



*Event Professionals*  
*enjoy this day & leave the details to us!*



*Dinner Reception*  
*Menu*

## *Services At Our Location Or Yours*

### **Dinner Packages Include:**

- **Party Rentals**

- **Table Setup**

Tables, white chairs, white table linens & napkins, china, silverware, champagne flute, wine glasses, water goblet, votives, menu programs etc.

- **Gift Table & Registration Table**

- **Kitchen & Waiters Equipment**

- **Hors d'Oeuvres**

3 Tray Passed Hors d'Oeuvres OR Hors d'Oeuvres Station - display of fresh seasonal fruit, vegetables crudités with dip, domestic & imported cheese with cascade of crackers

- **Beverage Station for Cocktail Hour**

Ice Tea, Lemonade, Limeade, Cranberry Spritzer, Melon, Strawberry or Kiwi Flavor  
Additional Flavors Available.

- **The Wedding Cake**

Variety of choices from Hansen's Bakery, Regal Cake Gallery or Cake Sensation  
Size of cake is dependant on number of guests

- **Bar Set-up**

Includes bartender, bar equipment and glassware (beverages are not included)

- **Star Bucks Coffee & Hot Tea Service**

Cappuccino Bar Station additional \$4 per person( Coffee served for sit down, stationed for buffet service)

- **Reception Coordinator**

We will meet with you months leading up to your reception and create a time line for the reception; toast, first dance, cake cutting etc. On the day of your wedding, we will serve as the point person for your vendors and assist with the coordination of the event and oversell that all details are met. We will assist with placing a few personal items; cake serve set, champagne glasses etc.

- **Personnel in Professional Uniform**

To Set-up, Serve, and Break-down Event



## Sit-Down Menu Selection

### Choice of Salad

**Spring Mix with Raspberry Vinaigrette**

Caramelized Pecans and Feta Cheese

**Baby Greens**

with Roasted Peppers, Tomatoes, Marinated Artichoke Hearts in a Balsamic Vinaigrette

**Baby Mixed Greens**

with Roasted Red Peppers & Goat Cheese Tossed in a Garlic Vinaigrette

**Crisp Butterhead Lettuce**

Green & Red Pear Tomatoes drizzled with a Succulent Mustard Vinaigrette Dressing

**Spinach Salad with Sliced Endives**

Grilled Tomatoes, Smoked Red Grapes & a Creamy Herb Dressing

**Citrus Salad with Spring Mix**

Mandarin Oranges, Grapefruit, Caramelized Walnuts & a Citrus Dressing

**Baby Arugula**

Pear, Prosciutto, Burrata, Modera Balsamic Vinaigrette and Extra Virgin Olive Oil

**Romaine Lettuce**

Tossed in a Classic Caesar Dressing, Herb Croutons & Fresh Parmesan Cheese

**Garden Salad**

with Choice of Italian, Ranch or Thousand Island Dressing

### Poultry Entrée Selection

**Baked Chicken Breast**

Marinated With Italian Seasonings, Topped With A Creamy Tarragon Sauce, Seasoned Rice Pilaf and Baby Carrots and Green Beans

**Chicken Pinot Noir**

Roasted Fingerling Potatoes and Honey Glazed Baby Carrots

**Chicken Marsala Sauce & Sautéed Mushrooms**

Creamy Cheese Risotto, Broccolini

**Chicken Cacciatore**

Fettuccini with a red sauce, mushrooms, onions & fresh herbs

**Seasoned Herbed Chicken Breast**

With A White Wine Sauce, Mushroom Risotto and spring vegetables

**Chicken Picata**

Breaded breast of chicken sautéed in white wine, lemon, butter capes & parsley, Angel Hair Pasta with Olive Oil, Basil and Fresh Herbs, Grilled Italian Squash

**Southwestern Grilled Chicken Breast**

With A Mango Citrus Salsa marinated with cilantro, onions, peppers, chilies & Spanish seasonings, Spanish White Rice with corn, peas and carrots

**Moroccan Chicken**

**Roasted Turkey**

with Corn Bread Stuffing & Giblet Gravy Pureed Yams and Haricots Verts, Cranberry Sauce

**Roasted Duck a l' Orange**

Wild Rice with a Braised Spinach and Peaches

**PACKAGE INCLUDES RENTALS,  
STAFF, SET-UP, CAKE, BAR  
SERVICE AND FOOD**

**Starting at:**

\$69.00 per Person  
100 or more Guests

\$75.00 per Person  
75-99 Guests

\$79.00 per Person  
50-74 Guests

All food & service add 15% gratuity  
and 9.75% tax



## *Sit-Down Menu Selection (continued)*

### ***Pork Entrées***

**Cinnamon Apple Stuffed Tenderloin of Pork**  
with a Pork Loin Gravy, Broccoli and carrots

**Herb Grilled Pork Chops**  
Seasoned Rice Pilaf and Sautéed Garlic Spinach

### ***Lamb Entrées***

**Rosemary Herb Grilled Rack of Lamb**  
(add \$9.50)  
With A Demi Glaze with Side of Mint Sauce  
Asparagus with Red Roasted Potatoes

### ***Vegetarian Entrées***

**Vegetarian Pasta** (\$5.00)

**Portobello Mushroom** (add \$8.00)  
Stuffed with Julian Vegetables

### ***Veal Entrées***

**Marinated Veal Chops** (add \$9.75)  
with Herb Demi Glaze Polenta  
and Broccoli

### ***Beef Entrées***

**Filet Mignon** (add \$16.00)  
with Bordelaise Sauce & Béarnaise Sauce  
Carrot Potato Puree and baby vegetables

**Chateaubriand Sliced Tenderloin of Beef**  
(add \$14.00)  
Parsnip Puree with Green Bean & Carrot Sticks

**New York Steak** (add \$12.00)  
with A Port Wine Demi Glaze & Mushrooms  
Herb Roasted Potatoes and Garlic Green Beans

**Roasted Prime Rib of Beef** (add \$12.00)  
with Side of Au Jus & Horseradish  
Baked Potato or Mashed Potato with broccoli  
& baby carrots

### ***Seafood Entrées***

**Chilean Sea Bass** (add \$16.00)  
Topped with Lemon Beurre Blanc Sauce  
Vegetable Risotto

**Ahi Tuna Seared with Sesame Seeds**  
(add \$14.50)  
Micro Greens with a soy Vinaigrette and  
steamed Jasmine Rice

**Grilled Sword Fish** (add \$12.50)  
with Mango Relish Seasoned Rice Pilaf and  
Spring Vegetables

**Baked Halibut** (add \$12.50)  
with a Lemon Butter Sauce Steamed Dill Potatoes  
and Sautéed Garlic Spinach

**Baked Salmon** (add \$9.00)  
with Dill Beurre Blanc & Capers  
Wild Rice and Baby Squash and Carrots

**Ginger Glazed Salmon** (add \$9.00)  
Steamed Calrose Rice and Seaweed Salad



## Sit-Down Extravaganza

### 3 Hot or Cold Tray Passed Hors d'oeuvres

### 3 Entrée Selections

- Chicken Cacciatore**
- Chicken with Mango Salsa**
- Chicken with Tarragon Sauce**
- Chicken Marcela** with Sautéed Mushrooms
- Rosemary Herb Baked Chicken Breast** with White Wine Sauce
- Baked Chicken Breast** with Stoned Ground Mustard & Honey
- Stuffed Tenderloin of Pork** with Cinnamon Apples & Gravy
- Herb Slow Roasted Sliced Pork Roast** with Apple Salsa
- Roasted Turkey with Gravy**
- Tri-Tip of Beef** With Au Jus & Horseradish
- Flat Iron Steak** with a with a Jack Daniel Morel Sauce
- Sliced Top Sirloin** with a Burgundy Wine Bordelaise Sauce
- Herb Baked Sliced Leg of Lamb**
- Ginger Glazed Salmon**
- Baked Salmon** with Dill Beurre Blanc & Capers
- Baked Salmon** with a Papaya Salsa, Red Peppers & Lime
- Cajun Fried Red Snapper** with Spicy Red Pepper Remoulade
- Blackened Catfish** with Cajun Tarter Sauce
- White Fish with Roasted Almonds** & Lemon Butter Sauce

### Select 1 Salad

- Spring Mix** with Raspberry Vinaigrette Dressing, Caramelized Pecans and Feta Cheese
- Baby Greens** with Roasted Peppers Tomatoes, Marinated Artichoke Hearts in a Balsamic Vinaigrette
- Baby Mixed Greens** with Roasted Red Peppers & Goat Cheese Tossed in a Garlic Vinaigrette
- Spinach Salad** with Sliced Endives, Grilled Tomatoes, Smoked Red Grapes & a Creamy Herb Dressing
- Citrus Salad with Spring Mix**, Mandarin Oranges, Grapefruit, Caramelized Walnuts & a Citrus Dressing
- Romaine Lettuce** Tossed in a Classic Caesar Dressing, Herb Croutons & Fresh Parmesan Cheese
- Garden Salad** with Italian, Ranch or Thousand Island Dressing

### Choice of 2 Starch Selections

- Seasoned Rice Pilaf
- Baked Potato
- Risotto
- Herb Roasted Red Potatoes
- Orzo
- Garlic Mashed Potatoes
- Cous Cous
- Choice of Pasta
- Duchess Potato

### Steamed Vegetable Medley

### Assorted Gourmet Bread with Butter

### Chocolate Fountain, Sundae Bar or Mini Dessert Station (Select 6 from Our Dessert Menu)

#### Starting at:

- \$80.00 per Person 100 or more Guests
- \$85.00 per Person 75-99 Guests
- \$95.00 per Person 50-74 Guests



# Buffet Extravaganza

## 3 Hot or Cold Tray Passed Hors d'oeuvres

## 3 Entrée Selections

**Chicken with Mango Salsa**

**Chicken Marcela**  
with Sautéed Mushrooms

**Chicken with Tarragon Sauce**

**Chicken Cacciatore**

**Rosemary Herb Baked Chicken Breast**  
with White Wine Sauce

**Baked Chicken Breast**  
with Stoned Ground Mustard & Honey

**Stuffed Tenderloin of Pork**  
with Cinnamon Apples & Gravy

**Herb Slow Roasted Sliced Pork Roast**  
with Apple Salsa

**Roasted Turkey with Gravy**

**Tri-Tip of Beef** With Au Jus & Horseradish

**London Broil**  
with side of Tarragon Mustard Sauce

**Flat Iron Steak**  
with a with a Jack Daniel Morel Sauce

**Sliced Top Sirloin**  
with a Burgundy Wine Bordelaise Sauce

**Herb Baked Sliced Leg of Lamb**

**Ginger Glazed Salmon**

**Baked Salmon**  
with Dill Beurre Blanc & Capers

**Baked Salmon**  
with a Papaya Salsa, Red Peppers & Lime

**Cajun Fried Red Snapper**  
with Spicy Red Pepper Remoulade

**Blackened Catfish** with Cajun Tarter Sauce

**White Fish with Roasted Almonds & Lemon Butter Sauce**

## Choice of 3 Salad Selections

- Cobb Salad
- Chinese Chicken Salad
- Cous Cous Salad
- Cold Pasta Salad
- Crab Style Salad
- Ambrosia Salad
- Asparagus & Roasted Red Peppers

**Spring Mix** with Raspberry Vinaigrette Dressing, Caramelized Pecans and Feta Cheese

**Baby Greens** with Roasted Peppers Tomatoes, Marinated Artichoke Hearts in a Balsamic Vinaigrette

**Baby Mixed Greens** with Roasted Red Peppers & Goat Cheese Tossed in a Garlic Vinaigrette

**Spinach Salad** with Sliced Endives, Grilled Tomatoes, Smoked Red Grapes & a Creamy Herb Dressing

**Citrus Salad with Spring Mix**, Mandarin Oranges, Grapefruit, Caramelized Walnuts & a Citrus Dressing

**Romaine Lettuce** Tossed in a Classic Caesar Dressing, Herb Croutons & Fresh Parmesan Cheese

**Garden Salad** with Italian, Ranch or Thousand Island Dressing

**Pimento Stuffed with Wild Greens**, Enoki Mushrooms, Drizzled with Sun-Dried Tomatoes & Olive Oil

**Zucchini, Yellow Squash, Eggplant & Colorful** Roasted Peppers Drizzled with Extra Virgin Olive Oil

## Choice of 2 Starch Selections

- Seasoned Rice Pilaf
- Risotto
- Orzo
- Cous Cous
- Duchess Potato
- Baked Potato
- Herb Roasted Red Potatoes
- Garlic Mashed Potatoes
- Choice of Pasta

## Steamed Vegetable Medley

## Assorted Gourmet Bread with Butter

## Chocolate Fountain, Sundae Bar or Mini Dessert Station (Select 6 from Our Dessert Menu)

### Starting at:

\$75.00 per Person 100 or more Guests

\$80.00 per Person 75-99 Guests

\$89.00 per Person 50-74 Guests



## *2 Entrée Buffet*

### *Choice of 2 Entrées*

**Baked Chicken Breast**  
with Stoned Ground Mustard & Honey

**Herb Chicken Breast** with Mango Salsa

**Chicken Marcela** with Sautéed Mushrooms

**Baked Breast of Chicken** with Tarragon Sauce

**Chicken Cacciatore**

**Rosemary Herb Baked Chicken Breast**  
with White Wine Sauce

**Stuffed Tenderloin of Pork**  
with Cinnamon Apples & Gravy

**Herb Slow Roasted Sliced Pork**  
with Apple Salsa

**Roasted Turkey with Gravy**

**Tri-Tip of Beef** With Au Jus & Horseradish

**Sliced Roast Beef** with Mushroom Demi Glaze

**Herb Baked Sliced Leg of Lamb**

**Ginger Glazed Salmon**

**Baked Salmon**  
with Dill Beurre Blanc & Capers

**Baked Salmon**  
with a Papaya Salsa, Red Peppers & Lime

**Cajun Fried Red Snapper**  
with Spicy Red Pepper Remoulade

**Blackened Catfish** with Cajun Tarter Sauce

**White Fish with Roasted Almonds &**  
Lemon Butter Sauce

#### **Starting at:**

\$70.50 per Person 100 or more Guests  
\$75.00 per Person 75-99 Guests  
\$80.50 per Person 50-74 Guests

### *Choice of 2 Salads*

**Caesar Salad**

**Garden Salad**

**Cobb Salad**

**Asparagus & Roasted Red Peppers**

**Chinese Chicken Salad**

**Cous Cous Salad**

**Potato Salad**

**Cold Pasta Salad**

**Black Bean & Grilled Corn Salad**

**Crab Style Salad**

**Ambrosia Salad**

**Baby Greens** with Roasted Peppers Tomatoes,  
Marinated Artichoke Hearts in a Balsamic Vinaigrette

**Zucchini, Yellow Squash, Eggplant & Colorful**  
Roasted Peppers Drizzled with Extra Virgin Olive Oil

**Diced Zucchini, Carrots & Celery**  
Mixed with Feta Cheese & Balsamic Vinaigrette

### *Choice of 1 Starch Selection*

- Seasoned Rice Pilaf
- Risotto
- Orzo
- Cous Cous
- Duchess Potato
- Baked Potato
- Herb Roasted Red Potatoes
- Garlic Mashed Potatoes

### *Steamed Vegetable Medley*

### *Assorted Gourmet Bread with Butter*

All menus include: food, rentals, and staff (see front page for more details)



## *Italian Buffet*

### ***Antipasto Platter***

Roasted Red Peppers, Marinated Mushrooms, Imported Salamis Provolone Cheese, Pepperoncini, Marinated Artichoke Hearts Tomato & Buffalo Mozzarella, & Imported Olives

### ***Italian Sausage***

Sautéed with White Wine, Virgin Olive Oil, with Sweet Red Onions, and Red & Green Bell Peppers

### ***Chicken Selection***

**Chicken Marcela**  
**Chicken Picata**  
**Chicken Parmigiana**  
**Chicken Cacciatore**  
**Veal Parmigiana** (add \$6.00 per person) with Linguini & Marinara Sauce

### ***Choice of Salad***

**Caesar Salad**  
**Garden Salad** with Our House Dressing  
**Spring Mix** with Raspberry Vinaigrette Dressing, Caramelized Pecans and Feta Cheese  
**Baby Mixed Greens** with Roasted Red Peppers & Goat Cheese Tossed in a Garlic Vinaigrette  
**Baby Frisee & Arugula** with Summer Vegetables & A Balsamic Vinaigrette

### ***Pasta Bar Selection (2 Choices)***

**Penne with Marinara Sauce**  
**Fettuccini Alfredo**  
**Farfalle with Pesto**  
**Tortellini with Alfredo Sauce**  
**Vegetarian or Beef Lasagna**

### ***Assorted Gourmet Bread with Butter***

## *Mediterranean Buffet*

### ***Choice of 2 Entrées***

**Chicken Brochettes** Breast of Chicken Skewered With Marinated Mushrooms, Cherry Tomatoes & Sweet Onions  
**Moroccan Chicken**  
**Grilled Chicken** with Lemon & Olives  
**Lamb Kabob** (add \$4 per person)  
**Swordfish Kabobs** (add \$4 per person) With Red Bell Pepper, Sweet Red Onions & Zucchini

### ***Includes:***

**Stuffed Grape Leaves** Tender Grape Leaves Wrapped Around Spiced Rice Filling: Served with a Yogurt Dill Sauce

### ***Choice of 1 Starch***

**Basmati Rice** with Dried Fruit  
**Wild Rice**  
**Cous Cous**

### ***Assorted Gourmet Bread with Butter***

### ***Choice of 1 Salad***

**Mediterranean Salad**  
Cucumbers, Feta Cheese, Tomatoes & Fresh Mint Tossed With a Red Wine Vinaigrette  
**Tabbouleh Salad** cous cous, cucumbers, tomatoes, shallots, parsley, olive oil & vinegar

### **Italian & Mediterranean Buffets Starting at:**

\$70.50 per Person 100 or more Guests  
\$75.00 per Person 75-99 Guests  
\$80.50 per Person 50-74 Guests



## Mexican Buffet

### Choice of 2 Entrées

- Chile and Cilantro Grilled Chicken**  
with Mango Salsa
- Grilled Chicken** with Onions & Peppers  
Marinated in Fajita Seasoning
- Shredded Chicken with Mole**
- Beef Fajitas** with Grilled Peppers & Onions
- Halibut with Vera Cruz Sauce**  
(Additional \$4 per person)
- Baked Snapper with Cilantro Dressing**
- Cheese Enchiladas**
- Quesadillas**

### Choice of Salad

- Caesar Salad**
- Tossed Green Salad**
- Roasted Corn & Black Bean Salad**
- Jicama Salad with Lime & Orange**

### Includes:

- Spanish Style Rice
- Refried Beans
- Guacamole
- Sour Cream
- Salsa Bar & Chips
- Flour & Corn Tortillas

## Asian Buffet

### Choice of 2 Entrées

- Orange Sesame Chicken**
- Beef or Chicken Teriyaki**
- Fish with Sesame Soy Dressing**

### Includes:

- Stir Fried Vegetables**
- Steamed White Rice**
- Vegetarian Chow Mien**
- Vegetarian Fried Rice**
- Fortune Cookies & Almond Cookies**

### Wide Variety of Dim Sum

- Chicken Dumpling**
- Egg Rolls with Sweet & Sour Sauce**
- Fried Wontons**
- Shui Mai with Ginger Soy Sauce**
- Pot Stickers with a Plum Sauce**
- Assorted Sushi Rolls**
- Wasabi, Pickled Ginger & Soy Sauce**

### Choice of 1 Salad

- Chinese Chicken Salad**
- Citrus Salad with Spring Mix,**  
Mandarin Oranges, Grapefruit, Caramelized  
Walnuts & a Citrus Dressing

**Mexican & Asian Buffets Starting at:**  
\$70.50 per Person 100 or more Guests  
\$75.00 per Person 75-99 Guests  
\$80.50 per Person 50-74 Guests



## *Bar-B-Que Buffet*

### **Entrées**

**BBQ Chicken**  
**Grilled Chicken -or- Pork Sausage**  
**Beef Ribs -or-**  
**Baby Back Ribs** (Add \$4 per person)

### **Sides**

**Homemade BBQ Baked Beans**  
**Traditional Southern Style Potato Salad -or-**  
**Red Potato Salad**  
Chunks of Red Potatoes Tossed With Spring Peas  
in a Seasoned Vinaigrette  
**Sweet Corn On The Cob** with Whipped Butter  
**Crispy Slaw**  
Tri-Colored Shredded Cabbage  
Tossed in a Classic Creamy Caraway Dressing  
**Homemade Corn Bread**

## *Southern Style Cuisine*

### **Choice of 2 Entrées**

**Cajun Seasoned Roasted Chicken Breast**  
**Smothered Chicken -or-**  
**Southern Fried Chicken**  
**BBQ Chicken Wings**  
**Roasted Carved Turkey**  
with Giblet Dressing  
**Smothered Short Ribs** (Add \$3 per person)  
**Cajun Fried Red Snapper**  
with Spicy Red Pepper Remoulade  
**Blacken Catfish** with Cajun Tarter Sauce

### **Choice of 4 Sides**

**Yams**  
**Dirty Rice**  
**Stuffing**  
**Black Eyed Peas**  
**Red Beans & White Rice**  
**Macaroni & Cheese**  
**Mashed Potatoes with Gravy**  
**Sweet Corn On The Cob** With Whipped Butter  
**Braised Cabbage**  
**Collard & Mustard Greens**  
**Ambrosia Salad**  
**Coleslaw**  
**Macaroni Salad**  
**Garden Salad** with Buttermilk Cajun Dressing  
**Tomato, Cucumber & Roasted Pepper Salad**  
**Traditional Southern Style Potato Salad**

### **Breads**

**Assorted Rolls**  
**Honey Buttered Corn Bread -or-**  
**Buttermilk Biscuits** with Sweet Butter &  
Honey

**BBQ Buffet & Southern Style Cuisine Starting at:**  
\$70.50 per Person 100 or more Guests  
\$75.00 per Person 75-99 Guests  
\$80.50 per Person 50-74 Guests



## *Hors d'Oeuvres*

### ***Cold Hors d'oeuvres***

\$2.25 per Piece, 100 Minimum Order

**Baby Red New Potatoes**

with Crème Fraiche & Caviar

**Bruschetta** with Fresh Tomato & Basil

**Bruschetta** with Goat Cheese & Black Olives

**Crostini** Topped with a Black Olive & Caper Tapenade

**Endive** stuffed with Ratatouille

**Smoked Turkey**

with Sun-Dried Tomato & Olive Tapenade

**Toast Points**

with Crème Fraiche, Salmon & Caviar

**Lahvosh Pinwheels**

with Cream Cheese & Smoked Salmon

**Tuna Tartare** served on a wonton crisp

**Smoked Oyster Tartlet**

**Smoked Ahi Tartlet**

**Shrimp, Cucumber & Dill Butter Canapés**

**Grilled Shrimp**

served chilled with a Roasted Garlic Dip

**Grilled Pesto Shrimp with Hummus**

served on Crostini

**Jumbo Shrimp**

served with Spicy Cocktail Sauce

**Assorted Sushi** Served with Pickled Ginger, Soy Sauce & Wasabi

**Mango & Crab** stacked on a Brioche

**Mini Tostada** Topped with Smoked Chicken, Sour Cream & Guacamole

**Mini Ceviche Tostada**

### ***Hot Hors d'oeuvres***

\$2.25 per Piece, 100 Minimum Order

**Mini Chicken Empanada** with a Spicy Tomato Dip

**Mini Beef Empanada** with a Spicy Tomato Dip

**Spanikopita** Filled with Feta Cheese & Spinach

**Assorted Mini Quiche**

**Quesadillas** with Wild Mushrooms

**Quesadillas** with Green Chili & Cheese

**Crab Cakes** Served with a Spicy Tomato Remoulade

**Chicken Wontons** with a cilantro dressing

**Warm Mango & Shrimp Wraps**

**Spicy Jerk Chicken**

topped with a spicy Mango Sauce over a Fried Plantain

**Mushrooms Stuffed with Crab**

**Chicken Tacquitos**, served with Guacamole Sauce

**Swedish Meatballs** with a Marinara Dipping Sauce

**Chicken Satay** with Spicy Peanut Sauce

**Beef Satay** in a Teriyaki Sauce

**Vegetarian Egg Rolls** Served with a Plum Sauce

**Coconut Shrimp** with a Mango Chutney

### ***Mini Gourmet Pizza***

- Proscuitto, Grilled Eggplant, Sage & Maui Onions
- Smoked Chicken, Wild Mushroom & Mixed Herbs
- Wild Mushroom, Basil & Roasted Pepper
- Chicken Garlic, Spinach & Roma Tomato Pizza