



A Black Tie *Affair* Catering

Breakfast

Continental Breakfast- Assorted Muffins, Danish, and Croissants, Fresh Fruit Platter

Country Breakfast- Scrambled Eggs, Bacon and Sausage, House Potato Patties, Mini Scones, Fresh Fruit Platter

Half Bagel, Half Continental Breakfast- Assorted Fresh Bagels with Plain and Herb Smear, Sliced Tomato and Red Onion, Assorted Muffins, Danish, and Croissants, Fresh Fruit Platter

Oatmeal, Blueberry, Yogurt Pancakes- Served with Sugar Free Syrup, Scrambled Egg Whites, Turkey Sausage, Bottled Water, Coffee and Tea. Service with Sugar Free French Vanilla Creamer and Honey

Croissant Sandwiches- Egg and Cheese or Ham, Egg, and Cheese on a Large Flaky Butter Croissant, Fresh Fruit Platter

Bagels Delight- Assorted Fresh Bagels, Plain, Herb, and Salmon Smears, Sliced Tomato and Onion, Fresh Fruit Platter

Breakfast A La Carte

Assorted Croissants, Muffins, and Danish

Assorted Pastries

Assorted Scones

Applewood Smoked Bacon (2 pieces per person)

Bacon (2 pieces per person)

Bacon: Applewood Smoked (2 pieces per person)

Bacon and Sausage (1 of each per person)

English Muffins with Butter and Jam

Fresh Seasonal Fruit Platter

House Potato Patties

Hot Oatmeal with Butter, Raisins, and Brown Sugar

Lunch Menu

Azteca Taco Salad (Build Your Own)

Choice of: Seasoned Ground Beef or Turkey (Served Hot)

Shredded Iceberg Lettuce, Diced Tomatoes, Sliced Black Olives, Shredded Mexican Cheese, Kidney Beans, Guacamole, and Creamy Green Salsa Dressing, Tortilla Chips and Salsa, Apple Cinnamon Empanadas

Burger Buffet- Hamburgers and Veggie Burgers, White and Wheat Buns, Condiments, American Cheese, Lettuce, Tomato, Sliced Red Onion, and Pickles, Potato Salad, Assorted Cookies

Country Fried Chicken- Macaroni & Cheese, Cole Slaw, Watermelon Wedges, Walnut Fudge Brownies

Dogs and Links- Chicken Apple Sausage, Hot Links, and Hot Dogs with Buns and Condiments, Potato Salad, Walnut Fudge Brownies

French Dip- Thin Sliced Roast Beef, Torpedo Rolls, AuJus, Potato Salad with Red Onion, Celery, and Egg, Pecan Bars

Stuff Your Own Baked Potato- Chili, Cheese, Crumbled Bacon, Chives, Butter, Sour Cream, and Broccoli Cheese Sauce, Green Garden Salad with Tomato, Cucumber, and Red Onion, Assorted Cookies

California Club Sandwiches- Triple Layer Sandwich with Smoked Turkey, Bacon, Cheese, Avocado, Lettuce, and Tomato on Toasted White Bread, Bags of Chips, Assorted Cookies

Lunch Buffet- Assorted Pre Made Sandwiches: Fresh Chicken Breast, Smoked Turkey, Tuna, Ham, Roast Beef, and Veggie. Assorted Cookies or Walnut Brownies

*Note: Condiments Packets are on the Side

Choice of: Sun Dried Tomato and Feta Pasta Salad, Green Garden Salad, Potato Salad, Macaroni Salad, Cole Slaw



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Hors d'oeuvres

Baby Back Ribs- in Sweet Molasses Glaze

Chicken Drumettes -*Choice of:* Hunan Chicken Wings with Peanuts, Buffalo Chicken Wings with Blue Cheese and Celery Sticks, Honey Mustard Chicken Wings, or Honey BBQ Chicken Wings with Ranch

Crab Cakes- Mini Crab Cakes Served with Mango Salsa

Jalapeno Poppers- Hollowed Jalapeno Peppers Filled with Cheese, Battered, and Fried (Vegetarian)

Loaded Potato Skins- Bacon, Cheddar, Sour Cream, and Chives

Meatballs- *Choice of:* Sweet and Sour with Pineapple, Onions and Peppers, Swedish in a Cream Sauce, Fresh Dill and Sour Cream Sauce, or In a Stroganoff Sauce

Mini Tacos- with Shredded Lettuce and Salsa

Choice of: Beef or Chicken

Mini Turkey Corn Dogs- Served with Ketchup and Mustard

Ground Sirloin Mini Burgers- Bite Sized Patties, Sliced Tomato, Lettuce, and Sliced Cheese with Mini Slider Buns

Plum Glazed Shiitake Mushrooms- Pork Sausage and Sesame Oil, Topped with Chinese Plum Sauce

Potstickers -*Choice of:* Chicken or Vegetable

Quesadilla Triangles- *Choice of:* Three Cheese (Vegetarian), Chicken and Cheese or Shredded Pork and Chicken Served with Guacamole and Sour Cream

Skewers- *Choice of:* Grilled Vegetables on a Petit Skewer (Vegan), Spicy Szechuan Tofu Skewers (Vegan), Teriyaki Chicken with Diced Peanuts Or Polynesian Chicken with Pineapple, Teriyaki Beef with Diced Peanuts Or Lamb with Mint Jelly

Ahi Tuna- *Choice of:* Seared and Sesame Crusted on a Skewer, Served with Orange Sauce

Choice of: Poke with Macadamia Nuts in a Martini Glass

Asparagus- *Choice of:* Citrus Soy Marinade and Dipping Sauce (Vegan)

Choice of: Wrapped in Prosciutto with Warm Dipping Butter

Jumbo Prawns *Choice of:* Triple Sec Marinated with a Lime Wedge, Tangy Citrus Prawns, or Prawns Chilled with Cocktail Sauce

Bruschetta- *Choice of:* Artichoke, Sun Dried Tomato, and Feta Cheese (Vegetarian)

Choice of: Make Your Own Traditional Bruschetta with Toasted Baguettes, Diced Tomatoes, Olive Oil, and Basil (Vegetarian)

Cheese Platter (Domestic and Imported)- Sliced Cheddar, Monterey Jack, Pepper Jack, Dilled Havarti, Brie Rounds, Gorgonzola Wedges, Toasted Walnuts, Grapes and Strawberries, Sliced Baguettes, and Crackers on a Marble Display Board

Fruit and Cheese Platter- Cubes of Cheddar, Dilled Havarti, Pepper Jack, and Monterey Jack with Fresh Seasonal Fruit, Sliced Baguettes and Crackers

Spinach Dip- in a Bread Bowl with Bread Cubes

Tea Sandwiches- Tuna Salad, Ham Salad, and Cream Cheese and Cucumber on Crustless Sliced White and Wheat Bread, Chicken Salad on Raisin Bread

Warm Artichoke Dip- with Sliced Baguettes

Vegetable Crudite- Red and Green Bell Peppers, Cherry Tomatoes, Broccoli, Baby Carrots, Celery, Cucumber, and Asparagus with Blue Cheese Dip *Ranch Substituted Upon Request

Fire Grilled Vegetable Platter (Vegan)

Fresh Sliced Fruit Platter Seasonal Fruit

Vegetable Crudite- Red and Green Bell Peppers, Cherry Tomatoes, Broccoli, Baby Carrots, Celery, Cucumber, and Asparagus with Blue Cheese Dip *Ranch Substituted Upon Request



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Entrée Menu

BBQ Chicken and Ribs- Potato Salad with Red and Green Peppers, Corn on the Cobb, Buttermilk Biscuits with Butter, Apple Pie

Chicken Parmesan- Breaded Chicken Breast, Marinara, and Cheese, Cheese Ravioli, Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing, Assorted Italian Cookies

Enchiladas- *Choice of:* Beef, Chicken, or Three Cheese

Red Rice, Black Beans, Green Garden Salad with Radish, Tomato, Cucumber, Red Onion, and House Dressing, Sugar Cookies

Fajitas- *Choice of:* Beef, Chicken, or Vegetarian

Red Rice, Refried Beans, Tortillas, Guacamole, Sour Cream, Salsa, Chips, Mexican Caesar Salad, Sugar Cookies

Marinated Tri Tip- Topped with a Mushroom marinade, Yukon Gold Mashed Potatoes, Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing, New York Cheesecake

Beef Short Ribs- Savory Seasoned Braised Short Ribs, Garlic Mashed Potatoes, Roasted Carrots, Sautéed Swiss Chard, Mini Cheese Cakes

Grilled Salmon- Mango Salsa or Poached Salmon with Hollandaise Sauce Lemon Zest Rice with Peas, Asparagus Spears Drizzled with Garlic Butter, Fruit Tarts

Home Style Meatloaf- With Brown Gravy, Mashed Potatoes, Creamed Corn, Buttermilk Biscuits, Apple Dumplings with Cinnamon Sauce

Jerk Chicken- Rice and Kidney Beans, Jicama Slaw with Scallions, Bell Pepper, Poppy Seeds, and Cilantro in a Tangy Vinaigrette, Carrot Cake

Lasagna- *Lasagna Must Be Purchased by Tray Amounts, Meal is Charged Per Person

Choice of: Beef, Chicken, or Vegetarian Garlic Bread, Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing, Chocolate Dipped Biscotti

Pastas

Choice of Pasta: Linguini, Penne

Choice of Stuffed Pasta: Cheese Tortellini, Cheese or Meat Ravioli, Cheese Stuffed Manicotti, Pork Stuffed Cannelloni (additional charge applies)

Choice of Sauce: Creamy Pesto, Marinara, Meat Sauce, Alfredo, Creamy Tomato and Basil Sauce

Garlic Bread, Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing, Assorted Italian Cookies

Taco Bar- *Choice of:* Beef, Chicken, or Vegetarian

Shredded Lettuce, Diced Tomato, Salsa, Shredded Cheese, Sour Cream, Guacamole, Soft and Hard Taco Shells, Red Rice, Refried Beans, Cinnamon Sugar Cookies

Stuffed Chicken Breast- Stuffed with Spinach, Ricotta, and Scallion, Rice Pilaf with Currants and Toasted Pecans, Green Garden Salad with Cucumber, Tomato, Red Onion, and House Dressing, Lemon Bars

Tandoori Spiced Chicken- Basmati Rice, Cucumber Salad with Mango, Potato Samosas with Cilantro Chutney, Rice Pudding Cups Topped with Fresh Sliced Mango

Tikka Masala- Grilled Chicken Chunks Marinated in Yogurt and Spices and Served in a Creamy and Lightly Spiced Curry Sauce, Basmati Rice, Naan Bread with Mango Chutney, Kachumbar Salad with Tomato, Onion, and Cucumber, Rice Pudding Cups Topped with Freshly Sliced Mango

Teriyaki Chicken- White Rice, Oriental Salad with Shredded Lettuce, Cabbage, Carrots, Peanuts, Cilantro, Fried Noodles, and Peanut Dressing, Almond Cookies

Sesame Citrus Prawns- Atop Linguine Pasta, Winter Green Salad with Spring Mix, Mandarin Oranges, Sliced Almonds, Toasted Coconut, and Raspberry Vinaigrette, Mini Fruit Tarts



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Salad

Caesar Salad: Romaine Lettuce with Home Made Croutons, Fresh Parmesan, and Caesar Dressing

Caesar Salad with Chicken: Romaine Lettuce with Home Made Croutons, Fresh Parmesan, and Caesar Dressing

Chinese Chicken Salad: with Peanut Soy Dressing

Cobb Salad: Iceburg Lettuce, Grilled Chicken, Bacon, Egg, Blue Cheese, Avocado, and Tomato

Fall Harvest Salad: Herb Salad Blend with Chicken, Apples, Cranberries, and Walnuts

Greek Salad: Romaine Lettuce, Kalamata Olives, Sun Dried Tomato, Feta Cheese, Cucumber, and Red Onion

Green Garden Salad: Romaine Lettuce, Tomato, and Cucumber

Strawberry Fields Salad: Spinach, Strawberries, Goat Cheese, Toasted Almonds, Strawberry-Orange Dressing

Thai Green Salad- Romaine Lettuce, Sugar Peas, Dried Mango, Cucumber, and Ginger Dressing

Dessert

Blondies or Brownies Choice of: Blondies, Rockslide Brownie Bars, Fudge, Raspberry Cheesecake Brownies

Dessert Bars and Mini Tarts

Choice of: Pecan Bar, Lemon Bars, Mini Pecan Tarts, Assorted Fruit Tarts, Mini Coconut Tarts

Choice of: Oreo Dream or Lemon Berry Jazz

Dessert Duos - Layered Mousse Dessert Cups

Dessert Bars and Mini Tarts

Choice of: Pecan Bar, Lemon Bars, Mini Pecan Tarts, Assorted Fruit Tarts, Mini Coconut Tarts

Choice of: Oreo Dream or Lemon Berry Jazz

Mini Bundt Cakes

Assorted Flavors

Flavor List and Pricing for Personal Size, 8" Cakes, and 10" cakes Available by Request

Pies minimum 10 per pie

Apple Pie, Berry Pie, Pecan Pie, Served with Whipped Cream

French Macaroons ~ Or ~ Assorted Tea Cookies

French Macaroon Assortment – Chocolate, Coconut, Coffee, Passion Fruit, Pistachio, and Raspberry, Tea Cookie

Assortment –Almond Croquette, Amaretti, Lemon Poppy Seed, Nero Sandwich, Florentine, and Raspberry Rosette