



Catering package menu

The Romantic Package

Includes

Appetizers (two)

Salad, entrée & two sides

Freshly brewed iced tea, water & Dinner rolls

China, Flatware, Glassware

Cake Cutting Service

Linen napkins, Floor length table linen,

Trio Cylinder Centerpiece

Complete with tea-light votives

Appetizers



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Classic Italian Style Bruschetta * *Most Popular Choice**

Fresh Roma tomatoes, garlic & basil atop toasted crostini with sliced fresh mozzarella cheese

Stuffed Mushroom Caps * *Popular Choice**

Handmade filling of seasoned breadcrumbs & sausage with Ranch Dressing

Mini Beef or Chicken Empanadas

Corn fills beef or chicken Deep fry served with salsa fresca

Quesadillas

Chicken, Beef, Cheese, or Bean and Cheese
Served with salsa fresca

Spanikopita

Spinach & Feta Cheese in a Flaky Phyllo Pastry

Asian Dumplings

Vegetable Filled dumplings served with sweet chili sauce

Petite Quiche

Spinach, Mushroom & Classic Lorraine

Tortilla Pinwheel Bites

Thinly sliced ham or turkey & herbed cream cheese wrapped in flour tortillas with vegetables, cut bit sized serve with salsa fresco

**Or Substitute two Appetizers for Our*

Fruit, Cheese and Vegetable Display

Domestic Cheeses & Seasonal Fruits & Vegetables served with Yogurt and Ranch Dips gourmet crackers & Baguettes

Entrees Dinner

Includes Salad, Starch and Vegetable



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Chicken Picatta * *Most Popular Choice**

Our tender breast of chicken egg washed and lightly floured, sautéed golden brown served with a rich creamy lemon butter capers sauce garnished with fresh garden chopped parsley (with or without capers)

Chicken Poblano * *Popular Choice**

Our tender grilled breast of chicken with a rich creamy roasted poblano sauce garnished with fresh garden chopped parsley

Grilled Citrus Chicken * *Popular Choice**

Served with lemon butter cream sauce

Chicken Cordon Bleu

Breaded Chicken topped with Ham & Swiss and an Herb cream sauce

Chicken Parmesan

Our hand breaded tender breast of chicken baked golden brown topped with a tangy marinara sauce and fresh melted mozzarella cheese garnished with garden fresh chopped parsley

Chicken Marsala

Our tender breast of chicken egg washed and lightly flour sautéed golden brown served with pan seared wild mushrooms & a rich marsala wine sauce garnished with fresh garden chopped parsley

Rosemary Grilled Chicken

Marinated breast of chicken with fresh herbs & olive oil served with a rich herb crème sauce garnished with fresh a garden fresh rosemary spears

Roast beef

Our Chefs specially seasoned roast beef thinly sliced topped with sautéed wild mushroom demi glaze garnished with fresh garden rosemary spears

Specialty Dinner



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Sides included

Fiesta Dinner

Our tender grilled marinated Chicken and Beef Fajitas

Served with guests choice of Pico de Gallo, sour cream, grilled sweet peppers & onions,

A duo of cheddar & Monterrey Jack cheese, salsa Verde & picante salsa

Served with Refried Beans

Spanish rice, Fresh corn and flour tortillas

Up Scale BBQ Dinner

Grilled Chicken Quarter, Smoked Sausage & Sliced Barbeque Brisket

Served with our homemade Potato Salad, Spanish rice and our traditional ranch style beans sliced yellow onions, dill pickles and jalapeños

Italian Dinner

Choice of Salad and Vegetable

Chicken, Fettuccini Alfredo

Fettuccini pasta tossed in tender julienne grilled breast of chicken and rich creamy garlic Alfredo sauce garnished with fresh garden chopped green onions

Beef Lasagna

Our true Italian classic lasagna layered with pasta, ricotta cheese, fresh basil, oregano leafs, mozzarella cheese baked in a savory meat sauce



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Salads

Mixed Field Greens Salad

Our garden field mix greens with mandarin oranges, crisp red onions wheels & sliced black olives drizzled with a light raspberry vinaigrette dressing

Strawberry Spinach Salad

Red onion, Black olives, Blue Cheese crumbles served with vinaigrette dressing

Greek Salad

Crisp lettuces, green olives, feta cheese, artichokes & tomatoes served with vinaigrette dressing

Traditional Garden Salad

A field of mixed greens with fresh cucumber wheels, garden cherry tomatoes & shredded carrots served with a choice of homemade Ranch style dressing and / or light Italian vinaigrette dressing.

Classic Caesar Salad

Our fresh crispy Garden Romaine lettuce, tossed with a creamy Caesar dressing, topped with freshly shaved Parmesan cheese & crunchy seasoned croutons



an Event to Remember

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Vegetables (Upon availability)

Mixed Grilled Vegetables

Our fresh garden, red onion, carrots, green beans, zucchini, yellow squash & sweet peppers grilled and severed julienne style

Honeyed Carrots

Carrot wheels sautéed and glazed with light brown sugar, butter & sweet honey

Green Beans Almandine

Our Fresh cut green beans sauté with golden baked almonds

Steamed Broccoli & Cauliflower

Our seasoned Broccoli and Cauliflower steamed & drizzled lightly with butter topped with golden breadcrumbs

Sugar Snap Peas

Our fresh cut sugar snap peas sauté in a light butter with golden baked almonds

Broiled Toma

Garden fresh Tomato halves topped with seasoned breadcrumbs & Gruyere cheese oven baked to perfection

Starches



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Garlic Mashers

(Hand mashed with butter and cream seasoned with garlic & spices)

Rosemary New Potatoes

Oven Roasted Red Bliss potatoes with Garlic & Rosemary

Wild Nutty Rice

Steamed mix with finely diced walnuts seasoned with an orange zest

Wild Rice Pilaf

Steamed and garnish with fresh chopped parsley

Fettuccini

With garlic/parsley butter

Twice Baked Potatoes

Whipped potatoes blended with crème, butter, cheddar cheese & parsley piped in potato halve & baked

Mashed Potato Bar

Guest's choice of toppings - sweet butter, Bacon Bits, Sour crème, Cheese, Broccoli & Cheese - served in martini glasses