



BAKED GOODS

Jumbo "Otis Spunkmeyer®" Cookies
Double Fudge Brownies
Assorted Muffins
Assorted Breakfast Bread
Assorted Danish
English Muffins
Assorted Bagels with Flavored Cream Cheese
Blueberry Scones
Fruit Filled Turnovers
Fresh Fruit Salad Parfaits
Breakfast Burritos

SNACKS

Rice Krispie Treats®
Energy Bars
Assorted Yogurts
Whole Fresh Fruit
Sliced Seasonal Fruit
Assorted Cheese and Cracker Display
Vegetable Crudités
Tortilla Chips and Salsa
Zesty Bar Mix
Potato Chips and Ranch Dip
Popcorn, Mini Pretzels, or Goldfish

BEVERAGES

Freshly Brewed Coffee or Decaffeinated Coffee
A Variety of International Teas and Hot Chocolate
Freshly Brewed Iced Tea or Lemonade
Embassy Fruit Punch
Assorted Juices (Orange, Cranberry, Grape)
Assorted Bottled Juices
Arrowhead® Bottled Water
Lipton® Bottled Ice Tea
Individual Bottled Juices
Assorted Soft Drinks (Coke® Products)
Assorted Starbucks Frappuccino®

MORNING BREAK SELECTIONS

COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas

DELUXE COFFEE SERVICE

Arrowhead® Bottled Water, Assorted Sodas, Freshly Brewed Coffee,
Decaffeinated Coffee and a Variety of International Teas

CONTINENTAL EXPRESS

Orange and Cranberry Juice, A Basket of Assorted Baked Goods, Fresh Sliced Fruit,
Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas

EXECUTIVE CONTINENTAL

Orange and Cranberry Juice, Fresh Sliced Fruit, Yogurt with Granola,
Assorted Danishes,
Flavored Bagels with Flavored Cream Cheese,
Assorted Breakfast Cereals with 2% Milk,
Freshly Brewed Coffee, Decaffeinated Coffee, and a Variety of International Teas

AFTERNOON BREAK SELECTIONS

ROADSIDE STAND

Mini Corn Dogs with Mustard
Sliders with Ketchup
Mini Empanadas
Assorted Sodas and Bottled Water

COOKIE JAR BREAK

Assorted Jumbo Cookies
Double Fudge Brownies and Blondies
Bottled Milk
Coffee / Tea / Decaffeinated Coffee

NO PLACE LIKE HOME

Assorted Cupcakes
Warm Bread Pudding with Lemon Glaze
Baked Apples
with Cinnamon and Honey
Assorted Sodas and Lemonade

RED HOT ENERGY BREAK

Red Bull Energy Drinks
Cliff Bars
Fresh Whole Fruit
Assorted Sodas and Bottled Waters
Coffee / Tea / Decaffeinated Coffee

HEALTHY BREAK

Vegetable Crudités with
Fat Free Ranch Dip
Granola, Fruit and Yogurt Parfaits
Freshly Blended Fruit Smoothies
Bottled Waters

TEA TIME

Pots of Earl Grey Tea
Scones with Whipped Cream
Assorted Tea Sandwiches
Sliced Quick Breads

DESSERT SAMPLER

Miniature Desserts to include
Éclairs, Petit Fours, Napoleons
Coffee / Tea / Decaffeinated Coffee

NOODLE BREAK

Udon and Soba Noodles
Vegetable Broth
Marinated, Seared Beef and Chicken
Assorted Vegetables and Herbs
Coffee / Tea / Decaffeinated Coffee /
Iced Tea

BAKED POTATO BAR

Jumbo Idaho Baked Potatoes
Cheese Sauce
Broccoli, Green Onions, Bacon
Sour Cream and Butter
Coffee / Tea / Decaffeinated Coffee
Iced Tea

BRUSCHETTA BAR

Toasted Bread Slices
Chopped Tomato
with Basil, Garlic and Olive Oil
Kalamata Olive Tapenade
Goat Cheese
Flavored with Seasonal Herbs

MEETING PLANNER BREAK PACKAGES

(All Breaks Based on 1 ½ Hour Consumption)

EXPRESS BREAK PACKAGE # 1

AM BREAK

CONTINENTAL EXPRESS

Orange and Cranberry Juice, A Basket of Assorted Baked Goods, Fresh Sliced Fruit, Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas

MID-MORNING BREAK

Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas, Assorted Soft Drinks and Arrowhead® Bottled Water

PM BREAK

Choose any Break

CLASSIC BREAK PACKAGE # 2

AM BREAK

CONTINENTAL EXPRESS

Orange and Cranberry Juice, A Basket of Assorted Baked Goods, Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas

MID-MORNING BREAK

Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas, Assorted Soft Drinks and Arrowhead® Bottled Water

LUNCH

Choose any Basic Buffet Lunch

PM BREAK

Choose any Break

MEETING PLANNER BREAK PACKAGES

EXECUTIVE BREAK PACKAGE # 3

AM BREAK

EXECUTIVE CONTINENTAL

Orange and Cranberry Juice, Fresh Whole Fruit, Yogurt with Granola,
Flavored Bagels with Flavored Cream Cheese,
Assorted Breakfast Cereals with 2% Milk,
Freshly Brewed Coffee, Decaffeinated Coffee, and a Variety of International Teas

MID-MORNING BREAK

Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas,
Assorted Soft Drinks and Arrowhead® Bottled Water

LUNCH

Choose any Basic Lunch Buffet

PM BREAK

Choose any Break

FOCUS BREAK PACKAGE # 4

DELUXE COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas,
Assorted Soft Drinks and Arrowhead® Bottled Water

PM BREAK

Choose any Break

MEETING PLANNER BREAK PACKAGES

CONFERENCE BREAK PACKAGE # 5

DELUXE COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas,
Assorted Soft Drinks and Arrowhead® Bottled Water

LUNCH

Choose any Basic Buffet Lunch

PM BREAK

Choose any PM Break

SUMMIT BREAK PACKAGE # 6

DELUXE COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas,
Assorted Soft Drinks and Arrowhead® Bottled Water

LUNCH

Choose any Basic Lunch Buffet

PM BREAK

Choose any PM Break

PLATED BREAKFAST SELECTIONS

Served with Juice, Fresh Baked Goods and
Fresh Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas

DENVER SCRAMBLE

Scrambled Eggs with Ham, Peppers,
Onions and Cheddar Cheese
Served with Applewood Smoked Bacon
and Embassy Potatoes

FOOTHILLS COMBINATION PLATE

Fresh Scrambled Eggs with Chives
Buttermilk Pancakes with Warm Maple Syrup and Whipped Butter
Served with Sausage Links and Embassy Potatoes

EMBASSY BREAKFAST SANDWICH

Fluffy Scrambled Eggs
With Sliced Cured Ham topped with Melted Cheddar Cheese
Served on a Flaky Buttered Croissant
Accompanied by Potatoes O'Brien

BREAKFAST BUFFET SELECTIONS

Served with Orange and Cranberry Juices
Fresh Brewed Coffee, Decaffeinated Coffee and a Variety of International Teas
(For Groups of 25 or more, Buffets based on 1 ½ Hour Consumption)

ROCKY MOUNTAIN BUFFET

Fresh Seasonal Sliced Fruit, A Basket of Assorted Baked Goods,
Southwest Breakfast Burritos, Ham, Egg and Cheese Mini Croissants

SILVER MINE BUFFET

Fresh Seasonal Sliced Fruit, A Basket of Assorted Baked Goods
Buttermilk Pancakes with Warm Maple Syrup and Whipped Butter
Fresh Scrambled Eggs with Cheddar Cheese and Chives
Link Sausage, Applewood Smoked Bacon, and Embassy Potatoes

ENHANCEMENTS

(Add to your Breakfast Buffet)
Limited to groups of less than 50

OMELETTE OR WAFFLE STATION

Fresh Omelettes made to order
with Your Choice of
Onion, Bell Pepper, Sausage, Ham, Bacon, Tomato, Mushroom,
Black Olives, Jalapenos, and Cheese

OR

Crisp Waffles made to order
with Cinnamon Apples, Strawberry Sauce, Whipped Cream
and Warm Maple Syrup

BOXED LUNCH SELECTIONS

All boxed lunches include Potato Chips, Whole Fresh Fruit,
Jumbo Cookie, and a Soft Drink

LONGS PEAK

Thinly Sliced Roast Beef and Boursin
On a French Baguette
With Tomato, Lettuce and Onion

MOUNT EVANS

Smoked Ham and Baby Swiss Cheese
On Marble Rye
with Lettuce, Tomato and Onion

MOUNT ELBERT

Creamy Tuna Salad and Arugula
On Cracked Wheat Bread
With Lettuce, Tomato and Onion

TORREY'S PEAK

Spicy Sprouts, Avocado,
Tomato, Cucumber and
Pepper Jack Cheese
In a Pita with garlic Aioli

PIKES PEAK

Fresh Smoked Turkey Breast
with Brie Cheese
On Pumpernickel Bread
with Lettuce, Tomato and Onion

MOUNT MASSIVE

Salami and Provolone Cheese
On a Sesame Loaf with
Lettuce, Tomato, Onion, Oil and Vinegar

PANINI PLATTER

(Maximum of 30 Guests Please)

Individually Wrapped Grilled Sandwiches to Include;
Ham and Swiss on Marble Rye with Honey Mustard
Tomato and Buffalo Mozzarella on a Baguette with Garlic Aioli
Roast Pork Medianoche on Cuban Bread with Yellow Mustard
Roast Turkey on Egg Bread with Cornbread Dressing and Cranberry Mayonnaise

Garnished with marinated Italian Vegetables
Premium Assorted Chips
Brownies and Cookies
Assorted Sodas and Bottled Waters
Whole Fresh Fruit

LIGHT LUNCHEON SELECTIONS

Served with Rolls and Butter and Choice of Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee,
a Variety of International Teas and Iced Tea

ASIAN MACADAMIA CHICKEN SALAD WITH CRUNCHY NOODLES

Fresh Shredded Iceberg Lettuce with Napa Cabbage, Bean Sprouts,
Red and Yellow Bell Peppers, Scallions, Carrots and Radishes
Topped with Marinated Grilled Asian Chicken Breast,
Roasted Macadamia Nuts, Fried Wontons and Noodles
Served with Sweet & Sour Cucumber Vinaigrette

SPICY BUFFALO CHICKEN SALAD

Fresh Mixed Greens Tossed with Spicy Boneless Chicken Strips,
Cool Cucumber Relish
Served with Ranch Dressing

NAKED BURRITO BOWL

Fresh Mixed Greens with Sliced Marinated Beef or Chicken with
Black Beans, Housemade Guacamole, Housemade Salsa,
and Shredded Cheddar and Monterey Jack Cheese
Served with Cilantro Lime Ranch Dressing

GRILLED SHRIMP SANTORINI SALAD

Fresh Field Greens with Tomatoes, Kalamata Olives, and Feta Cheese
Topped with Grilled Shrimp
Served with Balsamic Vinaigrette

RICE OR NOODLE BOWLS

Udon Noodles or Brown Rice
Topped with Grilled Chicken, Mahi-Mahi or Beef Strips
Teriyaki Glaze, Edamame, Carrots, Bean Sprouts, and Broccoli

CLASSIC COBB SALAD

Fresh Field Greens Topped with
Grilled Chicken, Chopped Egg, Crumbled Blue Cheese,
Avocado, Bacon, Tomato and Cucumber
Served with Blue Cheese Dressing

CAPRESE SALAD

Stacked Beefsteak Tomatoes and Fresh Buffalo Mozzarella with
Basil Vinaigrette and Fresh Field Greens

HOUSEMADE TORTILLA SOUP STATION

Housemade Favorite Soup Topped with
Tri-Color Tortilla Chips, Monterey Jack Cheese, and Diced Avocado

PLATED LUNCHEON SELECTIONS

Served with a Fresh Garden Salad, Rolls and Butter and Choice of Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee,
a Variety of International Teas and Iced Tea

RIGATONI AL GIARDINO

Rigatoni Pasta with Chopped Tomatoes, Spinach,
Eggplant, Garlic and Fresh Ricotta Cheese.

BLACK TIE PASTA

Bow Tie Pasta with Lemon Cream Sauce
Topped with Smoked Salmon

CHICKEN PAILLARD

Thin Slices of Marinated Grilled Chicken Breast
Served with a Tricolor Salad

CHICKEN STREUDEL

Chicken, Spinach, Red Pepper and Mushroom in Phyllo Pastry
With Lemon Dill Cream Sauce
Served with Steamed Asparagus

STUFFED CHICKEN BREAST

Roasted Chicken Breast Stuffed with Cornbread Dressing
And Topped with a Lemon Butter Sauce
Served with Wild Rice and Seasonal Vegetables

TRADITIONAL LONDON BROIL

Grilled Marinated London Broil with Demi-Glace
Served with Red Skin Mashed Potatoes and Seasonal Vegetables

PLATED LUNCHEON SELECTIONS CON'T

Served with a Fresh Garden Salad, Rolls and Butter and Choice of Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee,
a Variety of International Teas and Iced Tea

SLICED MARINATED SKIRT STEAK

With Chimichurri Sauce
Yellow Rice and Black Beans

CHEF'S BEEF STROGANOFF

With Button Mushrooms in a Tomato and Sour Cream Sauce
Served over Buttered Egg Noodles

BALSAMIC GRILLED SALMON

Served with Orzo Pasta and Fresh Seasonal Vegetables

MISO MARINATED SEA BASS

Served on a Bed of Wilted Spinach with Vegetable Couscous

PORTOBELLO LASAGNA

Layers of Tender Pasta with Sautéed Portobello Mushroom Strips
in a Creamy Béchamel Sauce with Parmesan Cheese

VEGETABLE KABOB

Marinated Eggplant, Zucchini, Mushrooms, Cherry Tomato and Squash
Over Fluffy Couscous with Herbed White Wine Reduction

BUFFET LUNCHEON SELECTIONS

BUFFETS ARE BASED ON 1 ½ HOUR CONSUMPTION
Served with Freshly Brewed Coffee, Decaffeinated Coffee,
a Variety of International Teas and Iced Tea

TUSCAN COUNTRYSIDE

Tossed Caesar Salad with Shredded Parmesan and Croutons,
Baked Rigatoni, Tortellini Primavera,
Chicken Parmesan, Beef Bracciale,
Vegetable Medley with Oregano,
Garlic Bread and Butter
Tiramisu

*Add Meatballs and Spicy Sausage
Assorted Individual Biscotti*

BROADWAY DELI

Cole Slaw, Potato Salad, 3 Bean Salad,
Honey Baked Ham, Roast Beef, Smoked Turkey and Assorted Cheese,
Relish Tray with Lettuce, Tomato, Onion and Pickles,
Assorted Breads and Condiments
Black and White Cookies

*Add Tortilla Soup, Crisp Breaded Chicken Cutlets
New York Cheesecake with Berry Sauce*

YEAR OF THE DRAGON

Marinated Cucumber Salad,
White Rice, Singapore Curry Noodles,
Sesame Chicken, Beef and Broccoli,
Stir Fried Vegetables,
Fortune Cookies

*Add Shrimp with Oyster Sauce
Coconut Ice Cream*

BUFFET LUNCHEON SELECTIONS

BUFFETS ARE BASED ON 1 ½ HOUR CONSUMPTION
Served with Freshly Brewed Coffee, Decaffeinated Coffee,
a Variety of International Teas and Iced Tea

FIESTA MEXICANA

Green Salad with Cilantro Vinaigrette,
Spanish Rice, Pinto Beans,
Chicken Enchiladas, Steak Tampiqueña,
Seasonal Vegetables
Tortillas
Sopapillas with Honey

*Add Shrimp Vera Cruz
Creamy Tres Leches*

TOUR DE FRANCE

Field Greens with Dijon Vinaigrette,
Provençal Lentils, Herb Roasted Potatoes,
Coq au Vin, Beef Bourguignonne,
Seasonal Vegetables,
Sliced Baguettes with Butter
Napoleons

*Add Sole Amandine
Crepes Suzette*

TRADEWINDS

Crisp Green Salad with Mango Vinaigrette,
Coconut Rice, Fried Sweet Plantains,
Jerk Chicken, Roast Pork Mojo,
Seasonal Vegetables,
Sliced Cuban Bread with Butter
Creamy Tres Leches

*Add Skirt Steak with Chimichurri Sauce
Traditional Flan*

BUFFET LUNCHEON SELECTIONS

BUFFETS ARE BASED ON 1 ½ HOUR CONSUMPTION
Served with Freshly Brewed Coffee, Decaffeinated Coffee,
a Variety of International Teas and Iced Tea

RED, WHITE AND BLUE

Crisp Iceberg Lettuce, Shredded Carrots, Cucumber Wheels and Tomato Wedges
with Ranch or Bleu Cheese Dressing,
Roasted Potatoes, Rice Pilaf,
London Broil,
Roasted ¼ Chicken,
Seasonal Vegetables,
Egg Bread and Butter
Apple Pie

*Add Fried Catfish with Tartar and Cocktail Sauce
Scoop Your Own Ice Cream*

FRENCH QUARTER

Petit Field Green Salad,
Red Beans and Rice,
Jambalaya, Fried Gulf Shrimp with Tartar Sauce,
Cajun Seasonal Vegetables,
Sliced Baguettes and Butter
Warm Beignets with Cinnamon Sugar

*Add Blackened Cajun Chicken
Bread Pudding with Bourbon Sauce*

ACROPOILIS

Caesar Salad with Shaved Prosciutto and Garlic Parmesan Dressing
Chicken Skewers with Garlic Herb Sauce
Seared Cod with Lemon Aioli
Vegetable Rice Pilaf
Sautéed Artichoke Hearts, Zucchini in Tomato Sauce
Lemon Pound Cake with Sweet Mango Mousse

*Add Pasticio
Baklava*

CREATE YOUR OWN BUFFET

BUFFETS BASED ON 1 ½ HOUR CONSUMPTION

All Buffets include Assorted Rolls and Butter, House Salad, Choice of Two Accompaniments, Freshly Brewed Coffee, Decaffeinated Coffee, a Variety of International Tea, Iced Tea and Choice of Desserts

ENTRÉES

Sliced New York Strip Steak
Caribbean Mojo Chicken Breast with Mango Papaya Salsa
Penne Pasta with Sun Dried Tomato Pesto and Grilled Chicken
Dill Marinated Grilled Salmon with Cucumber Relish
Pasta Primavera with Shrimp
Honey Cinnamon Glazed Pork Loin with Sage and Burgundy Sauce
Portobello Lasagna

VEGETABLES

Steamed Broccoli, Carrots and Cauliflower
Honey Dill Carrots
Grilled Seasonal Medley
Green Bean Almandine
Broccoli and Cauliflower Au-gratin

POTATOES, RICE, PASTA

Garlic Mashed Baby Red Potatoes
Oven Roasted Rosemary Garlic Potatoes
Wild Rice Blend
Saffron Red Pepper Herb Rice Pilaf
Penne Pasta with Sautéed Vegetables and Garlic

DESSERT SELECTIONS

Choice of One

Raspberry White Chocolate Brûlée

Chocolate Lovin' Spoon Cake

Tiramisu

Milkyway Mousse Cake

German Chocolate Cake

New York Cheesecake with Berry Sauce

Chocolate Banana Cake

Carrot Cake with Cream Cheese Frosting

Strawberry Shortcake

Assorted Pies

Pecan, Chocolate Peanut Butter,
Lemon Meringue, Apple, Chocolate Silk

DINNER APPETIZER AND SALAD SELECTIONS

JUMBO SHRIMP COCKTAIL

Chilled Gulf Shrimp Served with Traditional Spicy Cocktail Sauce

JUMBO CRAB CAKES

Lump Blue Crab with Seasoned Breadcrumbs
Served with Spicy Rémoulade

STUFFED MUSHROOM CAPS

Button Mushrooms Stuffed with Italian Sausage

BAKED FRENCH ONION SOUP

Traditional Housemade French Onion with Baked Gruyere

•

SPINACH SALAD

Spinach Greens with Crisp Bacon, Chopped Egg and Red Onion
Served with Warm Bacon Dressing

CLASSIC CAESAR

Crisp Romaine Lettuce, Parmesan Cheese and Croutons
Tossed with Classic Caesar Dressing

TRADITIONAL SALAD

Mixed Baby Greens with Garden Vegetables
Served with Balsamic Vinaigrette

EMBASSY SALAD

Mixed Greens Topped with Asparagus, Roma Tomato and Julienne Vegetables
Served with Raspberry Vinaigrette

PLATED DINNER SELECTIONS

Served with a Choice of Salad, Rolls and Butter,
Fresh Seasonal Vegetables and Choice of Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee and
a Variety of International Teas and Iced Tea

PESTO PRIMAVERA

Sautéed Artichoke Hearts, Mushrooms, Red Peppers, Red Onion
with Olive Oil and Parmesan Cheese
Served on a Bed of Linguini with Fresh Basil Pesto

PISTACHIO-CRUSTED PORK CHOPS

Pork Chops Coated with Finely Chopped Roasted Pistachios
Topped with Tangy Apple Chutney
Served with Lyonnaise Potatoes

CHICKEN PICATTA

Boneless Chicken Breast Lightly Sautéed
with Lemon Butter Caper Sauce
Served with Linguini

STUFFED CHICKEN BREAST

Roasted Chicken Breast Stuffed with Cornbread Dressing
Topped with a Light Cream Sauce
Served with Wild Rice

PLATED DINNER SELECTIONS

Served with a Choice of Salad, Rolls and Butter,
Fresh Seasonal Vegetables and Choice of Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee and
a Variety of International Teas and Iced Tea

STEAK AU POIVRE

12 oz New York Strip Steak Coated with Black, White and Green Peppercorns
Splashed with a Cognac Cream Sauce
Served with Garlic Mashed Potatoes

PRIME RIB

12 oz Herb Roasted Prime Rib
with Au Jus and Creamy Horseradish Sauce
Served with Baked Potato

GRILLED LONDON BROIL

Marinated London Broil with Demi-Glaze
Served with Herb Roasted Red Potatoes

OVEN ROASTED SALMON

Fresh Salmon Filets Topped with Cilantro Mango Relish
Served with Herbed Risotto

FILET MIGNON

An 8 oz Filet Mignon
with Béarnaise Sauce
Served with Mushroom Risotto

COMBINATION DINNER SELECTIONS

Served with a Choice of Salad, Rolls and Butter,
Fresh Seasonal Vegetables and Choice of Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee and
a Variety of International Teas and Iced Tea

STEAK AU POIVRE AND CHICKEN MEDALLIONS

Grilled 8 oz New York Strip Au Poivre Paired with
Pan Seared Chicken Medallions Topped with Pineapple Chutney
Served with Red Skin Mashed Potatoes

FILET MIGNON AND JUMBO GULF PRAWNS

Grilled 6 oz Filet with Béarnaise Sauce and Garlic Sautéed Gulf Prawns
Served with Mushroom Risotto

DINNER BUFFET SELECTIONS

BUFFETS ARE BASED ON 1 ½ HOUR CONSUMPTION
Served with Freshly Brewed Coffee, Decaffeinated Coffee,
a Variety of International Teas and Iced Tea

FIESTA DEL MONTERREY

Chilled Gazpacho
Tri-Colored Corn Chips with Spicy Queso
Marinated Cucumber, Tomato and Onion Salad
Tropical Fruit Salad
Barbecued Breast of Chicken with Cilantro Tomatillo Sauce
Grilled Swordfish with Ginger Fruit Salsa
Beef and Chicken Fajitas
with Peppers and Onions
Warm Flour Tortillas
Shredded Lettuce, Housemade Guacamole, Housemade Salsa
Sour Cream and Jalapenos
Shredded Cheddar and Monterey Jack Cheeses
Deep Fried Sopapillas with Cinnamon and Sugar
Cinnamon Ice Cream
Mexican Sugar-Honey Walnuts

PIZZA AND PASTA

Classic Caesar Salad
Caprese Salad of Buffalo Mozzarella and Roma Tomato
Antipasto Platter
Seasonal Fresh Fruit Display
Four Cheese Pizza
Smoked Chicken and Roma Tomato Pizza
Italian Sausage and Pepperoni Pizza
Chicken Cacciatore
Penne Pasta with Marinara and Alfredo Sauces
Garlic Cheese Bread
Fresh Seasonal Vegetables
New York Cheesecake and Tiramisu

DINNER BUFFET SELECTIONS

BUFFETS ARE BASED ON 1 ½ HOUR CONSUMPTION
Served with Freshly Brewed Coffee, Decaffeinated Coffee,
a Variety of International Teas and Iced Tea

SOUTHERN COMFORT

Fresh Mixed Greens with Assorted Dressings
Coleslaw and Potato Salad
Fresh Baked Corn Bread
Barbecued Beef Brisket
Barbecued Chicken Breast
Barbecued Pork Ribs
Corn on the Cob
Apple Pie and Strawberry Shortcake

SURF AND TURF

Spinach Salad with Honey Mustard Dressing
Marinated Vegetable Salad
Tri-Colored Pasta Salad
Seasonal Fresh Fruit Display
Sautéed Shrimp Scampi
Red Rock Cod
Marinated London Broil
Herb Roasted Red Potatoes
Fresh Seasonal Vegetables
Dark Chocolate Mousse Cake
Lemon Meringue Pie

HORS D'OEUVRES

COLD SELECTIONS All Priced Per 50 Pieces

Deviled Eggs

California Rolls

Grilled Chicken and Black Bean Tortilla Wheels

Chocolate Dipped Strawberries

Fresh Fruit and Cheese Kabobs

Artichoke Hearts Stuffed with Crabmeat

Roast Beef with Horseradish on a Sourdough Crouton

Roulade of Smoked Salmon on a Dill Crouton

Shrimp and Boursin Cheese on a Rye Crouton

Prociutto Ham Wrapped Melon

Smoked Ham and Boursin Cheese Wrapped Asparagus

Chicken Salad Finger Sandwiches

HORS D'OEUVRES

HOT SELECTIONS All Priced Per 50 Pieces

Chicken Wellington

Spanakopita

Swedish or Barbecued Meatballs

Spring Rolls with Sweet and Sour Sauce

Mushroom Caps Stuffed with Crabmeat

Beef Brochettes with Teriyaki Glaze

Steamed Pot Stickers with Plum Sauce

Mini Crab Cakes with Southwestern Aioli

Boneless Buffalo Wings with Bleu Cheese Dip

Chipotle Barbeque Chicken Spring Roll

Chicken Strips with Honey Mustard Sauce

Jamaican Jerk Chicken on a Sugar Cane Skewer

CHEF ATTENDED STATIONS and CARVING BOARDS

Reception Action Stations designed to accompany Hors D' Oeuvres Receptions
All Stations Limited to One Hour of Service

PASTA PRONTO

Penne and Linguini Pastas
Marinara or Alfredo Sauces
Shrimp, Chicken, and Fresh Vegetables
Garlic, Olive Oil, Peppers and Parmesan Cheese
Served with Focaccia Bread

MEXICAN FAJITA

Grilled Beef and Chicken
Peppers and Onions
Housemade Guacamole and Salsa
Shredded Lettuce and Cheddar and Monterey Jack Cheeses
Sour Cream
Served with Warm Flour Tortillas

CHEF'S FLAMBÉ

Banana Flambé and Cherries Jubilee
Served with Premium Haagen-Dazs Vanilla Ice Cream

DESSERT OASIS

Chocolate Dipped Strawberries
Mini Pastries and Petit Fours
Chocolate Éclairs
Assorted Pies
Regular and Decaffeinated Coffees

CHEF ATTENDED STATIONS and CARVING BOARDS

Reception Action Stations designed to accompany Hors D' Oeuvres Receptions

All Stations Limited to One Hour of Service

Serving size is approximately 3 oz per person

ROAST BARON OF BEEF

Serves Approximately 125 people

Served with Mini Rolls

Au Jus and Creamy Horseradish Sauce

HONEY ROASTED BONE-IN HAM

Serves Approximately 40 people

Served with Mini Rolls

Mayonnaise and Yellow Mustard

WHOLE ROAST TURKEY

Serves Approximately 20 people

Served with Mini Rolls

Cranberry Pecan Relish and Mayonnaise

DISPLAY STATIONS

All Stations Limited to One Hour of Service, All Prices Based on 25 People

OCEAN VOYAGE

Chilled Jumbo Gulf Shrimp
Served with Cocktail Sauce and Lemons

BAKED BRIE EN CROUTE

Brie layered with Fruit Filling and Baked in Puff Pastry

SMOKED SIDE OF SALMON

Atlantic Smoked Salmon
Red Onion, Boiled Egg and Cream Cheese
Served with Bagel Chips and Assorted Crackers

CHIPS AND DIPS

Fresh Baked Tortilla Chips with Spicy Salsa
Potato Chips Served with French Onion Dip

SEASONAL CRUDITÉS

Fresh Vegetables Served with Ranch Dip

HOT SPINACH DIP

Spinach Dip with Vegetable Crudités and Pumpernickel Rounds

FRESH FRUIT DISPLAY

A Selection of Fresh Seasonal Fruits and Berries

IMPORTED & DOMESTIC CHEESE DISPLAY

An Array of Cheese Served with Assorted Crackers