

# APPEALING APPETIZERS

## CHILLED

Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips	☑	○
Variety of Domestic & Imported Cheese with Crackers	☑	○
Rainbow Vegetable Platter with Pesto Hummus Dip	☑ ✖	○
Fresh Mozzarella & Grape Tomato Caprese Skewers	☑ ✖	○
Ahi Tuna Sashimi Wontons with Wasabi Cream*	☆	○
Array of Fresh Sliced Fruit with Honey Yogurt	☑ ✖ 🍃	○
Roma Tomato & Fresh Basil Bruschetta	☑ 🍃	○
Balsamic & Strawberry Crostini	☑	○
Smoked Salmon Canapés	✖	○
Mini Shrimp Tostadas	✖	○

## HOT

Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce	☑	○
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce		○
Pulled Pork Canapés with Pineapple Salsa		○
Mini Crab Cakes with Spicy Remoulade		○
Chicken & Waffles with Bourbon Syrup		○
Spicy Jamaican Jerk Chicken Skewers	✖	○
Mac & Cheese Panko Croquettes	☑ ☆	○
Sweet & Tangy BBQ Meatballs		○
Bacon Wrapped Wild Scallops	✖ ☆	○
Brie & Apple Phyllo Kisses	☑	○
Pork Belly BLT Crostini		○



Gluten-Free



Vegan



Vegetarian



Favorite

All served with coffee, tea and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Prices valid for events celebrated between Jan 1, 2024 & Dec 31, 2024.

# ENTICING ENTRÉES

SALADS	Plated	Buffet
Signature Vinaigrette  	<input type="radio"/>	
Classic Caesar Salad <small>UPGRADE</small>	<input type="radio"/>	
Raspberry Walnut   <small>UPGRADE</small>	<input type="radio"/>	
Assorted Salads		<input type="radio"/>
ENTRÉES	Plated	Buffet
Rosemary Garlic Herb Chicken 	<input type="radio"/>	<input type="radio"/>
Charred Lemon Chicken Piccata	<input type="radio"/>	<input type="radio"/>
Chicken Cordon Bleu with Chardonnay Sauce	<input type="radio"/>	<input type="radio"/>
Panko Parmesan Crusted Chicken with Sherry Cream 	<input type="radio"/>	<input type="radio"/>
Cremini Mushroom Chicken Marsala	<input type="radio"/>	<input type="radio"/>
Braised Beef Short Rib  	<input type="radio"/>	
Center Cut Sirloin with Demi-Glace  	<input type="radio"/>	
Alaskan Cod with Grape Tomato Vinaigrette 	<input type="radio"/>	<input type="radio"/>
Oven-Roasted Salmon with Tarragon Butter Sauce  	<input type="radio"/>	<input type="radio"/>
Harvest Grain Stuffed Bell Pepper   	<input type="radio"/>	<input type="radio"/>
Five-Cheese Tortellini Pesto Parmesan 	<input type="radio"/>	<input type="radio"/>
CARVING STATION OPTIONS		Buffet
Pit Ham with Pineapple Glaze 		<input type="radio"/>
Oven-Roasted Turkey with Gravy		<input type="radio"/>
Herb-Crusted Beef Tenderloin Au Jus  <small>UPGRADE</small>		<input type="radio"/>
Roast Beef Au Jus with Creamed Horseradish 		<input type="radio"/>
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish   <small>UPGRADE</small>		<input type="radio"/>



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# DELICIOUS DECADENCES

## SPECIALTY BUFFETS

Includes three hours of event time.

Cost per person

### EPIC BRUNCH

Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings

41.98

### SUMMER GRILL BBQ

Santa maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, six summer salads, & garlic bread.

41.98

### FIESTA

Chef special fiesta spiced chicken and beef served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.

40.98

### ISLAND LUAU

Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.

39.98

## DESSERTS

Cost per person.

### DESSERT BUFFET

Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests

9

### DONUT STATION

Fun display of fresh-baked donuts

7

### INDIVIDUAL DELIGHTS

Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on dessert plates for each guest

6

### COOKIES & BARS

Cookies, brownies, blondies, lemon & berry bars. Served family-style.

4

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