

# Breakfast Plated

**Executive Breakfast Plated** ..... **\$9.00**

- Three Scrambled Eggs
- Choice of Ham, Bacon or Sausage
- Hash browns
- Miniature muffin

**Rise & Shine Plated** ..... **\$10.00**

- Fresh Baked Quiche
- Choice of ham, bacon, or sausage
- Fresh fruit
- Miniature muffin

**\*Plated breakfast include coffee, tea & assorted juices**

# Breakfast Buffets

**Continental Breakfast** ..... **\$7.50**

- Served with fresh fruit tray, assorted mini muffins, danishes, and doughnuts

**Buffet #1 \$9.50**

- Scrambled eggs
- Hash Browns
- Choice of bacon or sausage
- Fresh fruit tray
- Biscuits and gravy
- Assorted mini muffins

**Buffet #2** ..... **\$11.50**

- French Toast with hot Maple syrup
- Scrambled eggs
- Hash browns
- Choice of ham, bacon or sausage
- Fresh fruit tray
- Assorted danishes and muffins

**\*All breakfast buffets served with coffee, hot tea, and assorted juices**

# Brunch Buffet Menu

**Choice of 8 selections** ..... \$14.95  
**Choice of 10 selections** ..... \$16.95

- Scrambled eggs with sour cream and chives
- French toast with hot Maple syrup
- Silver dollar pancakes with choice of Maple syrup or Strawberry sauce & whipped cream
- Fresh fruit tray
- Hash browns
- Yogurt parfait with fresh berries and granola
- Baked sliced honey ham
- Thick Country style bacon
- Sausage links
- Chicken or seafood crepes with roasted pepper cream sauce
- Assorted Danish and muffins
- Poached, Grilled or Baked Salmon with Teriyaki glaze
- Strawberry Chicken
- Texas Style chicken with tomatoes and sautéed onions
- Baked honey ham
- Roasted redskins
- Sauteed seasonal vegetables
- Wild rice
- Caesar Salad
- Garden salad with choice dressings
- Assorted juice station

**\*Brunch buffet includes coffee & hot tea**

**Omlette station available upon request, please add \$4.00 per person**

**All prices are subject to applicable tax and 19% service charge.**

# Luncheon Salads

**Southwest Chicken or Shrimp Caesar** ..... \$9.00  
Crispy romaine with chili croutons, parmesan cheese, tossed with cajun ranch dressing.

**Chicken Cobb Salad** ..... \$8.50  
with mixed greens, with sliced chicken breast, bacon, tomatoes, olives, green onions, swiss and American cheese.

**Tuna or Chicken salad plate** ..... \$8.00  
Served on a bed of fresh field greens, with sliced tomatoes and crackers

**Fresh fruit Plate** ..... \$7.50

**Oriental Shrimp or Chicken Spinach Salad** \$9.00  
Served with ginger teriyaki dressing

**Asian Warm Beef Salad** ..... \$8.50  
Served with roasted peppers, onions, & soy sesame vinaigrette

**Grilled or Blackened Chicken Tossed Salad** ..... \$8.50  
Served with Raspberry vinaigrette

**\*All salads served with warm rolls & butter, coffee and tea**

# Luncheon Sandwiches

**\*Chicken BLT** ..... \$9.00  
Crispy bacon on a tender chicken breast with tomatoes, lettuce, and honey mustard mayo, with choice of bread

**\*Club Croissant** ..... \$9.00  
Choice of turkey or chicken with bacon, swiss cheese, lettuce, tomato and mayo

**\*Turkey or Chicken Caesar Wrap** \$9.00  
Crispy romaine lettuce with diced red onion, tomato, parmesan cheese and Caesar dressing

**Hot Roast Beef Sandwich** ..... \$9.00  
Served with mashed potatoes & beef gravy

**1/2 Sandwich and Soup du jour**..... \$8.50  
Served with choice of Sliced turkey or ham on choice of bread

**\*Sandwiches served with homemade chips and pickle**

## Extras

**Fruit cup \$1.75** ..... **Coleslaw \$1.25** ..... **Pasta Sala \$1.25**  
**Potato Salad \$1.25** ..... **Tossed salad \$1.75**

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# Lunch Entrees Plated

<b>Grilled Salmon</b> with sweet & sour sauce .....	<b>\$ 12.00</b>
<b>Grilled Top Sirloin</b> with roasted garlic zip sauce .....	<b>\$ 13.00</b>
<b>Baked Cod</b> with lemon butter sauce .....	<b>\$ 11.00</b>
<b>Roast Pork Loin</b> with BBQ vinaigrette .....	<b>\$ 11.00</b>
<b>Sauteed Beef Tips</b> with duel mushroom sauce .....	<b>\$ 11.00</b>
<b>Sauteed Shrimp</b> with artichoke hearts .....	<b>\$ 12.00</b>
<b>Grilled Chicken Breast</b> with vegetables, peppers and ginger sauce .....	<b>\$ 11.00</b>
<b>Forest Mushroom Chicken</b> with swiss cheese and forest mushroom cream sauce .....	<b>\$ 11.00</b>
<b>Chicken Picatta</b> topped with red onions, artichokes, sun-dried tomatoes, capers and cream sauce .....	<b>\$ 11.00</b>

**\*Above plated luncheon served with garden salad, choice of one starch, one vegetable, warm rolls and butter, coffee and tea**

## Vegetarian Options

<b>Vegetable Fettucine</b> with garlic and olive oil .....	<b>\$9.50</b>
<b>Vegetable Stirfry</b> with wild rice .....	<b>\$9.50</b>

**Served with garden salad, warm rolls and butter, coffee and tea**

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# Luncheon Buffets

## **Deli Buffet \$11.50**

- Assortment of Sliced turkey, ham & roast beef (Condiment tray)
- Assorted Breads and cheeses
- Garden Salad with house dressings
- Choice of pasta or potato salad
- Relish tray
- Chips and pretzels
- Cookies and brownies

## **Buffet #1 \$13.00**

Choice of:

- One entrée
- One salad
- Two sides
- Includes fresh fruit tray

Served with warm rolls and butter, coffee and tea

## **Buffet #2 \$14.50**

Choice of:

- Two entrees
- One Salad
- Two sides
- Includes cookies and brownies

Served with warm rolls and butter, coffee and tea

## **Buffet #3 \$16.00**

Choice of:

- Two entrees
- Two salads
- Two sides
- Includes assorted cheesecakes

Served with warm rolls and butter, coffee and tea

**\*Please add \$1.50 per person for assorted juices and pop**

## Lunch Buffet Choices

### **Entrees:**

Herb Crusted, Fried or BBQ bone-in chicken, Strawberry Chicken, Forest Mushroom Chicken, Chicken Picatta, Parmesan Chicken, Grilled Salmon with sweet and sour sauce, Lemon pepper cod, Sliced roast beef, Sauteed Beef tips with dual mushroom sauce, Roast Pork Loin, Baked Three Cheese Macaroni, Baked Lasagna with or without meat, Vegetable Fettucine

### **Sides:**

Roasted Redskins, wild rice, Cajun rice, parmesan smashed potatoes, au gratin potatoes, red beans and rice, baked sweet potatoes, sautéed green beans, buttered corn, baby carrots, Seasonal vegetable medley, California Vegetable medley, Corn bread stuffing

### **Salads:**

Garden salad with house dressings, potato salad, cole slaw, pasta salad, Ceasar Salad, cottage cheese, Redwood salad, macaroni salad

# Dinner Entrees Plated

<b>Baked Breast of Chicken Wellington</b> .....	<b>\$ 18.95</b>
<b>Sauteed Breast of Chicken</b> with vegetables and ginger sauce .....	<b>\$ 18.95</b>
<b>Stuffed Chicken Breast</b> with Proscuitto ham and Fontina Cheese .....	<b>\$ 18.95</b>
<b>Forest Mushroom Chicken</b> .....	<b>\$ 18.95</b>
<b>Chicken Picatta</b> .....	<b>\$ 18.95</b>
<b>Roast New Strip</b> with sun dried tomatoes and garlic merlot sauce .....	<b>\$ 22.95</b>
<b>Top Sirloin</b> with garlic zip sauce .....	<b>\$ 17.95</b>
<b>Prime Rib of Beef</b> with Au jus .....	<b>Market Price</b>
<b>Filet of Beef</b> with Brown butter sauce .....	<b>Market Price</b>
<b>Pork Loin</b> with roasted pepper sauce .....	<b>\$ 18.95</b>
<b>Grilled Salmon</b> with sweet and sour sauce .....	<b>\$ 19.95</b>
<b>Cornish Game Hen</b> with Garlic sauce .....	<b>\$ 18.95</b>
<b>Peppered Lamb Chops</b> with fried garlic cabernet sauce .....	<b>\$ 25.95</b>
<b>Blackened Salmon</b> with Cajun cream sauce .....	<b>\$ 19.95</b>

\*Above plated entrees served with garden salad, choice of starch & vegetable, warm rolls and butter, coffee and tea

## Vegetarian Options

<b>Vegetable Fettucine</b> .....	<b>\$ 16.95</b>
<b>Wild Mushroom Turnover</b> with spinach and shallot sauce .....	<b>\$ 16.95</b>
<b>Baked Vegetarian Lasagna</b> .....	<b>\$ 16.95</b>

\*Above plated entrees served with garden salad, choice of starch & vegetable, warm rolls and butter, coffee and tea

## Chef Combination Plates

<b>Pepper Crusted Beef Tenderloin</b> with blackened shrimp and scallops .....	<b>Market Price</b>
<b>Surf and Turf</b> .....	<b>Market price</b>
<b>New York Strip &amp; Salmon</b> .....	<b>Market Price</b>
<b>Prime Rib with Jumbo Prawns</b> .....	<b>Market Price</b>
<b>Grilled Salmon and Chicken Breast</b> .....	<b>Market Price</b>

Combination Plates are served with garden salad, choice of starch & vegetable, warm rolls and butter, coffee and tea...

# Dinner Buffets

## **Buffet #1 \$17.95**

- Choice of:
- One Entrée
- Two sides
- One Salad

## **Buffet #3 \$19.95**

- Choice of:
- Two entrees
- Two sides
- Two Salads

## **Buffet #5 \$22.95**

- Choice of:
  - Three Entrees
  - Three sides
  - Two Salads
- Includes Assorted Cheesecakes

## **Buffet #2 \$18.95**

- Choice of:
- Two Entrees
- Two sides
- One Salad

## **Buffet #4 \$20.95**

- Choice of:
- Two entrees
- Two salads
- Two sides
- Includes assorted cheesecakes

## **Vegetarian Buffet \$16.95**

- Choice of:
- Six non-meat items from buffet selections
- Includes Assorted Cheesecakes

**\*All dinner buffets are served with warm rolls and butter, coffee and tea**

**Please add \$1.50 per person for assorted juices and pop**

## Dinner Buffet Choices

### **Entrees:**

Baked Breast of Chicken Wellington, Sauteed Chicken with Corriander Cream Sauce, Herb Crusted, Southern Fried or BBQ Bone-in Chicken, Blackened Chicken with Asian Vegetables and ginger sauce, Forest Mushroom Chicken, Chicken Picatta, Sliced Roast Beef with Au jus, Sauteed Beef Tips with Duel Mushroom Sauce, Roast BBQ Pork Loin, Brisket, Sliced Baked Ham, Roast Turkey with Dressing, Blackened Salmon with Ginger Sauce, Lemon Pepper Cod, Stuffed Sole, Grilled Salmon with Sweet & Sour Sauce, Baked Lasagna with or without meat, Wild Mushroom Turnovers, Please add \$4.00 per person for Chef Carved Prime, Medallions of Beef Market Price

### **Sides:**

Redskin potatoes, Parmesan Smashed potatoes, Baked Sweet Potatoes, Au gratin Potatoes, Baked Three Cheese Macaroni, Vegetable Fettucine, Wild Rice Pilaf, Cajun Rice, Red Beans and Rice, Smothered Cabbage with Bacon, Corn Bread stuffing, Buttered Corn, Sauteed Green Beans, Baby Carrots, California Medley of Vegetables, Sauteed Seasonal Vegetables, Collard Greens with Ham hocks

### **Salads:**

Garden Salad with house dressings, Caesar Salad, Greek Salad, Redwood Salad, Fatoush Salad, Cole Slaw, Cottage Cheese, Pasta Salad, Potato Salad, Fresh fruit salad with honey yogurt dressing, Macaroni Salad

**All prices are subject to applicable tax and 19% service charge.**

# Appetizers

## Appetizers by Tray

Serves Approx.

**Small**  
30

**Medium**  
60

**Large**  
100

<b>Assorted Cheese &amp; Cracker</b> .....	<b>\$80.00</b> .....	<b>\$120.00</b> .....	<b>\$195.00</b>
<b>Assorted Fresh Vegetables &amp; Dip</b> .....	<b>\$60.00</b> .....	<b>\$105.00</b> .....	<b>\$175.00</b>
<b>Fresh Fruit with Yogurt Dip</b> .....	<b>\$70.00</b> .....	<b>\$110.00</b> .....	<b>\$185.00</b>

## Hors D'oeuvres Platters & Pan

(Priced per 50 Pieces)

<b>Chicken Tempura with Strawberry Sauce</b> .....	<b>\$65.00</b>
<b>Breaded or Spicy Wingdings</b> .....	<b>\$60.00</b>
<b>Assorted Baked Meatballs</b> .....	<b>\$45.00</b>
<b>Crab or Sausage Stuffed Mushrooms</b> .....	<b>\$65.00</b>
<b>Shitake Spring Rolls</b> (Served with sweet chili dip) .....	<b>\$45.00</b>
<b>Chicken Satay with Peanut Sauce</b> .....	<b>\$65.00</b>
<b>Crab Cakes with Remoulade Sauce</b> .....	<b>\$95.00</b>
<b>Asian Pot Stickers</b> .....	<b>\$95.00</b>
<b>Coconut Shrimp with Raspberry Mustard Sauce</b> .....	<b>\$120.00</b>
<b>Chilled Shrimp Cocktail with lemon and cocktail sauce</b> .....	<b>\$125.00</b>
<b>Whole Poached Salmon 4-6 lbs.</b> .....	<b>\$115.00</b>
<b>Oysters Rockefeller</b> .....	<b>\$125.00</b>
<b>Crab Claws</b> .....	<b>Market Price</b>

## Chef's Specialty Trays

(Priced per 50 Pieces)

**Seven Layer Mexican Dip with Chips and Salsa** ..... **\$55.00 Serves 50 ppl.**

**Assorted Sandwiches Tray** ..... **\$120.00 serves 50 ppl \$175.00 Serves 100 ppl**

**Choice of three:** Turkey breast on biscuits with Garlic Thyme Mayo, Grilled Sirloin with watercress & Herb Aiolo Sourdough, Roasted Vegetables with Fresh Mozzarella & Pesto Focaccia, Smoked Ham Croissants, Tortilla Roll ups

**Middle Eastern Platter** ..... **\$55.00 Serves 50 ppl.**

Hummas, Taboulleh, Assorted Olives served with Pita Bread

**Sicilian Platter** ..... **\$165.00 serves 50ppl.**

Chilled Grilled Chicken, Genoa, Salami, Capicola, Marinated Mushrooms, Sundried Tomatoes with Olive & Rosemary Focaccia...Served with Gorgonzola Sauce

**Assorted Sushi Rolls Platter** ..... **\$75.00 Serves 50 ppl.**

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# Appetizers & Live Stations

## Two Hour Appetizer Buffet

Choice of Three Hot & Three Cold ..... \$ 15.95 per person

Choice of Four hot & Four Cold ..... \$ 17.95 per person

### Cold Selections:

- Fresh Vegetables & Dip
- Fresh Fruit Tray
- Assorted Cheese and Cracker Tray
- Smoked Chicken with Honey Mustard Sauce
- Liver Pate
- Marinated beef with Basalomic Vinegar & Peppers
- Antipasto Platter
- Smoked Salmon

### Hot Selections:

- Swedish or BBQ Meatballs
- Crab Cakes with remoulade sauce
- Five Alarm Wings
- BBQ or Breaded wingdings
- Cornmeal Chicken with Coriander Cream sauce
- Shitaki Spring Rolls with sweet chili dip
- Fried Potstickers
- Sauteed Beef Tips with garlic merlot sauce
- Chicken Tempura with Strawberry Sauce
- Baby shrimp & Artichoke Hearts
- Chicken Satay with Spicy Peanut Sauce
- Coconut Shrimp with Raspberry Sauce

## Live Action Stations

### Tex Mex Station

Fajitas & Tacos with sizzling Chicken & Ground beef with Sauteed onions & peppers, served with warm flour tortilla, Shredded Cheddar, Black olives, salsa, Shredded lettuce, diced tomatoes, sour cream and guacamole **\$7.95 As addition \$15.95 By itself & includes refeed beans, spanish rice and Southwest Caesar Salad**

### Pasta Station

Served with Baby Shrimp, Italian Sausage & Chicken, Chef's choice Two pastas, Three sauces, and Variety of fresh vegetables, includes Paesano Bread **\$7.95 As addition \$16.95 By itself and includes Fresh Garden Salad with house dressings**

### Pan Asian Station

**Choice of four selections:** Tuna Tartare with condiments, Assorted Shushi, Tea Smoked Salmon with Hoisen dip, Vietnamese Shitake Spring Rolls and Sweet Chili dip, Shrimp with Sugarcane and Lime sauce, Chicken, Shrimp or Beef Satay with Peanut Sauce, Chicken & Vegetable Tempura with Wasabi, ginger & Soy, Vegetarian Egg Rolls, Chicken & Vegetable Pot Stickers **\$8.95 As addition \$16.95 By Itself**

### Potato Bar

Choice of Baked or Mashed Potato Bar with Hot and tender potatoes or Mashed with Choice of Three assorted toppings; Chicken Chardonnay, Shrimp Newburg, Beef Borderlaise, Broccoli or Bacon. Cheddar Cheese sauce, Shredded Cheese, Chives, Butter and Sour cream included **\$4.95 As addition \$9.95 By Itself**

All prices are subject to applicable tax and 19% service charge.

# Break Foods & Beverages

- **Unlimited Beverages (Coffee, Pop, Juice) ..... \$2.00 Per Person**
- **Coffee (regular & decaf) ..... \$17.00 gallon**
- **Hot Tea (flavored) ..... \$1.25 bag**
- **Iced Tea/Lemonade ..... \$16.00 gallon**
- **Assorted Fruit Juices ..... \$1.50 each**
- **Soft Drinks ..... \$1.50 each**
- **Spring Water ..... \$2.00 each**
- **Fruit Punch ..... \$17.00 gallon**
- **Donuts ..... \$1.00 each**
- **Assorted Homemade Cookies ..... \$.75 each**
- **Brownies ..... \$.75 each**
- **Chips/Pretzels ..... \$5.00 Bowl**
- **Nacho Chips & Salsa ..... \$2.00 per person**
- **Granola Bars..... \$1.25 each**
- **Individual Yogurt with Granola ..... \$2.95 each**

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# Bar Beverages

## Cash or Host Bar

**Call Brands** ..... **\$4.00**  
Cutty Sark, Seagrams Extra Gin, Smirnoff, Bacardi Light, Captain Morgans Spiced Rum, Jim Beam, Segram 7, Peach Schnapps, El Toro

**Premium Brands** ..... **\$5.00**  
Dewars, Tanqueray, Absolut, Bacardi Select, , Jack Daniels, Seagrams VO, Cuervo Gold

**Domestic Beer** ..... **\$3.00**  
Budweiser, Bud Light, Miller Genuine Draft, Miller Lite

**Premium Domestic Beer** ..... **\$3.50**  
Michelob Lite, Michelob Ultra, Sam Adams, Smirnoff Ice

**Imported Beer** ..... **\$3.50**  
Corona, Amstel Lite, Labatt, Heineken, Molson Ice

**Non-Alcoholic Beer** ..... **\$2.50**  
O'Douls, Sharps

**Keg Beer** ..... **\$175.00**  
Budweiser, Bud Light, Miller Lite, Miller Genuine Draft

**Specialty Menu and Executive Beverage Menu Available upon Request**

**Ask about our Bloody Mary, Margarita or Martini Bars**

**House Wine (Bottle)** ..... **\$17.00**

**\*5 Hour Call Brand Bar (Per Person)** ..... **\$16.50**

**\*5 Hour Keg Beer & Wine (Per Person)** ..... **\$9.00**

**\*5 Hour Premium Bar (Per Person)** ..... **\$19.50**

**\*5 Hour Super Premium Bar (Per Person)** ..... **\$22.50**

**Under 21 on 5 hr. bar (Per person) \$5.00**

**\*5 Hour Bar includes Liquor, Keg Beer, House Wines**

**\*\$3.00 Extra Bottled Beer (Per Person) Please see your event planner about selections.**

**\*\$5.50 Extra for additional Hour**

**Specialty wines and executive beverage menu available upon request. Ask about our bloody mary, margarita or martini bars**