



THEMED MENUS

Simple Elegance
catering

JANUARY 2025

Fresh & Hearty

Marinated Grilled Tri-Tip w/ Horseradish Aioli Sauce

Chicken Piccata w/ Lemon Caper Sauce

Garden Salad w/ Tomatoes, Cucumber, Croutons & Champagne Vinaigrette

Penne Pasta w/a Tomato, Basil, and Garlic Sauce Sprinkled w/ Parmesan

Roasted Vegetable Medley with Balsamic Glaze

Bread and Butter

32

Great Grillin'

Grilled Beef Tri-Tip w/ BBQ Sauce

Smoked Chicken Pieces

Garden Salad w/ Tomatoes, Cucumber, Croutons & Champagne Vinaigrette

Macaroni and Cheese

Buttered Corn

Bread and Butter

30

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

33

Classic Buffet

Marinated Grilled Tri-Tip w/ Bordelaise Sauce

Mediterranean Chicken w/ Artichokes, Sun-Dried Tomatoes, and Olives

Caesar Salad w/ Freshly Grated Parmesan and Croutons

Greek Pasta Salad

Roasted Rosemary Red Potatoes

Roasted Vegetable Medley with Balsamic Glaze

Bread and Butter

34

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

27

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

25

Street Taco Bar

Build your own Chicken Tacos

Taco Salad w/ Southwestern Ranch Dressing

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

24

Hawaiian Luau

Kalua Pork

Teriyaki Chicken w/ Caramelized Onions and Grilled Pineapple

Citrus Salad w/ Mandarin Oranges, Red Onions, Toasted Almonds, & Champagne Vinaigrette

Macaroni Salad

White Rice

Vegetable Stir Fry

Fruit Salad

Sweet Rolls w/ Butter

34

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

Bread and Butter

20

Light Lunch

Orzo Salad w/ Roasted Red Peppers, Red Onions, Capers, Pine Nuts & Zucchini

Spinach Salad w/ Pears, Pecans, Goat Cheese & Champagne Vinaigrette

Fresh Cut Fruit Salad

Cucumber Bites w/ Creamy Herb Spread & Cherry Tomato

Mini Croissant Sandwiches (Chicken Salad, & Turkey, Havarti, Pesto)

Assorted Mini Quiches

Infused Water (Strawberry, Lemon & Basil)

26

Afternoon Tea Buffet

Assorted Scones w/ Cream Cheese and Jam

Tea Sandwiches (Egg Salad, Chicken Salad, Cucumber, Cream Cheese & Dill)

Brie, Strawberry, Honey, & Basil Crostini

Traditional Deviled Eggs

Assorted Mini Quiches

Hot Tea Service with Assorted Teas

Assortment of Petit Fours, Mini Tarts, and Mini Cupcakes

27

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

28

Traditional Ham Dinner

Garden Salad w/ Tomatoes, Cucumber, Croutons & Champagne Vinaigrette

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 & Champagne Vinaigrette

German Potato Salad

Carrots

Bread and Butter

Sausage Bun (1 per guest) - add 2

25