

CATERING MENU

SALADS

Simple Green	Mixed lettuces, cherry tomatoes, cucumber, avocado, red onion, red wine vinegar dressing
Classic Caesar	Romaine, parmesan, croutons, anchovies, Caesar dressing
Caprese	Tomatoes, mozzarella, basil, aged Balsamic, olive oil, aged Balsamic, olive oil
Beet	Roasted red and yellow beets, butter lettuce, chevre, Marcona almonds, Dijon vinaigrette
Cobb	Lettuce, chicken, tomatoes, bacon, eggs, avocado, scallions, blue cheese, ranch dressing
Nicoise	Boston lettuce, ahi tuna, green beans, hard-boiled egg, tomato, creamer potatoes, onion, Dijon tarragon dressing
Mixed Kale	Curly & lacinato kale, orange supremes, dried cherries, kalamata olives, feta, toasted almonds, orange vinaigrette
Arugula	Baby arugula, pear, toasted pecans, Gorgonzola, white balsamic dressing
Pear	Butter lettuce, pear, walnuts, Gorgonzola
Louie	Shrimp or Dungeness crab, romaine, hard-boiled egg, avocado, tomato, Louie dressing
Quinoa	Red Quinoa, chickpeas, red bell pepper, carrot, avocado, cucumber, dried cranberries, lemon mint vinaigrette
Macaroni	Pasta, hard-boiled eggs, celery, cucumber, scallions
Potato	Yukon gold potatoes, celery, red onion, parsley, dill

SANDWICHES

Sliders	Two grass fed beef mini burgers on brioche buns with tomato and house sauce
Roast Beef	Rare beef with lettuce, tomato, onion, mayonnaise and horseradish cream

- Tuna Steak** seared sashimi grade ahi with green onion wasabi mayonnaise, lettuce and tomato
- Lobster or Crab Roll** Fresh New England lobster meat or Dungeness crab meat on a split roll with house sauce
- Grilled Chicken** Grilled Rocky organic chicken breast with lettuce, tomato, Dijon and mayonnaise
- Grilled Vegetables** Japanese eggplant, zucchini, sweet onion and garlic aioli
- Turkey & Provolone** Roasted Diestel turkey, provolone, lettuce, tomato, mayonnaise and basil pesto
- Chicken Apple Sausage** Aidell's sausage, caramelized onions and grain mustard
- Grilled Ham & Gruyere** Black Forest ham and Gruyere on buttered sliced grain bread

PLATTERS

- Antipasto** Marinated vegetables, mozzarella, salami, olives, peperoncini, foccacia
- Charcuterie** Duck pate, prosciutto, sopressata, aged Gouda, Dauphinois, cornichon, toasted baguette
- Fresh Fruit & Cheeses** Berries, Asian pears, grapes, sharp cheddar, Roquefort, Havarti, crackers
- Crudite and Hummus** Fresh vegetables, hummus, pita crisps

HORS D'OEUVRES

- Ahi Tartare on Endive**
- Asian Glazed Salmon Bites**
- Miso Sea Bass Wrapped in Bacon**
- Sambuca Prawns Wrapped in Pancetta**
- Dungeness Crab Cakes with Lemon Aioli**
- Prawns with Remoulade or Cocktail Sauce**

Mini Croque Monsieur

Chicken Satay with Peanut Sauce

Mediterranean Lamb Meatballs with Tsatsiki

Lamb Chop Lollipops with Fresh Herb Chimichurri

Beef Tenderloin on Crostini with Horseradish Cream and Scallion

Tomato, Burrata and Basil Bruschetta

Crispy Spring Rolls with Sweet Chili Dipping Sauce

Triple Cream Brie Quesadillas with Asian Pear Salsa

Mushroom Caps Gratin with Mascarpone, Leek, and Fennel

Corn and Pasilla Pepper Quesadillas with Crema Mexicana and Avocado

ENTREES

Meat or Vegetable Lasagna

Meat or Mushroom Ravioli

Shrimp Scampi

Chicken or Shrimp Enchiladas

Grilled Salmon Fillet

Fresh Tomato Sauce Pasta with Chicken or Shrimp

Cioppino sans Shells

Seared Ahi Filet

Filets of Beef Tenderloin

New York Steak

Chicken Piccata

Grilled Chicken Breast

Rack of Lamb

Filets of Pork Tenderloin

VEGAN ENTREES

Corn Pasta Primavera

Rigatoni with Lentil Bolognese

Thai Green Papaya Salad with Tofu

Vegetarian Cranberry Bean Cassoulet

Baby Portobellos filled with Brown Rice and French Lentils

DESSERTS with any Entrée, Salad, Sandwich, Platter

Rice Krispie S'Mores

Chocolate Covered Strawberries

Lemon Bars and Fudge Brownies

Chocolate Mousse with Sweet Cream

PRICING

Continental Breakfast Buffet starting at \$30/person

Morning or Afternoon Break starting at \$25/person

Platters starting at \$25/person

Buffet Luncheon starting at \$35/person

Plated Luncheon starting at \$55/person

Prices subject to 8.75% sales tax, 5% booking fee and gratuity of 20%. Some meal services and or meal selections will incur additional labor and or equipment rental fees.