



BANQUET MENUS

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Breakfast Buffets

Eye Opener

Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$5 pp/\$10 pp full day

Strategy

Fresh Morning Bakeries served with Fruit Preserves & Sweet Butter
Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$8 pp

Continental

Fresh Squeezed Orange, Grapefruit, & Apple Juices
Fresh Morning Bakeries served with Fruit Preserves & Sweet Butter
Buttery Mini-Croissants
Fresh, Whole, Seasonal Market Fruits
Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$16 pp

Heart & Soul

Fresh Squeezed Orange, Grapefruit, & Apple Juices
Fresh Morning Bakeries served with Fruit Preserves & Sweet Butter
Assortment of Cereals
Low Fat Yogurts
Angeleno Granola
Fresh, Seasonal Fruit Salad
Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$20 pp

Wonderful Morning

Fresh Squeezed Orange, Grapefruit, & Apple Juices
Fresh Morning Bakeries served with Fruit Preserves & Sweet Butter
Freshly Prepared Scrambled Eggs (or Egg Whites)
Choice of Sausage Apple Smoked Bacon or Country Sausage
Fresh, Seasonal Fruit Salad
Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$20 pp

Sunrise

Fresh Squeezed Orange, Grapefruit, & Apple Juices
Fresh Morning Bakeries served with Fruit Preserves & Sweet Butter
White, Wheat or Rye Bread for Toast
Angeleno Granola
Freshly Prepared Scrambled Eggs (or Egg Whites)
Skillet Browned Potatoes
Choice of Apple Smoked Bacon or Country Breakfast Sausage
Fresh, Seasonal Fruit Salad
Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$24 pp

All prices are subject to a service charge of 20% & 9.75% California Sales Tax.
Prices are subject to change without notice. Menus are fully customizable.
Menu items are subject to seasonality & market availability.

Brunch Buffet

Breakfast

Fresh Morning Bakeries served with Fruit Preserves & Butter
Freshly Prepared Scrambled Eggs (or Egg Whites)
Skillet Browned Potatoes
Apple Smoked Bacon or Country Breakfast Sausage
Fresh, Seasonal Fruit Salad

Salad

*choose one**

Organic Baby Greens, Cherry Tomatoes, Cucumber & Angeleno Vinaigrette
Classic Caesar Salad with Shaved Parmesan and Croutons
Baby Arugula, Radicchio & Endive Salad with Apple, Toasted Walnuts
w/ Blue Cheese with Balsamic Vinaigrette

Entrées

*choose two**

Herb Marinated Flank Steak with Cabernet Sauce
Pan Roasted Chicken Breast with Chardonnay Au Jus
Seared Market Salmon with Béarnaise
Penne Pasta with Grilled Chicken Breast & Fresh Basil Pesto
Sautéed Sea Bass with Roasted Potatoes, Haricot Verts, Olives
& Buttery Tomato Sauce
Wild Mushroom Risotto

Accompaniments

*choose one**

Roast Field Mushrooms, Whipped Garlic Potatoes, Sautéed Lemon-Garlic Spinach,
Grilled Broccolini, Roast Asparagus, Herb Roasted Baby Potatoes, Penne Marinara

Sweet Endings:

choose two:

Strawberry Cheesecake, Warm Dark Chocolate Cake with Raspberry Sauce,
Seasonal Fruit Tartlet, Shortbread Lemon Bars w/ Mascarpone,
Classic Napoleon with Macerated Berries,
Assorted Homemade Cookies & Brownies

\$40 pp

(Ten Guest Minimum)

*add a Salad or Platter **\$5 pp**

*add an Entrée **\$8 pp**

*add an Accompaniment **\$4 pp**

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Morning Enhancements

For Your Buffet

Bagels & Cream Cheese - **\$3 pp**

Tomato and Red Onion Frittata with Parmesan Cheese - **\$6 pp**

Eggs Benedict - **\$7 pp**

Spinach and Grilled Tomato Benedict - **\$6 pp**

Brioche French Toast - **\$5 pp**

Blueberry Pancakes - **\$5 pp**

Grilled Country Ham - **\$4 pp**

Smoked Salmon Platter - **\$8 pp**

Served with Sliced Tomatoes, Caper Berries, Red Onions, Bagels & Cream Cheese

A Selection of Fresh Seasonal Berries - **\$6 pp**

Live, On Stage

Omelet or Scrambled Egg Station

Egg or Egg Whites

Assorted Farmhouse Cheeses

Market Vegetables

Assorted Breakfast Meats: Sausage, Salmon, Bacon, & Ham

Freshly prepared to your taste by our Culinary Team

One Attendant serves 50 person @ \$100/attendant

\$8 pp

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Plated Breakfast Menu

Simply AM

Fresh Squeezed Orange, Grapefruit, or Apple Juice
Brioche French Toast **or** Blueberry Pancakes served w/ Warm Maple Syrup & Butter
Country Breakfast Sausage, Applewood Smoked Bacon **or** Grilled Ham
Angeleno Blend Coffee, Decaffeinated Coffee, or Hot Tea
\$16 pp

On the Rise

Fresh Squeezed Orange, Grapefruit, or Apple Juice
Sliced, Ripe, Market Fruits & Berries
Fresh Morning Bakeries served w/ Fruit Preserves & Butter
Freshly Made Scrambled Eggs (or Egg Whites)
Country Breakfast Sausage, Applewood Smoked Bacon **or** Grilled Ham
Skillet Browned Potatoes
Angeleno Blend Coffee, Decaffeinated Coffee, or Hot Tea
\$18 pp

Wake-Up!

Fresh Squeezed Orange, Grapefruit, or Apple Juice
Sliced, Ripe, Market Fruits & Berries
Low-Fat Yogurt
Cheddar Cheese Scramble
Country Breakfast Sausage, Applewood Smoked Bacon **or** Grilled Ham
Brioche French Toast **or** Blueberry Pancakes with Warm Maple Syrup & Butter
Angeleno Blend Coffee, Decaffeinated Coffee, or Hot Tea
\$18 pp

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Deli Buffet Menu

Soup & Salad

(choose two)

Organic Baby Greens, Cherry Tomatoes, Cucumber & Angeleno Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Croutons

Baby Arugula, Radicchio & Endive Salad with Apple, Toasted Walnuts
w/ Blue Cheese with Balsamic Vinaigrette

Penne Pasta Salad with Tomato, Basil, Mozzarella & Fresh Basil Pesto

Grilled & Marinated Vegetable Platter

Classic Chicken Noodle Soup

Lentil Soup with Diced Vegetables and Pancetta

Wild Mushroom Soup

Roasted Tomato Basil Soup

Sandwiches & Panini

(choose three)

Grilled Skirt Steak with Melted Bleu Cheese, Caramelized Onion & Baby Arugula

Classic Tuna Salad on Ciabatta Bread

Grilled Chicken & Avocado in a Whole Wheat Wrap

Roast Turkey, Swiss & Diced Applewood Smoked Bacon Club with Lettuce,
Tomato & Mayonnaise

Country Ham & Jack Cheese on Soft Pretzel Rolls with Honey Mustard

Classic Grilled Cheese

Prosciutto, Mozzarella & Basil Panini

Garden Panini with Grilled Eggplant, Zucchini, Peppers, Roasted Tomato
& Goat Cheese

Spicy Sausage & Yellow Pepper Panini

Accompanied by...

Chips ♦ Whole Fresh Seasonal Fruit ♦ Assorted Cookies & Brownies

\$28 pp

Unless count is provided, equal portions will be presented.

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Boxed Lunch

(only served TO GO)

Choose two of the following sandwich selections:

Grilled Skirt Steak with Melted Bleu Cheese, Caramelized Onion & Baby Arugula
Classic Tuna Salad on Ciabatta Bread
Grilled Chicken & Avocado in a Whole Wheat Wrap
Roast Turkey, Swiss & Diced Applewood Smoked Bacon Club with Lettuce,
Tomato & Mayonnaise
Country Ham & Jack Cheese on Soft Pretzel Rolls with Honey Mustard
Garden Panini with Grilled Eggplant, Zucchini, Peppers, Roasted Tomato
& Goat Cheese

Accompanied by:

Kettle Chips ♦ Dill Pickle ♦ Whole Fresh Seasonal Fruit
Cookie ♦ Bottled Water

\$18 pp

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Plated Lunch Menu

Salad

(Choose one)

Organic Baby Greens, Cherry Tomatoes, Cucumber & Angeleno Vinaigrette
Classic Caesar Salad with Shaved Parmesan and Croutons
Baby Arugula, Radicchio & Endive Salad with Apple, Toasted Walnuts
w/ Blue Cheese with Balsamic Vinaigrette

Entrée Choices

Grilled Chateau Filet, Garlic Whipped Potatoes, Grilled Broccolini,
& Cabernet Sauce

\$35 pp

Seared Market Salmon with Eggplant, Caponata and Balsamic Reduction

\$30 pp

Penne Pasta with Grilled Chicken Breast, Fresh Basil Pesto & Shaved Parmesan

\$28 pp

Pan Roasted Chicken Breast with Tender Leeks, Herb Roasted New Potatoes
& Chardonnay Sauce

\$30 pp

Dessert

(Choose one)

Strawberry Cheesecake
Warm Chocolate Cake w/ Raspberry Sauce
Seasonal Fruit Tartlet

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Lunch Buffet

Salads & Platters

*choose two**

Organic Baby Greens, Cherry Tomatoes, Cucumber & Angeleno Vinaigrette
Classic Caesar Salad with Shaved Parmesan and Croutons
Baby Arugula, Radicchio & Endive Salad with Apple, Toasted Walnuts
w/ Blue Cheese with Balsamic Vinaigrette
Grilled & Marinated Vegetables
Cured Italian Meats, Olives & Cheeses

Entrées

*choose two**

Herb Marinated Flank Steak with Cabernet Sauce
Pan Roasted Chicken Breast with Chardonnay Au Jus
Seared Market Salmon with Béarnaise
Wild Mushroom Risotto
Penne Pasta with Grilled Chicken, Basil Pesto & Parmesan
Sautéed Sea Bass with Roasted Potatoes, Tomatoes and Olives

Accompaniments

*choose two**

Roast Field Mushrooms, Whipped Potatoes, Sautéed Lemon-Garlic Spinach,
Broccolini, Grilled Asparagus, Herb Roasted New Potatoes, Penne Marinara

Sweet Endings:

choose two:

Strawberry Cheesecake, Warm Dark Chocolate Cake with Raspberry Sauce,
Seasonal Fruit Tartlet, Shortbread Lemon Bars w/ Mascarpone,
Classic Napoleon with Macerated Berries,
Assorted Homemade Cookies & Brownies

\$40 pp

(Ten Guest Minimum)

*add a Salad or Platter **\$5 pp**

*add an Entrée **\$8 pp**

*add an Accompaniment **\$4 pp**

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Gimme a Break

So Cal

Fresh Corn Tortilla Chips
Spicy Salsa Fresca
Black Bean Dip
Sopapillas with Cinnamon Sugar
Lemonade
\$12 pp

Refresh

Sliced Seasonal Fruits & Berries
Assorted Granola Bars
Sweet & Spicy Mixed Nuts
Assorted Yogurts
Bottled Mineral Water
Orange and Pomegranate Juices
\$14 pp

Chocoholic

Assorted Chocolate Bars
Double Fudge Brownies
Chocolate Chocolate Chip Cookies
Chocolate Covered Espresso Beans
Chocolate Milk
Assorted Sodas
\$15 pp

Wired

Assorted Energy Bars
Chocolate Covered Espresso Beans
Naked Protein Shakes
Red Bull Energy Drink
Angeleno Blend Coffees & Teas
\$15 pp

Grandma

Assorted Freshly Baked Cookies & Brownies
Iced Cold Milk
Root Beer
\$10 pp

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Packaged Bites

Standard Reception

Cold Hors D'Oeuvres

Fig and Gorgonzola Wrapped in Prosciutto with Balsamic Reduction
White Bean Hummus on Crostini
Gold & Red Tomato Bruschetta
Truffled Beef Tartar on Toasted Brioche with Horseradish Mascarpone
Eggplant Caponata over Endive Spears

Hot Hors D'Oeuvres

Toasted Cheese Ravioli with Spicy Tomato Sauce
Chicken Satay with Thai Peanut Sauce
Toasted Mushroom & Goat Cheese Tartlets
Vegetable Lumpia with Sweet Chili
Chef's Choice Pizzeta of the Day
Truffled Mac and Cheese with Shaved Pecorino
Seasonal Vegetable Brochette
Herb Crusted Artichoke and Goat Cheese Croquette
Quiche Florentine

One Hour **\$ 22 pp**
Two Hours **\$ 32 pp**
Additional Hours **\$ 8 pp**

Additional Items available at **\$4 pp** supplement per hour.

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Deluxe Reception

Cold Hors D'Oeuvres

Fresh Herbed Shrimp Ceviche
Fig and Gorgonzola Wrapped in Prosciutto with Balsamic Reduction
White Bean Hummus on Crostini
Gold & Red Tomato Bruschetta
Chilled Asparagus Wrapped in Smoked Salmon with Lemon Aioli
Truffled Beef Tartar on Toasted Brioche with Horseradish Mascarpone
Eggplant Caponata over Endive Spears
Lobster Salad on Toasted Brioche
Seared Tuna on Crispy Wontons with Salsa Verde
American Caviar on Latkes with Smoked Salmon and Crème Fraiche
Bloody Mary Shrimp Cocktail

Hot Hors D'Oeuvres

Toasted Cheese Ravioli with Spicy Tomato Sauce
Chicken Satay with Thai Peanut Sauce
Toasted Mushroom & Goat Cheese Tartlets
Vegetable Lumpia with Sweet Chili
Chef's Choice Pizzeta of the Day
Mini-Blue Crab Cakes with Lemon Herb Aioli
Grilled Baby Lamb Chops with Roasted Pepper Coulis
Spicy Lemon-Garlic Grilled Shrimp Skewers
Truffled Mac and Cheese with Shaved Pecorino
Beef Sliders with Spicy Pepper Aioli and Jack Cheese
Seasonal Vegetable Brochette
Herb Crusted Artichoke and Goat Cheese Croquette
Quiche Florentine

One Hour **\$ 25 pp**
Two Hours **\$ 38 pp**
Additional Hours **\$ 10 pp**

Additional Items available at **\$5 pp** supplement per hour.

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Just A Bite

Cold Hors D'Oeuvres

- Fresh Herbed Shrimp Ceviche **\$5**
- Fig and Gorgonzola Wrapped in Prosciutto with Balsamic Reduction **\$5**
- White Bean Hummus on Crostini **\$3**
- Gold & Red Tomato Bruschetta **\$3**
- Chilled Asparagus Wrapped in Smoked Salmon with Lemon Aioli **\$4**
- Truffled Beef Tartar on Toasted Brioche with Horseradish Mascarpone **\$4**
- Eggplant Caponata over Endive Spears **\$3**
- Lobster Salad on Toasted Brioche **\$5**
- Seared Tuna on Crispy Wontons with Salsa Verde **\$5**
- American Caviar on Latkes with Smoked Salmon and Crème Fraiche **\$5**
- Bloody Mary Shrimp Cocktail **\$5**

Hot Hors D'Oeuvres

- Toasted Cheese Ravioli with Spicy Tomato Sauce **\$3**
- Chicken Satay with Thai Peanut Sauce **\$4**
- Toasted Mushroom & Goat Cheese Tartlets **\$3**
- Vegetable Lumpia with Sweet Chili **\$3**
- Chef's Choice Pizzeta of the Day **\$4**
- Mini-Blue Crab Cakes with Lemon Herb Aioli **\$5**
- Grilled Baby Lamb Chops with Roasted Pepper Coulis **\$6**
- Spicy Lemon-Garlic Grilled Shrimp Skewers **\$5**
- Truffled Mac and Cheese with Shaved Pecorino **\$3**
- Beef Sliders with Spicy Pepper Aioli and Jack Cheese **\$4**
- Seasonal Vegetable Brochette **\$3**
- Herb Crusted Artichoke and Goat Cheese Croquette **\$4**
- Quiche Florentine **\$3**

**All items priced per piece.
Twenty Piece Minimum.**

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Platters

Raw Bar

Served with Classic Cocktail Sauce, Apple Mignonette & Lemon Wedges

Assortment of American Oysters on the Half Shell

Scallop Ceviche

Mussels

King Crab Legs

Chilled Shrimp

\$20 pp

Maine Lobster Tails (**\$8** extra pp)

Artisanal Cheese Platter

Assortment of Cow, Sheep & Goat's Milk Cheeses

Dried Fruits, Nuts & Berries

Vineyard Fresh Grapes

Herb Crostini

\$10 pp

Grilled & Marinated Vegetable Platter

Herbed Artichoke Hearts,

Herbed Mushrooms

Marinated Mixed Olives,

Grilled Radicchio Wedges

Whole Roasted Heirloom Chile Peppers,

Grilled Eggplant, Asparagus & Sweet Peppers

Bread Sticks & Sliced Baguette Bread

Herb Dip

\$8 pp

Vegetable Raw Bar

Served with Herb Ranch Dip & White Bean Hummus

Assortment of Farmers Market Raw or Blanched Vegetables

such as:

Baby Carrots, Celery Sticks, Cucumber, Sweet Pepper Strips, Broccoli,

Tender Asparagus,

Heirloom Cherry Tomatoes

\$7 pp

(10 person minimum on all platters)

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Menu items are subject to seasonality & market availability.

ITALIAN BUTCHER BLOCK

Assortment of Italian Meats & Cheeses such as:

Parmigiano-Reggiano, Gorgonzola, Ricotta Salata
Prosciutto Di Parma, Bresaola, Hot & Mild Sopresata or Capicola,
Fresh or Aged Salami, Mortadella
Marinated Olives
served with Herbed Crostini

\$12 pp

CHIPS & DIPS

Warm Spinach & Artichoke Fondue with Sliced Baguette & Focaccia
\$5 pp

Charred Tomato Salsa and Guacamole with Fresh Corn Tortilla Chips **\$5 pp**

Baba Ganoush & Hummus with Toasted Pita Bread
\$4 pp

Caramelized Onion and Sour Cream Dip with Ruffles
\$3 pp

SWEET ENDINGS

Assorted Homemade Cookies & Brownies **\$4 pp**

Seasonal Fresh Fruit & Berries with Vanilla Whipped Cream **\$8 pp**

Miniature Cakes & Pastries **\$8 pp**

choice of three:

Strawberry Cheesecake, Warm Dark Chocolate Cake with Raspberry Sauce,
Seasonal Fruit Tartlet, Shortbread Lemon Bars w/ Mascarpone,
Classic Napoleon with Macerated Berries

(10 person minimum on all platters)

Bring Your Own Cake

Cutting Fee of **\$4.00 pp**

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Plated Dinners

Bronze

1st Course

choose one

Organic Baby Greens, Cherry Tomatoes, Cucumber & Angeleno Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Croutons

Baby Arugula, Radicchio & Endive Salad with Apple, Toasted Walnuts
w/ Blue Cheese with Balsamic Vinaigrette

Tomato-Basil, Wild Mushroom or Lentil Soup

Fresh Mozzarella & Heirloom Tomato Salad

Short Rib Ravioli with Rosemary Fonduta

2nd Course

choose three

Pan Roasted Chicken with New Potatoes, Garlic Spinach & Chardonnay Jus

Jumbo Shrimp Scampi with Fettuccini

Sautéed Sea Bass with Roasted Potatoes, Haricot Verts, Olives & Buttery Tomato
Sauce

Grilled Chateau Filet with Garlic Potatoes, Grilled Broccolini & Cabernet Sauce

Seared Market Salmon with Eggplant, Caponata and Balsamic Reduction

Fettuccini Pesto Primavera

Dessert Duet

choose two

Strawberry Cheesecake

Warm Dark Chocolate Cake with Raspberry Sauce

Seasonal Fruit Tartlet

Shortbread Lemon Bars w/ Mascarpone

Classic Napoleon with Macerated Berries

\$45 pp

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Menu items are subject to seasonality & market availability.

Silver

1st Course

choose one

Organic Baby Greens, Cherry Tomatoes, Cucumber & Angeleno Vinaigrette
Classic Caesar Salad with Shaved Parmesan and Croutons
Baby Arugula, Radicchio & Endive Salad with Apple, Toasted Walnuts
w/ Blue Cheese with Balsamic Vinaigrette
Tomato-Basil, Wild Mushroom or Lentil Soup
Fresh Mozzarella & Heirloom Tomato Salad

2nd Course

choose one

Short Rib Ravioli with Rosemary Fonduta
Tuna Tartar with Avocado & Lime
Shrimp with Citrus Cocktail Sauce
Grilled Baby Artichokes with Lemon Aioli

3rd Course

choose three

Grilled Chateau Filet with Garlic Potatoes, Grilled Broccolini & Cabernet Sauce
Fettuccini Pesto Primavera
Pan Roasted Chicken with New Potatoes, Garlic Spinach & Chardonnay Jus
Jumbo Shrimp Scampi with Fettuccini
Seared Market Salmon with Eggplant, Caponata and Balsamic Reduction
Seared Sea Scallops with Roasted Wild Mushrooms and Cauliflower Puree
Seared Ahi Tuna with Tabouleh Couscous and Salsa Verde
Sautéed Sea Bass with Roasted Potatoes, Haricot Verts, Olives & Buttery Tomato
Sauce

Dessert Duet

choose two

Strawberry Cheesecake
Warm Dark Chocolate Cake with Raspberry Sauce
Seasonal Fruit Tartlet
Shortbread Lemon Bars w/ Mascarpone
Classic Napoleon with Macerated Berries

\$52 pp

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Gold

1st Course

Choose one

Organic Baby Greens, Cherry Tomatoes, Cucumber & Angeleno Vinaigrette
Classic Caesar Salad with Shaved Parmesan and Croutons
Baby Arugula, Radicchio & Endive Salad with Apple, Toasted Walnuts
w/ Blue Cheese with Balsamic Vinaigrette
Tomato-Basil, Wild Mushroom or Lentil Soup
Fresh Mozzarella & Heirloom Tomato Salad

2nd Course

choose one

American Caviar on Fingerling Potatoes with Crème Fraîche & Chives
Seared Foie Gras on Toasted Brioche with Cherry-Shallot Confit
Short Rib Ravioli with Rosemary Fonduta
Tuna Tartar with Avocado & Lime
Shrimp with Citrus Cocktail Sauce
Grilled Baby Artichokes with Lemon Aioli

3rd Course

choose three

Grilled Chateau Filet with Garlic Potatoes, Grilled Broccolini & Cabernet Sauce
Fettuccini Pesto Primavera
Jumbo Shrimp Scampi with Fettuccini
Seared Market Salmon with Eggplant, Caponata and Balsamic Reduction
Seared Sea Scallops with Roasted Wild Mushrooms and Cauliflower Puree
Pan Roasted Chicken with New Potatoes, Garlic Spinach & Chardonnay Jus
Grilled Ahi Tuna with Tabouleh Couscous and Salsa Verde
Herb Crusted Rack of Lamb, Garlic Spinach & Caramelized Onion Mashed
Potatoes
Sautéed Sea Bass with Roasted Potatoes, Haricot Verts, & Buttery Tomato Sauce

Dessert Duet

choose two

Strawberry Cheesecake
Warm Dark Chocolate Cake with Raspberry Sauce
Seasonal Fruit Tartlet
Shortbread Lemon Bars w/ Mascarpone
Classic Napoleon with Macerated Berries

\$65 pp

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Dinner Buffet

Salads & Platters

*choose two**

Organic Baby Greens, Cherry Tomatoes, Cucumber & Angeleno Vinaigrette
Classic Caesar Salad with Shaved Parmesan and Croutons
Baby Arugula, Radicchio & Endive Salad with Apple, Toasted Walnuts
w/ Blue Cheese with Balsamic Vinaigrette
Tomato-Basil, Wild Mushroom or Lentil Soup
Fresh Mozzarella & Heirloom Tomato Salad
Grilled & Marinated Vegetables
Cured Italian Meats, Olives & Cheeses

Entrées

*choose three**

Grill Flank Steak with Cabernet Sauce
Pan Roasted Chicken Breast with Chardonnay Jus
Seared Atlantic Salmon with Lemon Vinaigrette
Wild Mushroom Risotto
Cider Glazed Delmonico Pork Chop with Roasted Apples
Seared Ahi Tuna with Salsa Verde
Penne Pesto Primavera
Sautéed Sea Bass with Buttery Tomato Sauce

Accompaniments

*choose two**

Roast Field Mushrooms, Whipped Potatoes, Sautéed Lemon-Garlic Spinach,
Broccolini, Roasted Asparagus, Herb Roasted New Potatoes, Penne Marinara

Sweet Endings:

choice of three:

Strawberry Cheesecake
Warm Dark Chocolate Cake with Raspberry Sauce
Seasonal Fruit Tartlet
Shortbread Lemon Bars w/ Mascarpone
Classic Napoleon with Macerated Berries

\$50 pp

(Ten Guest Minimum)

*add a Salad or Platter **\$5 pp**

*add an Entrée **\$10 pp**

*add an Accompaniment **\$4 pp**

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Buffet Enhancements

Carving Station*

Choose two:

Cracked Black Peppered Prime Rib served
with Fresh Horseradish & Mushroom au Jus
\$375 (serves 25 guests)

Ginger Maple Baked Country Ham served
with Whole Grain Honey Mustard & Biscuits
\$275 (serves 25 guests)

Slow Roasted Organic Turkey served with
Apple Sausage-Sage Stuffing, Cranberry Relish,
& Chardonnay Gravy
\$275 (serves 25 guests)

Beef Tenderloin served with Cab Jus & Onion Confit
\$400 (serves 25 guests)

**One Carver/100 guests @ \$100*

Risotto Station*

Choose two:

Wild Mushroom & Truffle
Spicy Sausage & Tomato
Lobster, Shellfish & Saffron
Pancetta, Pea & Parmigiano-Reggiano

\$12 pp (minimum 50 guests)

**One Risotto Attendant/25 guests @ \$100*

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A Toast to You!

The Package Bars

Charged per Person, per Hour
Bartender Fee of **\$100**

Standard Bar

Including Items such as:

House Red, White & Sparkling Wines

Boru ♦ Bombay ♦ Jose Cuervo Gold
J & B ♦ Cutty Sark ♦ Seagram's 7 ♦ Jim Beam ♦ Amaretto
Baileys ♦ Campari ♦ Kahlua ♦ Sambuca

Heineken, Amstel Light, Corona, Guinness

One Hour **\$18 pp**
Two Hours **\$26 pp**
Three Hours **\$32 pp**
Additional Hours **\$6 pp**

Premium Bar

Including Items such as:

House Red, White & Sparkling Wines

Stolichnaya ♦ Bombay ♦ Tanqueray ♦ Bacardi ♦
Malibu ♦ Captain Morgan ♦ Meyers Dark ♦ Jose Cuervo Gold ♦
Johnny Walker Red ♦ Dewars ♦ Bushmills ♦ Glenfiddich ♦ Makers Mark ♦ Jack Daniels ♦
Courvoisier VS ♦ Hennessy VS ♦ Cointreau ♦ Frangelico

Heineken, Amstel Light, Corona, Guinness

One Hour **\$24 pp**
Two Hours **\$32 pp**
Three Hours **\$40 pp**
Additional Hours **\$8 pp**

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Prices are subject to change without notice. Menus are fully customizable.
Menu items are subject to seasonality & market availability.

Super-Premium Bar

Including Items such as:

House Red, White & Sparkling Wines

Ketel One ♦ Belvedere ♦ Grey Goose ♦ Chopin
Tanqueray 10 ♦ Patron Silver ♦ Patron Anejo ♦ Don Julio Anejo
♦ Jameson ♦ Crown Royal ♦ Johnny Walker Black ♦ Chivas Regal
Macallan 12 Year ♦ Basil Hayden ♦ Glenlivet ♦ Knob Creek ♦ Courvoisier VSOP
Remy Martin VSOP ♦ Grand Marnier ♦ Cointreau ♦ Chambord

One Hour **\$30 pp**
Two Hours **\$40 pp**
Three Hours **\$46 pp**
Additional Hours **\$9 pp**



The Self Service Bar

*Charged per bottle, maximum 25 persons.
Set-up Fee of \$50 required*

Heineken, Amstel, Corona & Guinness
\$6 per bottle

House Red, White & Sparkling Wines
\$40 per bottle

The Consumption Bar

Bartender Fee of **\$100** per 50 Guests.
Charged per drink for Cocktails. Per Bottle for Wine & Beer.
Totals count taken at end of event.
Selection includes items such as those listed in Package Bars.
Prices are available upon request.

Corkage Fee

\$20 per bottle

Corkage not Available for Beer or Liquor

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