



Breakfast | Lunch | Private Events

Dinner Buffet

Hors D'oeuvres - \$6 Per Person 1st Selection, Additional Selections \$4pp (with purchase of an entrée)

Salmon and Cucumber Flowers	with dill mayo
Sesame Chicken Skewers	Teriyaki marinated with toasted sesame seeds
Almond Brie	Flaky pastry stuffed with sweet brie
Spicy Artichoke Leaves	Gorgonzola Cheese in a light batter
Shrimp Cocktail	Lemon Aioli
Fajita Crisps	Vegetarian or chicken with an Avocado cilantro sauce
Spankopolita	spinach and feta cheese glazed with plum sauce
Parmesan Mushrooms	Stuffed with a blend of cheeses and bacon
Chicken Satay	Marinated chicken filet served with spicy peanut sauce

Italian - \$26 Per Person, Includes 2 Entrees (includes Caesar Salad and Garlic Bread)

Pasta Bolognese	Penne pasta, roasted garlic marinara meat sauce, caramelized onions, bell peppers, Parmesan cheese
Chicken Alfredo	Fettuccini pasta, roasted garlic Alfredo sauce, chicken breast, mushrooms, diced tomatoes
Chicken Penne	Penne pasta sautéed with chicken, onions, garlic, and mushrooms in a light tomato cream sauce.
Farfalle Marinara	Farfalle pasta sautéed with fresh garlic and shallots in a tomato/basil marinara sauce. (Vegetarian)
Pasta ala Calabrese	Penne pasta, Italian sausage, bell peppers, red onions, mushrooms, roasted garlic marinara sauce.

Surf & Turf - \$43 Per Person (includes Caesar Salad and Sourdough Rolls)

Cesar Salad	Romaine hearts with fresh parmesan cheese, garlic croutons, and Cesar dressing
Grilled Mahi	Cilantro papaya relish
Tri Tip (carve Station)	With sherry mushroom and creamy horseradish sauces
Coconut Rice	Sweet rice with fresh coconut milk
Grilled Vegetables	Italian squash, sweet peppers, green beans, asparagus, mushrooms, olive oil, fresh herbs
Rosemary Roasted Red Baby Potatoes	

Mexican - \$31 Per Person (includes Chips/Salsa and Dinner Salad)

Creamy Verde Enchiladas	jack cheese and green chilies in a sour cream sauce
Trio Street Taco Bar	Carnitas, Chicken, and Carne Asada with onion, cilantro, cheese and avocado
Spanish Rice	made with fresh garlic, tomatoes, and sweet onion
Whole Black Beans	slow cooked in garlic and cilantro

"Jimmy" Buffet - \$36 Per Person (includes Fresh herb Rolls and Butter)

Spinach Salad	Fresh spinach, candied walnuts, gorgonzola cheese and raspberry balsamic dressing
Stuffed Wild Rice Chicken	Wild rice and sautéed mushroom with a country sherry cream sauce
Pork Tenderloin	With apple-pear reduction
Rustic potato stacks	A blend of red, white and sweet potatoes, provolone, herbs & spices
Toasted almond tri-peppers and green beans	

Dessert and Coffee : \$5.25 pp

Venue Charges:

Mon – Fri and Sunday \$1500.00 (exceed a food and beverage total of \$1500.00 venue fee \$1000.00)
Saturday - \$3000.00 (exceed a food and beverage total of \$2500.00 venue fee \$2000.00)

Cleaning Fee - \$175

Additional charges - 21% Service Fee and 7.75% sales tax-

Contact: rsvp@proudmarysdp.com
Lisa Thiel - 949.544.1509 or 920.419.2400

May-12