THEMED MENUS

Simple Elegance



Fresh & Hearty

Marinated Grilled Tri-Tip w/ Horseradish Aioli Sauce Chicken Piccata w/ Lemon Caper Sauce Garden Salad w/ Tomatoes, Cucumber, Croutons & Choice of Dressing Penne Pasta w/ Fresh Tomato Basil and Garlic Sauce Sprinkled w/ Parmesan Fresh Sauteed Vegetable Medley Bread and Butter

Great Grillin'

Grilled Beef Tri-Tip w/ BBQ Sauce
Smoked Chicken Pieces

Garden Salad w/ Tomatoes, Cucumber, Croutons & Choice of Dressing
Macaroni and Cheese
Buttered Corn
Bread and Butter
29

Signature Buffet

Pan Seared Tenderloin Tips w/ Red Wine Mushroom Sauce Grilled Chicken Breast in a Sun-dried Tomato Cream Sauce Signature House Salad w/ Feta Cheese, Candied Walnuts, Cranberries, & Champagne Vinaigrette Green Beans w/ Roasted Shallot Butter Garlic Mashed Potatoes Bread and Butter

Classic Buffet

Mediterranean Chicken w/ Artichokes, Sun-Dried Tomatoes, and Olives (GF)
Marinated Grilled Tri-Tip w/ Bordelaise Sauce
Caesar Salad w/ Freshly Grated Parmesan and Croutons
Greek Pasta Salad
Oven Roasted Rosemary Red Potatoes
Fresh Sauteéd Vegetable Medley
Bread and Butter
32



Southwestern

Taco Salad w/ Southwestern Ranch Dressing
Chicken Fajitas w/ Flour Tortillas
Mexican Rice
Cheese Quesadillas

Chips and Salsa

Garnish: Sour Cream, Salsa, and Shredded Cheese Combo Chicken and Beef Fajitas - add 4 Guacamole - add 4

25

South of the Border

Taco Salad w/ Southwestern Ranch Dressing
Chicken and/or Cheese Enchiladas
Mexican Rice and Beans
Chips and Salsa
Guacamole - add 4
Sour Cream - add 2

Street Taco Bar

Build your own Chicken Tacos
Cole Slaw
Cheese Quesadillas
Fresh Corn Tortillas
Mexican Rice
Black Beans
Garnish: Salsa, Cilantro, and White Onion
Homemade Red and Green Salsas
Guacamole - add 4
Sour Cream - add 2

Hawaiian Luau

Kalua Pork
Teriyaki Chicken w/ Caramelized Onions and Grilled Pineapple
Citrus Salad w/ Mandarin Oranges, Red Onions, Toasted Almonds, & Cider Vinaigrette
Macaroni Salad
White Rice
Vegetable Stir Fry
Fruit Salad

Sweet Rolls w/ Butter 31



Simple Pasta Bar

Garden Salad w/ Tomatoes, Cucumber, Croutons & Champagne Vinaigrette
Penne Pasta w/ Marinara and Alfredo Sauces
Grilled Chicken
Meatballs
Fresh Grated Parmesan Cheese
Fresh Sautéed Vegetable Medley
Bread and Butter

Vegetarian Delight

21

Pesto Chickpea Cream Eggplant and Veggie Strata (+)
Kale and Shaved Brussels Sprout Salad w/ Parmesan and a Lemon Vinaigrette
Grilled Vegetables
Rice Pilaf
Bread & Butter
20

Light Lunch

Orzo Salad w/ Roasted Red Peppers, Red Onions, Capers, Pine Nuts & Zucchini Spinach Salad w/ Pears, Pecans, and Goat Cheese Fresh Cut Fruit Salad Cucumber Bites w/ Creamy Herb Spread & Cherry Tomato Mini Croissant Sandwiches Mini Quiches Infused Water

Afternoon Tea Buffet

Assorted Teas
Assorted Scones w/ Cream Cheese and Jam
Tea Sandwiches
Brie, Strawberry, Honey, & Basil Crostini
Deviled Eggs
Mini Quiches
Assortment of Petit Fours, Mini Tarts, and Mini Cupcakes
26



Erin Go Bragh

Signature House Salad w/ Feta Cheese, Candied Walnuts, Cranberries, & Champagne Vinaigrette
Tender Corned Beef and Cabbage w/ Mustard, and Creamed Horseradish
Parsley Boiled Potatoes
Carrots
Bread and Butter

Traditional Ham Dinner

Garden Salad w/ Tomatoes, Cucumber, Croutons & Choice of Dressing
Roast Ham w/ Traditional Pineapple Raisin Sauce (GF)
Scalloped Potatoes
Parsley Buttered Baby Carrots
Bread and Butter
25

Traditional Turkey Dinner

Signature House Salad w/ Feta Cheese, Candied Walnuts, Cranberries, & Champagne Vinaigrette
Roast Turkey w/ Sage Dressing, and Cranberry Sauce
Mashed Potatoes w/ Gravy
Sautéed Green Beans in Roasted Shallot Butter
Bread and Butter
26

Oktoberfest

Assorted Gourmet Sausages ;
Bratwurst and Kielbasa Sausages w/ Sauerkraut & Mustard
Garden Salad w/ Tomatoes, Cucumber, Croutons & Choice of Dressing
German Potato Salad
Carrots
Bread and Butter
Sausage Bun (1 per guest) - add 2