

# BREAKFAST

## Buffet Breakfast

Farm Fresh Scrambles Eggs  
Hickory Smoked Thick Slice Bacon  
Sweet Grilled Sausage Links  
Home Fried New Potatoes  
Fruit Yogurt  
Drop Biscuits  
Butter & Preserves  
Fresh Coffee & Assorted Teas  
Orange Juice  
\$12.95 per person + tax & gratuity

Egg & Omelet Station  
Homemade Quiche Lorraine  
Thick Sliced Cinnamon French Toast  
Honey Glazed Ham & Roasted Turkey Carving Station  
Red Creamer Potatoes  
Seasonal Fresh Fruit Display  
Assorted Pastries  
Butter & Preserves  
Bagels & Cream Cheese  
Fresh Coffee & Assorted Teas  
Hot Cocoa  
Assorted Juices  
\$16.95 per person + tax & gratuity

# BREAKFAST

## Continental Breakfast

*Placed In Room for Self Service*

Assorted Fresh Donuts

Coffee & Tea

\$4.95 per person + tax

Sweet Rolls, Muffins & Croissants

Butter & Preserves

Fresh Coffee & Teas

Chilled Orange & Cranberry Juice

\$7.95 per person + tax

Sweet Rolls, Muffins & Croissants

Bagels & Cream Cheese

Seasonal Fruits & Berries

Butter & Preserves

Fresh Coffee & Assorted Teas

Chilled Orange, Cranberry and Tomato  
Juice

\$9.95 per person + tax

## Plated Breakfast

*Minimum 20 guests*

Farm Fresh Scrambled Eggs

Smoked Bacon *Or*

Sweet Grilled Sausage Links

Oven Roasted Potatoes

Biscuits with Butter & Preserves

Fresh Coffee & Tea

\$10.95 per person + tax & gratuity

Farm Fresh Scrambled Eggs *Or*

Three Egg – Two Cheese Omelet

Bacon, Sausage *Or* Ham Steak

Home Fried New Potatoes

Fresh Baked Croissants

Butter & Preserves

Fresh Coffee & Tea

Orange Juice

&10.95 per person + tax & gratuity

# LUNCH

## Buffet Lunch

Assorted Sandwiches served on a Selection of Fresh Rolls  
Turkey, Roast Beef, Ham & Vegetarian  
Assorted Bags of Chips  
Cookies  
Sodas and Water  
\$9.95 per person +tax & gratuity

Assorted Sandwiches served on a Selection of Fresh Rolls  
Turkey, Roast Beef, Ham & Vegetarian  
Pasta Salad  
Fresh Garden Salad  
Assorted Salad Dressings  
Fresh Seasonal Fruit Display  
Cookies & Brownies  
Assorted Sodas & Water  
\$14.95 per person + tax & gratuity

## Box Lunch

Assorted Sandwiched Served on Sliced White & Wheat Bread  
Choice of Turkey, Roast Beef, Ham or Vegetarian  
Mayo and Mustard Packets  
Small Bag of Chips  
A Seasonal Fruit  
Cookie  
Soda or Water  
\$9.95 per person + tax

# DINNER

## Buffet Dinner

### Buffet One

\$14.95 per person

Grilled Chicken w/ Honey BBQ Sauce - Green Salad - Potato Salad  
Baked Beans - Fresh Fruit Tray - Garlic Bread

### Buffet Two

\$15.95 per person

Grilled Chicken and Tri-tip Steak w/ Mexican Salsa  
Green Salad - Potato Salad - Baked Beans w/ Chorizo  
Fresh Fruit Salad - Assorted Rolls w/ Butter

### Buffet Three

\$21.95 per person

Chicken Breast w/ Tomato Cream Sauce- Roasted Beef Prime Rib w/ Au jus  
Baked Potatoes - Dilled Rice  
Baby Romaine w/ roasted peppers & cucumbers  
Fresh Vegetables - Fruit Trays - Assorted Rolls w/ Butter

### Buffet Four

\$23.95 per person

Roasted Leg of Lamb w/ Rosemary Sauce - Roasted Turkey Breast  
Sausage & Sage Stuffing - Pasta Salad w/ choice of 3 dressings  
Fruit Trays - Assorted Rolls w/ Butter

# DINNER

## Buffet Dinner

### Mexican Buffet One

\$14.95 per person

Beef Birria - Chili Verde - Fresh Pot Beans - Spanish Rice  
Corn Tortillas - Red Salsa - Green Salad w/ three kinds of dressing  
Spicy Citrus Jicama & Cucumber Salad

### Mexican Buffet Two

\$15.95 per person

Chile Colorado - Chile Verde - Cheese Enchiladas - Gazpacho  
Mexican Chili Beans - Spanish Rice - Corn & Flour Tortillas  
Red & Green Salsas  
Caesar Salad w/ Fresh Croutons & Parmesan Cheese

### Mexican Buffet Three

\$17.95 per person

Chicken Flautas - Beef Birria - Cheese Enchiladas  
Chili Colorado OR Verde  
Smoked Bacon Ranch Beans - Spanish Rice - Corn & Flour Tortillas  
Spicy Citrus Jicama & Cucumber Salad  
Mixed Baby Greens w/ Raspberry Vinaigrette  
Red & Green Salsas  
Guacamole & Sour Cream

# DINNER

## Plated Dinners

Entree	Price Per Person
12 oz Prime Rib roasted with Au Jus	\$16.95
8 oz Sirloin Steak with Mushrooms and Gravy	\$14.95
Chicken Breast with Tomato Cream Sauce	\$13.95
Roasted Leg of Lamb with Rosemary Sauce	\$17.95
Roasted Rack of Lamb with Olive Crust	Market
Pork Chops with Provencal Sauce	\$14.95
Crusted Pork Loin with Orange Sauce	\$14.95
Salmon Filet with Dill Cream Sauce	\$17.95

**All Dinners are served with bread and a choice of any three items:**

### SOUPS

Cream of Broccoli - Roasted Garlic Tomato Basil - Lentil - Vegetable

### SALADS

Garden Salad - Caesar Salad

### VEGETABLES

Green Bean Almandine - Fresh Broccoli - Fresh Mixed

### POTATOES

Roasted - Baked - Mashed Ranch

### RICE

Spanish Rice - Dilled Rice

# HORS D'OEUVRES

## Hot & Cold Hors d'oeuvres

Prices are per person

Bacon Deviled Eggs	\$3.00
Assorted Finger Sandwiches	\$4.00
Sliced Tri Tip with Pesto spread on Focaccia bread	\$4.00
16/20 Prawns with Cocktail Sauce	\$5.00
Stuffed Red Potatoes with bacon, sour cream & green onions	\$4.00
Mushrooms stuffed w/ Sausage, Spinach and Sun-dried Tomatoes	\$5.00
Teriyaki Meatballs	\$5.00
Key Lime Chicken Drumettes	\$5.00
Chicken Skewers	\$5.00

## Vegetarian Options

Vegetarian Pinwheels	\$4.00
Bruschetta	\$4.00
Crostini w/ Kalamata Olive	\$4.00
Tampenade, Feta, Cucumber & Tomato	\$4.00
Crepes w/ Asparagus and	\$4.00
Roasted Bell Peppers	\$4.00

# PARTY TRAYS

## Party Trays Priced per person

Assorted Imported & Domestic Cheeses & Cracker Display  
\$5.00

Vegetable Crudités and Dip  
\$4.00

Creamy Spinach Dip in a Bread Bowl with Sourdough Dippers  
\$4.00

Tortilla Chips & Fresh Salsa  
\$3.00

Seasonal Fresh Fruit Display  
\$5.00





# DROP-OFF ~ À LA CARTE

ORDERS ARE CHARGED FOR TAX ONLY –  
NO SERVICE FEE

<b>Entrees</b>	<b>Price Per Person</b>
Chicken Cordon Bleu	\$7.00
Half Roasted Chicken	\$7.00
Teriyaki Chicken Breast	\$7.00
Assorted Cold Cut Meat Platter	\$6.00
Meatballs in Teriyaki Sauce	\$6.00
Tri-Tip in Barbeque Sauce (serves five people)	\$7.00
Italian Sausage	\$6.00
Breaded Cajun Catfish	\$7.00
Penne Pasta with Meat Sauce and Parmesan Cheese	\$5.00
Bow Ties with Marinara Sauce and Parmesan Cheese	\$5.00
Pasta Primavera with Fresh Garlic and Basil	\$5.00
Lasagna (Meat or Vegetarian)	\$6.50
Fettuccini Alfredo	\$5.00

# DROP-OFF ~ À LA CARTE

## CONTINUED

<b>Sides</b>	<b>Price Per Person</b>
Roasted Baby Red Potatoes	\$4.00
Garlic Mashed Potatoes	\$4.00
Baked Potatoes with Sour Cream, Butter, and Chopped Green Onions	\$4.00
Sautéed Fresh Vegetables	\$5.00
Green Bean Almandine	\$5.00
Fresh Broccoli	\$5.00
Baby Carrots	\$5.00
<b>Salads</b>	
Coleslaw	\$3.00
Green Salad with choice of Dressing	\$4.00
Artichoke and Penne Pasta Salad	\$4.00
Fresh Fruit Salad	\$5.00
Caesar Salad	\$4.00
Potato Salad	\$3.00
Black Bean and Corn Salad	\$4.00

# DESSERTS

**Your Choice**

\$4.50 per person

Tiramisu

Chocolate Truffle Cheesecake

Cheesecake

Chocolate Cheesecake

Champagne Cake

Peach or Berry Cobbler

Strawberry Shortcake

Whole Sheet Cake available in flavors :

Chocolate, French Vanilla, Banana or Strawberry



# FEE SCHEDULE

## **Tax and Service Charges**

All Items are subject to tax and 15% service charge. Drop Off Orders are charged for tax only.

## **Staffing**

Waitpersons                      \$15.00 per hour per staff

## **Deposit and Payment**

A deposit of 30% is required at time of order.

Payment in full is due two weeks prior to the event according to the guaranteed conditions.

**Please call for an appointment:  
(831) 333-0483 or (831) 261-5088**

Prices and terms subject to change