

# APPEALING APPETIZERS

## CHILLED

Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips	PF	<input type="radio"/>
Variety of Domestic & Imported Cheese with Crackers	PF	<input type="radio"/>
Rainbow Vegetable Platter with Pesto Hummus Dip	PF V	<input type="radio"/>
Fresh Mozzarella & Grape Tomato Caprese Skewers	PF V	<input type="radio"/>
Ahi Tuna Sashimi Wontons with Wasabi Cream*	★	<input type="radio"/>
Array of Fresh Sliced Fruit with Honey Yogurt	PF V F	<input type="radio"/>
Roma Tomato & Fresh Basil Bruschetta	PF F	<input type="radio"/>
Balsamic & Strawberry Crostini	PF	<input type="radio"/>
Smoked Salmon Canapés	V	<input type="radio"/>
Mini Shrimp Tostadas	V	<input type="radio"/>

## HOT

Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce	PF	<input type="radio"/>
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce		<input type="radio"/>
Pulled Pork Canapés with Pineapple Salsa		<input type="radio"/>
Mini Crab Cakes with Spicy Remoulade		<input type="radio"/>
Chicken & Waffles with Bourbon Syrup		<input type="radio"/>
Spicy Jamaican Jerk Chicken Skewers	V	<input type="radio"/>
Mac & Cheese Panko Croquettes	PF ★	<input type="radio"/>
Sweet & Tangy BBQ Meatballs		<input type="radio"/>
Bacon Wrapped Wild Scallops	V F	<input type="radio"/>
Brie & Apple Phyllo Kisses	PF	<input type="radio"/>
Pork Belly BLT Crostini		<input type="radio"/>



Gluten-Free



Vegan



Vegetarian



Favorite

# ENTICING ENTRÉES

SALADS	Plated	Buffet
Signature Vinaigrette  	<input type="radio"/>	<input type="radio"/>
Classic Caesar Salad <small>UPGRADE</small>	<input type="radio"/>	<input type="radio"/>
Raspberry Walnut   <small>UPGRADE</small>	<input type="radio"/>	<input type="radio"/>
Assorted Salads	<input type="radio"/>	<input type="radio"/>
ENTRÉES	Plated	Buffet
Rosemary Garlic Herb Chicken 	<input type="radio"/>	<input type="radio"/>
Charred Lemon Chicken Piccata 	<input type="radio"/>	<input type="radio"/>
Chicken Cordon Bleu with Chardonnay Sauce	<input type="radio"/>	<input type="radio"/>
Panko Parmesan Crusted Chicken with Sherry Cream 	<input type="radio"/>	<input type="radio"/>
Cremini Mushroom Chicken Marsala 	<input type="radio"/>	<input type="radio"/>
Braised Beef Short Rib  	<input type="radio"/>	<input type="radio"/>
Center Cut Sirloin with Demi-Glace  	<input type="radio"/>	<input type="radio"/>
Alaskan Cod with Grape Tomato Vinaigrette 	<input type="radio"/>	<input type="radio"/>
Oven-Roasted Salmon with Tarragon Butter Sauce  	<input type="radio"/>	<input type="radio"/>
Harvest Grain Stuffed Bell Pepper   	<input type="radio"/>	<input type="radio"/>
Five-Cheese Tortellini Pesto Parmesan 	<input type="radio"/>	<input type="radio"/>
CARVING STATION OPTIONS	Buffet	
Pit Ham with Pineapple Glaze 	<input type="radio"/>	<input type="radio"/>
Oven-Roasted Turkey with Gravy	<input type="radio"/>	<input type="radio"/>
Herb-Crusted Beef Tenderloin Au Jus  <small>UPGRADE</small>	<input type="radio"/>	<input type="radio"/>
Roast Beef Au Jus with Creamed Horseradish 	<input type="radio"/>	<input type="radio"/>
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish   <small>UPGRADE</small>	<input type="radio"/>	<input type="radio"/>



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# DELICIOUS DECADENCES

## SPECIALTY BUFFETS

Cost per person

### EPIC BRUNCH

Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings

\$44.98

### SUMMER GRILL BBQ

Santa Maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, and six summer salads.

\$44.98

### FIESTA

Chef special fiesta spiced chicken and beef served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.

\$43.98

### ISLAND LUAU

Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.

\$42.98

## DESSERTS

Cost per person.

### DESSERT BUFFET

Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests

\$8

### DONUT STATION

Fun display of fresh-baked donuts

\$5

### INDIVIDUAL DELIGHTS

Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on dessert plates for each guest

\$6

### COOKIES & BARS

Cookies, brownies, blondies, lemon & berry bars. Served family-style.

\$4