



## EVENT CATERING MENUS

We would be happy to assist in the planning of your next event!

### Appetizer Packages:

Tray Passed or Stationed

Light Appetizer Package: \$24/ per person 4 selections

Basic Appetizer Package: \$30/ per person 5 selections

Medium Appetizer Package: \$36/ per person 6 selections

Heavy Appetizer Package: \$42/ per person 7 selections

Premium Appetizer Package: \$48+/ per person 8 selections

Add Tray Passed Hor' Devours to dinner package (1 hour service) \$10/ for two appetizers, \$15 for three

### SEAFOOD

Coconut Crunchy Shrimp - molasses cider

Crab Cakes - red pepper aioli sauce

Dungeness Crab Crostini - parmesan, garlic crouton

Blackened Shrimp- cilantro glaze & tropical salsa

Diver Scallops - wrapped in apple-smoked bacon

Beer Battered Calamari- BBC Pale Ale batter

Blackened Tuna Sashimi - wonton crisp, wasabi cream

### BEEF & PORK

Beef Satay - teriyaki sauce

Mushrooms stuffed - bacon & parmesan

Thai Pork Spring Rolls - curry, ginger, & cilantro, ponzu

Pigs in a blanket - baked with puff pastry  
Beef Sliders - caramelized onions, cheddar  
Mini Taquitos - Mini beef taquitos  
Pulled Pork Sliders - jalapeno jack cheese

### **CHICKEN**

Chicken Yakitori Skewers - Asian dipped, sesame seed  
Chicken Wings - ranch sauce  
Chicken Pot stickers - Asian cabbage, sweet chili  
Chicken Tenders - house ranch dip  
Mini Chicken Quesadillas - grilled chicken, mixed cheeses

### **VEGETARIAN**

Spanakopita - phyllo triangles, spinach & feta  
Bruschetta- tomato, basil, & parmesan cheese drizzled with balsamic vinegar  
Vegetarian Egg Rolls - sweet chili  
Artichoke Spinach Dip - served warm with house chips Pesto Baked Brie - crostini chips  
Deep Fried Ravioli - house marinara  
Mini Pesto Grilled Cheese Sandwiches  
Sweet Potato Fries or Herb Seasoned French Fries Mini Cheese Quesadillas- mixed cheeses, flour tortilla  
Chips & Salsa (+\$30.00/serving for spicy house guac)  
Cucumber Boats - roasted red peppers, sundried tomato cream

### **Dinner Service:**

Stationed Dinner Service- guests to visit centrally located buffet with personalized dinner selections  
Plated Dinner Service- predetermined selection of culinary delights served to your guests at their assigned seats- plated dinner options are needed 7 days prior to event date (+\$10/ per guest)

**\$40/ one entree**

**\$50/ two entrees**

**\$62/ three entrees**

All buffets are accompanied by house bread and butter + N/A soft drinks

## **Salads/ First Course**

### **Selection of two**

Baby Mixed Green Salad- Fresh field greens, onions, garlic croutons, cucumbers, house made balsamic

Cesar Salad- heart of romaine, garlic croutons, parmesan

Original Waldorf Salad- mixed green, granny smith apples, candied walnuts, blue cheese

Roasted Vegetable Chopped Salad- chopped and roasted seasonal vegetables served cold with balsamic vinaigrette

Chicken Tortilla Soup

Lobster Bisque

Clam Chowder

### **Entrée Selections**

Rosemary Chicken rosemary garlic sauce

Cilantro Chicken with cilantro sauce and corn salsa

Chicken Piccata white wine butter sauce, caper & lemon

Chicken Enchiladas with roasted chili verde sauce

Marinated Tri-Tip with caramelized onion & sweet peppers

Chimichurri Steak grilled skirt steak, w/ garlic, parsley, cilantro & olive oil

Shrimp Enchiladas with roasted chili verde sauce

Honey Pepper Salmon with sweet corn puree

Miso Salmon with sweet miso sauce

Seasonal Fish with select preparation

Vegetarian Rigatoni Pasta

Baked Brussel Sprouts

\*Custom vegetarian and vegan entrees

### **Accompaniments**

#### ***Selection of two***

Wild & Jasmine Rice

Sauteed Herb Garlic Seasonal Vegetables

Garlic Mashed Potatoes

Haricot Verts with Toasted Almonds  
Rosemary & Olive Oil Roasted Potatoes  
Asparagus with Shallots & Balsamic Vinaigrette  
Crispy Brussels Sprouts with smoke bacon

**Al La Carte Dessert Options:**

Cookie and Brownie Platter Assortment- \$5/ per person  
BBC Dessert Trio- cookies, brownies, cheesecake squares- \$8/ per person  
chocolate covered strawberries- \$8/ per person  
Churro Bar- handmade churro served with chocolate sauce and whip cream- \$10/ per person  
Ice Cream Sandwich Bar - variety of house-made cookies served with French Vanilla Ice Cream, sprinkles,  
Oreo crumbles & chocolate- \$10/ per person  
Ice Cream added to any dessert (+\$3/ per person)  
Outside cake cutting fee is \$4/ per person

**Stations:**

Set up buffet style for self service

**Grazing Station:**

\$15/ per person

Vegetable Crudit  - house ranch dip and hummus  
Assortment of Fresh Fruit, Meats & Cheeses- cracker variety

**Taco Bar:**

\$28/ per person

Chicken. Beef, Sauteed Onions and Peppers, Corn Tortillas, Rice, Beans

Accompaniments: Two Salsa, Tortilla Chips

Add On: Sour Cream \$1/ per person, Cheese \$1/ per person, Guacamole \$2/ per person

Salad Bar Station:

\$6/ per person

House Salad: Spring Mix Lettuce, Carrots, Garlic Croutons, Tomato, Cucumber, Cheese, Ranch Dressing, Balsamic Vinaigrette Dressing

\$8/ per person

Premium Salad: Baby Spinach and Arugula, Candied Walnuts, Garlic Croutons, Carrots, Cucumber, Tomato, Blue Cheese Crumbles, Strawberries, Ranch Dressing, Balsamic Vinaigrette Dressing

Add on: Chicken +2/ per person

Pasta Buffet Bar:

\$40/ per person

Choice of three selections

Vegetarian Rigatoni Pasta

roasted eggplant, squash, zucchini, tossed in garlic and basil with roasted tomato sauce

Chicken Alfredo Pasta

Fettuccine alfredo with grilled chicken

Bacon Macaroni & Cheese

blend of cheddar, blue, and cream cheeses infused with bacon, topped with breadcrumbs

Spaghetti Bolognese

house marinara with meat

Accompaniments: Parmesan Cheese, Fresh Baked Bread, Butter

Add On: House Salad + \$3/ per person, Garlic Bread + \$2/ per person

**Our Events Include:**

3 Hour Time Frame of your selected event space with additional hours available. Venue rental fee and minimum depends on date and time. Linens are a separate charge and required for some events. Additional rental hours available

22% service fee and 9.5% sales tax added to final bill

**\*\*NO OUTSIDE CATERING**