



CATERING MENU

**SOFT BEVERAGES  
(BILLED ON CONSUMPTION)**

FRESHLY BREWED STARBUCKS COFFEE (ONE GALLON SERVES APPROXIMATELY 20 CUPS)	\$ 32.00 PER GALLON
HOT CHOCOLATE OR HOT TEA (ONE GALLON SERVES APPROXIMATELY 20 CUPS)	\$ 1.50 PER PERSON
HOT APPLE CIDER (ONE GALLON SERVES APPROXIMATELY 20 CUPS)	\$ 25.00 PER GALLON
ASSORTED BREAKFAST JUICES (ORANGE, CRANBERRY, APPLE, GRAPE)	\$ 25.00 PER GALLON
LEMONADE	\$ 20.00 PER GALLON
ICED TEA	\$ 20.00 PER GALLON
WATER STATION	\$20 SET UP \$5 PER FIVE GALLON BARREL
BOTTLED WATER (20 OZ. DASANI)	\$ 3.00 EACH
ASSORTED SOFT DRINKS (12 OZ. CANS COCA COLA PRODUCTS)	\$ 1.50 EACH
BOTTLED JUICES	\$ 2.50 EACH

**ALCOHOL**

DOMESTIC BEER

MILLER LITE, BUD LIGHT, BUDWEISER, COORS LIGHT, O'DOUL'S  
\$4.00 EACH (12 OZ.)  
\$6.00 EACH (16 OZ.)

PREMIUM BEER

HEINEKEN, DOS EQUIS LAGER, CORONA, SHINER BOCK  
\$5.00 EACH

BAREFOOT WINES (HOUSE)

CHARDONNAY, MERLOT, CABERNET SAUVIGNON, AND WHITE ZINFANDEL  
\$5.00 PER GLASS

COCKTAILS

\$6.00 EACH

BARTENDER FEES

\$25/HOUR EACH, MINIMUM FOUR HOURS

**\*THERE IS A SERVICE CHARGE OF 18% FOR ALL OFF-SITE CATERINGS  
OR PLATED SERVICE.\***

\*ALL MENUS ARE PRICED ON A PER-PERSON BASIS  
UNLESS OTHERWISE NOTED.

**BREAKFAST MENUS**

CONTINENTAL BREAKFAST

ASSORTMENT OF PASTRIES AND BREAKFAST BREADS  
ASSORTED JUICES AND COFFEE

\$ 6.95

WITH FRESH FRUIT DISPLAY AND BAGELS

\$8.95

AMERICAN BREAKFAST

SCRAMBLED EGGS  
HERBED HASH BROWNS  
BACON AND SAUSAGE  
FRESH FRUIT DISPLAY  
BREAKFAST BREADS  
JUICE AND COFFEE

\$12.95

MADE-TO-ORDER OMELET STATION IN LIEU OF SCRAMBLED EGGS

\$15.95

DOWN HOME BREAKFAST

SCRAMBLED EGGS  
TEXAS FRIED POTATOES  
COUNTRY HAM  
JALAPENO CHEESE GRITS  
BISCUITS AND RED EYE GRAVY  
JUICE AND COFFEE

\$12.95

MADE-TO-ORDER OMELET STATION IN LIEU OF SCRAMBLED EGGS

\$16.95

BUILD-YOUR-OWN BREAKFAST TACOS

TORTILLAS, SCRAMBLED EGGS, SAUSAGE, BACON, POTATOES

SALSA, CHEESE, JALAPENOS  
FRUIT DISPLAY  
ASSORTED MUFFINS AND PASTRIES  
JUICE AND COFFEE  
\$12.95

**FABULOUS BRUNCH**

INDIVIDUAL QUICHE LORRAINE OR SPINACH MUSHROOM QUICHE  
CROISSANTS AND ASSORTED MUFFINS  
BACON AND SAUSAGE  
ROSEMARY CHICKEN BREASTS  
HERBED NEW POTATOES  
FRESH GREEN BEANS  
SEASONAL FRUIT DISPLAY  
KEY LIME TARTS  
\$22.95  
MADE-TO-ORDER OMELET STATION IN LIEU OF QUICHE  
\$26.95

**LIGHT LUNCH MENUS**

\*ALL MENUS INCLUDE STANDARD WHITE LINENS, MIRROR CENTERPIECES,  
AND ICED TEA AND WATER SERVICE.

**SOUTHWEST CHICKEN SALAD**

CILANTRO GRILLED CHICKEN BREAST, AVOCADO, BLACK BEANS,  
AND A MILD CHIPOTLE LIME VINAIGRETTE  
SERVED ON A BED OF MIXED GREENS  
CORN MUFFINS  
AUTHENTIC MEXICAN FLAN  
\$12.95

**WASABI MARINATED TUNA WITH FIELD GREENS**

AND AN ORANGE GINGER DRESSING  
VEGETABLE SPRING ROLL  
ASIAN FRUIT SALAD  
RASPBERRIES, ASIAN PEARS, PINEAPPLE, AND MANGO  
TOSSED IN LIME JUICE AND GINGER  
\$15.95

**MARINATED GRILLED FLANK STEAK CAESAR SALAD**

WITH HOMEMADE CROUTONS AND ROASTED RED PEPPERS  
APPLE MUFFINS WITH CREAM CHEESE  
SEASONAL FRESH FRUIT  
\$12.95

## **BOXED LUNCHES**

ALL SANDWICHES AND WRAPS ARE SERVED WITH CHIPS AND FRESH FRUIT AND ARE ACCOMPANIED BY CONDIMENTS, A GOURMET COOKIE, PLASTIC CUTLERY AND A NAPKIN.

### TURKEY, ROAST BEEF, HAM, OR TUNA FISH

SERVED ON WHOLE GRAIN OR WHITE  
WITH LETTUCE, TOMATO, PICKLES, AND ONION ON THE SIDE  
\$9.00

### VEGETARIAN

SPINACH, AVOCADO, TOMATO, LETTUCE, AND PROVOLONE CHEESE  
SERVED ON WHOLE WHEAT  
\$9.00

### SOUTHWEST CHICKEN WRAP

CHICKEN BREAST, BLACK BEANS, ROASTED CORN, CILANTRO RICE,  
AND MEXICAN CHEESES  
WRAPPED IN A CHIPOTLE HERB TORTILLA  
\$11.95

### GRILLED FLANK STEAK WRAP

GRILLED FLANK STEAK, GRILLED ONIONS, TOMATO, AND PROVOLONE  
WRAPPED IN A GARLIC HERB TORTILLA  
\$12.95

### TURKEY WRAP

SMOKED TURKEY, AVOCADO, FRESH GREENS, BACON AND GOUDA CHEESE  
WRAPPED IN A TOMATO BASIL TORTILLA  
\$10.95

### HIPPIE TORTILLA WRAP

AVOCADO, TOMATO, ROASTED RED PEPPERS, SPINACH, AND PEPPER JACK CHEESE  
WRAPPED IN A GOURMET SPINACH TORTILLA  
\$9.95

### CILANTRO PESTO CHICKEN BREAST

CILANTRO PESTO GRILLED CHICKEN BREAST SERVED ON SOURDOUGH BREAD  
\$11.95

### PORTOBELLO MUSHROOM AND PARMA

GRILLED PORTOBELLO MUSHROOM WITH PARMESAN CHEESE,  
ROASTED RED PEPPER AND TOMATO  
SERVED ON AN ONION ROLL  
\$10.95

SMOKED TURKEY AND AVOCADO

WITH RED LEAF LETTUCE, TOMATOES AND BOURSIN CHEESE ON A MINI BAGUETTE  
\$11.95

MARINATED GRILLED CHICKEN BREAST

WITH BACON, MONTEREY JACK CHEESE ON A CROISSANT  
\$10.95

ROASTED CHICKEN SALAD

WITH TART CHERRIES AND BLUE CHEESE WRAPPED IN A FLOUR TORTILLA  
\$10.95

**BUFFET MENUS**

DELI BUFFET

ROAST TURKEY, HAM, AND ROAST BEEF  
ASSORTED SLICED CHEESES  
ARTISAN BREADS AND ROLLS  
LETTUCE, TOMATO, PICKLES. ONION  
MUSTARD, MAYONNAISE, AND KETCHUP  
TOSSED SALAD  
WITH HERBED RANCH AND BALSAMIC VINAIGRETTE DRESSINGS  
POTATO SALAD  
CHIPS AND SALSA  
BROWNIES  
\$17.95

NAPOLI BUFFET

OVEN BAKED MEAT LASAGNA  
LINGUINI AND TRI-COLORED ROTINI  
MARINARA AND ALFREDO SAUCES  
ITALIAN VEGETABLE MEDLEY  
CAESAR SALAD  
WITH ROASTED RED PEPPERS AND HOMEMADE CROUTONS  
ITALIAN MEATBALLS  
GARLIC BREAD STICKS  
TIRAMISU  
\$18.95

BARBECUE BUFFET

CHOICE OF TWO:  
BRISKET, MARINATED GRILLED CHICKEN BREAST, RIBS, OR SAUSAGE  
COLESLAW  
BAKED BEANS  
FRESH GREEN BEANS  
TOSSED SALAD  
WITH SPICY RANCH AND RED WINE VINAIGRETTE  
SOUTHERN POTATO SALAD

JALAPENO CORN BREAD  
APPLE COBBLER  
\$20.95

IDAHOAN POTATO BAR  
BAKED IDAHO POTATOES  
TOPPINGS:  
SHREDDED BEEF OR CHILI, CHEESE, BUTTER, BROCCOLI,  
BACON CRUMBLES, CHIVES, SOUR CREAM  
TOSSED SALAD  
WITH SPICY RANCH AND RED WINE VINAIGRETTE  
GOURMET BREADS AND ROASTED GARLIC BUTTER  
BROWNIES  
\$16.95

THE DINNER BUFFET  
HOT ROAST BEEF  
BROWN GRAVY  
CHEDDAR WHIPPED POTATOES  
FRESH WHOLE GREEN BEANS  
YEAST ROLLS  
HEARTS OF ROMAINE SALAD  
WITH THOUSAND ISLAND AND DIJON VINAIGRETTE  
TUXEDO TRUFFLE CAKE  
\$21.95

FAJITA BUFFET  
BEEF AND CHICKEN WITH SAUTÉED PEPPERS AND ONIONS  
SALSA, GUACAMOLE, SOUR CREAM, GRATED CHEDDAR CHEESE  
WARM FLOUR TORTILLAS  
MEXICAN RICE  
GOURMET REFRIED BEANS (PINTO OR BLACK BEANS)  
CHILE CON QUESO AND CHIPS  
CINNAMON BROWNIES  
\$22.95

ALL AMERICAN BUFFET  
HAMBURGERS AND HOT DOGS  
LETTUCE, TOMATO, ONION, PICKLES, AND JALAPENOS  
SLICED AMERICAN, CHEDDAR, AND PEPPERJACK CHEESES  
POTATO CHIPS AND FRENCH ONION DIP  
BAKED BEANS  
FRESH FRUIT  
ASSORTED FRESH BAKED COOKIES  
\$17.95  
ADD CHILI AND GRATED CHEDDAR  
\$18.95  
HOMEMADE FRENCH FRIES IN LIEU OF CHIPS AND DIP

\$19.95

**DISTINGUISHED MENU OPTIONS**  
PRICING AVAILABLE UPON REQUEST

PLEASE SELECT FROM EACH CATEGORY TO CUSTOMIZE YOUR MENU.

SALADS

SPINACH SALAD

TOPPED WITH TOASTED PINE NUTS, MANDARIN ORANGES  
AND A HOT BACON VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED WITH A CLASSIC CAESAR DRESSING, CROUTONS, AND  
FRESHLY GRATED PARMESAN CHEESE AND GARNISHED WITH ROASTED RED PEPPERS

FIELD GREENS

MACHE, RADICCHIO, RED OAK, AND ARUGULA GREENS  
WITH A CHOICE OF PEPPERCORN RANCH OR FRESH RASPBERRY VINAIGRETTE

THREE SISTERS

BELGIAN ENDIVE, BABY BIBB LETTUCE, AND RADICCHIO LEAF ACCENTED WITH FRESH  
WATERCRESS AND SERVED WITH A TOASTED PINE NUT VINAIGRETTE

MEXICAN SALAD

FRESH GREENS TOPPED WITH BLACK BEANS, ROASTED CORN, TOMATOES, AVOCADO,  
AND TRI-COLORED TORTILLA STRIPS  
WITH A CILANTRO LIME VINAIGRETTE OR SPICY RANCH

GRILLED VEGETABLE SALAD

FRESH GREENS TOSSED WITH MARINATED GRILLED RED PEPPERS, ZUCCHINI,  
WILD MUSHROOMS, EGGPLANT AND TOMATOES  
SERVED WITH A DIJON PINE NUT VINAIGRETTE

ENTRÉES (MAY COMBINE TWO OR MORE)

GRILLED PEPPERED BEEF TENDERLOIN

WITH MOREL, CABERNET, AND TOASTED GARLIC SAUCE

BEEF TENDERLOIN WITH FRESH HORSERADISH AND BLACK PEPPER CRUST

FIRE ROASTED BEEF TENDERLOIN WITH MADEIRA MUSTARD SAUCE

BEEF TENDERLOIN WITH HOLLANDAISE DIABLO

BOURBON BEEF TENDERLOIN

TUSCAN CHICKEN BREASTS  
MARINATED IN WHITE WINE, FRESH THYME, LEMON ZEST,  
GARLIC AND OLIVE OIL  
FINISHED WITH AN OREGANO LEMON CREAM SAUCE

TEQUILA-FLAVORED GRILLED CHICKEN  
WITH AVOCADO-TOMATILLO SALSA

GOAT CHEESE STUFFED CHICKEN BREASTS

PARMESAN CRUSTED CHICKEN WITH TOMATO AND BASIL RELISH

GRILLED CHICKEN BREASTS IN TARRAGON CREAM

LEMON AND HERB ROASTED CHICKEN

LOBSTER-STUFFED CHICKEN BREASTS BRUSHED WITH OLIVE OIL

HERB-CRUSTED SAUTÉED SALMON FILETS

PORK TENDERLOIN IN ROASTED TOMATO AND AVOCADO SAUCE

PORK MEDALLIONS IN MUSTARD GREEN PEPPERCORN CREAM SAUCE

SMOKED CHILE BUTTER-BRUSHED SHRIMP WITH TOMATILLO SALSA

CILANTRO LEMON SHRIMP

BAKED SHRIMP IN CHIPOTLE SAUCE

GARLIC GINGER TERIYAKI SHRIMP

FRIED RED SNAPPER WITH SPICY CHILE SAUCE

#### VEGETABLES

FRIED GARLIC AND BABY SPINACH SAUTÉ

FRESH GRILLED ASPARAGUS WITH LEMON BUTTER ZEST

HARICOT VERTES WITH JULIENNE CARROTS

BAKED TOMATOES  
STUFFED WITH BREAD CRUMBS AND FRESH HERBS AND GARLIC

SEASONAL VEGETABLE MEDLEY

WITH BROCCOLI, YELLOW AND RED PEPPERS, AND CARROTS

BAKED SQUASH RINGS

FRESH WHOLE GREEN BEANS ALMONDINE

ACCOMPANIMENTS

DOUBLE-BAKED HORSERADISH POTATOES

WHIPPED POTATOES  
BUTTERMILK, GARLIC, CHEDDAR, BLEU CHEESE, OR WASABI

CRISPY POTATO SLICES WITH HERB AND GARLIC GOAT CHEESE

GRUYERE POTATO GRATIN

SAFFRON RICE

ORZO PASTA WITH TOASTED PINE NUTS

CRISP SHALLOT RICE

CLASSIC WILD RICE

BROILED POLENTA WITH VEGETABLES AND CARAMELIZED SHALLOTS

ROASTED BABY POTATOES WITH CREAMY GOAT CHEESE AND FINE HERBS

SPICY BROCCOLI AND ANGEL HAIR PASTA IN CHICKEN BROTH

**APPETIZERS**

HOT HORS D'OEUVRES

\*ALL PRICES ON A PER PIECE BASIS UNLESS OTHERWISE NOTED

BEEF OR CHICKEN SATE WITH SPICY PEANUT SAUCE \$ 1.50

SOUTHWEST SPRING ROLLS WITH BLACK BEANS \$ 1.50

VEGETABLE SPRING ROLLS WITH PLUM SAUCE \$ 1.50

SMOKED DUCK AND BRIE QUESADILLAS WITH MANGO SALSA \$ 2.00

SPICY CAJUN COCONUT BATTERED SHRIMP \$ 2.00

JALAPEÑO POPPERS \$ 1.00

SCALLOPS WRAPPED IN BACON \$ 1.50

MINI QUICHE \$ 1.00

BBQ, SWEET AND SOUR, OR ITALIAN MEAT BALLS \$ 1.00

HAND-BATTERED CHICKEN FINGERS \$ 1.00

MINI CHEESE QUESADILLAS \$ 1.00  
ROASTED RED PEPPER AND GOUDA QUESADILLAS \$ 1.00  
SMOKED SALMON CANAPES \$ 1.50  
SPINACH AND CHEESE STUFFED MUSHROOMS \$ 1.00  
GRILLED SHRIMP SKEWERS \$ 2.50  
SHRIMP TEMPURA \$ 2.50  
TOMATO CARPACCIO \$ 1.00  
MARINATED GRILLED VEGETABLE DISPLAY \$3.50 PER PERSON  
BLACKENED TUNA MEDALLIONS \$ 2.50

COLD HORS D'OEUVRES

\*ALL PRICES ON A PER PIECE BASIS UNLESS OTHERWISE NOTED

BELGIAN ENDIVE WITH HERBED GOAT CHEESE \$ 1.00  
SMOKED SALMON NAPOLEONS WITH FRESH DILL AND CAPERS \$ 2.00  
FRESH MOZZARELLA CHEESE  
WRAPPED WITH PROSCIUTTO AND SWEET BASIL \$ 2.00  
SILVER DOLLAR SANDWICHES \$ 1.50  
CLASSIC DEVILED EGGS \$ 1.00  
SALAMI CORONETS \$ 1.00

ANTI PASTA DISPLAY

MARINATED OLIVES, ROASTED PEPPERS, MEATS AND CHEESES, HOT PEPPERS,  
TOMATOES, MARINATED MUSHROOMS  
WITH BALSAMIC VINAIGRETTE SERVED ON A BED OF ROMAINE  
\$ 3.50 PER PERSON

SAVORY CHEESECAKE TERRINE

LAYERS OF FLAVORED CREAM CHEESES RANGING FROM ROASTED PINE NUT, BASIL  
PESTO, RED PEPPER PESTO, GARLIC AND ONION, GARDEN VEGETABLE, ALL FORMED IN A  
TERRINE AND BEAUTIFULLY DECORATED. SERVED WITH CRACKERS AND FLAT BREADS  
\$ 3.00 PER PERSON

MARINATED GRILLED VEGETABLES WITH DIP

CHEF'S SELECTION OF FRESH VEGETABLES  
ARTFULLY DISPLAYED AND SERVED WITH DIP  
\$ 3.50 PER PERSON

FRESH FRUIT DISPLAY

AN ARRAY OF FRESH SEASONAL FRUITS  
SERVED WITH A YOGURT DIPPING SAUCE  
\$ 3.75 PER PERSON

DOMESTIC CHEESES AND CRACKERS

ASSORTMENT OF GOURMET DOMESTIC AND IMPORTED CHEESES  
SERVED WITH CRACKERS AND FLATBREADS  
\$ 3.50 PER PERSON

## DESSERTS

### BY THE DOZEN

ASSORTED FRESH COOKIES  
CHOCOLATE CHIP, CHOCOLATE CHIP PECAN, FUDGE WHITE CHOCOLATE CHIP, SUGAR,  
OATMEAL RAISIN, OR PEANUT BUTTER  
\$12

BROWNIES  
FUDGE, BLONDE, CREAM CHEESE, WHITE CHOCOLATE CHIP, OR MINT  
\$15

LEMON BARS  
\$12

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**\$3 PER PIECE/PERSON**

CHOCOLATE MOUSSE

TIRAMISU

CARROT CAKE

KEY LIME PIE

CARAMEL FLAN

TRADITIONAL PECAN PIE

CHOCOLATE MARBLE CHEESECAKE

PUMPKIN PIE

DECADENT FUDGE CAKE

GERMAN CHOCOLATE CAKE

TUXEDO TRUFFLE CAKE

NEW YORK CHEESECAKE  
WITH CHOCOLATE, RASPBERRY, STRAWBERRY, OR BLUEBERRY SAUCE

CUSTARD TARTS  
KAHLUA, VANILLA, ORANGE, AND BANANA

CARROT CAKE MUFFINS  
WITH CREAM CHEESE ICING

APPLE STRUDEL CAKE  
MINI CHOCOLATE ÉCLAIRS  
MINI BOSTON CREAM CAKES  
HOMEMADE KEY LIME TARTS  
ASSORTED FRESH FRUIT TARTS

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**\$3.50 PER PIECE/PERSON**

CHOCOLATE FONDANT CAKE  
CAKE WITH LAYERS OF RICH CHOCOLATE CREAM  
COVERED IN DARK CHOCOLATE ICING

APPLE GALLETTE CAKE

CAPPUCCINO CHOCOLATE CAKE

HAZELNUT MOUSSE CAKE  
HAZELNUT CRUNCH AND CHOCOLATE SPONGE CAKE

CHOCOLATE BABY BUNDT'S

CAPPUCCINO MINI CAKE

EXOTIC FRUITS AND BERRIES

CRÈME BRULÉE

ROCKSLIDE BROWNIES  
BROWNIE TOPPED WITH CARAMEL, BROWNIE CUBES, TOASTED PECANS,  
AND DRIZZLED WITH CHOCOLATE GANACHE

BANANAS FOSTER

HOMEMADE PEACH OR CHERRY COBBLER



**EXECUTIVE CHEF  
MARK KELLER 848-1357**

**CATERING PLANNING  
REBECCA HADEN 471-2672**