

CATERING MENU

\$46.00 per head
Choice of 2 appetizers
Choice of 2 entrées
Served with green salad and 2 sides

Dessert available for \$5.00 per head
Additional side choices are \$4.00 per head

Appetizers

Tri-tip skewers with peanut lime sauce
Mango glazed shrimp skewers with toasted coconut
Smoked chicken salad stuffed filo cup
Kalamata olive, tomato, basil bruschetta with asiago cheese
Black bean, avocado, roasted corn and roasted pepper stuffed filo cup
Appetizers from current menu for on-site catering

Entrees

Beef Brisket Smoked with Chimichurri Sauce
Salmon Grilled with Veracruzana Sauce
Pork Loin with Apricot Tamarind Glaze and Ancho Mole
Sweet Potato Tamales, topped with Sauteed Mushrooms, with Roasted Tomatillo Salsa and Cotija cheese
Chicken Breast roasted with Cilantro Lime Cream and Grilled Pineapple Salsa

Sides

Mixed green salad with dried fruit, toasted nuts and blue cheese
Ceasar salad with Asiago cheese and croutons
Mixed green salad with tomato and carrots with Cilantro Vinaigrette
Rosemary roasted red potatoes
Horseradish poblano mashed potatoes
Roasted vegetables-cauliflower, broccoli, red bell pepper, onion and butternut squash
Cilantro lime rice
House black beans
Pasta Salad with dried cranberries, pine nuts and pesto
Pasta Salad with roasted red bell peppers, onion, blue cheese and cream

Desserts

White chocolate cheesecake layered on a walnut lace cookie with blueberry sauce
Chocolate peanut butter mousse with graham cracker crust
Lime coconut tart with graham cracker crust, fresh strawberries and whipped cream
Chocolate mousse in filo cup with fresh raspberries
Chocolate fudge brownie with homemade ice cream
Lemon shortbread cookies dipped in chocolate

\$30.00 per head
Steak, chicken or shrimp Fajitas served with green salad, rice, black beans and flour tortillas
Chips, Salsa and Guacamole

8.65% tax and 20% gratuity added to above price, rental fees additional