



## THEMED MENUS

Our themed catering menus offer you some delicious options to tantalize your taste buds without having to agonize over which specific items to choose. You can still choose your own options if you desire, creating your own menu by selecting any of the items off any menu (you can also substitute or add items to any existing themed menu.) We can also work with you to create a completely custom meal to fit your specific tastes and budget\*\*, even if it's not on one of our themed menus! All of our themed menus come with waters, and an assorted drink selection. Desserts are available for an extra charge, see "[Just Desserts](#)" Menu.

If you would like to create your own menu, just select the following items from any of the menus below:

- Choose any two entrée options
- Choose any vegetable option
- Choose any salad option
- Choose any dessert option (optional)
- Choose a bread or a starch option
- Add more items as you'd like/or substitute (e.g. you can select an additional salad option, or substitute a salad option for a vegetable or starch selection, etc.)

Prices for creating your own menu vary depending on specific selections.

Please note that some items are based on seasonal availability, and similar substitutions may be required. We can also make many options comply with dietary preferences or allergy restrictions, just let us know!

*\*\* Note that pricing is per person (based on menu and selections/substitutions), and some entrees require a minimum 10 person head count.*



## LATIN FLAVOR

### Chicken Enchilada Verde Strata

*Layered flour tortillas filled with a tomatillo cream sauce, seasoned chicken, green chilies, and cheese*

### Street Tacos

*Carne Asada & Chicken "Al Pastor"  
onions & cilantro, lime and avocado crème*

### Spanish Rice

*Toasted and fluffy seasoned rice, with tomato, onion and cilantro*

### Refried Pinto Beans

*Creamy refried, mildly spiced and seasoned, with melted cheese*

### Chopped Salad

*Mixed greens, tomatoes, red cabbage, green onion, and a chipotle ranch dressing*



## ASIAN INSPIRED

### Teriyaki Orange Grilled Chicken

*Sweet, tangy and savory citrus teriyaki grilled chicken,  
with garlic and herbs, and a hint of spice*

### Beef and Broccoli \*or\* Garlic Pepper Beef

*Tender sliced steak and broccoli flowerets in a savory  
hoisin, garlic and ginger sauce  
\*or\**

*Sautéed beef strips, bell peppers and onions in mildly spiced  
garlic and black pepper sauce*

### Chow Mein Noodles

*Authentic noodles with pan fried vegetables*

### Vegetable Fried Rice \*or\* Plain White Rice

*Sautéed fresh vegetable medley, seasoning and soy sauce  
\*or\*  
Steamed white rice*

### Asian Chopped Slaw Salad

*Romaine, Napa and red cabbage, carrot, cucumber, daikon,  
with a tangy citrus, ginger & sesame dressing*



## COUNTRY BBQ

### BBQ Tri-tip

*Herb seasoned and seared on the outside, juicy on the inside with a touch of smoke flavor, served in its own jus*

### Grilled Chicken

*Grilled chicken in a smokey hickory BBQ sauce*

### 4 Cheese Mac & Cheese

*Four deliciously decadent and creamy cheeses, shallots, baked with a panko and bacon topping*

### Tangy Coleslaw

*Green & red cabbages, carrots, green apples and onions in tangy and creamy vinaigrette dressing*

### Herbed Garlic French Bread

*Fresh herbs, garlic and butter on lightly toasted baguette*

### Grilled Vegetables

*Red onions, peppers, and zucchini, lightly grilled and drizzled with olive oil*



## MEDITERRANEAN FUSION

### **Greek Marinated Grilled Chicken**

*Grilled chicken, marinated in lemon, garlic, olive oil and herbs*

### **Beef Souvlaki**

*Marinated and grilled beef and onions,  
served with a garlic tzatziki sauce*

### **Rice Pilaf**

*Rice cooked in vegetable stock, with celery, onions  
dried fruit, herbs and toasted almonds*

### **Greek Style Green Salad**

*Mixed greens, tomatoes, cucumbers, red onion  
and olives, with herbed vinaigrette and feta cheese*

### **Pita Bread & Hummus**

### **Marinated and Grilled Vegetables**

*Red onions, zucchini, red/yellow peppers*



## ITALIAN GUSTO

### **Italian Sausage \*or\* Vegetable Lasagna**

*Pasta \*or\* zucchini layers in a rich tomato and fresh basil sauce, ricotta and mozzarella cheeses*

### **Chicken Marsala**

*Grilled chicken breasts, crimini mushrooms and fresh herbs in a lemon and marsala wine sauce*

### **Sautéed Vegetables**

*Zucchini, onions and mushrooms in olive oil, with a dusting of parmesan cheese*

### **Herbed Garlic Bread**

*Delicate herbs, garlic and butter on lightly toasted baguette*

### **Italian Green Salad**

*Mixed salad greens, tomatoes, cucumbers, olives, red onions and pepperoncini, with zesty Italian dressing*



## FRENCH ELEGANCE

### Herbs de Provence Beef Roast

*Tender, herb encrusted slow roasted beef, thinly sliced and served in its own jus*

### Roasted Chicken & Wild Mushrooms

*Chicken and mushrooms in a light garlic cream and herbed white wine demi-glace*

### Potatoes Gratin Dauphinoise

*Classic French gratin with garlic, thyme and a gruyere cream*

### Green Beans Amandine

*Fresh and tender green beans with toasted almonds*

### Seasonal Baby Greens Salad

*Blend of crisp and tender salad greens, tomatoes, with a champagne vinaigrette*



## TASTE OF THE ISLANDS

### Citrus Grilled Teriyaki Glazed Chicken

*Grilled chicken with a sweet citrus soy glaze and a touch of heat, served with tropical fruit salsa*

### Char Siu Roast Pork Loin

*Sweet and deliciously sticky slow roasted pork*

### Hawaiian Style Macaroni Salad

*Sweet & tangy and simply delicious*

### Pineapple Glazed Baby Carrots

*Carrots in a sweet & sour pineapple glaze*

### Hawaiian Sweet Rolls



## SOUTHERN COMFORT

### Slow Roasted Beef Pot Roast

*Tender beef pot roast with bacon, onion and onion gravy*

### Rotisserie Chicken in Herbed Jus

*Savory marinated and rotisserie roasted chicken,  
in its natural jus*

### Buttermilk Mashed Potatoes

*Silky mashed potatoes, with buttermilk and chives*

### Seasonal Steamed Vegetables

*Vegetable medley, steamed and lightly buttered*

### Potato Dinner Rolls

### Farmer's Market Garden Salad

*Mixed greens and vegetables with buttermilk ranch  
and homemade croutons*



## SURF & COUNTRYSIDE

**Pan Seared Salmon Medallions**  
*Served in a herbed citrus beurre blanc*

**Savory Herb Crusted Beef**  
*Slow roasted beef with a black pepper and herb crust  
in its natural jus*

**Asparagus \*or\* Green Beans**  
*Steamed and lightly buttered and seasoned*

**Garlic & Chive Mashed Potatoes**  
*Creamy mashed potatoes with roasted garlic and chives*

**Dinner Roll Assortment**

**Tomato, Cucumber, Orange & Fennel Salad**  
*Tossed in a citrus vinaigrette*



## HOLIDAY SOIREE

**Oven Roasted Turkey Breast \*or\* Glazed Ham**  
*Tender sliced roasted white meat turkey, lightly seasoned  
\*or\*  
Sliced Ham in a spiced crust with pomegranate glaze*

**Wild Rice & Mushroom Dressing**  
*Herbed bread, wild rice, mushrooms, chicken sausage and  
dried fruits, savory with a hint of sweetness*

**Bourbon & Orange Sweet Potatoes**  
*Sweet potato casserole with orange zest, a touch of bourbon,  
and a toasty pecan praline topping*

**Green Beans \*or\* Roasted Brussel Sprouts**  
*Steamed green beans  
\*or\*  
pan roasted brussel sprouts, with balsamic onions and bacon*

**Cranberry Sauce**  
*Blend of fresh cranberries, blueberries, and orange zest*



## SANDWICH SHOPPE

Our sandwich platters can either come pre-assembled, or as a  
"Build It Yourself" sandwich bar option

### Deli Style Sandwich Assortment

*Assorted meats and cheeses on deli style rolls, specialty breads,  
baguettes, and gourmet wraps*

### Classic Deli Salads ( Choose Any 2 Options )

- *Tri-Color Pasta Salad*
- *Macaroni Salad*
- *Mustard Potato Salad*
- *Cucumber & Tomato Salad*
- *Fresh Fruit & Berry Salad*

### Dill Pickle Spears

### Assorted Bagged Chips

### Gourmet Cookies and/or Brownies



## SPRING FLING

### Lemon & Herb Chicken

*Pan seared chicken breast in a light lemon and fresh herb sauce*

### Apricot & Dijon Glazed Pork Loin

*Sweet and savory with a dash of balsamic*

### Asparagus

*Lightly roasted with olive oil, garlic and lemon zest*

### Roasted Red New Potatoes

*Oven roasted with fresh herbs and seasonings*

### Spring Mix Garden Salad

*Farmer's market ingredients, light dijon & honey vinaigrette*

Dinner rolls



## SUNDAY BRUNCH

Design your own breakfast by choosing an item from each category, or go with our "Classic Favorites American Breakfast" as *highlighted*:

### Eggs:

- *Fluffy Scrambled*
- *Huevos Rancheros*
- *Crustless Quiche Lorraine*
- *Hard boiled eggs "Benedict"*

### Meats:

- *Bacon – regular and/or turkey*
- *Sausage Patties or Links*
- *Canadian Bacon*
- *Ham Steak*

### Potatoes:

- *Hash Brown Potato Casserole*
- *Country breakfast potatoes*

### Breakfast Breads:

- *Buttermilk & Ricotta Pancakes*
- *Oven Baked French Toast*
- *French toast with fresh berries*
- *Continental Pastry Platter*
- *Croissants*
- *Bagels and cream cheese*

### Fruits:

- *Seasonal Fresh Fruit Platter*
- *Cut fresh fruit with dip*
- *Yogurt & Berry Parfaits*

### Extras:

*Smoked salmon, breakfast sandwiches, breakfast burritos, fresh fruit filled crepes, biscuits & gravy, prosciutto wrapped asparagus, European egg pancakes, corned beef hash & eggs, coffee & juice service*



## BACKYARD GRILL

### Grilled Burgers \*or\* Hot Dogs

*Grilled Beef and Turkey Burgers*

*\*or\**

*All Beef Hot Dogs*

*Includes all the fixings*

### Tater Tots

*Lightly seasoned and delicious*

### Potato Salad

*Mix of Red and Yukon Gold Potatoes, celery, pickles, olives, shredded carrots, and a hint of yellow mustard*

### Fruit Salad

*Seasonal melons, strawberries, grapes, pineapple and fresh berries with a touch of mint*

### Oven Baked Beans \*or\* Corn on the Cob (seasonal)

*Slow-simmered in a tangy tomato BBQ sauce, with a hint of hickory smoked brown sugar sweetness*

*\*or\**

*Tender sweet corn on the cob*



# OKTOBERFEST

**Grilled Sausage Assortment**  
*Grilled Sausage & Bratwurst Assortment*

**Roast Chicken**

*Brined and roasted savory lemon pepper & herb chicken*

**German Style Potato Salad \*or\* Mashed Potatoes**  
*Red potatoes and onions in a tangy bacon and coarse grained mustard vinaigrette*  
**\*or\***  
*Mashed potatoes with roasted garlic*

**Ale Braised Red Cabbage**

*Ale and apple cider braised red cabbage with onions & apples*

**Pretzel Bread**



## SOUTHWESTERN FLAIR

### Grilled Fajitas

*Marinated and grilled assortment of beef and chicken, with onions, peppers, flour tortillas, and all the fixings*

### Cilantro-Lime Rice

*Cooked in vegetable stock, with fresh lime juice and a hint of cilantro*

### Ranchero Black Beans

*Slow simmered black beans with bacon, garlic, onions, peppers and fire roasted tomatoes*

### Southwestern Chopped Salad

*Blend of romaine, iceberg, cucumbers, tomatoes, jicama, cilantro, red cabbage, red peppers, black beans and corn, with crispy tortilla strips and chipotle ranch dressing*

### Chicken Tortilla Soup \*or\* Red Chili Enchiladas

*Our version of tortilla soup is creamy and golden  
\*or\**

*Cheese filled enchiladas smothered in our own red chili sauce*



## TOUR OF ITALY

### Chicken Fettuccini Alfredo

*Tender chicken with al dente noodles, tossed in a decadently creamy garlic parmesan sauce, with a splash of white wine*

### Baked Ziti \*or\* Spinach & Cheese Ravioli

*Penne pasta and melted cheese, baked in a rich Bolognese  
\*or\**

*Ravioli filled with spinach and ricotta in marinara*

### Italian Style Salad

*Crisp romaine, cherry tomatoes, cucumber, olives, pepperoncini's, red onion, garlic croutons, and parmesan, with a zesty herbed oil & balsamic vinegar dressing*

### Sautéed Zucchini & Onions

*Tossed in olive oil, garlic and toasted bread crumbs*

### Garlic & Herb Flatbread



## FIESTA BAR

Our FIESTA BAR Menu comes with everything you need to build your own tacos, tostadas, tacos salads and burritos

### Proteins:

- *Seasoned ground beef \*or\* shredded beef*
- *Carne asada (street taco)*
- *Seasoned shredded chicken \*or\* sliced grilled chicken*
- *Grilled shrimp \*\**

### Beans & Rice:

- *Refried pinto beans*
- *Seasoned black beans*
- *Spanish Rice \*or\* Cilantro Lime Rice*

### Tortillas & Chips:

- *Crispy corn taco shells*
- *Corn Street taco tortillas*
- *Corn tostada shells*
- *Flour tortillas*
- *Corn chips variety*

### Fresh Salsa Bar:

- *Our famous signature salsa*
- *Salsa Verde*
- *Pico de Gallo*
- *Mild homemade taco sauce*

### All the fixings:

*Diced tomatoes, green onions, cilantro, seasoned tortilla strips, char-grilled corn, shredded lettuce, salad greens, shredded cabbage, black olives, sour cream, avocado & lime crème, hot sauce assortment, fresh and pickled jalapenos, fresh guacamole, shredded cheese variety, diced red peppers, diced red & white onions, and limes*

*\*\*Added cost per person for shrimp*



## THAI ONE ON

Our version is a blend of Japanese and Thai influenced dishes:

### Chicken Satay \*or\* Glazed Chicken Wings

*Seasoned grilled chicken skewers with a savory peanut sauce  
\*or\**

*Oven baked chicken wings, seasoned and glazed with a sweet  
and spicy chili sauce*

### Yellow Chicken Curry

*Fusion of Japanese and Thai coconut curry, chicken  
and onions in a savory curry sauce*

### Shrimp Pad Thai

*Classic Thai rice noodle dish with sautéed vegetables,  
Shrimp, peanuts and a lightly spiced sweet & sour sauce*

### Thai Fried Rice

*Rice and vegetables in a savory sauce, served with cucumber,  
tomato, pineapple and cilantro*

### Green Apple, Carrot, Cucumber, and Papaya Salad

*Crispy vegetables and flavorful fruits in a tangy sauce,  
garnished with peanuts and cilantro*



## JUST DESSERTS

Desserts can be added to any menu for an additional charge per person:

### Parfaits:

- *Strawberry Shortcake*
- *Lemon/Blueberry*
- *Black Forest Brownie*

### Cakes:

- *Pineapple Rum*
- *Bourbon Bread Pudding*

### Specialty Desserts:

- *Tiramisu*
- *Gourmet Cookies & Brownies*
- *Pie Bar (assorted)*
- *Coconut & Pomegranate Panna Cotta*

### Beverages:

- *Coffee & Hot Beverage Bar*

### Cheesecakes:

- *Coconut/Lime*
- *Vanilla w/Fresh Berries*
- *White Chocolate Raspberry*
- *Salted Caramel*
- *Chocolate/Orange*
- *Cappuccino*

### Crepes:

- *Banana Caramel*
- *Strawberry Dark Chocolate*

### Tartlets

- *Fresh Seasonal Berry*
- *Lemon Curd/Blueberry*