



## Menu Selections

### **Dinner Options**

Minimum of 25 people

### **Mexican Buffet**

Chili Shrimp Salad  
Spicy Corn Salad

Roasted Asparagus and Serrano Ham

Chicken Mole  
Beef Enchiladas

Spanish Rice and Refried Beans with  
Jack and Cheddar Cheese

Ibarra Cinnamon Flan & Tequila Lime Tarts

\$40.00 per person

### **Asian Buffet**

Cilantro Chicken Salad  
Pot Sticker Salad

*Pork Dumpling Tossed in Asian Vinaigrette  
Green Leaf Lettuce, Cucumber, Scallions and Fresh Mint Leaves*

Oriental Summer Rolls

Generals Chicken  
Beef and Chinese Broccoli  
Vegetable Fried Rice

Mango-Chocolate Tiramisu  
Almond & Coconut Macaroons

\$40.00 per person

8.25% sales tax and 22% gratuity in addition to all listed prices.

## **Italian Buffet**

Antipasto Display

(Please select one chicken and pasta entrée)

Chicken Piccata or Chicken Marsala  
Fettuccine Alfredo or Penne Pomodoro

Herb Roasted Potatoes  
Fresh Vegetable Medley

Tiramisu & Cannolis

\$48.00 per person

## **Gourmet Buffet**

Caesar Salad

(Please select one in advance)

Mini Crab Cakes with Remoulade Sauce  
Seared Scallops Wrapped in Applewood Smoked Bacon

(Please select one in advance)

Filet Mignonettes au Poivre  
Miniature Lamb Chops with Madagascar Green Peppercorn Sauce

Garlic Chive Potato Puree  
Fresh Vegetable Medley

Assortment of Miniature Fresh Pastries, Truffles & Petit Fours

\$50.00 per person

8.25% sales tax and 22% gratuity in addition to all listed prices.

## Cold Hors d'Oeuvres

(All prices reflect 50 piece portions)

### Medallions of Smoked Salmon and Cream Cheese

Delicately cured and smoked, the salmon is hand cut and put atop our house-made rye bread. Finished with a dollop of whipped dill cream cheese and a caper  
\$200.00

### Sushi and Sashimi with Wasabi and Soy Sauce

Hand rolled daily, our Sushi Chefs will prepare a full assortment of sushi and sashimi that is sure to please any sushi lover's palate  
\$250.00

### Fresh Strawberries Crowned with Brie Cheese

Our freshest strawberries sliced in half and garnished with whipped Brie cheese  
\$200.00

### Seasonal Melon with Prosciutto

The perfect marriage between salty and sweet come together when seasonal honeydew or cantaloupe melon is wrapped in paper-thin Italian Prosciutto  
\$200.00

### Lobster Medallions with Tarragon Mayonnaise

Thinly sliced rounds of lobster tail perfectly broiled and seasoned. Topped with a homemade tarragon mayonnaise to complement the lobster's natural flavor  
\$250.00

### Asparagus Spears Wrapped in Black Forest Ham

Asparagus spears blanched al-dente and wrapped in paper-thin black forest ham  
\$200.00

## Hot Hors d'Oeuvres

(All prices reflect 50 piece portions)

### Bacon Wrapped Scallops

Miniature scallops sautéed and wrapped with apple wood smoked bacon  
\$200.00

### Petite Crab Cakes and Remoulade Sauce

Miniature versions of our fabulous crab cakes; hand-made and baked to golden brown. Served with a side of Remoulade sauce  
\$200.00

### Chicken Satay with Spicy Peanut Sauce

Grilled chicken marinated in a spicy peanut sauce. Served with spicy peanut sauce  
\$200.00

### Beef Pinot Noir Brochette

Strips of beef marinated in a Pinot Noir au jus, grilled and skewered. Served with a Pinot Noir reduction.  
\$200.00

### Miniature Lamb Chop with Green Peppercorn Sauce

Full racks of domestic lamb seasoned, seared, then oven roasted to perfection. Served with Madagascar green peppercorn sauce that enhances the lamb's rich flavor  
\$200.00

### Mignonettes of Steak au Poivre

The classic dish on a smaller scale: Beef tenderloin seared and sliced to bite-size portions served with a black pepper sauce  
\$200.00

### Pot Stickers with Plum Sauce

Ground pork in fried egg noodle wrapper served with plum sauce for dipping  
\$200.00

### Asian Spring Rolls with Sweet and Sour Sauce

Vegetable spring rolls fried and served with a sweet and sour sauce for dipping  
\$200.00

8.25% sales tax and 22% gratuity in addition to all listed prices.

## **Party Displays**

**Minimum of 10 people**

### **Imported and Domestic Cheese Platter**

\$12.00 per person

### **Crudité of Seasonal Vegetables**

Creamy Ranch Dip

\$12.00 per person

### **Seasonal Sliced Fruit Platter**

Honey Yogurt Dip

\$12.00 per person

### **Antipasto Platter**

Marinated Mozzarella

\$15.00 per person

### **Hand Crafted Deli Platter**

Sliced Ham, Roast Beef, Turkey and Salami

Assorted Sliced Cheeses

Relish Tray and Breads and Rolls

\$15.00 per person

## **Desserts**

**SWEET TABLE  
25 OR MORE GUEST**

**To Include Chocolate Strawberries Tower, Truffles, Tortes, & Assorted Pastries**

**\$20.00 per person**

8.25% sales tax and 22% gratuity in addition to all listed prices.