

## Silver Buffet Menu

### Silver Package Buffet Hot Hors D'oeuvres

#### Crab Filled Mushroom Caps

Fresh mushrooms filled with Crab meat, onion & a bread base.

#### Artichoke & Spinach Spread

Artichoke, spinach & cheese served on toasted croutons.

#### Bourbon Chicken

Bite sized Chicken marinated in a rich Bourbon sauce made from scratch with honey, ginger, onion & spices.

#### Teriyaki Beef on a Stick

Sirloin strip marinated in Teriyaki sauce.

#### Asian Chicken Purse

Chicken & Asian vegetables in a won ton wrapper.

#### Spanikopita

Fine flaky Fillo pastry filled with tasty spinach & cream cheese.

#### Burgundy, BBQ or Italian Meatballs

Beef & sausage meatballs with a beef burgundy wine sauce, Italian marinara, or BBQ sauce.

#### Red Pepper Beef Tips

Marinated with pepper, onions, & rich beef basil sauce.

#### Mushroom Fillo Triangle

Fine flaky pastry with mushrooms in a light cream sauce.

### Silver Package Buffet Cold Hors D'oeuvres

#### Guacamole Dip

Avocado, onions, tomatoes & spices.

#### Deviled Eggs

With mustard, dill & sweet pickle.

#### Bruschetta

Diced tomatoes seasoned with fresh cilantro, fresh garlic & olive oil on a large crouton & topped with feta cheese.

#### Diced Tomato with Cottage Cheese

Tomatoes seasoned with fresh cilantro, garlic, & olive oil.

#### Roma Tomato & Mozzarella Cheese

Seasoned with olive oil & Italian seasoning.

#### Chicken or Ham Cornets

Sautéed with black olive, Pimento, chives & cream cheese in tortillas cut into pinwheels.

## Sapphire Buffet Menu

### Sapphire Main Entrees

#### Roasted Herb Chicken

Boneless breast of chicken with a light crumb coating, topped with a white wine herb sauce.

#### Beef or Cheese Enchiladas

Covered with enchilada sauce and cheddar cheese topping.

#### Honey Baked Ham

Ham glazed with honey, brown sugar & pineapple, served freshly made gold, white, & wheat rolls.

#### Breast of Smoked Turkey

Served with a white wine sage sauce or sweet cranberries, & freshly made gold, white, & wheat rolls.

### Sapphire Vegetables

#### Sweet Corn

Seasoned with butter & minced gold onion.

#### Broccoli, Cauliflower & Carrots

Large cuts of seasoned steamed vegetables.

#### Red Potatoes with Herbs

Seasoned with purple onion, butter & herbs.

#### Glazed Carrots

Seasoned with butter & brown sugar.

#### Green Beans

Seasoned with butter, salt & pepper.

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## Gold & Diamond Buffet Main Entrees

### Fettuccini Alfredo

Fettuccini pasta with a rich Alfredo sauce made from scratch with fresh Parmesan cheese, whole cream & spices.

### Beef or Cheese Ravioli

Fresh pasta stuffed with Italian spiced beef or cheese, coated in marinara or garlic butter herb sauce.

### Beef or Cheese Enchiladas

Covered with enchilada sauce and cheddar cheese topping.

### Chicken Fettuccini Alfredo

Fettuccini pasta & grilled chicken with Alfredo sauce made from scratch with fresh Parmesan cheese, rich cream & spices.

### Roasted Herb Chicken

Boneless breast of chicken with a light crumb coating, topped with a white wine herb sauce.

### Bourbon Chicken

Bite-sized chicken marinated in a rich Bourbon sauce made from scratch with honey, ginger, onion & spices.

### Assorted Finger Sandwiches (2 per person)

with Pimento spread, ham salad, chicken salad, & seafood salad served on freshly made gold, white & wheat rolls.

### Breast of Smoked Turkey

Served with a white wine sage sauce or sweet cranberries, & freshly made gold, white, & wheat rolls.

### Honey Baked Ham

Ham glazed with honey, brown sugar & pineapple, served freshly made gold, white, & wheat rolls.

### Sesame Chicken

Boneless breast of chicken filled with Swiss cheese, & light sesame crumb coating.

### Shrimp Scampi

Shelled shrimp in a rich shallot, garlic & herb butter sauce.

### Chicken Cor Don Bleu

Boneless breast of chicken filled with sliced ham & shredded Swiss cheese, & light crumb coating.

### Round of Top Sirloin

Served with beef shallot sauce, Dijon mustard, creamy horseradish, sour cream, mayonnaise, & fresh made gold, white & wheat rolls.

### Chicken Parmesan

Boneless breast of chicken filled with shredded Parmesan cheese, a light crumb coating, topped with a light Alfredo sauce & fresh Parmesan cheese.

### Cold Cut Sandwiches (2 per person)

Deli sliced ham/Swiss, turkey/cheddar & roast beef/cheddar served on fresh made gold, white & wheat & croissant rolls with curly leaf lettuce, tomato, Dijon mustard, mayonnaise & dill pickle spears served on the side.

### Chicken Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

### Steak Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

### Steak & Chicken Combination Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

### Beef Tenderloin

Served with a red wine mushroom sauce, Dijon mustard, creamy horseradish, sour cream, mayonnaise, & freshly made gold, white & wheat rolls.

**May be chosen for a Diamond Package at no extra charge.**

**May be chosen as the one main entrée on Sapphire Package for \$6.50 per person or Gold Package for \$4.50 per person.**

### Quiche

Quiche with onion, cheese and your choice of Bacon, Spinach or Crab meat.

### Omelet Station

Served with your choice of bacon, sausage, green onion, tomatoes, mushrooms, bell pepper, cheese.

**May be chosen as the one main entrée on Gold Package for \$3.00 per person.**

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# Gold & Diamond Buffet Cold & Hot Hors D'oeuvres

## Cold Hors D'oeuvres

### Guacamole Dip

Avocado, onions, tomatoes & spices.

### Deviled Eggs

With mustard, dill & sweet pickle.

### Bruschetta

Diced tomatoes seasoned with fresh cilantro, fresh garlic & olive oil on a large crouton & topped with feta cheese.

### Diced Tomato with Cottage Cheese

Tomatoes seasoned with fresh cilantro, garlic, & olive oil.

### Roma Tomato & Mozzarella Cheese

Seasoned with olive oil & Italian seasoning.

### Chicken or Ham Cornets

Sautéed with black olive, Pimento, chives & cream cheese in tortillas cut into pinwheels.

### Layered Fiesta Dip

Refried beans, sour cream, salsa, cheddar cheese, guacamole served with tortilla chips.

### Assorted Finger Sandwich Halves

with Pimento spread, ham salad, chicken salad, & seafood salad served on freshly made gold, white & wheat rolls.

### Crab Spread on Wafers

Crab spread served on French Baguette slices.

### Guacamole & Salsa

Served with tortilla chips.

### Cold Cut Sandwiches Halves (counts as 2 Cold)

Deli sliced ham/Swiss, turkey/cheddar & roast beef/cheddar served on fresh made gold, white & wheat & croissant rolls with curly leaf lettuce, tomato, Dijon mustard, mayonnaise & dill pickle spears served on the side.

### Shrimp Cocktail (counts as 2 Cold)

Medium chilled shrimp served over ice with cocktail sauce.

### Smoked Salmon Display (counts as 2 Cold)

With minced onion, black olive, boiled egg & gourmet crackers.

## Hot Hors D'oeuvres

### Crab Filled Mushroom Caps

Fresh mushrooms filled with Crab meat, onion & a bread base.

### Artichoke & Spinach Spread

Artichoke, spinach & cheese served on toasted croutons.

### Bourbon Chicken

Bite sized Chicken marinated in a rich Bourbon sauce made from scratch with honey, ginger, onion & spices.

### Asian Chicken Purse

Chicken & Asian vegetables in a won ton wrapper.

### Spanikopita

Fine flaky Fillo pastry filled with tasty spinach & cream cheese.

### Burgundy, BBQ or Italian Meatballs

Beef & sausage meatballs with a beef burgundy wine sauce, Italian marinara, or BBQ sauce.

### Mushroom Fillo Triangle

Fine flaky Fillo pastry with mushrooms in a light cream sauce.

### Crab Stuffed Wontons

Fine flaky Fillo pastry filled with crab meat.

### Crab Cakes

Lightly breaded crab meat, onions & peppers.

### Portobello Mushroom Tart

Filled with Swiss cheese, cream & Portobello mushrooms.

### Chicken Cor Don Bleu Slices

Boneless breast of chicken filled with sliced ham & shredded Swiss cheese, & a light crumb coating.

### Santa Fe Southwest Chicken Puffs

Fine flaky Fillo pastry filled with boneless breast of chicken marinated in bell pepper & southwest spices.

### Parmesan Chicken Slices

Boneless breast of chicken filled with Parmesan cheese, a light crumb coating & topped with Parmesan cheese.

### Beef & Vegetable Mini Kabob

Beef, gold onion, tomato, carrot & a beef cherry sauce.

### Miniature Beef Wellington

Cubed beef tenderloin rolled in a light liver pâté & folded in a rich buttery pastry.

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## Gold & Diamond Buffet Vegetables & Salads

### Vegetables

#### Mexican Rice

Seasoned with butter & spices.

#### Sweet Corn

Seasoned with butter & minced gold onion.

#### Broccoli, Cauliflower & Carrots

Large cuts of seasoned steamed vegetables.

#### Red Potatoes with Herbs

Seasoned with white onion, butter & herbs.

#### Rice Pilaf

Seasoned with chicken broth & diced vegetables.

#### Mashed Potatoes

Seasoned with garlic & butter & baked lightly brown.

#### Glazed Carrots

Seasoned with butter & brown sugar.

#### Green Beans

Seasoned with butter, salt & pepper.

#### Mexican Beans

Topped with melted cheddar cheese.

#### Green Beans Almandine

Seasoned with butter, almond slivers & bacon.

#### New Potatoes Twice Baked

Whole baby new potatoes with sour Cream, shredded cheeses, minced mushrooms & chives.

### Salads

#### Spiral Pasta Salad

Tri color pasta with black olives & Italian dressing.

#### Bow Tie Pasta Salad

With tomato, basil, Parmesan cheese, & Italian herbs.

#### Caesar Salad

Tossed with croutons, & fresh shredded parmesan cheese.  
(Add grilled chicken for additional \$2.00 per person)

#### Mixed Garden Medley

Tossed with cucumber, carrot, cheddar cheese & croutons.

#### Waldorf Salad

(counts as 2 Cold or add \$2.00 per person)  
Diced apples with walnuts, white raisins & celery.

#### Italian Salad

With cherry peppers, black olives, tomatoes,  
Parmesan cheese & croutons.

#### Spinach Salad

(counts as 2 Cold or add \$2.00 per person)  
Baby spinach with walnuts, grapes & poppy seed dressing.

#### Fajita Taco Salad

(counts as 2 Cold or add \$2.00 per person)  
Steak or chicken fajita meat with shredded cheddar cheese,  
black olives & salsa.

### Soups

\*Cream of Asparagus

French Onion

Minestrone

\*Potato

\*Tomato

\*recommended choices for brunch

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## Add a Menu Item to a Reception Package.

### Main Entrees

Fettuccini Alfredo	\$4.00
Beef or Cheese Ravioli	\$4.00
Roasted Herb Chicken	\$4.50
Bourbon Chicken	\$4.50
Chicken Fettuccini Alfredo	\$5.00
Assorted Finger Sandwiches (2 per person)	\$5.00
Breast of Smoked Turkey	\$6.00
Honey Baked Ham	\$6.00
Sesame Chicken	\$6.00
Chicken Cor Don Bleu	\$6.00
Round of Top Sirloin	\$6.00
Chicken Parmesan	\$6.00
Cold Cut Sandwiches (2 per person)	\$6.00
Chicken Fajitas	\$6.50
Shrimp Scampi	\$7.00
Steak & Chicken Combination Fajitas	\$7.00
Steak Fajitas	\$7.50
Beef Tenderloin	\$11.50

### Hot Hors D'oeuvres

Crab Filled Mushroom Caps	\$2.50
Artichoke & Spinach Spread	\$2.50
Bourbon Chicken	\$2.50
Spanikopita	\$2.50
Burgundy, BBQ or Italian Meatballs	\$3.00
Artichoke Triangle	\$3.00
Red Pepper Beef Tip	\$3.00
Asian Chicken Purse	\$3.00
Mushroom Fillo Triangle	\$3.00
Crab Stuffed Wontons	\$3.00
Crab Cakes	\$3.00
Portobello Mushroom Tart	\$3.00
Chicken Cor Don Bleu Slices	\$3.00
Hawaiian Chicken Skewers	\$3.00
Santa Fe Southwest Chicken Puffs	\$3.00
Teriyaki Beef on a Stick	\$3.00
Parmesan Chicken Slices	\$3.00
Beef & Vegetable Mini Kabob	\$3.50
Miniature Beef Wellington	\$3.50

### Vegetables

Mexican Rice	\$2.50
Sweet Corn	\$2.50
Broccoli, Cauliflower & Carrots	\$2.50
Red Potatoes with Herbs	\$2.50
Rice Pilaf	\$2.50
Mashed Potatoes	\$2.50
Glazed Carrots	\$2.50
Mexican Beans	\$2.50
Green Beans Almandine	\$3.00
New Potatoes Twice Baked	\$3.50

### Salads

Spiral Pasta Salad	\$2.50
Bow Tie Pasta Salad	\$3.00
Caesar Salad	\$3.00
Mixed Garden Medley	\$3.00
Italian Salad	\$3.00
Waldorf Salad	\$4.50
Spinach Salad	\$4.50
Chicken Caesar Salad	\$5.00
Fajita Taco Salad	\$5.00

### Cold Hors D'oeuvres

Guacamole Dip	\$1.00
Deviled Eggs	\$2.00
Bruschetta	\$2.00
Diced Tomato with Cottage Cheese	\$2.00
Roma Tomato & Mozzarella Cheese	\$2.50
Chicken or Ham Cornets	\$2.50
Layered Fiesta Dip	\$2.50
Assorted Finger Sandwich Halves	\$3.00
Crab Spread on Wafers	\$3.50
Guacamole & Salsa	\$3.50
Cold Cut Sandwiches Halves	\$3.50
Shrimp Cocktail	\$6.50
Smoked Salmon Display	\$6.50

Items priced per person - Minimum 50 person order.

There is a 15% service charge & 8.25% sales tax on reception packages, and packages are subject to change without notice, unless already contracted. In order to maintain & improve quality, menus & prices are subject to change without notice, unless two week finalization has been completed.

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Revised 1/2011

## Reception Package Upgrades

### Chocolate Dipped Strawberries

(Included with most groom's cakes)

\$3.00 per person

### Carving Stations

Buffets are set up for guests to serve themselves.

Turkey, ham, top sirloin & beef tenderloin is placed on the buffet sliced & topped with the various sauces.

Carver for carving may be added to carve turkey, ham or beef for \$100 per carver.

Receptions over 200 guests will require two. (One carver for carving is included in the Diamond Package, two carvers for over 200.)

### Soft Drinks for Buffet

For non-alcoholic events.

(Soft drinks included in by the hour bars.)

One Hour 2.00 - Two Hours \$3.00

Three Hours \$4.00 - Four Hours \$5.00

Charge is for every guest

plus 15% service charge & 8.25% sales tax.

Served by bartender add Bar Fee \$100.00

### . Buffet or Table Serving Staff

\$100 per server (1 / 50 guests recommended)

### Chocolate Fountain Set Up Fee

(includes 1 skirted table, plates & napkins)

See additional information for requirements.

\$2.00 per person

### Chocolate Dipped Tuxedo Strawberries

White chocolate dipped strawberries with hand painted Tuxedo and bow tie with milk chocolate. \$5.00 each berry

### Iced Seafood Display

Shrimp cocktail, seafood salad sandwiches, deviled eggs with crab meat, crab spread on wafers, smoked salmon presentation, pasta salad with lobster, & cocktail sauce.

\$15.00 per person when added to a package.

### Place settings at guests tables for buffets

Silver ware and fan folded fabric napkin

\$1.00 per person

### Sit down dinner service

(includes place settings at guest tables)

\$5.00 per person

Minimum 24 guests.

### Additional time

may be added to your reception for \$350 per hour, subject to availability.

### Cocktail waiter staff

\$150.00 per server (1 / 50 guests recommended)

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