



Specialty Menu

SPECIALTY CATERING MENU

Our experienced consultants and trained culinary team will assist you in planning and executing your special event. From intimate to grand, lavish to informal, we can create the perfect catered menu, décor and ambiance for your event. If you do not find what you are looking for, we will customize a menu for you. We will assist you every step of the way!

SPECIALTY CATERING PACKAGE INCLUDES:

Two "Tray Passed" Hors d'oeuvres • China Service • Flatware (dinner fork, knife & spoon)
Salt & Pepper Shakers • Buffet Equipment • Buffet Linens • Clean Up Service

Pricing available upon request.

ENTRÉES

Package includes 2 selections.

- Fire Roasted Tri Tip – with Original BBQ Sauce or Cabernet Demi Glace
- Hickory Roasted Brisket – with Original BBQ Sauce
- Baby Back Ribs – hickory smoked and served with BBQ Sauce
- Beef Short Ribs – braised and served with Pan Juices
- Beef Tenderloin – oven roasted and served with Bearnaise Sauce
- Bacon Wrapped Filet Mignon – served with Cabernet Demi Glace
- Apricot-Chipotle Chicken Breast – with Chipotle Cream Sauce
- Stuffed Chicken Breast – Sundried Tomato and Feta Cheese
- Grilled Chicken Picatta – with Lemon, Butter and Capers in a White Wine Sauce
- Pepper Crusted Sirloin – topped with a Green Peppercorn Sauce
- Rosemary Pork Loin – slow roasted and topped with a Roasted Pepper Relish
- Hickory Roasted Pork Loin – served with Original BBQ Sauce
- Smoked Salmon – with a Lemon Butter Sauce
- Blackened Halibut – with a Pineapple-Mango Relish or Creole Mueniere Sauce
- Grilled Mahi-Mahi – topped with Grilled Corn and Avocado Salsa
- Spiced Rubbed Chicken Breast – with a Lemon and Roasted Shallot Sauce
- BBQ Chicken Breast – mesquite grilled, glazed with Cheddar Jack Cheese and Crumbled Bacon Bits
- Rosemary Rubbed Sirloin – slowly roasted and served with a Roasted Garlic Demi-Glace
- Smoked Pork Loin – hickory roasted with a Special BBQ Sauce
- Grilled Chipotle Chicken – Breast of Chicken topped with a Barbacoa Chipotle Sauce
- Chicken Marsala – Onions and Mushrooms sautéed with Marsala Wine and Thyme
- Stuffed Chicken Breast – Sun-dried Tomato and Feta Cheese Creamy Sauce
- Chicken Parmigiana – breaded Breast, baked and layered with Marinara and Mozzarella
- Cajun Chicken Breast – pan blackened, topped with Creole Mueniere Sauce



Specialty Menu

SPECIALTY CATERING MENU (CONT'D)

HORS D'OEUVRES

Package includes two selections.

COLD:

- Ahi "Poki" in Won-Ton Cups
- Smoked Salmon on crisp Flatbread
- Fresh Fruit Kabobs with Orange Zest Yogurt
- Buffalo Mozzarella and Beefsteak Tomato with Basil and Balsamic Reduction
- Stuffed New Potatoes with Bacon, Chives and Crème Fraiche
- Classic Bruschetta
- Grilled Vegetable Kabobs
- Tenderloin Brioche with Tarragon Aioli
- Antipasta Skewers with Balsamic Reduction

HOT:

- Mini Beef Wellingtons with Béarnaise Sauce
- Beef Skewers with a Teriyaki-Pineapple Glaze
- Chicken Skewers with a Pineapple-Teriyaki Glaze
- Southwest Spring Rolls with Black Bean Puree and Cilantro Pesto
- Maryland Crab Cakes with Roasted Pepper Aioli
- Smoked Salmon Cakes with Chipotle Aioli
- Beef or Chicken Empanadas with Avocado Crema
- Three Cheese Stuffed Mushrooms
- Pulled Pork Sliders on Cheesy Ranch Rolls
- Lollipop Sausage Skewers with Dipping Sauce (Andouille, Tri-Pepper or Italian)
- Brisket Quesadillas with Chipotle Sour Cream and Cilantro Pesto
- Lollipop Chicken Drummies with Cajun, Buffalo or Original Sauce

SALADS

Package includes one selection.

- Spinach Salad – with slivered Red Onions, Bacon, Eggs and Tomatoes with a Pomegranate Vinaigrette
- Crisp Romaine – Tomatoes, Gorgonzola, toasted Pine Nuts with a Sun-dried Tomato Vinaigrette
- Mixed Baby Greens – sliced Pears, caramelized Walnuts, Tomatoes and a Champagne Vinaigrette
- Caesar Salad – with Parmesan Croutons and a Creamy Garlic Parmesan Dressing
- Spanish Caesar – with roasted Pepitas, Cotija Cheese, Tortilla Strips and a Creamy Cilantro Dressing
- Field Baby Greens – shaved Carrots, Jicama and Tomatoes with an Orange Tequila Vinaigrette
- Southwestern Spinach Salad – grilled Corn, fire roasted Peppers with a Citrus Cilantro Vinaigrette

SIDE DISHES

Package includes two selections.

- Roasted Garlic Mashed Potatoes
- Mashed Potatoes
- Scalloped Potatoes
- Herbed Basmati Rice
- Bleu Cheese Whipped Potatoes
- Rosemary Roasted Red Potatoes
- Maple Glazed Baby Carrots
- Sautéed Medley of Fresh Seasonal Vegetables
- Grilled Asparagus
- Penne Marinara
- Black Beans with Cotija Cheese and Cilantro



BREADS

Package includes one selection.

- Freshly Baked Ranch Rolls (white or wheat)
- Oat Crusted Wheat Rolls
- Freshly Baked Rosemary and Parmesan Rolls
- Garlic Bread Sticks
- Roasted Tomato Focaccia
- Sourdough Rolls
- Chips & Salsa