



## Catering Menu

à la carte

Freshly Brewed Regular OR Decaffeinated Coffee, Hot Tea .....	45 per gallon
Assorted Juice Bottles (10oz): Apple, Orange, Cranberry or Grapefruit.....	4 per bottle
Iced Tea, Lemonade, and Fruit Punch.....	35 per gallon
Assorted Soft Drinks.....	4 each
Bottled Water.....	3 each
Assorted Bagels w/ Cream Cheese.....	30 per dozen
Assorted Muffins & Pastries.....	36 per dozen
Assorted Fruit Yogurts.....	4 each
Granola Bars.....	3 each
Fresh Baked Cookies.....	36 per dozen
Double Fudge Brownie.....	36 per dozen
Assorted Bags of Chips & Pretzels.....	4 each
Assorted Candy Bars.....	4 each

**24% service charge and 7.75% California state tax  
\*Prices subject to change.**



## Breakfast Buffets

**\*Minimum of 10 people\***

<b>Continental Breakfast</b> .....	<b>24</b>
Fresh Bakery Basket filled with assorted Fruit Danish, Muffins, Bagels & Cream Cheese and Fresh Seasonal Fruit	
<b>Heart Healthy Breakfast</b> .....	<b>22</b>
Individual Low-fat Fruit Filled Yogurts, Granola Cereal, Seasonal Fresh Fruit, Hard Boiled Eggs	
<b>The Classic Buffet</b> .....	<b>27</b>
Fluffy Scrambled Eggs, Choice of Bacon or Sausage Links, Breakfast Potatoes Grilled with Onions and Parsley, Bakery Basket includes Assorted Mini Fruit Danish and Muffins, Fresh Fruit Tray	
***Add Pancakes or French Toast \$5 each***	
<b>California Bacon Breakfast Burrito</b> .....	<b>25</b>
Scrambled Eggs with Applewood Smoked Bacon, Roasted Potato and Pepper Jack Cheese Wrapped in a Flour Tortilla and served with Fresh Salsa, Sour Cream and Fresh Fruit	

*All Breakfast Buffets are served with:  
Choice of Juice (Orange, Cranberry, or Apple),  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

## Sandwiches

**\*Minimum of 10 per selection and pricing is per person\***  
**All sandwiches served on White or Wheat Bread**

<b>Roast Beef</b> .....	<b>27</b>
Herb-Crusted Beef with White Cheddar Cheese, Green Leaf Lettuce & Sliced Tomato	
<b>Turkey Breast</b> .....	<b>26</b>
Slow Roasted with Jack Cheese Green Leaf Lettuce & Sliced Tomato	
Add Bacon for \$1	
Add Avocado for \$2	
<b>Garden Vegetable</b> .....	<b>24</b>
Roma Tomato, Thinly Sliced Cucumber, Creamy Avocado, Jack Cheese & Sprouts	
<b>Signature Chicken</b> .....	<b>26</b>
Herb Grilled Chicken Breast, Fresh Avocado, Tomato, Jack Cheese, Green Leaf Lettuce	

### All Sandwich and Wrap Menus Include:

Choice of Fresh Whole Fruit, Bag of Chips or French Fries,  
Chef's Choice of Dessert, Iced Tea, and Freshly Brewed Coffee

### Dessert Selections:

Double Fudge Brownies, Assorted Cheesecake, Freshly Baked Cookies or Lemon Bars

## Entrée Salads

Minimum 10 guests per selection

*All salads include Rolls and Butter, Chef's Choice of Dessert, Iced Tea and Freshly Brewed Coffee*

<b>Chicken Caesar</b> .....	24
Grilled Chicken Breast on Romaine Lettuce and Tomatoes. Topped with Croutons, Parmesan and Caesar Dressing	
<b>Specialty House Salad</b> .....	26
Grilled Chicken, Spring Mix, Dried Cranberries, Walnuts, Feta Cheese served with Balsamic Vinaigrette	
<b>Cobb Salad</b> .....	26
Grilled Chicken & Bacon, Fresh Romaine Lettuce, Diced Egg, Crumbled Bleu Cheese, Tomatoes and Green Onions	

## Simplicity Buffets

Minimum 10 guests per selection

*All Buffets served with Iced Tea, Freshly Brewed Regular and Decaf Coffee and Chef's Choice of Dessert*

### Lunch

One Entrée.....	27
Two Entrée.....	32

### Dinner

One Entrée.....	30
Two Entrée.....	35

### **Barbeque Chicken**

Served with Baked Beans, Chef's Choice of Vegetable and Corn Bread and Butter

### **Chicken Fajitas**

Served with Spanish Rice, Refried Beans, Garden Salad and Flour Tortillas

### **Beef Taco Bar**

Served with Spanish Rice, Refried Beans, Shredded Cheese, Onion, Lettuce, Tomato, Salsa, Sour Cream, & Taco Shells

### **Mandarin Orange Chicken**

Served with Jasmine Rice, Chef's Choice of Vegetables and Garden Salad with Choice of 2 Dressings

### **Chicken Teriyaki**

Served with Rice Pilaf, Chef's Choice of Vegetable and Rolls & Butter

### **Meat or Vegetarian Lasagna**

Served with Marinara or Cream Sauce, Caesar Salad and Garlic Bread

### **Pasta Station**

Served with Penne & Fettuccini, Sauce 2 ways: Marinara & Alfredo, Focaccia Bread with Softened Butter

Add Cheese Ravioli for \$2

Add Chicken or Italian Sausage for \$3

### **Deli Bar**

2 Choices of Bread: White, Wheat or Sourdough

2 Choices of Cheese: Swiss, Provolone, Cheddar or Monterey Jack

2 Choices of Deli Meat: Turkey, Roast Beef or Ham

Includes Garden or Pasta Salad & Assorted Chips

## Specialty Buffet

*Pricing per person with a 10 person minimum per option*

<b>Boneless Braised Beef Short Ribs</b> .....	<b>40</b>
Slow cooked in red wine until tender Served with Mashed Potatoes	
<b>Chicken Breast Piccata</b> .....	<b>30</b>
Chicken Breast, Sauteed with Capers, Shallots, Lemon and Garlic Served with Thin Spaghetti	
<b>Chipotle Chicken Pasta</b> .....	<b>28</b>
Penne Pasta, Grilled Chicken, Toasted Corn and Poblano Chiles in a Chipotle Cilantro Creme	
<b>Three Cheese Ravioli</b> .....	<b>30</b>
Mozzarella and Romano Cheese filled Ravioli served with Mushroom in Marinara Cream Sauce	
<b>Spinach and Artichoke Chicken</b> .....	<b>33</b>
Fresh Baked Cookies, Fudge Brownies, Assorted Soft Drinks and Bottled Water	

## Reception Favorites

*Pricing is per dozen with a (2) dozen minimum per selection*

<b>Mozzarella Sticks</b> .....	<b>22</b>
Real Wisconsin Cheese coated with Italian-style breadcrumbs, deep fried to a golden brown. Served with Marinara Sauce	
<b>Meatballs</b> .....	<b>26</b>
With Wild Mushrooms & Herb OR Caramelized Onion & BBQ Sauce	
<b>Stuffed Jalapenos</b> .....	<b>26</b>
Fried Crisp Jalapenos Filled with Cream Cheese and Garnished with Parmesan Cheese and Herbs	
<b>Beef Empanadas</b> .....	<b>32</b>
Latin Spices folded in a Pastry pillow served with Avocado Crema	
<b>Potato Skins</b> .....	<b>30</b>
Choice 1: Applewood Smoked Bacon, Cheddar Cheese, Caramelized Onions, Garlic-Chive Crème Fraiche Choice 2: Goat cheese, Spinach and Mushrooms	
<b>Spanakopita</b> .....	<b>26</b>
Phyllo Pastry Dough layered with Fresh Spinach and Feta Cheese	
<b>Coconut Shrimp</b> .....	<b>35</b>
Served with Sweet Chili Sauce	

## Reception Display Platters

*Each Platter serves 30 people*

<b>Vegetable Platter</b> .....	<b>110</b>
Tray-Carrot, Celery, Yellow Squash, Zucchini and Cherry Tomatoes served with Onion or Ranch Dip	
<b>Seasonal Fruit Platter</b> .....	<b>125</b>
Freshly Cut Cantaloupe, Honey Dew Melon, Watermelon, Grapes, Pineapple and Strawberries	
<b>Assorted Cheese Platter</b> .....	<b>135</b>
Assortment of Domestic Cheeses accompanied by Crackers and Baguettes	
<b>Healthy Hummus</b> .....	<b>145</b>
Grilled Pita Bread and Seasonal Vegetables. Served with your choice of Roasted Red Pepper OR Traditional Hummus	
<b>Five Layer Mexican Dip</b> .....	<b>120</b>
Layers of Refried Beans, grated Jack Cheese, Fresh Avocado, Salsa and Sour Cream Served with Fresh Tortilla Chips	
<b>Assorted Mini Sandwiches</b> .....	<b>130</b>
Roast Beef, Turkey, and Ham	

## Alcoholic Beverages

### Cash Bar

### Hosted Bar

<i>Premium Wine</i> .....	<i>\$10.00</i>	<i>Premium Wine</i> .....	<i>\$9.00</i>
<i>House Wine</i> .....	<i>\$8.00</i>	<i>House Wine</i> .....	<i>\$7.00</i>
<i>Domestic Beer</i> .....	<i>\$8.00</i>	<i>Domestic Beer</i> .....	<i>\$7.00</i>
<i>Imported Beer</i> .....	<i>\$9.00</i>	<i>Imported Beer</i> .....	<i>\$8.00</i>
<i>Cordials and Liquors</i> .....	<i>\$12.00</i>	<i>Cordials and Liquors</i> .....	<i>\$11.00</i>

**Hosted beverages are subject to 7.75% tax and 24% service charge**

**\*\*\*Banquet Wine List Available Upon Request\*\*\***

**\*\*\*\*A minimum of \$400.00 in sales is required per bar to waive the bartender fee. If the bar minimum is not met the bartender fee of \$150.00 will apply\*\*\*\***