



CATERING

MENU



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BREAKFAST

BREAKFAST BUFFETS

Minimum of 15 guaranteed guests per selection.

Continental

12

- Fresh fruit platter
- Variety of breakfast breads
- Croissants
- Muffins
- Pastries
- Orange juice, freshly brewed coffee, and Tazo Tea

Morning Breakfast Wraps

14

- Scrambled eggs, sausage, pico salsa, pepper-jack cheese, roasted onions, bell pepper, guacamole, and sour cream wrapped in a warm chipotle flour tortilla
- Roasted breakfast potatoes
- Platter of fresh seasonal fruit
- Orange juice, freshly brewed coffee, and Tazo Tea

Stuffed Croissant

13

- Large flaky croissant filled with scrambled eggs, diced ham, chives, and jack cheese
- Roasted breakfast potatoes
- Freshly baked breakfast breads
- Fresh seasonal fruit
- Orange juice, freshly brewed coffee, and Tazo Tea

Traditional All-American

16

- Scrambled eggs
- Link sausage
- Crisp bacon strips
- Roasted breakfast potatoes
- Fresh seasonal fruit
- Assorted breakfast breads
- Orange juice, freshly brewed coffee, and Tazo Tea
- *Add On:* Cereal, oatmeal, and yogurt 3



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LUNCH

BOXED LUNCH

Served with whole fruit, potato chips, cookie, and a chilled soft drink or bottled water.

Albacore Tuna Salad Sandwich 19

Chef's special blend of celery, onion, egg, dill relish, and mayonnaise

Grilled Chicken Caesar Salad 17

Grilled chicken breast on a bed of crisp romaine, parmesan cheese, and garlic croutons tossed in a Classic Caesar dressing

Ham and Swiss cheese 18

Rye bread with sliced pickle, tomato, lettuce and stone ground mustard

Roast Beef and Cheddar 18

Tomato and lettuce on Sourdough bread.

Roast Turkey Club Croissant 18

Roasted turkey breast, crisp bacon, lettuce, tomato, Swiss cheese, avocado and mayonnaise

Vegetarian Sandwich 18

Sliced cucumber, tomato, black olives, avocado, roasted peppers and cream cheese on Whole Wheat bread



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LUNCH

LUNCH BUFFETS

*Served with freshly brewed coffee, and Tazo Tea.
Minimum of 15 guaranteed guests per selection.*

Build Your Own Sandwich 19

- Turkey breast, sliced ham, roasted beef, and albacore tuna salad
- Natural Swiss, provolone, cheddar and pepper jack cheese
- Lettuce, sliced tomato, grilled onion, pickle spears, mayonnaise, mustard, oil and vinegar
- Assorted artisan breads
- Potato salad, green salad, and potato chips

South of the Border Buffet 22

- Lime cilantro chicken and Southwest Tri-tip
- Spanish rice
- Vegetarian black beans
- Accompanied with flour tortillas, diced tomatoes, green onions, lettuce, cheddar cheese, sour cream, guacamole, salsa, & jalapenos
- Southwest salad
- Chips & salsa
- Chef's choice dessert

Add On: Prawns 3

Taste of Italy 23

- Shrimp and bacon penne pasta in lemon caper cream
- Baked cheese ravioli with fresh spinach and rich roasted tomato sauce
- Sautéed Marsala chicken
- Grilled fresh seasonal vegetables
- Caesar salad with roasted garlic dressing and freshly grated parmesan
- Antipasto platter of olives, roasted peppers, artichoke hearts and marinated mushrooms
- Artisan garlic bread with olive oil and balsamic
- Tiramisu with espresso cream

Taste of the Orient Buffet 20

- Chicken Teriyaki, Sweet & Sour pork, OR Sweet & Sour chicken
- Steamed jasmine rice
- Yakisoba noodles
- Egg rolls or pot stickers
- Napa cabbage oriental salad
- Chef's Choice dessert
- Add On: Sesame Pork w mustard sauce 3

Western BBQ Round Up 26

- Slow smoked BBQ pulled pork
- Grilled lime and cilantro marinated chicken breast
- Brown sugar baked beans
- Buttered yellow corn
- Tossed seasonal greens with tortilla confetti and Chipotle dressing
- Red skin potato salad and creamy coleslaw
- Freshly baked corn muffins with whipped honey butter
- Warm apple crumble crisp with whipped cream



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HORS D'OEUVRES

Serves	25	50
Asian BBQ Pork Hot Mustard	95	190
Assorted Chips Black Bean Salsa with Guacamole and Sour Cream	65	130
Chilled Prawns Spicy Cocktail Sauce & Lemon	175	350
Ham & Turkey Pinwheels	50	100
Imported & Domestic Cheese Water Crackers and Flatbread	100	200
Pork or Vegetable Spring Rolls Plum Dipping Sauce	80	160
Ripe Tomato and Mozzarella Cracked Pepper, Sweet Basil, Olive Oil and Balsamic Glaze	80	160
Searred Pot Stickers Soy Dipping Sauce	90	180
Seasonal Fresh Fruit Raspberry Yogurt Sauce	90	180
Seasonal Vegetable Crudities & Hummus Dip Mixed array of Fresh Vegetables (Crisp, Grilled, and Marinated) and Grilled Flatbread	80	160
Smoked Salmon Platter Capers, Onions, Lemon, Basil Cream Cheese, and Grilled Flatbread	100	200
Spinach Artichoke Dip Crackers	75	150
Sweet & Sour OR BBQ Meatballs	75	150
Grilled Chicken Kabobs Peanut or Teriyaki Sauce	95	190

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DINNER

DINNER BUFFET

*Served with freshly brewed coffee and iced tea.
Minimum of 15 guaranteed guests per selection.*

Harvest Buffet 35

- Char grilled King Salmon filet basted with basil garlic butter
- Sliced prime roast on Pinot Noir forest mushroom sauce
- Garlic mashed baby red potatoes
- Medley of northwest vegetable sauté
- Field greens with apple, gorgonzola, candied walnuts, and bleu cheese vinaigrette
- Tri color tortellini with sundried tomato, fresh basil, and garlic
- Fresh seasonal fruit with raspberry yogurt sauce
- Artisan breads and butter, olive oil and balsamic
- Peach Crisp

Taste of Tuscany 29

- Shrimp and bacon penne pasta in lemon caper cream
- Baked cheese ravioli with fresh spinach and rich roasted tomato sauce
- Sautéed Marsala chicken
- Grilled Italian squash, roasted peppers and eggplant
- Caesar salad with roasted garlic dressing and freshly grated parmesan
- Plum tomatoes with mozzarella, fresh basil and balsamic dressing
- Antipasto platter of olives, roasted peppers, artichoke hearts and marinated mushrooms
- Artisan garlic bread with olive oil and balsamic
- Tiramisu with espresso cream

Texas Q 33

- Slow smoked BBQ pork ribs, basted with spicy BBQ sauce
- Grilled Lime, cilantro marinated chicken breast with roasted corn salsa
- Brown sugar baked pinto beans
- Buttered corn on the cobb
- Tossed seasonal greens with tortilla confetti and Chipotle dressing
- Red skin potato salad and creamy Cole slaw
- Fresh seasonal fruit with raspberry yogurt sauce
- Freshly baked corn bread with butter
- Warm apple crumble with whipped cream



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BREAKS & PACKAGES

SPECIALTY AFTERNOON BREAKS

7th Inning Stretch	11
Popcorn, chips, peanuts, freshly baked cookies, bottled water, coffee, and soft drinks	
Corporate Break	10
Dessert bars and freshly baked cookies. Fresh brewed coffee, decaf, and assorted Tazo tea, assorted soft drinks, and spring water	
Healthy Break	12
Granola bars, whole fresh seasonal fruit, veggies (crisp, marinated, and grilled) with hummus and grilled flatbread. Fresh brewed coffee, decaf, and assorted Tazo tea, assorted bottled juices, and spring water	
Munchies Break	11
Chips, popcorn, trail mix, pretzels, Assorted sodas, coffee & iced tea.	



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BREAKS & PACKAGES

À LA CARTE BITES

Upon Consumption

- Candy bars 2
- Granola bars 2.50
- Protein bars 3.50

By The Dozen

- Brownies 27
- Cookies 24
- Crispy rice squares with chocolate finish 20
- Decadent dessert bars 28
- Whole fresh seasonal fruit 25

By The Dozen – Breakfast Items

- Breads and muffins 28
- Bagels with cream cheese 31

Serves 25

- Fresh seasonal fruit platter 75
With yogurt sauce
- Seasonal vegetable tray 65
With ranch and hummus



À LA CARTE REFRESHMENTS

Upon Consumption

- Bottled fruit juice 2.75
- Bottled spring water 2.50
- Energy drinks 3.95
- Soft drinks 2.25

Per Gallon

- Coffee, regular or decaf 50
- Hot Tazo Tea, iced tea, or lemonade 40

Full Coffee Service

(Includes Regular, Decaf, and Hot Tea)

- Small (serves 25) 80
- Large (serves 50) 150
- Extra Large (serves 75) 200



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BREAKS & PACKAGES

EXECUTIVE MEETING PACKAGE

Includes coffee and hot tea service.
\$16 per person

Continental Breakfast – One Hour Service

Assorted breakfast pastries
Chilled assorted juices

Mid Morning Coffee Refresh – One Hour Service

Assorted soda, bottled water and
iced tea

Afternoon Break – One Hour Service

Freshly baked assorted cookies
assorted soft drinks, bottled waters
and iced tea.

COMPLETE EXECUTIVE MEETING PACKAGE

Includes coffee and hot tea service.
\$40.00 per person

All-Day Coffee/Tea Service

Continental Breakfast:

Bagels and assorted breakfast pastries
Sweet butter, fruit preserves and cream
cheese
Sliced seasonal fruits
Assorted bottled premium juices
Mid-morning beverage refresh

Lunch Buffet–

One Hour Service

Choose either the South of the Border,
Taste of the Orient or the Build Your Own
Sandwich Buffet

Afternoon Break Service

Assorted soft drinks and bottled waters
Choose 3 Items:
Freshly baked cookies
Dessert bars
Jumbo pretzel with mustard
Freshly popped popcorn
Vegetable crudité with herb dip
Granola and Nutri-Grain bars
Sliced fresh fruit
Assorted candy bars
Tortilla chips with salsa

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