

CATERING

Hors D'oeuvres

Includes 100 appetizers, passed out by servers

Caprese Skewers \$350

Fresh mozzarella, tomatoes and basil dressed with balsamic drizzle

Beef Wellington Bites \$600

Tender beef in puff pastry baked to golden with truffle aioli

Fig & Goat Cheese Crostini \$350

Fig and goat cheese and buttery toasted crostini, drizzled with honey

Shrimp Cocktail \$400

Shrimp cocktail served with cocktail sauce garnished with lemon and chives

Vegetable Eggrolls \$400

Taro, carrots, cabbage, onions, mushrooms, noodles wrapped and fried to golden brown

Italian Meatball \$350

Italian meatballs served with house marinara sauce topped with mozzarella cheese and cherry tomato

Chicken Satay \$350

Marinated chicken breast served with peanut sauce garnished sesame seeds and green onions

Shrimp Crostini \$400

Shrimp, cilantro aioli on toasted baguettes

Chicken Empanadas \$400

Crispy dough stuffed with chicken and light spices served with cilantro avocado cream

CATERING PACKAGE

Elite \$95 Per Guest	Classic \$79 Per Guest
<p style="text-align: center;"> Dinner Rolls 1 Salad 2 Accompaniments 2 Entrees Carving Station </p>	<p style="text-align: center;"> Dinner Rolls 1 Salad 2 Accompaniments 2 Entrees </p>

Buffet Style. Includes Dry Bar.

Cake Cutting \$4 Per Person.

* A \$2,500 surcharge applies for outside catering. Business License Required.
 Outside caterer must provide their own servers, bussing staff, and all tableware, including plates, silverware, glassware, and napkins.

CATERING MENU

Salads

<p>Strawberries & Champagne Spinach, fresh strawberries, sliced almonds, goat cheese w/ champagne vinaigrette</p>	<p>Apple & Candied Pecans Baby spinach, apples, cranberries, candied pecans, feta cheese w/ honey balsamic vinaigrette</p>
<p>Classic Caesar Baby romaine, parmesan, croutons w/ creamy caesar dressing</p>	<p>Italian Parmesan Romaine lettuce, cherry tomatoes, kalamata olives, pepperoncini peppers, red onion, parmesan, crushed chili peppers w/ Italian vinaigrette</p>

Accompaniments

<p>Brussel Sprouts with onions, glazed with balsamic honey</p>	<p>Aromatic Rice with scallions, garlic, cilantro, seasoned with mild spices and butter</p>	<p>Oven Roasted Red Potatoes with Italian seasoning, paprika and onions</p>
<p>Creamy Garlic Mashed Potatoes with butter cream</p>	<p>Creamy Mac & Cheese with Cellentani pasta, three cheese sauce, parmesan, toasted bread crumbs</p>	<p>Roasted Seasonal Vegetables</p>

Entrees

<p>Smoked Tri Tip w/ peppered gravy</p>	<p>Blackened Salmon w/ lemon aioli</p>	<p>Roasted Chicken Breast w/ Italian seasoning, paprika and onions</p>
<p>Roasted Pork Tenderlion w/ spiced honey glazed</p>	<p>Baked Eggplant Parm (V) w/ garlic tomato puree *(V) Vegetarian</p>	<p>Creamy Chicken Pasta w/ garlic parmesan cream sauce</p>

Carving Station

<p>Rib Eye Steak</p>	<p>Prime Rib</p>	<p>Lobster Tail +9 pp</p>
-----------------------------	-------------------------	----------------------------------