

Breakfast

Includes Orange Juice or Apple Juice, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Fresh California Scramble

A true classic! Two fluffy scrambled Eggs with choice of Bacon or Sausage, Breakfast Potatoes, and English Muffin, served with a side of seasonal Fruit

Tahitian Vanilla Egg-Battered French Toast

Thick slices of battered Egg Bread grilled to a golden brown with fresh Strawberries, toasted Walnuts, warm Maple Syrup and whipped Cream

Steak and Eggs

Marinated Charbroiled Sirloin Steak with Scrambled Eggs, Breakfast Potatoes, and a side of seasonal fresh Fruit

Breakfast Wrap

Scrambled Eggs, Potatoes, Bacon, Onions, Roasted Peppers, and Monterrey Jack Cheese wrapped in a large Flour Tortilla with Tomatillo and Chipotle Salsa

Breakfast Buffets

Minimum of 15 people; for groups fewer than 15 people add \$2.00 per person

Buffets replenished for one hour

Includes Choice of Orange Juice, Grapefruit Juice or Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Continental Breakfast Buffet

Classic Breakfast Danish assortment, a variety of fresh Muffins, Tea Breads, and Croissants with assorted Fruit Preserves

California Continental Breakfast

Our most popular breakfast! Classic Breakfast Danish, a variety of fresh Muffins, Tea Breads, Croissants, selection of Fruit Preserves, Strawberry Yogurt and Granola, and sliced fresh Fruit

Healthy Break

This healthy start is a favorite for many! Plain and Strawberry flavored Low-Fat Yogurt with Granola, Bran and Banana Nut Muffins, Hard Boiled Eggs, and fresh sliced Seasonal Fruit

Add to one of our Existing Breakfast Buffets

Scrambled Egg

French Toast

Bacon or Sausage

Hot Oatmeal

Boxed Cereals



Brunch

Minimum of 50 people, for 40-49 people add \$4.00 per person
Replenished for one hour

Mission Bay Brunch

Fresh Orange Juice, Grapefruit Juice and Apple Juice
Assorted Hot Teas, Regular and Decaffeinated Coffee
Breakfast Danishes, Tea Breads, a variety of Muffins,
and buttery Croissants

Sliced fresh Fruit

Au Gratin Potatoes, Seasoned Wild Rice

Bacon and Sausage

Scrambled Eggs, French Toast, Cheese Blintzes

Seasonal Vegetables

Green Garden Salad with a variety of Dressings

Pasta Salad

Choice of:

Chicken Florentine

Seared Airline Chicken Breast with a Sun-dried Tomato Basil Sauce
or

Atlantic Salmon

Hoisin Glazed Salmon topped with a Passion Fruit Salsa
or

Fusilli Primavera

with chopped Tomatoes, Seasonal Vegetables
in a Butter Garlic Sauce

Dessert Station

Everyone's favorites! Assorted Fresh Baked Cookies, Brownies,
Carrot Cake, New York Cheesecake, and Killer Chocolate Cake

Enhance your Brunch Experience

Carving Station with choice of
Honey Glazed Ham, Prime Rib, Roast Beef or Turkey Breast

Omelet Station

Waffle and Pancake Bar



Specialty Break

Minimum of 15 people
 For groups fewer than 15 people - add \$2.00 per person
 Buffets replenished for one hour

The Meeting Planners "All Day" Break Package

Early AM Starter

Choice of our California Continental Breakfast
 or the Healthy Break Breakfast

Morning Refresh Break

Freshly brewed Regular and Decaffeinated Coffee, assorted Hot Teas
 Assorted Soft Drinks and Bottled Water

Afternoon Break

Choose any 2 of the following:

Fresh Baked chocolate chip, Oatmeal Raisin and Peanut Butter cookies
 Individual Bagged Popcorn, Potato Chips and Pretzels
 Whole Fresh Fruit
 Walnut Fudge Brownies
 Tortilla Chips, Salsa and Guacamole
 Trail Mix with Chocolate pieces

More than a Coffee Break

Regular and Decaffeinated Coffee, Hot Tea and Hot Chocolate,
 Flavored Creamers, Chocolate Shavings, Cinnamon,
 Rock Candy Stir Sticks, Whipped Cream, Mini Marshmallows,
 Shortbread Cookies and Biscotti

Baja Break

Create your own Nachos! Tortilla Chips, Salsa Fresca,
 Shredded Cheese, Frijoles, Guacamole and Sour Cream, Fresh Fruit
 and Vegetable Crudités and Cinnamon Churros

Health Nut

Plain and Strawberry Low Fat Yogurt with an assortment of toppings
 including Fresh Berries, Dried Fruits, Nuts, Raisins and Granola,
 Carrot and Zucchini Tea Bread, Oatmeal Raisin Cookies

Movie Snacks

Red and Black Licorice, Chocolate Malt Balls, Gummy Treats, Popcorn,
 Chocolate Covered Raisins, Assorted Candy Bars

Ballpark Break

Soft Pretzels with Mustard, Cracker Jacks, Hot Dogs with Ketchup,
 Mustard and Relish, Salted Peanuts, Potato Chips,
 Assorted Cookies and Brownies

Individual Specialty Breaks include:

Regular and Decaffeinated Coffee, Hot Tea and assorted Soft Drinks

Lunch Salads

Includes Rolls and Butter

Selection of Dessert

See *Lunch Dessert* Selections listing

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

California Fiesta Salad

Spring Mix tossed with Black Beans, shredded Cheese, Tomatoes, Avocados, and sweet Corn with your choice of Achiote Marinade Chicken or Beef

Served with Ranch Dressing

Asian Chicken Salad

Napa Cabbage, Red Bell Peppers, Cucumbers, Carrots, Almonds, and Mandarin Oranges with Roasted Chicken and Rice Noodles, tossed with an Asian Ginger Dressing

Sonoma Chicken Salad

Diced Chicken Salad, Pecans, Celery, Grapes, Poppy Seeds set on top of Bib Lettuce

Thai Steak Salad

Our best salad yet! Charbroiled Sirloin Steak with a Pineapple Ginger Soy Marinade, Snow Peas, Bean Sprouts, Cilantro, Wontons and toasted Almonds served over Mixed Greens and tossed with Thai Peanut Dressing

Caesar Salad

Offering your choice of Grilled Shrimp or Chicken, tossed among crisp Romaine Lettuce with Croutons, Parmesan Cheese Crisp and Caesar Dressing

Halibut Salad

The Dana's Favorite! Mixed Greens garnished with Papaya, Pineapple, Oranges, and Raisins, topped with Coconut Halibut and Honey Mustard Dressing



Lunch Sandwiches

Served with choice of Potato Salad, Cole Slaw, Pasta Salad or Fresh Fruit

Selection of Dessert

See *Lunch Dessert Selections* listing

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

C O L D S A N D W I C H E S

California Chicken Pita

Sliced Chicken Breast, Avocado, Tomato,
Red Onions and Crumbled Feta with Lemon Aioli
tucked inside a Pita Pocket

Roast Beef Sandwich

Sliced slow roasted Beef and Fontina Cheese
topped with Roasted Garlic Balsamic Vinaigrette
and served on a French Roll

Club Sandwich

Triangles of Golden Toast piled high with
layers of Oven Roasted Turkey, Honey Baked Ham,
Hickory Smoked Bacon, American Cheese,
Lettuce and Tomato

Vegetable Wrap

Spinach Wrap with Chilled Roasted Vegetables,
Romaine lettuce, Feta cheese
and Pesto Mayonnaise

Box Lunches (minimum order of 30)

Your choice of any Cold Sandwich
accompanied with Potato Chips,
Whole Fruit, Cookie and a Soft Drink
Add \$4.00 per person





HOT SANDWICHES

Santa Fe Chicken
Charbroiled Breast of Chicken, grilled
Anaheim Chile, fresh Tomato, Lettuce and
Avocado with Jack Cheese and Chipotle Mayonnaise
served on a French Roll

Thai Steak Wrap
Grilled Sirloin Steak, Jasmine Rice, Cabbage,
Cilantro, and Onions, with an Asian Barbecue Sauce
wrapped in a Garlic Herb Tortilla

Cheesesteak
Thinly shaved Roast Rib-Eye layered with
Cheese and Caramelized Onions

Portobello Mushroom
Marinated Portobello Mushroom with
Roasted Red Bell Pepper, Alfalfa Sprout
and melted Mozzarella Cheese

Cheeseburger
An American Classic! 1/2 lb Burger
made with 100% Angus Beef topped with
melted Cheddar Cheese, Lettuce, Tomato
and Onions on a Sesame Seed Bun

Turkey and Veggie burger options available





Lunch Entrees

Entrees include choice of California Mixed Green Salad with Citrus Vinaigrette or Honey Mustard Dressings, or Caesar Salad Rolls and Butter

Choice of Red Skinned Mashed Potatoes, Seasoned Wild Rice or Roasted Rosemary Potatoes

Selection of Dessert

See *Lunch Dessert* Selections listing

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Citrus Herb Salmon

Fresh Salmon baked with Citrus Fruits and fresh Herbs

Chicken Marsala

Seared Chicken Breast served with a Marsala Cream Sauce and topped with Wild Forest Mushrooms

Lemon Herb Stuffed Chicken

Baked Chicken Breast rolled around a savory Lemon Herb Stuffing and topped with a light Cream Sauce

Chicken and Spinach Farfalle

Chicken Breast and Spinach tossed with Bowtie Pasta and Sun Dried Tomato Sauce

Fish Tacos

White Fish, shredded Cabbage, Jack and Cheddar Cheese with a Yogurt Dressing, Pica de Gallo and Corn Tortillas served with Rice and Beans

Petite Filet Mignon

A petite cut of Angus Beef prepared to perfection, topped with Peppercorn Mustard Sauce

Herbed Halibut

Seared and seasoned Halibut served with a White Wine Caper Sauce

Wild Mushroom and Asparagus Risotto

A creamy Italian Rice dish flavored with Parmesan and Asiago Cheese



Lunch Buffet

Minimum of 40 people; for 30 – 39 people, add \$2.00 per person

Replenished for one hour

Includes Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Riviera Buffet

California Mixed Green Salad with Citrus Vinaigrette or Honey Mustard Dressings,
Pasta and Fruit Salad
Rolls and Butter

Choice of Two:

Atlantic Salmon

Roasted Salmon with Hoisin Glaze and Passion Fruit Sauce

Chicken Florentine

Seared Airline Chicken Breast with Sun Dried Tomato Basil Sauce

Herb Chicken Scaloppine

Oven Roasted Chicken Breast flavored with Herbs de Provence

Skirt Steak

Sliced Skirt Steak with Demi Glaze

Three Cheese Macaroni

Asiago, Fontina and Manchego cheese garnished
with Basil and diced Roma Tomatoes

Seasoned Wild Rice and Red Skinned Mashed Potatoes

Chef's Choice of Seasonal Vegetables

Choice of two Desserts

See *Lunch Dessert* Selections listing

Selected buffet items offered with Carver at \$95.00

Deli Buffet

Choice of Two:

California Mixed Green Salad with Citrus Vinaigrette or Honey Mustard Dressings
Caesar Salad
Pasta Salad
Fresh Fruit Display

Sliced Deli Meats to include:

Sliced Roast Beef, Oven Roasted Turkey and
Hickory Smoked Ham

Sliced Deli Cheese to include:

Swiss, Fontina and Pepper Jack

Assorted Breads and Rolls with a variety of Condiments

Fresh Tomatoes, Lettuce, Pickles, Pepperoncinis, and sliced Onions

Fresh Baked Cookies and Walnut Brownies



Mexican Fiesta Buffet

Garden Green with Roasted Corn and Napales with Cilantro Vinaigrette and Chipotle Ranch Dressings
Pico de Gallo Fruit Salad

Choice of Two:

Steak Ranchero

Sliced Sirloin grilled with Peppers, Onions, Tomatoes, and Cilantro in our fresh Tomato Sauce

Chicken Fajitas

Breast of Chicken sautéed with fresh Tomatoes, Onions and Peppers

Sea Bass del Norte

Fresh Pan seared Sea Bass with Corn and Black Bean Relish

Cheese Enchiladas

Traditional Enchilada filled with Cheddar and Monterey Jack Cheese

Spanish Rice and Charro Beans

Corn and Flour Tortillas

Flan and Churros

Lunch Desserts

Cheesecake Selections

New York Cheesecake

Raspberry Swirl

White Chocolate

Chocolate Pecan Crunch

Gourmet Cakes

Carrot Cake

Chocolate Fantasy

Lemon Raspberry

Tiramisu – Classic Italian dessert. Kahlua, chocolate mousse and Tiramisu cream

Tres Leche – Amazingly light, moist and sweet Butter Cake soaked in three kinds of Milk and topped with a whipped Frosting

Specialty Mousse

Chocolate Mousse Cup

Raspberry Mousse Cup

Mocha Mousse Cup

Chocolate Raspberry Mousse Cup

Tortes and Tarts

Lemon Tart

Key Lime Tart

Fresh Fruit Tart

Apple Torte

Linzer Torte – An Austrian specialty combining raspberry marmalade with hazelnuts in a chocolate crust



Dinner

Entrees include choice of California Mixed Green Salad with Citrus Vinaigrette or Honey Mustard Dressings or Caesar Salad Rolls and Butter

Choice of Garlic Mashed Potatoes, Seasoned Wild Rice or Roasted Rosemary Potatoes

Selection of Dessert

See *Dinner Dessert* Selection listing

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Potato Crusted Salmon

Salmon in Potato Crust with Fresh Herb Butter Sauce

Halibut Macadamia

Macadamia Nut crusted Halibut with Pineapple Brule

Sea Bass

Herb Lemon crusted Sea Bass with Porchini Mushroom Sauce

Stuffed Chicken Florentine

Chicken Breast stuffed with Spinach, Basil, Pine Nuts and Feta Cheese and topped with a Roasted Red Pepper Butter Sauce

Rosemary Chicken

Airline Chicken Breast flavored with fresh Rosemary and Herbs

Filet Mignon

A cut of Angus Beef topped with Port Wine Bordelaise

Chicken and Filet of Beef

Seared Filet Mignon and Boneless Chicken Breast with Port Wine Jus Lie

Trio of Chicken, Beef and Salmon

Chicken Breast, Beef Tenderloin and Salmon with Pistachio Beurre Blanc and Madeira Sauce

Portobello Wellington

A tender Portobello Mushroom with Onion, Garlic, Roasted Red Pepper and Goat Cheese baked in a Puff Pastry

Penne Pasta with Seasoned Sausage

Al dente Pasta tossed with seasoned Italian Sausage, Paprika, Basil and a light Cream Sauce



Dinner Buffet

Minimum of 40 people; for 25-39 people, add \$2.00 per person
Replenished for one hour
Includes Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee
and Hot Tea

The Dana Buffet

California Mixed Green Salad with Citrus Vinaigrette or Honey Mustard Dressings,
Artichoke and Hearts of Palm Salad
Rolls and Butter

Choice of two entrees:

Roast Pork Loin

Lean and tender Roasted Pork Loin served with
Red Wine and Currant Reduction Sauce

Halibut

Pan Seared Halibut with Lemon Caper Beurre Blanc

Rosemary Chicken

Airline Chicken roasted with Rosemary Garlic Herb Sauce

Top Sirloin

A choice cut of Sirloin Steak topped with a Peppercorn Sauce

Salmon

Grilled Salmon with Roasted Corn and Lemon Thyme Sauce

Mango Chicken

Marinated Chicken Breast topped with a Mango Pineapple Salsa

Creamy Pesto Pasta

Penne Pasta tossed with a Creamy Pesto Sauce

Seasoned Wild Rice and Red Skinned Mashed Potatoes
Chef's Choice of Seasonal Vegetables

Choice of two Desserts
see *Dinner Dessert* Selection listing

Selected buffet items offered with Carver at \$95.00



Theme Buffets

Minimum of 40 people; 30-39 people, add \$4.00 per person

Replenished for one hour

Includes Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Blazin' Trails

Choice of Two

Red Potato Salad

Cole Slaw

Fresh Corn and Bell Pepper Salad

Tumbleweed Salad with Bacon Ranch Dressing

Choice of Two Entrees

BBQ Flat Iron Steak

Marinated in a Honey BBQ Sauce

Whiskey Chicken

Sautéed Chicken in a sweet and savory Whiskey Sauce

Roast Loin of Pork

Lean and tender Roasted Pork Loin topped with an Apple-Walnut Sauce

Roast Beef Au Jus

Slow roasted Top Round of Beef sliced and served with natural juices

Skillet Potatoes

Baked Beans

Corn Bread and Honey Butter

Apple Cobbler and Bread Pudding

Italian

Choice of Two

Caesar Salad

Antipasto Salad

Tomato and Mozzarella Salad

Choice of Two Entrees

Lasagna

Layers of zesty-seasoned ground Beef and Tomatoes, tender Pasta, and creamy Ricotta Cheese

Penne all'Arrabiata

Tube Pasta with Spicy fresh Tomato Sauce

Balsamic Chicken

Chicken breast sautéed with Garlic, Bell Peppers & Balsamic Vinegar

Margherita Pizza

Mozzarella, Oregano, fresh Basil, Tomato Sauce

Salmon

Fresh Salmon filet sautéed with black Olives, Capers, fresh chopped Tomatoes, Garlic & White Wine

Rosemary Red Potatoes, Mushroom Risotto

Eggplant Milanese

Garlic Bread

Tiramisu and Cappuccino Cake

Selected buffet items offered with Carver at \$95.00

Theme décor available at an additional charge



Polynesian Luau

Fresh Bay Shrimp Salad
Green Garden Salad with Honey Mustard Dressing

Choice of Two Entrees

Teriyaki Chicken

Chicken Breast charbroiled with Teriyaki Sauce

Halibut Macadamia

Fresh Northern Halibut seared in a Macadamia Nut Crust, finished with
Citrus Teriyaki Orange Glaze and Cilantro

Orange Glazed Pork Loin

Lean and tender roasted Pork Loin marinated with an Orange Glaze Sauce

Sesame Chicken

Chicken Breast marinated in Soy Sauce and topped with Sesame Seeds

Ginger Beef

Tender sliced Beef sautéed with a Ginger Sauce

Pineapple Rice

Stir Fried Vegetables

Sweet Bread with Butter

Hawaiian Sponge Cake and Chocolate Fantasy Cake

Mexican Fiesta

Tri Color Tortilla Chips with Guacamole and Salsa
Corn and Crab Salad
Garden Green Salad with Roasted Corn and Cilantro Vinaigrette
and Chipotle Ranch Dressings

Choice of Two Entrees

Chipotle Glazed Salmon

Topped with Mango Salsa

Carne Asada

Prime Sirloin marinated with Fresh Herbs and Garlic

Tomatillo Chicken

Roasted Chicken sautéed with fresh Cilantro and Tomatillo Sauce

Sea Bass del Norte

Fresh Pan seared Sea Bass with Corn and Black Bean Relish

Cheese Enchiladas

Traditional Enchilada filled with Cheddar and Monterey Jack Cheese,
smothered in a Red Sauce

Spanish Rice and Black Beans

Warm Tortillas and Butter

Churros and Flan

Selected buffet items offered with Carver at \$95.00
Theme décor available at an additional charge



Station Buffets

Minimum of 40 people
 39 – 30 people, add \$3.00 per person
 Replenished for one hour, set for two hours

Minimum of 3 stations

Mission Bay Starter

A combination of our classics! Imported and Domestic Cheeses with assorted Crackers, Sliced Fresh Fruit display with Yogurt Dipping Sauce, Creamy Spinach and Artichoke Dip with Toasted Baguettes, Fresh Vegetable Crudite with Ranch and Blue Cheese

Martini Mash

Start with Garlic Mashed Potatoes served in a Martini Glass and get creative with any of the following toppings; Sautéed Mushrooms, Apple Wood Bacon, Sweet Butter, fresh Basil, Home-Style Gravy, Goat Cheese, Cheddar Cheese, and Garlic Tomato Shrimp Sauce
 This station requires an attendant at \$95

Baja Taco

Make your own Chicken or Beef Tacos! Soft Flour and Corn Tortillas with Lettuce, Shredded Cheese, Tomatoes, Sour Cream, Cilantro and Onions. Tri-colored Tortilla Chips, Salsa, Guacamole, Black Beans and Spanish Rice

Italian Pasta

Al dente Penne Pasta and Spinach and Cheese Tortellini with a choice of two sauces; Marinara, Pesto, or Sun Dried Tomato Cream and served with Cheesy Garlic Bread
 Add Caesar Salad for an additional \$2.00 per person

Pizza Party

Five Cheese and Tomato; Roasted Eggplant, Spinach and Feta Cheese; and Spicy Italian Sausage Pizza, Bread Sticks, Spicy Chicken Wings and Green Salad with Ranch Dressing

Seafood and Sushi

Everyone's favorite Peel and Eat Shrimp and Stone Crab Claws served with Cocktail and Horseradish Sauce. Spicy Tuna Rolls and California Rolls served with Wasabi, Pickled Ginger and Soy Sauce

Taste of the Mediterranean

Roasted Red Pepper Hummus and Pita Bread, Sun Dried Tomato, Mozzarella and Artichoke Heart Salad, Stuffed Grape Leaves, Chicken Skewers with Cool Minted Yogurt Sauce, Baklava

Asian Flare

Chopped Salad with Sesame Ginger Dressing, Pork Lettuce Wraps, Spring Rolls, Miso Chicken Sauté with Steamed Rice and Fortune Cookies

Tea Time

Finger Sandwiches include: Cucumber, Apricot and Brie Cheese, Turkey and Cranberry, and Salmon and Cream Cheese; Sliced Fresh Fruit and Petit Fours



Carving Station

Choice of two: Roast Sirloin of Beef, Roast Turkey Breast,
Honey Glazed Ham or Prime Rib of Beef
Served with Silver Dollar Rolls and Condiments

Ice Cream Sundae


Chocolate and Vanilla Ice Cream, Hot Fudge and Butterscotch Syrups,
Rainbow and Chocolate Sprinkles, Cookie Crumbs, Peanuts, and M&M's
Maraschino Cherries and Whipped Cream

Bananas Foster

Sliced Bananas sprinkled with Cinnamon and Brown Sugar, flambé with Rum
and served over Vanilla Ice Cream

Dessert Station

A decadent display of Shortbread Cookies, Bite Size Cakes,
Tortes and Dessert favorites!



Desserts

Cheesecake Selections

New York Cheesecake
Raspberry Swirl
White Chocolate
Chocolate Pecan Crunch

Gourmet Cakes

Carrot Cake
Chocolate Fantasy
Lemon Raspberry
Tiramisu – Classic Italian dessert. Kahlua, chocolate mousse
and Tiramisu cream
Tres Leche – Amazingly light, moist and sweet Butter Cake soaked
in three kinds of Milk and topped with a whipped Frosting

Specialty Mousse

Chocolate Mousse Cup
Raspberry Mousse Cup
Mocha Mousse Cup
Chocolate Raspberry Mousse Cup

Tortes and Tarts

Lemon Tart
Key Lime Tart
Fresh Fruit Tart
Apple Torte
Linzer Torte – An Austrian specialty combining raspberry
marmalade with hazelnuts in a chocolate crust



A La Carte Break

Freshly Brewed Regular or Decaffeinated Coffee

Hot Tea

Iced Tea, Lemonade, Fruit Punch

Fresh Orange, Tomato or Grapefruit Juice

Assorted Bottled Fruit Juices

Milk

Soft Drinks

Bottled Water

Assorted Flavored Mineral Water

Granola Bars

Fresh Muffins, Danish or Croissants

Bagels and Cream Cheese

Popcorn

Assorted Boxed Cereals

Chocolate Chip, Oatmeal Raisin and Peanut Cookies

Assorted Candy Bars

Assorted Fruit Yogurt

Fresh Whole Fruit

Fresh Fruit Skewers

Potato Chips or Pretzels

Warm Pretzels with Mustard

Mixed Nuts

Trail Mix (Mixed Nuts, Dried Fruit and Chocolate pieces)

Tortilla Chips, Salsa and Guacamole



Cold Hors d'Oeuvres

Display (serve 50 people)

Fresh Vegetable Crudite with Herb Dipping Sauce

Chilled Grilled Vegetable Platter

Sliced Seasonal Fruit display

Imported and Domestic Cheese display with Assorted Crackers

Roasted Red Pepper Hummus with Pita Triangles

Jumbo Gulf Shrimp Display with Cocktail Sauce

Smoked Salmon with Lemon, Capers Red Onion,
Cream Cheese and Toast Points

Caesar Salad or Green Garden Salad with a variety of Dressing
(add Sliced Chicken Breast)

50 pieces per order

Bruschetta with Sun Dried Tomato Tapanade

Marinated Artichoke Hearts with Boursin Cheese and Strawberry Garnish

Smoked Salmon Mousse in Parmesan Cones

Chicken Salad Canapé

Cherry Tomatoes stuffed with Herbed Cream Cheese

Tea Sandwiches – Cucumber, Apricot and Brie Cheese, Turkey and Cranberry

Deviled Eggs

Bay Shrimp Ceviche on Corn Tortilla Crostini

California Rolls or Spicy Tuna Rolls

Melon Balls with Prosciutto Skewers

Seared Ahi Tuna with Olive Tapanade

Vegetable Spring Roll with Thai Peanut Dipping Sauce

A decadent display of Bite Size Cakes, Tortes and Dessert favorites

White and Dark Chocolate Dipped Strawberries



Hot Hors d'Oeuvres

Spinach and Artichoke Dip served with Garlic Toasted Baguettes
(serve 50 people)

Baked Apricot Brie with Assorted Crackers

Spinach and Arugula Flat Bread

50 pieces per order

Spinach and Fontina Cheese in Puff Pastry
Petite Crab Cakes with Lemon Aioli
Potato Skins topped with Sour Cream and Chives
BBQ Chicken Quesadilla
Lobster Quesadilla
Bacon, Onion, and Swiss Cheese Petite Quiche Lorraine
Grilled Cheese Sandwich and Tomato Soup Shooter
Lamb Brochettes with Cool Mint Yogurt Dip
Hot Steak on Rye Canapé
Chicken Skewers with Chipotle Remoulade
Swordfish Kabob with Ginger Marmalade Glaze
Spinach Stuffed Mushroom Caps
Swedish Meatballs
Scallops with Lemon Custard
Grilled Shrimp on Rosemary Skewer
Mini Beef Wellingtons

Spoon Hors d'Oeuvres

Confit de Canard
Potato Pancake with Caviar and Crème Fraiche
Smoked Salmon Mousse with Mandarin Oranges

Carving Stations

Beef Tenderloin
Roast Airline Turkey Breast
Honey Glazed Ham
Prime Rib

Served with Assorted Rolls and Condiments

Carver required – \$95.00 carver fee

