



# MENU

A GLANCE INTO OUR EXQUISITE CUISINE













### ~On The Go Breakfast~

Assorted Fresh Bagels to include Whole Wheat
Served with Variety of Cream Cheese:
Fat Free, Plain, Honey Walnut and Chive
Fruit Preserves and Butter
Low-Fat, Fat Free and Regular Fruit Yogurts
Assortment of Sliced Seasonal Fresh Fruit and Bananas
\$25.00 per person

#### ~Continental Breakfast~

Freshly Baked Muffins, Buttery Croissants and Danishes Sliced Seasonal Fresh Fruit and Bananas \$25.00 per person

#### ~Smart Choice Breakfast~

Assorted Fresh Bagels to include Whole Wheat Low-Fat, Fat Free and Regular Fruit Yogurts Hard Boiled Eggs Make your own Granola Bar Sliced Seasonal Fresh Fruits and Bananas \$25.00 per person

## ~Special Enhancements~

Yogurt Parfaits
Build your –Own-Parfait
To include: Plain Greek Yogurt, Vanilla Yogurt
Condiments on the side to include: Fresh Berries, Granola,
Toasted Almonds, Honey, Shredded Coconut and Bananas
(Minimum of 50 People)
\$7.00 per person

Pre-made Parfaits
Plain Yogurt or Vanilla topped with Berries and Granola
\$5.00 per person

\*Breakfast is Served with Cranberry and Orange Juice Peet's Regular and Decaffeinated Coffee International and Herbal Teas

## ~Home-Style Breakfast Buffet~

Scrambled Eggs
Country Potatoes with Diced Onions and Bell Peppers
Buttermilk Pancakes with Warm Maple Syrup
Breakfast Meats: Bacon and Sausage
Freshly Baked Muffins, Buttery Croissants and Danishes
Assortment of Sliced Seasonal Fresh Fruit, Bananas
and Individual Yogurt

\$35.00 per person

#### ~Grab and Go~

Egg, Ham and Cheese on English muffin -OR-

Breakfast Burrito with Egg, Ham and Cheese Assorted Fresh Baked Scones Whole Seasonal Fresh Fruit \$26.00 per person

#### ~Breakfast Enhancements~

Oatmeal Bar
Hot Oatmeal with toppings to include:
Cranberries, Almonds, Brown Sugar and Blueberries
and Bananas
(Minimum of 50 People)
\$9.00 per person

Build-Your-Own Granola Bar Yogurts to include: Plain, Low Fat and Non-Fat Bananas, Blueberries and Cottage Cheese (Minimum of 50 People) \$9.00 per person

Hot Breakfast Sandwiches on English Muffins or Bagels with Choice of Meats: Sausage, Egg, Ham and Bacon (Minimum of 50 People) \$10.00 per person









## **All-Day Break Services Packages**



## ~Coffee Break Package~

#### **Morning Service**

Assorted Fresh Bagels to Include Whole Wheat
Served with Variety of Cream Cheese:
Fat Free, Plain, Honey Walnut and Chive
Assortment of Seasonal Fresh Fruit
Chilled Orange and Cranberry Juice
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

## Mid-Morning Service

Assorted Soft Drinks
Assorted Bottles of Sparkling and Flavored Mineral Water
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

#### **Afternoon Service**

Selection of Granola, Protein and Trail Mix Bars
Assorted Soft Drinks
Assorted Bottled Sparkling and Flavored Mineral Water
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

\$37.00 per person

## ~Executive Break Package~

## **Morning Service**

Freshly Baked Muffins, Buttery Croissants and Danishes Assortment of Sliced Seasonal Fresh Fruit and Bananas Chilled Orange and Cranberry Juice Peet's Regular and Decaffeinated Coffee International and Herbal Teas

## Mid-Morning Service

Selection of Granola, Protein and Trail Mix Bars
Assortment of Seasonal Fresh Fruit
Assorted Soft Drinks
Assorted Bottles of Sparkling and Flavored Mineral Water
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

#### Afternoon Service

Selection of Freshly Baked Cookies and Fudge Brownies
Assortment of Seasonal Fresh Fruit
Assorted Soft Drinks
Assorted Bottles of Sparkling and Flavored Mineral Water
Freshly Brewed Iced Tea
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

\$42.00 per person









## **All-Day Break Services Packages**



#### ~Carnival Stand Break~

Rice Crispy Treats
Lemon Bars
Warm Soft Jumbo Pretzels
Fudge Brownies
Home-Style Lemonade and Fruit Punch
\$18.00 per person

#### ~Chocolate Lovers' Break~

Fudge Brownies
Variety of Candy Bars:
Snickers, Kit Kat and M&M's
Assorted Ice Cream Bars
Assorted Soft Drinks
\$18.00 per person

#### ~Health Nut Break~

Selection of Granola, Protein and Trail Mix Bars
Assortment of Seasonal Fresh Fruit
Individual Bags of Pretzels
Freshly Baked Oatmeal Raisin Cookies
Assorted Bottles of Sparkling and Flavored Mineral Water
\$18.00 per person

#### ~Harvest Break~

Assorted Mixed Nuts

Sliced Apples with Peanut Butter and String Cheese
Baby Carrots, Edamame, Celery Sticks with Hummus
Dark Chocolate Pieces

Assorted Bottles of Sparkling and Flavored Mineral Water
Freshly Brewed Iced Tea
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas
\$19.00 per person









## ~Bakery Selections~

Freshly Baked Muffins
Buttery Croissants
Danishes
Assorted Doughnuts
Scones
Breakfast Breads
Assorted Fresh Bagels with Variety of Cream Cheese
Freshly Baked Cookies
Fudge Brownies

\$55.00 per dozen







### ~Juice Bar~

## Choose (3):

#### An Apple a Day~

Apple, Beet, Lemon and Ginger

#### Go Green~

Apple, Cucumber, Spinach, Kale and Lemon

#### The Grass is Greener~

Apple, Celery, Kale, Spinach, Parsley and Ginger

#### Orange you Glad~

Orange Juice, Carrot, Apple, Pineapple, Lemon, Ginger and Turmeric

#### **Heart Beet~**

Carrot, Celery, Cucumber, Spinach, Beet, Tomato, Parsley, Onion, Lemon, Ginger, Garlic and Jalapeno

#### ADD ONS:

\$2.00 each

Apple Cider Vinegar, Whey, Chia Seed, Rice Protein, Ground Flaxseed, Mushroom Matrix, Flaxseed Oil, Vitamin C, Maca and Bee Pollen

> No Substitutions please \$10.00 per person (Minimum of 50 People)

An attendant fee of \$200.00 for 2 hours will apply if juice bar is purchased as a stand alone item.











### ~ Deli Buffet ~

#### Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and Housemade Garlic Croutons

#### \*House Salad

Field Greens Served with Mandarin Oranges, Blue Cheese and Candied
Walnuts Tossed in Balsamic Vinaigrette
\*Contains nuts

#### Classic Red Potato Salad

Red Potatoes with Celery, Mayonnaise and Onions

## **Grilled Vegetable Pasta Salad**

Grilled Seasonal Vegetable Pasta Salad Tossed with Olive Oil and Balsamic Vinaigrette

#### **Platter of Assorted Meats**

To include Grilled Chicken, Turkey, Roast Beef and Ham

## **Imported and Domestic Sliced Cheeses**

American, Monterey Jack, Swiss, Cheddar and Provolone

## Variety of Garnishes:

Tomatoes, Lettuce, Pickles, Pepperoncini, Roasted Red Peppers

## Assortment of Whole Grain, Sourdough and Dutch Crunch Bread

#### Served with:

Assorted Bags of Chips Whole Seasonal Fresh Fruit Selection of Freshly Baked Cookies Freshly Brewed Tropical Iced Tea

\$35.00 per person











## ~ Salad Sampler ~

#### Cobb Salad

Red Leaf and Romaine Lettuce with Turkey, Avocado, Crispy Bacon, Hard-Boiled Egg and Crumbled Blue Cheese

#### Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and House made Garlic Croutons

#### Mixed Field Greens

Field Greens with Pears, Candied Pecans and Blue Cheese

## Farro and Grilled Vegetable Salad

Diced Fresh Grilled Vegetables and Farro, Tossed in Citrus Vinaigrette

### Quinoa and Kale Salad

Fresh Green Kale and Peruvian Quinoa Mixed with a Light Dijon Honey Dressing

#### Roasted Red Potato and Chive Salad

Quartered Roasted Red Potatoes with Chopped Fresh Chives and Peppercorns and Coated in Olive Oil and Red Wine Vinegar

#### A Platter of Grilled Chicken Breast

## **Dressings: Choice of Two**

Classic Blue Cheese, Balsamic Vinaigrette, Ranch, Thousand Island

#### Served with:

Freshly Baked Rolls and Butter Selection of Freshly Baked Cookies Freshly Brewed Tropical Iced Tea

\$35.00 per person











## ~ Pasta Buffet ~

#### Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and Housemade Garlic Croutons

### \*House Salad

Field Greens served with Mandarin Oranges, Blue Cheese and Candied Walnuts Tossed in Balsamic Vinaigrette \*Contains nuts

## Marinated Fresh Vegetable Salad

Tossed in House Vegetable Marinade Seasonal Vegetables

#### Quinoa and Kale Salad

Fresh Green Kale, Peruvian Quinoa and Diced Beets Mixed with a Light Dijon Honey Dressing

#### Penne Pasta Primavera

With Sweet Basil, Olive Oil, Fresh Vegetables and Garlic

#### Penne Ala Pesto

In a Light Pesto Cream Sauce with Diced Grilled Chicken
\*Contains nuts

## Meatless Lasagna

With Fresh Tomato, Ricotta and Mozzarella Cheese

#### Served With:

Freshly Baked Garlic Bread Selection of Freshly Baked Cookies Freshly Brewed Tropical Iced Tea

\$35.00 per person









## **Hot Lunch Buffet Entrees**



## ~Cold~ Includes all sides

## Marinated Fresh Vegetable Salad

Roma Tomatoes, Mushrooms, Zucchini, Celery and Olives tossed in House Vegetable Marinade

#### Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and House made Garlic Croutons

#### \*House Salad

Field Greens Served with Mandarin Oranges, Blue Cheese and Candied Walnuts Tossed in Balsamic Vinaigrette \*Contains nuts

## Mozzarella, Tomato, and Cucumber Salad

Fresh Grape Tomatoes, Diced Cucumbers, Ciliegine Mozzarella, and Sweet Basil Drizzled with Balsamic Vinaigrette

#### Served With:

Seasonal Vegetables
Penne Pasta Pomodoro
Freshly Baked Rolls and Butter
Assorted Desserts
Freshly Brewed Tropical Iced Tea
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

Two Entrees: \$45.00 per person

Three Entrees: \$50.00 per person

## ~ Hot ~

#### **Roast Pork Loin**

Roasted and Served with a Semi Sweet Apple Glaze

## **Grilled Vegetable Ratatouille**

A Medley of Grilled Seasonal Vegetables Sautéed with Garlic, Fresh Herbs, and San Marzano Tomatoes, with Fresh Steamed Jasmine Rice

## Roasted Eggplant Parmesan

Layers of Grilled, Breaded Eggplant, Mozzarella, Parmesan Cheese and Fresh Herb Homemade Red Sauce

## Chicken Toscano (Bone-In)

Served with a White Wine Butter Sauce, Diced Tomatoes Artichoke Hearts and Black Olives

#### Stuffed Chicken Medallions

Boneless Chicken Breast Stuffed with Spinach and Cheese Baked then Topped with a Light Béchamel Sauce

#### Chicken Marsala

Boneless Chicken Breast Sautéed with Mushrooms Marsala Wine, Diced Tomatoes and Olives

#### Charbroiled Tri-Tip

Marinated in a Blend of Spices, Charbroiled and Served "London Broil" style

## Oriental Chicken or Beef Stir Fry

Boneless Chicken or Sirloin Steak Stir-Fried with Peppers, Onions, Carrots, Sesame Seeds Tossed with a Teriyaki Glaze

#### Stuffed Sole

Grilled and Stuffed with Shrimp and Dungeness Crab
Topped with Melted Cheese and a Light
Lemon Butter Sauce









# **Boxed Lunches**



#### All Boxed Lunches Includes:

Whole Fresh Fruit Housemade Potato Salad Bag of Chips Homemade Cookie Selection of Cold Beverage

## ~ Brown Bag Lunch~ Sandwiches~

#### Ham

Served on Sliced Sourdough Bread with Swiss Cheese Whole Leaf Lettuce and Tomato with light Mustard and Creamy Sauce

### Turkey

Sliced Turkey Breast Served on Dutch Crunch Bread with Jack Cheese, Avocado, Whole Leaf Lettuce, Tomato and Cranberry Spread

#### Roast Beef

Thinly Sliced Roast Beef Served on a Soft Sweet French Roll with Cheddar Cheese, Whole Leaf Lettuce, Tomato and Light Horseradish Cream Sauce

### Vegetarian

Served on Sliced Whole Wheat Bread with Roasted Red Peppers, Jack Cheese, Whole Leaf Lettuce Avocado and Humus

#### Chicken Salad

Served on Sliced Whole Wheat Bread with Whole Leaf, Lettuce and Tomato

#### Tuna Salad

Served on Sliced Whole Wheat Bread with Whole Leaf Lettuce and Tomato

#### Caprese

Served on Ciabatta Bread with Sliced Buffalo Mozzarella Cheese, Tomato and Whole Leaf Basil with Balsamic Drizzle

\$30.00 per person









## **Boxed Lunches**



#### All Boxed Lunches Includes:

Whole Fresh Fruit Housemade Potato Salad Bag of Chips Homemade Cookie Selection of Cold Beverage

## ~Deluxe Boxed Lunch Wraps~

All Wraps Served on Lavosh with Whole Leaf Lettuce and Tomato

> Smoked Turkey with Jack Cheese

> > Ham and Swiss

Roast Beef and Pepper Jack Cheese

Roast Eggplant, Basil and Mozzarella Cheese

Grilled Chicken, Avocado and Jack Cheese

Chicken Caesar

#### Caprese

Sliced Buffalo Mozzarella Cheese, Tomato and Whole Leaf Basil with a Balsamic Drizzle

#### Grilled Vegetable Wrap (Vegan)

Served with Quinoa, Hummus, Spinach and Grilled Vegetables

\$35.00 per person

## ~Deluxe Boxed Lunch Salads~

#### \*House Salad

Mixed Greens with Grilled Chicken Breast Strips, Avocado, Blue Cheese Crumbles, Mandarin Oranges and Candied Walnuts

\* Includes Balsamic Vinaigrette on the Side, Contains nuts

#### Chicken Caesar Salad

Romaine Lettuce with Parmesan Cheese and Homemade Garlic Croutons Topped with a Marinated Grilled Chicken Breast \*Classic Caesar Dressing on the Side

#### Cobb Salad

Red Leaf and Romaine Lettuce with Turkey, Avocado, Crispy Bacon, Hard-Boiled Egg and Crumbled Blue Cheese \*Blue Cheese Dressing on the Side

## Vegan Salad

Spring Mix with Sliced Avocado, Sweet Corn, Marinated Artichoke Hearts, Grated Carrots, 3 Bean Mix, Peas, Mushrooms, Grape Tomatoes and Sunflower Seeds \*Balsamic Vinaigrette on the Side

#### Quinoa and Kale Salad

Fresh Green Kale and Peruvian Quinoa Mixed with Beets, Kidney Beans and a Light Dijon Honey Dressing

#### Greek Salad

Field Greens tossed Olives, Feta Cheese, Cucumber, Red Onions and Grape Tomato

\$28.00 per person











## ~Premium Boxed Lunch Sandwiches~ (Choice of 4)

#### Includes:

Homemade Tiramisu or Cheesecake
Bag of Chips
Pesto Pasta Salad
Whole Fruit
Bottled Water

## Pita with Roasted Vegetables

Roasted Eggplant, Onions and Red Peppers, Arugula Hummus and Feta Cheese

## Hoagie (Italian Combo)

Submarine Roll with Mortadella, Salami and Ham with Sliced Provolone Cheese, Whole Leaf Lettuce Tomato and Pepperoncini

#### Turkey and Brie

Served with Cranberry Sauce on a French Baguette

#### Portobello Mushroom

Grilled and Served on Ciabatta Bread with Mozzarella Arugula and Basil

#### Grilled Chicken Panini

Served on Ciabatta Bread with Jack Cheese Whole Leaf Lettuce and Tomato

#### **Turkey Croissant**

Served on a Large Freshly Baked Croissant with Sliced Turkey Breast, Smoked Gouda Whole Leaf Lettuce and Tomato

## **Roasted Turkey**

Served with Goat Cheese and Cranberry Relish on Croissant with Lettuce and Tomatoes

#### Italian Combo

Served on Ciabatta Ham, Capicola, Salami and Mortadella, Provolone, Light Mustard Cream Spread, Lettuce and Tomato

#### **Harvest Bento Box**

Served with Seasonal Grilled Vegetables, Sun Dried Tomato and Roasted Garlic Dipping Hummus, Crackers

\*Service Option: All Sandwiches and Salads are also available on Platters

\$33.00 per person









~ Premium Boxed Lunch Sandwiches (Cont'd) ~ (Choice of 4)

#### Includes:

Homemade Tiramisu or Cheesecake
Bag of Chips
Pesto Pasta Salad
Whole Fruit
Bottled Water

Fresh Turkey and Smoked Cheddar Cheese in a Fresh Baked Ciabatta Roll with Cranberry Relish, Lettuce and Tomato

Tenderloin and Arugula in a Grilled Baguette with Lettuce, Tomato with a Light Creamy Chipotle and Horseradish Spread

Muffuleta Sandwich with Mortadella, Capicola, Salami, Black Forest Ham, Provolone Cheese, Lettuce, Tomato and Olive spread in a Freshly Baked Focaccia Bread

Dungeness Crab Salad Sandwich in Flatbread with Lettuce, Tomato and Mango Chutney

Grilled Chicken Wrap in a Whole Wheat Lavosh, Homemade Chimichurri, Smoked Cheddar, Crispy Leaf Lettuce and Ripe Roma Tomato

Grilled Vegetable Wrap in a Whole Wheat Lavosh, Hummus Spread, Peruvian Quinoa, Leaf Lettuce and Roma Tomato

\$33.00 per person



## **Plated Lunch Entrees**



### Hot Luncheon

~Salads~

#### Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and Housemade Garlic Croutons

- or -

#### \*House Salad

Field Greens Served with Mandarin Oranges, Blue Cheese and Candied Walnuts tossed in Balsamic Vinaigrette \*Contains nuts

~Entrees~

#### Chicken Marsala

Boneless Chicken Breast Sautéed with Mushrooms Marsala Wine, Diced Tomatoes and Olives \$40.00 per person

#### Stuffed Chicken Medallions

Succulent and Generously Portioned Chicken Breast Medallions Stuffed with a Florentine Mixture of Fresh Spinach and Swiss Cheese \$40.00 per person

#### Italian Baked Chicken

Quarter Bone in Chicken Dry Rubbed with Fine Spices and Baked in a Crisp Golden Brown \$36.00 per person ~Entrees~

#### **New York Steak**

Marinated and Charbroiled to Perfection \$55.00 per person

#### **Petit Filet**

Grilled Beef Tenderloin and Served with Choice of Blue Cheese, Sautéed Mushrooms and Béarnaise Sauce \$60.00 per person

#### **Grilled Marinated Tri-Tip**

Served with a Mushroom Demi Glaze \$50.00 per person

#### Stuffed Sole

Grilled and Stuffed with Shrimp and Dungeness Crab topped with Melted Cheese and a Light Lemon Butter Sauce \$45.00 per person

## Stuffed Portobello Mushroom (Vegetarian)

Fresh Whole Portobello Mushroom Filled with Seasonal Vegetables Served with Vegetarian Demi-Glaze \$40.00 per person

#### All Lunch Entrees Include:

Seasonal Vegetables
Potato or Rice Side Dish
Chef's Choice Dessert
Freshly Baked Rolls and Butter
Peet's Regular and Decaffeinated Coffee and Tea

\* Additional Entrée Selections are Available Upon Request









## **Vegetarian Buffet**



~Cold~

#### Caesar Salad

Romaine Lettuce Tossed in our Classic Caesar Dressing with Parmesan and Housemade Garlic Croutons

### \*House Salad

Field Greens Served with Mandarin Oranges and Candied Walnuts Tossed in Balsamic Vinaigrette \*Blue Cheese Served on the Side \* Contains nuts

#### Mediterranean Kale Salad

Crisp Fresh Kale, Black Beans, Grape Tomato Artichoke Hearts, Olives, Tossed in Dijon Honey Vinaigrette

#### Fresh Sliced Seasonal Fruits

## Spinach and Quinoa Salad

Baby Spinach and Peruvian Quinoa and Avocado Tossed in Zesty Orange Vinaigrette

#### Served With:

Freshly Baked Rolls and Butter, Selection of Freshly Baked Cookies Freshly Brewed Tropical Iced Tea

\*Vegan Menu Upon Request

\$38.00 per person

#### ~Hot~

#### Quinoa and Wild Rice Cake

Grilled Peruvian Quinoa and Long Grain Wild Rice Topped with a Chunky San Marzano Tomato and Basil Sauce

## **Grilled Eggplant Cannelloni**

Grilled Eggplant Stuffed with Ricotta, Mozzarella, Parmesan and Asparagus Spear

#### Stuffed Portobello Mushrooms

A Grilled Portobello Stuffed with Delectable Combination of Fresh Roasted Vegetables Topped with a Thin Slice of Monterey Jack Cheese and Zesty Tomato Sauce

Jasmine Rice

Fresh Seasonal Vegetables











### ~Salads~

### Choice of One

#### Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and Housemade Garlic Croutons

#### \*House Salad

Field Greens Served with Mandarin Oranges, Blue Cheese and Candied Walnuts Tossed in Balsamic Vinaigrette \*Contains nuts

#### ~Entrees~

#### Stuffed Chicken Medallions

Boneless Chicken Breast Stuffed with Spinach and Cheese Baked then Topped with a Light Béchamel Sauce \$50.00 per person

#### Chicken Marsala

Boneless Chicken Breast Sautéed with Mushrooms, Marsala Wine, Diced Tomatoes and Olives \$50.00per person

#### Chicken Cordon Bleu Medallions

Breaded Marinated Chicken Breast Stuffed with Black Forest Ham and Swiss Cheese Topped with Hollandaise Sauce \$50.00 per person

## Chicken Dijon

Pan Seared Chicken Breast Topped with a Creamy Shallot Dijon Reduction \$50.00 per person

#### Grilled Mahi Mahi

Grilled Pacific Mahi Mahi Topped in a Fresh Tropical Salsa \$54.00 per person







## ~Entrees (Cont'd)~

#### Flat Iron Steak

Choice Flat Iron Steak Grilled to Perfection and Topped with Butter, Garlic and Thyme \$58.00 per person

## Brie and Cranberry Chicken En Croute

Marinated Chicken Breast Stuffed with Brie Cheese and Cranberry Compote Wrapped in a Flaky Puff Pastry and Served with a Light Béchamel Sauce \$50.00 per person

## Roasted Vegetable En Croute

A Colorful Medley of Mushrooms, Zucchini, Carrots, Onions and Assorted Peppers Encased in a Delicate Puff Pastry
\$46.00 per person

#### Ratatouille Tower

Grilled Vegetable Tower Layered with Fresh Basil and Topped in a Zesty San Marzano Tomato Sauce \$46.00 per person

#### **New York Steak**

Marinated and Charbroiled to Perfection \$62.00 per person

#### Prime Rib Au Jus

Classic Prime Rib Roasted and Served with Beef Au Jus \$64.00 per person

#### Filet Mignon

80z Cut of Premium Aged Filet Charbroiled to Perfection \$66.00 per person

#### Stuffed Sole

Grilled and Stuffed with Dungeness Crab and Topped with Melted Cheese and a Light Lemon Butter Sauce \$57.00 per person

#### Grilled Salmon

Grilled and Topped with a Light Lemon Butter Sauce \$57.00 per person

## Stuffed Portobello Mushroom (Vegetarian)

Fresh Whole Portobello Mushroom Filled with Seasonal Vegetable and Served with Vegetarian Demi-Glaze \$46.00 per person

#### All Dinner Entrees Include:

Seasonal Vegetables Choice of Potato or Rice Side Dish Freshly Baked Rolls and Butter Peet's Regular and Decaffeinated Coffee and Tea

## Dessert (Choice of One)

Chocolate Lava Cake
Seasonal Fruit Tart
Decadent Chocolate Cheese Tart
Homemade Lemon Chiffon
Raspberry Cheesecake
Tiramisu
Fresh Strawberry Tiramisu (Seasonal)

\* Additional Entrée Options are Available Upon Request









## **Dinner Buffet**



#### ~Cold~

#### Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and Housemade Garlic Croutons

#### \*House Salad

Field Greens Served with Mandarin Oranges, Blue Cheese and Candied Walnut Tossed in Balsamic Vinaigrette
\*Contains nuts

#### \*Waldorf Salad

Apples, Celery and Mayonnaise with Chopped
Walnuts served on a bed of lettuce
\*Contains nuts

Fresh Fruits Display (Seasonal)

Roasted Vegetable Pasta Salad

## Mozzarella, Cucumber and Tomato Salad

Fresh Grape Tomatoes, Diced Cucumbers, Ciliegine Mozzarella, and Sweet Basil Drizzled with Balsamic Vinaigrette

#### ~Hot~

#### Chicken Toscano

Served with a White Wine Butter Sauce, Diced Tomato, Artichoke Hearts and Black Olives

#### **Roast Pork Loin**

Roasted and Served with a Semi Sweet Apple Glaze

#### Stuffed Sole

Grilled and Stuffed with Shrimp and Dungeness Crab Topped with Melted Cheese and a Light Lemon Butter Sauce

## Seasonal Vegetables

#### Penna Pasta Ala Domenico

Freshly Baked Rolls and Butter Peet's Regular and Decaffeinated Coffee and Tea

#### Dessert

Chocolate Lava Cake
Seasonal Fruit Tart
Decadent Chocolate Cheese Tart
Homemade Lemon Chiffon
Raspberry Cheesecake
Tiramisu
Fresh Strawberry Tiramisu (Seasonal)

\$65.00 per person

~Additions~ Prime Rib Carver \$15.00 per person

\*Them ed Buffet Menus Available Upon Request\*

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#### **Tiramisu**

\*Fresh Strawberry Tiramisu (Seasonal) \$7.00 per person

#### Lemon Chiffon Cheesecake

\$8.00 per person

## Raspberry Cheesecake

\$8.00 per person

### **Decadent Chocolate Cream Cheese Torte**

\$8.00 per person

## **Mascarpone Stuffed Caramelized Pear**

Tender Caram elized Baked Pear \$8.00 per person

#### **Chocolate Fountain**

(Includes Chef's Choice of Dipping Items) \$13.00 per person for 1hour service

#### **Assorted Dessert Station**

\$10.00 person (Choice of 3)

Chocolate Lava Cake
Seasonal Fruit Tart

Decadent Chocolate Cream Cheese Torte
Homemade Lemon Chiffon Cheesecake
Raspberry Cheesecake

\*All Desserts are Housem ade on Site. We are Happy to Accommodate Special Requests











## ~Cold~

### **Aram Sandwiches**

Assorted Meats and Cheeses on Lavish (Thin Armenian Bread) with Lettuce and Tomato then Rolled and Sliced to Finger Sandwiches \$8.00 per person

## **Antipasto Misto Skewers**

Marinated Artichoke Hearts, Mozzarella Cheese, Salami, Cherry Tomatoes and Olives \$8.00 per person

## Smoked Salmon with Lemon and Capers

Served on Sliced Baguette with Herbed Cream Cheese \$13.00 per person

## Crab and Shrimp Bruschetta

Dungeness Crab and Shrimp Served on Toasted Crostini \$9.00 per person

#### Bruschetta Pomodora

Roma Tomatoes, Garlic and Virgin Olive Oil Infused with Fresh Basil then Served with Toasted Crostini \$7.00 per platter

#### Cheese Platter

Imported and Domestic Cheeses Displayed on a Tray and Served with Assorted Crackers and Fruit Garnish \$9.00 per person

#### Fresh Fruit Platter

Variety of Seasonal Fruits Presented on a Tray \$9.00 per person

### Vegetable Platter

Assortment of Fresh Seasonal Vegetables Presented on a Tray with Dipping Sauce \$8.00 per person

#### Individual Prawn Cocktails

\$15.00 per person

## Fresh Shrimp Ceviche

Served Chilled on Top of a Fried Tortilla Shell \$10.00 per person

#### Pear and Gorgonzola Crostini

Fresh Pear and Gorgonzola Cheese on Thin Slices of Toasted Bread \$7.00 per person

## Fresh Seasonal Fruit Skewers with Yogurt Dip

\$7.00 per person

## Figs Stuffed with Gorgonzola Cheese

\$8.00 per person

## **Bruschetta Caprese**

Sliced Mozzarella Cheese, Basil, Tomatoes Served on a Crostini and Drizzled with a Balsamic Reduction
\$8.00 per person









## Hors D'Oeuvres



## ~Hot~

#### **BBQ Sesame Chicken**

Chicken Drumettes Sautéed in BBQ Sauce with Sesame Seeds
\$8.00 per person

#### **Baked Brie and Apricot Compote**

Baked Brie Cheese and Slowly Cooked Apricot in Sugar syrup \$8.00 per person

#### **Grilled Garlic Polenta**

Topped with Melted Mozzarella and Tomato Tapenade \$8.00 per person

#### Stuffed Mushrooms

Sautéed Mushroom Caps Filled with our Special Vegetarian Stuffing \$8.00 per person

## **Cross Rib Roast Carving Station**

Cross Rib Roast Carved to Order and Served with Freshly Baked Rolls and a Selection of Condiments \$10.00 per person

#### Pasta Dinner Bar

Caesar Salad, Penne Ala Dominic and Ravioli with Porcini Cream Sauce \$15.00 per person

## **Prosciutto-Wrapped Prawns**

Jumbo Prawns Wrapped with Thin Italian Ham and Topped with a Light Apricot Citrus Glaze \$15.00 per person

#### Pot Stickers

Served with Ginger Garlic and Hoisin Sauce \$8.00 per person

## Crab and Shrimp Cakes (House Specialty)

Bite Sized Dungeness Crab and Bay Shrimp Coated Cakes Served with a Tangy Lemon Aioli and served with Classic Cocktail Sauce \$10.00 per person

#### Diced Chicken and Mozzarella Tartlets

Chicken Breast with Cranberry and Mozzarella Baked in a Tartlet \$8.00 per person

## Steak Skewers with Gorgonzola and Roasted Red Peppers

Grilled Juicy Steak Sliced Thin with Melted Gorgonzola Cheese and Roasted Red Peppers \$9.00 per person

## **Avocado Egg Rolls**

Served with a plum dipping sauce \$7.00 per person

## Artichokes and Spinach Dip

Served with Tortilla Chips \$7.00 per person

## **Coconut Shrimp**

With Sweet Chili Sauce \$13.00 per person

## \*Peanut Curry Chicken Salad in Wonton Cups

Curry Chicken Salad in a baked Wonton Cup \$7.00 per person \*Contains nuts

#### **Crab Wontons**

Fresh crab mix in baked wonton cup With Sweet Chili Sauce \$9.00 per person











## ~Hot (Cont'd)~

#### \*Individual Tartlets

with Walnuts, Brie and Grape Salsa \$7.00 per pers on \*Contains nuts

## Peppered Beef Tenderloin Slices

Served with Light Horseradish Sauce on Baguettes \$9.00 per person

## Filet Mignon Sliders

Served on Hawaiian Style Bread \$13.00 per person

## Mozzarella Fritter with Assorted Dips

\$7.00 per person

#### Lemon Chicken and Snow Peas on Skewers

Lemon Flavored Grilled Chicken Breast with Snow Peas \$8.00 per person

## \*Housemade Focaccia Squares

Caramelized Onions, Goat Cheese and Roasted Pine Nuts
\$8.00 person
\*Contains nuts

## Arancini Stuffed with Spinach and Cheese

Fried Rice Croquettes Served with San Marzano Sauce

\$8.00 per person











## ~ Minimum of 50 people ~

## Mini Crab and Shrimp Cakes

Bite Sized Dungeness Crab and Bay Shrimp Coated Cakes Served with a Tangy Lemon Aioli and Classic Cocktail Sauce

## **Baked Brie and Apricot Compote**

A Heavenly Combination of Soft Imported Warm Brie on Sweet Apricot Compote Encased in a Buttery Puff Pastry

#### Stuffed Mushrooms

Button Mushroom Caps Filled with a Savory Medley of Roasted Vegetables, Bread Crumbs, and Parmesan Cheese

## Steak Skewers with Gorgonzola

Choice Juicy Steak Sliced Thin and Grilled; Finished in the Oven with Melted Gorgonzola Cheese and Roasted Red Peppers

#### Homemade Pesto Panini

Homemade Italian Focaccia Bread Stuffed with Pesto and Monterey Jack Cheese Baked until the Cheese is Perfectly Melted

### Trio of Bruschetta

Crab and Shrimp, Tomato and Basil, Pear and Gorgonzola

\$36.00 per person











# Peet's Regular and Decaffeinated Coffee International and Herbal Teas \$85.00 per gallon

### Freshly Brewed Iced Tea

\$55.00 per gallon

Lemonade
Orange Juice
Fruit Punch
Cranberry Juice
\$45.00 per carafe

Assorted Soft Drinks
Assorted Sparkling and Flavored Mineral Waters
Non-Carbonated, Bottled Spring Water

\$3.50 e a c h

All Day Water Station with Drinking Glasses

Labor cost \$250.00





