



## APPETIZER PLATTERS

***Meat and Cheese Tray***

Ham, Turkey, Roast Beef, Cheddar and Swiss with Condiments and sliced baguette

***Domestic Cheese Tray*** - with Crackers

***International Style Cheese Display*** - with Baguette Slices

***Fresh Seasonal Fruit Display***

***Fresh Fruit and Domestic Cheese Presentation***

***Seasonal Vegetables*** with Dilled Onion Dip

***Mini Sandwich Tray***- (priced at 2, 3, & 4 per guest)

***Seared Salmon Side Presentation***

Herb or Cajun, served with Remoulade and Sliced Baguette

***Jumbo Shrimp*** - with Lemon Vodka Cocktail Sauce

***Casa Grande Spread*** - with Tortilla Chips

***Smoked Salmon Platter*** with Crème Fraiche, Capers, Onion and Crackers

***Premier Roasted Meat Platter*** – Pork Tenderloin with Fig Compote,

Top Sirloin Chimichurrie, Lamb Leg with Sundried Tomato Pesto

***Tea Sandwiches*** – Egg Salad, Cucumber, and Turkey, Cream Cheese and Lingonberry

## APPETIZERS CONTINUED



## Canapes

Olive Tapenade on Crostini

Caramelized Onion, Brie and Jalapeno Jelly on Crostini

Smoked Salmon and Chive Spread on Crostini

Dilled Shrimp Spread on Crostini

Manchego and Fig Compote on Crostini

Pulled Pork Adobo on Tortilla Shell

Blackened Shrimp, slaw and Pico de Gallo on a Tortilla Shell

Shrimp, Arugula and Tomato on Bruschetta

Antipasto Pick of salami, cheese, kalamata olive

Tomato Avocado Toast on Bruschetta

Smoked Mozzarella and Tomato on Bruschetta

## Hot Appetizers

**Hand Rolled Meatballs** – BBQ, Teriyaki or Mushroom and Sour Cream

**Skewers** – Herbed Lemon Chicken, Grilled Marinated Beef, or Shrimp

**Spanakopita** with Tzatziki

**Crab Cakes** with Roasted Pepper Aioli

**Salmon Cakes** with Fennel Slaw and Basil

**Puff Pastry Pinwheels**

Caramelized Onion and Gorgonzola; Mushroom, Spinach and Bacon;  
Sundried Tomato Pesto and Artichoke

**Tartlets**

Walnut and Gorgonzola, Broccoli Cheddar, Chevre with Tomato and Herb de Provence,  
Bacon with Spinach and Swiss Cheese

## HOT APPETIZERS CONTINUED...

**Vegetable Egg Rolls**

**Thai Marinated Pork Ribs**

**Parmesan Bacon Stuffed Mushrooms**



## CASUAL OCCASIONS

### ***Dips and Spreads... includes chips, pita or cracker choice***

Smoked Salmon	Spinach and Artichoke
Dilled Onion	Casa Grande
Hummus	Salsa
Baba Ghanoush	
Tapenade	

### ***Sliders (2 per person)***

Pulled Pork	Brisket
Crab Cake	Salmon Cake
Beef and Cheddar	Beef, Bacon and Blue Cheese
Kielbasa with Kraut	

### ***Snacks (portion size is 3 per person)***

Buffalo Chicken Wings	Bacon Wrapped Kielbasa Bites
BBQ Chicken Wings	BBQ Meatballs

### ***Sides Options***

Molasses Baked Beans	Twice Baked Potato Casserole
Garlic Smashed Potato	Potato Salad
Coleslaw	Three Cheese Baked Ziti

## CONTINENTAL BREAKFAST - 15 person minimum

### ***Menu #1***

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

### ***Menu #2***



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

### **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

## 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

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

**Breakfast Quiche** – Deep Dish Quich with choice of Mushroom, Onion and Cheddar; or Bacon, Spinach and Swiss Cheese; served with Fruit Salad and Mini Croissants

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

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

### **BEVERAGES**

Coffee with Cream and Sugar **\$30.00 per air pot (serves 10-12 guests)- must be served by a server (no self-service allowed)**

Assorted Juices **\$3.50 each**

### **ADDITIONS**

Add Yogurt and Granola

Add Fresh Fruit Salad

Add Biscuits and Gravy

## LUNCH MENU (served until 4pm)

*20 person minimum for any lunch buffet*

**Sandwich Box Lunches** – choice of sandwich, bag of chips, two cookies

**Mini Sandwich Buffet** – Trays of Assorted Mini Sandwiches at 3 per Guest

With 1 deli salad or assorted chips and cookie tray

With Soup, chips and cookie tray



**Build Our Own Sandwich** – Presentation of Roasted Ham,  
Turkey Breast and Beef; with Relish Tray, Condiments,  
and Assorted Cheeses  
Add one deli salad or assorted potato chips and cookies  
Add Soup, chips and cookie tray

## SALAD BARS...20 person minimum (individually packaged for social distancing)

### **Chef Salad**

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

### **Cobb Salad**

Turkey Breast, Bacon, Avocado, Bleu Cheese, Cucumber, Tomato,  
Black Olive, Egg, and choice of Dressing. Served with French Bread and  
Butter, and cookie tray

### **Chicken Taco Salad**

Chicken Breast grilled and sliced, Tomato, Cheddar Cheese, Black Olives,  
Green Onion, Guacamole, Salsa, Sour Cream, choice of Dressing,  
Tortilla Chips, and cookie tray

### **Chicken Club Salad**

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

### **Mediterranean Chicken Salad**

Fresh Romaine Lettuce, Feta Cheese, Kalamata Olives, Red Onion,  
Pepperoncini, Tomato, Cucumber, and Greek Dressing with Pita Bread  
and cookie tray

### **Garden Vegetable Green Salad**

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- 20 person minimum

**Chicken Fajitas** grilled with Peppers and Onions; served with Mexican Rice,  
Flour Tortillas, Pico de Gallo, Guacamole, Sour Cream, Garden Green Salad  
with choice of dressings, Chips and Salsa, and Cookie Tray

\*Substitute Beef for additional \$2,00 per person

**Chicken Teriyaki Stir Fry** with Mushrooms, Broccoli, Peppers and Onions; served with



Steamed Rice, Soy Sauce, Grilled Pineapple, Garden Green Salad and choice of dressings,  
Cookie tray

\*substitute shrimp for extra \$3.00 per person

### **Hearty Meat Loaf**

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,  
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,  
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,  
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  
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  
Rice Pilaf, Garden Green Salad with choice of Dressings, sliced baguette and Butter,  
and cookie tray

**UPGRADE TO PETITE DESSERT TRAY...\$1.50 EXTRA PER PERSON**

**UPGRADE TO PREMIUM PETITE DESSERT TRAY...\$2.50 PER PERSON**

**ADD HOT VEGETABLE DISH TO ANY BUFFET...\$3.00 EXTRA PER PERSON**

## CASSEROLES ~ 20 Person Minimum

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

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



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

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

## HOT DINNER ENTREES- 20 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 depending on selections

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

**Parmesan Stuffed Mushrooms**

**Salad: Choose one option**

Spinach, Tomato, Raisin and Pine Nut Salad



Romaine with Asparagus Salad, Gorgonzola and Lemon Dressing

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

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

**Entrees** - Select one or two entrees.

- **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**

**Vegetable: Choose one option**

**Broccoli with Parmesan**

**Roasted Seasonal Vegetables**

## Mediterranean Buffet – Pricing based upon Market Availability

**Traditional Dolma Platter**

**Hummus and Grilled Pita**

**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 layered dip, salsa**

**Mexican Caesar Salad**

**Chicken or Vegetarian Enchiladas in Green Chili Sauce**

**Beef Fajitas with Peppers, Onions, Guacamole, pico de gallo, shredded cheese and Lime**





***Mexican Rice***  
***Charro Beans***