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B reakfast Selections

Includes

Assorted Danish, Muffins & Country Potatoes Or Hash Browns

Create Your Own Omelet or Eggs Benedict Bar

Diced Ham, Sausage, Turkey, Bacon, Shredded Cheeses, Onions, Mushrooms, Olives, Spinach, Salsa, Sour Cream, Hollandaise

Elegant Quiches

Choices of Vegetarian, Florentine or Classic Lorraine,
Mushroom and Fontina Quiche
Bread Pudding Quiche with Berries and Bacon

Light Frittatas

Artichoke, Chicken & Grilled Vegetables
Bacon, Ricotta and Spinach
Asparagus, Ham & Cheese
Pancetta & Gorgonzola
Smoked Salmon & Leek

“Good Morning” Egg Burritos

Egg, Sausage or Ham, Fontina Cheese & Bell Peppers
Egg, Spicy Sausage, Bacon, Green Onions & Cheeses
Black Forest Ham, Egg & Corn Leek Ragout

From the Griddle

French Toast w/Hawaiian Sweet Bread, Vanilla & Cinnamon
French Toast w/Apple Butter & Peaches or Chocolate & Oranges
Ebelskivers (stuffed mini pancakes)
Lemon Blueberry Pancakes
Crepes with Sweet Yogurt and Raspberry Sauce
Brown Butter Crepes with Nutella and Jam





Breakfast Selections

A La Carte Items

Lox & Bagels

(with cream cheese, tomatoes, onions, capers)

Fresh Fruit Platter

Yogurt & Granola

Assorted Danish & Muffins

Scones & Lemon Curd

Pancake Wrapped Sausages

Sausage & Cheese Drop Biscuits

Assorted Juices

Coffee & Tea Service





Hot Appetizers

Crispy Black Bean Cakes with Avocado Salsa

Sweet Potato Beignets

Olive and Cheese Empanadillas

Three-Cheese Gougeres

Fried Green Olives Stuffed with Blue Cheese

Bacon Wrapped Stuffed Dates stuffed with Almonds or Chorizo

Three Cheese Blackberry Quesadillas

Raisin Walnut Wontons

Blue Cheese and Caramelized Onion Squares

Grilled Peaches with Pancetta, Basil and Chocolate Balsamic

Puff Pastry Twists with Lemon & Walnuts or Olives & Feta

Mini Sweet Potato Latkes with Spiced Crème Fraiche

Peach and Brie Quesadillas with Lime-Honey Sauce

Spinach and Red Pepper stuffed Pastry Swirls

Potato, Brie and Red Onion Quesadillas with Chipotle Honey

Italian Style Meatballs with Marinara

Glazed Meatballs with Grape Chili Sauce

Baked Camembert or Brie En Croute with optional toppings

Mini Apple and Brie Quiches

Brie and Bacon Stuffed Artichoke Hearts

Grilled Asparagus wrapped in Prosciutto with Herb Cheese

Mini Reuben Puffs

Sausage, Cheese and Panko Stuffed Mushrooms

Artichoke Fritters with Garlic Dipping Sauce

Cheese and Onion Tartlets \$

Avocado Egg Rolls with Tamarind Chili Dip





Hot Appetizers


Szechuan Chicken Skewers
Stilton, Apple and Walnut Quesadillas
Tequila Lime Chicken Skewers
Spicy Chicken Wontons
Braised Short Rib Sliders with Pepper Cheese and Crispy Onions
Chicken Satay on Lemongrass Skewers with Peanut Sauce
Coconut Chicken Fingers with Orange Chili Sauce
Beef, Lamb or Chicken Sliders
Flatbreads or Pizzas with Assorting Toppings Available

Shrimp Puffs
Grilled Prosciutto Wrapped Scallops
Corn and Crab Fritters with Lemon Aioli
Seared Scallops with Apple-Brandy Crème Sauce
Sweet Potato And Shrimp Cakes
Prosciutto Wrapped Shrimp with Basil-Garlic Stuffing
Shrimp, Caramelized Red Onion and Feta Tartlets
Chesapeake Crab Cakes with Lemon Ginger Aioli
Coconut Shrimp with Pineapple Chipotle Salsa
Grilled Shrimp Satay with Peanut Sauce

Beef Tenderloin Yakitori
Beef Sirloin Kabobs with Red Pepper Sauce
Crispy Shrimp Wontons with Green Onion Dipping Sauce
Seared Wasabi Tuna with Avocado Cream
Mini Beef Wellingtons
Lobster-Date Skewer with Cranberry Horseradish Glaze

Herb Crusted Mini Lamb Chops with Garlic Mint Dip

Lobster and Scallop Beignets
Lobster Mac and Cheese Martinis





Cold Appetizers

Salami Crisps with Basil & Crème

Mascarpone Stuffed Strawberries with Pancetta

Bruschetta: with Heirloom Tomatoes and Burrata Cheese

Lemon Basil Antipasto

Prosciutto Wrapped Pear with Blue Cheese

Gorgonzola Truffles, Feta Truffles, or Artichoke and Goat Cheese Truffles

Endive Stuffed with Goat Cheese, Walnuts and Blueberries

Caramelized Onion-Apple Bites

Imported and Domestic Cheeses with Baguettes

Grilled Vegetable Medley with Balsamic Splash

Fresh Seasonal Fruit with Sabayon Dip

Cocktail Sandwiches on Knot Rolls with Herbed Mayonnaise

Assorted Lavosh Wraps (Turkey, Roast Beef or Vegetable)

Cranberry Chicken Salad Puffs

Chinois Chicken Salad in Wontons Cups

Cold Poached Salmon with Mango Salsa or Blackberry Sauce

Smoked Salmon with Crème Fraiche, Capers and Maui Onions

Smoked Salmon Toasts with Mustard Butter

Citrus Cured Salmon on Radish with Avocado

Potato Nests with Smoked Salmon

Cucumber Cups with Salmon Mousse





Cold Appetizers

Iced Shrimp with Cilantro Lime Dip
Mimi Crab and Avocado Tostadas
Basil and Crab Topped Cucumber

Sliced Filet Mignon with Pear-Onion Relish Crostini

Spicy Tuna Tartare, Papaya and Crab on Wonton Chip
Sesame Crusted Ahi with Wasabi Citrus Aioli
Bay Scallop and Ahi Tuna Ceviche in Tortilla Cups
Ahi Tuna Tartare
Seafood Martini

Sushi and Sushi Chef Available Upon Request



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Signature Salads

Includes

Festival of Breads & Butters. Freshly Made Soups Available Upon Request

Salad Entrees

Brie and Goat Cheese with Bacon and Green Tomato

Baby Spinach with Pancetta, Red Onion, and Peaches

Classic Cobb Salad

Build Your Own Tostada Bar (Choice of Blackened Chicken Carnitas or Carne Asada)

Chicken Selections

Tortellini Salad with Chicken, Pine Nuts, Raisins and Balsamic

Strawberry Chicken Salad with Warm Citrus Dressing

Grilled Chicken Caesar Salad

Grilled Chicken, Apple, Pecan & Gorgonzola Salad w/Honey Mustard Balsamic Vinaigrette

Chicken Linguini Salad

Chinese Noodle Salad with Honey Sesame Ginger Chicken

Greek Chicken and Fettuccine Salad

Almond Crusted Chicken Tender Salad

BBQ Chicken Chop with Grilled Red Onions, Corn, Bleu Cheese

Almond and Panko Crusted Chicken with Orange Teriyaki Honey Dressing

Grilled Chicken Pineapple & Jicama Salad w/Mango Vinaigrette (w/shrimp add \$3/person)

Beef Selections

Flank Steak, Corn and Asparagus Salad with Berry Champagne Dressing

Flatiron Steak Salad with Thai Dressing or Corn and Tomato Dressing

Seafood Selections

Crunchy Spinach Salad with Shrimp and Grapes

Peppercorn Sesame Hawaiian Ahi with Mango Slaw

Tomato & Melon Salad w/Scallops & Pink Peppercorns Nicoise with Seared Ahi,

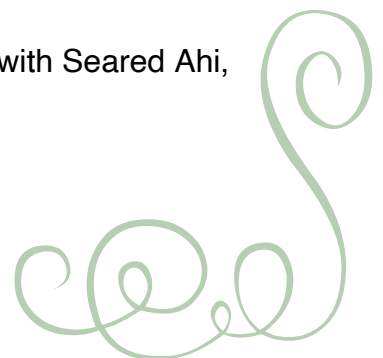
Fried Capers, Grilled Baby Red Potatoes, Green Beans

Greek Salad with Avocado, Shrimp and Caper Vinaigrette

Grilled Romaine and Shrimp with Creamy Avocado Dressing

Honey Ginger Glazed Salmon & Arugula Salad

Pepper Mustard Salmon w/Pine Nuts, Cranberries, Gorgonzola
and Cilantro Crème





Sandwich Board

Includes

Two of Our Unique Side Salads (see below)

Poultry Selections

Lemon Pepper Chicken Salad Croissant with Almonds

Turkey & Brie Croissant with Apricot Pineapple Cream Cheese

Chicken Salad Croissant with Cranberry & Nuts

Stuffed Chicken Pitas with Asian Peanut Sauce

Grilled Chicken, Fresh Mozzarella, Tomato & Basil Ciabatta

Turkey, Havarti Cheese & Cranberry Chutney on Baguette

Chicken Wraps with Spinach, Feta Cream Cheese

Saga Blue Cheese Chicken Cobb Wrap

Tequila Lime Chicken Caesar Wrap

Stuffed Chicken Pitas with Oriental Peanut Sauce

Grilled Turkey and Cheddar Paninis with Mango Chutney

Chicken Tortilla Roll-Ups

Blue Cheese Cobb Salad Wrap

Beef Selections

All American Burger (sliders on request)

Goat Cheese, Salami, Arugula Truffle Oil on Baguette

Roast Beef Lavosh with Green Chilies, Jack Cheese & Chipotle Mayo

Roast Beef, Blue Cheese & Red Pepper Wraps

Grilled Steak with Brie, Roasted Peppers & Watercress Ciabatta

Pesto Pepperoni Roll-Ups

Roast Beef and Dill Slaw Wraps

Seafood Selections

Grilled Cheese Lobster Melts

Smoked Salmon & Cream Cheese on Bagel with Capers & Onion

Crunchy Tuna Salad on Raisin Bread

Artichoke and Tuna Panini with Garbanzo Bean Spread





Sandwich Board

Pork Selections

Pulled Pork on Topped with Lemon Slaw
Bacon, Lettuce, Tomato, Avocado
Authentic Monte Cristo (served warm with jams)

Vegetarian Selections


Mediterranean Vegetable, Jack Cheese, Olives, Pesto Baquette
Pesto Crusted Grilled Cheese
Taleggio and Pear Panini

Assorted Selections

Assorted Tea Sandwiches or Canapés
Assorted Mini Sandwich Rolls
(includes 3 meats on petite rolls or mini croissants)

Our Box Lunches...To Go!

Includes the choice of two of the following side salads
Strawberry and Spinach Salad with Toasted Walnuts
Beet, Goat Cheese and Avocado Salad
Spinach with Grilled Peaches
Ginger-Cilantro Spinach and Bean Salad
Heirloom Tomato Greek Salad
Tomato-Watermelon Salad with Feta and Toasted Almonds and Basil
Mache and Green Apple Salad with Pancetta and Almonds
Spinach, Orange and Jicama Salad with Toasted Cumin Vinaigrette
Cantaloupe, Red Onion and Walnut Salad
Thai Peanut Noodle Salad
All-American Potato Salad
Black Bean and Corn Salad
Grilled Potato and Summer Squash Salad with Lemon Vinaigrette
Grilled Pears with Mache, Goat Cheese and Spiced Almonds
Heirloom Tomato Panzanella
Quinoa with Sweet Potatoes and Apples



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Pasta Selections

Pasta Entrees Includes: Festival Of Breads & Butters, Vegetable Medley Sauté, and One Of Our Unique Side Salads

Vegetarian & Classic Pasta Entrees

Bowtie Pasta with sun Dried Tomato, Basil, Kalamata Olives & Gorgonzola

Orecchiette with Pistachio Pesto

Classic Spaghetti and Meatballs or Lasagna

Five Cheese Baked Macaroni and Cheese

Gnocchi with Pine Nuts and Gorgonzola

Cheese Manicotti with Pesto Crème or Marinara Sauce

Fusilli with Gorgonzola and Walnut Sauce

Grilled Vegetable Lasagna

Linguine with Tomatoes, Olives, Feta and Parsley

Linguine with Red, Yellow and Orange Tomatoes

Seafood Selections

Gemilli with Prosciutto, Cilantro, & Avocado Tomato Salsa

Mexican Lasagna

Rigatoni Bolognese with Red Wine, Mushrooms, Italian Sausage & Prosciutto

Spring Herb Pasta with Pancetta and English Peas

Baked Ziti with Sausage and Peppers



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Pasta Selections

Chicken Pasta Entrees

Grilled Chicken Fettuccine with Roasted Red Peppers, Artichokes & Garlic Cream
Pappardelle w/ Mushrooms, Pistachios, Artichokes, Grilled Chicken Sausage
Rigatoni w/Artichokes, Chicken, Spinach & Pesto Creme

Beef/Meat Pasta Entrees

Lemon Crème and Prosciutto Pasta
Penne Carbonara
Classic Beef Stroganoff w/Wide Egg Noodles and Wild Mushrooms
Fettuccine with Grilled Steak, Goat Cheese & Spinach

Seafood Pasta Entrees

Fusilli with Shrimp, Artichoke Hearts & Sun Dried Tomatoes
Lobster Ravioli with Vodka Crème Sauce





Poultry Selections

Pasta Entrees Includes: Festival Of Breads & Butters, Vegetable Medley Sauté, One Of Our Unique Side Salads, and Pasta, Rice Or Potato Accompaniments

Stuffed Chicken Entrees

Rolled Chicken Breasts with Prosciutto & Asparagus & Cheeses

Pesto Mozzarella Stuffed Chicken Breasts with Olives, Herbs & Pancetta

Blue Cheese and Pecan Stuffed Chicken Roulade with Champagne Sauce

Puff Pastry Stuffed Chicken with Basil, Parsley, Provolone, & Red Pepper Caulis

Coq au Vin

Chicken Stuffed with Goat Cheese and Wild Mushroom Wine Sauce

Poultry with Sauces Entrees

Sesame Almond Crusted Chicken with Brandied Cherry Sauce

Roman Chicken with Peppers, Prosciutto, and White Wine Sauce

Basil-Orange Pineapple Chicken

Cumin and Oregano Chicken with Adobo Honey Butter

Apricot Chicken with Almonds & Pesto Crème

Jamaican Jerk Chicken

Southwestern Chicken Roulade

Roasted Turkey with Roasted Garlic Mashed Potatoes & Nutty Apple Cornbread Stuffing

Meyer Lemon Chicken with White Wine, Capers & Spinach

Chicken Breasts with Black Olives, Lemon and Fennel



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Poultry Selections

BBQ & Roasted Chicken Entrees

Roasted Cranberry Chicken with Crispy Shallots

Chicken Souvlaki

Roasted Herb Garlic and Lemon Chicken

Grilled Chicken with Molasses Barbeque Sauce

Grilled Chicken with Mango-Avocado Salsa

Island Beat Chicken Skewers with Maui Rice and Grilled

Pineapple Salsa

Rosemary-Grilled Turkey Breast with Mushrooms

Chicken Italiano Entrees

Chicken Marsala

Chicken Parmesan

Chicken Cacciatore

Chicken Carbonara

Chicken Scaloppini

Chicken Taco Bar Entrees

Chicken Taco Bar or Fajitas with Baja Rice & Black Beans,

Chips & Salsa





Meat Selections

Pasta Entrees Includes: Festival Of Breads & Butters, Vegetable Medley Sauté, One Of Our Unique Side Salads, and Pasta, Rice Or Potato Accompaniments

Beef

Suzanne's Main Street Meatloaf with Roasted Garlic Mashed Potatoes

Braised Corned Beef and Cabbage

Grilled Tri-Tip with Citrus-Chile Butter

Tri-Tip with Blue Cheese and Chili Sauce

Grilled Tri-Tip with Cuban Mojo Sauce

Red Wine Braised Brisket with Carrots and Thyme

Barbeque Brisket of Beef

Signature Roast Beef with Gold Fingerling Potatoes

Cabernet Pot Roast with Wild Mushrooms

Hanger Steak with Shallot Sauce and Baked Roquefort Tomato

Grilled Skirt Steak and Peaches

London Broil with Raspberry-Balsamic Sauce

Braised Short Ribs with Mushrooms

Slow Roasted Asian Short Ribs

Grilled Flank Steak with Creamy Horseradish Beets

Rib-Eye Steak with Black Olive Vinaigrette

Asian Fusion New York Strip

Latin Spice Rubbed Rib Eye with Lime Butter

Grilled Rib Eye with Blue Cheese and Toasted Walnut Butter

Herb Crusted Prime Rib with Two Mushroom Pan Sauce and Horseradish Creme

Pan Seared Steak with Mushroom-Merlot Sauce

Beef Wellington

Beef Braciolo Pinwheel

Beef Tenderloin en Crouete with Portobello Mushrooms & Dijon Crème Sauce

Peppered Filets Mignon's with Sherry and Raisins

Paprika-rubbed Tenderloin with Citrus-Mustard Butter





Meat Selections

Pork

Pork Medallions with Blueberry-Balsamic Sauce

Rosemary-Garlic Pork with Roasted Vegetables and Caramelized Apples

Grilled Apricot-Honey Pork Tenderloin

Margarita Pork Tenderloin with Cilantro and Citrus

Pork Chops with Citrus Sweet Onion Marmellata

Ham with Bourbon and Pecan Glaze

Pan Roasted Tenderloins with Apple Chutney and Pepper Relish

Tenderloin with Cranberry Rosemary and Roasted Garlic Sauce

Pork Tenderloin with Garlic Ginger Hoisin Aioli

Pork Tenderloin w/Potato & Peppers Skewers with Smoked Paprika

Lamb

Greek-style Braised Lamb Shanks

Herb Roasted Lamb Loin with Goat Cheese and
Zinfandel Sauce

Roast Rack of Lamb

Leg of Lamb stuffed w/Spinach, Feta & Almond Mint Pesto or Tomato Fennel Vinaigrette

Herbed Lamb Chops w/Pinot Noir Sauce or Dried Cherries & Port Sauce

Mediterranean Lamb Kebobs with Artichoke Hearts, Mushrooms & Eggplant

Classic Moussaka

Osso Buco





Seafood Selections

MARKET PRICE - Seafood Entrees Include: Festival Of Breads & Butters, Vegetable Medley Sauté, One Of Our Unique Side Salads, and Pasta, Rice Or Potato Accompaniments

Salmon

Grilled Salmon with Blackberry Glaze, Leek & Lemon Crème

Salmon with Shiitake & White Wine Sauce

Roasted Salmon with Mustard, Tarragon and Chives

Charred Sugar-Crusted Salmon

Nut Crusted Salmon with Ginger Butter Sauce

Herbed Salmon Steaks with Cremini Mushrooms

Salmon in Lemon Brodetto with Pea Puree

Maple Grilled Salmon

Salmon with Lemon-Pepper Sauce

Bass (Sea Bass & Striped Bass)

Sea Bass with Raspberry Honey Soy Glaze

Panko & Pistachio Crusted Sea Bass with Mango Chutney Coulis

Sea Bass with Crust of Fresh Herbs, Tomato Concassée, Beurre Blanc

Sautéed Striped Bass with Mint Pesto

Mustard Crusted Bass with Tomato and Lemon Oil

Shrimp

Jumbo Shrimp & Scallops with White Wine Pine Nut Pesto

Ginger Garlic Shrimp with Tangy Tomato Sauce

Scampi Provençal with Garlic, Fracati Wine & Herbs de Provence

Paella with Shrimp, Clams, Mussels, Sausage, Chicken with Saffron Rice

Classic Shrimp Scampi



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Seafood Selections

Scallops

Seared Scallops on Sautéed Spinach with Hoisin Butter Sauce

Macadamia Nut Crusted Scallops with a Citrus

Beurre Blanc Sauce

Ahi

Pan-seared Ahi with Cilantro, Lemon & Pickled Ginger

Chili Blackened Ahi on White Risotto Cake with Tequila Horseradish Sauce

Miso-Glazed Ahi Tuna Kabobs with Sesame Pepper Vinaigrette

Sesame Seed and Maui Onion Crusted Seared Ahi

Halibut

Grilled Halibut with Basil Shallot Butter or Lemon-Thyme Butter

Bacon-Wrapped Halibut with Seared Cherry Tomato Sauce

Wine Baked Halibut Steaks with Mustard Fennel Butter

Grilled Halibut with Sweet Corn, Tomato & Cucumber Relish

The Rest of the School

Blackened Mahi Mahi with Chipotle Butter Sauce or Tomatillo Avocado Sauce

Grilled Swordfish with Browned Butter, Red Pepper Sauce

Red Snapper with Zucchini and Black Olive Tapenade

Sushi (on-site Sushi Chef available upon special request)

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Food Stations

Station Selections - Minimum: 3 stations per event and 50 guests in attendance

Note: cocktail size portions

Pasta

Two pastas with two sauces

(ex. Tortellini Alfredo with Spinach & Leeks or Penne with Orange Cashew Pesto)

Antipasto Misto Platter or Caesar Salad with Roasted Red Peppers

Garlic Bread & Focaccia with Balsamic Vinegar & Olive Oils

Sides of Pepperoncinis and Parmesan Cheese

Carving

Herb Crusted Baron of Beef & Whole Roasted Turkey

Served with Assorted Freshly Baked Rolls, Au Jus, Horseradish

Cream, Herbed Mayonnaise & Dijon Mustard

Stir Fry

Sesame Ginger Shrimp or Chicken Sautéed to Order

Served with Stir Fried Vegetables, Mini Spring Rolls, Fried Rice

Fortune Cookies

Teppan Grill

Top Sirloin, Chicken Sesame, Lemon Halibut or Garlic Shrimp

Button Mushrooms

Soup Tureens (Choose 3)

Minestrone, Apple Squash, French Onion, Vichyssoise, Tomato

Basil Bisque, Clam Chowder (Boston or Manhattan), Artichoke

Gorgonzola Bisque, Sweet Pea with Chive Oil, Sweet Potato & Green

Apple Bisque, Roasted Corn/Crab & Pepper Soup, Black Bean Soup,

Tuscan White Bean & Garlic Soup, Lobster Bisque (Add \$3.00 P/P)

Herbed Breadsticks & Sourdough Chunks





Food Stations

Continental

Imported & Domestic Cheeses with Assorted Crackers & Baguettes,
Fresh Seasonal Fruit, Crudités with Assorted Dips,
Hummus & Pita Bread

Summer Barbeque

Honey Glazed Chicken, Ribs, Mini Sliders, Tri Tip —
Barbequed to Order, Lemon Avocado Slaw, Molasses Baked Beans, Cornbread,
Biscuits & Honey Butter, Grilled Fruit Kabobs, Grilled Corn and Black Bean Salad

Fiesta Ole

Lime Cilantro Beef, Carnitas or Chicken
Served With Black Beans, Shredded Cheese & Lettuce, Tomatoes, Sour Cream,
Chiles, Spicy Rice, Chips & Salsa, Wheat/Flour & Corn Tortillas/Shells

Sizzling Fajitas

Chicken or Beef Grilled with Onions, Peppers
Tomatoes & Chiles, Salsa, Sour Cream & Guacamole
Corn & Flour Tortillas Seasoned Rice & Beans, Chips & Salsa

Drive-In

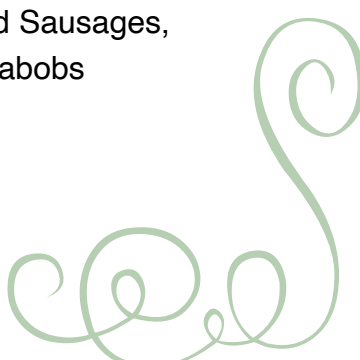
Retro Burgers, Dogs and Fries, Root Beer Floats
(Optional Sides of Mac N'Cheese or Chicken Strips)

Mixed Grill

Swordfish Medallions, Scallop Skewers, Flank Steak & Assorted Sausages,
Served with Baby Red Potatoes, Pepper, Mushroom & Onion Kabobs

Mardi Gras

Jambalaya, Cocktail Shrimp Po-Boys, Muffalata Salad
Chicken & Sausage Gumbo
Soft Shell Crabs with Creole Sauce
Red Beans and Rice





Food Stations

China Moon

Spring Rolls, Potstickers, Crab Rangoon, Calamari Bites,
Tulip Chicken Legs, Assorted Dipping Sauces

Greece is the Word

Moussaka, Dolmathes, Greek Salad, Spanakopitas, Hummus & Pita Bread

Mashed Potato or Mac N' Cheese Bar

Toppings include Pot Roast, Pesto Chicken, Crumbled Bacon, Shredded Cheeses,
Bleu Cheese Crumbles, Chives & Crème Fraiche

Chili Bar (Choose Three Selections)

Texas Beef Brisket Chili

Vegetarian Chili

Guinness Filet Mignon Chili

Seafood Chili

Smokey Chicken Chili

Green Turkey Chili

Chasens' Famous Chili

Served with Biscuits & Cornbread

Toppings: Diced Onions, Cilantro, Sour Cream & Cheeses

Sushi Bar (market price available upon request)

A variety of freshly made Sushi with Ginger, Wasabi and Soy Sauce.

On-Site Sushi Chef is available upon request.

Panini Station

Your choice of sweet or savory Paninis — variety is only limited by your
imagination! 32 different ingredients to choose from!



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Food Stations

Pizza & Flatbread Bar

Choice of sauces: marinara, pesto, alfredo, tomato basil

Toppings: grilled chicken, shrimp, artichoke hearts, bacon, onions, olives, sausage, smoked salmon, crème fraiche, fresh mozzarella, spiced pears & goat cheese

Slider Bar (priced to order, based on selections)

Beef Tenderloin Sliders with Corn Relish, Pulled Pork & Slaw
Sliders


Gyro Sliders with Tzatziki

Jamaican Jerk Sliders with Orange Chipotle Mayonnaise

Indochine Pork Sliders with Thai Basil Mayo and Lettuce

Ground Beef or Chicken Slider toppings available:

Angry Onions, Basil or Cilantro Mayo, Brie, Dijon, Feta Cheese, Red Onions, Gouda, Fennel-Onion Relish, Chimichurri Sauce, Pineapple-Jalapeno Salsa, Spicy Tomato Chutney, Cheddar, BBQ Sauce, Pickles, Slaw, Onion Rings, Thousand Island, Roasted Peppers, Provolone, Blue Cheese, Pesto, Raspberry Mustard, Cilantro Aioli

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Dessert Selections

Chocolate Decadence

Flourless Chocolate Cake with Molten Ganache
Chocolate Dipped Strawberries
Brownie & Cake Pops
Chocolate Cinnamon Mouse
Chocolate Ganache
Chocolate Raspberry Tartlets

More Decadence

English Trifles
Crème Brulee
Cranberry Orange Cheesecake
Meyer Lemon Cake
Buttery Lemon Squares
Red Velvet Cake Chocolate Dipped Strawberries
Angel Food Cake with Lemon Mascarpone
Lemon Glazed Butter Cake
Pineapple Coconut Squares
Poached Pears Stuffed w/Vanilla Mascarpone Baked Apples Stuffed w/Honey & Almonds
Pineapple-Banana Nut Cake
Assorted Cheesecakes
Apricot and Raspberry Oatmeal Bars
Apricot Walnut Crisp Coconut Lemon Cream Tartlets Cookies and Crème Parfaits
Banana Beignets with Pineapple and Vanilla Ice Cream
Roasted Pears with Almonds, Cranberries and White Chocolate Drizzle
Assorted Cookies & Brownies
Assorted Mini French Pastries
Assorted Cupcakes

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Dessert Selections

Bread Puddings

Bread Pudding with Caramel Sauce

Mexican Chocolate and Raisin Bread Pudding

Bread Pudding with Praline Sauce

Leave Room for Pie

Apple Pie Baked in Apples

Top-Crust Peach and Cardamom Pie

Chocolate-Bourbon Pecan Pie

Assorted Mini Pies available upon request

Dessert Stations

Gourmet Candy - Ginger Jars filled with specialty candy (price upon request)

Gourmet S'Mores – selection of chocolates, cookies, graham crackers, marshmallows

Dessert Crepe – On-site Crepe Chef available upon request

Ice Cream Sundae Bar

5 Flavors of Ice Cream

Toppings include: hot fudge, caramel sauce, brownie chunks, whip cream, cherries, nuts, marshmallows, crushed heath bars, strawberries, bananas, etc.

Customized Wedding Cakes and Other Special Occasion Cakes Available Upon Request

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