



## APPETIZER PLATTERS

<b>Meat and Cheese Tray</b> Ham, Turkey, Roast Beef, Cheddar and Swiss with Condiments and sliced baguette	6.00pp
<b>Domestic Cheese Tray</b> - with Crackers	3.95pp
<b>International Style Cheese Display</b> - with Baguette Slices	Market Price
<b>Fresh Seasonal Fruit Display</b>	3.50pp
<b>Fresh Fruit and Domestic Cheese Presentation</b>	5.50pp
<b>Seasonal Vegetables</b> with Dilled Onion Dip	2.95pp
<b>Mini Sandwich Tray</b> - (priced at 2, 3, & 4 per guest)	3.95, 4.95, 5.95pp
<b>Seared Salmon Side Presentation</b> Herb or Cajun, served with Remoulade and Sliced Baguette	Market Price
<b>Jumbo Shrimp</b> - with Lemon Vodka Cocktail Sauce	market price
<b>Casa Grande Spread</b> - with Tortilla Chips	2.95pp
<b>Antipasto Platter</b> With Slice Turkey, Salami, and Prosciutto; Marinated Red Peppers, Olives and Artichoke Salad; Gorgonzola, Fontina and Asiago Cheeses; Cannolini Bean Dip; Baguette Slices	6.60pp
<b>Smoked Salmon Platter</b> with Crème Fraiche, Capers, Onion and Crackers	Market Price
<b>Premier Roasted Meat Platter</b> – Pork Tenderlion with Fig Compote, Top Sirloin Chimichurrie, Lamb Leg with Sundried Tomato Pesto	11.00pp
<b>Tea Sandwiches</b> – Egg Salad, Cucumber, and Turkey, Cream Cheese and Lingonberry	1.25 each



## APPETIZERS CONTINUED

### Canapes

### SALES DOZ

Olive Tapenade on Crostini	18.00
Caramelized Onion, Brie and Jalapeno Jelly on Crostini	20.00
Smoked Salmon and Chive Spread on Crostini	24.00
Dilled Shrimp Spread on Crostini	22.00
Manchego and Fig Compote on Crostini	20.00
Chickpea and Spinach Dip on Bruschetta	14.00
Pulled Pork Adobo on Tortilla Shell	20.00
Blackened Shrimp, slaw and Pico de Gallo on a Tortilla Shell	27.00
Shrimp and Noodle Spoon	29.00
Shrimp, Arugula and Tomato on Bruschetta	29.00
Salami and Sundried Tomato Pesto	28.50
Tomato Avocado Toast on Bruschetta	25.00
Smoked Mozzarella and Tomato on Bruschetta	20.00

### Hot Appetizers

<b>Hand Rolled Meatballs</b> – BBQ, Teriyaki or Mushroom and Sour Cream	16.00
<b>Skewers</b> – Herbed Lemon Chicken, Grilled Marinated Beef, or Shrimp	\$40/45/50
<b>Spanikopita</b> with Tzatziki	24.00
<b>Crab Cakes</b> with Roasted Pepper Aioli	48.00
<b>Salmon Cakes</b> with Fennel Slaw and Basil	39.00
<b>Puff Pastry Pinwheels</b>	\$26.00 per dozen
Caramelized Onion and Gorgonzola; Mushroom, Spinach and Bacon; Cajun Chicken, Red Pepper And Cream Cheese; Sundried Tomato Pesto, Artichoke and Marscapone	
<b>Tartlets</b>	\$24 per dozen
Walnut and Gorgonzola, Broccoli Cheddar, Chevre with Tomato and Herb de Provence, Bacon with Spinach and Swiss Cheese	
<b>Pork Pot stickers</b>	30.00



## HOT APPETIZERS CONTINUED...

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

## CASUAL OCCASIONS

### *Dips and Spreads...priced per guest (includes chips, pita or cracker choice)*

Smoked Salmon	3.00	Spinach and Artichoke	2.50
Dilled Onion	1.50	Casa Grande	2.95
Hummus	1.50	Salsa	1.00
Baba Ghanoush	2.75		
Tapenade	2.75		

### *Sliders (2 per person)*

Pulled Pork	8.00	Brisket	8.00
Crab Cake	11.00	Salmon Cake	10.00
Beef and Cheddar	9.00	Beef, Bacon and Blue Cheese	9.00
Kielbasa with Kraut	7.00		

### *Snacks*

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

### *Entrees*

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

### *Sides(priced per person)*

Molasses Baked Beans	3.00	Twice Baked Potato Casserole	4.00
Garlic Smashed	3.50	Potato Salad	2.50
Coleslaw	1.50	Three Cheese Baked Ziti	4.50
Macaroni and Cheese	4.50		



## CONTINENTAL BREAKFAST - 15 person minimum

### **Menu #1**

Assortment of Danish, Muffins, Scones and Bagels served with Butter, Jellies, and Cream Cheese 4.25

### **Menu #2**

Assortment of Danish, Muffins, Scones and Bagels served with Butter, Jellies and Cream Cheese, and Fresh –Cut Fruit Salad 6.50

### **Menu #3**

Assortment of Danish, Muffins, Scones and Bagels served with Butter, Jellies and Cream Cheese, Fresh-Cut Fruit Salad, Mini Quiche – Choice of Ham and Cheddar, Bacon and Swiss, or Onion, Pepper and Mushroom 8.25

## HOT BREAKFAST BUFFETS - 15 person minimum

### **Boardroom Breakfast**

Cheesy Scrambled Eggs, Home Fried Potatoes, English Muffins with Butter and Jellies, and a choice of either Ham, Crisp Bacon, or Sausage Link 10.95

**Green Chili and Cheddar Frittata** – Baked with Sweet Onions and Tomatoes; served with English Muffins and Home Fried Potatoes 9.95

**Breakfast Quiche** – Mushroom, Onion and Cheddar; or Bacon, Spinach and Swiss Cheese; served with Fruit Salad and Mini Croissants 9.95

**Denver Scrambled Eggs** – with Onions, Peppers and Diced Ham topped with Cheddar Cheese; Home Fried Potatoes, Crisp Bacon, and English Muffins, Butter and Jellies 10.95

**Breakfast Burritos** – Flour Tortillas filled with Cheesy Scrambled Eggs; Ham, Bacon or Sausage served with Salsa, Home Fries and Fruit Salad 10.95

### **BEVERAGES**

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

Assorted Juices \$2.25 each

### **ADDITIONS**

Add Yogurt and Granola 2.95

Add Fresh Fruit Salad 2.25

Add Biscuits and Gravy 2.95



## LUNCH MENU (served till 5pm)

*15 person minimum for any lunch buffet*

<b>Box Lunches</b> – choice of sandwich, one deli salad, two cookies or fresh fruit	<b>\$9.50</b>
<b>Mini Sandwich Buffet</b> – Trays of Assorted Mini Sandwiches at 3 per Guest	
With 1 deli salad, assorted chips and cookie tray	<b>\$10.50</b>
With Soup, Salad and cookie tray	<b>\$10.95</b>
<b>Build Our Own Sandwich</b> – Presentation of Roasted Ham, Turkey Breast and Beef; with Relish Tray, Condiments, and Assorted Cheeses	
Add one deli salad, assorted potato chips and cookies	<b>\$10.95</b>
Add Soup, Salad and cookie tray	<b>\$11.75</b>

## SALAD BARS... 15 person minimum

<b>Chef Salad</b>	<b>\$10.50</b>
Julienne Turkey Breast and Ham; Cheddar and Swiss; with Tomatoes, Cucumber, Egg, Croutons and choice of Dressing. Served with French Bread, Butter and cookie tray	
<b>Cobb Salad</b>	<b>\$11.50</b>
Turkey Breast, Bacon, Avocado, Bleu Cheese, Cucumber, Tomato, Black Olive, Egg, and choice of Dressing. Served with French Bread and Butter, and cookie tray	
<b>Chicken Taco Salad</b>	<b>\$11.50</b>
Chicken Breast grilled and sliced, Tomato, Cheddar Cheese, Black Olives, Green Onion, Guacamole, Salsa, Sour Cream, choice of Dressing, Tortilla Chips, and cookie tray	
<b>Chicken Club Salad</b>	<b>\$11.50</b>
Chicken Breast grilled and sliced, Bacon, Tomato, Cheddar Cheese, Black Olives, Avocado, Mixed Greens with choice of Dressing, French Bread and Butter, and cookie tray	
<b>Mediterranean Chicken Salad</b>	<b>\$12.50</b>
Fresh Romaine Lettuce, Feta Cheese, Kalamata Olives, Red Onion, Pepperoncini, Tomato, Cucumber, and Greek Dressing with Pita Bread and cookie tray	
<b>Garden Vegetable Green Salad</b>	<b>\$10.95</b>
Spinach and Romaine Hearts, Broccoli, Red Pepper, Cucumber, Red Onion, Carrots, Kidney Beans, Cheddar Cheese, Tomatoes, with choice of dressing, French Bread and cookie tray	



## HOT LUNCH BUFFETS- 15 person minimum

- Chicken Fajitas** grilled with Peppers and Onions; served with Mexican Rice, 12.95  
Flour Tortillas, Pico de Gallo, Guacamole, Sour Cream, Garden Green Salad  
with choice of dressings, Chips and Salsa, and Cookie Tray  
\*Substitute Beef for additional \$2,00 per person
- Chicken Teriyaki Stir Fry** with Mushrooms, Broccoli, Peppers and Onions; served with 11.25  
Steamed Rice, Soy Sauce, Grilled Pineapple, Garden Green Salad and choice of dressings,  
Cookie tray  
\*substitute shrimp for extra \$3.00 per person
- Hearty Meat Loaf** 12.50  
served with garlic mashed potatoes, gravy, Garden Green Salad with choice of dressings,  
Rolls and Butter, and cookie tray
- Baked Potato Bar** with turkey Chili, Cheddar Cheese Sauce, Broccoli, Bacon, Grated Cheddar, 10.95  
Sour Cream, Green Onions, Garden Green Salad with choice of Dressings,  
Rolls and Butter, and cookie tray
- Enchiladas** with your choice of Chicken, Cheese, or Beef; baked in Green Chili, 11.95  
Tomatillo Cream Sauce with Mexican Rice, Garden Green Salad with  
Choice of dressings, Chips and Salsa, and cookie tray
- Mexican Buffet-** Seasoned Ground Beef and Chicken, Refried Beans, Mexican Rice, 13.25  
Flour Tortillas, Guacamole, Sour Cream, Chips and Salsa, Olives, Tomatoes,  
Green Onion, Grated Cheese, Garden Salad with choice of dressings,  
and cookie tray
- Chicken Picatta or Marsala** – Breast of Chicken Sauteed with sauce, served 12.95  
with Rice Pilaf and Garden Green Salad with choice of Dressings, sliced baguette and Butter,  
and cookie tray
- Chicken Breast Saute** with Portobello Mushrooms and White Wine Sauce; served with 12.95  
Rice Pilaf, Garden Green Salad with choice of Dressings, sliced baguette and Butter,  
and cookie tray

**UPGRADE TO PETITE DESSERT TRAY...\$1 EXTRA PER PERSON**

**UPGRADE TO PREMIUM PETITE DESSERT TRAY...\$1.95 PER PERSON**

**ADD HOT VEGETABLE DISH TO ANY BUFFET...\$2.00 EXTRA PER PERSON**



## CASSEROLES – 20 Person Minimum

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

<b>Lasagna</b> - Baked with our homemade Beef and Sausage Sauce and layered Cheeses; served with Garlic Bread, Garden Green Salad with choice of dressings, and Petite Desserts	12.50
<b>Baked Ziti</b> – Baked with our homemade Meat Sauce, Mozzarella, Parmesan and Ricotta; Garlic Bread, Garden Green Salad with choice of dressing, and Petite Desserts	12.25
<b>Chicken Alfredo Bake</b> – Grilled Chicken with Penne Pasta and Parmesan Garlic Cream Sauce; served with Caesar Salad, Rolls and Butter, and Petite Desserts	11.95

## HOT DINNER ENTREES- 15 PERSON MINIMUM

*All Entrees are subject to Market Pricing and Seasonal Availability*

**Chicken Breast au Natural with a choice of Sauces:**

Lemon Caper, Mushroom and Wine, Fresh Tomato

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

Lemon Caper, Mushroom and Wine, Fresh Tomato

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

**Choice Top Sirloin** Char Broiled and Sliced with Chimichurrie Sauce

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

**Choice Prime Rib au Jus** with Horseradish

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

**Salmon Filet** Grilled with Saffron Lemon Sauce

**Albacore Tuna** with Cilantro Lime Butter

**Halibut Filet** with Shallots and Mushrooms

**Grilled Gulf Shrimp** with Garlic and Roasted Pepper

**Pork Tenderloin** Grilled with Raspberry Chipotle Glaze

**Crispy Duck Breast** with Ginger Glaze



## ITALIAN DINNER...market pricing

**Cheese Display** including Asiago, Fontina and Gorgonzola Cheese

**Parmesan Stuffed Mushrooms**

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

**Spinach, Tomato, Raisin and Pine Nut Salad**

**Romaine with Asparagus Salad, Gorgonzola and Lemon Dressing**

**Choice of Pasta:** Penne, Orchiotta, or Spiroli

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

**Entrees** - Select Two Entrées.

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

**Accompaniments**

**Broccoli with Olives Parmesan**

**Roasted Market Vegetables**

## Mediterranean Buffet ~ Pricing based upon Market Availability

**Traditional Dolma Platter**

**Hummus and Pita Chips**

**Tabouli** with Tomato, Cucumber, Lemon, Olive Oil Garlic and Herbs

**Greek Salad** of Romaine, Feta, Olives, Cucumber, Red Onion and Tomato

**Fresh Grilled Salmon Filet** with Saffron Lemon Sauce

**Lemon Chicken Skewers** Marinated and Grilled

**Greek Rice Pilaf**

**Garlic Green Beans**





## MEXICAN DINNER...Market Price

*Tortilla chips with fresh guacamole, salsa*  
*Mexican Caesar Salad*

*Chicken Enchiladas in Green Chili Sauce*  
*Beef Fajitas with Peppers, Onions, Guacamole, pico de gallo, shredded cheese and Lime*

*Mexican Rice*  
*Charo Beans*