

Continental Breakfast – Minimum of 10 People

Includes Coffee, Decaffeinated Coffee and Selection of Hot Tea

Continental – Orange Juice, Cranberry Juice and Apple Juice, Assorted Breakfast Pastries and Muffins, Seasonal Sliced Melons, Pineapple, Clusters of Grapes and Berries

\$25.00 per person

Crowne Continental - Orange Juice, Cranberry Juice and Apple Juice, Assorted Breakfast Pastries and Muffins, Seasonal Sliced Melons, Pineapple, Clusters of Grapes and Berries
Bagels and Cream Cheese, Assorted Yogurts, Assorted Cereals and Milk

\$27.00 per person

Breakfast Buffet – Minimum of 25 People

Includes Coffee, Decaffeinated Coffee and Selection of Hot Tea

All American Breakfast Buffet - Orange Juice, Cranberry Juice and Apple Juice, Assorted Breakfast Pastries and Muffins, Seasonal Sliced Melons, Pineapple, Clusters of Grapes and Berries
Bagels and Cream Cheese, Assorted Yogurts, Assorted Cereals and Milk

Scrambled Eggs, Applewood Smoked Bacon, Sausage, and Breakfast Potatoes

\$35.00 per person

Crowne Executive Breakfast Buffet - Orange Juice, Cranberry Juice and Apple Juice, Assorted Breakfast Pastries and Muffins, Seasonal Sliced Melons, Pineapple, Clusters of Grapes and Berries
Bagels and Cream Cheese, Assorted Yogurts, Assorted Cereals and Milk

Scrambled Eggs, Applewood Smoked Bacon, Sausage, and Breakfast Potatoes

Pancakes or French Toast

\$39.00 per person

Great Morning Additions

Granola and Energy Bars	\$4.00 each
Assorted Yogurts	\$4.00 each
Assorted Individual Cereals	\$4.00 each
Yogurt Parfait w/granola & fruit	\$6.00 each
Whole Fresh Fruit	\$4.00 each
Breakfast Croissant Sandwiches	\$8.00 each
Scrambled eggs, ham and cheddar cheese	
Breakfast Burrito	\$8.00 each
Scrambled eggs, ham and potatoes	
Assorted Naked Fruit Juices	\$6.00 each

Additions – Per Person

Sliced Melons, Pineapple and Clusters of Grapes, Berries	\$8.00 per person
Oatmeal w/Brown Sugar	\$6.00 per person
French Toast or Pancakes w/Syrup	\$6.00 per person

Additions – By the Dozen

Assorted Breakfast Pastries	\$42.00 per dozen
Muffins, Danish and Croissants	
Assorted Bagels and Cream Cheese	\$48.00 per dozen

Add on Station - Available as additions to Continental and Buffet Breakfasts

Omelet Station	\$17.00 per person
Chef Fee	\$100.00

Beverages

Freshly Brewed Coffee and Decaffeinated Coffee	\$85.00 per gallon
Hot Water for Tea, Assorted Tea Bags, Lemons & Honey	\$60.00 per gallon
Lemonade, or Iced Tea	\$50.00 per gallon
Assorted Sodas	\$4.00 each
Coke, Diet Coke, Sprite, Dr. Pepper & La Croix	
Bottled Water	\$4.00 each
Assorted Fruit Smoothies	\$6.00 each
Red Bull Energy Drinks	\$5.00 each

Plated Breakfast

Includes Breakfast Pastries, Coffee, Decaffeinated Coffee and Teas

All American Breakfast – Two Scrambled Eggs, Applewood Smoked Bacon, Chicken Sausage and Breakfast Potatoes

\$28.00 per person

Crowne Omelet – Two Egg Omelet, Sharp Cheddar Cheese, Tomato, Avocado and Applewood Smoked Bacon, Served with Breakfast Potatoes

\$28.00 per person

Eggs Benedict – Two Poached Eggs on Top of Toasted English Muffin, Black Forest Ham and Topped with Hollandaise Sauce, Served with Breakfast Potatoes

\$30.00 per person

Breakfast Burrito – Scrambled Eggs, Ham, Bacon, Avocado and Cheddar Cheese in a Flour Tortilla Served with Breakfast Potatoes

\$28.00 per person

Tavern French Toast – Bananas, Shredded Coconut, Walnuts and Syrup

\$27.00 per person

Buttermilk Pancakes – Fresh Berries, Syrup, Served with Bacon

\$27.00 per person

Light Plated Lunches

Includes Rolls and Butter, Iced Tea, Lemonade
Chef's Selection of Dessert

Chicken Caesar Salad – Hearts of Romaine, Croutons, Fresh Shaved Parmesan Cheese, Grilled Chicken Breast, Served with Caesar Dressing

\$28.00 per person

Chicken Asian Salad – Napa Cabbage, Romaine Lettuce, Julienne Carrots, Mandarin Orange, Slivered Almonds and Crispy Wontons, Grilled Chicken Breast, Served with Asian Vinaigrette Dressing

\$28.00 per person

Chicken Cobb Salad – Romaine Lettuce, Tomato, Avocado, Applewood Bacon, Bleu Cheese Crumbles, Chopped Hard Boiled Egg, Grilled Chicken Breast, Served with Ranch Dressing

\$28.00 per person

Spinach Chicken Salad – Baby Spinach, Feta Cheese, Candied Walnuts, Sliced Strawberries, Red Onion, Grilled Chicken, Served with Raspberry Vinaigrette Dressing

\$28.00 per person

Fireside Chicken Salad – Mixed Greens, Goat Cheese, Tomatoes, Sliced Apples, Cranberries, Candied Walnuts, Grilled Chicken, Served with Balsamic Vinaigrette Dressing

\$28.00 per person

Light Plated Lunch Sandwiches

Includes Potato Salad, Fresh Fruit Garnish, Iced Tea, Lemonade,
Chef's Selection of Dessert

Chef Salad Wrap – Sliced Turkey, Ham, Lettuce, Tomato, Avocado, Provolone Cheese, Aioli, Served in a Flour Tortilla

\$29.00 per person

Tavern Turkey Sandwich – Bacon, Lettuce, Tomato, Swiss Cheese, Aioli, on a Ciabatta Roll

\$29.00 per person

Chicken Sandwich – Grilled Chicken, Onions, Tomatoes, Avocado, Provolone Cheese, Aioli, on a Ciabatta Roll

\$29.00 per person



Vegetable Wrap – Squash, Zucchini, Artichoke Hearts, Bell Peppers, Avocado, Balsamic Vinaigrette Drizzle, Served in a Flour Tortilla

\$29.00 per person

Plated Lunch Options

Served with Rolls and Butter, Mixed Green Salad
Coffee, Decaffeinated Coffee and Tea
Chef's Selection of Dessert

Chicken Marsala – Pan Sautéed Chicken Breast Served with Wild Mushroom Marsala Wine Sauce,
Served with Roasted Vegetables and Rice Pilaf
\$38.00 per person

Herb Roasted Chicken – Grilled Chicken Breast Marinated with Rosemary, Herb Cream Sauce,
Served with Roasted Vegetables and Rice Pilaf
\$38.00 per person

Flat Iron Steak – 7oz Sliced Steak, Bleu Cheese, with a Demi-Glaze, Served with Roasted Vegetables
and Potatoes
\$40.00 per person

Filet Mignon – 7oz Filet, Demi Glaze, Served with Roasted Vegetables and Potatoes
\$45.00 per person



Grilled Salmon – 6oz Salmon, Citrus Glaze, Mango Salsa, Served with Roasted Vegetables and
Rice Pilaf
\$40.00 per person

Pesto Tortellini – Cheese Tortellini with Sautéed Mushrooms, Sundried Tomatoes, Parmesan
Cheese, Served with a Pesto Creamy Sauce
\$38.00 per person



Vegetable Wellington – Roasted Eggplant, Zucchini, Squash, Tofu, Asparagus, Vegan Cheese
Wrapped in a Puff Pastry, on a Bed of Seasonal Roasted Vegetables
\$38.00 per person

Chicken Picatta and Shrimp Scampi – Pan Sautéed Chicken Breast Served with Creamy Lemon
Butter Garlic and Caper Sauce Paired with 2 Jumbo Shrimp in a Garlic Sauce
\$48.00 per person

Lunch Buffets

Minimum of 25 People

Combination Sandwich Buffet

Includes Iced Tea, Lemonade

\$38.00 per person

Choice of (2) Salads

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots

Served with Ranch and Balsamic Vinaigrette Dressings

Red Skin Potato Salad

Coleslaw

Tortellini Pasta Salad with Pine Nuts, Pesto, Peppers, Red Onions, Parmesan Cheese

Penne Pasta Salad with Olives, Basil, Sundried Tomatoes, Parmesan Cheese

Choice of (3) Sandwiches or Wraps - Sandwiches are cut in half and served cold

Chef Salad Wrap – Sliced Turkey, Ham, Romaine Lettuce, Tomato, Avocado, Provolone Cheese and Aioli
Served in a Flour Tortilla

Ham and Swiss – Black Forest Sliced Ham, Swiss Cheese, Tomatoes, Arugula Served with Mustard on a French Baguette

Italian Wrap - Pepperoni, Ham, Pepperoncini, Greens, Tomatoes, Provolone Cheese Drizzled with Italian Dressing, Served in a Flour Tortilla

Turkey Club Wrap – Applewood Smoked Bacon, Romaine Lettuce, Tomato, Avocado Aioli
Served in a Flour Tortilla

Grilled Chicken – Tomatoes, Provolone Cheese, Boston Lettuce, Pesto Aioli Served on a Ciabatta Roll



Vegetable Wrap – Greens, Squash, Artichoke, Bell Peppers, Avocado Drizzled with Balsamic Vinaigrette, Served in a Flour Tortilla

Dessert: Cheesecake Bites **or** Chocolate Cake Bites

Pizza Lunch Buffet

Includes Iced Tea, Lemonade

\$38.00 per person

Choice of (2) Salads

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots

Served with Ranch and Balsamic Vinaigrette Dressings

Caesar Salad, with Hearts of Romaine, Croutons, Fresh Shaved Parmesan Cheese

Topped, Served with Caesar Dressing

Italian Pasta: Tri Color Rotini Pasta, Salami, Peppers, Onions, Tomatoes, Italian Dressing

Choice of (3) Pizzas

“The Works” Pizza – Pepperoni, Sausage, Olives, Mushrooms and Bell Peppers

Pepperoni Pizza

BBQ Chicken Pizza

Hawaiian Pizza

Vegetarian Pizza – Olives, Onions, Mushrooms, Artichokes, Bell Peppers

Dessert: Chocolate Cake Bites **or** Cheese Cake Bites

Deli Board Lunch Buffet

Includes Iced Tea, Lemonade

\$38.00 per person

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots

Served with Ranch and Balsamic Vinaigrette Dressings

Red Skin Potato Salad

Sliced Roast Beef, Roasted Turkey Breast and Black Forest Ham

Assorted Breads and Sandwich Rolls

Cheddar Cheese, Provolone Cheese and Swiss Cheese

Boston Lettuce, Sliced Tomatoes, Sliced Red Onions, Pickles

Mayonnaise and Mustard

Dessert: Cheesecake Bites **or** Chocolate Cake Bites

Theme Lunch Buffets

The Great Wall Lunch Buffet

Includes Iced Tea, Lemonade

\$40.00 per person

Asian Salad – Napa Cabbage, Romaine Lettuce, Julienne Carrots, Orange Wedge,
Slivered Almonds and Crispy Wonton Strips, Served with Asian Vinaigrette Dressing

Stir Fried Asian Vegetables and Fried Rice
Zesty Orange Chicken and Marinated Broccoli Beef

Dessert: Fortune Cookies

On the Border Lunch Buffet

Includes Iced Tea, Lemonade

\$40.00 per person

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots
Served with Ranch and Balsamic Vinaigrette Dressings

Chipotle Roasted Corn Salad

Cheese Enchiladas

Chicken **or** Beef Fajitas, Onions and Bell Peppers
Tortilla Chips, Flour and Corn Tortillas
Avocado Salsa, Sour Cream, Shredded Cheese, Tomatillo Salsa, Chopped Onions, Cilantro

Mexican Style Rice and Refried Beans

Dessert: Churros **or** Fresh Fruit Kabobs

Taste of Italy Lunch Buffet

Includes Iced Tea, Lemonade, Served with Garlic Bread

\$40.00 per person

Mixed Greens, Cucumbers, Tomatoes, Bell Peppers, Red Onions
Served with Ranch and Italian Vinaigrette Dressings

Caprese Salad, Cherry Tomatoes, Basil, Mozzarella Cheese, and Balsamic Drizzle

Choice of (2) Entrees

Chicken Marsala with Mushroom Marsala Sauce

Beef Lasagna, Layers of Marinara Sauce, Ricotta and Mozzarella Cheeses

Penne Pasta with Creamy Pesto Sauce and Marinara Sauce

Assorted Fresh Seasonal Vegetables

Dessert: Chocolate Cake Bites **or** Cheese Cake Bites

So-Cal-Low-Cal Lunch Buffet

Includes Iced Tea, Lemonade, Served with Rolls and Butter

\$42.00 per person

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots
Served with Ranch and Citrus Vinaigrette Dressings

Grilled Salmon with a Citrus Glaze and Mango Salsa

Herb Roasted Chicken with a Creamy Herb Sauce

Steamed Brown Rice

Roasted Vegetables

Dessert: Fresh Fruit Kabobs **or** Chocolate Covered Strawberries

Tavern Lunch Buffet

Include Iced Tea, Lemonade, Served with Rolls and Butter

\$45.00 per person

Choice of (2) Salads

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots

Served with Ranch and Balsamic Vinaigrette Dressings

Caesar Salad, Romaine Hearts, Croutons, Fresh Shaved Parmesan Cheese,

Served with Caesar Dressing

Spinach Salad, Baby Spinach, Feta Cheese, Candied Walnuts, Sliced Strawberries, Red Onion

Served with Raspberry Vinaigrette Dressing

Red Skin Potato Salad

Marinated Cucumber and Tomato Salad

Italian Pasta: Tri Color Rotini Pasta, Salami, Peppers, Onions, Tomatoes, Italian Dressing

Choice of (2) Entrees

Chicken Picatta with Lemon Butter and Caper Sauce

Chicken Marsala with Mushroom Marsala Sauce

Sliced London Broil with Port Mushroom Sauce

Grilled Salmon with Citrus Glaze and Mango Salsa

Pasta Prima Vera, Tossed with Olive Oil, Basil, Garlic, Sundried Tomatoes and Assorted Vegetables

Choice of (1)

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Rice Pilaf

Brown Rice

Choice of (1) Vegetable

Roasted Vegetables

Sautéed Green Beans and Red Bell Peppers

Broccoli, Peppers and Carrot Medley

Dessert: Chocolate Cake Bites **or** Cheesecake Bites

Southwest BBQ Lunch Buffet

Includes Iced Tea, Lemonade

\$40.00 per person

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots
Served with Ranch and Balsamic Vinaigrette Dressings

Chipotle Pasta Salad, Penne Pasta, Grilled Corn, Black Beans
Peppers, Cilantro and Red Onion

Cole Slaw

Hot links – Smoked Pork Sausage

BBQ Chicken Breast

Baked Beans

Corn on the Cob

Rolls and Butter

Dessert: Chocolate Cake Bites **or** Cheesecake Bites

Afternoon Breaks and Refreshments

Minimum of 10 People

All Breaks Include:

Coffee, Decaffeinated Coffee, Hot Tea
Coke, Diet Coke, Sprite, Dr. Pepper & La Croix
Bottled Water

Home Style Munchies

\$18.00 per person

Assorted Cookies, Brownies,
Rice Krispy Treats

Baja Break

\$18.00 per person

Tortilla Chips, House Made Guacamole, Salsa,
Churros

Power Up Break

\$18.00 per person

Assorted Energy and Granola Bars,
Individual Bags of Chex Mix and Trail Mix,

The Ballpark Break

\$18.00 per person

Jumbo Soft Pretzels with Mustard, Popcorn,
Cracker Jacks, Assorted Candy Bars

The South Coast Break

\$20.00 per person

Imported and Domestic Cheeses,
Sliced Baguette and Assorted Crackers
Sliced Melons, Pineapple, Grapes, Berries

Ice Cream Freezer Break

\$20.00 per person

Assorted Ice Cream Sandwiches, Drumsticks,
Strawberry Shortcake Bars, Dibs, Fruit Bars,
Haagen-Dazs Bars

Dessert Break (choose up to 4 Bites Option)

\$20.00 per person

Cheesecake, Chocolate Cake, Brownies,
Carrot Cake, Tiramisu, Churros,
Rice Krispy Treats, Chocolate Chip Cookies,
Chocolate Covered Strawberries, Fruit Kabob

Trail Mix Break

\$20.00 per person

Granola, M&M's, Chocolate Chips, Dried
Cranberries, Banana Chips, Roasted Peanuts,
Roasted Almonds, Coconut, Roasted Cashews,
Salty Bar Mix

Great Afternoon Additions

Granola and Energy Bars	\$4.00 each
Whole Fresh Fruit	\$4.00 each
Individual Bags of Chex Mix	\$4.00 each
Individual Bags of Trail Mix	\$4.00 each
Individual Bags of Chips	\$4.00 each

Additions – Per Person

Fresh Fruit Display– Melons, Pineapple and Clusters of Grapes, Berries	\$8.00 per person
Crudité Display – Fresh Seasonal Vegetables	\$8.00 per person
Hummus and Fresh Vegetables	\$8.00 per person
Warm Jumbo Soft Pretzels	\$6.00 per person
Tortilla Chips, House Made Guacamole and Salsa	\$8.00 per person

Additions – By the Dozen


Assorted Cookies	\$40.00 per dozen
Brownies	\$38.00 per dozen
Rice Krispy Treats	\$38.00 per dozen

Beverages

Freshly Brewed Coffee and Decaffeinated Coffee	\$85.00 per gallon
Hot Water for Tea, Assorted Tea Bags, Lemons & Honey	\$60.00 per gallon
Lemonade, or Iced Tea	\$50.00 per gallon
Assorted Sodas	\$4.00 each
Coke, Diet Coke, Sprite, Dr. Pepper & La Croix	
Bottled Water	\$4.00 each
Assorted Fruit Smoothies	\$6.00 each
Red Bull Energy Drinks	\$5.00 each

Reception Appetizers – By the Dozen

Served Cold

Caprese Salad Skewer	\$65.00 per dozen
Chicken Salad on a Crostini	\$65.00 per dozen
 Cucumber Cups with Hummus	\$65.00 per dozen
 Grilled Vegetable Skewers	\$65.00 per dozen
Prosciutto Wrapped Asparagus	\$75.00 per dozen
Avocado Bruschetta	\$75.00 per dozen
Ahi Poke Spoon with Crisp Wonton Strips	\$75.00 per dozen
Mozzarella & Sundried Tomato Crostini	\$75.00 per dozen
Dungeness Crab on Top of Cucumber Slices	\$85.00 per dozen
Shrimp Cocktail Shooter	\$85.00 per dozen
Smoked Salmon Crostini with Dill Cream Cheese	\$85.00 per dozen
Peppered Ahi Tuna with Wasabi Aioli on Baguette	\$85.00 per dozen

Served Warm

Artichoke and Cheese Fritter	\$65.00 per dozen
Spinach and Feta Cheese Spanakopita	\$65.00 per dozen
Vegetable Egg Roll	\$65.00 per dozen
Pork or Chicken Pot Stickers	\$65.00 per dozen
Mini Beef Wellington	\$75.00 per dozen
Chicken Empanada	\$75.00 per dozen
Coconut Shrimp	\$75.00 per dozen
Sesame Chicken Skewers	\$75.00 per dozen
Crab Cake	\$85.00 per dozen
Firecracker Shrimp	\$85.00 per dozen
Lobster Mac and Cheese Bites	\$85.00 per dozen
Beef Skewers with Peppers	\$85.00 per dozen

Reception Stations

Minimum 25 People

Street Taco Station - Select (2) Proteins

\$25.00 per person

Pork Carnitas, Chicken Al Pastor, or Beef

Served with Flour and Corn Tortillas, Tomatillo Salsa, Cabbage Slaw and Limes

*Add: Mexican Style Rice and Refried Beans \$3.00 per person

Slider Station

\$25.00 per person

Beef Sliders with Caramelized Onions and Cheddar Cheese

BBQ Chicken Sliders with Onions and Swiss Cheese

*Add: French Fries \$3.00 per person

Pasta Station

\$25.00 per person

Penne Pasta with Creamy Pesto Sauce and Marinara Sauce

Garlic Bread

*Add: Mixed Green Salad \$2.00 per person

*Add: Grilled Chicken \$3.00 per person

Fajita Station

\$25.00 per person

Chicken **or** Beef Fajitas with Sautéed Onions, Peppers

Served with Flour and Corn Tortillas, Avocado Salsa, Tomatillo Salsa, Cabbage Slaw

*Add: Mexican Style Rice and Refried Beans \$3.00 per person

Mashed Potato Station

\$20.00 per person

Garlic Mashed Potatoes – Toppings include: Bacon, Cheddar Cheese, Green Onions, Sour Cream, Demi Glaze

*Add: Shredded Short Ribs **or** Carnitas \$4.00 per person

*Add: Grilled Chicken \$3.00 per person

Mac & Cheese Station

\$20.00 per person

Elbow Pasta – Toppings include: Cheese Sauce, Bacon, Shredded Cheddar Cheese, Green Onions, Jalapenos, Roasted Corn, Panko Crumbs

*Add: Shredded Beef **or** Pork Carnitas \$4.00 per person

*Add: Grilled Chicken \$3.00 per person

Carving Station – Add Carver Fee \$100.00

Prime Rib of Beef (serves 45 people)	\$475.00
London Broil (serves 45 people)	\$475.00

Great Display Additions – Per Person

Fruit Display , Sliced Melons, Pineapple, Clusters of Grapes, Berries	\$8.00 per person
Crudité Display – Fresh Seasonal Vegetables	\$8.00 per person
Imported and Domestic Cheese Display Assorted Crackers and Sliced French Baguette	\$17.00 per person
Antipasto Display , Aged Salami, Mozzarella, Olives Marinated Artichoke Hearts, Mushrooms and Grilled Vegetables	\$17.00 per person
Jumbo Shrimp Cocktail Display	\$20.00 per person

Plated Dinner Options


Served with Rolls, Butter, Coffee, Decaffeinated Coffee and Tea

Chicken Marsala – Pan Sautéed Chicken Breast Served with Wild Mushroom Marsala Wine Sauce
\$46.00 per person


Herb Roasted Chicken – Grilled Chicken Breast Marinated with Rosemary, Herb Cream Sauce
\$46.00 per person

Flat Iron Steak – 7oz Sliced Steak, Bleu Cheese, Crispy Onion with a Demi Glaze
\$50.00 per person

Filet Mignon – Grilled 7oz Filet, Crispy Onion with a Demi-Glaze
\$56.00 per person

 **Grilled Salmon** – Served with a Citrus Glaze and Mango Salsa
\$48.00 per person

Pesto Tortellini – Cheese Tortellini with Sautéed Mushrooms, Sundried Tomato, Pesto Cream Sauce
\$42.00 per person

 **Vegetable Wellington** – Roasted Eggplant, Zucchini, Squash, Tofu, Asparagus, Vegan Cheese
Wrapped in a Puff Pastry, on a Bed of Grilled Vegetables
\$42.00 per person

Filet Mignon and Shrimp Scampi – 6oz Filet Mignon with Demi Glaze Paired with 4 Jumbo
Shrimp in a Garlic Sauce
\$70.00 per person

Filet Mignon and Grilled Salmon – 6oz Filet Mignon with Demi Glaze Paired with 4oz Grilled
Salmon with Citrus Glaze and Mango Salsa
\$70.00 per person

Chicken Picatta and Shrimp Scampi – Pan Sautéed, 8oz Chicken Breast Served with Creamy Lemon,
Butter, Garlic and Caper Sauce Paired with 4 Jumbo Shrimp in a Garlic Sauce
\$65.00 per person

Accompaniments for Dinner Selections

Please Select One from Each Category to Finish Your Menu

Salad Starters – *Select One*

Mixed Salad Greens – Cucumber, Cherry Tomato and Shredded Carrots

Caesar Salad – Romaine Hearts, Croutons, Fresh Shaved Parmesan Cheese

Served with Caesar Dressing

Spinach Salad – Baby Spinach, Feta Cheese, Candied Walnuts, Sliced Strawberries, Chopped Red Onion

Baby Arugula – Sliced Apples, Cranberries, Goat Cheese and Cherry Tomato

**Salads Served with Choice of: Ranch, Caesar, Balsamic Vinaigrette or Raspberry Vinaigrette Dressings*

Vegetables – *Select One*

Roasted Vegetables

Sautéed Green Beans and Red Bell Peppers

Asparagus and Baby Carrots

Starch – *Select One*

Garlic Mashed Potatoes

Herb Roasted Red Skin Potatoes

Long Grain Wild Rice

Rice Pilaf

Steamed Brown Rice

Desserts – *Select One*

Cheesecake

Chocolate Cake

Hazelnut Chocolate Cake

Carrot Cake

Lemon Cake

Tavern Dinner Buffet

\$65.00 per person

Includes Iced Tea, Lemonade

Choice of (2) Salads Served with Rolls and Butter

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots

Served with Ranch and Balsamic Vinaigrette Dressings

Caesar Salad, with Romaine Hearts, Croutons, Fresh Shaved Parmesan Cheese,

Served with Caesar Dressing

Spinach Salad, Baby Spinach, Feta Cheese, Candied Walnuts, Sliced Strawberries, Red Onion

Served with Raspberry Vinaigrette Dressing

Red Skin Potato Salad

Marinated Cucumber and Tomato Salad

Choice of (3) Entrees

Chicken Picatta with Creamy Lemon Butter and Caper Sauce

Chicken Marsala with Mushroom Marsala Sauce

Sliced London Broil with Port Mushroom Sauce

Beef Lasagna, Layers of Marinara Sauce, Ricotta and Mozzarella Cheeses

Grilled Salmon with Citrus Glaze and Mango Salsa

Pasta Prima Vera, Tossed with Olive Oil, Basil, Garlic, Sundried Tomatoes and Assorted Vegetables

Choice of (1)

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Rice Pilaf

Brown Rice

Choice of (1) Vegetable

Roasted Vegetables

Sautéed Green Beans and Red Bell Peppers

Broccoli, Peppers, and Carrots Medley

Dessert: Chocolate Cake Bites, and Cheesecake Bites

Theme Dinner Buffets

The Great Wall Dinner Buffet

Includes Iced Tea, Lemonade

\$48.00 per person

Asian Salad – Napa Cabbage, Crisp Romaine Lettuce, Julienne Carrots, Orange Wedge, Slivered Almonds and Crispy Wontons, Served with Asian Vinaigrette Dressing

Stir Fried Asian Vegetables and Fried Rice
Zesty Orange Chicken and Marinated Broccoli Beef
Kung Pao Shrimp

Dessert: Fortune Cookies and Almond Cookies

On the Border Dinner Buffet

Includes Iced Tea, Lemonade

\$48.00 per person

Mixed Greens, Sliced Mushrooms, Cucumbers, Tomatoes, Shredded Carrots
Served with Ranch and Balsamic Vinaigrette Dressings

Cucumber, Jicama Salad
Chipotle Roasted Corn Salad

Cheese Enchiladas

Chicken **and** Beef Fajitas, Onions and Bell Peppers
Tortilla Chips, Flour and Corn Tortillas
Avocado Salsa, Sour Cream, Shredded Cheese, Tomatillo Salsa, Chopped Onions and Cilantro

Mexican Style Rice and Refried Beans

Dessert: Churros and Fresh Fruit Kababs

Taste of Italy Dinner Buffet

Includes Iced Tea, Lemonade, Served with Garlic Bread

\$48.00 per person

Mixed Greens, Cucumbers, Cherry Tomatoes, Bell Peppers, Red Onions
Served with Ranch and Italian Vinaigrette Dressings

Caprese Salad, Cherry Tomatoes, Basil, Mozzarella Cheese, and Balsamic Drizzle

Chicken Marsala with Creamy Mushroom Marsala Sauce
Beef Lasagna, Layers of Marinara Sauce, Ricotta and Mozzarella Cheeses
Penne Pasta with Creamy Pesto Sauce and Marinara Sauce

Assorted Fresh Seasonal Vegetables

Dessert: Tiramisu Bites and Cheese Cake Bites

So-Cal-Low-Cal Dinner Buffet

Includes Iced Tea, Lemonade, Served with Rolls and Butter

\$50.00 per person

Mixed Greens, Sliced Mushrooms, Cucumbers, Tomatoes, Shredded Carrots
Served with Ranch and Citrus Vinaigrette Dressings

Grilled Salmon with a Citrus Glaze and Mango Salsa
Herb Roasted Chicken with a Champagne Sauce
Pasta Prima Vera, Tossed with Olive Oil, Basil, Garlic, Sundried Tomatoes and Assorted Vegetables
Steamed Brown Rice
Roasted Vegetables

Dessert: Fresh Fruit Kabobs and Chocolate Covered Strawberries

Southwest BBQ Dinner Buffet

Includes Iced Tea, Lemonade

\$60.00 per person

Caesar Salad, with Romaine Hearts, Croutons, Fresh Shaved Parmesan Cheese,
Served with Caesar Dressing

Chipotle Potato Salad

Cole Slaw

Baby Back Pork Ribs in Hickory BBQ Sauce

Grilled Marinated Tri Trip

Citrus Grilled Rosemary Chicken Breast

Baked Beans

Corn on the Cob

Rolls and Butter

Dessert: Assorted Fresh Fruit and Chef Choice Cake Bites