



DINNER BUFFET MENUS

Italian Pasta Dinner Buffet

\$21.75 with dessert, \$18.75 without dessert

*Classic Caesar salad with house made sourdough croutons, Caesar dressing and freshly shaved parmesan cheese & garnished with fresh lemon

*Fire roasted seasonal vegetables with fresh rosemary and butter *Guests choice of Penne pasta or Linguine pasta *Guests choice of Alfredo, Marinara or Pesto cream *Italian sausage and sliced chicken breast *Fresh shaved parmesan to top pasta *Grilled garlic bread *Assorted dessert bars, cookies and brownies Beverage Station included with fresh roasted regular and decaf coffee,

strawberry lemonade and iced tea

*All charges are subject to 19% service charge & 8.7% sales tax



DINNER BUFFET MENUS

Delectable Catering Signature Dinner

\$23.75 with dessert, \$20.75 without dessert

* Fresh chopped romaine with mandarin oranges, candied almonds, feta cheese & sweet champagne vinaigrette

*Fire roasted seasonal vegetables with fresh rosemary and butter *Our famous creamy garlic mashed potatoes *Warm rolls with butter * award winning stuffed

chicken breast, stuffed with feta & spinach & topped with creamy garlic champagne sauce *New York cheese cake with fresh berries, whipped cream and mint – Pre-set on

dining tables

Beverage Station included with fresh roasted regular and decaf coffee, strawberry lemonade and iced tea

*All charges are subject to 19% service charge & 8.7% sales tax



DINNER BUFFET MENUS

Delectable Catering Signature duet protein dinner

\$26.75 with dessert, \$23.75 without dessert

*Mixed green salad tossed with fresh cut pears, roasted red peppers, feta cheese & house made herb vinaigrette topped with balsamic glaze*Fire roasted seasonal vegetables with fresh rosemary and butter *Our famous twice baked potatoes *Pacific Salmon baked to perfection & topped with grapefruit buerre blanc *Choice cut grilled sirloin steak topped with client's choice of peppercorn demi glaze or creamy gorgonzola sauce *Warm rolls with butter *Double chocolate torte with fresh berries & white chocolate shavings – pre- set on dining tables

Beverage Station included with fresh roasted regular and decaf coffee, strawberry lemonade and iced tea

*All charges are subject to 19% service charge & 8.7% sales tax



THEMED STATION MENUS

Chef attended carving station

Choice of two of the following proteins

\$10.75 to add to any menu or to include with 2 other stations

- * Chef carved choice sirloin with peppercorn red wine demi or gorgonzola cream sauce
- * Chef carved book salmon with lemon, grapefruit beurre blanc
- * Chef carved honey roasted ham with assorted mustards on the side
- * Chef carved turkey baked to perfection with cranberry sauce & creamy turkey gravy
- * served with warm rolls & butter

*All charges are subject to 19% service charge & 8.7% sales tax

Mashed potato station

Choice of 6 of the following toppings

\$9.25 to add to any menu or to include with 2 other stations * famous creamy garlic mashed potatoes seasoned to perfection *Choice of toppings to include: shredded cheddar, feta cheese, sliced olives, sour cream Salsa, chives, bacon bits, grilled onions, grilled mushrooms & roasted red peppers



THEMED STATION MENUS

Asian Station

Choice five of the following

\$16.75 per person * Thai lettuce chicken wraps with house made soy sauce *California rolls with wasabi and fresh ginger *Vegetable spring rolls with sweet and sour sauce *Pan fried dumplings with our famous soy lime dipping sauce *House made white rice with creamy butter *Chicken satay with thai peanut sauce *BBQ pork chilled and served with sesame seeds & assorted dipping sauces

Mediterranean Station

All menu items included in station \$14.75 per person * Antipasto platter with meats, cheeses, peppers, olives, artichokes, cherry tomatoes & baby corns *Grilled and chilled assorted vegetables with balsamic glaze *Grilled pita bread with house made hummus and romesco spreads *Caprese kabobs with fresh mozzarella, cherry tomato, basil and balsamic glaze *All charges are subject to 19% service charge & 8.7% sales tax



APPETIZER MENU

Passed or Displayed Appetizers by the dozen

- * Tomato basil caprese kabobs with balsamic glaze - \$24 per dozen
 - *Award Winning Pear Bruchetta - \$24.00 per dozen
 - *Portabella mushrooms stuffed with assorted cheeses and sausage - \$26 per dozen
 - *Honey crisp apples with blue cheese and hazelnuts served on an endive - \$24 per dozen
 - *Pacific smoked salmon served on crisp cucumbers with herb cream cheese & fresh dill - 24.00 per dozen
 - *Fresh crab cakes with orange butter glaze - \$29.00 per dozen
 - *Sea scallops wrapped in thick cut bacon - \$29.00 per dozen
 - *Smoked Ahi Tuna with wasabi aioli - \$29.00 per dozen
- *All charges are subject to 19% service charge & 8.7% sales tax