

PLATED ENTRÉES

Beef

- Sliced Flank Steak with Salsa Verde \$30
- Bistro Steak with Bordelaise Sauce \$30
- Seared New York Strip Steak with Cream Peppercorn Sauce \$32
- Beef Tenderloin Medallions with Port-balsamic Sauce and Bleu Cheese Crumbles \$35

Pork

- Slow Roasted Pork Loin with Asian BBQ Sauce \$28
- Pork Tenderloin with Grilled Apples, Grilled Onions and Balsamic Glaze \$28

Fish

- Brown-sugar Spiced Salmon \$30
- Pesto Roma Salmon \$30

Chicken

- Chardonnay Chicken \$26
- Chicken Marsala \$28
- Cumin-grilled Chicken with Pico de Gallo \$28
- Pesto Chicken with Fresh Herbs and Chardonnay Sauce \$28
- Boursin-stuffed Chicken Breast with Pesto Cream Sauce \$30

All entrées are 6 oz cuts; accompanied by garden salad, house-made bread and iced tea & coffee service.

Vegetarian

- Vegetarian Portobello Stack with Fire-roasted Vegetables, Fresh Mozzarella and Balsamic Glaze \$26
- Vegetarian Eggplant Parmesan with Marinara Sauce and Penne Pasta \$26
- Vegetarian Tortellini with Grilled Vegetables and Beurre Blanc Sauce \$30

KID'S MEAL

Macaroni & Cheese, Chicken Strips or Grilled Cheese.

Includes Tater Tots and Fresh Fruit Cup. \$12

Sides – select one

- Garlic Mashed Potatoes
- Potatoes Dauphinoise
- Wild Rice Pilaf
- Herb Roasted Baby Potatoes

Vegetables – select one

- Asparagus
- California Medley
- Glazed Carrots
- Green Beans
- Chef Blend Vegetables

Please inquire with the Director of Catering if you are interested in creating a Duet plated entrée.

ENTRÉE BUFFETS (minimum 30 guests)

Little Italy Buffet

- Tossed Caesar Salad
- Antipasto Display
- Garlic Breadsticks & Focaccia Bread
- Select Two Pastas:
Penne, Bow Tie, Tri-Colored Rotini or Cheese Tortellini
- Select Two Sauces:
Alfredo, Marinara, Pesto Cream or Tomato Cream

- Select Two Entrées:
Vegetable, Cheese or Meat Lasagna, Chicken Parmesan or Eggplant Parmesan, Homemade Italian Sausage with Peppers & Onions
- Grilled Vegetables
- Fresh Grated Parmesan Cheese
- Iced Tea & Coffee Service

\$36 PER PERSON

Grand Buffet

- Fresh Garden Salad
- Select One Additional Salad:
Panzanella, Caprese or Garden Pasta Salad
- Select Two or Three Entrées:
Chicken Picatta or Marsala, Boursin-stuffed Chicken with Pesto Cream Sauce, Beef Shoulder Tender with Bordelaise, Bacon-wrapped Pork Mignon with Dutch Mustard Demi, Prosciutto-wrapped Pesto Roma Salmon

- Select Two Starches:
Potatoes Dauphinoise, Garlic Mashed Potatoes, Herb Roasted Baby Potatoes, Whipped Sweet Potatoes, Wild Rice Pilaf

- Chef's Selection
 - Fresh Vegetable
 - Dinner Rolls & Butter
 - Iced Tea & Coffee Service
- TWO ENTREES: \$38 PER PERSON
THREE ENTREES: \$42 PER PERSON

Please inquire with the Director of Catering if you are interested in a customized buffet.



All prices subject to a 22% service charge and applicable tax.

hot

HORS D'OEUVRES

PRICED BY THE DOZEN

- Toasted Ravioli with Marinara Sauce \$36
- Pot Stickers with Ginger Soy Sauce \$36
- Glazed Meatballs (choice of BBQ or Swedish) \$36
- Vegetable Egg Rolls with Soy and Sweet & Sour Sauce \$36
- Panko-breaded Crab Cakes with Red Pepper Coulis \$48
- Boursin-stuffed Mushroom Caps \$42
- Bacon-wrapped Shrimp with BBQ Sauce \$54
- Coconut Crusted Shrimp with Raspberry Chipotle Sauce \$48

cold

HORS D'OEUVRES

PRICED BY THE DOZEN

- Tomato Bruschetta with Toasted Crostini \$36
- Prosciutto Crostini with Whipped Ricotta Fennel Seed and Balsamic Syrup \$42
- Toasted Crostini with Roasted Red Pepper Hummus and Chilled Shrimp \$48
- Fruit Kabobs \$38
- Cucumber Wheels with Boursin Mousse \$32
- Caprese Kabobs with Cherry Tomato, Fresh Mozzarella and Basil Pesto \$38
- Turkey Pinwheels \$32
- Chilled Shrimp with Bloody Mary Coulis \$48

grand

PRESENTATIONS

SMALL: SERVES 25 | MEDIUM: SERVES 50 | LARGE: SERVES 75

ANTIPASTO DISPLAY

Italian Meats & Cheeses,
Artichoke Hearts, Sundried Tomatoes,
Marinated Mushrooms, Fresh Mozzarella
Cheese, Kalamata & Green Olives

SMALL \$150 MEDIUM \$300 LARGE \$450

FRESH FRUIT & BERRY TRAY

SMALL \$125 MEDIUM \$250 LARGE \$375

**ASSORTED FRESH VEGETABLES
with Parmesan Dipping Sauce**

SMALL \$100 MEDIUM \$200 LARGE \$300

**SPINACH, ASIAGO & ARTICHOKE DIP
with Warm Fried Pita Chips**

SMALL \$125 MEDIUM \$250 LARGE \$375

**IMPORTED & DOMESTIC CHEESE DISPLAY
with Assorted Crackers & Breads**

SMALL \$150 MEDIUM \$300 LARGE \$450

**BAKED BRIE
with Fresh Fruit, Candied Walnuts
& Sliced Baguette**

\$60 – SERVES 50

LATE-NIGHT ENHANCEMENTS

ULTIMATE COFFEE BAR

Fresh Brewed Coffee, Hot Chocolate,
Whipped Cream, Chocolate Chips
& Flavored Syrups

\$4 PER PERSON

MINI DESSERT PASTRIES

Cheesecake Bites, Petit Fours, Cream Puffs

\$36 PER DOZEN

SNACKS

BOWL SERVES 10-15 GUESTS

Caramel Popcorn \$16 / BOWL

Regular Popcorn \$14 / BOWL

Cheddar Popcorn \$16 / BOWL

Party Mix \$17 / BOWL

Mini Pretzels \$17 / BOWL

House-made Potato Chips, Dip \$17 / BOWL

Tortilla Chips, Salsa and Queso \$19 / BOWL

CHOCOLATE FOUNTAIN

Rich Warm Chocolate with
Fresh Fruits & Assorted Treats for Dipping

\$12 PER PERSON (MINIMUM 50 GUESTS)

CHIPS & DIP BAR

House-made Potato Chips, Tortilla Chips,
Fresh Guacamole, French Onion Dip, Spicy
Ranch Dip, Salsa, Queso

\$6 PER PERSON

HAND-CRAFTED PIZZA

12" Cheese, Pepperoni, Veggie

\$10 EACH