

James Standfield

CATERING

*For all of your catering needs
Wedding, Corporate & Special Events*

Breakfast

Decaffeinated Coffee available upon request

Cold Breakfasts

Assorted Bagels Breakfast

With Lox, Cream Cheese, Sliced Tomato,

Cucumber and Capers

Almond & Chocolate Croissants

Fresh Fruit Platter

Orange Juice

Coffee & Tea Service

\$22.50 per Person

Continental Breakfast

Assorted Pastries, Muffins, and Fresh Bagels

Cream Cheese, Butter and Preserves

Sliced Tomato & Cucumber

Hard Boiled Eggs

Fresh Fruit Platter

Orange Juice

Coffee & Tea Service

\$15.50 per Person

Executive Breakfast

Greek Yogurt with Fresh Berries

Basket of French Pastries

Charcuterie Board With

Prosciutto, Salami, Mortadella & Coppa

Cornichons & Mustard

Served with Sliced Baguette

Smoked Salmon

With Capers, Diced Red Onions & Chopped Hard Eggs

With Sliced Toasted Baguette

Orange, Cranberry & Guava Juices

French Roast Coffee & Gourmet Tea

\$27.30 per Person

Platinum Breakfast

Charcuterie Board With

Prosciutto, Salami, Mortadella & Coppa

Cornichons & Mustard

Served With Sliced Baguette

Smoked Salmon

With Capers, Diced Red Onions & Chopped Hard Eggs

Smoked Maple Thick Bacon

Fresh Mixed Berries

Fruit Filled Crepes

With Sauce on the Side

Orange, Cranberry & Guava Juice

French Press, French Roast Coffee & Gourmet Tea

\$35.39 per Person

\$15.50 per Person

Something Light

*Yoplait Yogurt, Organic Granola,
Bagels and Cream Cheese
With Sliced Tomato and Cucumber
Fresh Fruit Platter
Orange Juice
Coffee & Tea Service*

*Greek Yogurt Available
\$2.59 more per Person*

Hot Breakfasts

Belgium Waffles

*With Fresh Strawberries & Whipped Cream
Butter and Maple Syrup
Bacon & Sausage
Fresh Fruit Platter
Orange Juice
Coffee & Tea Service
\$16.50 per Person*

Orange Juice

Coffee & Tea Service

\$18.39 per Person

Breakfast Burritos

*Scrambled Eggs and Home Fried Potatoes
Wrapped in a Flour Tortilla
With & Without Bacon
Salsa
Assorted Miniature Muffins
Fresh Fruit Platter*

Breakfast Croissant Sandwiches

*Scrambled Eggs with Ham and Cheese
& Eggs Roasted Red Peppers & Brie
Fresh Fruit Platter
Orange Juice
Coffee & Tea Service
\$17.35 per Person*

Eggs Benedict

*English Muffins Topped With Smoked Ham, Poached Eggs and
Hollandaise Sauce*

Eggs Florentine

*English Muffins Topped With Sautéed Spinach Poached Eggs and
Hollandaise Sauce*

New Potatoes with Caramelized Onions

Fresh Fruit Platter

Orange Juice

Coffee & Tea Service

\$21.39 per Person

French Breakfast

Warm Quiche Lorraine, Italian Sausage Quiche

Or Mushroom and Zucchini Quiche

Smoked Maple Bacon

Plain and Chocolate Croissants

Sweet Cream Butter & Assorted Preserves

Fresh Fruit Platter

Orange Juice

Coffee & Tea Service

\$21.19 per Person (Minimum of 20 People)

Hot and Hearty Breakfast

Scrambled Eggs with Cheddar Cheese

Bacon

Chicken Apple Sausage

Home Style Red Potatoes with Chives and Sweet Basil

Assorted Muffins with Sweet Butter

Fresh Fruit Platter

Orange Juice

Coffee & Tea Service

\$19.75 per Person

Hot Oatmeal

With Raisins, Brown Sugar & Cinnamon

Greek Yogurt

Hard Boiled Eggs

Fresh Fruit Platter

Orange Juice

Coffee & Tea Service

\$17.99

Pancakes

With Bananas or Blueberries

Scrambled Eggs with Cheddar Cheese

Bacon & Sausage

Fresh Fruit Platter

Orange Juice

Coffee & Tea Service

\$19.29 per Person

Paper Products & Linens for Buffet are Included

*** China, Glassware & Silverware Available Upon Request. For Additional Fee***

Breakfast a la Carte

Orange Juice

\$6.50 per Person

Regular/Decaf Coffee & Tea Service

\$6.10 per Person

Assorted Bagels

With Lox and Cream Cheese, Sliced Tomato,

Cucumber and Capers

\$11.99 per Person

Assorted Bagels, Muffins, and Pastries

With Cream Cheese, Preserves and Butter

\$8.10 per Person

Assorted Sliced Breakfast Loaves

With Butter and Preserves

\$7.99 per Person

Assorted Donuts

\$2.99 per Person

Bacon (2Pieces)

\$3.99 per Person

Fresh Fruit Platter

Regular/Decaf Coffee Service

\$4.75 per Person

Hot Tea Service

\$3.99 per Person

\$5.99 per Person

Greek Yogurt

\$4.99 per Person

Hard Boiled Eggs

\$2.99 per Person

Home Fried Potatoes

\$4.99 per Person

Italian Sausage (2Pieces)

\$5.75 per Person

Hot Oatmeal

With Raisins, Brown Sugar & Cinnamon

\$6.99

Organic Granola

With Whole & Non-Fat Milk

\$7.99 per Person

Yoplait Yogurt
\$3.99 per Person

Yogurt Parfaits
With Mixed Berries & Granola
\$7.99 per Person

Cold Menu

*****Beverages Sold Separately*****

Assorted Salad Luncheon

Crunchy Chinese Chicken Salad with Spicy Peanut Dressing

Hearts of Romaine Caesar Salad

With Grilled Chicken on the Side

Egg and Leek Salad

Homemade Tuna Salad

With Finely Chopped Celery and Scallions

Penne Pasta Salad

With Artichoke Hearts, Sun Dried Tomatoes and Pesto

Assorted Grain Breads and Rolls

Fresh Fruit Platter

Assorted Fruit Bars

\$20.69 per Person

Gourmet Assorted Salad

Homemade Farro Salad with Kale, Pomegranate & Maple Vinaigrette

Greek Pasta Salad

With Tomato, Kalamata Olives, Red Onions & Feta

Panzanella Salad

With Cubed Bread, Tomatoes, Cucumbers & Basil

*Mixed Greens with Roasted Beets, Mandarins,
Goat Cheese, Candied Pecans & Balsamic Vinaigrette*

*Nicoise Salad with Salmon
Hard Boiled Egg, Cherry Tomato, Haricot Vert
Served With Boiled New Potatoes Kalmata Olives
With Champagne Vinaigrette
Bowl of Mixed Berries
Assorted Dinner Rolls
French Maccaroons
\$24.49 per Person*

Boxed Sandwich Lunches

*Choice of Sandwiches:
Fresh Roasted Turkey, Roasted Chicken, Smoked Ham,
Roast Beef, Tuna, Chicken Salad, Egg Salad,
Avocado and Sprouts,
Eggplant and Sun Dried Tomato
Mayo, Mustard, Lettuce and Tomato
Served on Fresh Bread
Pasta Salad of the Day
Potato Chips*

*Homemade Chocolate Chip Cookies
\$16.99 per Person*

Boxed Salad Lunches

*Chef Salad
Julienne Turkey, Smoked Ham, Monterey Jack Cheese,
Sliced Hard Boiled Eggs, Tomato and Cucumber
Caesar Salad
With Hearts of Romaine, Shaved Asiago and Garlic Croutons
Available With Chicken
Spinach Salad
Crispy Pancetta, Hard Boiled Eggs,
Sunflower Seeds & Plum Tomatoes
Chinese Chicken Salad
Grilled Chicken with Peanut Dressing, Sliced Lettuce,
Cilantro, Carrots, Scallions, and Crisp Noodles
Served With Assorted Dressings,
Bread and Butter,
Homemade Cookies
\$16.99 per Person
Executive Boxed Sandwich
*Choice of Sandwiches:
BLT Served on Baguette

Roasted Chicken With
Chipotle Aioli, Jack Cheese & Avocado
Served on Croissant

Roasted Portabella Mushroom With**

*Pesto, Balsamic & Pickled Red Onion
Mixed Greens & Cherry Tomatoes
Served on Focaccia*

*Curried Chicken Salad
With Tomato, Kalamata, Red Onions & Feta
Served on Croissant*

*Prosciutto, Brie & Dry Fig
Served on Baguette*

*Kettle Chips
Greek Pasta Salad
French Macarons
\$20.99 per Person*

Meat & Cheese Platter

*Roasted Turkey, Deli Turkey, Roast Beef, Smoked Ham
Salami, Avocado, Sprouts and Cucumber
Cheddar, Jack and Swiss
Penne Pasta Salad
With Artichoke, Sundried Tomatoes & Pesto*

*Served With Mixed Green Garden Salad
With Sweet Italian Dressing
Fresh Fruit Platter
Sandwich Bread
Assorted Homemade Cookies
\$19.69 per Person*

Mediterranean

*Assorted Lavosh Sandwiches Including:
Turkey with Cranberry & Cream Cheese, Smoked Ham
Smoked Salmon & Roasted Red Peppers with Goat Cheese
Greek Salad
With Kalamata Olives, Tomatoes, Cucumber, Feta and Vinaigrette
Orzo Salad
With Feta Sundried Tomatoes & Parsley
Hummus, Dolmas and Pita Chips
Fresh Fruit Platter
Baklava
\$19.69 per Person*

Trayed Sandwich Catering

*Assorted Sandwiches on a Variety of Breads
(Fresh Turkey Breast, Herbed Chicken Breast, Roast Beef, Smoked Ham,
Tuna, Avocado, Sprouts, Cucumber and Cheese)
Green Salad*

Penne Pasta Salad
Fresh Fruit Platter
Homemade Cookies
\$21.69 per Person

Tea Luncheon

Assorted Tea Sandwiches
Chicken Salad with Smoked Almonds
Cucumber, Goat Cheese and Water Cress
Egg Salad with Finely Sliced Leek
Smokey Turkey with Arugula Mayonnaise
Smoked Salmon and Wasabi
Assorted French and Italian Cheeses with Chilled Grapes
Freshly Baked Scones
Assorted Seasonal Petit Fours
Bowl of Berries
Assorted Hot Teas
\$22.79 per Person

Crab Salad Served on a Croissant

Roasted Chicken With
Chipotle Aioli, Jack Cheese & Avocado
Served on Croissant

Roasted Portabella Mushroom With
Pesto, Balsamic & Pickled Red Onion
Mixed Greens & Cherry Tomatoes
Served on Focaccia

Prosciutto & Brie & Dry Fig
Served on Baguette

Arugula with Mandarins, Slivered Fennel, Feta
Candy Pecans, Champagne Vinaigrette
Fresh Mixed Berries
Seasonal Fruit Tartlet Petit Fours
\$24.99 per Person

VIP Trayed Sandwich

BLT Served on Baguette

Paper Products & Linens for Buffet are Included

*** China, Glassware & Silverware Available Upon Request. For Additional Fee***

Hot Menu

Beverages Sold Separately

A Little Healthy

Lemon Herbed Grilled Chicken Breasts

Basmati Rice

Grilled Asparagus Tossed in Balsamic Vinaigrette

Pesto Penne Pasta

With Fresh Mozzarella & Cherry Tomato

Mixed Green Garden Salad

Fresh Fruit Platter

*Specialty Cake ***

\$25.60 per Person

American Grilled

Hamburgers, Garden Burgers & Hot Dogs

With Lettuce, Tomato, Red Onion, Cheese, Pickles,

Diced Yellow Onion, Relish,

Ketchup, Mustard and Mayonnaise

Hot Dog and Hamburger Buns

Potato Salad

Mixed Green Garden Salad

Fresh Fruit Platter

Brownies

\$27.29 per Person

Asada Menu

Grilled Carne Asada

Diced Onions, Chopped Cilantro

Guacamole, Sour Cream, Pickled Jalapenos, Grated Cheese,

Pico de Gallo and Green Tomatillo Salsa

Small Flour Tortillas & White Corn Tortillas

White Rice with Corn

Black Beans

Mixed Green Garden Salad

Fresh Fruit Platter

Assorted Fruit Bars

\$26.19 per Person

Carnitas

Braised & Shredded Pork

Diced Yellow Onions, Cilantro,

Tomatillo, Salsa & Pico Diced Gallo

Cilantro Rice,

Black Beans Borracho Style

Small Flour Tortillas & White Corn Tortillas

Romaine Salad

BBQ Chicken & BBQ Pork Ribs

Country Potato Salad w/ Herbs & egg

Baked Beans

Cornbread w/ Honey Butter

Mixed Green Garden Salad

Fruit Platter

Walnut Fudge Brownies

\$28.99

With Cherry Tomatoes, Cucumber, Green Onions

With Sweet Italian Dressing

Mexican Summer Salad

With Jicama, Tomato, Cucumber, Lime & Tajin

*Specialty Cake ***

\$29.59 per Person

Chicken Marsala

Ratatouille
Cheese Tortellini with Marinara Sauce
Garden Salad with Garbanzo and Kidney Beans
Sourdough Rolls and Butter
Fresh Fruit Platter
*Specialty Cake ***
\$29.59 per Person

Chicken Mole
Steamed White Rice
Warm Black Beans
Small Flour Tortillas & White Corn Tortillas
Mixed Green Garden Salad with Sweet Italian Dressing
Fresh Fruit Platter
*Specialty Cake ***
\$26.290 per Person

Chicken Shawarma Platter
Marinated, Boneless, Chicken, Thinly Sliced
(Served at Room Temperature)
Salmon Filets with a Light Lemon Caper Sauce

Chicken Parmesan
Cheese Tortellini in a Marinara Sauce
Sautéed Julienne Vegetables
Caesar Salad
Sourdough Rolls and Butter
Fresh Fruit Platter
*Specialty Cake ***
\$29.59 per Person

Chicken Piccata
With White Wine and Capers
Citrus Rice Pilaf
Sautéed Vegetables
Hearts of Romaine Salad with English
Cucumbers and Plum Tomatoes
Assorted Dinner Rolls and Butter
Fresh Fruit Platter
Bread Pudding
\$28.65 per Person

Grilled Vegetable Platter
Hummus and Pita Bread
Tabouleh Salad
Yogurt Sauce
Tabini Sauce

Fresh Fruit Platter
1/2 Assorted Fruit Bars and 1/2 Baklava
\$26.99 0 per Person

Enchiladas

Cheese Enchiladas with Red Sauce
Chicken Enchiladas with Green Sauce
Spanish Rice & Black Beans
Guacamole, Sour Cream, and Salsa
Mexican Salad
With Queso, Pumpkin Seeds, Tortilla Chips & Cilantro Dressing
Fresh Fruit Platter
Assorted Fruit Bars
\$25.79 per Person

Far East

Thai Rice Noodles with Shredded Chicken, Cilantro,
Carrots, Mint with a Peanut Sauce
Five Spice Fried Chicken
Vegetarian Fried Spring Rolls
Spinach Salad with Mushrooms, Tomato, Hard Boiled Eggs & Sunflower
Seeds and Sweet Italian Dressing

Fresh Fruit Platter
Almond Cookies
\$23.89 per Person

Filet Mignon

With a Blackberry Port Reduction
Herb Steamed New Potatoes
Garlic Fried Green Beans
Mixed Greens with Mandarins, Fennel and Feta Cheese
Sourdough Rolls and Sweet Butter
Fresh Fruit Platter
*Speciality Dessert ***
\$45.99 per Person

Full Japanese Catering

Teriyaki Chicken and Teriyaki Beef
Steamed Rice
Vegetable and Shrimp Tempura
California Rolls
Mixed Green Salad

With Shredded Carrots, Shredded Cabbage & Wasabi Dressing

Fruit Platter

Almond Cookies

\$29.99 per Person

From the Islands Menu

Kalua Pork

Smoked Shredded Pork

Chicken Mochiko

Marinated in Teriyaki and Deep Fried

Chicken Skewers

Glazed With Teriyaki Sauce

Steamed Rice

Tropical Fruit Platter

Papaya, Mango, Pineapple, and Kiwi

Fresh Papaya Spring Rolls

With Cucumber, Mint, Cilantro

With a Sweet Chili Sauce

*Specialty Cake ***

\$36.79 per Person (Minimum 20 People)

Grilled Chicken Breast

With Mango Salsa

Lemon Scented White Rice

Warm Black Beans

Warm Tortillas

Cilantro and Tomato Spring Green Salad

With Sweet Italian Dressing

Fresh Fruit Platter

*Specialty Cake ***

\$26.19 per person

Grilled New York Steak

With Mushrooms in a Port Reduction

Rosemary Roasted Red Potatoes

Sautéed Asparagus

Marinated in Olive Oil and Balsamic Vinegar

Mixed Green Salad

With Caramelized Pecans, Cranberries and Blue Cheese

Sourdough Rolls and Butter

Fresh Fruit Platter

*Specialty Dessert ***

\$45.99 per person

Herb Encrusted Roasted Prime Rib

With Creamy Horseradish

Mashed Potatoes with Spinach and Gruyere Cheese

Sautéed Julienne Vegetables
Caesar Salad
Assorted Puglisi Dinner Rolls and Butter
Fresh Fruit Platter
Chocolate Torte Cake
\$30.80 per Person

Jamaican Jerk Flank Steak
With Dirty Rice
Black Beans with Andouille Sausage
Fried Plantains
Potato Bread with Butter
Fresh Fruit Platter
*Specialty Cake ***
\$30.89 per person

Mediterranean Chicken
Lemon Scented Rice
Sautéed Green Beans
Greek Salad
With Romaine Lettuce, Tomatoes, Cucumbers,
Kalmata Olives, Feta and Red Onions
Assorted Dinner Rolls
Fresh Fruit Platter
Assorted Fruit Bars
\$27.99 per Person

Middle East

Creamy Curry Chicken
Curried Rice
Spicy Broccoli
Samosas
Mixed Green Garden Salad
Fresh Fruit Platter
*Specialty Cake ***
\$26.29 per Person

Pesto Rack of Lamb
Steamed New Potatoes with Mint, Butter and Chives
Sautéed Julienne Vegetables
Garden Salad
With Cucumbers, Tomatoes, Red Onions and Mushrooms
With Sweet Italian Dressing
Olive Puglisi Bread
Fresh Fruit Platter
*Specialty Dessert ***
\$45.89 per Person

Roasted Turkey
Apple, Pecan and Sausage Stuffing
Creamed Sweet Potatoes
Garlic and Dill Glazed Carrots
Spinach Salad with Mustard Dressing
Fresh Fruit Platter
Potato Bread with Sweet Butter
Pumpkin Cheesecake OR Pumpkin Pie (Seasonal)

\$31.99 per Person

Shish Kebobs

(1 per Person)

Beef, Chicken & Vegetarian

With Chimichurri Sauce

Basmati Rice

Steamed Broccoli

Greek Salad

With Romaine Lettuce, Tomatoes, Cucumbers,

Kalmata Olives, Feta and Red Onions

Fresh Fruit Platter

Baklava

\$29.65 per Person

South of the Border

Beef Fajitas, Chicken Fajitas

& Vegetarian Fajitas

Small Flour Tortillas & White Corn Tortillas

Guacamole, Salsa and Sour Cream

Spanish Rice and Refried Beans

Mexican Salad

With Queso, Pumpkin Seeds, Tortilla Chips & Cilantro Dressing

Fresh Fruit Platter

Assorted Fruit Bars

\$26.99 per Person

Stuffed Chicken Breasts

With Spinach, Mushrooms and Ricotta Cheese

Served with an Artichoke Sauce

Rice Pilaf with Portobello Mushroom

Garlic Fried Green Beans

Garden Green Salad

With Sweet Italian Dressing

Three Seed Dinner Rolls and Butter

Fresh Fruit Platter

Assorted Fruit Bars

\$28.99 per Person

Taco Bar

With Ground Beef and Vegetables

Spanish Rice & Refried Beans

Hard Corn Shells & Small Flour Tortillas

Guacamole, Sour Cream, Pickled Jalapenos, Grated Cheese,

Shredded Lettuce, Diced Tomatoes

Mixed Green Garden Salad

Fresh Fruit Platter

Assorted Homemade Cookies

\$27.99 per Person

Taste of Spain

*Dry Rubbed Chicken Breast with Cumin
And Topped With Pineapple Salsa
Penne Pasta Salad
With Saffron Mayonnaise
Spinach Salad, Corn and Roasted Red Pepper
With Chipotle Dressing
Sweet Dough Rolls and Butter
Fresh Fruit Platter
Speciality Dessert **
\$26.39 per Person*

Tri Tip

*Marinated in Lime Tequila
With Peppercorn Sauce
Garlic Mashed Potatoes
Roasted Vegetable Medley
Garden Green Salad
With Tomato, Cucumber and Mushroom
Sourdough Rolls and Sweet Butter
Fresh Fruit Platter
Specialty Dessert **
\$35.99 per Person*

Seafood Entrees

Breaded Filet of Sole

*With a Light Caper Sauce
Lemon Zest Rice Pilaf
Green Beans with Garlic
Butter Leaf Salad
Sourdough Dinner Rolls
Fresh Fruit Platter
Assorted Fruit Bars
\$29.99 per Person*

Baked Salmon

*With Lemon Caper Sauce
Herbed Cous Cous
Sautéed Green Beans
Mixed Greens
With Cranberries, Candied Pecans, Blue Cheese
Artisan Dinner Rolls*

Fresh Fruit Platter
*Specialty Dessert ***
\$30.99 per Person

Baked Salmon

With Watercress Hollandaise Sauce

Lemon Rice

Sautéed Julienne Vegetables

Garden Green Salad

With Cucumbers, Tomatoes, Red Onions, Mushrooms

Dinner Rolls and Sweet Butter

Fresh Fruit Platter

*Specialty Dessert ***

\$30.99 per Person

Prawn Scampi

With White Wine, Lemon, and Capers

Served on Penne Pasta

Grilled Vegetable Platter

Hearts of Romaine Salad

Sourdough Dinner Rolls

*Specialty Dessert ***

\$31.99 per Person

Seafood Paella

With Clams, Scallops, Prawns, Chicken, Andouille Sausage, and Stuffed

Olives

Mixed Green Garden Salad

Artisan Dinner Rolls With Sweet Butter

Fresh Fruit Platter

*Specialty Dessert ***

\$33.99 per Person

From the Sea

Cold Poached Salmon Side

With Roasted Garlic and Fresh Dill Aioli

Rotelle Pasta

With Thinly Sliced Cucumbers, Radishes, Red Onion, and Shrimp

With a Cilantro Citrus Dressing

Yukon Potato Salad with Caviar

Haricot Vert with Pear Tomatoes, Pine Nuts
With Lemon Caper Dressing
Fresh Fruit Platter
Rolls and Butter
*Specialty Dessert ***
\$36.99 per Person (Minimum 20 People)

Pasta Entrees

Bowtie Pasta

Sliced Grilled Chicken Breasts, Cherry Tomatoes, Asparagus, Fresh Herbs
Penne Pasta Puttanesca
Mixed Greens
With Cranberries, Candied Pecans and Blue Cheese
Dinner Rolls and Butter
Fresh Fruit Platter
Assorted Fruit Bars
\$19.55 per Person

Speciality Dessert
\$29.69 per Person

Cheese Tortellini

With Flaked Poached Salmon
Cheese Tortellini with Roasted Red Peppers in a Creamy
Pesto Sauce
Grilled Vegetables
Tossed With Olive Oil and Balsamic Vinegar
Mixed Spring Green Garden Salad
Assorted Rolls and Butter
Fresh Fruit Platter

Little Italy

Antipasto Platter
Olives, Salami, Prosciutto, Mozzarella,
Artichokes Hearts, Roasted Red Pepper,
Sautéed Garlic Mushrooms
Pesto Cheese Tortellini (Hot)
Hearts of Romaine Caesar Salad with Garlic Croutons
Dinner Rolls

Fresh Fruit Platter
Plain and Chocolate Biscotti
\$26.99 per Person

Linguini Salchicci Calabresa
Sweet Italian Sausage, Tomato, Garlic and Roquefort
Penne Pasta Puttanesca
Olive, Tomato, Garlic and Capers
Spinach Salad with Eggs, Sunflower Seeds and Bacon
Italian Puglisi Bread
Fresh Fruit Platter
Biscotti
\$27.99 per Person

Lasagna Menu
Beef Lasagna
With Bolognese Sauce
OR
Thyme Scented Chicken Lasagna
With Portobello Mushroom and Béchamel Sauce

Vegetarian Lasagna
With Buffalo Mozzarella, Seasonal Vegetables

with Marinara Sauce
Hearts of Romaine Caesar Salad
Garlic and Herb French Bread
Fresh Fruit Platter
Zebra Brownies
\$26.99 per Person
(12 people per lasagna)

Spaghetti
With Meat Sauce
Creamy Fettuccini Alfredo
With Broccoli and Sun Dried Tomatoes
Caesar Salad
With Hearts of Romaine, Shaved Asiago and Garlic Croutons
Bread Sticks
Fresh Fruit Platter
Assorted Fruit Bars
\$20.99 per Person

Paper Products & Linens for Buffet are Included

*** China, Glassware & Silverware Available Upon Request. For Additional Fee***

Snack al La Carte

Beverages Sold Separately

All Paper Products included free of charge

Savory

Chips and Salsa

\$4.99 per Person

Fresh Vegetables Crudités

\$6.99 per Person

Grilled Vegetables Platter

With Hummus

\$7.99 per Person

Hummus and Pita

\$5.99 per Person

Individual Bags of Chips

\$2.99 per Person

Individual Bags of Pretzels

\$2.99 per Person

Sweet

Fresh Fruit Skewers

\$7.10 per Person

Granola Bars

\$3.99 per Person

Homemade Cookies

\$2.85 per Person

Homemade Brownies

\$2.85 per Person

Assorted Fruit Bars

\$3.99 per Person

Whole Fruit

\$2.00 per Person

Beverages

Regular/Decaf Coffee Service

\$4.75 per Person

Hot Tea Service

\$3.99 per Person

Regular/Decaf Coffee & Tea Service

\$7.00 per Person

Assorted Soda (Coke, Diet Coke or Sprite)

\$2.65 per Person

Bottled Water

\$2.50 per Person

La Croix Sparkling Water

\$2.65 per Person

Pellegrino Sparkling Water

\$4.99 per Person

Sparkling Juices

\$3.65 per Person

Dispenser of Iced Water (Serves 25 People)

\$25.99

Dispenser of Iced Lemonade OR Ice Tea (Serves 25 People)

\$33.50

Dispenser of Spa Water (Serves 25 People)

\$36.00

Hors d' Oeuvres

(2 Pieces per Order)

****Beverages Sold Separately****

Vegetarian

Assorted French and Italian Cheeses

Brie, Cheddar, Jack, Roquefort & Jarlsberg

With Chilled Grapes and Sliced Baguettes

\$10.99 per order

Baked Brie Bites

Wrapped in Puff Pastry with Pumpkin Butter & Honey

\$4.55 per order

Blini's

With Crème Fraîche Topped With Caviar

\$5.99 per order

Cherry Tomato &

Fresh Mozzarella Skewers

Painted With Pesto

\$5.99 per order

Creamed Artichoke Dip

Sun Dried Tomatoes and Feta
Served With a Garlic Bruschetta
\$5.99 per order

Danish Blue Cheese & Pear Tartlets

With Caramelized Onions
\$5.99 per order

Endive Spears

With Homemade Hummus & Grilled Vegetables
\$5.99 per order

Fontina Stuffed Risotto Balls

With Marinara Sauce Served on the Side
\$5.35 per order

French Brie Bites

With Caramelized Onions and Portobello Mushrooms
Wrapped in a Puff Pastry
\$4.55 per order

Fresh Spring Rolls

With Cucumber, Mango, Mint & Cilantro
Wrapped in Rice Paper

Served With Spicy Peanut Sauce

\$4.55 per order

Grilled Vegetable Platter

With Seasonal Vegetables & Homemade Hummus
\$5.99 per order

Gourmet Cheese Platter

Congirl Creamery, Humboldt Fog, Aged Gouda
Drunken Goat with Apricots, Cranberries, Fig Jam, Honey,
Candied Pecans, Sliced Baguettes & Break Sticks
\$19.00 per order

Japanese Eggplant Crisps

With Buffalo Mozzarella
And Sundried Tomatoes
\$5.99 per order

Mac N Cheese Balls

With Marinara Sauce
\$6.25 per order

Pakorras

With Chutney Sauce
\$6.99 per order

Polenta Squares

With Sundried Tomato Tapenade

\$6.99 per order

Samosas

\$7.35 per order

Spanikopita

\$6.75 per order

Goat Cheese and Brie Tartlet

With Caramelized Onions

\$6.75 per order

Tomato Bruschetta

With Diced Tomatoes, Basil and Balsamic Vinaigrette

Served on a Garlic Crustade

\$5.99 per order

Vegetable Crudite

With Carrots, Broccoli, Cherry Tomatoes, Celery,

Ranch Dressing & Hummus

\$5.99 per order

Vegetarian Stuffed Mushroom

With Creamed Artichoke, Feta & Sundried Tomatoes

\$5.99 per order

Walnut Toasts

With Fig Jam & Manchego Cheese

\$4.99 per order

Wild Mushroom Crostini

With Fresh Herbs & Truffle Oil

\$5.99 per order

Seafood

Assorted Dim Sum

Chicken Pot Stickers, Shrimp Tsumai,

BBQ Pork Buns, Shrimp Hargow

Served Hot in Steam Baskets with Dipping Sauces

\$9.00 per order

Assorted Japanese Rolls

California & Spicy Tuna with Wasabi and Ginger

\$8.75 per order

Crab Cakes

With Roasted Red Pepper Aioli

\$7.00 per order

Fresh Crab Salad

Served on an English Cucumber Disc

\$7.60 per order

Mexican Tuna Ceviche Tostada

With Ahi Tuna, Avocado & Lime
Served on a Fried Corn Tortilla
\$8.99 per order

Pan Seared Sea Scallops
Wrapped with Prosciutto
Served with Meyer Lemon Aioli
\$9.99 per order

Roasted Garlic-Chile Prawns
Served With Chipotle Aioli
\$8.70 per order

Sesame Crusted Seared Tuna
Served on a Fried Wonton Chip
With a Wasabi Aioli
\$8.99 per order

Skewered Seared Sea Scallops
In a Saffron Cream Sauce
\$12.99 per order

Stuffed Tiger Prawns
Filled With Spinach, Roasted Garlic Wrapped in Pancetta
\$10.99 per order

Tuna Tartar
With a Sesame Sauce

Served on a Won Ton Chip
\$7.99 per order

Poultry

Achiote Rubbed Chicken Breasts
Served With a Mango Salsa
On a Garlic Crustade
\$7.00 per order

Buffalo Wings
With Ranch
\$6.75 per order

Deconstructed Buffalo Chicken Tartlet
With Diced Cucumber & Blue Cheese
\$6.55 per order

Chicken & Cheese Quesadillas
Served With Salsa & Sour Cream
\$6.99 per order

Chicken Satay
In a Thai Peanut Sauce
\$8.10 per order

Chicken Skewers

With Teriyaki Sauce

\$8.10 per order

Fried Chicken & Waffle Skewers

With Maple Syrup

\$8.65 per order

Meat

Antipasto Platter

*Salami, Prosciutto, Mozzarella, Olives,
Artichokes, Roasted Red Pepper, Sautéed Garlic Mushrooms*

\$13.99 per order

Arum Sandwiches

Assorted Lavosh Sandwiches Including:

Turkey with Cranberry & Cream Cheese, Smoked Ham

Smoked Salmon & Roasted Red Peppers with Goat Cheese

\$5.99 per order

Andouille Sausage

Served on a Bed of Pureed White Beans

With a Garlic Crustade

\$5.99 per order

Baked Dates

Filled With Roquefort and Wrapped in Prosciutto

\$5.99 per order

Charcuterie Board

With Prosciutto, Salami, Mortadella & Coppa

Cornichons & Mustard

\$12.99 per order

Empanadas

\$4.90 per order

Filet Mignon Skewers

With Chimichurri Sauce

\$8.99 per Order

Ground Lamb

Wrapped in Phyllo Dough

With Mint, Shallots and Pine Nuts

\$8.99 per order

Meatballs

With Marsala Sauce on the Side

\$6.65 per Order

Marinated Filet Mignon

Served Thinly Sliced on Garlic Toast with Caramelized Onions Topped

With a Creamed Horseradish

\$9.99 per order

Mini Beef Wellington

Puff Pastry Filled With Beef Filet, Pate,

Sautéed Mushrooms & Onions

\$9.99 per order

Mini Quiche

Spinach, Herb, and Lorraine

\$4.99 per order

Sliders

*Hamburger, Hot Dog, Chicken **OR** Veggie*

With Assorted Fixings

\$6.99 per order

Stuffed Mushrooms

With Pesto, Cream Cheese and Sweet Italian Sausage

\$4.99 per order

Paper Products & Linens for Buffet are Included

*** China, Glassware & Silverware Available Upon Request. For Additional Fee***

Taste of San Francisco

Beverages Sold Separately

All Paper Products included free of charge

AT&T Park

**Buffalo Chicken Cups*

with Diced Cucumber & Blue Cheese Dressing

**Cheeseburger Sliders*

**Hotdog Sliders*

**Garlic Tator Tots*

China Town

**Traditional Bamboo Steamer Baskets*

with an Assortment of Dim Sum

Chicken Pot Stickers, Shrimp Tsumai,

BBQ Pork Buns, Shrimp Hargow

Served Hot in Steam Baskets with Dipping Sauces

**Sushi Display*

California Rolls, Tuna Rolls and Tamago Rolls S

served with Wasabi, Pickled Ginger and Sesame-Soy

**Vietnamese Style Fresh Spring Roll*

with Mango, Cucumber, Mint & Cilantro

with a Spicy Peanut Sauce & a Sweet Chili Sauce

**Tuna Tartar*

Served on a Fried Wonton Chip

Fisherman's Wharf

**Lobster Salad*

Served in a Pate A Choux

**Dungeness Crab Cakes*

with a Roasted Red Pepper Aioli

**Shrimp Louie*

Little Italy

**Antipasto Platter*

Salami, Prosciutto, Mozzarella, Olives,

Artichokes, Roasted Red Pepper, Sautéed Garlic Mushrooms

**Tomato Bruschetta*

**Creamed Artichoke Stuffed Mushrooms*

with Feta & Sundried Tomatoes

**Mac N Cheese Balls*

**Meatballs*

with a Marsala Sauce

Dessert Station

Assorted Petit Fours

@ \$55.00 per Person Minimum of 100 People

(Service Staff Required)

International Hors d' Oeuvres Catering

****Beverages Sold Separately****

****All Paper Products included free of charge****

Asian Station

Traditional Bamboo Steamer Baskets

with an Assortment of Dim Sum

Chicken Pot stickers, BBQ Pork Buns, Har Gow, Shumai

Sushi Display

California Rolls, Tuna Rolls and Vegetarian Rolls

Served with Wasabi, Pickled Ginger and Sesame-Soy

Chinese Chicken Salad

American Carving Station

Marinated & Barbequed Tri-tip

With Creamed Horseradish

Roasted Turkey Breasts

With Potato Bread, Cranberry Sauce, & Caramelized Onions

Italian Station

Cheese Tortellini

With Pesto Alfredo Sauce, & Marinara Sauce

Caesar Salad

Creamed Artichoke With

Sun Dried Tomato, Feta, & Chive Brochette

Stuffed Mushroom

With Pesto, Mascarpone, & Sweet Italian Sausage

Fruit with Italian Soft & Hard Cheeses

Served With Baguette Slices

Mexican Station

Soft Corn Tacos with Carne Asada & Pollo Asada

Chicken & Cheese Quesadillas

Pico de Gallo, Salsa, Guacamole, Sour Cream,

Chopped Onion & Cilantro

Santa Fe Salad

\$55.00 per Person Minimum of 100 People

(Service Staff Required)

Holiday Menus

St. Patrick's Day

Corned Beef & Cabbage
Steamed Potatoes & Carrots
Cheese Tortellini
With Creamy Pesto Sauce
Sautéed Green Beans
Mixed Green Garden Salad
Artisan Dinner Rolls
Fresh Fruit Platter
St. Patrick's Day Cookies
\$31.90 per Person

Mardi Gras Menu

(Taste of New Orleans)
Jamaican Jerk Flank Steak
Jambalaya
Black Beans & Dirty Rice
Mixed Green Garden Salad
Assorted Dinner Rolls
Fresh Fruit Salad
New Orleans Style Bread Pudding
\$39.99 per Person

Crawfish Available

With minimum of 60 People

\$11.99 more per Person

Halloween

Blackened Jerk Flank Steak
(Festering Meat)
Italian Sausage with Tomato Sauce
(Intestines in Gut Gravy)
Black Beans and Rice
(Maggots In Beans)
Black Linguini with Creamy Pesto Sauce
(Swamp Weed)
Deviled Eggs with Olives as Eyes
(Trolls Eyes)
Mixed Greens
With Pistachios, Cranberries, Oranges
Finger Bread Sticks
(Goblin Fingers)
Fresh Fruit Platter
Halloween Cookies
\$31.90 per Person

Candied Apples & Caramel Apples Available

\$4.99 more per Person

Thanksgiving

Fresh Roasted Turkey

Cornbread Stuffing With Cranberries and Apples

Cranberry Sauce

Mashed Potatoes

Sweet Potatoes with Marshmallows

Spring Green Salad

With Cranberries, Blue Cheese and Candied Pecans

Dinner Rolls and Sweet Cream Butter

Seasonal Dessert

\$41.00 per Person

Christmas

Herb Encrusted Prime Rib

Roasted Turkey

Mashed Potatoes

Roasted Root Vegetables

Spring Green Salad

With Cranberries, Candied Pecans and Blue Cheese

Dinner Rolls and Sweet Cream Butter

Seasonal Dessert

\$43.00 per Person

Paper Products & Linens for Buffet are Included
*** China, Glassware & Silverware Available Upon Request. For Additional Fee***

Children's Menu

Entrée

Grilled Cheese

Penne Pasta w/ Marinara Sauce

Beef or Cheese Ravioli w/ Marinara Sauce

Chicken Tenders

Lemon & Herb Chicken

Sliders

Sides

Mashed Potatoes

Vegetables

Assorted Fruit Cup

Apple Sauce

Yogurt

Dessert

Homemade Brownie

Homemade Cookie

*(Option of Chocolate Chip, Oatmeal Raisin,
Peanut butter)*

Beverages

Water

Sparkling Water

Apple Juice

(Option of Coke, Diet Coke, Sprite)

\$15.00 per Child

Soda

*****Paper Products & Linens for Buffet are Included*****

***** China, Glassware & Silverware Available Upon Request. For Additional Fee*****