premier provider to ensure that you and your guests get the best experience in San Diego.

Our tremendous reverence for food and the creation of it is what we pride ourselves on most, and it shows. Continental Catering uses only the freshest produce, fish, premium meats, poultry, cheese, breads and fruits and we make nearly everything from scratch. In fact, most our food is prepared the very day of your event, if not cooked in plain view of your guests! From discriminating ingredient selection to sophisticated cuisine preparation and presentation, Continental's professionally executed events have produced one success story after another. We invite you to come in for a no obligation tasting of your Menu and to discuss your personal ideas and visions... We want to get creative with you!

AT CONTINENTAL CATERING, ALL OF OUR MENUS INCLUDE:

- ✓ *Color Coordinated Tablecloths, Napkins and Skirting*
- ✓ *China Plates and Stainless Steel Flatware*
- ✓ *Glassware*
- ✓ *Custom Menus, plus Special Dietary and Vegetarian Requests*
- ✓ *Cake Cutting and Toast Service (No Additional Fees)*
- ✓ *Custom Event Design with our Award-Winning Presentations*
- ✓ *Complimentary Menu Tasting (By Appointment Only)*
- ✓ *100% Vegetable/Olive Oil and No MSG*
- ✓ *Event Manager, Wait Staff and Cleaning Crew*
(Additional staff for Seated Dinner Presentations may be required)
- ✓ *Extra Food Packaged To Go (Upon Request)*
- ✓ *Written Testimonials and Photographs Available*
- ✓ *Bar Packages (Provided exclusively through the Maritime Museum)*

Note about the 18% Service Charge, CA Sales Tax and the 4% Event Assessment Fee:

- *The 18% Service charge goes directly to support the museums' mission and is taxable.*
- *The 4% Event Assessment Fee is charged on all food and beverage services or supplies, but are exempt from CA Sales Tax.*
- *Service Charge is not a gratuity. Gratuities are solely at your discretion. The museum does not add gratuities into museum agreements or statements.*

18% service charge & CA sales tax plus 4% event assessment fee will be applied to all F&B services, staffing, and equipment. All payments and policy guidelines are subject to the museums' "General Rental Information" or as determined by the event coordinator.

Minimum catering base of \$2,000.00, before service charges, taxes, and event assessment fee, must be met or an additional \$375.00 minimum labor fee will be charged.

All Menus and Prices are subject to change without notice.

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BEGINNING ELEMENTS

2011-2012

Seafood Selections

Sesame Encrusted Crab Cakes - *Garnished with fresh chive aioli*

Grilled Lobster Brochette - *Sautéed in Tarragon Lime Butter*

“Bloody Mary” Crab Cocktail - *With Celery Garnish*

Coconut Shrimp - *With Pineapple Mango Sauce*

Signature Ginger Glazed Salmon Chopstick - *With Soy-Infused Horseradish*

Crispy Salmon & Wasabi Ravioli - *With Lime Kaffir Sauce*

Petite Lobster Thermador - *In Mini Espresso Cups*

Traditional Shrimp Cocktail - *With Cocktail Sauce & Lemon Wedges*

Roasted Garlic Shrimp Shot - *With Spicy Cocktail Sauce*

French Salmon Roulade - *Crepes Rolled with Chives, Smoked Salmon, Cucumber, Ginger & Pistachio Crème Fraîche*

Smoked Salmon Canapé - *Black Bread with Fresh Dill, Capers, Horseradish Cream and Red Onion*

Seafood Ceviche - *Garnished with Handcrafted Crisp Flour Tortilla Wedges*

California Rolls - *With Fresh Ginger, Wasabi & Soy Sauce (Assorted Sushi Option – Add \$4.00 per person)*

Lobster Parfait - *With Sun Dried Tomatoes, Truffle Aioli and Chives*

French Boursin New Potatoes - *Garnished with Caviar*

Espresso & Cayenne Dusted Ahi - *Topped with Pickled Watermelon*

Poultry Selections

Thai Chicken Wraps - *With Mango, Basil & Mint*

Teriyaki Chicken Skewers

Peking Chicken Cigars - *Served with Plum Sauce*

Mesquite Chicken Fondue - *Accompanied with Freshly Baked Sliced Baguettes*

Chicken Satay - *Glazed with Peanut Sauce*

Grilled Chicken Sliders - *Grilled Chicken, Fresh Mozzarella, Tomato, Feta Spread*

Beef Selections

Organic Mini Gourmet Burgers - *On Potato Crisps with a Scallion Paste*

Mini Burgers Sliders - *Silver Dollar Rolls, Lettuce, Tomato, Cheese, Aioli*

Korean BBQ Beef Brochettes - *With Soy-Infused Horseradish*

Seared Tenderloin of Beef - *On a Parmesan Crisp with Red Currant Foam*

Seasoned Beef Cigars - *Ground Beef, Onions, Green Bell Pepper, Cumin, Parsley*

Pork Selections

Pancetta BLT - *Pancetta, Arugula & Roma Tomato on mini bread wheels*

Signature Mushroom Caps - *Stuffed with Bacon, Onion and Smoked Gouda*

Sherry Mushroom & Prosciutto Empanadas - *Served with warm Tomato and Garlic Concassé*

Belgian endive Spear - *Bacon, Avocado and Gorgonzola drizzled with Sherry Shallot Emulsion*

Phyllo Wrapped Asparagus & Prosciutto

Vegetarian Selections

Award Winning Artisan Cheeses - *Chefs Choice of Ten Selections From the following cheeses: Saint Albray, Morbier, Manchego, Goat Gouda, White Wensleydale with Cranberries, St. Petes Select, Chaumes, Fol Epi, Italian Layered Torte, Danish Fontina, French Boursin, and Brie. Accompanied by Fig Chutney, Nuts, Fresh Berries, Melon, Dried Fruit, Crisp Lavosh, Savory Flatbread, Baguettes and Multi Grain Bâtarde Loaves*

Crudités Pot de Crème - *Blossoming Vegetable Bouquet in Baguette Pot*

Caprese Sliders - *Fresh Mozzarella, Basil, Tomato, Herb Aioli*

Fig & Mascarpone - *In Phyllo Purse*

Spanakopita - *Fresh Spinach & Feta Cheese in Phyllo Triangles*

Roma Tomato Bruschetta - *Served with Crisp Lavosh, Savory Crostini, and Imported Olives*

Fresh Baby Spinach & Artichoke Dip - *Accompanied with Sliced Baguettes*

Crispy Four Cheese Wontons - *With Sweet Chili Sauce*

Mushroom Vol-Au-Vent - *Delicate Puffed Pastry with a Creamy Mushroom Filling*

Mediterranean Meze Triangle - *Feta Cheese, Kalamata Olives, Tomatoes, Green Onions in a Phyllo triangle*

Italian Parmesan Pocket - *Fontina Cheese, Asiago Cheese, Artichoke Hearts, Roasted Red Bell Pepper, Caramelized Onion, Arugula & Artichoke Pesto in a Tortilla Pocket, all encrusted in Parmesan Cheese*

Cambazola Cheese Tart - *Spiced Pistachios and Sweet Tomato Chutney*

Summer Mint & Vegetable Roll - *With Chili Lime Vinegar*

Potato, Cauliflower & Pea Samosas - *Served with a Trio of Chutney*

Soup Shots Duo - *Chilled Cucumber & Avocado Soup Shots topped with Spicy Corn Relish
Radiant Golden Gazpacho & Brioche Croutons*

Caprese Pocket - *Mozzarella Cheese, Tomatoes, Basil and Scallions*

Savory Cream Cheese Triangles - *Phyllo Triangles with Cream Cheese and Green Onions*

Beverages

Locally Roasted Columbia Supremo & Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Whipped Cream, Artisan Chocolates & Italian Syrups

Choice of 6 Hors d'oeuvres \$32.95

Choice of 8 Hors d'oeuvres \$38.95

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Pricing includes beautiful presentation with our distinctive linens, linen napkins, china, flatware and glassware.

CHEFS FAVORITE DINNER BUFFET

2011-2012

Cocktail Hour Appetizers

(Choice of Four)

Seafood Selections

Sesame Encrusted Crab Cakes - *Garnished with fresh chive aioli*

Grilled Lobster Brochette - *Sautéed in Tarragon Lime Butter*

“Bloody Mary” Crab Cocktail - *With Celery Garnish*

Coconut Shrimp - *With Pineapple Mango Sauce*

Signature Ginger Glazed Salmon Chopstick - *With Soy-Infused Horseradish*

Crispy Salmon & Wasabi Ravioli - *With Lime Kaffir Sauce*

Petite Lobster Thermador - *In Mini Espresso Cups*

Traditional Shrimp Cocktail - *With Cocktail Sauce & Lemon Wedges*

Roasted Garlic Shrimp Shot - *With Spicy Cocktail Sauce*

French Salmon Roulade - *Crepes Rolled with Chives, Smoked Salmon, Cucumber, Ginger & Pistachio Crème Fraîche*

Smoked Salmon Canapé - *Black Bread with Fresh Dill, Capers, Horseradish Cream and Red Onion*

Seafood Ceviche - *Garnished with Handcrafted Crisp Flour Tortilla Wedges*

California Rolls - *With Fresh Ginger, Wasabi & Soy Sauce (Assorted Sushi Option – Add \$4.00 per person)*

Lobster Parfait - *With Sun Dried Tomatoes, Truffle Aioli and Chives*

French Boursin New Potatoes - *Garnished with Caviar*

Espresso & Cayenne Dusted Ahi - *Topped with Pickled Watermelon*

Poultry Selections

Thai Chicken Wraps - *With Mango, Basil & Mint*

Teriyaki Chicken Skewers

Peking Chicken Cigars - *Served with Plum Sauce*

Mesquite Chicken Fondue - *Accompanied with Freshly Baked Sliced Baguettes*

Chicken Satay - *Glazed with Peanut Sauce*

Beef Selections

Organic Mini Gourmet Burgers - *On Potato Crisps with a Scallion Paste*

Korean BBQ Beef Brochettes - *With Soy-Infused Horseradish*

Seared Tenderloin of Beef - *On a Parmesan Crisp with Red Currant Foam*

Seasoned Beef Cigars - *Ground Beef, Onions, Green Bell Pepper, Cumin, Parsley*

Pork Selections

Pancetta BLT - *Pancetta, Arugula & Roma Tomato on mini bread wheels*

Signature Mushroom Caps - *Stuffed with Bacon, Onion and Smoked Gouda*

Sherry Mushroom & Prosciutto Empanadas - *Served with warm Tomato and Garlic Concassé*

Belgian endive Spear - *Bacon, Avocado and Gorgonzola drizzled with Sherry Shallot Emulsion*

Phyllo Wrapped Asparagus & Prosciutto

Vegetarian Selections

Award Winning Artisan Cheeses - *Chefs Choice of Ten Selections From the following cheeses: Saint Albray, Morbier, Manchego, Goat Gouda, White Wensleydale with Cranberries, St. Petes Select, Chaumes, Fol Epi, Italian Layered Torte, Danish Fontina, French Boursin, and Brie. Accompanied by Fig Chutney, Nuts, Fresh Berries, Melon, Dried Fruit, Crisp Lavosh, Savory Flatbread, Baguettes and Multi Grain Bâtarde Loaves*

Crudités Pot de Crème - *Blossoming Vegetable Bouquet in Baguette Pot*

Warm Camembert - *Topped with Wild Mushroom Fricassee served warm with Baguette Slices*

Fig & Mascarpone - *In Phyllo Purse*

Spanakopita - *Fresh Spinach & Feta Cheese in Phyllo Triangles*

Roma Tomato Bruschetta - *Served with Crisp Lavosh, Savory Crostini, and Imported Olives*

Fresh Baby Spinach & Artichoke Dip - *Accompanied with Sliced Baguettes*

Crispy Four Cheese Wontons - *With Sweet Chili Sauce*

Mushroom Vol-Au-Vent - *Delicate Puffed Pastry with a Creamy Mushroom Filling*

Mediterranean Meze Triangle - *Feta Cheese, Kalamata Olives, Tomatoes, Green Onions in a Phyllo triangle*

Italian Parmesan Pocket - *Fontina Cheese, Asiago Cheese, Artichoke Hearts, Roasted Red Bell Pepper, Caramelized Onion, Arugula & Artichoke Pesto in a Tortilla Pocket, all encrusted in Parmesan Cheese*

Cambazola Cheese Tart - *Spiced Pistachios and Sweet Tomato Chutney*

Summer Mint & Vegetable Roll - *With Chili Lime Vinegar*

Potato, Cauliflower & Pea Samosas - *Served with a Trio of Chutney*

Soup Shots Duo - *Chilled Cucumber & Avocado Soup Shots topped with Spicy Corn Relish*

Radiant Golden Gazpacho & Brioche Croutons

Caprese Pocket - *Mozzarella Cheese, Tomatoes, Basil and Scallions*

Savory Cream Cheese Triangles - *Phyllo Triangles with Cream Cheese and Green Onions*

Salads
(Choice of Two)

Caesar Salad - *Crisp Romaine, Croutons and Asiago Cheese with a Creamy Caesar Dressing*

Spinach Salad - *Baby Spinach, Sliced Strawberries, Almonds, Feta Cheese and Red Onions with Rice Wine Vinaigrette*

Boston Bibb Salad - *Bibb lettuce, Toasted Walnuts and Manchego Cheese with Shallot Mustard Sherry Vinaigrette*

Kiwi Mandarin Salad - *Crisp Romaine, Sliced Kiwi, Mandarin Oranges, Almonds and Bacon with a Poppy Seed Dressing*

Chopped Greek Salad - *Romaine, Tomatoes, Kalamata Olives, Red Onions and Feta Cheese with a Lemon-Herb Vinaigrette*

Field Green Salad - *Mixed Baby Greens, Crisp Romaine, Toasted Pine Nuts and Feta Cheese with a Raspberry Vinaigrette*

Roasted Pear Salad - *Baby Greens, Romaine, Roasted Pears, Candied Pecans and Gorgonzola Cheese with our Signature Balsamic Vinaigrette*

Entrées
(Choice of Two)

Carved Smoked Ham - *Served with a Trio of Mustards*

Carved Round of Beef - *Served with Au Jus and Creamy Whipped Horseradish*

Carved Roast Turkey - *Served with a Cranberry-Orange Chutney and Cranberry Mustard*

Carved Pork Loin - *Marinated in Lemon, Onion and Garlic, served with a Sweet Tomato Chutney*

Champagne Chicken - *Spinach, White Cheddar Cheese and Sautéed Mushrooms and Onions with a White Wine Cream Sauce*

California Chicken - *Herb Lemon-Grilled Chicken Breast topped with Artichoke Pesto, Mozzarella & Sun-Dried Tomatoes*

Apricot Chicken - *Stuffed with Juicy Apricots and Golden Raisins and Brushed with a Sweet Apricot and Chive Glaze*

Dijon Chicken - *Stuffed with Broccoli, Smoked Turkey and Gouda Cheese, with a Tangy Dijon Mustard Sauce*

Mushroom Chicken - *Stuffed with Wild Mushrooms, Gorgonzola and Pepper Jack Cheese, served with a White Wine Sauce*

Chicken Scampi - *Tender Chicken Medallions Sautéed in Garlic-Herb Butter
(Also available with Capers and Mushrooms)*

Chicken Wellington - *Golden Puff Pastry filled with Breast of Chicken and a Rich Mushroom Filling*

Herb Chicken - *Stuffed with Prosciutto, Sage, Rosemary, Garlic and Jarlsburg Cheese, served with a Fontina Cheese Sauce*

Tarragon Chicken - *Boneless Breast of Chicken sautéed in Butter and served with a Creamy Tarragon Sauce*

Marinated Tilapia - *Prepared in Lemon Dill Butter*

Grilled Ginger Soy Glazed Asian Salmon - *With a Soy-Infused Horseradish*

Farm Raised Salmon - *With a Tuscan Organic Grape Tomato Concassé*

Side Dishes **(Choice of Two)**

Fresh Vegetable Medley - *Steamed and Glazed with Herb Butter*

Steamed Broccoli - *Tossed with Pesto, Toasted Pine Nuts, Parmesan Cheese and Fresh Lemon*

Ginger & Almond Baby Carrots / Asparagus / Julienne-Style Squash - *With a Lemon-Herb Butter Glaze*

Green Beans Amandine - *Steamed Green Beans tossed with Crumbled Bacon, Toasted Almonds and Garlic Butter*

Sautéed Baby Bok Choy

Sautéed Citrus Sugar Snap Peas

Zucchini & Squash Ribbons - *With Garlic Herb Butter*

Spinach & Asiago Soufflé - *Individual "Casserole"*

Goat Cheese Soufflé

Golden Twice Baked Potatoes

Mediterranean Rice - *With Feta Cheese, Sun Dried Tomatoes, Kalamata Olives and Fresh Basil*

Three Cheese Potato Au Gratin

Rosemary Red Skinned Potatoes - *Quartered, Steamed and Glazed with an Herb Butter*

"Homemade" Garlic Mashed Potatoes

Choice of One Pasta and One Sauce - *See Incredible Italian Gala Menu*

Angel Hair Pasta - *Lightly tossed with Garlic, Basil, Pine Nuts and Sun-Dried Tomatoes*

Parmesan & Mushroom Risotto - *Creamed Italian Rice sautéed in Butter with Parmesan Cheese and Sliced Mushrooms*

English Pea Risotto - *With Scallion Broth*

All Selections include an assortment of Freshly Baked Artisan Breads

Beverages

Locally Roasted Columbia Supremo and Decaffeinated Coffee

Served with cream, sugar, sweeteners, Artisan Chocolates, whipped cream and Italian syrups

\$46.95 Per Person

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Pricing includes Beautiful Presentation with our distinctive linens, linen napkins, china, glassware, and flatware.

ULTIMATE BUFFET

2011-2012

Cocktail Hour Appetizers (Choice of Four)

Seafood Selections

Sesame Encrusted Crab Cakes - *Garnished with fresh chive aioli*

Grilled Lobster Brochette - *Sautéed in Tarragon Lime Butter*

“Bloody Mary” Crab Cocktail - *With Celery Garnish*

Coconut Shrimp - *With Pineapple Mango Sauce*

Signature Ginger Glazed Salmon Chopstick - *With Soy-Infused Horseradish*

Crispy Salmon & Wasabi Ravioli - *With Lime Kaffir Sauce*

Petite Lobster Thermador - *In Mini Espresso Cups*

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Roasted Garlic Shrimp Shot - *With Spicy Cocktail Sauce*

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Smoked Salmon Canapé - *Black Bread with Fresh Dill, Capers, Horseradish Cream and Red Onion*

Seafood Ceviche - *Garnished with Handcrafted Crisp Flour Tortilla Wedges*

California Rolls - *With Fresh Ginger, Wasabi & Soy Sauce (Assorted Sushi Option – Add \$4.00 per person)*

Lobster Parfait - *With Sun Dried Tomatoes, Truffle Aioli and Chives*

French Boursin New Potatoes - *Garnished with Caviar*

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Poultry Selections

Thai Chicken Wraps - *With Mango, Basil & Mint*

Teriyaki Chicken Skewers

Peking Chicken Cigars - *Served with Plum Sauce*

Mesquite Chicken Fondue - *Accompanied with Freshly Baked Sliced Baguettes*

Chicken Satay - *Glazed with Peanut Sauce*

Grilled Chicken Sliders - *Grilled Chicken, Fresh Mozzarella, Tomato, Feta Spread*
Beef Selections

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Mini Burgers Sliders - *Silver Dollar Rolls, Lettuce, Tomato, Cheese, Aioli*

Korean BBQ Beef Brochettes - *With Soy-Infused Horseradish*

Seared Tenderloin of Beef - *On a Parmesan Crisp with Red Currant Foam*

Seasoned Beef Cigars - *Ground Beef, Onions, Green Bell Pepper, Cumin, Parsley*

Pork Selections

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Signature Mushroom Caps - *Stuffed with Bacon, Onion and Smoked Gouda*

Sherry Mushroom & Prosciutto Empanadas - *Served with warm Tomato and Garlic Concassé*

Belgian endive Spear - *Bacon, Avocado and Gorgonzola drizzled with Sherry Shallot Emulsion*

Phyllo Wrapped Asparagus & Prosciutto

Vegetarian Selections

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Fig & Mascarpone - *In Phyllo Purse*

Spanakopita - *Fresh Spinach & Feta Cheese in Phyllo Triangles*

Roma Tomato Bruschetta - *Served with Crisp Lavosh, Savory Crostini, and Imported Olives*

Fresh Baby Spinach & Artichoke Dip - *Accompanied with Sliced Baguettes*

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Summer Mint & Vegetable Roll - *With Chili Lime Vinegar*

Potato, Cauliflower & Pea Samosas - *Served with a Trio of Chutney*

Soup Shots Duo - *Chilled Cucumber & Avocado Soup Shots topped with Spicy Corn Relish*

Radiant Golden Gazpacho & Brioche Croutons

Caprese Pocket - *Mozzarella Cheese, Tomatoes, Basil and Scallions*

Savory Cream Cheese Triangles - *Phyllo Triangles with Cream Cheese and Green Onions*

Dinner Presentation

Salads **(Choice of Two)**

Caesar Salad - *Crisp Romaine, Croutons and Asiago Cheese with a Creamy Caesar Dressing*

Spinach Salad - *Baby Spinach, Sliced Strawberries, Almonds, Feta Cheese and Red Onions with a Rice Wine Vinaigrette*

Boston Bibb Salad - *Bibb lettuce, Toasted Walnuts and Manchego Cheese with a Shallot Mustard Sherry Vinaigrette*

Kiwi Mandarin Salad - *Romaine, Kiwi Slices, Almonds, Mandarin Oranges and Crumbled Bacon with a Poppy Seed Dressing*

Chopped Greek Salad - *Romaine, Tomatoes, Kalamata Olives, Red Onions and Feta Cheese with a Lemon-Herb Vinaigrette*

Field Green Salad - *Mixed Baby Greens, Crisp Romaine, Toasted Pine Nuts, & Feta Cheese with a Raspberry Vinaigrette*

Roasted Pear Salad - *Mixed Baby Greens, Romaine, Roasted Pears, Candied Pecans and Crumbled Gorgonzola with our Signature Balsamic Vinaigrette*

Entrées **(Choice of Two)**

Shrimp Scampi - *Succulent Shrimp sautéed in a Delicate Scampi Butter Sauce*

Wild King Salmon - *Organic Grape Tomato, Olive & Caper Concassé*

Cedar Plank Wild Salmon - *Smokey Maple & Mustard with Pancetta Leek Ragout*

Seared Scallops - *With Portobello Mushroom & Truffle Emulsion*

Lamb Slow Simmered - *With Red Currant Mint Sauce*

Chili Smoked Prawns - *With BBQ Hollandaise Sauce*

Zesty Marinated Ahi - *Encrusted in Black & White Sesame Seeds, served with Wasabi Cream Sauce*

Braised Beef Short Ribs - *Topped with Port Demi Glaze*

Grilled Swordfish - *With Sage Butter Sauce*

Pan Seared Snapper - *With Organic Micro Greens and Ginger Glaze*

Marinated Salmon - *Served with a choice of Sweet Cilantro Salsa, Lemon Butter or Asian Sesame Sauce*

Cornish Game Hen - *Filled with Wild Rice and Topped with Sour Cherry Sauce*

Grilled Tenderloin of Beef - *With Mustard Cognac Butter and Onion Jam*

Garlic & Rosemary Lamb Loin - *With a Pomegranate Reduction*

Steamed Lobster Tail - *Served with Lemon Wedges, Drawn Butter & Chive Foam (Available at Market Price)*

Side Dishes
(Choice of Two)

Ginger and Almonds Baby Carrots

Steamed Asparagus - *With Lemon Herb Butter*

Sautéed Sugar Snap Peas

Zucchini & Squash Ribbons - *Sautéed Lightly in Garlic Butter*

Balsamic Grilled Vegetables - *Marinated Grilled Asparagus, Portobello Mushrooms, Summer Squash, Zucchini, and Onions*

Sautéed Baby Bok Choy

Chili Flan

Spinach & Asiago Soufflé

Goat Cheese Soufflé

Golden Twice Baked Potatoes - *Piped into a Tall Potato Shell*

Mediterranean Rice - *With Feta, Sun Dried Tomatoes, Kalamata Olives and Fresh Basil*

Spring Vegetable Wellington

Rosemary Red Skinned Potatoes - *Quartered, Steamed and Glazed with an Herb Butter*

English Pea Risotto - *In Scallion Broth*

“Homemade” Garlic Mashed Potatoes “

Angel Hair Pasta - *Lightly tossed with Garlic, Basil, Pine Nuts and Sun Dried Tomatoes*

Three Cheese Potato Au Gratin

All Selections include an assortment of Freshly Baked Artisan Breads

Beverages

Locally Roasted Columbian Supremo Coffee and Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Artisan Chocolates, Whipped Cream and Italian Syrups

\$55.95 per Person

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Pricing includes beautiful presentation with our distinctive linens, linen napkins, china, flatware and glassware.

FANTASTIC MEXICAN FIESTA

2011-2012

Cocktail Hour Appetizers

(Choice of Three)

Pico de Gallo - *Tropical Fruits & Vegetables with Fresh Lime, Chili, and Salt served chilled over a bed of Ice*

Fresh Crudite Landscape - *Fresh and Marinated Vegetables served with Chipotle Lime Dip*

Gourmet Guacamole - *Served with Tortilla Chips and Salsa Fresca*

White Fish Ceviche - *Served in a Flat Champagne Glass with Tortilla Flour Wedges*

Chicken Mesquite Dip - *Served with Tortilla Chips*

Mango, Brie and Green Chili Quesadillas - *Served with a Mango Salsa*

Chili Rubbed Shrimp Shot! - *Poblano Sauce*

Shrimp Quesadillas - *Served with Salsa Fresca and Sour Cream*

Mesquite Chicken Quesadillas - *Served with Salsa Fresca and Sour Cream*

Empanadas - *(Choice of One) - Choice of Chicken, Beef, Chorizo and Potato or Sherry Mushroom and Proscuitto*

Dinner Buffet

Salads

(Choice of One)

Roasted Corn Salad - *With Black Beans, Red Bell Peppers and Poblano Chili, Feta Cheese, Cayenne and Fresh Lime*

Tropical Salad - *Crisp Romaine, Sliced Papaya, Jicama, Diced Mango, Avocado and Green Onions with a Creamy Champagne Dressing*

Mexican Caesar Salad - *Romaine, Crispy Tortilla Strips and Roasted Pepitas with a Creamy Cilantro Caesar Dressing*

Entrées

(Choice of One)

Shredded Beef and Chicken Fajita Burrito Bar - *Spicy Shredded Roast Beef and Mexican Seasoned Chicken served with Warm Flour Tortillas and an array of Condiments including: Lettuce, Diced Tomatoes, Sliced Olives, Onions, Cilantro, Shredded Cheddar and Jack Cheeses, Guacamole, Sour Cream and Salsa Fresca*

Substitute with Carne and Pollo Asada for an additional \$2.25 Per Person
(Grilled on-site and may require additional staff)

Or

Baja Martini with Chicken, Beef or Lobster (\$2.00 upgrade) - *Seasoned Fajitas served over Buttery Corn Cake with Shredded Cabbage, Chipotle Sour Cream, Homemade Guacamole, Roasted Salsa, Tomatillo Salsa, Salsa Fresca and Grated Cheese and presented in a Large Martini Glass*

Or

Cajun Fish or Shrimp Tacos - *With Shredded Cabbage, Cheddar Cheese, Sour Cream, Homemade Guacamole and Salsa Fresca, served in Warm Flour or Corn Tortillas*

All Entrées served with Authentic Mexican Style Beans and Spanish Rice

Side Dishes
(Choice of One)

Chili Relleño Casserole

Cheese or Chicken Enchiladas

"Homemade" Tamales

Beverages

Locally Roasted Columbia Supremo and Decaffeinated Coffee
Served with Cream, Sweeteners, Whipped Cream, Artisan Chocolate and Italian Syrups.

\$42.95 Per Person
Plus Service Charge (18%) & CA State Sales Tax
Plus 4% event assessment Fee

Pricing includes beautiful presentation with our distinctive linens, linen napkins, china, flatware and glassware

INCREDIBLE ITALIAN GALA

2011-2012

Cocktail Hour Appetizers

Antipasto Appetizer Display - *An Assortment of Seasonal Fresh Vegetables, Roasted Sweet Peppers, Feta Cheese Marinated in Olive Oil, Garlic and Fresh Herbs, Olives*

Fresh Roma Tomato Bruschetta and Garlic Olive Oil Crostini

Award Winning Artisan Cheeses - *Chefs Choice of Ten Selections from the following cheeses: Saint Albray, Morbier, Manchego, Goat Gouda, White Wensleydale with Cranberries, St. Petes Select, Chaumes, Fol Epi, Italian Layered Torte, Danish Fontina, French Boursin, and Brie. Accompanied by Fig Chutney, Nuts, Fresh Berries, Melon, Dried Fruit, Crisp Lavosh, Savory Flatbread, Baguettes and Multi Grain Bâtarde Loaves*

Dinner Buffet

Entrées **(Choice of One)**

Italian Chicken - *Breast of Chicken stuffed with Mozzarella, Pine Nuts and Italian Vegetables, Topped with a Red Bell Pepper Pesto*

Florentine Chicken - *Breast of Chicken Stuffed with Ricotta Cheese, Italian Sausage, Spinach and Herbs, Topped with a Marinara Sauce*

Herb Chicken - *Breast of Chicken Stuffed with Prosciutto, Sage, Rosemary, & Jarlsburg Cheese, Topped with a Fontina Cheese Sauce*

California Chicken - *Lemon Grilled Chicken Breast topped with Artichoke Pesto, Mozzarella & Sun-Dried Tomatoes*

Chicken Scampi - *Tender Chicken Medallions Sautéed in a Delicate Scampi Butter*

Tarragon Chicken - *Medallions of Chicken Sautéed in Savory Butter and served with a Creamy Tarragon Sauce*

Homemade Red or White Lasagna - *Vegetarian or Sausage*

Side Dishes

Traditional Pasta Bar - Choice of Two Pastas: *Rotelli, Penne, Gemelli, Bow Tie, Radiatori or Tortellini*
Choice of Three Sauces: *Alfredo, Pesto, Creamy Pesto, Red Bell Pepper Pesto, Marinara, Gorgonzola with Sun-Dried Tomatoes & Olives or Lemon Artichoke Cream Sauce - Served with Bowls of Shredded Asiago Cheese*

Or

"Live Cooking" By Event Chef - *Guests choose from Traditional Pasta Bar Menu in addition to Chopped Ham, Italian Salami, Shrimp, Cubed Chicken, Fresh Garlic, Sliced Black Olives, Sun Dried Tomatoes, Toasted Pine Nuts, Diced Vegetables, Mushrooms and Artichoke Hearts*
(This option is an additional \$2.00 Per Person)

Caesar Salad - *Crisp Romaine, Croutons and Asiago Cheese with a Creamy Caesar Dressing*

Roasted Pear Salad - *Mixed Greens, Romaine Lettuce, Candied Pecans, Roasted Pears and Crumbled Gorgonzola with Our Signature Balsamic Vinaigrette*

Italian Bread - *Cheesy Garlic Bread and Focaccia Bread*

Beverages

Locally Roasted Colombian Supremo and Decaffeinated Coffee

Served with Cream, Sweeteners, Artisan Chocolates, Whipped Cream and Italian Syrups

\$42.95 Per Person

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Pricing includes beautiful presentation with our distinctive linens, linen napkins, china, flatware and glassware

MEDITERRANEAN FARE

2011-2012

Cocktail Hour Appetizers

(Choice of Four)

Herculean Appetizer Display - *An Elegant Assortment of Seasonal Fresh Vegetables, Roasted Sweet Peppers and Feta Cheese Marinated in Olive Oil, Garlic and Fresh Herbs, served with Olives and Fresh Bruschetta*

International Cheese Board - *Gourmet-Style Imported and Domestic Cheeses and Homemade Soft Cheese Spreads including Cinnamon Raisin, Italian Pesto and a Bleu Cheese Nut Roll, served with Specialty Crackers and Freshly Baked Baguettes*

Homemade Hummus - *Mashed Chic Peas seasoned with Fresh Lemon Juice, Garlic and Olive Oil, served with Wedges of Pita Bread*

Spanakopita - *Spinach and Feta Phyllo Triangles*

Tyropitas - *A Savory Blend of Feta Cheese, Ricotta and Cream Cheese in Phyllo Triangles*

Dolmas - *Grape Leaves stuffed with Rice and Herbs, prepared in Olive Oil*

Mediterranean Quesadillas - *Pita Pockets filled with Mozzarella and Feta Cheese, Diced Pepperoncinis, Kalamata Olives and Purple Onions, served with Tzatziki*

Salads

(Choice of One)

Greek Salad - *Crisp Romaine, Kalamata Olives, Red Onions and Feta Cheese served with a Lemon Herb Vinaigrette*

Mediterranean Orzo Salad - *With a Red Pepper Feta Vinaigrette*
Salads include Warm Pita Bread served with Tzatziki

Entrées

(Choice of One)

Chicken, Beef and Lamb Soulvaki - *Tender Morsels of Meat Skewered and Marinated in our Special Mediterranean Herbs and Spices, serve with Warm Pita and Tzatziki*

Zesty Moroccan Chicken - *Marinated Breast of Chicken Barbecued on location*

Side Dishes

(Choice of Two)

Rosemary Red Skinned Potatoes - *Steamed and Glazed with an Herb Butter*

Mediterranean Rice Pilaf - *With Sun-dried Tomatoes and Feta Cheese*

Lamb or Vegetarian Moussak - *Traditional Eggplant Casserole topped with our Béchamel Sauce*

Balsamic Grilled Vegetable - *Marinated Grilled Asparagus, Portobello Mushrooms, Summer Squash, Onions and Zucchini*

Beverages

Locally Roasted Columbian Supremo and Decaffeinated Coffee

Served with Cream, Sweeteners, Artisan Chocolates, Whipped Cream and Italian Syrups

\$44.95 per Person

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Pricing includes beautiful presentation with our distinctive linens, linen napkins, china, flatware and glassware.

INTERNATIONAL STATIONS

2011-2012

Cocktail Hour Appetizers (Choice of Three)

Seafood Selections

Sesame Encrusted Crab Cakes - *Garnished with fresh chive aioli*

Grilled Lobster Brochette - *Sautéed in Tarragon Lime Butter*

“Bloody Mary” Crab Cocktail - *With Celery Garnish*

Coconut Shrimp - *With Pineapple Mango Sauce*

Signature Ginger Glazed Salmon Chopstick - *With Soy-Infused Horseradish*

Crispy Salmon & Wasabi Ravioli - *With Lime Kaffir Sauce*

Petite Lobster Thermador - *In Mini Espresso Cups*

Traditional Shrimp Cocktail - *With Cocktail Sauce & Lemon Wedges*

Roasted Garlic Shrimp Shot - *With Spicy Cocktail Sauce*

French Salmon Roulade - *Crepes Rolled with Chives, Smoked Salmon, Cucumber, Ginger & Pistachio Crème Fraîche*

Smoked Salmon Canapé - *Black Bread with Fresh Dill, Capers, Horseradish Cream and Red Onion*

Seafood Ceviche - *Garnished with Handcrafted Crisp Flour Tortilla Wedges*

California Rolls - *With Fresh Ginger, Wasabi & Soy Sauce*
(Assorted Sushi Option – Add \$4.00 per person)

Lobster Parfait - *With Sun Dried Tomatoes, Truffle Aioli and Chives*

French Boursin New Potatoes - *Garnished with Caviar*

Espresso & Cayenne Dusted Ahi - *Topped with Pickled Watermelon*

Poultry Selections

Thai Chicken Wraps - *With Mango, Basil & Mint*

Teriyaki Chicken Skewers

Peking Chicken Cigars - *Served with Plum Sauce*

Mesquite Chicken Fondue - Accompanied with Freshly Baked Sliced Baguettes

Chicken Satay - Glazed with Peanut Sauce

Beef Selections

Organic Mini Gourmet Burgers - On Potato Crisps with a Scallion Paste

Korean BBQ Beef Brochettes - With Soy-Infused Horseradish

Seared Tenderloin of Beef - On a Parmesan Crisp with Red Currant Foam

Seasoned Beef Cigars - Ground Beef, Onions, Green Bell Pepper, Cumin, Parsley

Pork Selections

Pancetta BLT - Pancetta, Arugula & Roma Tomato on mini bread wheels

Signature Mushroom Caps - Stuffed with Bacon, Onion and Smoked Gouda

Sherry Mushroom & Prosciutto Empanadas - Served with warm Tomato and Garlic Concassé

Belgian endive Spear - Bacon, Avocado and Gorgonzola drizzled with Sherry Shallot Emulsion

Phyllo Wrapped Asparagus & Prosciutto

Vegetarian Selections

Award Winning Artisan Cheeses - Chefs Choice of Ten Selections From the following cheeses: Saint Albray, Morbier, Manchego, Goat Gouda, White Wensleydale with Cranberries, St. Petes Select, Chaumes, Fol Epi, Italian Layered Torte, Danish Fontina, French Boursin, and Brie. Accompanied by Fig Chutney, Nuts, Fresh Berries, Melon, Dried Fruit, Crisp Lavosh, Savory Flatbread, Baguettes and Multi Grain Bâtarde Loaves

Crudités Pot de Crème - Blossoming Vegetable Bouquet in Baguette Pot

Warm Camembert - Topped with Wild Mushroom Fricassee served warm with Baguette Slices

Fig & Mascarpone - In Phyllo Purse

Spanakopita - Fresh Spinach & Feta Cheese in Phyllo Triangles

Roma Tomato Bruschetta - Served with Crisp Lavosh, Savory Crostini, and Imported Olives

Fresh Baby Spinach & Artichoke Dip - Accompanied with Sliced Baguettes

Crispy Four Cheese Wontons - With Sweet Chili Sauce

Mushroom Vol-Au-Vent - Delicate Puffed Pastry with a Creamy Mushroom Filling

Mediterranean Meze Triangle - Feta Cheese, Kalamata Olives, Tomatoes, Green Onions in a Phyllo triangle

Italian Parmesan Pocket - Fontina Cheese, Asiago Cheese, Artichoke Hearts, Roasted Red Bell Pepper, Caramelized Onion, Arugula & Artichoke Pesto in a Tortilla Pocket, all encrusted in Parmesan Cheese

Cambazola Cheese Tart - Spiced Pistachios and Sweet Tomato Chutney

Summer Mint & Vegetable Roll - With Chili Lime Vinegar

Potato, Cauliflower & Pea Samosas - Served with a Trio of Chutney

Soup Shots Duo - Chilled Cucumber & Avocado Soup Shots topped with Spicy Corn Relish

Radiant Golden Gazpacho & Brioche Croutons

Caprese Pocket - Mozzarella Cheese, Tomatoes, Basil and Scallions

Savory Cream Cheese Triangles - Phyllo Triangles with Cream Cheese and Green Onions

Choice of Dinner Stations

Seafood Station Selections

Spectacular Seafood Display - Grilled Lobster Brochette with Tarragon Butter; Large Shrimp served on Ice with Cocktail Sauce and Fresh Lemon Wedges; Asian Glazed Salmon Chopsticks with Soy Infused Horseradish; "Bloody Mary" Crab Cocktail Garnished with Celery

Seared Salmon "Grilling Station" - Served on a Sweet Potato Cakes with Cilantro Sour Cream

Zesty Marinated Seared Ahi - Encrusted in Black and White Sesame Seeds, served with a Wasabi Cream Sauce served on a bed of Asian Vegetable Salad

Mexican Station

Baja Martini with Chicken, Beef or Lobster - Seasoned Fajitas served over Buttery Corn Bread with Shredded Cabbage, Chipotle Sour Cream, Homemade Guacamole, Roasted Salsa, Tomatillo Salsa, Salsa Fresca, Cilantro and Grated Cheese, presented in a Large Martini Glass

Asian Station Selections

Sushi Bar - An array of Cucumber, California, Spicy Tuna and Philadelphia Rolls served with Soy Sauce, Wasabi & Pickled Ginger **(Optional On-Site Sushi Chef available for Additional \$13.00 Per Person with Minimum of 40 Guests)**

Honey Glazed Chicken Crepe - Prepared in View of Your Guests! - Chicken Confit served in a Warm Crepe with Scallions and Raspberry Hoison

Kahlua Pork - Served with Fried Rice and Plum Sauce in Oriental Take-Out Buckets or China Bowls garnished with Chicken Wonton "Cigars"

Mongolian Barbecue - "Action Station" - Delicious Stir Fry "Made-to-Order" with choice of Shrimp, Chicken, Beef, Udon Noodles, Sesame Seeds, Peanuts and a variety of Fresh Vegetables stir fried with Fresh Ginger, Soy, and Teriyaki. Served with Sweet and Sour Sauce and a Peanut Sauce

Italian Station

Sautéed-to-Order Pasta Bar “Action Station” - Choice of Two Pastas: *Rotelli, Penne, Gemelli, Bow Tie, Radiatori or Tortellini.* **Choice of Two Sauces:** *Alfredo, Pesto, Creamy Pesto, Roasted Red Bell Pepper Pesto, Marinara, Gorgonzola with Sun-Dried Tomato or Lemon Artichoke Cream Sauce - Includes Shrimp, Diced Meats, Vegetables, Pine nuts, Sun-Dried Tomatoes, Fresh Garlic, Artichoke Hearts, Black Olives and Asiago Cheese*

Indian Station

Thai Chicken & Green Bean Curry Martini - *Penang-Style Seafood Curry Martini Served over Basmati Rice with Mango & Tomato Chutney and Naan Bread*

Carving Station Selections

Beef Tenderloin - *Truffle Aioli with Roasted Garlic & Scallions*

Fresh Dinner Rolls and Butter

London Broil & Grilled Vegetables - *Grilled Marinated London Broil with Balsamic “Grilled-On-Site” Portobello Mushrooms, Zucchini, Summer Squash and Onions (Add \$1.00 to add Asparagus) Served with Horseradish Cream*

Freshly Baked Rolls and Butter

(Choice of Two)

Seasoned Round of Beef - *With Whipped Horseradish and Steaming Au Jus*

Smoked Ham - *With Dijon and American Mustards*

Roast Turkey - *With Cranberry Mustard and Cranberry-Orange Chutney*

Marinated Pork Loin - *With Sweet Tomato Chutney*

Includes Fresh Dinner Rolls and Butter

Optional Addition to Carving Station:

“Homemade” Garlic Mashed Potatoes & Grilled Balsamic Vegetables - *Marinated Grilled Portobello Mushrooms, Summer Squash, Zucchini, and Onions (Optional \$3.95 Per Guest)*

Kabob Station
(Choice of Four)

Korean BBQ Beef Kabob - *With a Soy Infused Horseradish*

Vegetable Brochette - *With Sage Butter Sauce*

Chicken Sate - *Glazed with a Spicy Peanut Sauce*

Signature Ginger Glazed Salmon Chopstick - *Served with Soy Infused Horseradish*

Teriyaki Chicken Kabob

Lobster Brochette - *Sautéed in Tarragon Butter*

Rosemary Lamb Kabob

Mediterranean Station

Beef, Chicken, Lamb Souvlaki - Served with Warm Pita, Hummus, Tahini and Tzatziki

Mediterranean Quesadillas - Fontina Cheese, Asiago Cheese, Artichoke Hearts, Roasted Red Bell Pepper, Caramelized Onion, Arugula & Artichoke Pesto in a Tortilla Pocket - All encrusted in Parmesan Cheese

Mashed Potato Martini Station

“Homemade” Garlic Mashed Potatoes - Served in Large Martini Glasses with Guests choice of toppings: Caviar, Capers, Green Olives, Bacon, Sour Cream, Green Onions, Grated Smoked Gouda Cheese, Asiago Cheese and a Mushroom Demi Glaze **(Optional Toppings: Chicken Fricassee and Braised Beef Short Ribs \$3.95)**

Dessert Station Selections

Dessert Crepes - Delicate Crepe prepared in view of your guests, Filled with premium Vanilla Ice Cream, Served with Guests Choice of Toppings: Hot Fudge, Whipped Cream, Fruits & Chopped Nuts

Spectacular Sweet Table - Old-Fashioned Cheesecake, Chocolate Truffle Cake, Dense Carrot Cake, Sacher Cake, Tiramisu and a variety of mini French Pastries

Chocolate Fountain - An aromatic cascade of milk chocolate served with strawberries, brownies, homemade marshmallows, pineapple, pound cake, Angel Food cake, cream puffs and cookie bites

Petite European Pastries - Chocolate Ganache, Chocolate Mousse Cup, Éclair, Crème Brulee, Cheesecake, Fruit Tarts and much more...

Dessert Shots! **(Choice of Five)**

White Chocolate Pot de Crème - With Fresh Berries

Panna Cotta - “House Made” and topped with Raspberry Coulis

Chocolate Soufflé - Topped with a Key Lime Whipped Cream

Caramel Fleur de Sel - Topped with Almond Brittle

Chocolate Mascarpone Pudding - With a Vanilla Bean Meringue

Coconut Tarts - Filled with Mascarpone and Poached Pineapple

Organic Balsamic Strawberries - Served on Sabayon Custard with Fresh Basil

Crème Brule - Presented in Porcelain Spoons

Mini Fruit Cobbler Pot - Topped with a Vanilla Bean Whipped Cream

Brandy Custard Pot - Topped with a Brandy Infused Whipped Cream and Angel Food Croutons

Lemon and Caramel Layered Parfait

Beverages

Locally Brewed Columbian Supremo and Decaffeinated Coffee

Served with Cream, Sweeteners, Artisan Chocolates, Whipped Cream and Italian Syrups

Two Stations: \$47.95

Three Station: \$52.95

Four Stations: \$56.95

Five Stations: \$59.95

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Pricing includes Beautiful Presentation with our distinctive linens, linen napkins, china, glassware, and flatware

TROPICAL STATIONS

2011-2012

Cocktail Hour Appetizers

Tropical Fruit & Strawberries - Served with hot fudge fondue

Smoked Salmon Canape - With black bread, cream cheese, capers, dill and purple onions

Coconut Shrimp - Served with pineapple mango sauce

Choice of Stations

Mongolian Barbecue Station

Delicious Stir Fry to order including shrimp, chicken, beef, a variety of vegetables, peanuts, and Udon noodles stir fried with fresh ginger and soy teriyaki. Served with peanut sauce and Sweet & Sour Sauce.

Kabob Station

Teriyaki Chicken Kabob

Turkey Mignon - Wrapped in bacon with a teriyaki glaze

Rib Eye Kabobs

Soy Ginger Salmon Kabob - With creamy Asian horseradish

Chicken Sate Brochettes - With peanut sauce

Quesadilla Station

Mango & Brie - Served with mango salsa

Kalua Pork Quesadilla - With pineapple salsa

Teriyaki Chicken Lettuce Wraps Station

Tender bib lettuce topped with crispy noodles and fresh marinated vegetables. Served with ginger chutney, tamarind & peanut sauce

Kahlua Pork Station

Served on fried rice with plum sauce. Served in Oriental take-out buckets with chopsticks and fortune cookies.

Tropical Salad Station **(Choice of Two)**

Kiwi Mandarin - Prepared with romaine lettuce, sliced kiwi, mandarin orange, toasted almonds and bacon bits with poppyseed dressing.

Tropical Salad - Romaine, Sliced Papaya, Diced Mango, Avocado and Green Onions in a Creamy Champagne Dressing

Chinese Chicken Salad - Mixed greens, romaine lettuce, savory chicken, crispy noodles, toasted almonds with sweet rice dressing

Tropical Seafood Station
(Choice of One)

Tropical Shrimp - Savory blend of grilled shrimp, diced papaya, mango, purple onions, tomato & avocado drizzled with tequila lime vinaigrette served in flat champagne glass with sugar rim

Crab Cocktail - Diced papaya, mango, purple onions, tomato & avocado topped with real crab meat drizzled with lime vinaigrette served in flat champagne glass

Seared Ahi - Encrusted in Black and White Sesame seeds served with wasabi cream sauce and marinated root vegetable salad

Assorted Sushi - An array of cucumber rolls, California rolls, spicy tuna rolls and Philadelphia rolls **(On site Sushi Chef available @\$13.00 per person – Minimum 40 guests)**

Carving Station

Teriyaki Tri-Tip

Or

Seared Tenderloin

Served with onion jam

Dessert Crepe Station

Our chef will prepare a delicate crepe in view of your guests, and add premium vanilla ice cream. Your guest may choose to add hot fudge, whipped cream, a variety of fresh tropical fruit and nuts.

Tropical Dessert Station
(Choice of One)

Tropical Fruit Sorbet - Mango, Coconut & Pineapple served in fruit shell in glassware

Or

Sweets Table - Macadamia Cookies, Mango Mousse Bars, Coconut Lime Tart, Three Citrus Tart and bars

Flowing Chocolate Fountain

This tall, fragrant eye catcher is surrounded in items for guests to dip into the “flowing” chocolate with long bamboo skewers. The guests choose from cream puffs, pretzels, strawberries, pineapple, mango, papaya, homemade marshmallows & Macaroon Cookies

Choice of Two Stations: \$47.95 per person
Choice of Three Stations: \$53.95 per person
Choice of Four Stations: \$57.95 per person
Choice of Five Stations: \$60.95 per person
Plus Service Charge (18%) & CA State Sales Tax
Plus 4% event assessment Fee

Pricing includes beautiful presentation with our distinctive linens, linen napkins, china, flatware and glassware.

SPECTACULAR SEATED DINNER

2011-2012

Cocktail Hour Appetizers (Choice of Four)

Seafood Selections

Sesame Encrusted Crab Cakes - *Garnished with fresh chive aioli*

Grilled Lobster Brochette - *Sautéed in Tarragon Lime Butter*

“Bloody Mary” Crab Cocktail - *With Celery Garnish*

Coconut Shrimp - *With Pineapple Mango Sauce*

Signature Ginger Glazed Salmon Chopstick - *With Soy-Infused Horseradish*

Crispy Salmon & Wasabi Ravioli - *With Lime Kaffir Sauce*

Petite Lobster Thermador - *In Mini Espresso Cups*

Traditional Shrimp Cocktail - *With Cocktail Sauce & Lemon Wedges*

Roasted Garlic Shrimp Shot - *With Spicy Cocktail Sauce*

French Salmon Roulade - *Crepes Rolled with Chives, Smoked Salmon, Cucumber, Ginger & Pistachio Crème Fraîche*

Smoked Salmon Canapé - *Black Bread with Fresh Dill, Capers, Horseradish Cream and Red Onion*

Seafood Ceviche - *Garnished with Handcrafted Crisp Flour Tortilla Wedges*

California Rolls - *With Fresh Ginger, Wasabi & Soy Sauce (Assorted Sushi Option – Add \$4.00 per person)*

Lobster Parfait - *With Sun Dried Tomatoes, Truffle Aioli and Chives*

French Boursin New Potatoes - *Garnished with Caviar*

Espresso & Cayenne Dusted Ahi - *Topped with Pickled Watermelon*

Poultry Selections

Thai Chicken Wraps - *With Mango, Basil & Mint*

Teriyaki Chicken Skewers

Peking Chicken Cigars - *Served with Plum Sauce*

Mesquite Chicken Fondue - *Accompanied with Freshly Baked Sliced Baguettes*

Chicken Satay - *Glazed with Peanut Sauce*

Beef Selections

Organic Mini Gourmet Burgers - *On Potato Crisps with a Scallion Paste*

Korean BBQ Beef Brochettes - *With Soy-Infused Horseradish*

Seared Tenderloin of Beef - *On a Parmesan Crisp with Red Currant Foam*

Seasoned Beef Cigars - *Ground Beef, Onions, Green Bell Pepper, Cumin, Parsley*

Pork Selections

Pancetta BLT - *Pancetta, Arugula & Roma Tomato on mini bread wheels*

Signature Mushroom Caps - *Stuffed with Bacon, Onion and Smoked Gouda*

Sherry Mushroom & Prosciutto Empanadas - *Served with warm Tomato and Garlic Concassé*

Belgian endive Spear - *Bacon, Avocado and Gorgonzola drizzled with Sherry Shallot Emulsion
Phyllo Wrapped Asparagus & Prosciutto*

Vegetarian Selections

Award Winning Artisan Cheeses - *Chefs Choice of Ten Selections From the following
cheeses: Saint Albray, Morbier, Manchego, Goat Gouda, White Wensleydale with Cranberries,
St. Petes Select, Chaumes, Fol Epi, Italian Layered Torte, Danish Fontina, French Boursin, and
Brie. Accompanied by Fig Chutney, Nuts, Fresh Berries, Melon, Dried Fruit, Crisp Lavosh, Savory
Flatbread, Baguettes and Multi Grain Bâtarde Loaves*

Crudités Pot de Crème - *Blossoming Vegetable Bouquet in Baguette Pot*

Warm Camembert - *Topped with Wild Mushroom Fricassee served warm with Baguette Slices*

Fig & Mascarpone - *In Phyllo Purse*

Spanakopita - *Fresh Spinach & Feta Cheese in Phyllo Triangles*

Roma Tomato Bruschetta - *Served with Crisp Lavosh, Savory Crostini, and Imported Olives*

Fresh Baby Spinach & Artichoke Dip - *Accompanied with Sliced Baguettes*

Crispy Four Cheese Wontons - *With Sweet Chili Sauce*

Mushroom Vol-Au-Vent - *Delicate Puffed Pastry with a Creamy Mushroom Filling*

Mediterranean Meze Triangle - *Feta Cheese, Kalamata Olives, Tomatoes, Green Onions in a
Phyllo triangle*

Italian Parmesan Pocket - *Fontina Cheese, Asiago Cheese, Artichoke Hearts, Roasted Red Bell Pepper, Caramelized Onion, Arugula & Artichoke Pesto in a Tortilla Pocket, all encrusted in Parmesan Cheese*

Cambazola Cheese Tart - *Spiced Pistachios and Sweet Tomato Chutney*

Summer Mint & Vegetable Roll - *With Chili Lime Vinegar*

Potato, Cauliflower & Pea Samosas - *Served with a Trio of Chutney*

Soup Shots Duo - *Chilled Cucumber & Avocado Soup Shots topped with Spicy Corn Relish
Radiant Golden Gazpacho & Brioche Croutons*

Caprese Pocket - *Mozzarella Cheese, Tomatoes, Basil and Scallions*

Savory Cream Cheese Triangles - *Phyllo Triangles with Cream Cheese and Green Onions*

Seated Dinner Presentation

Choice of One Salad or Soup
Includes Artisan Breads & Seasoned Whipped Butter

Caesar Salad - *Crisp Romaine, Asiago Cheese, Large Herb Brioche Crouton*

Baby Spinach Salad – *Strawberries, Almonds, Feta, Marinated Red Onion, Rice Wine
Vinaigrette, Pancetta Wheels*

Boston Bib Salad - *Toasted Walnuts, Manchego, Shallot Sherry Vinaigrette, Green Chili – Feta
Masa Cake*

Layered Tomato Salad - *Baby Greens, Fresh Mozzarella, Avocado, Red Onion & Tomato with
Basil Vinaigrette*

Chopped Greek Salad - *Crisp Romaine, Tomato, Kalamata Olives, Red Onions, Feta Cheese,
Lemon-Herb Vinaigrette*

Field Green Salad - *Baby Greens, Pine Nuts, Feta, Golden Raisins, Balsamic Vinaigrette*

Roasted Pear Salad - *Baby Greens, Roasted Pears, Candied Pecans, Gorgonzola, Balsamic
Vinaigrette*

Crab or Lobster Bisque

Roasted Butternut Squash – *Nutmeg, Crème Fraîche*

Cauliflower - *Curried Apples*

Spicy Tomato Basil

Asparagus

Broccoli & Red Pepper

Entrees

(Choice of One)

Champagne Chicken - *Spinach, White Cheddar Cheese, Mushrooms, Onion, White Wine Cream Sauce*

Apricot Chicken - *Apricots, Golden Raisins, Sweet Apricot-Chive Glaze*

Dijon Chicken - *Broccoli, Smoked Turkey, Gouda Cheese, Tangy Dijon Mustard Sauce*

Mushroom Chicken - *Trio of Mushrooms, Gorgonzola, Pepper Jack Cheese, Fontina Sauce*

Chicken Wellington - *Puffed Pastry, Rich Mushroom Duxelle*

Herb Chicken - *Prosciutto, Sage, Rosemary, Garlic, Jarlsburg Cheese, Fontina Cheese Sauce*

“Stacked” Lemon Garlic Chicken - *Wilted Spinach, Gorgonzola Sauce, Sautéed Portobello Mushrooms*

Chicken Scampi - *Garlic, Lemon, White Wine, Butter, Capers*

Tarragon Chicken - *Creamy Tarragon Sauce*

California Chicken - *Herb Lemon Grilled Chicken Breast topped with Artichoke Pesto, Mozzarella & Sun-Dried Tomatoes*

Grilled Tilapia - *Béarnaise Sabayon*

Farm Raised Salmon - *Asian Glaze, Lemon Dill Butter*

Side Dishes
(Choice of Two)

Ginger and Almond-Stem on Baby Carrots

Grilled Vegetable Stack

Spring Vegetable Wellington

Balsamic Grilled Vegetables - *Asparagus, Portobello Mushrooms, Summer Squash, Zucchini, Onions*

Sautéed Baby Bok Choy

Asparagus - *Lemon Herb Butter*

Sautéed Citrus Sugar Snap Peas

Zucchini & Squash Ribbons - *Garlic Butter*

Goat Cheese Soufflé

Spinach & Asiago Soufflé - *Individual “Casserole”*

Three Cheese Potato Au Gratin

Crispy Asiago Polenta Wedge

Golden Twice Baked Potatoes - *Piped into a Tall Potato Shell*

Mediterranean Rice - *Feta Cheese, Sun Dried Tomato, Kalamata Olives, Fresh Basil*

Chili Flan

Rosemary Red Skinned Potatoes - *Steamed, Herb Butter Glaze*

English Pea Risotto - *Scallion Broth*

Parmesan & Mushroom Risotto

“Homemade” Garlic Mashed Potatoes

Angel Hair Pasta - *Garlic, Basil, Pine Nuts, Sun Dried Tomatoes*

Beverages

Locally Roasted Columbian Supremo and Decaffeinated Coffee

Served with Cream, Sweeteners, Artisan Chocolates, Whipped Cream and Italian Syrups

\$45.95 per Person

+ \$195.00 each Waitstaff

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Pricing includes Beautiful Presentation with our distinctive linens, linen napkins, china, glassware, and flatware.

DAZZLING DINNER PRESENTATION

2011-2012

Hors D'Oeuvres
(Choice of Four)

Seafood Selections

Sesame Encrusted Crab Cakes - *Garnished with fresh chive aioli*

Grilled Lobster Brochette - *Sautéed in Tarragon Lime Butter*

"Bloody Mary" Crab Cocktail - *With Celery Garnish*

Coconut Shrimp - *With Pineapple Mango Sauce*

Signature Ginger Glazed Salmon Chopstick - *With Soy-Infused Horseradish*

Crispy Salmon & Wasabi Ravioli - *With Lime Kaffir Sauce*

Petite Lobster Thermador - *In Mini Espresso Cups*

Traditional Shrimp Cocktail - *With Cocktail Sauce & Lemon Wedges*

Roasted Garlic Shrimp Shot - *With Spicy Cocktail Sauce*

French Salmon Roulade - *Crepes Rolled with Chives, Smoked Salmon, Cucumber, Ginger & Pistachio Crème Fraîche*

Smoked Salmon Canapé - *Black Bread with Fresh Dill, Capers, Horseradish Cream and Red Onion*

Seafood Ceviche - *Garnished with Handcrafted Crisp Flour Tortilla Wedges*

California Rolls - *With Fresh Ginger, Wasabi & Soy Sauce (Assorted Sushi Option – Add \$4.00 per person)*

Lobster Parfait - *With Sun Dried Tomatoes, Truffle Aioli and Chives*

French Boursin New Potatoes - *Garnished with Caviar*

Espresso & Cayenne Dusted Ahi - *Topped with Pickled Watermelon*

Poultry Selections

Thai Chicken Wraps - *With Mango, Basil & Mint*

Teriyaki Chicken Skewers

Peking Chicken Cigars - *Served with Plum Sauce*

Mesquite Chicken Fondue - Accompanied with Freshly Baked Sliced Baguettes

Chicken Satay - Glazed with Peanut Sauce

Beef Selections

Organic Mini Gourmet Burgers - On Potato Crisps with a Scallion Paste

Korean BBQ Beef Brochettes - With Soy-Infused Horseradish

Seared Tenderloin of Beef - On a Parmesan Crisp with Red Currant Foam

Seasoned Beef Cigars - Ground Beef, Onions, Green Bell Pepper, Cumin, Parsley

Pork Selections

Pancetta BLT - Pancetta, Arugula & Roma Tomato on mini bread wheels

Signature Mushroom Caps - Stuffed with Bacon, Onion and Smoked Gouda

Sherry Mushroom & Prosciutto Empanadas - Served with warm Tomato and Garlic Concassé

Belgian endive Spear - Bacon, Avocado and Gorgonzola drizzled with Sherry Shallot Emulsion

Phyllo Wrapped Asparagus & Prosciutto

Vegetarian Selections

Award Winning Artisan Cheeses - Chefs Choice of Ten Selections From the following cheeses: Saint Albray, Morbier, Manchego, Goat Gouda, White Wensleydale with Cranberries, St. Petes Select, Chaumes, Fol Epi, Italian Layered Torte, Danish Fontina, French Boursin, and Brie. Accompanied by Fig Chutney, Nuts, Fresh Berries, Melon, Dried Fruit, Crisp Lavosh, Savory Flatbread, Baguettes and Multi Grain Bâtarde Loaves

Crudités Pot de Crème - Blossoming Vegetable Bouquet in Baguette Pot

Warm Camembert - Topped with Wild Mushroom Fricassee served warm with Baguette Slices

Fig & Mascarpone - In Phyllo Purse

Spanakopita - Fresh Spinach & Feta Cheese in Phyllo Triangles

Roma Tomato Bruschetta - Served with Crisp Lavosh, Savory Crostini, and Imported Olives

Fresh Baby Spinach & Artichoke Dip - Accompanied with Sliced Baguettes

Crispy Four Cheese Wontons - With Sweet Chili Sauce

Mushroom Vol-Au-Vent - Delicate Puffed Pastry with a Creamy Mushroom Filling

Mediterranean Meze Triangle - Feta Cheese, Kalamata Olives, Tomatoes, Green Onions in a Phyllo triangle

Italian Parmesan Pocket - *Fontina Cheese, Asiago Cheese, Artichoke Hearts, Roasted Red Bell Pepper, Caramelized Onion, Arugula & Artichoke Pesto in a Tortilla Pocket, all encrusted in Parmesan Cheese*

Cambazola Cheese Tart - *Spiced Pistachios and Sweet Tomato Chutney*

Summer Mint & Vegetable Roll - *With Chili Lime Vinegar*

Potato, Cauliflower & Pea Samosas - *Served with a Trio of Chutney*

Soup Shots Duo - *Chilled Cucumber & Avocado Soup Shots topped with Spicy Corn Relish*

Radiant Golden Gazpacho & Brioche Croutons

Caprese Pocket - *Mozzarella Cheese, Tomatoes, Basil and Scallions*

Savory Cream Cheese Triangles - *Phyllo Triangles with Cream Cheese and Green Onions*

Plated Dinner Presentation
(Choice of Salad or Soup)

Salads

Served with Artisan Breads and Whipped Butter

Caesar Salad - *Crisp Romaine, Asiago Cheese, Large Herb Brioche Croutons*

Baby Spinach Salad - *Strawberries, Almonds, Feta, Marinated Red Onion, Rice Wine Vinaigrette*

Boston Bib Salad - *Toasted Walnuts, Manchego, Shallot Sherry Vinaigrette, Green Chili - Feta Masa Cake*

Layered Tomato Salad - *Baby Greens, Fresh Mozzarella, Avocado, Red Onion & Tomato with Basil Vinaigrette*

Chopped Greek Salad - *Crisp Romaine, Tomato, Kalamata Olives, Red Onions, Feta Cheese Lemon-Herb Vinaigrette*

Field Green Salad - *Baby Greens, Pine Nuts, Feta, Golden Raisins, Balsamic Vinaigrette*

Roasted Pear Salad - *Baby Greens, Roasted Pears, Candied Pecans, Gorgonzola, Balsamic Vinaigrette*

Soups

Crab or Lobster Bisque

Roasted Butternut Squash – *Nutmeg, Crème Fraîche*

Cauliflower - *Curried Apples*

Spicy Tomato Basil

Asparagus

Broccoli and Red Pepper

Entrees
(Choice of Two)

Wild King Salmon - *Organic Grape Tomato, Tuscan Olive - Caper Concassé*

Cedar Plank Wild Salmon - *Smokey Maple- Mustard, Pancetta Leek Ragout*

Seared Scallops - *Portobello Mushroom - Truffle Emulsion*

Chili Smoked Prawns - *Barbeque Hollandaise Sauce*

Zesty Marinated Ahi - *Encrusted in Black - White Sesame Seeds, Wasabi cream sauce*

Shrimp Scampi - *Lemon, Garlic, White Wine, Butter*

Grilled Swordfish - *Sage Butter Sauce*

Pan Seared Snapper - *Organic Micro Greens, Ginger Miso Glaze*

Steamed Lobster Tail - *Lemon Wedges, Drawn Butter, Chive Foam - Available at Market Price*

Herb Encrusted Tenderloin of Beef Medallions - *Mustard Cognac Butter, Onion Jam*

Braised Beef Short Ribs - *Port Wine Demi Glaze*

Filet Mignon - *Bacon Wrapped, Whole Wild Mushroom Medley in White Truffle Oil
Caramelized Pearl Onions, Gorgonzola Sauce*

Lamb Shank - *Slow Simmered, Red Currant Mint Sauce*

Garlic - Rosemary Lamb Loin - *Pomegranate Reduction*

Stuffed Cornish Game Hen - *Wild Rice, Sour Cherry Sauce*

Intermezzo - **Optional at \$2.00**

Cabernet Sorbet, Champagne Sorbet, Passion Fruit-Basil Cream Gelee, Rosewater Gelee

Side Dishes
(Choice of Two)

Ginger and Almond - *Stem on Baby Carrots*

Steamed Asparagus - *Lemon Herb Butter*

Sautéed Citrus Sugar Snap Peas

Zucchini & Squash Ribbons - *Garlic butter*

Grilled Vegetable Stack

Spring Vegetable Wellington

Balsamic Grilled Vegetables - *Asparagus, Portobello Mushrooms, Summer Squash, Zucchini, Onions*

Sautéed Baby Bok Choy

Spinach & Asiago Soufflé - *Individual "Casserole"*

Goat Cheese Soufflé

Chili Flan

Crispy Asiago Polenta Wedge

Golden Twice Baked Potatoes - *Piped into a Tall Potato Shell*

Mediterranean Rice - *Feta Cheese, Sun-Dried Tomato, Kalamata Olives, Fresh Basil*

Rosemary Red Skinned Potatoes - *Steamed, Herb Butter, Glaze*

English Pea Risotto - *Scallion Broth*

Parmesan & Mushroom Risotto

"Homemade" Garlic Mashed Potatoes

Angel Hair Pasta - *Garlic, Basil, Pine Nuts, Sun-Dried Tomatoes*

Three Cheese Potato Au Gratin

Beverages

Locally Roasted Columbia Supremo and Decaffeinated Coffee

Served with cream, sugar, sweeteners, Artisan Chocolates, whipped cream and Italian syrups

\$55.95 Per Person

+ \$195.00 each Waitstaff

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Pricing includes Beautiful Presentation with our distinctive linens, linen napkins, china, glassware, and flatware.

DECADENT DESSERTS AND TREATS

2011-2012

Dessert Stations

Homemade Bread Pudding - *with a Whiskey Custard Sauce* | **\$4.95**

Cookies, Brownies and Lemon Bars | **\$4.95**

Bananas Foster - *Prepared in view of your guests - Bananas sautéed in a blend of Brown Sugar, Butter and Liquor with a touch of Cinnamon and Orange Zest, flambéed and served over Premium Vanilla Ice Cream* | **\$4.95**

Cherries Jubilee - *Bing Cherries flambéed and served over Premium Vanilla Ice Cream* | **\$4.95**

Old Fashioned Brownie and Hot Fudge Sundae Bar - *Served with Premium Vanilla Ice Cream, Assorted Fresh Fruit, Nuts and Whipped Cream* | **\$5.95**
(Children's Option Gummy Bears, Jelly Beans and M&M's)

NEW! Gelato Bar - *Variety of flavors to choose from! - Minimum of 50 Guests* | **\$7.95**

Dessert Crepes - *Delicate Crepe Prepared in View of your Guests' Filled with Premium Vanilla Ice Cream, Served with Guests Choice of Toppings: Fresh Fruit and Berries, Hot Fudge, Whipped Cream and Nuts* | **\$6.95**

Spectacular Sweet Table - *(Minimum of 35 Guests) - Old-Fashioned Cheesecake, Chocolate Truffle Cake, Dense Carrot Cake and Mini French Pastries* | **\$6.95**

Mini French Pastries - *Chocolate Ganache, Chocolate Mousse Cup, Éclair, Crème Brulee, Cheesecake, and Fruit Tart, Just to name a few!* | **\$6.95**

Espresso, Cappuccino, Lattes and Mochas - *Prepared in view of your guests* | **\$600.00 Minimum**
(Ask your consultant for a quote)

Flowing Chocolate Fountain - *An aromatic cascade of milk chocolate served with strawberries, brownies, homemade marshmallows, pineapple, pound cake, Angel Food cake, crum puffs & cookie bites* | **\$6.95 per person / \$500.00 minimum**

Our Signature Desserts

Perfect for sit-down meals | **\$6.95**

Continental Trifle - *Buttery Pound Cake, Fresh Kiwi, Berries and English Toffee, layered with a Sabayon Custard Sauce and served in a Martini Glass*

Mousse Pyramid - *Layered waves of Creamy White and Dark Chocolate Mousse*

Fresh Berry Tart - *Rich Custard and Fresh Berries in a Buttery Crust*

Lava Cake - *Flourless Chocolate Cake served Warm with Premium Vanilla Ice Cream and garnished with Fresh Berries and Cream*

Mango Mousse Cake - Refreshing Mango Mousse atop a Light, White Cake and drizzled with a Berry Sauce

Delicious Dessert Trio | \$7.95

Choice of 3 Mini Desserts: *Crème Brulee, White Chocolate or Chocolate Mousse, Fruit Tart, Berries and Whipped Cream, New York Cheese Cake, Éclair, White Chocolate Espresso Triangle, Key Lime Custard Pastry or any items from dessert shots*

Dessert Shots

(Choice of Three @ \$6.95 per person)

White Chocolate Pot de Crème - *With Fresh Berries*

Panna Cotta - *“House Made” topped with Raspberry Coulis*

Chocolate Souffle - *Topped with a Key Lime Whipped Cream*

Caramel Fleur de Sel - *Topped with Almond Brittle*

Chocolate Mascarpone Pudding - *With a Vanilla Bean Merengue*

Coconut Tarts - *Filled with Mascarpone and Poached Pineapple*

Organic Balsamic Strawberries - *Served on Sabayon Custard with Fresh Basil*

Crème Brulee - *Presented in Porcelain Spoons*

Fruit Cobbler Pot - *Topped with Vanilla Bean and Whipped Cream*

Brandy Custard Pot - *Topped with Brandy Infused Whipped Cream and Angel Food Croutons*

Lemon & Caramel Layered Parfait

Specialty Beverages

Spirited Milkshakes with Homemade Rocky Road Kabobs (Choice of two flavors \$5.95)

Baileys, Mudslide, Coffee, Fruity Vodka

Non-alcoholic: Oreo, Strawberry or Favorite Ice Cream

Espresso, Cappuccino, Lattes and Mochas - *Prepared in view of your guests | \$600.00 Minimum*
(Ask your consultant for a quote)

Plus Service Charge (18%) & CA State Sales Tax
Plus 4% event assessment Fee

BREAKFAST MENUS

2011-2012

Continental Breakfast

A Trio of Our Signature Morning Pastries - *Served with Real Butter, Jams and Cream Cheese*

Breakfast Napoleon - *Moist Banana Bread layered with a Citrus Cream Cheese*

Fresh Fruit and Strawberry Display - *Served with a Sweet Yogurt Dipping Sauce*

Layered Yogurt Parfait - *With Granola and Honey*

Smoked Salmon - *Served with Miniature Bagels, Cream Cheese, Sliced Tomatoes, Cucumbers, Onions and Capers*

Orange Juice

Locally Roasted Colombiano Supremo and Decaffeinated Coffee

Served with Cream, Sugar, Sweeteners, Artisan Chocolates, Whipped Cream and Italian Syrups

Choice of 3 @ \$17.95 Choice of 5 @ \$24.95
Plus Service Charge (18%) & CA State Sales Tax
Plus 4% event assessment Fee

Home Cooked Breakfast

Fresh Fruit and Strawberry Display - *Served with a Sweet Yogurt Dipping Sauce*

Layered Yogurt Parfait - *With Granola and Honey*

Scrambled Eggs - *Topped with Cheddar Cheese and served with Bacon and Sausage*

Butter Grilled Breakfast Potatoes - *With Caramelized Onions and Sweet Peppers*

Side Dishes

(Choice of One)

Sausage and Fennel Pie

Pancetta Frittata

Cherry Pecan Bread Pudding

Blueberry Bread Pudding

Blintzes - *Served with a Medley of Berries*

Baked French Toast - *Served with Vanilla Bean Butter and Warm Maple Syrup*

Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee
Served with Cream, Sugar, Sweeteners, Artisan Chocolates, Whipped Cream and Italian Syrups

\$28.95 Per Person
Plus Service Charge (18%) & CA State Sales Tax
Plus 4% event assessment Fee

Corporate Breakfast

Choice #1 - *Scrambled Eggs with Cheese, served with Sausage Links and Blueberry Bread Pudding*

Choice #2 - *Sausage and Fennel Pie or Vegetarian Quiche, served with O'Brien Potatoes and Fresh Fruit with Sweet Yogurt Dipping Sauce*

Choice #3 - *Beef Machaca, Chicken Machaca or Vegetable Machaca, served with Warm Tortillas, Salsa, Chili Relleño Casserole and Cinnamon Churros*

Choice #4 - *Smoked Salmon served with Mini Bagels, Sliced Tomato and Cucumbers, Morning Pastries served with Butter, Jams and Assorted Cream Cheeses, Individual Cereals and Yogurts and Fresh Fruit and Strawberries*

Choice #5 - *Breakfast Burrito Bar with Scrambled Eggs, O' Brien Potatoes, Cheddar Cheese and Bacon, served with Salsa, Refried Beans, and Tortillas*

Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee
Served with Cream, Sugar, Sweeteners, Artisan Chocolates, Whipped Cream and Italian Syrups

\$25.95 per Person
Plus Service Charge (18%) & CA State Sales Tax
Plus 4% event assessment Fee

GOURMET TO GO

2011-2012

**Gourmet Party Platters, Warm Buffets, Boxed Lunches, Morning Starters, Desserts,
Beverages and Equipment... for "On the Run Fun"!**

Gourmet Party Platters

(Serves 25 Guests)

Gourmet Shrimp Cocktail

*Jumbo Shrimp served with Spicy Cocktail Sauce and Cilantro Walnut Pesto, Fresh Lemon
Wedges*

\$124.95

Smoked Salmon and Chive Crepes

*Delicate Chive Crepe filled with Smoked Salmon, Ginger, Pistachio, Cream Cheese and
Cucumber Sliced and served as Pinwheels*

\$124.95

Award Winning Artisan Cheeses

*Chefs Choice of Ten Selections From the following cheeses: Saint Albray, Morbier, Manchego,
Goat Gouda, White Wensleydale with Cranberries, St. Petes Select, Chaumes, Fol Epi, Italian
Layered Torte, Danish Fontina, French Boursin, and Brie. Accompanied by Fig Chutney, Nuts,
Fresh Berries, Melon, Dried Fruit, Crisp Lavosh, Savory Flatbread, Baguettes and Multi Grain
Bâtarde Loaves*

\$95.95

Fresh Crudite Platter

Fresh Sliced and Marinated Vegetables, served with a Sour Cream and Roasted Garlic Dip

\$60.95

Seasonal Fresh Fruit Platter

A delicious assortment of Sliced Fruits served with a Strawberry Yogurt Dipping Sauce

\$65.95

***Chocolate Fudge Dipping Sauce \$12.50**

Caviar Stuffed Potatoes

Tiny New Potatoes filled with Sour Cream and Black Caviar

\$80.95

Smoked Salmon Canape on Black Bread

*Topped with Cream Cheese and Smoked Salmon, garnished with Fresh Dill, Capers and Red
Onion*

\$100.95

Roast Beef & Turkey Spirals

*Flour Tortillas filled with Premium Roast Beef, a Mild Creamy Horseradish Sauce, Romaine
Lettuce and Tomatoes or Premium Turkey with an Herb Cheese Spread, Romaine Lettuce and
Tomatoes, rolled and sliced into Pinwheels*

\$94.95

Zesty Chicken or Zesty Beef Wraps

Colorful Tortillas filled with your choice of Mildly Spiced Chicken Breast or Flank Beef, both with a Mild Chipotle Cream Cheese Spread, Fresh Baby Spinach and Sliced Tomato, rolled and sliced into Pinwheels

\$114.95

Vegetable & Brie Phyllo Spirals

Fresh Sliced Asparagus, Squash, Zucchini, Colorful Shredded Cabbage, Herbs, Pepper Jack Cheese and Brie wrapped in Phyllo Pastry, baked to a Golden Brown and sliced into Spirals

\$94.95

Gourmet Guacamole

Our Homemade Dip includes Green Onions, Avocado, Fresh and Mildly Spiced Herbs, served with Fresh Corn Chips and served with Fresh Salsa

\$65.95

Assorted Sushi

Beautifully arranged display of Hand Rolled Sushi, Cucumber Rolls, California Rolls (Crab and Avocado) and Philadelphia Rolls (Smoked Salmon and Cream Cheese), served with Fresh Ginger, Wasabi and Soy Sauce

\$129.95

Deli Platter

Gourmet Ham, Turkey, Roast Beef, Salami, Provolone, Cheddar and Swiss Cheese, served with a variety of Sliced Breads, American and Dijon Mustard, Mayonnaise, Lettuce and Tomato

\$104.95

Assorted Mini Sandwiches

An assortment of freshly made Mini Sandwiches to include Ham, Turkey and Roast Beef. Served on Dinner Rolls with Shredded Lettuce and a variety of Cheeses, Sliced Tomato, American and Dijon Mustard and Mayonnaise

\$97.95

Mini Croissant Salad Sandwiches

Assortment of freshly made Mini Croissant Sandwiches Choice of One: Egg Salad, Chicken Salad and Tuna Salad

\$80.95

Deluxe Condiment Tray

Includes the Works: Sliced Purple Onions, Dill Pickle Spears, Olives and Pepperoncinis

\$25.95

Potato Chips

Individually Bagged

\$25.95

Homemade Gourmet Salads

Choose from Red Skinned Potato Salad, Vinaigrette Pasta Salad with Shrimp, Dill Tortellini Salad, Kiwi Mandarin Salad, Broccoli Salad, Greek Salad, Spring Salad, Greek Pasta Salad, Roasted Pear Salad, Field Green Salad, Baby Spinach Salad with Fresh Strawberries or Chinese Chicken Salad

\$70.95

Caesar Salad

Crisp Romaine Lettuce, Asiago Cheese and Croutons tossed in a Creamy Caesar Dressing

\$54.95

Teriyaki Chicken Skewers

Skewered Chicken in Teriyaki Sauce and served Hot

\$85.95

Chicken Sate Brochettes

Skewered Chicken Tenders Marinated in Savory Curry and served with a Peanut Sauce

\$85.95

Turkey Mignon

Tender Pieces of Turkey Breast wrapped in Bacon and Threaded on Skewers

\$85.95

Swedish Meatballs

Meatballs with a Mushroom Demi Glaze

\$75.95

Assorted Homemade Warmed Dips

Choose from the following... Served with a variety of Specialty Crackers and Freshly Baked Baguettes

\$85.95

Crab Dip

Blend of Crab, Cream Cheese, Scallions and Herbs

Mesquite Chicken Dip

Blend of Mesquite Chicken, Cream Cheese, Smoked Mozzarella and Diced Vegetables

Spinach & Artichoke Dip

Blend of Artichoke Hearts, Cream Cheese and Parmesan Cheese

Roma Tomato Bruschetta

Served on Toasted Baguettes

\$85.95

Spicy Chicken Wings

Served with a Blue Cheese Dressing and garnished with Celery Sticks

\$80.95

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Delivery Charge \$75.00

Certain items require one week advance notice

Warm Buffets

(25 Person Minimum)

Chicken Bar

Champagne or Herb Chicken Breast, Rosemary Red Skinned Potatoes or Twice Baked Potatoes, Vegetable Medley with Rolls and Butter

\$17.95

Taco Bar

Beef and Chicken, Black Beans, Mexican Rice, Lettuce, Tomato, Cheese, Sour Cream, Salsa, Cilantro, Guacamole and Warm Flour Tortillas

\$17.95

Enchilada Bar

*Choice of Chicken or Cheese Enchiladas
Mexican Caesar Salad, Black Beans, Mexican Rice and Sour Cream*

\$17.95

Mashed Potato Martini Bar

Garlic and Chive Mashed Potatoes with a Mushroom Demi Glaze, Caramelized Onions, Smoked Gouda, Bacon Bits, Green Onions and Sour Cream in Plastic Martini Glass

\$15.95

Pasta Bar

Gemelli Pasta with Creamy Pesto, Marinara, Diced Chicken, Grated Asiago, Fresh Basil, Diced Tomatoes, Diced Vegetables, Salad with Rolls and Butter

\$17.95

Lasagna Buffet

Includes Caesar Salad with Rolls and Butter

\$17.95

BBQ Buffet

Bone-in BBQ Chicken and choice of Sliced Premium Beef in BBQ sauce or Pulled Pork in BBQ sauce, Baked Beans, Potato Salad and Potato Chips

\$18.95

Disposable Chafers at \$20.00

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Delivery Fees will vary depending on the area

Corporate Breakfast

Choice #1

Scrambled Eggs with Cheese, served with Sausage Links and Blueberry Bread Pudding

Choice #2

Sausage and Fennel Pie or Vegetarian Quiche, served with O'Brien Potatoes and Fresh Fruit with Sweet Yogurt for Dipping

Choice #3

Beef Machaca, Chicken Machaca or Vegetable Machaca, served with Warm Tortillas, Salsa, Chili Relleno Casserole and Cinnamon Chips

Choice #4

Smoked Salmon served with Mini Bagels, Sliced Tomato and Cucumbers, Morning Pastries served with Butter, Jams and Cream Cheese, Individual Cereals, Yogurts and Fresh Fruit and Strawberries

Choice #5

Breakfast Burrito Bar with Scrambled Eggs, Butter Grilled Potatoes, Cheddar Cheese and Bacon, served with Salsa, Refried Beans and Tortillas

Beverages

(See Continental Breakfast Menu)

Disposable Chafers \$20.00

\$14.95 per Person

25 Person Minimum for Delivery

Boxed Lunches

(Minimum of 12 Lunches of each type)

Salads

Seafood Louis Salad

Gourmet Greens topped with Chilled Shrimp or Grilled Ahi, Hard Boiled Egg, Tomato Wedges and Cucumber Strips with your choice of Dressing, served with a Fresh Artisan Roll with Butter, Whole Fruit Selection and Moist Carrot Cake

Grilled Mexican Chicken Salad

Gourmet Greens topped with Grilled Chicken, Guacamole, Sour Cream, Salsa and a Creamy Cilantro Dressing, served with a Fresh Artisan Roll with Butter, Whole Fruit Selection and a Creamy Éclair

Chicken Caesar Salad

Romaine Lettuce with Grilled Chicken Breast, Croutons, Asiago Cheese and Creamy Caesar Dressing, served with a Fresh Artisan Roll with Butter, Whole Fruit Selection and a Chocolate Chip Cookie

Cobb Salad

Romaine Lettuce with Turkey, Bacon, Hard Boiled Egg, Avocado, Crumbled Blue Cheese, Diced Tomato and our Housemade Balsamic Dressing, served with a Fresh Artisan Roll with Butter, Whole Fruit Selection and a Chocolate Chip Cookie

Oriental Chicken or Salmon Salad

Romaine Lettuce, Purple Cabbage, Sugar Snap Peas, Crispy Wonton Strips, Toasted Almonds, Sesame Seeds and a Sweet Ginger Sesame Dressing, served with a Fresh Artisan Roll with Butter, Whole Fruit Selection and a Chocolate Chip Cookie
(Upgrade to Salmon for additional \$2.50 or add Rainbow Roll for an additional \$10.50)

\$14.95 Per Person

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Delivery Charge \$75.00

Sandwiches

Turkey and Avocado Sandwich

Buttery Croissant with Turkey, Avocado, Tomato, Jack Cheese and a Pesto Spread Served with Broccoli Bow Tie Pasta Salad with Pesto, Grilled Vegetable Salad, Chips and a Brownie Iced with Chocolate Frosting

Roast Sirloin Sandwich

*Roast Beef and Smoked Gouda Cheese on a Baguette with Lettuce and Horseradish Aioli
Served with Red Skinned Potato Salad, Marinated Green Bean Salad, Chips and Cheesecake on
a Stick*

Triple Decker Club Sandwich

*White Bread Layered with Turkey, Bacon, Tomato and Lettuce
Served with Red Skinned Potato Salad, Grilled Vegetable Salad, Chips and a Creamy Éclair*

Focaccia Sandwich

*Grilled Portobello Mushroom or Grilled Chicken Breast, Fresh Mozzarella, Tomato and a Sweet
Basil Spread
Served with Broccoli Bowtie Pasta Salad with Pesto, Grilled Vegetable Salad, Chips and a
Brownie Iced with Chocolate Frosting*

Zesty Wraps

*Seasoned Beef or Chicken wrapped in Colorful Tortillas with Jack Cheese, Baby Spinach,
Tomato and a Chipotle Spread
Served with Black Bean and Roasted Corn Pepper Salad, Chips and Salsa and Cheesecake on a
Stick*

Entrée Options

Sliced Italian Stuffed Chicken Breast

*Served with Caesar Salad, Broccoli Bowtie Pasta Salad with Pesto, Chips and a Fresh Artisan
Roll with Butter and a Creamy Éclair
(Add \$3.00 per person)*

Sliced Tenderloin

*Served with Roasted Pear Salad, Red Skinned Potato Salad, Chips and Cheesecake on a Stick
(Add \$3.00 per person)*

\$16.95 Plus CA Sales Tax

#12-50 Lunches: Choice of Two Selections

#50-100 Lunches: Choice of Three Selections

#100 Plus Lunches: Choice of Four Selections

Plastic and Paper Goods

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Delivery Charge \$75.00

Morning Starters

(Serves 25 Guests)

Assorted Croissants, Mini Danishes, Breakfast Napoleons and Muffins

Served with Butter and a variety of Jellies

\$65.95

Assorted Gourmet Bagels

Assorted Mini Bagels served with Lox, Red Onions, Sliced Tomatoes and Capers

\$75.95

Sausage and Fennel Pie

\$80.95

Spinach or Ham Quiche

\$89.95

Chile Relleno Casserole

\$80.95

Butter Grilled Breakfast Potatoes

With Caramelized Onions and Sweet Peppers

\$60.95

Cherry Pecan or Cranberry Bread Pudding

\$70.95

Seasonal Fresh Fruit Platter

A delicious assortment of Sliced Fruits served with a Strawberry Yogurt Dipping Sauce

\$65.95

***Chocolate Fudge Dipping Sauce \$12.50**

Individual Yogurts

\$2.75

Plus Service Charge (18%) & CA State Sales Tax

Plus 4% event assessment Fee

Delivery Charge \$75.00

Desserts

(Serves 25 Guests)

Assorted Freshly Baked Cookies And Iced Brownies

\$94.95

Assorted Mini French Pastries

\$124.95

Cheesecake On A Stick

Drenched in chocolate and rolled in almonds

\$110.95

Plus CA Sales Tax

Beverages

Assorted Sodas and Bottled Waters

\$2.50 Per Person

**Flavored Iced Tea
\$2.50 Per Person**

**Assorted Fruit and Vegetable Juices
\$2.50 Per Person**

**Milk
\$1.75 Each**

Freshly Brewed Regular and Decaffeinated Coffee
Served with Cream, Sugar, Sweeteners, Whipped Cream, Shaved Chocolate and Italian Syrups
\$2.50 Per Person

**Plus Service Charge (18%) & CA State Sales Tax
Plus 4% event assessment Fee
Delivery Charge \$75.00**

Equipment
Plastic Fork, Knife, Spoon, Napkin, Paper Plate & Cup
\$2.75

**Disposable Chafing Dish
\$20.00**

**Tablecloth
\$10.00**

**Pickup Charge for Equipment of \$75.00
Delivery Charge \$75.00**

18% service charge, CA sales tax & 4% event assessment fee applies to all event services and equipment provided.

