



Continental Breakfasts

•Light & Sweet (\$7.95 per guest)

- *Assorted Cereals
- *Milk Pints
- *Assorted Flavored Yogurts
- *Fresh Bite-size Fruit Tray
- *2 Juices of your choice (orange, apple, cranberry, grapefruit)
- *Regular or Decaf Coffee

•Heart Smart (\$7.95 per guest)

- *Cheerios Cereal
- *Low Fat Milk Pints
- *Whole Fresh Fruit: (bananas, red and green apples, and oranges)
- *2 Juices of your choice (orange, apple, cranberry, grapefruit)
- *Regular or Decaf Coffee

•New Yorker (\$8.25 per guest)

- *Assorted Bagels (plain, onion, cinnamon)
- *Regular, Strawberry, & Pineapple Flavored Cream Cheese
- *Butter and Preserves
- *Fresh Bite-size Fruit Tray
- *2 Juices of your choice (orange, apple, cranberry, grapefruit)
- *Regular or Decaf Coffee

•Classic Continental (\$8.25 per guest)

- *Choice of 2 Baked Items (danishes, muffins, mini croissants, scones, cinnamon rolls, cinnamon swirl coffee cake, lemon poppyseed coffee cake)
- *Butter and Preserves
- *Fresh Bite-size Fruit Tray
- *2 Juices of your choice (orange, apple, cranberry, grapefruit)
- *Regular or Decaf Coffee

(Prices do not include sales tax and 18% service charge)

Hot Breakfast Buffet

•The Mexican (\$8.50 per guest)

- *Scrambled Eggs with and/or without Chorizo
- *Mexican Style Potatoes with Tomatoes, Onions, and Chilies
- *Refried Beans sprinkled with Cheese
- *Warm Flour Tortillas
- *Homemade Pico de Gallo and Sliced Jalapeños
- *2 Juices of your choice (orange, apple, cranberry, grapefruit)
- *Regular or Decaf Coffee

•All American (\$8.95 per guest)

- *Fluffy Scrambled Eggs
- *Home Fries
- *Sausage, Bacon Strips, or Ham Slices (choice of one only)
- *Buttermilk Biscuits with Butter and Jellies
- *2 Juices of your choice (orange, apple, cranberry, grapefruit)
- *Regular or Decaf Coffee

•Business Breakfast (\$8.50 per guest)

- *Giant Egg, Ham, and Cheese Croissant
- *Fresh Seasonal Fruit Tray
- *Chef's Choice of Coffee Cake
- *2 Juices of your choice (orange, apple, cranberry, grapefruit)
- *Regular or Decaf Coffee

•Complete Breakfast (\$9.50 per guest)

- *Fluffy Scrambled Eggs with/without Chorizo
- *Mini Buttermilk Pancakes with Maple Syrup
- *Hash Browns
- *Choice of 2 Meats (Ham, Sausage Links, Bacon Strips)
- *Chef's Choice of Coffee Cake
- *2 Juices of your choice (orange, apple, cranberry, grapefruit)
- *Regular or Decaf Coffee

•Omelet Station (\$10.00 per guest)

- *Egg Omelets cooked on-site with side choices of cheese, ham, chorizo, bell peppers, mushrooms, and pico de gallo
- *Choice of 2 Meats (Ham, Sausage Links, Bacon Strips)
- *Mini Buttery Croissants
- *Seasonal Fresh Fruit Tray
- *2 Juices of your choice (orange, apple, cranberry, grapefruit)
- *Regular or Decaf Coffee

•Southwest Breakfast Scramble (\$8.50 per guest) (\$8.50 with chorizo)

- *Santa Fe Quiche – layered corn tortillas with egg, onion, white cheddar, diced tomato, fresh cilantro, diced green peppers, and white corn
- *Spanish Potatoes
- *Refried Beans
- *2 Juices of your choice (orange, apple, cranberry, grapefruit)
- *Regular or Decaf Coffee

(Prices do not include sales tax and 18% service charge)

Sandwiches

All sandwiches are served with two (2) side choices, one (1) type of bread, and iced tea. (No combinations please)

Build Your Own Sandwich (\$8.00 per guest)

***Tray of Smoked Turkey Breast, Honey Glazed Ham, and Lean Roast Beef
Or (one assortment only)**

***Tuna Salad, Chicken Salad, and Egg Salad**

Accompanied with:

***Tray of Assorted Cheese Slices**

***Lettuce Leafs, Tomato Slices, Onion Thins, Pickle Spears**

***Condiments: Mayonnaise and Mustard**

Breads: Croissants, Kaiser, Sourdough, Whole Wheat, Foccacia, and Hoagie

•Athens in Pita (\$8.50): grilled eggplant, roasted red peppers, cucumber wheels, and sliced tomatoes in a pita pocket topped with a signature Greek dressing

•Cobb Salad Wrap (\$8.75): sundried tomato and basil tortilla wrap filled with grilled chicken strips, crisp bacon, tomato wedges, avocado slices, romaine leafs, red onion thins, and blue cheese dressing

•Country Club (\$9.00): grilled chicken breast, lettuce leafs, tomato wedges, Virginia ham, and Gourmet mustard neatly arranged in between three toasted slices of sourdough bread

•Ranch Wrap (\$8.75): grilled chicken breast, bacon strips, roasted corn salsa, lettuce leafs, and tangy fiesta dressing in an herb wrap (jalapeño-cheddar **or** Chipotle flavored tortilla)

•Taco Pita (\$8.75): seasoned taco meat, roasted corn salsa, diced tomatoes, shredded lettuce, shredded jack cheese, and guacamole in a pita pocket

•Buffalo Chicken Wrap (\$8.75): spicy grilled chicken strips tossed in spicy wing sauce with lettuce leafs, tomato slices, onion thins, and a side of ranch dressing in a spinach-garlic herb tortilla wrap

•Texas Club Sandwich (\$9.00): three slices of Texas toast bread filled with turkey, ham, onion thins, tomato slices, lettuce leafs, strips of bacon, and American cheese

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Sandwich Sides

- Italian Bow Tie Pasta** – bow tie pasta, artichoke hearts, Sundried tomatoes, red onion, roasted bell peppers, balsamic vinegar, fresh basil, and mozzarella cheese
- Mandarin Jade Salad** – romaine and radicchio lettuce leaves, mandarin oranges, toasted slivered almonds, and balsamic vinaigrette
- Spring Waldorf Salad** – orange wedges, apple slices, grapes, and raisins, toasted walnuts and fresh greens with a white balsamic vinaigrette
- Greek Pasta Salad** – Al Dente shells tossed with virgin olive oil, lemon zest and juice, parsley, oregano, Dijon mustard, ground black pepper, spinach leaves, cucumber wheels, scallions, Kalamata olives, crumbled feta cheese, and diced roma tomatoes
- Southwestern Pasta Salad** – Al Dente penne pasta tossed with julienne yellow peppers, sliced red onion, diced tomatillos, corn kernels, white wine vinegar, Pepper-Jack cheese, and diced Chipotle peppers seasoned to perfection
- Mexican Pasta Salad** – tri-colored rotini pasta tossed with diced tomatoes, corn kernels, thinly sliced carrots, chopped red onion, creamy mayonnaise, Dijon mustard, limejuice, Spanish olives, minced jalapeño peppers, and chopped cilantro seasoned with ground cumin, salt and pepper
- Creamy Potato Salad** – baby potatoes, onions, eggs, Dijon mustard, black olives, celery, diced dill pickles, diced carrots, and fresh herbs in a creamy dressing
- Crunchy Apple Coleslaw** – Savoy and Napa cabbage with thinly sliced red onion, red delicious apples, and pineapple in a creamy sour cream and apple cider dressing
- Garden Green Salad** - green leaf lettuce, tomatoes, cucumber wheels, red onion thins, and mushrooms accompanied with dressing of your choice
- Potato Chips** – BBQ, Sour Cream & Onion, Jalapeño
- French Fries**
- Traditional Macaroni Salad** – Al Dente macaroni pasta tossed with diced carrots, celery, white onion, and red peppers, seasoned with salt, pepper, and paprika

Tortilla Salad Bowls

Crispy flour tortilla bowls filled with lettuce greens, grape tomatoes, cucumber chunks, julienne carrots, Mozzarella cheese, black olives, red onion slivers, and diced jicama

Topped with your choice of:

- Grilled Chicken Cubes
- Tequila Lime Chicken Cubes (marinated in tequila and lime juice)
- Santa Fe Chicken Cubes (marinated in limejuice, red chili, and garlic)
- Teriyaki Chicken
- Pepperoni, Cotto Salami, Pastrami, Pepperoncini Peppers
- Smoked Turkey
- Fajita Beef

Dressing Choices:

- Creamy Ranch
- Tangy Fiesta Ranch
- Pineapple Citrus
- Cilantro-Jalapeño Lime Crème
- Fresh Basil Parmesan Vinaigrette
- Peppercorn Crème

All salad bowls are accompanied by Fresh Baked Bread, Seasonal Fruit Tray, and Iced Tea

\$9.00 Price per Guest

(Prices do not include sales tax and 18% service charge)

Hot Lunch Menus

•Traditional Lasagna (\$9.00 per guest)

- *Layers of lasagna pasta with a creamy Ricotta cheese and fresh basil filling topped with a Classic Marinara Sauce
- *Seasoned Vegetables
- *Garlic Bread
- *Fresh Garden Salad with your choice of dressing
- *Regular or Raspberry Tea, Lemonade, or Fruit Punch

•A Taste of the Orient (\$9.25 per guest)

- *Stir-fried Chicken, Beef, **or** Pork with broccoli, carrots, water chestnuts, scallions, and celery
- *Steamed Rice **or** Fried Rice
- *Vegetable Egg Rolls with Sweet & Sour Dipping Sauce
- *Fresh Garden Salad with Dressing
- *Regular or Raspberry Tea, Lemonade, or Fruit Punch

•Santa Fe Chicken (\$9.00 per guest)

- *4oz Grilled Chicken Breast marinated in Limejuice, Red Chile Sauce, and Garlic
- *Long Green Chile & Cheddar Cheese Mashed Potatoes
- *Sautéed Zucchini & Yellow Squash in Olive Oil, Fresh Basil, and Garlic
- *Garden Salad with Dressing
- *Fresh Baked Bread
- *Regular or Raspberry Tea, Lemonade, or Fruit Punch

•Red / Green Enchiladas (\$8.75 per guest) (Chicken add \$1.00)

- *Red / Green Cheese Enchiladas
- *Spanish Rice
- *Ranchero Beans
- *Shredded Lettuce & Diced Tomatoes
- *Regular or Raspberry Tea, Lemonade, or Fruit Punch

•Fajitas (\$9.50 for either / \$10.00 for both)

- *Beef or Chicken Fajitas with grilled onions and bell peppers
- *Spanish Rice
- *Ranchero Beans
- *Warm Flour Tortillas
- *Shredded Lettuce, Diced Tomatoes, Sour Cream, and Pico de Gallo
- *Regular or Raspberry Tea, Lemonade, or Fruit Punch

•The Traditional (\$9.50 per guest / \$10.00 with sauce)

- *Roast Beef with Au Jus (4oz serving)
- *Creamy Roasted Garlic Mashed Potatoes
- *Chef's Choice of Vegetable Blend
- *Garden Salad with Dressing
- *Fresh Baked Bread
- *Regular or Raspberry Tea, Lemonade, or Fruit Punch

Available Sauces

- *Tarragon
- *Roasted Garlic & Thyme
- *Burgundy Wine
- *Madeira Wine
- *Marsala Wine

(Prices do not include sales tax and 18% service charge)

Lunch Continued

•**Summer Chicken (\$9.50 per guest)**

- *4oz Roasted Chicken Breast with Fresh Sage and Madeira Wine
- *Wild Rice Pilaf
- *Fresh Green Beans and Baby Carrots sautéed in Olive Oil and Garlic
- *Spinach Salad with Mandarin Oranges, Toasted Almonds, and Tangy Citrus Vinaigrette
- *Fresh Baked Bread
- *Regular or Raspberry Tea, Lemonade, or Fruit Punch

•**Vanilla-Balsamic Chicken Breast (\$9.25 per guest)**

- *4oz Roasted Chicken Breast topped with a Vanilla Bean and Balsamic Cream Sauce
- *Baby New Potatoes with Fresh Rosemary
- *Julienne Style Garden Vegetables
- *Fresh Garden Salad with Dressing
- *Fresh Baked Bread
- *Regular or Raspberry Tea, Lemonade, or Fruit Punch

•**The Texan (\$9.25 per guest)**

- *Sliced BBQ Brisket
- *Ranchero Beans
- *Spanish Rice **or** Macaroni Salad (**\$.50 additional for potato salad**)
- *Fresh Baked Bread
- *Pico de Gallo & Sliced Jalapeños
- *Regular or Raspberry Tea, Lemonade, or Fruit Punch

•**Grilled Beef with Tequila Marinade and Cherry Tomato Relish (\$9.50 per guest)**

- *Marinated Beef in Tequila and Limejuice with Chef's Signature Spices
- *Spicy Coleslaw with Cumin-Lime Dressing
- *Long Grain & Wild Rice
- *Fresh Garden Salad with Dressing
- *Fresh Baked Corn Bread with Butter
- *Regular or Raspberry Tea, Lemonade, or Fruit Punch

•**Italian Herbed Chicken (\$9.25 per guest)**

- *Angel Hair Pasta, Basil Pesto, Roma Tomatoes, Toasted Pinenuts, and marinated chunks of chicken
- *Italian Herbed Zucchini
- *Garden Fresh Salad with Dressing
- *Garlic Bread
- *Regular or Raspberry Tea, Lemonade, or Fruit Punch

•**Garlic & Sage Roasted Chicken (\$9.00 per guest)**

- *Chicken Breast seasoned and marinated with Fresh Garlic and Sage, Slowly roasted
- *Wild Mushroom Rice Pilaf
- *Spring Blend Vegetables (Broccoli and cauliflower florets, bias cut carrots, sliced zucchini and yellow squash)
- *Fresh Garden Salad with Dressing
- *Fresh Baked with Butter
- *Regular or Raspberry Tea, Lemonade, or Fruit Punch

(Prices do not include sales tax and 18% service charge)

Lunch Desserts

Bakery Fresh Jumbo Cookies (Chocolate Chip, Peanut Butter, or Oatmeal Raisin)	\$2.50 per guest
Tangy Lemon Bars	\$2.50 per guest
Home-baked Brownies	\$2.25 per guest
New York Cheesecake	\$2.75 per guest
Chocolate Cake (single layer)	\$2.50 per guest
Classic Carrot Cake (single layer)	\$2.75 per guest
Brûlée Key Lime White Chocolate Cheese Bar <i>(Tangy key lime curd marbled with creamy smooth cheesecake all sitting on a graham crust)</i>	\$2.50 per guest
Cheesecake Xangos <i>(Rich, smooth cheesecake, with a slightly tangy finish, rolled in Melt-in-your-mouth flaky pastry tortilla)</i>	\$3.00 per guest

Luncheon Buffets

Mexican

(2) Beef Flautas **or** (2) Beef or Chicken Tacos with Sour Cream & Pico de Gallo

(1) Red Cheese Enchilada

Green Chile Chilaquiles

Spanish Rice

Refried Beans

Chile con Queso

Tostadas

Sliced Jalapeños

Regular or Raspberry Tea, Lemonade, or Horchata

Number of Plates	50	100	200	300>
Cost per Plate	\$10.00	\$9.50	\$8.50	\$8.00

Desserts: (available at an additional cost)

Arroz con Leche	\$2.00 per guest
Mini Empanadas	\$2.00 per guest
Tres Leches Cake	\$3.50 per guest
Flan with Caramel	\$3.00 per guest

(Prices do not include sales tax and 18% service charge)



Buffet table will be decorated with a Mexican theme in festive colors, zarapes, including a fresh floral centerpiece

Texan BBQ

Sliced BBQ Brisket

BBQ Chicken

Traditional Macaroni Salad

Ranchero Beans

Fresh Baked Bread

Chile con Queso & Tostadas

BBQ Sauce, Pico de Gallo, Sliced Jalapeños

Regular or Raspberry Tea, Lemonade, or Fruit Punch

Number of Plates	50	100	200	300>
Cost per Plate	\$10.00	\$9.50	\$8.50	\$8.00

Desserts: (available at an additional cost)

Fruit Salad	\$2.50 per guest
Apple Cobbler	\$2.50 per guest
Cherry Cobbler	\$2.50 per guest
Peach Cobbler	\$3.00 per guest

(Prices do not include sales tax and 18% service charge)



Buffet table to be decorated with a Texan theme with color coordinated linens and skirting and a fresh floral centerpiece

Italian Buffet

Spaghetti with Meatballs

Fettuccine Alfredo with Chicken

(Al dente fettuccine pasta in a creamy Alfredo sauce and marinated chunks of chicken)

Italian Herb Zucchini

(Sautéed zucchini in olive oil, fresh basil and garlic)

Spring Mix Salad with Balsamic Vinaigrette or Dressing of your choice

Baguettes with Garlic-Butter

Italian Pasta Salad – rotini pasta with black olives, fresh basil, mozzarella cheese, diced bell peppers, olive oil and balsamic vinegar

Regular or Raspberry Tea, Lemonade, or Mint Julep Tea

Number of Plates	50	100	200	300>
Cost per Plate	\$10.50	\$10.00	\$8.75	\$8.50

Desserts: (available at an additional cost)

Spumoni (Italian ice cream)	\$3.00 per guest
Cannoli	\$4.00 per guest
Tiramisu	\$4.75 per guest

(Prices do not include sales tax and 18% service charge)



Buffet table to be decorated in an Italian theme with color coordinated linens and skirting and a fresh floral centerpiece

Asian Buffet

Beef or Chicken or Pork Stir Fry

Chop Suey

Fried Rice

Vegetable Egg Rolls

Sweet & Sour Sauce

Oriental Salad with Oriental Vinaigrette

Fresh Baked Bread

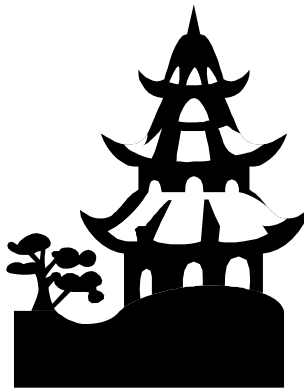
Regular or Raspberry Tea, Lemonade, or Fruit Punch

Number of Plates	50	100	200	300>
Cost per Plate	\$11.00	\$10.00	\$8.75	\$8.50

Desserts: (available at an additional cost)

Fortune Cookies	\$1.50 per guest
Chocolate Raspberry Mousse	\$3.00 per guest
Fruit Salad	\$2.75 per guest

(Prices do not include sales tax and 18% service charge)



Buffet table to be decorated in an Asian theme including bright colored linens, bamboo steamers, oriental trays, and a fresh floral centerpiece

Luau Buffet

(Only for parties of 100 or more guests)

Whole Roasted Pig garnished with assorted Fresh Tropical Fruits including:
Hawaiian Pineapples, Mangos, and accompanied with Tropical Salsa, Gourmet Mustards and
Mayonnaise.

Steamed Rice

Fresh Sautéed Zucchini & Yellow Squash with Maui onions, tomatoes, and roasted red peppers.

Garden Salad with Coconut Dressing

Hawaiian Rolls

Volcanic Fruit Punch

\$15.00 Price per Guest

Desserts: (available at an additional cost)

Pineapple Upside Down Cake	\$3.00 per Guest
Rice Pudding	\$2.50 per Guest
Coconut Cream Fruit Salad	\$3.00 per Guest

(Prices do not include sales tax and 18% service charge)

Logistics

- *Kalua Pig will make a grand entrance on a wooden stretcher especially made for it, decorated with whole fruit and tropical leaves.*
- *Vista Del Sol Conference Center and Catering will provide all necessary equipment, disposable plate ware, flatware, napkins, cups, ice, and serving staff will be wearing traditional and colorful Hawaiian shirts.*
- *Buffet table to be decorated in a Polynesian theme with tiki lamps, fresh floral centerpiece, Hawaiian masks, and color coordinated linen and skirting.*
- *Food will be served for a one-hour service, if additional time is desired a \$50.00 per half hour charge will be assessed.*
- *A 50% deposit is needed upon contract approval with balance and final headcount due 15 working days prior to your event.*

Dinners

•Breaded Cream Chicken (\$13.00 per guest)

- *6oz Chicken Breast smothered with Sour Cream, Special Seasonings, and Breadcrumbs pan seared and topped with a Light Tomato Cream Sauce
- *Lemon Coriander Steamed Rice
- *Sauteed Zucchini with Fresh Basil, Garlic, and Olive Oil
- *Garden Tossed Salad with your choice of Dressing or Vinaigrette
- *Fresh Baked Bread with Butter
- *Regular or Raspberry Tea
- *Dessert of your choice

•Traditional Roast Beef (\$15.00 per guest/\$15.50 with sauce)

- *6oz Tender Roast Beef Au Jus
- *Herbed Roasted Red Baby Potatoes
- *François Vegetable Blend (whole green beans, carrot tips, and slivered almonds)
- *Spring Salad Mix with your choice of Dressing or Vinaigrette
- *Fresh Baked Bread with Butter
- *Regular or Raspberry Tea
- *Dessert of your choice

Available Sauces

- *Roasted Garlic & Thyme
- *Tarragon
- *Burgundy Wine
- *Madeira Wine
- *Marsala Wine

•Lemon Parmesan Chicken Alfredo (\$12.00 per guest)

- *Al Dente Fettuccine Pasta in a creamy Alfredo sauce, topped with a 6oz Grilled Lemon marinated Chicken Breast
- *Glazed Baby Carrots steamed with a Honey-Brown Sugar Glaze and White Grapes
- *Garden Green Salad with your choice of Dressing or Vinaigrette
- *Fresh Baked Bread with Butter
- *Regular or Raspberry Tea
- *Dessert of your choice

•Garlic & Sage Roasted Chicken (\$12.00 per guest)

- *6oz Chicken Breast seasoned and marinated with Fresh Garlic and Sage, slowly roasted
- *Wild Mushroom Rice Pilaf
- *Spring Blend Vegetables (broccoli and cauliflower florets, bias cut carrots, sliced zucchini and yellow squash)
- *Spring Mix Salad with your choice of Dressing or Vinaigrette
- *Fresh Baked Bread with Butter
- *Regular or Raspberry Tea
- *Dessert of your choice

•Espresso-Marinated New York Strip (\$15.50 per guest)

- *8oz New York Strip Steak marinated in Espresso and fire grilled Medium-Well
- *Roasted Garlic Mashed Potatoes
- *Roma Vegetable Blend (Italian beans, broccoli cuts, onion strips, diced red peppers, zucchini and pasta spirals)
- *Garden Tossed Salad with your choice of Dressing or Vinaigrette
- *Fresh Baked Bread with Butter
- *Regular or Raspberry Tea
- *Dessert of your choice

(Prices do not include sales tax and 18% service charge)

Dinners Continued

•Chicken Cordon Bleu (\$13.50 per guest)

- *Chicken Breast stuffed with Ham & Swiss Cheese lightly breaded and topped with a Creamy Mushroom Sauce
- *Seasoned Long Grain & Wild Rice
- *François Vegetable Blend (whole green beans, carrot tips, slivered almonds)
- *Garden Fresh Salad with your choice of Dressing or Vinaigrette
- *Fresh Baked Bread with Butter
- *Regular or Raspberry Tea
- *Dessert of your choice

•Herbed Salmon with White Wine Sauce (\$15.00 per guest)

- *6oz Salmon seasoned with herbs and sautéed until golden brown and topped with a white wine sauce
- *Rosemary Roasted Potatoes
- *Mediterranean Vegetable Blend (green beans, carrots, cauliflower, red and yellow peppers, and onion strips)
- *Romaine & Radicchio Salad with Smoked Onion & Pepper Vinaigrette
- *Fresh Baked Bread with Butter
- *Regular or Raspberry Tea
- *Dessert of your choice

•Grilled Tequila-Lime Chicken (\$13.00 per guest)

- *6oz Grilled Chicken Breast marinated in Tequila, Special Seasonings and Lime Juice
- *Spicy Roasted Potato Wedges
- *Jicama Cole Slaw
- *Garden Tossed Salad with your choice of Dressing or Vinaigrette
- *Fresh Baked Bread with Butter
- *Regular or Raspberry Tea
- *Dessert of your choice

•Coconut-Crusted Shrimp (\$14.25 per guest)

- *Baked Shrimp rolled in sweet coconut served with spicy Pineapple-Mango Salsa
- *Steamed Jasmine Rice
- *Japanese Vegetable Blend (green beans, broccoli cuts, onion strips, sliced mushrooms, and red pepper)
- *Garden Tossed Salad with your choice of Dressing or Vinaigrette
- *Fresh Baked Bread with Butter
- *Regular or Raspberry Tea
- *Dessert of your choice

•Chicken with Mushroom Marsala Sauce (\$13.00 per guest)

- *6oz Pan Seared Chicken Breast topped with a Sliced Mushroom and Marsala Wine Sauce
- *Wild Rice Amandine
- *Baby Carrots with Butter and Parsley
- *Spring Salad Mix with your choice of Dressing or Vinaigrette
- *Fresh Baked Bread with Butter
- *Regular or Raspberry Tea
- *Desert of your choice

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Dinners Continued

•Yellow Zucchini and Spinach Lasagna (\$10.75 per guest)

- *Sliced Yellow Zucchini and Fresh Spinach with layers of Lasagna Pasta and Classic Marinara Sauce
- *Tossed Romaine Salad with Sundried Tomato Vinaigrette
- *Toasted Baguette Brushed with Garlic-Butter
- *Regular or Raspberry Tea
- *Dessert of your choice

•Chicken or Beef Tampiqueña (\$14.00 per guest)

- *Chicken Breast or Beef topped with roasted green chile strips, onions, tomatoes, and Jack Cheese
- *Spanish Rice
- *Santa Fe Vegetable Blend
- *Garden Tossed Salad with your choice of Dressing or Vinaigrette
- *Fresh Baked Bread
- *Regular or Raspberry Tea
- *Dessert of your choice

•Grilled Portobello Mushroom (\$13.75 per guest)

- *Grilled Portobello Mushroom seasoned with fresh in season herbs
- *Long Grain & Wild Rice
- *Sauteed Yellow Squash & Zucchini with light Olive Oil, Fresh Garlic, and Basil
- *Garden Tossed Salad with your choice of Dressing or Vinaigrette
- *Fresh Baked Bread
- *Regular or Raspberry Tea
- *Dessert of your choice

(Prices do not include sales tax and 18% service charge)

Dressings & Vinaigrettes Available

- | | |
|------------------|------------------------------------|
| •Creamy Ranch | •Cilantro-Lime Vinaigrette |
| •French | •Italian Vinaigrette |
| •Blue Cheese | •Tarragon Vinaigrette |
| •Thousand Island | •Sundried Tomato Vinaigrette |
| •Fiesta Ranch | •Smoked Onion & Pepper Vinaigrette |
| •Cucumber-Lime | •Citrus Vinaigrette |
| | •Balsamic Vinaigrette |
| | •Peppercorn Vinaigrette |

Dinner Desserts

Classic New York Cheesecake with Fruit Topping

Double Layer Chocolate Cake

(Two layers of dark chocolate cake smothered with milk chocolate icing garnished with chocolate shavings)

Black Forest Cake

(Three layer dark chocolate cake with cherry filling iced with a non-dairy whipped topping finished with a chocolate cake crumb collar)

Carrot Cake

(Two spice cake layers filled with carrot shavings and nuts, iced with cream cheese frosting and garnished with nuts)

Chocolate Baby Bundt Cake

(Moist dark chocolate cake full of chocolate chips enrobed in creamy dark chocolate filled with Chantilly cream and topped with a slice of fresh strawberry)

Lemon Layered Cake

(Three layers of moist yellow cake that is glazed with lemon flavored simple syrup filled with lemon glazed and iced with a tart lemon cream icing and garnished with a fresh slice of lemon)

Passionberry Duo

*(A refreshingly wild berry mousse layered with a thin chocolate snap and a tropical passion fruit mousse finished with a mirrored berry glaze and a spray of fresh berries) \$2.00 additional to dinner cost
(Specialty item, requires 10 business days of notification)*

Hors D' Oeuvres

- Chile con Queso served with Tricolor Tostadas
\$1.75 per guest plus tax & 18% service charge

- Salsa & Chip Bar- Pico de Gallo with Avocado Chunks, Fire Roasted Tomato Salsa with Tostadas
\$1.75 per guest plus tax & 18% service charge

- Imported and Domestic Cheese Display- Fine Cheeses with Crackers and Seasonal Fruit
\$4.00 per guest plus tax & 18% service charge

- Crudite' Platter- Cucumber Wheels, Cherry Tomatoes, Celery & Carrot Sticks, Black Olives, Broccoli & Cauliflower Florets, Baby Corn served with Creamy Ranch Dressing
\$1.75 per guest plus tax & 18% service charge

- Crab Cakes with Jalapeño Rémooulade Sauce- Fresh Crab with a mixture of Red Bell Peppers, Green Onions, seasonings, breaded and fried.
\$3.00 per guest plus tax & 18% service charge

- Stuffed Jalapeños- Jalapeño halves stuffed with Goat Cheese and Chorizo
\$2.00 per guest plus tax & 18% service charge

- Sautéed Mushrooms- Button Mushrooms sautéed in Fresh Garlic, Olive Oil and Herbs sprinkled with Parmesan Cheese
\$1.75 per guest plus tax & 18% service charge

- Pork Wontons- Ground Pork, Green Onions, Ginger, Soy sauce and Sesame Oil wrapped in a wonton skin and fried. Served with Sweet and Sour dipping Sauce
\$2.00 per guest plus tax & 18% service charge

- Chicken Wraps with Avocado, Cucumber and, Cilantro – Chipotle tortilla filled with shredded chicken, diced avocado, cucumber, cilantro, and pico de gallo
\$2.50 per guest plus tax & 18% service charge

- Santa Fe Tortilla Pizza – bottom layer includes flour tortilla with bean spread, second layer includes flour tortilla, shredded pork, diced chilies, chopped cilantro, and shredded cheese topped with a third flour tortilla baked until golden brown served with salsa and sour cream
\$2.00 per guest plus tax & 18% service charge

- Fresh Asparagus tips wrapped in thinly sliced Roast Beef brushed with Dijon Mustard
\$2.50 per guest plus tax & 18% service charge

- Meatballs in Tomato Garlic Sauce
\$2.00 per guest plus tax & 18% service charge

- Mini Ham & Cheese Rolls – dinner rolls stuffed with ham and cheese drizzled with a mustard poppy seed dressing and baked until golden brown
\$2.00 per guest plus tax & 18% service charge

Hors D' Oeuvres **Continued**

- Fresh Fruit Display- Cantaloupe and Honeydew Melon cubes, Red Grapes, Strawberries and Watermelon
\$2.50 per guest plus tax & 18 % service charge
- Warm Artichoke & Spinach Dip- Creamy Artichoke & Fresh Spinach with Garlic, Cream Cheese and seasoning, served warm with sliced Baguettes or Toasted Pita Wedges
\$3.00 per guest plus tax & 18% service charge
- Goat Cheese, Salami, and Tomato on Bagel Squares
\$2.00 per guest plus tax & 18% service charge
- Jalapeño Poppers – Breaded Green Jalapeño Pepper stuffed with a cream cheese or with real Wisconsin cheddar cheese filling
\$2.50 per guest plus tax & 18% service charge
- Sausage & Cheese Stuffed Mushrooms – mushroom caps filled with a sausage and mozzarella cheese filling
\$2.00 per guest plus tax & 18% service charge
- Cucumber Rounds topped with a Chive & Onion Cream Cheese Mousse
\$1.75 per guest plus tax & 18 % service charge
- Mini Croissants- Filled with Curried Chicken Salad or Honey- Raisin Pecan Tuna Salad
\$2.50 per guest plus tax & 18 % service charge
- Border Salpicon- Marinated and Shredded Beef garnished with fresh Jalapeños, Cilantro and Green Onions served with mini Tortillas
\$2.25 per guest plus tax & 18% service charge
- Cocktail Flautas- (Beef or Chicken) served with Sour Cream and Pico de Gallo
\$2.50 per guest plus tax & 18% service charge
- Assorted Deli Tray- Rolled Premium Ham, Turkey, and Roast Beef served with Cocktail Breads, and Gourmet Mustard and Mayonnaise
\$2.00 per guest plus tax & 18% service charge
- Kabobs- (Chicken or Beef) Skewered with Red and Green Bell Peppers, Cherry Tomatoes & Mushrooms
\$2.50 per guest plus tax & 18% service charge
- Caribbean Shrimp- Skewered Fresh Shrimp with Pineapple Chunks, Red and Green Peppers and Onions tossed in a sweet Polynesian Glaze
\$3.00 per guest plus tax & 18% service charge
- Spicy Buffalo Wings- Served with Creamy Ranch Dressing and Celery Sticks
\$2.50 per guest plus tax & 18% service charge

Hors D' Oeuvres Continued

- Steak & Asparagus Wraps – marinated shredded beef wrapped in a Chipotle Wrap with Asparagus tips
\$2.50 per guest plus tax & 18% service charge
- Canapé's – Assorted bite size crackers and pastry cups filled with the Chef's Choice of gourmet spreads and fillings
\$5.00 per guest plus tax & 18% service charge
- Fresh Mozzarella and Cherry Tomato Skewers skewered with Fresh Basil leaves drizzled in a Balsamic Vinegar reduction
\$4.00 per guest plus tax & 18% service charge
- Hawaiian Chicken Brochettes- Skewered Chicken Breast cubes and Pineapple chunks smothered in a succulent sweet and sour sauce
\$2.50 per guest plus tax & 18% service charge
- Jalapeño Spinach dip served with Cocktail Crackers
\$2.00 per guest plus tax & 18% service charge
- Beef Brochettes Teriyaki- Elegant and Exotic! Kabob of Beef cubes, Onions and Peppers marinated in a sweet teriyaki sauce
\$2.50 per guest plus tax & 18% service charge
- Sweet Elegance- Chef's Choice of bite size desserts
\$2.50 per guest plus tax & 18% service charge
- Fresh Shrimp Spring Rolls- Mixture of Shrimp, Bean Sprouts, Green Onions, Noodles, shredded Carrots wrapped in rice paper, served with a Thai dipping Sauce
\$4.00 per guest plus tax & 18% service charge
- Smoked Salmon and Green Onion Scones topped with Sour Cream and fresh Baby Dill
\$2.50 per guest plus tax & 18% service charge
- Chicken & Mushroom Quesadillas – grilled corn tortillas with shredded chicken, fresh cilantro, jack cheese mushrooms and oregano
\$2.50 per guest plus tax & 18% service charge
- Chinese Chicken Dumpling – a tender wrap filled with chicken, green onion, crispy cabbage, carrots and celery
\$2.25 per guest plus tax & 18% service charge
- Shrimp Money Bag - Shrimp, white fish, green peas and water chest nuts in a wheat flour wrap with seafood tie accompanied with an oyster sauce
\$3.00 per guest plus tax & 18% service charge
- Hummus- Roasted Red Pepper blended in and served with Pita Wedges
\$1.75 per guest plus tax & 18% service charge

Hors D' Oeuvres Continued

- Beef En Croute in French – Beef Tenderloin Medallions complimented by a Shitake Oyster & domestic mushroom cream Duxelle and seasoned with shallots, thyme and garlic nestled in flaky French puff pastry
\$3.00 per guest plus tax & 18% service charge
- Chicken Satay – Chicken tender skewered lightly brushed with a Teriyaki sauce, garlic, pineapple, and pepper sauce delightfully Thai sweet & irresistible
\$3.00 per guest plus tax & 18% service charge
- Scallops Bacon Wrapped- Sea Scallops wrapped in delicious precooked bacon and dusted with bread crumbs
\$3.50 per guest plus tax & 18% service charge
- Pork & Vegetable Egg Rolls served with a roasted red chili salsa
\$2.25 per guest plus tax & 18% service charge
- Crab Rangoon- Wonton wrapper filled with crabmeat and cream cheese, scallions and spices
\$3.50 per guest plus tax & 18% service charge
- Spinach Rangoon- Savory Blend of Four Cheeses, spinach & artichokes stuffed in a traditional Rangoon wrapper
\$3.50 per guest plus tax & 18% service charge
- California Roll Sushi – Crabmeat, avocado and asparagus wrapped in nori surrounded by seasoned rice and sprinkled with toasted white sesame seeds
\$3.00 per guest plus tax & 18% service charge
- Sushi- Salmon Roll with cream cheese with seasoned rice, seaweed & sprinkled with black sesame
\$3.00 per guest plus tax & 18% service charge
- Shiba Maki Roll - Pickled Cucumber surrounded with seasoned rice wrapped in nori & garnished
\$ 3.00 per guest plus tax & 18% service charge
- Tsunami Roll – Vegetarian Roll containing fresh vegetables, sea kelp, and seasoned rice wrapped with nori
\$3.50 per guest plus tax & 18% service charge
- Seattle Roll – Salmon Lox, cream cheese, asparagus wrapped in nori surround by season rice lightly sprinkled with toasted white sesame seed
\$3.00 per guest plus tax & 18% service charge
- Mini Pork Tamales with Red Chile (1.5oz)
\$1.50 per guest plus tax & 18% service charge
- Pork Tamales with Red Chile (2.75oz)
\$2.50 per guest plus tax & 18% service charge

Company Picnic Parties All You Can Eat!

Traditional Menu

Hamburgers & Hot Dogs
Lettuce, Tomatoes, Pickles, and Onion Thins
Relish, Mustard, Ketchup, and Mayonnaise
Potato Chips
Macaroni Salad (with fresh celery, red onion, pimientos, and black olives)
Pico de Gallo & Sliced Jalapeños
Ice Tea, Lemonade, or Fruit Punch

\$7.50 price per guest plus tax and 18% service charge

BBQ Brisket

Mesquite Flavored BBQ Brisket
Ranchero Beans (pinto beans with fresh sliced jalapenos)
Macaroni Salad or Cole Slaw or Potato Salad
Home Baked Rolls
Tricolor Tostadas
Pico de Gallo, Sliced Jalapeños, BBQ Sauce
Ice Tea, Lemonade, or Fruit Punch

\$8.50 price per guest plus tax and 18% service charge

Western BBQ

Mesquite Flavored BBQ Brisket
Hickory Flavored BBQ Chicken
Hickory Flavored BBQ Baby Back Ribs
Original BBQ Short Ribs
Baked Beans
Macaroni Salad
Cole Slaw
Home Baked Rolls
Ice Tea, Lemonade, or Fruit Punch

\$9.50 price per guest plus tax and 18% service charge
(Two-entrée choice only)

Company Picnic Parties
All You Can Eat!
Continued

BBQ Chicken

Hickory BBQ Chicken
Macaroni Salad
Cole Slaw
Ranchero Beans
Home Baked Rolls
Ice Tea, Lemonade, or Fruit Punch

\$8.50 price per guest plus tax and 18% service charge

Sun Bowl Classic

Chopped BBQ Pork Shoulder
Hickory BBQ Chicken
Baked Beans
Cole Slaw
Macaroni Salad
Home Baked Rolls
Ice Tea, Lemonade, or Fruit Punch

\$9.50 price per guest plus tax and 18% service charge

BBQ Blowout

Mesquite Flavored Brisket
Hickory Flavored Chicken
Smoked Sausage
Ranchero Beans
Macaroni Salad
Cole Slaw
Home Baked Rolls
Ice Tea, Lemonade, or Fruit Punch

\$10.00 price per guest plus tax and 18% service charge