

Catering Menu Options

Citrus Dijon Chicken

Wild Rice with Roasted Carrots & Chard
Seasonal Green Salad
Artisan Bread Basket
Fresh Baked
Cookies Beverages

Thai Drunken Noodles

with Chicken or Beef
Steamed Broccoli and Carrots
Asian Green Salad
Fresh Baked Cookies
Beverages

Light Italian

Chilled Sliced Grilled Chicken Breasts
over a Classic Caesar Salad
Three Cheese Tortellini in a Creamy Tomato
Sauce
or Spinach Artichoke Raviolis
Bread Basket, Beverages & Cookies

Fajita Bar

Grilled Chicken Fajitas with Tortillas &
Toppings
Mexican Green Salad
Cumin Black Beans
Spanish Rice
Beverages & Cookies

Thai BBQ

Thai Grilled Chicken
Rice Vermicelli Salad
Tender Greens & Citrus Dressing
Bread Basket, Beverages & Cookies

Greek Buffet

Lemon Rosemary Chicken
Couscous Greek Green Salad
Pitas & Hummus
Beverages & Cookies

Pasta Bar

Choice of 2 Entrees
Fettuccini with Smoked Chicken
Three Cheese Tortellini in Creamy Tomato Dill
Penne Pasta Marinara
Pesto Penne Pasta
with Caesar Salad or Green Salad Bread
Basket, Beverages & Cookies

Grilled Tandoori Chicken

Indian Fried Rice (Matar Pulou)
Markets Greens with Cranberries,
Pralines & Pomegranate Vinaigrette
Artisan Bread Basket
Fresh Baked Cookies Beverages

Honey Soy Glazed Chicken Bowl

with Jasmine Rice and Steamed Vegetables
Asian Green Salad
Fresh Baked Cookies
Beverages

The Deli Buffet

A Selection of Cold Cuts & Sliced Cheeses
Sandwich Vegetable Tray & Condiments
Assorted Breads and Deli Rolls
Choice of 2 Salads
Beverages & Cookies

Sandwich Buffet

A selection of our fresh daily Sandwiches
Choice of 2 Salads or 1 Salad and Soup Du
Jour
Beverages & Cookies

Fresh Salad Selection

Chilled Sliced Grilled Chicken Breasts
Choice of 3 Salads
Spinach Salad with Bacon & Mandarin
Oranges
Tuscan Green with Tomatoes, Olives,
Parmesan, Balsamic
Parmesan & Artichokes Pasta
Roasted Cherry Tomato Bruschetta Pasta
Apple Wild Rice with Cranberries
Seasonal Fruit Salad
with Bread Basket, Beverages & Cookies

Italian Chicken

Sautéed Chicken Breasts
choice of Piccata, Marsala or Bruschetta
Caesar Salad
Rice Pilaf
Bread Basket, Beverages & Cookies

FULL Vegetarian/Vegan Buffet:

(additional cost per person)

Vegan Menu

Stuffed Squash Blossom Fritters
and Wild Mushroom Ragu
Farmer's Market Crudités
Vegan Spring Rolls
Wild Arugula Salad
Artisan Bread Basket
Country Style Marinated Olives
Stuffed Squash Blossom Fritters
Green Pea Risotto
Wild Mushroom Ragu
Summer Vegetable Ragu

Mexican Vegetarian Buffet

(Can be Vegan)

Lime Orange Jicama Salad
or
Southwest Corn Salsa Salad
Corn & Green Chili Tamales
Black Bean Cakes
with Mango Avocado Salsa
Spiced Mexican Rice
Warm Corn and Flour Tortilla
Fiesta Vegetable Platters with Sliced
Tomatoes,
Shredded Lettuce, Fresh Salsa, Red Onions
Sour Cream & Grated Cheese

Deluxe Menu Options

(additional cost per person)

Mediterranean Dinner Buffet

Greek Green Salad

with Crisp Romaine, Feta, Tomatoes,
Cucumber,
Olives and more in an Oregano-Red
Wine Vinaigrette

Pearl Couscous Pilaf

with Roasted Butternut Squash

Summer Squash Gratin

Sautéed Lemon Chicken

with Artichoke Hearts

Carved Tri Tip of Beef

with Horseradish

Artisan Bread Basket

Coffee Service

California Dinner Buffet

Local Market Greens Waldorf

Local Organic Greens with Fuji Apple, Candied
Pecans, and Bleu Cheese

Tomato Caprese

Red and Yellow Tomato Platter with
Fresh Mozzarella, Balsamic and Olive Oil

Farm Stand Vegetable Sauté

The Chef's selection of a variety of fresh
seasonal produce such as zucchini, yellow
squash, red onions, red peppers and more

White Cheddar Potato Grain

Rosemary and Thyme Sautéed Chicken

Carved Sage Rubbed Pork Loin with Roasted Apple Relish

Artisan Bread Basket

Coffee Service