



# Catering Menu 2025-2026

## APPETIZERS & STATIONS

Hors D'oeuvres

Mini Beef Wellington

Dried Apricot Goat Cheese Mascarpone Tart

Oyster Shots Variety Of Sauces

Savory Blue Cheese Tart

Perfect Seared Scallop With Lemon Tarragon .

Mini Lobster Rolls Tarragon Lemon Aioli

Mini Chipotle Peach Pulled Pork Sliders

Mini Burger Served On A Waffle Fry

Pizzette With Fontina, Tomato, And Basil

Watermelon Feta Bites With Honey Lime And Mint

Spicy Watermelon Tequila With Cotija Cheese And Candied Jalapeno

Southwest Chicken Salad

Mini Salmon Wellington

Vegetarian Sopes

Blackberry Brie Lemon Thyme Maple

Coconut Shrimp With Spicy Mango Salsa

Stuffed Mushrooms Sage Pancetta  
Tomato Basil Eclairs Mascarpone  
Spicy Shrimp - Mini Martini Glass With Salsa, Guacamole, Tortilla Chip And Shrimp  
Deep Fried Pumpkin Ravioli With Crispy Sage, Parmesan And Brown Butter Seasonal  
Hazelnut-Crusted Scallops With Roasted Pear Puree  
Bourbon Bbq Chicken Skewers  
Crostini Viognier Whipped Goat Cheese, Strawberries & Balsamic  
Smoked Corn, Black Bean And Goat Cheese Empanadas  
Grand Marnier Glazed Shrimp Wrapped In Prosciutto With Tri-Color Orange Salad  
Mini Bao Buns Korean Chicken  
Asparagus Cigars With Brie And Prosciutto  
Root Vegetable Kabob  
Ponzu Beef With Soy Sauce, Lime, And Fresh Cilantro  
Gunpowder Chicken On A Biscuit With Buttermilk Chevre Ranch Dip  
Veggie Shots Ranch (Vegan Ranch Available)  
Spicy Salmon Rice Cups Nori Sushi Rice Avocado (Salmon Is Cooked)  
Mini Corn Dogs With Sriracha Mustard  
Chicken Pot Pie Tart With Melted Vermont Cheddar  
Herbs De Provence Baby Lamb Chops With Roasted Garlic, Chive Aioli  
Peppercorn Crusted Beef On A Biscuit With Creamy Gorgonzola, Crispy Onions  
Steamed Dumplings Presented On An Asian Spoon With Ginger Scallion Sauce  
Tandoori Chicken  
Vegetable Samosa  
Chicken & Mango Endive Cups With Cilantro And Ginger  
Mini Crunchy Fish Tacos Served In A Mini Shell With Mango Salsa  
Honey Goat Cheese Filled Dates Wrapped In Bacon  
Tomato Soup Mini Grilled Cheese  
Chile And Cornbread Shots  
French Onion Soup In A Mini Bread Bowl  
Oysters Rockefeller

Alder Smoked Lemon Ginger Prawns  
Truffle Mac And Cheese Bites  
Salmon Skewers Lime Cilantro  
Crab Cake Red Pepper Aioli  
Mini Al Pastor Tacos-Mini Hard Shells And Garnished With Grilled Pineapple And  
Onion  
Vegan Butternut Squash Tart  
Cashew Cheese, Roasted Butternut Squash, Caramelized Onions And Fresh Sage  
Filet Mignon Crostini Three Peppercorn Aioli Arugula  
Mini Seafood Ceviche In A Martini  
Mini Vegetarian/Vegan Tacos

Charcuterie Add-Ons  
In Addition We Have Charcuterie Cups, Cones And Tables Available!

## Stations

The All-American  
Mini Sirloin Burgers Served With Cheddar, Gorgonzola, Crispy Bacon, Sautéed  
Onions, Mushrooms, Pickles, Sliced Tomatoes, Ketchup. Mini Milkshakes Shoestring  
French Fries

Mini Hot Dog Station  
Kosher Beef Dogs, And Veggie Dogs Served With Vegetarian Chili, Cheese,  
Guacamole, Truffle Aioli, Mustard, Ketchup, Sweet And Dill Relish, Creme Fraiche,  
Sriracha Aioli, And Crispy Bacon

New York, New York  
New York Salted Pretzels, Mini Reubens, Potato Knishes, Mini Hot Dogs

### Slider Station

(Choice Of One)

Prime Rib,

Slow Cooked Pulled Pork, Roasted Chicken, Veggie

Topping Choices: Sliced Heirloom Tomatoes, Sautéed Wild Mushrooms, Crispy Bacon, Gorgonzola Crumbles, Chipotle Aioli, Cornichons, Ranch Dressing, Bbq Sauce

### The Carvery

(Choice Of One)

Prime Rib With Au Jus And Creamed Horseradish

Honey Dijon And Brown Sugar Crusted Spiral Ham Served With Apricot Spiked Mustard Whole Turkey With Fresh Cranberry Relish Roasted Pork Loin Southwest Ancho Rub

### British Fish And Chips Station

Beer Battered Fresh Fried Fish With Fresh Chips Served In A Traditional Newspaper Cone. Tartar Sauce, Malt Vinegar, Lemons And Ketchup With Fries

### Spanish Paella

This Sultry Smoky Classic Rice Dish Is Filled With Chicken, Andouille Sausage, Spanish Chorizo, Tomatoes, And A Hint Of Saffron For Added Romance. Certain To Be Center Stage At Your Next Event. Seafood Market Price May Be Additional Cost

### Potato Martini

Whipped Mashed Potatoes, Cheddar, Bacon, Sour Cream , Chives, Mushrooms, Olives, Sun Dried Tomato, Smoked Corn.

### Taste Of Takeout

Stir Fried Noodles With Asian Vegetables And Choice Of Chicken, Shrimp Or Beef. Cooked In A Wok And Served In Mini Chinese Takeout Boxes And Chopsticks.

### Salad Bar/Saladtini

Grilled Chicken Hickory Smoked Bacon Feta, Gorgonzola, Cheddar Roasted Red Peppers Candied Walnuts Red Onion Tomatoes, Chickpeas, Cucumbers Sun-Dried Cranberries, Kalamata Olives Parmesan Peppercorn Dressing

### Macaroni & Cheese Martini

Macaroni Served In A Martini Glass

#### Meats

Choice Of 2

Bbq Pork, Braised Beef, Sausage, Chicken, Garlic Marinated Shrimp, Poached Lobster

#### Toppings

Pick 6

Green Chili , Mushroom, Caramelized Onions, Pickled Jalapeños, Crispy Onions, Tomatoes, Chives, Fritos, Crushed Hot Cheetos, Cheddar Cheese, Bacon,Pico.

### Pasta Station

Choice Of 2 Meats Chicken, Shrimp Beef

Sauces: Marinara, Creamy Pesto, Alfredo, Sundried Tomato

Served With Mushrooms, Capers, Black Olives, Parmesan Cheese & Julienne Vegetable

### The Flaming Cheese Wheel

\*10.00 Extra Per Person

Choice Of 3

Steak, Lobster, Chicken, Vegetarian

Red And White Sauce

Choice Of 1 Pasta

Linguine, Fettuccini, Bowtie, Gnocchi, Penne

Fry Bread

Fry Bread Served With Beans, Cheese, Salsa, Sour Cream, Ground Beef  
Sweet Side Served With Honey, Powdered Sugar, Cinnamon Sugar, Chocolate Sauce

#### French Fry Station

Curly, Waffle, Shoestring, Sweet Potatoes Served With Sauces Salts And Seasonings.

#### Taco Or Tostada Bar

Choice Of 2: Carne Asada, Marinated Chicken, Shrimp, Carnitas, Tacos El Pastor, Mahi With Fresh Mango Salsa, Vegetarian Served With Fresh Corn & Flour Tortillas, Mexican Crème, Queso Fresco, Shredded Cabbage, Chips, 3 Salsas, Guacamole, Black Beans And Mexican Rice.

#### Ultimate Chilled Bar

Chilled Poached Lobster Jumbo Poached Shrimp Littleneck Clams Oysters Cracked Alaskan King Crab Claws

Served With Delicious Cocktail Dipping Sauces And Sliced Lemon Wedge

#### Quinoa Sauté Station Vegan

Quinoa With A Mix Of Hand Selected Farmers' Market Ingredients. Includes 6 Mix-Ins: Roasted Curry Cauliflower, Steamed Asparagus, Grilled Corn, Steamed Broccoli, Roasted Wild Mushrooms, Haas Avocado, Scallions, Fresh Mozzarella, Heirloom Cherry Tomatoes. Served With Extra Virgin Olive Oil And Meyer Lemon House Vinaigrette.

#### Bacon Station

6 Kinds Of Bacon And A Variety Of Sauces And Sprinkles

#### Bao Station

*Steamed Bao Stuffed With Your Choice Of Meats And Toppings*

2 Options Beef, Pork, Chicken, Shrimp, Veggie

*Toppings Carrots & Daikon, Sliced Jalapeños, Chopped Cilantro, Cabbage,  
Cucumber, Sriracha Aioli, Hoisin Sauce, Garlic Aioli*

Late Night Snack-Brunch Stations Available

## Dessert Stations

### Tropical Dessert

A Collection Of Mango Dessert Shots, Chocolate Dipped Strawberries, Individual Pineapple Upside Down Cakes, Tropical Fruit Tarts, Mini Coconut Capped Bavarian Cupcakes, & Chocolate Dipped Banana Cream Puffs.

### Chocolate And Cheese Station

Full Of Chocolate, Cheeses, Berries, Chocolate Dipped Fruit, Macaroons Sauces, Crackers

### Latin Dessert

A Collection Of Petite Tres Leche Cakes, Mini Caramel Custard Flan, Dulce De Leche Chocolate Tarts ,Mexican Wedding Cookies.

### Donuts

Guests Can Top Donuts With Different Glazes, Nuts, And Sprinkles

### Churro Station

Handmade Fresh Churros Offered With A Trio Of Sauces: Nutella Cinnamon Ganache, Lavender White Chocolate & Silky Smooth Raspberry Puree

### Italian Dessert Station

A Collection Of Fresh Fruit Tarts With Mascarpone, Chocolate, Dipped Cannoli With Ricotta Filling, Meyer Lemon Bars & Mini Tiramisu

# Main Menu

## Salads

Mixed Garden Green-Plum Tomatoes, Chopped English Cucumber And Shaved Romano In A Light Balsamic Vinaigrette

Classic Caesar Salad With Herb Focaccia Croutons

California Frisee Salad - Spiced Pecans, Goat Cheese And Crispy Pancetta In A Sweet Red Pepper Vinaigrette

Arugula And Orange Salad - Toasted Pignoli Nuts, Pickles Red Onion And Crumbled Feta Cheese

Grilled Panzanella Salad - Bell Peppers, Summer Squash, And Tomatoes

Grilled Peach Salad, Prosciutto, Macarena Almonds, Manchego Cheese, White Balsamic Vinaigrette

Heirloom Caprese - Heirloom Tomatoes, Basil, Fresh Mozzarella, Olive Oil And Aged Balsamic Vinegar

Strawberry Spinach Salad - Red Onion, Feta, Candied Nuts, Orange Balsamic Vinaigrette

Fall Market Salad - Organic Endive, Frisee, Radicchio, Pear, Shaved Parmesan, Candied Pecans And Maple Balsamic Vinaigrette

Pear Salad - Mixed Greens With Sliced Pears, Aged Stilton Cheese And Candied Walnuts. Served With A Pear Champagne Vinaigrette

Pomegranate Salad: Wild Field Greens With Fresh Pomegranate Seeds & Mango Slices, Tossed With Manchego

Cheese, Candied Pistachios, And Daikon Radish. Served With A Pomegranate Vinaigrette

Four Berry Salad Wild F Greens With Strawberries, Raspberries, Blackberries And Blueberries. Served With A Raspberry Vinaigrette

## Southwest Table Salad

Frisée And Baby Arugula, Baby Radish, Red Onion, Paprika Candied Pumpkin Seed, Sharp Cotija Cheese, And Grape Tomatoes. Served With Our Blue Agave Lime Dressing.



# Accompaniments

Seasonal Vegetables

Spinach, Mushroom, Bell Pepper Sauté

Pan Roasted Asparagus Bundles (Bacon)

Sautéed Baby Carrots

Oven Roasted Heirloom Carrots

Grilled Asparagus

Balsamic Infused Grilled Vegetables

Seared Brussel Sprouts With Pancetta,

Root Vegetable Gratin With Smoked Mozzarella

Grilled Broccolini

Haricot Verts

Basmati Rice With Fresh Mint, Cranberries, Pine Nuts And Lemon Zest.

Red Roasted Garlic Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Peruvian Purple Potatoes

Whipped Potatoes

Golden Fingerlings

Short Grain Brown And Wild Rice Pilaf

Rice Pilaf

Jasmine Rice

Champagne Rice Pilaf

Pasta's

Tortellini With Creamy Pesto

Rigatoni Red Sauce

# Entrees

## Steak

Whiskey Glazed Filet Mignon With Bourbon Demi

Tri-Tip Garlic And Herb Roasted Tri-Tip

Prime Rib Served With Horseradish Fluff

Hanger Steak Grilled Garlic Rubbed With Gorgonzola & Roast Shallot Aioli

*Ribeye Espresso Crusted With Ancho Chili Sauce*

New York Au Poivre With Three Peppercorn Demi

Traditional Beef Wellington With Cognac Demi Glace

Smoked Bbq Brisket Served With Smokey Bbq Sauce

Tequila Braised Short Rib

Flank Steak Smoky Pasilla-And-Citrus

Served With Avocado, Roasted Corn And Lime Relish

Filet Mignon Served With Roasted Wild Mushrooms

Flat Iron Steak With Sesame Ginger Sauce

Beef Burgundy Tender Rich Beef Braised In Burgundy Wine And Herbs.

Bison Crusted In Hazelnut With A Blackberry Juniper Wine Sauce\*

## Chicken

Chicken Pignoli: Stuffed Breast With Gruyere, Fontina & Parmesan Cheeses, With Pine Nut And Sundried Tomato Pesto Cream Sauce.

Champagne Chicken: Lightly Sautéed Boneless Chicken Breast Served In A Creamy Champagne Sauce And Topped With Red & Green Grapes

Chicken Napa Chicken Breast Stuffed With Wild Rice, Apricots, Almonds And White Wine Glaze

### Coca-Cola Chicken Sweet And Spicy Asian Inspired

Chicken Cabernet: Tender Boneless Breast Filled With Dried Cherries And Brie Cheese. Served With A Cabernet Reduction Sauce

Chicken Dijonnaise: Tender Boneless Breast With Mushrooms. Served With A Creamy Dijon Sauce

Chicken Benevolenza: Chicken Topped With Sundried Tomato, Asparagus, And Smoked Corn. Served With A Lemon Champagne Butter

Rosemary Grilled Chicken: Boneless Breast Of Chicken With Rosemary Sauce  
Grilled Tequila Lime Chicken Agave Lime Glaze

Bacon Wrapped Chicken Blackberry Jalapeno Reduction.

Athens Chicken Boneless Breast Of Chicken Grilled With Lemon Herb Seasoning. Garnished With Artichoke Hearts, Sun-Dried Tomatoes, Capers & Shredded Fresh Basil.

### Pork And Lamb

Hawaiian Country Pork Ribs Marinated With Soy Sauce, Garlic And Brown Sugar

Rosemary And Garlic Crusted Lamb Chops With Zinfandel Glaze

Apple Sage Stuffed Pork Chops

Sautéed Pork With Dijon Sauce

Greek Stuffed Prosciutto & Fig Jam Pork Roast With A Port Wine Reduction Sauce

Rosemary Garlic Rack Of Lamb Zinfandel Reduction

Please Ask If You Would Like More Options.

### Fish And Seafood

Herb Crusted Sea Bass With Champagne Sauce

Smoked Salmon Filet With Tomato Relish And Fig Balsamic Glaze

Dungeness Crab Stuffed Salmon Citrus Salad

Cod Herb Citrus Butter

Traditional Northwest Cedar Plank Salmon On Cedar Planks.

Bourbon Maple Salmon With A Touch Of Citrus

Grilled Rock Fish With Avocado Chili Salsa

Grilled Halibut With Roasted Lemon Exploded Capers

Salmon Wellington

Please Ask For More Options.

## Vegetarian

Crispy Fried Tofu & Waffles

Southern Cabbage Slaw, Sriracha Maple Glaze

Portobello Tacos Served With Beans And Spanish Rice

Watermelon Radish, Cotija Cheese, Lime, Cilantro, Avocado Poblano Salsa

Kabocha Ribs

Barbecue Spiced Roasted Squash Crescents, Ginger Honey Glaze

Pomegranate & Sunflower Seeds, Orange Zest & Chives

Tomato Cobblers

Slow Roasted Campari Tomatoes, Leeks, Fennel & White Balsamic Glaze

With Burrata Cheese, Basil Parmesan Cracker Crumb Crust

Vegan Butternut Squash Tart

Cashew Cheese, Roasted Butternut Squash, Caramelized Onions And Fresh Sage

Gnocchi With Squash, Sundried Tomato And Kale

Grilled Vegetable Lasagna

Enchiladas Black Beans Cheese And Vegetable

Cauliflower Steak With Tahini Sauce, Chickpeas, Roasted Red Pepper & Feta

Roasted Eggplant Tart With Chili & Tahini

Yogurt Pumpkin Ricotta Lasagna With Fresh Basil

Israeli Cous Cous With Pomegranate Seeds, Roasted Summer Squash, Fennel,  
Lemon Zest & Wilted Spinach

Risotto Fritters With Grilled Seasonal Squash, Fresh Mozzarella & Navy Beans

## Mini Desserts

Assorted Cheesecake

Pavlovas Lemon Curd Fresh Berries

Pecan Diamonds

Chocolate Mousse Cups

Lemon Tarts

Assorted Cupcakes

Fruit Tarts

Mini Popcorn Balls

Chocolate Strawberries

Éclairs

Seasonal Cobbler

Tiramisu

S'mores Tart

Crepe Brulee

Mini Flan

Key Lime Pie

Banana Pudding Martini

Strawberry Shortcakes

Chocolate Caramel Tart

Chocolate Chip Cookies With A Shot Of Milk

Mini Donuts With Or Without Coffee Shots

Bourbon Bread Pudding

Mini Macarons  
Grapefruit Curd Tarts  
Pastry Chef's Choice

## Cake Flavors

Cakes Are Priced Per Person

Strawberry Shortcake

Layers Of Snow White Vanilla Bean Cake Accompanied By Layers Of Fresh  
Strawberries And Real Whipped Cream

Boston Cream

Layers Of Yellow Cake With Layers Of Dark Chocolate Filling And Vanilla Custard.

Coconut Cake

Layers Of Coconut Cake With A Luscious Lime Or Coconut Filling

Chocolate

Dark Chocolate Cake With Dark, Milk Or White Chocolate Mousse .Choose 1 Or All 3;  
Strawberries Or Bananas May Also Be Added.

Orange Sunshine

Refreshing Vanilla Orange Cake With A Blackberry Mousse

Mexican Chocolate

Milk Chocolate Cake With Hints Of Cinnamon And Almond Complements Well With  
Mocha Or Banana Mousse

Black And White

Layers Of Dark Chocolate And Vanilla Cake With Strawberry Mousse

Pink Champagne

Pink Champagne Cake With Your Choice Of Raspberry Or Strawberry Mousse.

Lemon Cake

Layers Of Lemon Cake With Lemon Mousse Lemon Curd .

Carrot Cake

Carrot Cake With Cream Cheese Mousse.