

**“South of the Border” Mexican Station- \$17.00**

Made to order Guacamole- Tri Color Tortilla Chips  
Fresh Made Salsas- Pico de Gallo, Roasted Corn Salsa and a Pineapple-  
Mango Salsa  
Assortment of Griddled Quesadillas Chicken, Steak and Portobello  
Mushroom Quesadilla- Assorted Flavored Sour Creams  
Plantains and Spanish Rice

**Oriental Station Served in Bamboo Boats and Containers with Chop Sticks -  
\$20.00**

Wok Presentation of Chinese Vegetables Tossed with Imported Korean  
Spices with options of Filet Mignon, Chicken and Shrimp.  
Lo Mein Noodles and Vegetable Fried Rice  
Steamed Vegetable Dumplings, Shumai with Dipping Sauces  
Steamed Japanese Water Buns Stuffed with Duck and Pork Belly

**Carving Station premium meats and poultry hand selected and prepared  
to succulent perfection! The Carving Station is served with artisan rolls  
and appropriate condiments.-\$25.00**

Iceberg Wedge Salad  
Slow Cooked Beef Brisket  
Cajun Rotisserie Roasted Chicken  
Mashed Potatoes/ Mac and Cheese  
Sauces, Jack Daniels BBQ, Chipotle Steak Sauce and House Made Spicy  
Sauces

**Tuscan Antipasto Bar- \$20.00**

An array of Imported and Domestic Meats and Cheese, Artisan Breads  
and Rolls  
Pasta Station Orecchiette with Peas, Mushrooms in a Vodka Sauce  
Flavored Focaccia Breads  
Balsamic Grilled Vegetables  
Caesar salad  
Pasta Bar -Bow Tie Pasta and Penne or Stuffed Pasta  
Tomato Basil, Vodka or Pesto Sauce  
Shrimp, Sausage, Chicken, Prosciutto, Broccoli Rabe, Mushrooms,  
Sundried Tomatoes, Peas, Asparagus, Roasted Peppers

**Salad Bar \$16.00**

Greens to include: Mesclun, Romaine or Arugula  
Toppings: Sundried Cranberries, Candied Walnuts, Apples, Endive,  
Radicchio, Chick Peas, Julienne Carrots, Mandarin Oranges, Red Grape  
Tomatoes, Cucumbers, Bacon, Feta Cheese, Garlic Croutons

Protein-Chicken, Turkey, Salmon, Shrimp, Quinoa

Dressing-House Made, Honey Basil, Creamy Balsamic, Honey Basil

**Grill Station-\$18.00**

Croque Madame and Monsieur  
Classic Grilled Ham and Swiss, Béchamel Sauce, Topped with Fried Egg  
French Dip Au Jus and Provolone  
Turkey and Brie with a Cranberry Chutney served on a Multigrain  
Baguette served with Pom Frites  
Crepe Station -Seafood with Crab, Scallops, Shrimp and Leeks in a  
Mornay Sauce

**Asian Style Luncheon- \$21.00**

Napa Cabbage and Vegetable Slaw  
Baby Spinach Salad with Julienne Carrots, Endive, Radicchio, Mandarin  
Oranges and Chick Peas-Sesame Soy Vinaigrette  
Crisp Wonton Chips served with a Peanut Dipping Sauce

**Asian Style Sandwiches**

Hummus and Grilled Vegetables on a Onion Pocket  
Grilled Pork Banh Mi with Hoisin and Srircha Chile Sauce on a Baked  
Baguette  
Flank Steak with Slaw with a Hot Chili Sauce on a French Roll  
Chicken Sandwich with Shredded Red Cabbage Baguette

**Sushi Display -**

Sushi and Rolls Served with Ginger, Wasabi and Soy

### **Hot Asian Style Luncheon- \$20.00**

Baby Spinach Salad with Julienne Carrots, Endive, Radicchio, Mandarin Oranges and Chick Peas-Sesame Soy Vinaigrette  
Assorted Rolls  
California, Spicy Tuna, Dragon, Salmon, Tuna Avocado  
Steamed in Bamboo Baskets  
Dumplings & Pot Stickers

### **Chaffers**

Teriyaki-Pineapple Grilled Medallions of Chicken  
Vegetable Stir-fry  
Bok Choy, Broccoli, Onions, Scallions, Carrots, Peppers, Snow Peas  
White Rice

### **International Coffee Bar**

(Option 1 ) \$4.50

Green tea from Japan, [Matcha](#) is an elegant powdered tea made from the finest Japanese tencha and is commonly used in the traditional Japanese tea ceremony. Experience the Way of Tea or "Cha No Yu" as you whip up a frothy emerald green Matcha infusion. Matcha contains highly concentrated [green tea](#) vitamins, minerals, chlorophyll and the unique L-theanine amino acids found almost exclusively in green tea. Thick and concentrated, this precious green tea inspires focus and calm.

Fresh Press Coffee (option 2) \$3.00

Regular Columbian

Served with Regular Milk, Soy, Almond, Cream and Flavored Creamers

European Coffee Bar (Option 3) -\$4.50

Cappuccino Served with Mocha, White Mocha, Hazelnut Syrup, Vanilla Syrup

Espresso

Desserts- \$4.50

Almond Biscotti, Fresh Fruit Tarts, Crème Brule Tart

**Continental Breakfast-\$11.00**

Fresh Style Bagel Platter, Platter of Assorted Pastries, Muffins and Danish,  
Seasonal Fresh Fruit Salad, Orange & Grapefruit Juices,  
Freshly Brewed Regular Coffee and Decaff Coffee  
Served with: Butter, Cream Cheese & Jelly.  
All Paper Supplies and Coffee Urns included

**Hot Breakfast Buffet-\$14.00**

Scrambled Eggs, Smoked Bacon, Turkey Sausage, Home Fries, Fresh Style  
Bagel Platter, Seasonal Fresh Fruit Salad,  
Assorted Juices - Orange, Grapefruit & Cranberry,  
Freshly Brewed Regular Coffee & Decaff  
Served with Butter, Cream Cheese & Jelly  
All Paper Supplies and Coffee Urns included

**BRUNCH-\$16.00**

Chopped Tri Color Salad with Glazed Pecans, Mango, Grape Tomato  
Champagne Vinaigrette

Omelet Station

Selection of Whole Eggs and Egg Whites

Selection of Chef Toppings: Ham, Bacon, Peppers, Tomatoes, Onions,  
Cheddar Cheese, Feta Cheese, Spinach, Mushrooms

Stuffed French Toast with Ricotta and Fresh Blueberries  
Fresh Fruit Salad

**Indoor BBQ -\$25.00**

Fresh Beef Hamburgers  
(Jack Cheese, Crumble Blue Cheese, Cheddar Cheese, Mozzarella, Hot  
Grilled Peppers, Mushrooms, Tomato, Guacamole, Bacon

Garden Salad

Creamy Balsamic

Potato Chips

Lettuce Tomato Pickles

Brioche Buns, Burger Buns, Seven Grain Buns

Ketchup, Mustard, Mayo, Russian

Hot Dogs & Hot Dog Buns  
Red Onions, Hot Dog Relish, Sauerkraut

Grilled Steak with Chimi Churi sauce  
Caramelized Onions-Bowl  
Roasted Pepper Aioli-Bowl  
Parker House Pull Apart Dinner Rolls

Bowtie Pasta with Vegetable and Pesto Dressing  
Red Potato salad Italian Style with Garlic ,Oil,Paprika  
String Beans and Sweet Potatoes

**Oktoberfest- \$30.00**

Warm Apple Cider  
Soft Pretzels with Mustard

**Luncheon Buffet**

Sauerbraten with Red Cabbage  
Beer Braised Bratwurst served with Sauerkraut  
Roasted Pork loin with Apple Chutney  
Potato Pancakes served with Apple Sauce and Sour cream  
Guinness Mac and cheese

Bratkartoffel (German Homefries with Onions)

**Dessert**

Apple Strudel and German Chocolate Cake

**Fall Festival -\$20.00**

Butter Nut Squash Bisque  
Cranberry and Walnut Cheese Sculpture  
Pumpkin White Bean Hummus  
San Genovese Poached Pears  
All Served with Pretzel Rolls, Cornbread, Cranberry Breads, Oyster  
Crackers, Flatbreads & Bread Sticks  
Short Plate Station  
Arugula Salad with Cranberries, Crumbled Bleu Cheese, Candied  
Pecans Endive, Roasted Plum Tomatoes & Roasted Shallot Vinaigrette

Pumpkin Ravioli with Brown Butter Sage Sauce Topped with Crushed Amaretto Cookies  
Beer Braised Bratwurst with Sauerkraut  
Served with a Trio of Mustards  
Creamy Polenta

### **Latin Inspired -\$20.00**

Hors d'oeuvres  
Passed Butler Style on White Porcelain Platters  
Chicken Taquito with a Chipotle Sour Cream  
Crispy Serrano Ham and Manchego Croquette  
Spanish Chorizo wrapped in Puff Pastry

#### Stationary Displays

An array of Imported and Domestic Cheese Display with Manchego, Monterey Pepper Jack Cheese, Cheddar and Queso Fresco Served with Flat Breads and Crostinis  
An assortment of Whole Grain Pita, Flour Tortilla and Plantain Chips  
Red Pepper Hummus, Black Bean Dip, Roasted Garlic and Pepper Dip  
Marinated Olives and a medley of Roasted Peppers  
Smoked Salmon on a Sweet Corn Pancake with a Cilantro Sour Cream  
Chipotle Rubbed Grilled Skirt Steak on a Mini Brioche Roll with Micro

### **Cocktail Party -\$30.00**

Passed Hors d'oeuvres  
Jumbo Lump Crab Cake with a Saffron Aioli  
Chilled Lobster BLT on a Mini Brioche Roll with an Herb Mayo  
Nova Scotia Smoked Salmon on a Petite Potato Pancake with Dill Crème Fraiche and Capers  
Panko Crusted Portobello "Frites" with a Roasted Red Pepper Aioli  
Seedless Cucumber stuffed with Feta, Kalamata Olives and Red Onion with a touch of Extra Virgin Olive Oil and Lemon

#### Grill

Pan Seared Petite Grilled Filet Mignon with a Brandy Cream Sauce

#### Pasta

Orrechiette Pasta with Broccoli Di Rabe, Shrimp White Wine, Roasted Garlic and shavings of Parmesan

**WINE & CHEESE-\$20.00**

Hors d'oeuvres  
Grilled Chicken and Goat Cheese Pizza with Basil Pesto  
Herb Veal Mini Meatballs with a Mushroom Demi-glaze dipping sauce  
Guacamole Crostini  
Shrimp and Avocado Bites

Micro Cheese Display  
Goat Cheese with Golden Beet Relish Pumpernickel Croutons  
Brie with Raspberry Walnut Jam on Raisin Walnut Croutons  
Camembert with Wild Strawberries Sour Dough Croutons

Artisan Cheese Display garnished with Fresh Fruit and Nuts

**Hot Chocolate- \$7.00**

Cinnamon Sugar  
Whip Cream  
Chocolate Shavings  
Syrups- Peppermint- Hazelnut-Mocha  
Marshmallows  
Graham Crackers  
Chocolate and Caramel Sauce  
Hazelnut Pirouette Cookies

**BBQ -\$25.00**

Garden Salad Tossed with Our House Dressing  
Cold Orzo Salad with Vegetables  
Burger Bar  
Beef, Turkey, Veggie  
Served with Yellow American Cheese, Lettuce, Tomato, Pickles & Onions  
Raw Onions, Guacamole, Ketchup, Mayo  
Hot Dogs with Toppings /Sauerkraut/Red Onions/Pickles  
Sides  
House Made Potato Chips  
Desserts  
Fruit Salad Mixed with Water Melon, Honey Dew and Cantaloupe  
Brownies  
Celebration Sheet Cake  
Ice Cream Sundae Bar  
Vanilla/Chocolate

**Sit Down Dinner Tasting -\$55.00(wine not included)**

1st Course:

(Pepperwood Grove Viognier 2007)

Roasted Butternut Squash Bisque with Cinnamon Croutons

2nd Course:

(Grgich Hills Cellars Fume Blanc )

Baby Arugula Salad with White Wine Poached Pears, Sundried  
Cranberries

Candied Pecans and a Sherry Wine Vinaigrette

3rd Course:

(Cypress Vineyards Syrah 2006)

Pumpkin Ravioli with a Brown Butter Sage Sauce and Crushed Amaretto  
Cookies

4th Course:

(Quilceda Creek Cabernet Sauvignon 2007)

Pan Seared Herb Encrusted Filet Mignon with a Yukon Gold Whipped  
Potatoes,

Sauteed Broccoli Di Rabe and a Port Wine Reduction

5th Course:

(Michele Chiarlo Moscato Di Asti Nivole 2010)

A Warm Caramelized Apple and Cranberry Crepe with a Bourbon  
Crème Anglaise and

A vanilla Bean Gelato