Passed Hor d’Oeuvres Ideas

Panko Breaded Artichokes Hearts
Artichoke Hearts Rolled with Chinese Bread Crumbs and Deep Fried

Bacon Wrapped Scallops
Pan Seared Scallops Wrapped with Bacon

Bacon Wrapped Shrimp
Topped with a Pesto Aioli

Mini Beef Wellington
Black Angus Steak Baked in Puff Pastry

Spanikopita
Greek Spinach & Feta Cheese in Phyllo

Stuffed Mushrooms
Choice of Stuffing:
Sausage / Seafood
Mexican / Bacon & Cream Cheese

Forest Mushroom Pastry Cups
Mini Phyllo Dough Pastry Shells Filled with Fresh Shiitake Mushrooms, Jack Cheese and a Garlic Butter Sauce

Potato Rounds
Sliced Baked Potato Round Topped with Sour Cream, Bacon Bits & Chives

Home Made Mini Taquitos
Served with the Chef’s Own Fresh Home Made Salsa

Bay Shrimp Salad in a Puff pastry Round
Puff Pastries filled with Chopped Bay Shrimp blended with Mayonnaise, Celery, Salt & Pepper

Cheese & Tortellini Kabobs
Skewered Cubed Cheese, Deli Ham, Red & Green Bell Peppers & Cheese Tortellini

Cucumber & Tomato Dill Bites
Sliced Cucumber & Cherry Tomatoes Topped with a Mix of Sour Cream, Dill, Lemon, Finely Chopped Red Bell Peppers, Salt & Pepper

Tomato Bruschetta
Fresh Tomato, Basil, Garlic & Parmesan Cheese on Crustini

Smoked Salmon Crustini
Topped with Dill Cream Cheese

Coconut Crusted Prawns
Prawns Baked in a Coconut Crust and Served with a Sweet Coconut Sauce

Grilled Flatbread with Caramelized Onions
Topped with Goat Cheese

Assorted Pin Wheels
Spinach and Sun Dried Tomato Tortilla Wraps with Cream Cheese and Assorted Deli Meats Sliced into Pinwheels

Most passed appetizers may also be displayed on Buffet Table

Please add 18% Service Charge & 7.5% Tax
Displayed Hor d’Oeuvres Ideas

**Fresh Vegetable Crudités**
Array of Fresh Vegetables with Ranch Dip

**Imported & Domestic Cheeses**
Garnished with Fresh Red Grapes and Assorted Crackers

**Italian Deli Display**
Assorted Italian Deli Meats Sliced Thinly and Displayed with a Variety of Artisan Breads with Assorted Toppings and Spreads

**Antipasto Platter**
Tomatoes, Mushrooms, Cubed Cheese, Rolled Deli Salami, Rolled Deli Ham, Marinated Artichoke Hearts, Olives, Green Bell Peppers, Pepperoncini Salad Peppers

**Seasonal Fruit Tray**

**Jumbo Poached Prawn Cocktail**
Served with cocktail sauce & lemon

**South Western Egg Rolls**
Served with Sweet & Sour Dipping Sauce

**Tempura Battered Mushrooms**
Served with Oriental Dipping Sauce

**Beef or Chicken Skewers**
Marinated in Chef’s own Teriyaki Sauce

**Mozzarella Sticks**
Served with Ranch Dressing

**Cheese Tortellini**
Topped with Warm Marinara & Parmesan Cheese

**Hot Wings**
Seasoned with Chef’s Hot & Spicy Sauce

**Panko Crusted Mini Crab Cakes**
Served with Red Pepper Aioli Sauce

**Italian Style Meatballs**
Served with Marinara Sauce & Parmesan Cheese

*Please add 18% Service Charge & 7.5% Tax*
## Hor d’Oeuvre Buffet Packages

### Package #1
- Fresh Fruit Display
- Fresh Vegetable Crudités
- Array of Fresh Vegetables with Ranch Dip
- Mini Beef Wellington
- Black Angus Steak Baked in Puff Pastry
- Forest Mushroom Pastry Cups
- Mini Phyllo Dough Pastry Shells Filled with Fresh Shiitake Mushrooms, Jack Cheese and Hoisin Sauce
- Panko Crusted Mini Crab Cakes
- Served with Red Pepper Aioli Sauce

### Package #2
- Imported & Domestic Cheeses
- Garnished with Fresh Red Grapes and Assorted Crackers
- Italian Deli Display
- Assorted Italian Deli Meats Sliced Thinly and Displayed with a Variety of Artisan Breads with Assorted Toppings and Spreads
- Assorted Pin Wheels
- Spinach and Sun Dried Tomato Tortilla Wraps with Cheese and Assorted Deli Meats Sliced into Pinwheels
- Grilled Flatbread with Caramelized Onions Topped with Goat Cheese
- Panko Crusted Mini Crab Cakes
- Served with Red Pepper Aioli Sauce
- Beef & Chicken Skewers
- Marinated in Chef’s own Teriyaki Sauce
- Tempura Battered Mushrooms
- Served with Oriental Dipping Sauce

### Package #3
- Fresh Fruit Display
- Antipasto Platter
- Tomatoes, Mushrooms, Cubed Cheese, Rolled Deli Salami, Rolled Deli Ham, Marinated Artichoke Hearts, Olives, Green Bell Peppers, Pepperoncini Salad Peppers
- Imported & Domestic Cheese
- Garnished with Fresh Red Grapes and Assorted Crackers
- Pan Seared Bacon Wrapped Scallops
- Pan Seared Scallops Wrapped with Bacon
- Mini Beef Wellington
- Black Angus Steak Baked in Puff Pastry
- Panko Breaded Artichoke Hearts
- Artichoke Hearts Rolled with Chinese Bread Crumbs and Deep Fried
- Italian Style Meatballs with Marinara
- Served with Marinara Sauce & Parmesan Cheese
- Smoked Salmon Crustini
- Sliced Smoked Alaskan Salmon
- On A Toasted Baguette With Cream Cheese And Fresh Dill.

*Exchanges may be made with comparable items from list*

*Please add 18% Service Charge & 7.5 % Tax*
*For Children under 10 Years

**Chicken Strips**  
Served with French Fries

**Hot Dog**  
Served with French Fries

**Mini Cheese Pizza & Fruit**

**Peanut Butter & Jelly Sandwich**  
Served with bag of chips

*Dessert Included*

The children may have one of these choices or the buffet for $12.95 Plus tax & Gratuity

*We recommend that you order one item for all children in your group*
Breakfast Buffet
Muffins & Pastries
O'Brien Potatoes
Bacon & Sausage
Scrambled Eggs

Coffee, Tea & Raspberry Iced Tea Included

Add Fresh Fruit Tray $1.25 per person
Add Omelet Bar $2.25 per person
Add Biscuits & Gravy .75 per person
Add Bagels & Cream Cheese 1.25 per person
Exchange Scrambled Eggs for Egg Strata add $1.00 per person

Buffet Brunch Menu
Fresh Fruit Tray
Muffins & Pastries
Home Fried Potatoes
Bacon & Sausage
Scrambled Eggs
Mixed Green salad
Roast Tri Tip with Mushroom Demi Glace
Or Chicken Basilico
Fresh Vegetables
Dinner Rolls

Coffee, Tea, Raspberry Tea Included

Add an Omelet bar $2.00 per person
Exchange Scrambled Eggs for Egg Strata add $1.00 per person
Exchange Carved Prime Rib for Tri Tip Add $3.00 per person

No desserts included
Ask about available choices.
Served Lunches
All lunches served with salad, fresh vegetables, choice of potatoes, rice or pasta & Dinner rolls or garlic bread

Fowl
Chicken Parmesan
Chicken Piccata
Marinated Rosemary Chicken

Beef
Roast Tri Tip
Prime Rib

New York Steak

Fish
Baked Salmon
Grilled Halibut

Pork
Sliced Roast Pork

Dessert Included
(Choice of one)
Sherbet, Vanilla Ice Cream, Chocolate Sundaes /
Homemade Bread Pudding with Carmel Sauce

*Additional Desserts Available Upon Request

Coffee, Tea or Milk Included

(Please add 18% service charge & 7.5% tax)
Lunch Menus

Build your own Sandwich Buffet

Mixed green salad
Or Caesar Salad
Potato salad or Pasta salad
Sliced Ham & Turkey
Sliced American & Swiss cheeses
Fresh round sandwich rolls
Lettuce, tomatoes, pickles & onions
Condiments

Choice of One:
Sherbet, Vanilla Ice Cream, Chocolate Sundaes /
Homemade Bread Pudding with Carmel Sauce
*Additional Desserts Available Upon Request

Coffee, tea or milk included

(Please add 18% service charge & 7.5% tax)

Other Lunch Ideas

#1—
Mixed green salad or Caesar salad
Chicken crepes
Rice pilaf & fresh vegetables
Dinner rolls

Choice of one:
Sherbet, Vanilla Ice Cream, Chocolate Sundaes /
Homemade Bread Pudding with Carmel Sauce
*Additional Desserts Available Upon Request

Coffee, tea or milk included

(Please add 18% service charge & 7.5% tax)
#2
Mixed green salad or Caesar salad
Chicken or beef enchiladas
Rice & refried beans
Sour cream & guacamole
Fresh salsa

Choice of one:
Sherbet, Vanilla Ice Cream, Chocolate Sundaes
Peach of Apple Cobbler/Peach or Apple Crisp

Coffee tea or milk included

(Please add 18% service charge & 7.5% tax)

#3
Caesar salad
Chicken fettuccine alfredo
Garlic bread

Choice of one:
Sherbet, Vanilla Ice Cream, Chocolate Sundaes /
Homemade Bread Pudding with Carmel Sauce
*Additional Desserts Available Upon Request

Coffee, tea or milk included

(Please add 18% service charge & 7.5% tax)
#4—
Mixed green salad or Caesar salad
Choice of quiche Lorraine
Vegetable quiche, ham & cheese quiche
or bacon & vegetable quiche
Fresh vegetables & fresh fruit garnish

Choice of One:
Sherbet, Vanilla Ice Cream, Chocolate Sundaes /
Homemade Bread Pudding with Carmel Sauce
*Additional Desserts Available Upon Request

Coffee, tea or milk included

(Please add 18% service charge & 7.5% tax)

#5—
Rancho salad a large entrée salad of mixed greens
topped with 1/2 tomato filled with chicken salad garnished with
asparagus spears, cucumbers, boiled egg & grated cheese

Choice of one:
Sherbet, Vanilla Ice Cream, Chocolate Sundaes /
Homemade Bread Pudding with Carmel Sauce
*Additional Desserts Available Upon Request

Coffee, tea & milk included

(Please add 18% service charge & 7.5% tax)

You may exchange the following desserts
for $1.50 more per person
Chocolate Cake, Apple Pie, Lemon Cake,
German Chocolate Cake or Carrot Cake
Mexican Buffet
Mixed Green salad
Shredded lettuce, diced tomatoes, sliced olives & grated cheese
Spanish rice & refried beans
Flour tortillas or fried tortilla bowl
Chicken or beef enchiladas
Chicken or beef fajitas
Sherbet or Vanilla Ice Cream
Coffee, tea or milk included

(Please add 18% service charge & 7.5% tax)

Sautéed Fajita Station available ~ add $2.00 per person

Italian Buffet
Mixed Green salad
Fresh vegetables
Garlic bread
Choice of two (2) items
Chicken fettuccine alfredo
Penne Pasta with Marinara Sauce
Beef ravioli
Meat lasagna
Vegetarian lasagna
Spaghetti with meat sauce
Sherbet or Vanilla ice cream
Coffee, tea or milk included

(Please add 18% service charge & 7.5% tax)
Classic Buffet Lunch

Plus 7.5% tax & 18% service charge

Choice of One
Mixed Green Salad
Caesar Salad

Choice of One
Roast Tri Tip
Chicken Picatta
Chicken Parmesan
Marinated Rosemary Chicken
Sliced Roast Pork
Sliced Roast Turkey
Honey Baked Ham

Other entrée choices available

Choice of One
Oven roasted red potatoes
Potatoes Au Gratin
Garlic Mashed Potatoes
Rice Pilaf
Fettuccine Alfredo

Choice of One
Hot dinner rolls or garlic bread

Choice of One
Sherbet, Vanilla Ice Cream, Chocolate Sundaes /
Homemade Bread Pudding with Carmel Sauce

*Additional Desserts Available Upon Request

Coffee, tea or milk included

Prime rib available, Carved at buffet
(Add $2.00 per person)
(Recommended groups of 50 people or more)
Meat carvings available at $1.00 per person
Add Carved Prime Rib to any Buffet - $3.00 per person

**Italian Buffet**

Tossed Caesar Salad with Parmesan & Croutons or
Tossed Mix Greens with Creamy Italian Dressing
Italian Pasta Salad
Italian Seasoned Vegetables/ Garlic Bread

**Choice of two of the following:**
Grilled Breast of Chicken Parmesan or Chicken Picatta
Chicken Fettuccini Alfredo
Grilled Chicken & Penne Pasta Vera Cruz
Penne Pasta or Fettuccini with Choice of:
Pesto & Tomato Sauce
  Alfredo Sauce
  Vera Cruz Sauce
  Marinara Sauce
  Beef or Vegetable Lasagna
Meat Ravioli or Spaghetti with Meat Balls

**Desserts:**
(Choice of one ~ Ala Mode add $1.50)
Peach or Apple Cobbler with Vanilla Ice Cream /
Homemade Bread Pudding with Warm Caramel Sauce & Whipped Cream / Cheesecake / Chef Juan’s Special Caramel Flan /
Chocolate Chip with Fudge Topping Cheesecake
(Other Choices Available)

Coffee, Tea & Raspberry Iced Tea Included
Mexican Buffet
Home Made Chips with Fresh Salsa
Spanish Rice
Refried Beans
Flour Tortillas
Fresh Chicken & Beef Fajita Station
(Sautéed at Buffet table Upon Request)
Shredded Lettuce
Chopped Onions
Chopped Olives
Cilantro
Shredded Cheese
Sour Cream & Guacamole

(Choice of Two)
Beef, Chicken or Cheese Enchiladas
Chicken Tamales
Chili Rellenos
Chili Verde
Chili Colorado
Carnitas Add 1.25 per person

Desserts:
(Choice of one ~ Ala Mode add $1.50)
Peach or Apple Cobbler with Vanilla Ice Cream /
Homemade Bread Pudding with Warm Caramel Sauce & Whipped Cream / Cheesecake / Chef Juan’s Special Caramel Flan /
Chocolate Chip with Fudge Topping Cheesecake
(Other Choices Available)

Coffee, Tea & Raspberry Iced Tea Included
**Classic Buffet**

**Salads**  
(Choice of Two)  
Tossed Mixed Greens with Assorted Toppings and 3 Dressings  
Tossed Caesar Salad with Parmesan & Croutons, Penne Pasta Salad  
Tossed Spinach Salad with Red Onions & Bacon Vinaigrette  
Mediterranean Salad Tossed with Feta, Olives, Basil & Tomatoes

**Starches**  
(Choose One)  
Garlic or Traditional Mashed Potatoes, Potatoes Au Gratin, Scalloped Potatoes,  
Roasted Red Potatoes with Garlic & Rosemary, Twice Baked Potato, Mushroom Risotto,  
Herb Rice Pilaf, Garlic & Cheese Polenta (Fresh Vegetables Always Included)

**Entrees**  
(Choice of Two)  
Roasted Pork Tenderloin  
Marinated Tri Tip with Mushroom Demi Glace  
Chicken Picatta with a White Wine, Lemon & Caper Sauce  
Chicken Marsala with a Red Wine & Mushroom Sauce  
Chicken Basilico with Sun Dried Tomatoes, Basil, Garlic White Wine Sauce  
Macadamia Nut Halibut / Baked Salmon in a Creamy Dill Sauce  
Lemon Pepper Sole / Home Style Pot Roast  
Carved Prime Rib as one of Two Entrees ~ add 3.00 per person

**Desserts**  
(Choice of one ~ Ala Mode add $1.50)  
Peach or Apple Cobbler with Vanilla Ice Cream /  
Homemade Bread Pudding with Warm Caramel Sauce  
& Whipped Cream / Cheesecake / Chef Juan’s Special Caramel Flan /  
Chocolate Chip with Fudge Topping Cheesecake  
(Other Choices Available)

Coffee, Tea & Raspberry Iced Tea Included
Served Entrees

**Poultry**
Chicken Picatta
Breast of Chicken in a White Wine, Lemon & Caper Sauce
Chicken Marsala
Breast of Chicken in a Red Wine & Mushroom Sauce
Chicken Basilico
Topped with Sun Dried Tomatoes, Basil, Garlic White Wine Sauce
Stuffed Chicken Breast
Stuffed with Herb & Roasted Garlic Stuffing

**Seafood**
Baked Salmon
Salmon Filet Baked & Topped with Creamy Dill Sauce
Coconut Prawns
Large Prawns Breaded in Coconut & Deep Fried
Jumbo Prawn Scampi
Sautéed in Butter, Capers & White Wine
Macadamia Nut or Pistachio Nut Crusted Halibut

**Beef**
Sliced Tri-Tip ~ $28.95 (Marinated or BBQ)
Roasted Prime Rib of Beef
Slow Roasted with Herbs & garlic
10 oz. New York Steak
(Marinated upon request)
Horseradish & Mustard Crusted Beef Tenderloin
Broiled, Seasoned & Breaded
Filet Mignon
Topped with a Cabernet Demi Glace
Bacon Wrapped Filet Mignon
Topped with Red Wine Mushroom Sauce
Petite Filet Mignon & Scampi
“Menus may be altered to fit your preferences & budget...”

Other Choices
Rosemary Crusted Rack of Lamb
Drizzled with Balsamic Sauce
Roasted Pork Tenderloin
Oven Roasted Turkey Breast
Served with Stuffing, Gravy & Cranberry Sauce

All Served Entrees Include Fresh Seasonal Vegetables

Choice of Salad:
Mixed Green with Choice of Dressing
Citrus Salad with Mandarin Oranges,
Candied Walnuts & Sweet Citrus Vinaigrette
Caesar Salad with Parmesan & Croutons
Fresh Spinach Salad with Bacon Vinaigrette
Greek Salad with Olives & Feta Cheese

Choice of Starch:
Garlic or Traditional Mashed Potatoes, Twice Baked Potatoes,
Mushroom Risotto, Roasted Red Potatoes with Garlic & Rosemary,
Herb Rice Pilaf or Garlic & Cheese Polenta

Desserts
(Choice of one ~ Ala Mode add $1.50)
Peach or Apple Cobbler with Vanilla Ice Cream /
Homemade Bread Pudding with Warm Caramel Sauce
& Whipped Cream / Cheesecake / Chef Juan’s Special Caramel Flan /
Chocolate Chip with Fudge Topping Cheesecake
(Other Choices Available)

Coffee, Tea & Raspberry Iced Tea Included

Please add 18% service charge & 7.5% tax
**Served Holiday Dinner Menu**

**Salads**
(Choice of one?)

- Winter Greens Topped with Champagne Vinaigrette
- Caesar Salad with Croutons & Parmesan Cheese
- Winter Greens with Dried Cranberries and Sugared Nuts Topped with Sweet Citrus Vinaigrette
- Greek Salad with Olives & Feta Cheese

**Vegetables**
Chef’s Choice of Seasonal Vegetables

**Starches**
(Choice of one)

- Garlic or Traditional Mashed Potatoes, Twice Baked Potatoes
- Roasted Red Potatoes with Garlic & Rosemary,
- Fettuccini Alfredo, Herb Rice Pilaf, Mushroom Risotto
- Or Garlic & Cheese Polenta

**Entrees**
Herb Chicken
Topped with Marsala Wine Mushroom Sauce

- Chicken Primavera
- Penne Pasta Topped with Alfredo Sauce
  & Fresh Vegetables

- Stuffed Chicken Breast
  With Sun Dried Tomatoes, Basil,
  Garlic White Wine Sauce

- Stuffed Roast Pork Tenderloin
  Stuffed with Rice, Raisins, Apples & Fresh Herbs

- Macadamia Nut Crusted Halibut
  Fresh Halibut Covered in a Light Macadamia Nut Crust,
  Pan Seared Topped with Brown Butter
  and Served with Rice & Fresh Vegetables.
Baked Salmon Filet  
Topped with Creamy Dill Sauce.

Herb Crusted Prime Rib of Beef  
10-oz or 12-oz  
Slow Roasted with Fresh Herbs & Garlic

Rib Eye Steak or  
New York Steak  
12 ounce Rib Eye Grilled to Perfection

Horseradish & Mustard  
Crusted Beef Tenderloin  
Broiled, Seasoned & Breaded Tenderloin

Rosemary Crusted  
Rack of lamb  
Drizzled with Balsamic Sauce

Bacon Wrapped  
Filet Mignon  
8-oz... Filet Topped with a  
Cabernet Demi Glace

(Other Entrée Choices are available upon request)

**Dessert**  
(Choice of one ~ Ala Mode add $1.50)  
Peach or Apple Cobbler with Vanilla Ice Cream / Egggnog Rum Cheesecake  
Homemade Bread Pudding with Warm Caramel Sauce & Whipped Cream / Pumpkin Cheesecake / Chef Juan’s Special Caramel Flan / Chocolate Chip with Fudge Topping  
Cheesecake / Butter Seared Brioche Topped with Mascarpone Cheese & Berries

(Plus 18% Service Charge + 7.50% Sales Tax)

*Room fees depending on group size & room requirements*
Holiday Dinner Buffet Menu

Salads
(Choice of Two)
Winter Greens with Champagne Vinaigrette
Caesar Salad with Croutons & Parmesan Cheese
Winter Greens Tossed with Dried Cranberries, Sugared Nuts and
Sweet Citrus Vinaigrette
Greek Salad with Olives & Feta Cheese

Vegetables
Chef's choice of seasonal vegetables

Starches
(Choice of one)
Garlic, Traditional Mashed Potatoes, Mushroom Risotto, Roasted Red Potatoes with
Garlic & Rosemary, Fettuccini Alfredo, Herb Rice Pilaf or Garlic & Cheese Polenta

Entrees
(Choice of two)
Roast Tri Tip of Beef
Topped with Portabella Mushroom Sauce

Braised Short Ribs
Slowly Braised in a Cabernet Reduction

Chicken Basilico
Topped with Sun Dried Tomatoes, Basil Garlic
White Wine Sauce

Chicken Fettuccini Alfredo
Fettuccini Topped with a Seasoned
Chicken Breast & Basil Garlic Sauce

Baked Salmon Filet Salmon
Topped with a Creamy Dill Sauce.
Slow Roasted Prime Rib
Or Beef Tenderloin
(In addition to one other entrée from this list) Add $3.00 per person

Roast Turkey
Served with Home Style Dressing

Glazed Roast Pork Tenderloin
With Brown Sugar & Cinnamon Applesauce
(Other Entrée Choices are available upon request)

Dessert
(Choice of one ~ Ala Mode add $1.00)
Peach or Apple Cobbler with Vanilla Ice Cream / Eggnog Rum Cheesecake
Homemade Bread Pudding with Warm Caramel Sauce & Whipped Cream / Pumpkin Cheesecake / Chef Juan’s Special Caramel Flan / Chocolate Chip with Fudge Topping Cheesecake / Butter Seared Brioche Topped with Mascarpone Cheese & Berries

(Plus 18% service charge & 7.50% sales tax)
Entrée Carved at Buffet ~ Add $1.00 per person, per entrée

*Room fees depending on group size & room requirements

Not seeing what you want for your event? We will be happy to customize menus for you!
Optional Rental Items

Additional linens / up grades - Ask about color options and pricing

Overlays - Ask about color options and pricing

Chair Covers Fitted - $2.75 each

Beveled rectangular mirrors - $3.00 each

Glass votive’s (round) - 3 for $1.00

Gold chargers - $2.00 each (stock of 100)

Silver Chargers - $2.00 each (stock of 150)

Variety of glass vases - prices vary according to size

Crystal taper candle holders - $1.00 each

Printed place setting menus - $25.00 per 100

Pub tables - (3- only) $6.00 each

Extra ceremony chairs (above 150 included in your room rental) - $3.00 per chair + Delivery

Ice Sculptures – various designs $300.00

Chocolate Fountain –$150.00 minimum or $3.50 per person
(Chocolate fountain includes chocolate and fruit skewers)

Other items available:
Pipe & Drape
Outdoor heaters
Candelabra
Wicker gazebo
Umbrellas