



# Themed Menus

November 2019



The following menus lend themselves well to larger groups and are ideal for those working with a limited budget. Perfect for school functions, churches & non profits but open and available to everyone!

### *Fresh & Hearty*

Fresh Garden Salad w/ Tomato, Cucumbers, and Ranch  
 Grilled Beef Tri-Tip (4oz) w/ BBQ Sauce  
 Chicken Picatta (4oz) w/ Lemon Caper Sauce  
 Penne Pasta w/ Fresh Tomato, Basil, and Parmesan Cheese (2oz.)  
 Fresh Sauteed Vegetable Medley  
 French and Focaccia Bread w/ Butter  
 20-50 guests - 18.95 ea  
 50-100 guests - 17.95 ea  
 100 + guests - 15.95 ea

### *Great Grillin'*

Fresh Garden Salad w/ Tomato, Cucumber, and Italian Dressing  
 Grilled Beef Tri-Tip w/ BBQ Sauce  
 Smoked Chicken Pieces  
 Scalloped Potatoes or Macaroni and Cheese  
 Buttery Corn off the Cobb  
 French and Focaccia Bread w/ Butter  
 20-50 guests - 18.95 ea  
 50-100 guests - 17.95 ea  
 100 + guests - 15.95 ea

### *Simple Pasta Bar*

Fresh Garden Salad w/ Cucumber, Tomato, and Italian Dressing  
 Penne Pasta w/ Marinara and Alfredo Sauces  
 Grilled Stripped Chicken  
 Meatballs  
 Fresh Grated Parmesan Cheese  
 Fresh Sauteed Vegetable Medley  
 French and Focaccia Bread w/ Butter  
 20-50 guests - 14.95 ea  
 50-100 guests - 13.95 ea  
 100 + guests - 11.95 ea

### *South of the Border*

Taco Salad w/ Southwestern-Ranch Dressing  
 Chicken and/or Cheese Enchiladas  
 Mexican Rice and Beans  
 Chips and Salsa  
 20-50 guests 16.50ea  
 50-100 guests - 13.50ea  
 100 + guests - 11.50ea



### *Southwestern*

Taco Salad w/ Southwestern-Ranch Dressing  
 Chicken Fajitas w/ Flour Tortillas  
 Mexican Rice  
 Cheese Quesadillas  
 Chips and Salsa  
 Garnish: Sour Cream, Salsa, Guacamole, and Shredded Cheese  
 Combo Chicken and Beef Fajitas - add 1.50  
 20-50 guests 16.95 ea  
 50-100 guests - 15.95ea  
 100 + guests - 13.95ea

### *Teriyaki Me*

Asian Salad w/ Ranch and Sesame Ginger Dressings  
 Chicken Teriyaki w/ Caramelized Onions and Pineapple  
 Beef Stir Fry  
 Fresh Sautéed Vegetable Medley  
 Fried Rice  
 20-50 guests - 18.95 ea  
 50-100 guests - 17.95 ea  
 100 + guests - 15.95 ea

### *Street Taco Bar*

Creamy Spanish Cole Slaw  
 Build your own Carne Asada and Chicken Tacos  
 Garnish Platter  
 Mexican Rice  
 Frijoles  
 Fresh Corn Tortillas  
 Homemade Red and Green Salsas  
 Cheese Quesadillas w/ Southwestern Sour Cream  
 20-50 guests - 16.95 ea  
 50-100 guests - 15.95 ea  
 100 + guests - 13.95 ea



Not sure what to choose?! Our themed menus are sure to get your taste buds going.

### *Hawaiian Luau*

Kalua Pig and Teriyaki Chicken w/ Caramelized Onions and Grilled Pineapple  
Green Salad w/ Macadamia Nuts, Fresh Mango, and Cider Vinaigrette  
Fried Rice and Vegetable Stir Fry  
Tropical Fruit Salad  
Sweet Rolls w/ Butter  
17.95

### *Pacific Rim*

Asian Salad w/ Ranch and Sesame Ginger Dressing  
Chicken Veggie Stir Fry  
Tender Broccoli Beef  
White Rice or Fried Rice  
Pot Stickers  
Fruit Salad  
17.95

### *Vegetarian Delight*

Pesto Cashew Cream Stuffed Eggplant  
Kale and Shaved Brussels Sprout Salad w/ Parmesan and a Lemon Vinaigrette  
Grilled Vegetables  
Traditional Rice Pilaf  
Assorted Bread & Butter  
15.25

### *Mediterranean Inspired*

Hummus w/ Pita Bread  
Mediterranean Chicken w/ Artichokes, Sun-Dried Tomatoes, and Olives  
Cucumber, Tomato, and Avocado Salad  
Grilled Vegetables  
Cilantro Lime Rice  
18.50



### *Surf & Turf*

Fresh Prawns in a Garlic Butter Sauce  
 Marinated Grilled Tri-Tip  
 Caesar Salad  
 Roasted Red Rosemary Potatoes  
 Grilled Vegetables  
 Assorted Bread Rolls and Butter  
 24.95

### *Signature Buffet*

Mixed Green Salad w/ Cherry Tomatoes, Cucumbers, Croutons, and Champagne Vinaigrette  
 Pan-Seared Tenderloin Tips w/ Merlot Sauce  
 Grilled Chicken Breast in a Sundried Tomato Cream Sauce  
 Green Beans w/ Roasted Shallot Butter  
 Oven Roasted Rosemary Potatoes  
 Focaccia Bread and Butter  
 20.95

### *Classic Buffet*

Hors D'oeuvres:  
 Fresh Vegetable Crudite w/ Spinach Dip  
 Chilled Prawns with Citron Cocktail Sauce  
 Dinner Buffet:  
 Caesar Salad  
 Mediterranean Chicken w/ Artichokes, Sun-Dried Tomatoes, and Olives  
 Carved Tri-Tip w/ Au Jus and Creamed Horseradish  
 Greek Pasta Salad  
 Garlic Rosemary Mashed Potatoes  
 Seasonal Vegetable Saute  
 Assorted Breads and Butter  
 27.95



### *Erin Go Bragh*

Mixed Green Garden Salad w/ Honey Mustard Dressing  
 Tender Corned Beef and Cabbage w/ Mustard, and Creamed Horseradish  
 Parsley Boiled Potatoes  
 Steamed Baby Carrots  
 Assorted Breads & Rolls w/ Butter  
 16.50 per person

### *Traditional Ham Dinner*

Mixed Green Salad w/ Ranch and Italian Dressings  
 Honey Glazed Ham w/ Rum Raisin Sauce  
 Candied Yams  
 Parsley Buttered Baby Carrots  
 Assorted Bread & Rolls w/ Butter  
 15.95

### *Traditional Turkey Dinner*

Baby Greens w/ Candied Walnuts, Cranberries, Blue Cheese, and Balsamic Vinaigrette  
 Roast Turkey w/ Sage Dressing, and Cranberry Sauce  
 Mashed Potatoes w/ Gravy  
 Sautéed Green Beans in Shallot Butter  
 Assorted Bread Rolls & Butter  
 17.95

### *Oktoberfest*

Assorted Gourmet Sausages (2 per person);  
 Bratwurst and Kielbasa Sausages w/ Sauerkraut & Mustard  
 Fresh Garden Salad w/ Honey Mustard Dressing  
 German Potato Salad  
 Boiled Parsley Carrots  
 Bavarian Pretzel Sticks  
 Sausage Bun (1 per Guest)- add 1.50  
 16.95



### *Italiano*

Bruschetta w/ Fresh Tomatoes, Basil, and Mozzarella  
Tossed Green Salad w/ Ranch and Italian Viniagrette  
Chicken Parmesan w/ Marinara Sauce  
Penne Pasta w/ Fresh Tomato, Basil, and Herbs  
Fresh Cut Fruit Salad  
Focaccia Bread and Butter  
16.95

### *Light Lunch*

Orzo Salad w/ Roasted Red Peppers, Red Onions, Capers, Pine Nuts & Zucchini  
Spinach Salad w/ Pears, Pecans, and Goat Cheese  
Fresh Cut Fruit Salad  
Cucumber Bites w/ Creamy Herb Spread & Cherry Tomato  
Mini Croissant Sandwiches  
Mini Quiches  
Infused Water  
17.50 per person

### *Afternoon Tea*

Assorted Teas  
Assorted Scones w/ Cream Cheese and Jam  
Tea Sandwiches  
Smoked Salmon Cucumber Bites  
Deviled Eggs  
Mini Quiches  
Assortment of Petit Fours, Fruit Tarts, and Mini Cupcakes  
21.50 per person