

Catering

HAND CRAFTED MEALS PREPARED
FOR YOUR SPECIAL EVENT





Breakfast

Buffet

#1

Baker's Basket, Danish, Muffin, Scone, Croissant, Whipped Butter, Fresh Fruit & Berries, Cold Cereal, Yogurt

#2

Baker's Basket, Danish, Muffin, Scone, Croissant, Whipped Butter, Fresh Fruit & Berries, Scrambled Eggs, Red Skinned Breakfast Potatoes, Applewood Smoked Bacon, Sausage

#3

Baker's Basket, Danish, Muffin, Scone, Croissant, Whipped Butter, Fresh Fruit & Berries, Scrambled Eggs, Red Skinned Breakfast Potatoes, Applewood Smoked Bacon, Sausage, Waffles with Whipped Butter and Maple Syrup, Biscuits & Gravy

ADD ONS: Hot Cereal - \$2, French Toast - \$2, Pancakes - \$2
Breakfast Burrito w/ Salsa - \$4, Omelet Bar - \$10

Plated

#1

Scrambled Eggs with Red Skinned Breakfast Potatoes, Bacon, Sausage

#2

1lb. Ham Steak and Eggs with Red Skinned Breakfast Potatoes

#3

Breakfast Quiche with Fresh Fruit and Red Skinned Breakfast Potatoes

All breakfast served with Coffee, Iced Tea, Water and an assortment of Fruit Juices.

Lunch

Buffet

#1

Rolls and Butter, Mixed Garden Greens Salad
Sliced Santa Maria Tri Tip with Au Jus, Chicken
Piccata, Herb Roasted Potatoes, Squash Medley

#2

Rolls and Butter, Caesar Salad, Carved New York
Strip, Pistachio Crusted Atlantic Salmon, Silky
Masked Potatoes, Squash Medley

Plated

#1

Mixed Garden Greens Salad, Chicken
Piccata OR Sliced Santa Maria Tri Tip
with Au Jus, Rice Pilaf, Squash Medley

#2

Caesar Salad, 8oz. Choice New York Steak
aux Champignons OR Pistachio Crusted
Atlantic Salmon, Herb Roasted Potatoes,
Grilled Asparagus with Sweet Pepper Confetti

All lunches served with Rolls and Butter, Coffee, Iced
Tea and Water.



Dinner

Buffet

#1

Rolls and Butter, Mixed Garden Greens Salad, Sliced Santa Maria Tri-Tip with Au Jus, Airline Chicken Breast Piccata, Herb Roasted Potatoes, Squash Medley

#2

Rolls and Butter, Caesar Salad, Carved New York Strip with Cabernet Truffle Sauce, Pistachio Crusted Atlantic Salmon, Silky Mashed Potatoes, Squash Medley

#3

Fresh Fruit and Berry Platter, Mixed Garden Greens Salad, Potato Salad, Mixed Croissant Sandwiches (*Turkey, Ham, Chicken Salad*), Cookies and Brownies

#4

Fresh Fruit and Berry Platter, Mixed Garden Greens Salad, Potato Salad, Hot Sliced Santa Maria Tri Tip on a Ciabatta Roll, Cookies and Brownies

Plated

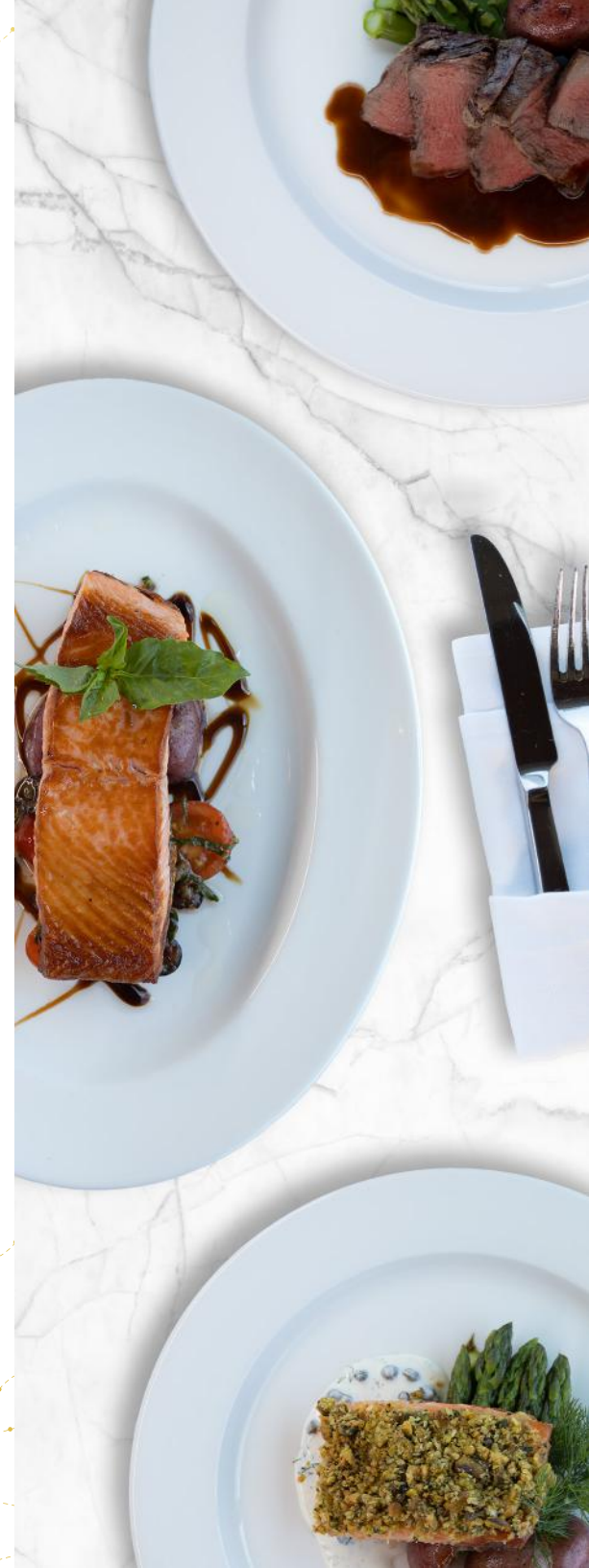
#1

Mixed Greens Salad, Airline Chicken Piccata OR 10oz. Choice New York Steak aux Champignons, Herb Roasted Potatoes, Squash Medley

#2

Caesar Salad, 7oz. Choice Filet Mignon with Cabernet Truffle Sauce OR Pistachio Crusted Atlantic Salmon, Herb Roasted Potatoes, Broccolini

All dinner served with Rolls and Butter, Coffee, Iced Tea and Water.





Appetizers

Cold Platters

Fresh Sliced Fruit and Berries

Crudités, Raw and Marinated Vegetables, Pickles, Dip

Domestic and Imported Cheeses, Crackers and Bruschetta

Charcuterie Salami, Salumi, Smoked and Cured Meats, Olives, Mustard, Toast

Cold Appetizers

Gougers, Whipped Cream Cheese, Chive, Smoked Salmon

Antipasto Skewer, Fresh Mozzarella, Tomato, Basil, Prosciutto

Avocado Toast, Pickled Onion, Valbreso Feta

Smoked Salmon Cucumber, Dill Cream Cheese

Shot Glass Shrimp Cocktail

Hot Appetizers

Piggy in a Blanket, Honey Whole Grain, Mustard

Mini Pressed Sandwiches, Ham and Jarlsberg, Pulled Pork

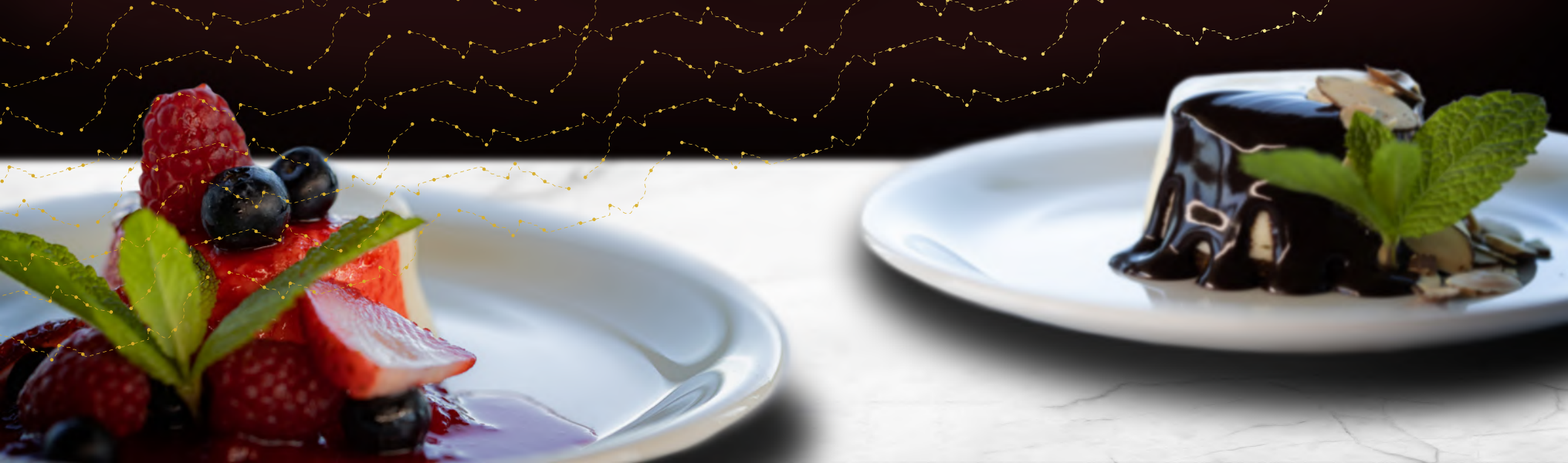
Quesadilla, Barbacoa, Pollo

Vegetable Spring Rolls

Baby Artichoke Frito, Tapenade, Micro Greens, Spicy Tomato Oil

Chicken Wings, Buffalo or Garlic Soy

Appetizers are priced as add on to meals for service 1 hour (maximum) prior to meal service. Appetizer only or "Heavy Appetizer" services will be priced differently. Prices are per person and must match lunch/dinner count



Desserts

Ice Cream

Cookies and Brownies

New Your Cheesecake

Chocolate Mousse with Berries

Fruit Tart, Whipped Cream

Black Forest Layer Cake





Wedding Packages

#1

Hand Passed Champagne, Crudités, Mixed Garden Greens Salad, Chicken Marsala, Rice Pilaf, Squash Medley

#2

Hand Passed Champagne, Domestic Imported Cheeses, Crackers and Bruschetta, Caesar Salad, *Pistachio Crusted Salmon OR Choice New York Steak aux Champignons*, Herb Roasted Potatoes, Broccolini

#3

Hand Passed Champagne, Hand Passed Shrimp Cocktail, Charcuterie Salami, Salumi, Smoked and Cured Meats, Olives, Mustard, Toast, Crudites, Mesclun Walnut Salad, *Filet Mignon with Cabernet Truffle Sauce OR Chilean Sea Bass with Miso Glaze, Pickled Ginger and Beni Shoga*, Silky Mashed Potatoes, Grilled Asparagus with Sweet Pepper Confetti