



"Only the best of everything"

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***2008
À la Carte
Catering Menus***

Service Guidelines

The attached menus are priced based on a minimum of 100 guests

Rental of china, linen, tables and chairs available at an additional charge

China, flatware & glassware @6.00pp,

Glassware only @ 2.00pp

Linens available – rental fees vary based on size, color and or specialty order

Event service is customarily charged at 20% for buffet service, or 25% for seated service. Minimum travel and or service fees may apply.

**Service fees may apply*

**Tax 8.125%*

Fresh Salads

Garden Salad

*Romaine Lettuce, Cherry Tomatoes, Cucumber, Carrots & Red Onion
Served with Italian Vinaigrette*

Greek Salad

*Romaine Lettuce, Tomatoes, Cucumbers, Artichokes, Olives & Feta Cheese
Served with Vinaigrette dressing*

Classic Caesar Salad

*Romaine Lettuce, shaved Parmesan, seasoned Croutons
& Classic Caesar Dressing*

Spinach Salad

*Spinach, Red Peppers, Mushrooms and Shallots
Accompanied by Creamy Stilton Dressing*

Strawberry Salad

*Baby Spinach, Strawberries, Red Onion & Crumbled Blue Cheese
Served with Sweet Balsamic Vinaigrette*

Mixed Greens Salad

*Spring Mixed Greens topped with Dried Cranberries, Pecans & Crumbled Blue Cheese tossed with White
Balsamic Vinaigrette*

Fresh Avocado

Stuffed with Shrimp Ceviche

Pear Salad

*Spring Mixed Greens, Pear, Walnuts and Goat Cheese
Served with White Wine Vinaigrette*

Santa Fe Salad

*Green Leaf Lettuce, Avocado Slices, Pico de Gallo and Yellow Corn Kernels
Tossed with Cilantro Lime Vinaigrette*

Texas Cactus Salad

*Mixed Field Greens with Julienne of Nopalitos
Served with Cilantro Lime Vinaigrette*

Fresh Vegetables

Fresh Spinach

Gently Sautéed in butter

Riviera Vegetables

Whole Green Beans, Whole Wax Beans, & Whole Baby Carrots

Cantonese Inspired Vegetables

Broccoli, Chinese Pea Pods, Carrots, Mushrooms, Red Peppers & Water Chestnuts

Sautéed Zucchini & Squash

With Red Bell Peppers

Caribbean Style Vegetables

*A Mélange of Broccoli Florets, Whole Green Beans,
Red Roasted Bell Peppers and Yellow Carrots*

Sugar Snap Peas

Fresh Peas sautéed in butter with toasted walnuts

Broiled Tomatoes

Stuffed with Black Beans, Corn and Bell Peppers

Stuffed Zucchini & Yellow Squash Boats

Filled with Bread Crumbs and Eggplant and topped with Gruyere Cheese

Southern French Tradition Roma Tomatoes

Filled with flavorful Olive Oil, Herbs, Garlic, Bread Crumbs & Almonds

Marinated Grilled Vegetables

*Eggplant, Sweet Peppers, Carrots, Zucchini, Squash, Asparagus & Red Onion
Served with Olive-Balsamic Drizzle*

Fresh Broccoli Crowns

Fresh Broccoli crowns with lemon butter sauce

Fresh Large Asparagus

Drizzled with Hollandaise Sauce

Potatoes, Rice, Beans & Pasta

Asiago Mashed Potatoes

Creamy Mashed Potatoes with Asiago Cheese

Potatoes Bernard

Chunky Mashed Potatoes Blended with Butter, Cream, Cilantro and Bacon

Tri – Colored Oven Roasted Potatoes

Red Roasters, Peruvian Purple & Yukon Gold Potatoes prepared with Fresh Herbs & Garlic

Roasted New Potatoes

With Rosemary and Tarragon

Steamed Jasmine Rice

Black Beans

Or

Beans a la Charra

With Cilantro, Cumin, Onion & Bell Peppers

Parmesan Risotto

Or

Tomato Basil Risotto

Creamy Italian Polenta

Orzo Pasta

With Olives, Feta, Bell Peppers, Capers & Cherry Tomatoes

Wild Nutty Rice

With sliced roasted Almonds & Orange Zest

Savory Mexican Rice

Sautéed with Fresh Onions, Bell Peppers, Tomatoes & Cilantro

Far East Cous Cous

Rice Noodles

Twice Baked Potatoes

Prepared with cheddar cheese, bacon bits (optional), sour crème & butter

Beef Entrees

Slow Smoked Brisket of Beef
Seasoned with a Special Blend of South of the Border Spices
Offered with our Homemade BBQ Sauce

Sliced Top Round of Beef with Gravy

Top Sirloin Steak
Grilled Marinated Steak thinly sliced

Steak Diane
Center cut tenderloin of beef prepared in Red Wine & Butter
Garnished with mushrooms and shallots

Grilled Argentinean Beef Tenderloin Medallions
With Ancho-Cabernet Reduction, Dill Mayonnaise & Specialty Horseradish Crème

Grilled Rib Eye Steak
Rib Eye Steak grilled to perfection served with Cabernet Demi Glace

Grilled Tenderloin of Beef
Served with Portobello Mushroom Demi Glace

Filet Oscar
Grilled Petit Filet Mignon topped with Lump Crab Meat & Sauce Béarnaise

Carving Station Options

Steamship Round of Beef

Or

Top Round of Beef

Carved on site, served with Horseradish Crème, Dill Mayonnaise & Grain Mustard

Oven Roasted Turkey Breast
W/Tarragon & Orange Essence
Carved on site, served with fresh Cranberry Chutney

Ancho–Chile Rubbed Pork Loin
Carved on site, served with Chipotle Raspberry Sauce

Sliced Grilled Tenderloin of Beef
Carved on site, served with condiments of Horseradish Crème,
Dill Mayonnaise & Spicy Mustard served with Soft Bolillos

Chicken Entrées

Grilled Chicken Breast
Served with Lemon Butter Sauce

Chicken Marsala
Served with Marsala Wine Sauce and Mushrooms

Southwest Chicken Breast
Served with Roasted Poblano Cream Sauce

Roma Chicken Breast
Grilled and served with a Sun Dried Tomato Burgundy Sauce

Chicken Cordon Blue
Tender Breast of Chicken filled with Ham & Cheese
Rolled in Seasoned Bread Crumbs sautéed to a golden brown

Chicken Roulade
Chicken Breast lightly breaded and filled with Feta Cheese & Spinach

Raisin, Apple & Almond Chicken
A delectable combination of Raisin, Apple & Almond
Wrapped in our Gourmet Chicken Breast

Crème Brie & Apple Chicken
A delicious combination of Crème Brie, Sweet York Apples,
Cranberries, Onions and a hint of Chives, wrapped in our Gourmet Chicken Breast
And dusted with Paprika

Artichoke Parmesan Chicken
Chicken breast filled with Artichoke Hearts, Spinach & Red Peppers in a zesty Parmesan Sauce,
And topped with Italian Herbs and Parmesan Cheese

Chicken Duxelle en Croute
Chicken Breast stuffed with Mushrooms & wrapped in Puff Pastry

Oven Roasted Rock Cornish Game Hens
Whole Roasted Cornish Game Hens
Filled with Wild Rice offered with Mango Chutney

Seafood Entrées

Beer Battered Fried Pollack
Served with House Tartar Sauce & lemons

Herb Encrusted Salmon
Fresh Salmon Filets crusted with Bread Crumbs and Herbs
Offered with Lemon Dill Sauce

Herb Encrusted Tilapia
Fresh Filet of Tilapia crusted with Herbs & Japanese Bread Crumbs
Offered with Chardonnay Glaze

Asian Spiced Salmon
Marinated Salmon Filet offered with Spiced Plum Sauce

Barbeque Smoked Filet of Salmon
Served with a Barbeque Beurre Blanc

Pecan Encrusted Rainbow Trout
Filet of Rainbow Trout encrusted with Pecan Pieces
And served with Peach Jalapeno Sauce

Shrimp Scampi
Fresh devined shrimp sautéed in butter garlic and herbs
Served over a bed of pasta or rice

Vegetarian Options

Polenta Torte

*Layered with sautéed Spinach and Mushrooms
Topped with melted Gruyere Cheese*

Manicotti

*Pasta Tubes filled with Ricotta Cheese & Italian Bread Crumbs
And topped with Marinara Sauce*

Eggplant Parmesan

*Slices of Eggplant breaded and fried layered &
Topped with Mozzarella Marinara sauce
Lightly dusted with bread crumbs*

Sweet Potato & Black Bean Tacos

*Brown Sugar Sweet Potatoes & Black Beans
With Cheddar Cheese, Baby Greens & Creamy Lime Chipotle Drizzle*

Mexican Menu Options

Fajita Bar

*Marinated strips of Chicken and/or Beef,
Sautéed with Bell Peppers & Onion,
Offered with Grated Jack & Cheddar,
Salsa, Pico de Gallo, Sour Cream & Guacamole
On-site presentation of Comal warmed tortillas*

Crispy Taco Bar

*Seasoned Ground Beef or Shredded Chicken accompanied by Lettuce,
Pico de Gallo, Cheese and Guacamole,
Offered with Crispy Corn Taco Shells or Soft Flour Tortillas*

Bean & Cheese, Pork or Spicy Chicken Tamales
Offered with Salsa Fresca

Cheese Enchiladas

Cheese Enchiladas served with Traditional Enchilada Sauce

Mexican Albondigas

Savory Mexican Style Crab Cakes with Signature Tartar Sauce

Chile Rellenos

*Anaheim Peppers filled with Spicy Beef or Chicken and Monterrey Jack Cheese
Prepared and Egg Battered then deep fried*

Steak Ranchero

Fixed with tomatoes, onion, cilantro, bell peppers, & a Ranchero Sauce

Empanadas Beef, Chicken, or Cheese Empanadas

Quesadillas

*Bean & cheese, Chicken and or Beef (Shrimp Quesadillas)
Serve with sour crème, pico de gallo & guacamole*

Mexican Style Queso

With Fresh Tostada Chips

Dessert & Coffee Options

*Fresh Fruits & Berries
Served with mango crème*

*Dessert Array
Assorted Cookies, Sweet Biscuits, Blondies and Bars*

*Patisserie Tray
Featuring Chocolate Dipped Strawberries, Chocolate Dipped Madeleines, Éclairs,
Cream Puffs, Petit Fours, Fruited Tarts & Macaroons*

*Bunuelos
Mexican Flat Pastry sprinkled with Cinnamon & Sugar*

*Carrot Cake
With Cream Cheese Frosting*

*Dark Chocolate Cake
Served with Raspberry Topping*

*New York Style Cheesecake
With Strawberry Topping (or Blueberry)*

Pineapple Upside down Cake

*Strawberry Shortcake
With whipped topping*

Peach, Apple or Cherry Cobbler

German Chocolate Cake

Pumpkin or Pecan Pies

Tres Leches Cake

Key Lime Pie

*Petite Bunuelos & Churros
Served with mango crème*

Beverages

Traditional Coffee & Iced Tea Service

*Freshly brewed Regular, Decaf & Iced Tea served with Lemons, Milk,
Cream, Sugars & Sweeteners*

Regular Coffee and Decaf

Hot Water for Hot Tea W/assorted tea bags

Agua Fresca

Watermelon & Lime and Pineapple/Cantaloupe