

# Holiday Menus



S|E

SPECIALTY EVENTS

— Monterey Hill —

# HOLIDAY *selections*

## HORS D'OEUVRES

Butler passed, choice  
of three, six pieces  
per person

**Chicken Sate** with peanut sauce  
**Classic Swedish Meatball**  
**Beef Taquitos** with pico de gallo  
**Vegetable Spring Roll**

**Chicken Quesadilla**  
**Shrimp and Avocado Cocktail**  
**Ceviche Shooters**

## SALADS

Plated. choice of one

**Organic Winter Mixed Greens** red onions, dried cranberries, pumpkin seeds, raspberry vinaigrette

**Caesar Salad** aged parmesan, croutons, caesar dressing

## ENTRÉES

Plated. choice of two  
48 per person

**Vegetable Pasta Primavera**  
**Chicken Chardonnay** mushrooms,  
artichokes, chardonnay cream sauce

**Luminarias Chicken** stuffed with  
asadero cheese, fresh spinach, sun  
dried tomato, roasted poblano, guajillo  
cream sauce

**Baked Salmon** with creamy chipotle  
**Pork Chops** with cranberry glaze

**Tequila Steak** marinated in tequila  
lime sauce

**Pepper Crusted Prime Rib**

**NY Steak** marinated in fresh herbs  
and grilled with guajillo sauce

**La Paz Shrimp** ancho chile, honey  
glazed shrimp

**Filet Mignon** - Market Price

## PRIVATE BUFFET

Choice of two entrées,  
Includes two salads  
and two sides  
53 per person

**Vegetable Pasta Primavera**  
**Chicken Chardonnay** mushrooms,  
artichokes, chardonnay cream sauce

**Pepper Crusted Prime Rib**  
**Pork Chops** with cranberry glaze

**Luminarias Chicken** stuffed with  
asadero cheese, fresh spinach, sun  
dried tomato, roasted poblano, guajillo  
cream sauce

**Baked Salmon** with creamy chipotle

## SIDES

**Garlic Mashed Potatoes**  
**Seasonal Vegetables**  
**Warm Rolls and Butter**

## BEVERAGES

Coffee, Tea, Iced Tea and Water Service

## DESSERT

Holiday Decadent Plated Dessert

Table Linen and Napkins Available in Holiday Colors

# HOLIDAY *selections*

---

## HORS D'OEUVRES

---

by tray. 50 pieces per order

*Hors d'oeuvres by tray may be added to any per person package; it may not be used as a package on its own. Specialty station servings must match total amount of guests.*

### Tier 1 75

**Spicy Cocktail Meatballs**

**Vegetable Crudité** with dip

**Tortilla Chips** salsa and guacamole

**Mini Potato Skins** with bacon and cheese

**Baby Quiche Lorraine**

**Honey Glazed Chicken** wrapped in bacon

**Chicken Quesadilla**

**Beef Taquitos** with pico de gallo

### Tier 2 85

**Vegetable Tempura** with apricot dip

**Mushroom Vol-A-Vent**

**Fresh Sliced Seasonal Fruit**

**Jalapeños Stuffed** with cream cheese wrapped in bacon

**Chicken or Beef Satay** with peanut sauce

**Bay Shrimp Quesadilla**

### Tier 3 95

**Petite Mozzarella** marinara

**Mozzarella, Tomato & Prosciutto Skewer**

**Mini Beef Wellington**

**California Rolls** with wasabi

**Crab Stuffed Mushrooms** with hollandaise

**Shrimp and Avocado Cocktail Shooters**

### Tier 4 125

**Peel & Eat Shrimp** on ice with cocktail sauce

# ENHANCEMENT *add ons*

## SPECIALTY STATIONS

**Fresh Fruit & Cheese Display** (100 servings) 300

**Smoked Ham** 200

**Roasted Turkey** 250

**Roasted Top Sirloin** 300

**Roast Prime Rib of Beef** 325

**Baby Roasted Pig** (Lechon) 450

## DESSERT

**Belgian Chocolate Fountain** 6

50 guest minimum, two hour service ~ custom colored chocolate add \$1.00 pp select four; strawberries, bananas, pineapple, marshmallow, mini donuts or rice crispy treats.

## DECOR

**Linen Chair Cover with Sash** 4

available in black, red, ivory, white, grey, brown

**Spandex Chair Cover with Sash** 6

available in white, ivory, black, plum

**Chiavari Chair** 8

available in clear, white, black, mahogany, silver and gold

# HOLIDAY WEEKDAY *plated*

Lunch Event - Monday - Friday | Dinner Event - Monday - Thursday

## SALADS

**Traditional Caesar**  
**Organic Baby Greens**

## ENTRÉES

**Chicken Chardonnay** mushroom, artichokes, chardonnay cream sauce 28 / 31  
**Luminarias Chicken** stuffed with asadero cheese, fresh spinach, sun dried tomato, roasted poblano, guajillo cream sauce 29 / 32  
**Baked Salmon** beurre blanc sauce 31 / 33  
**La Paz Shrimp** ancho chile, honey glazed shrimp 32 / 34  
**Tequila Steak** tender rib eye steak marinated in tequila sauce 31 / 34  
**Private Buffet** 50 guests minimum. See selections under Private Buffet Selections 35 / 39

## SIDES

**Garlic Mashed Potatoes Or Baked Potato**  
**Seasonal Vegetables**  
**Rolls & Butter**

## BEVERAGES

**Coffee, Tea, Iced Tea and Water Service**

## DESSERT

**Holiday Decadent Plated Dessert**

**Ivory Table Linen and Napkins**

# HOLIDAY WEEKDAY *buffet*

Lunch - Choice Of Two Salads, Two Entrées, Two Accompaniments

Dinner - Choice Of Three Salads, Three Entrées, Three Accompaniments

## SALADS

Cactus Salad

Organic Baby Greens

Caesar Salad

Baby Red Potato Salad with dill

Baby Greens with bleu cheese  
and walnuts

Spinach Quinoa Salad

Fresh Sliced Seasonal Fruit

Esquite Salad

Penne & Shrimp Salad

Ambrosia Salad

Oriental Chicken Salad

Vegetable Crudité

## ENTRÉES

Lemon Pepper Chicken

Roast Turkey (carved or sliced)

Mozzarella Chicken

Roast Top Sirloin  
of Beef (carved or sliced)

Braised Chicken Pipian

Honey Baked Ham (carved or sliced)

Luminarias Chicken

Pork Chops with ancho chile glaze

Beef or Chicken Enchiladas

Pork In Chile Rojo or Verde

Steak Fajitas

Vegetable Penne Pasta

Baked Fresh Salmon

Carnitas slow roasted pork

Fried Tilapia with chipotle sauce

Chile Rellenos

Shrimp & Scallop Fettuccini

## SIDES

Scalloped Potatoes

Seasonal Vegetables

Garlic Mashed Potatoes

Cilantro Rice

Mexican Corn

Spanish Rice

Mexican Calabacitas

Charro Beans

Refried Beans

Plantain Puree

# SATURDAY/SUNDAY HOLIDAY *plated*

Luncheon 11am - 3pm

## SALADS

**Traditional Caesar**  
**Organic Baby Greens**

## ENTRÉES

**Chicken Chardonnay** mushroom, artichokes, chardonnay cream sauce 30  
**Luminarias Chicken** stuffed with asadero cheese, fresh spinach, sun dried tomato, roasted poblano, guajillo cream sauce 31  
**Baked Salmon** beurre blanc sauce 32  
**La Paz Shrimp** ancho chile, honey glazed, shrimp 34  
**Tequila Steak** tender rib eye steak marinated in tequila sauce 33  
**Private Buffet** 50 guests minimum. See selections under Private Buffet Selections 40

## SIDES

**Garlic Mashed Potatoes**  
**Seasonal Vegetables**  
**Rolls & Butter**

## BEVERAGES

**Coffee, Tea, Iced Tea and Water Service**

## DESSERT

**Holiday Decadent Plated Dessert**

**Ivory Table Linen and Napkins**

# SATURDAY/SUNDAY HOLIDAY *buffet*

Lunch - Choice Of Two Salads, Two Entrées, Two Accompaniments

## SALADS

Cactus Salad  
Organic Baby Greens  
Caesar Salad  
Baby Red Potato Salad with dill  
Baby Greens with bleu cheese  
and walnuts  
Esquite Salad

Fresh Sliced Seasonal Fruit  
Penne & Shrimp Salad  
Spinach Quinoa Salad  
Ambrosia Salad  
Oriental Chicken Salad  
Vegetable Crudité

## ENTRÉES

Lemon Pepper Chicken  
Roast Turkey (carved or sliced)  
Mozzarella Chicken  
Roast Top Sirloin  
of Beef (carved or sliced)  
Braised Chicken Pipian  
Honey Baked Ham (carved or sliced)  
Luminaries Chicken  
Pork Chops with ancho chili glaze

Beef or Chicken Enchiladas  
Pork in Chile Rojo or Verde  
Steak Fajitas  
Vegetable Penne Pasta  
Baked Fresh Salmon  
Carnitas - slow roasted pork  
Fried Tilapia with chipotle sauce  
Chile Rellenos  
Shrimp & Scallop Fettuccini

## SIDES

Scalloped Potatoes  
Seasonal Vegetables  
Plantain Puree  
Garlic Mashed Potatoes  
Cilantro Rice  
Mexican Corn

Spanish Rice  
Mexican Calabacitas  
Charro Beans  
Refried Beans