



### SPECIAL EVENT CATERING MENU

#### Taco Cart Buffet

Choice of marinated beef or chicken asada or carnitas in soft shells and Cheese quesadillas with red and green sauce, guacamole, cheese, cilantro, onions, and fresh limes. Served with Spanish rice and beans

One or Two Meat Choices

Add Mexican Caesar salad for additional charge of \$2.00 per person

Wine Margaritas: \$8.00 per person

#### Pasta Buffet

Served with Chardonnay or Caesar Salad, fresh baked bread and butter

Choose from our Signature Pasta below:

Penne pasta with roasted vegetables

Classic Alfredo

Cheese or Spinach Tortellini

Three cheese Ravioli

Classic Lasagna

Vegetarian Options

Add chicken \$3.00 extra per person, Italian Sausage \$5.00 extra person or Shrimp \$7.00 extra per person

## Chicken Entrees

Served with Chardonnay Salad, fresh baked bread and butter

### **Chicken Piccata**

Sautéed with shallots and capers finished with a lemon caper sauce

### **Chicken Florentine**

Chicken breast stuffed with spinach, ricotta cheese and Beurre Blanc Sauce

### **Chicken Marsala**

Roasted breast of chicken sautéed with onions mushrooms and fresh herbs

## Beef Entrees

Served with Chardonnay Salad, fresh baked bread and butter

### **Grilled Tri Tip**

Marinated in red wine, onions, garlic and fresh herbs topped with rosemary scented beef Demi-glaze

### **Rib Eye Steak**

Grilled to perfection topped with Shitake mushrooms and English brown sauce

### **Slow Roasted Prime Rib**

Tender prime rib au jus traditional horse radish sauce

Priced at Market Value per person

## Seafood Entrees

Served with Chardonnay Salad, fresh baked bread and butter

### **Grilled Atlantic Salmon**

Marinated in white wine, lemon juice, mint and fresh herbs topped with mango citrus sauce

### **Fresh Baked Bass**

Marinated 8 hours in savory wine, garlic olive oil and fresh herbs baked to golden brown drizzled with caper sauce

## Accompaniment

Mashed Potatoes

Au Gratin Garlic Mashed Potatoes

Fingerling Potatoes

Rice Pilaf

Tuscan Herb Rice

Wild Rice Pilaf

Seasonal Roasted Vegetables

Wine Country Vegetables

Baby Carrots

Fresh Asparagus Spears (seasonal)

Provençal Green Beans

Prosciutto Broccoli

Saffron Long Grain Rice

## Hors D'oeuvres

### **Succulent Stuffed Mushroom Caps**

Mushrooms stuffed with your choice of grilled chicken or vegetarian style

White wine, mixture of cheeses, and fresh herbs

### **Delectable Crab Cakes**

Maryland crab with red and green peppers, onions, carrots, and Roulade sauce

### **Peeled Cold Shrimp Shooters**

Large shrimp in a straight wall shooter with tangy Cocktail sauce

### **Signature Shrimp Cocktail**

Plump and tender shrimp cooked and chilled in-house dunk in our tangy cocktail sauce

### **Spicy Mango Lime Grilled Shrimp Skewer**

Marinated shrimp on a skewer drizzled with cilantro olive oil

### **Coconut Fried Shrimp**

Hand dipped shrimp tossed in flaky coconut with mango chutney

### **Jalapeno Poppers**

Fresh jalapenos filled with Philadelphia cream cheese and wrapped in bacon

### **Bruschetta**

Toasted rounds of baguette topped with fresh tomato, basil, olive oil, garlic and herbs

or

\*Greek Style bruschetta with tomato, feta cheese, and kalamata olives

**Chicken or Beef Teriyaki Skewers**

Skewers of baked chicken or beef with teriyaki sauce

**Italian Meatballs**

Ground veal seasoned with Italian herbs and Parmesan cheese served with classic Marinara sauce

**Caprese Skewer**

Fresh mozzarella, grape tomato, and basil drizzled with white balsamic glaze

**Assorted Gourmet Cheese Display**

Domestic and imported cheese arrangement served with gourmet crackers and garlic herb crostini

**Seasonal Fresh Fruit Skewers**

Fresh seasonal fruit served on skewers

**Crudité Tray Presentation**

Array of fresh vegetables, roasted peppers and olives served with artichoke and caramelized onion dip

## Breakfast

### **Sunrise Omelet**

Two eggs filled with cheese, ham, onions, tomatoes and mushrooms

### **Eggs Benedict**

Two poached eggs with Canadian bacon served on English muffin and finished with Hollandaise sauce

### **Florentine Benedict**

Two poached eggs and slice tomato on a bed of sautéed spinach served on English muffin and finished with Hollandaise sauce

### **Café Croissant**

Two fresh scrambled eggs served in a croissant with jack and cheddar cheese, and bacon

### **French Toast**

Bread dipped in an egg and cinnamon batter

### ***Sides***

Rosemary Red Potatoes

Sausage Links

Bacon

Toast with Jam

Assorted Muffins

Assorted Bagels

Oatmeal

Fresh Seasonal Fruit

Juices Available: Orange, Apple and Cranberry

## Salads & Sandwiches

### **Chardonnay Salad**

Mixed salad greens, brandied cherries, goat cheese, candied pecans tossed in homemade Chardonnay vinaigrette

Add Chicken for \$3.00 extra per person or Shrimp for \$7.00 extra per person

### **Caesar Salad**

Romaine lettuce, tomato, shredded Parmesan cheese, croutons and Parmesan Caesar Dressing

Add Chicken for \$3.00 extra per person or Shrimp for \$7.00 extra per person

### **Arugula Balsamic**

Arugula, red onions, strawberries, caramelized pecans, feta cheese, green apples, Balsamic reduction vinaigrette

Add Chicken for \$3.00 extra per person or Shrimp for \$7.00 extra per person

### **Vegetarian Sandwich**

Grilled Portabella, zucchini, red bell pepper, sun dried tomato, red onion and provolone served on Ciabatta roll

### **Grilled Chicken Sandwich**

Marinated breast of chicken with mixed greens, tomato, onion and pepper jack cheese served on a French roll

### **Angus Tri Tip Sandwich**

Marinated Angus tri tip tomato, onion, and pepper jack cheese served on a French roll

### **Deli Assortment**

Assorted lunch meat (turkey, roast beef, salami or ham) slice of cheese (provolone, swiss, cheddar or American), lettuce, tomato, onions served on Ciabatta, French, Rye, Sourdough, Croissants, Focaccia, Grain, Wheat or Wraps

### ***Sides***

Red Potato Salad

Macaroni Salad

Coleslaw

Italian Pasta Salad

Assorted Potato Chips

Fresh Seasonal Fruit

**\*Prices are subject to change prior to receipt of non-refundable deposit and signed contract**