~TRAY PASSED APPETIZERS~

All pre-receptions are based on one hour; 50 person minimum

Antipasto Kabobs

Olives, Cherry Tomatoes, Salami, Pepperoni, and Mozzarella Cheese \$7.00 Per Person

Caprese

Fresh Mozzarella, Sliced Roma Tomatoes, and Crisp Basil with Balsamic Drizzle \$6.00 Per Person

Calamari Fritti

Breaded and Lightly Fried, served with Roma Tomato Sauce \$6.50 Per Person

Chicken Satay

Glazed with a Creamy Peanut Sauce \$6.50 Per Person

Sesame Beef Skewers

Served with a Teriyaki Reduction and Sesame Seeds \$7.00 Per Person

Sliders

Prime Ground Beef, Cheddar Cheese, Red Onion, Tomato, Lettuce, and Aioli \$7.00 Per Person

Crab Stuffed Mushrooms

Roasted Mushrooms stuffed with Fresh Crabmeat, Herbs, and Breadcrumbs \$7.00 Per Person

Crispy Cheese Ravioli

Served with Roma Tomato Sauce \$6.00 Per Person

Garlic Grilled Shrimp

Glazed with a Garlic and Lemon Marinade \$7.50 Per Person

Chilled Gazpacho Shots

Served with a Crispy Crostini \$6.00 Per Person

Italian Baked Meatballs

Handmade Meatballs baked with Chef's Signature Sauce \$6.00 Per Person

All menu items are subject to a 20% Service Charge and 8% State Sales Tax.

Menu selection and prices are subject to change

~DISPLAYED APPETIZERS~

Fresh Fruit Platter

Includes a Variety of Fresh Melons, Berries, and other Fresh Seasonal Fruit \$7.00 Per Person

Vegetable Medley

Variety of Fresh Seasonal Vegetables served with choice of three of dips – Avocado, Ranch, Blue Cheese, or Chipotle Sour Cream \$7.00 Per Person

Variety Station

Variety of Fresh, Seasonal Fruits
Fresh Seasonal Vegetables and Dips
Bruschetta with Mozzarella and Marinara Sauce
Siena Crab Cake
Chocolate Covered Strawberries
\$18.00 Per Person or \$4.00 Per Piece

Seafood Station

Shrimp Cocktail
Smoked Salmon
Fresh Mussels and Clams Sautéed in Garlic
Fried Calamari with Marinara Sauce
Siena Crab Cakes
\$20.00 Per Person

Cheese Station

Assorted Cheeses to include: Jalapeno Jack, Brie, Baby Swiss, and Smoked Havarti Cheese Served with Fresh Homemade Bread and Crackers \$9.00 Per Person

Sweet Tooth Tower

Chocolate Covered Strawberries
Tiramisu
Chocolate Raspberry Cake
Éclairs
Almond Fudge
Lemon Bars
\$8.00 Per Person

~PLATED DINNER~ SALADS

(Choice of one)

Classic Caesar Salad with Creamy Garlic and Anchovy Dressing
Mixed Green Salad with Choice of Dressing
Spinach Salad with Mushrooms, Tomato, Red Onion, and Italian Vinaigrette

PLATED ENTREES

Entrée selection is limited to one choice, however, if more than one selection is requested the following applies:

*Choice of two add \$6.00 per person *Choice of three add \$12.00 per person

Eggplant Parmesan

Hand-Breaded Eggplant Baked with Mozzarella and Served with Chef's Signature Sauce, Penne Pasta and Fresh Seasonal Steamed Vegetables

\$38.00 Per Person

Chicken Cordon Bleu

Served with Wild Rice Pilaf and Fresh, Seasonal, Steamed Vegetables \$42.00 Per Person

Fresh Grilled Salmon

Served with a Lemon Caper Sauce, Wild Rice Pilaf, and Fresh, Seasonal, Steamed Vegetables \$42.00 Per Person

Chicken Marsala

Served with Garlic, Whipped Potatoes and Fresh, Seasonal, Steamed Vegetables \$45.00 Per Person

Branzino Bass

Oven Baked Sea Bass topped with Tomatoes, Capers, and Olives and served with Mashed Potatoes and Fresh, Seasonal, Steamed Vegetables

\$48.00 Per Person

Grilled Filet Mignon

Served with a Red Wine Reduction, Garlic, Whipped Potatoes, and Fresh, Seasonal, Steamed Vegetables \$65.00 Per Person

Blackened Prime Rib

Served with Garlic, Whipped Potatoes and Fresh, Seasonal, Steamed Vegetables \$68.00 Per Person

SURF AND TURF

Grilled Chicken Breast and fresh Grilled Salmon

Served with a Lemon Caper Cream Sauce, Garlic Whipped Potatoes, and Fresh, Seasonal, Steamed

Vegetables

\$60.00 Per Person

Grilled Chicken Breast and Grilled Shrimp Kabob

Served with Wild Rice Pilaf and Fresh, Seasonal, Steamed Vegetables \$65.00 Per Person

Black Angus Beef Tenderloin and Half Grilled Cornish Hen

Served with Wild Rice Pilaf and Fresh, Seasonal, Steamed Vegetables \$88.00 Per Person

Black Angus Beef Tenderloin and Pan Seared Lobster Tail

Served with Garlic, Whipped Potatoes and Fresh, Seasonal, Steamed Vegetables \$90.00 Per Person

DESSERT

(Choice of One)
Fresh Berry Grand Marnier
Tiramisu
Cheesecake
Chocolate Cake

Beverage Station to include: Water, Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea

~BUFFETS~

Balboa Buffet

Fresh Fruit Salad

Caesar Salad

Pesto Pasta

Fresh, Seasonal, Sautéed Vegetables

Fresh Seasonal Fish

Choice of Chicken Parmigianino or Chicken Piccata

Trio of Desserts including Cheesecake, Tiramisu, and Chocolate Cake

Beverage Station to include:

Water, Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea

\$40.00 Lunch \$45.00 Dinner

Siena Buffet

Fresh Fruit Salad

Caesar Salad

Smoked Salmon Pasta

Fresh, Seasonal, Sautéed Vegetables

Chicken Florentine

Prime Rib

Grilled Salmon

Trio of Desserts including Fresh Berry Grand Marnier, Tiramisu, and Cheesecake

Beverage Station to include:

Water, Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea

\$45.00 Lunch \$55.00 Dinner

Grand Buffet

Fresh Fruit Salad

Caesar Salad

Smoked Salmon Pasta

Fresh, Seasonal, Sautéed Vegetables

Seafood Station

Filet

Lamb

Trio of Desserts including Fresh Berry Grand Marnier, Tiramisu, Cheesecake, and Chocolate Cake Beverage Station to include:

Water, Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea

75.00 Lunch 100.00 Dinner

~ADDITIONAL BANQUET MENU ITEMS~

All American Breakfast

Choice of Pancakes, Belgian Waffles or Omelets with all the toppings
Sausage and Ham
Fresh Fruit
Choice of Juice
\$19.50 Per Person
(50 person minimum)

Casual Luncheon

Served in "To Go" Containers, Each Lunch Includes
Fresh Seasonal Fruit
Cookies
Choice of Sandwich or Specialty Pasta Dish
Beverage
\$20.00 Per Person
(25 person minimum)

Morning Coffee Break

Assorted Pastries and Bagels
Assorted Yogurts
Orange and Cranberry Juices
Coffee, Decaffeinated Coffee, Hot Tea
\$16.00 Per Person

Afternoon Coffee Break

Assorted Cookies and Pastries
Fresh Seasonal Fruit
Bottled Water and Assorted Sodas
Coffee, Decaffeinated Coffee, Hot Tea
\$16.00 Per Person

~BEVERAGES~

Hosted Deluxe Bar

•Per person •

Unlimited Consumption

Deluxe Brand Liquors, House Wine, Imported and Domestic Beer, Assorted Soft Drinks

One hour of Service	\$18.00
Two hours of Service	\$28.00
Three hours of Service	\$38.00
Four hours of Service	\$46.00

Hosted Premium Bar

•Per person •

Unlimited Consumption

Siena Choice Brand Liquors, Premium Wine, Imported and Domestic Beer, Assorted Soft Drinks

One hour of Service	\$22.00
Two hours of Service	\$34.00
Three hours of Service	\$48.00
Four hours of Service	\$60.00

Beer and Wine Only

•Per person •

Unlimited Consumption

One hour of Service	\$14.00
Two hours of Service	\$21.00
Three hours of Service	\$28.00
Four hours of Service	\$36.00

Cash Bar Prices

Premium Brand Liquors	\$9.00
Deluxe Brand Liquors	\$7.00
Premium Wine	\$9.00
House Wine	\$7.00
Imported Beers	\$7.00
Domestic Beers	\$6.00
Bottled Water/Soft Drinks/Juices	\$5.00

Bar set up Fee is \$200.00++, per bar
One bartender is provided for every 75 guests at \$60.00++, per bartender, per hour.