



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

Mexican Caesar salad available for additional charge

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

Old Factory Spaghetti with Marinara or Meat Sauce

Vegetarian Options

Sauces to choose from: Marinara, Meat Sauce, Alfredo or Pesto

Add chicken, Italian Sausage or Shrimp additional charge 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

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

Caesar Salad

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

Arugula Balsamic

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

Add Beef, Chicken or Shrimp to any of our salads for an additional charge

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

Dessert Options

Cake or Cupcakes

Variety of flavors and fillings. Ask for detailed list

Cheesecake Bar

NY Style, Godiva, Crème Brulee, Pecan Turtle, White Chocolate Raspberry or Raspberry Mango

Assorted Dessert Bar

Cheesecake Bites, Petit Fours, Mini Chocolate Eclairs, Mini Cream Puffs, Dessert Bars, Cake Pops, and Cookies

Cake Truffles

Salted Caramel, Carrot, Lemon Drop, Red Velvet and S'mores

Donut Bar, Wall, Cased or Late Night Eats

Glazed, Glazed with Jelly, Frosted with Sprinkles, Chocolate Iced, Old Fashion, Maple Cruller, Chocolate Cruller and Chocolate Cake

Candy Bar Variety of Candies and Treats

Flavors include: Pixie Stix, Gum Balls, Gummi Bears, Salt Water Taffy, Licorice, Yogurt Covered Pretzels, Jaw Breakers, Lollipops, Gourmet Puffed Candy, Chocolate Candies (Solid Color Candy additional charge)

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