

CUSTOM CATERING & EVENTS

DELIGHTFULLY CRAFTED PACKAGES

(prices reflected for minimum of 100 guests, fewer guests will incur a slightly higher price)

Wedding Sweetheart Packages

Choose 2 Heavy and 3 Light Hors D'Ouevres, 1 Beverage Option, and a Dessert:

Starting at \$10.95pp

*(Suggested Menu Below. **Menu pricing below reflects service on elegant disposable servingware. Add \$7.00 per person for China, Crystal, Silver, Linen Napkin service)*

Hors D'Ouevres

Croissant Sandwich filled with Chicken, Cashew, Grape Salad and Green Leaf Lettuce

Spinach Artichoke Cheese Dip with Crackers, Chips, & Sliced Baguette

Vegetables Crudités with Dill Ranch Dip

Fresh Fruit Display in Season

Italian Marinated Mushrooms

(items may be substituted with other appetizers in Hors D'oeuvres list)

Dessert Station:

Flambéed Dessert Crepes Bar

(Fillings of Vanilla & Chocolate Custard, Strawberries, Mixed Berries, Peaches, Caramel & Chocolate Toppings, Fresh Whipped Cream)

(may substitute for any item from list of Desserts)

Beverage Station:

Peach-Basil, Cherry-Vanilla, Strawberry, or Raspberry Lemonades & Lemon Ice-Water

(Garnished with Sliced Peaches, Fresh Cherries, Strawberries, Raspberries,)

Italian Soda Bar

(may substitute for any option in beverage list)

Full Waiter/Waitress Service Includes:

Full Set-up & Clean-up, Equipment, Chafing Dishes, Trays, Bowls, Baskets, Etc.

Elegant disposable Black & Silver Crystalware, Paper Linen Napkins,

Linens for Food Stations, Serving Tables (Buffet, Beverage, Dessert & Cake)

This menu \$14.95pp

Sweet & Savory Breakfast Packages

Choose 1 Savory and 1 Sweet Entrée, Fresh Fruit, Pastry or Parfait, 3 Juice or Milk Beverages Option: Starting at \$13.95pp

(Suggested Menu Below)

Breakfast Buffet Service

Mediterranean Vegetable Frittata or Savory Breakfast Soufflé

*Cinnamon French Toast Soufflé with Buttermilk Syrup or Fresh Baked Cinnamon Rolls
Fresh Fruit Tray of Watermelon, Pineapple, Strawberries, Black or Blueberries (in season)*

Greek Yogurt Parfait w/ Granola

Orange Juice, Chocolate Milk, Concord Grape-Cranberry Juice

(items may be substituted with other items in breakfast menu list)

Full Waiter/Waitress Service Includes:

Full Set-up & Clean-up, Equipment, Chafing Dishes, Trays, Bowls, Baskets, Etc.

Elegant disposable Black & Silver Crystalware, Paper Linen Napkins,

Linens for Food Stations, Serving Tables (Buffet, Beverage, Dessert & Cake)

This menu \$13.95pp *(Customize this menu by adding or removing sides or entrees)*

Lighter Fare Lunch Buffet Packages

Choose 1 Chicken or Pork Entrée, 1 starch side, 1 vegetable side, 1 Salad, 1 Bread, 1 Lemonade & Ice-water: Starting at \$13.95pp

(Suggested Menu Below)

Lunch Buffet Service

Chicken Breast in Marsala Sauce

Pesto Mashed Potatoes

Grilled Squash Medley

Caesar Salad

Toasted Garlic Bread

(items may be substituted with other items in Entrée & Sides menu list)

Full Waiter/Waitress Service Includes:

Full Set-up & Clean-up, Equipment, Chafing Dishes, Trays, Bowls, Baskets, Etc.

Elegant disposable Black & Silver Crystalware, Paper Linen Napkins,

Linens for Food Stations, Serving Tables (Buffet, Beverage, Dessert & Cake)

This menu \$13.95pp *(Customize this menu by adding or removing sides or entrees)*

Elegant Dinner Buffet Packages

Choose 1 Beef, Chicken or Pork Entrée, 1 starch side, 1 vegetable side, 1 Salad, 1 Bread, 1 Lemonade & Ice-water: Starting at \$16.95pp

(Suggested Menu Below)

Dinner Buffet Service

Chef Carved Baron of Beef w/ Au Jus & Horseradish
Oven Roasted New Potatoes w/ Butter, Lemon, & Fresh Dill
Broccoli Spears w/ Hollandaise Sauce
Green Salad w/ Ranch and Italian Dressings
Fresh Baked White & Multi-Grain Yeast Rolls
(items may be substituted with other items in Entrée & Sides menu list)

Full Waiter/Waitress Service Includes:

*Full Set-up & Clean-up, Equipment, Chafing Dishes, Trays, Bowls, Baskets, Etc.
Elegant disposable Black & Silver Crystalware, Paper Linen Napkins,
Linens for Food Stations, Serving Tables (Buffet, Beverage, Dessert & Cake)*

This menu \$18.95pp *(Customize this menu by adding or removing sides or entrees)*

BUFFET MENUS

Breakfast

Continental

*Pastries, Fresh Fruit, Muffins & Bagels w/ Cream Cheese
Milk, Chocolate Milk and Orange, Cranberry, & Apple Juices*

Full Breakfast Buffet Menu Items (Customize Accordingly)

Mediterranean Vegetable Frittata

Juevos Rancheros Frittata

Savory Breakfast Souffle w/ Bread, Sausage, & Cheddar

Cinnamon French Toast Souffle w/ Buttermilk Syrup

German Puff Pancake w/ Buttermilk Syrup

Scrambled Eggs topped with Shredded Cheddar

Pork Sausage Links

Candied Maple Peppered Bacon

Diced Browned Potatoes with Green Peppers & Onions

Fresh Fruits, Croissants, & Bagels

Milk, Chocolate Milk and Orange, Cranberry, & Apple Juices

Add a Pancake, Waffle, or French Toast Bar \$2.00 per person

Add a Crepes Bar \$3.50 per person

Replace Savory Bread Pudding and German Puff Pancake instead of Eggs, Bacon, Sausage for \$5.95 per person

Light Buffet Choices

Chicken Cashew & Grape Croissants and Choice of 2 Fresh Salads
Vegetable Crudités & Ranch Dill Dip
Fresh Strawberries With Chocolate Fondue Dipping Sauce
Choose 2 Salads from Menu

OR

Meats & Cheeses with 3 Fresh Salads
Sliced Black Forrest Ham, Smoked Turkey, Roast Beef,
with Provolone, Muenster, and Cheddar Cheeses,
Condiments & Sauces
Lettuce, Olives, Onions, Pickles & Tomatoes
Assorted Rolls & Breads
Choose 3 Salads from Menu

Vegetable, Side Dishes, & Salads Included in price and selected by the customer

Tuscan Pasta

Choose 2 Pastas Al Dente & 3 Gourmet Sauces
Pesto, Alfredo, Marinara, Creamy Tomato, Mushroom Marsala or Garlic Butter
Penne, Fettuccini, Bowtie, Spaghetti, Rainbow Rotini, Linguini, Shell
Mixed Italian Vegetables
Caesar Salad
Toasted Garlic Bread
Add 2 meat Sauces (Chicken Alfredo, Italian Sausage Marinara) For \$4.00 Per Person Additional
A Roasted Breast Of Chicken Or Italian Sausage & Peppers For \$5.50 Per Person Additional
All Vegetables, Side Dishes & Salads included in this menu

Italian Chicken or Pork Loin

Chicken Marsala or Chicken Madeira or Chef Carved Pork Tenderloin
Pesto Mashed Potatoes
Grilled Squash Medley
Caesar Salad
Toasted Garlic Bread

Rio Grande Especial

3 of Your Choice Of:

Shredded Chicken, Beef Barbacoa, Carnitas, Chicken Mole,

Fajitas, Steak Picado Or Chicken Enchilada Casserole

Corn & Flour Tortillas

Condiments Of Shredded Cheddar, Pico De Gallo, Guacamole, Sour Cream, Onions & Olives

Spanish Rice

Refried Beans

Tortilla Chips & Salsa

Garden Green Salad With 2 Dressings

All Vegetables, Side Dishes & Salads included in this menu

Poule International

Boneless Breast Of Oven Roasted Chicken

Choice Of 3 Delectable Sauces From Around the Globe-

Marinara, Bar-B-Que, Teriyaki, Alfredo, Mushroom Marsala, White Wine, Sweet & Sour

Customer Chooses 1 each of Vegetable, Side Dish, & Salad from Menu

Rolls & Butter

Polynesian Luau

Fresh Pineapple Baked Chicken Served With A Teriyaki Glaze

Grilled Korean Style BBQ Beef

Polynesian Rice

Steamed Vegetables

Fresh Island Fruits In Season

(Mango, Guava, Pineapple, Watermelon, Papaya)

Kalua Pork \$4.95 Per Person Additional

(Authentic Food By Request Such As: Taroh Root, Lupulu, Boni Poppo, Etc.)

All Vegetables, Side Dishes & Salads included in this menu

Southwest TEX

Slow Roasted, Barbeque Marinated Baby Back Pork Ribs

Baja Style Grilled Boneless Chicken Breast

Customer Chooses 1 each of Vegetable, Side Dish, & Salad from Menu

Country Rolls & Butter

Carved to Primo

Chef Carve Prime Rib

A Seasoned To Perfection Prime Rib Chef Carved In Front Of Your Guests

Served With Hot Au Jus & Creamed Horseradish

Customer Chooses 2 each of Vegetable, Side Dish, & Salad from Menu

Rolls & Butter

The Laguna Shore

Grilled Salmon Or Freshly Toasted Halibut

Broiled Marinated King Prawns on a Bamboo Skewer

Customer Chooses 2 each of Vegetable, Side Dish, & Salad from Menu

Rolls & Butter

Top Shelf

New York Steak or Bacon Wrapped Filet Mignon

Shrimp Scampi

Customer Chooses 2 each of Vegetable, Side Dish, & Salad from Menu

Assorted Fresh Breads & Butter

All Buffets Include:

Full Waiter/Waitress Service Catering, Food Transported In Heated Ovens, Trays, Bowls, Serving Utensils, Décor Linens, Set-Up & Clean-Up, Chafing Dishes, Elegant disposable Black & Silver Crystalware, Paper Linen Napkins, Linens for Food Stations, Serving Tables (Buffet, Beverage, Dessert & Cake) (Cost Varies On Certain Identified Services)

PLATED MEAL SIT-DOWN STYLE SERVICE

Guests choose Menu of Salad, Main Dish, Vegetable, Side Dish, Dessert, & Beverage to be served to seated guests at their tables. Table settings of Gold or Silver Charge, China, Silver, Crystal Stemware, Linen Napkins, Salt & Pepper Shakers, and Ice-Water & Beverage Pitchers.

Menus determine price for:

Preset Beverage of Guest Choice

Preset Rolls & Butter

Preset Salad of Guest Choice From Salad Menu with Preset Dressings

Waiter Served Plate of: Main Dish from Entrees Menu

Side from Side Dish Menu

Side from Vegetable Menu

Preset Dessert of Guest Choice From Dessert Menu

Add \$8.00 per person to any buffet menu

HORS D'OEUVRES

Light

Domestic Cheeses & Crackers (Cheddar, Grouier, Muenster, & Swiss Cheeses displayed on cutting boards)

Fresh Fruit In Season (Pineapple, Honeydew Melon, Cantaloupe, Watermelon & Grapes)

Vegetable Crudités (Served With Dill Ranch Dip)

Italian Marinated Mushrooms

Individual Servings of Quiche

Meatballs in Raspberry Chipotle, Marinara, Sweet & Sour, Swedish, Marsala or Cognac Sauce

Heavy

Ham Wrapped Asparagus

Pealed Shrimp Tails & Cocktail Dipping Sauce

Petite Meat Slices on Butter Croissant Rolls (Ham, Turkey & Beef on Croissant With Green Leaf & Light Mustard Spread)

Dark & White Chocolate Dipped Strawberries

Chicken, Cashew, Grape Salad Stuffed Croissant Sandwich

Pot Stickers with Gyoza Sauce

Chinese Egg Rolls (Served With Hot Chili, Sweet & Sour, Soy Sauces Displayed Nicely In A Chafing Dish)

Italian Sausage Stuffed Mushrooms (Fresh Mushrooms Filled With Sweet Italian Sausage, Onions, Cheese, And Celery)

Teriyaki Chicken On A Bamboo Skewer

Spinach Artichoke Cheese Dip w/ Dipping Items of Crackers, Chips, & Sliced Baguette

Oven Baked Potato Skins (Served With Bacon Bits, Cheese, Salsa, Guacamole, Sour Cream)

Choice of any 5 appetizers (3 light and 2 heavy) for \$14.45 per person (\$2.95 per person per additional item)

BEVERAGES

Station: Ice Water With Lemons & Choice of Lemonade, (Cherry-Vanilla, Raspberry, Peach-Basil, Strawberry)

Steaming Chocolate Bar

Teacup Service of Hot Cocoa from an Urn with Whipped Cream, Marsh Mellowes, Cinnamon Sticks, Nutmeg

Soda Bar

Assortment Of Sodas, Bartender, Ice, Glasses

Smoothie Bar

Blended Virgin Drinks -Margaritas, Strawberry Daquiris, & Pina Coladas,

Italian Soda Bar-

Vanilla, Peach, Raspberry, French Vanilla, Blackberry, Ice, Glasses,

Bartender Services for Beer, Wine, Champagne, and/or Liquor

(includes all stemware, condiments, mixers, service, Ice, etc)

ENTRÉES

Meats & Cheeses

Ham, Turkey, Roast Beef, Swiss, American, Cheddar Cheeses, French Rolls,

Pasta

*Your Choice Of 3 Different Sauces- Pesto, Alfredo, Marinara, Creamy Tomato, Garlic Butter &
2 Different Pastas- Penne, Fettuccini, Bowtie, Spaghetti, Rainbow, Linguini, Shell
Breast Of Chicken Or Sausages & Peppers for \$1.50 Per Person Additional*

Chicken Divan

Chicken & Vegetable Curry

Boneless Breast Of Chicken

Your Choice Of 3 Sauces- Marinara, Bar-B-Que, Teriyaki, Alfredo, Mushroom Marsala, Wine, Sweet & Sour

Hawaiian Pineapple Baked Chicken

Chef Carved Baron Of Beef

A Seasoned To Perfection Round Of Beef Chef Carved In Front Of Your Guests Served With Au Jus & Horse Radish

Chicken Marsala

Grilled Chicken Breast Served With Sautéed Mushroom Wine Sauce

Lemon-Herb Chicken

Chicken Coq Au Vin

Beef Bourguignon

Lasagna Parmigiana

Barbeque Square Ribs

Slow Roasted, Barbeque Marinated Pork Ribs & Grilled Chicken Breast

Chicken Cordon Bleu

Breaded Chicken With A Warm Ham & Cheese Filling

Slow Roasted Prime Rib

Roast Duck with Orange Sauce

New York Steak

Chicken Parmigiana

Parmesan Cheese & Spiced Marinara Sauces Served On Top Of A Baked Breast Of Chicken

Shrimp Scampi

Lemon Glazed Or Blackened Halibut

Grilled Salmon

Bacon-Wrapped Filet Mignon

SIDE DISHES

Lemon Rice Pilaf
Polynesian Rice
Brown Rice Pilaf
Risotto
Spanish Rice
Buttered Parsley Baby Potatoes
Oven-Browned New Potatoes w/ Butter, Lemon & Dill
Au Gratin Potatoes
Scalloped Potatoes
Duchess Potatoes
Baked Potato Bar With Sour Cream, Chives, Cheddar, Bacon Bits,
Pasta With Herbed Butter, Marinara, Or Alfredo Sauce

VEGETABLE DISHES

Snow Peas & Baby Carrots
Broccoli Spears with Hollandaise Sauce
Chopped Broccoli & Carrots
Normandy Vegetables (Broccoli, Cauliflower, Carrots, Snow Peas)
Sweet Corn Mexicali with Red Bell Peppers
Grilled Squash Medley:
(Zucchini, Crookneck, And Summer Squash With Red Bell Pepper And Onion)
Glazed Baby Carrots
Corn On The Cob
Julienne Carrots & Whole Green Beans
Whole Green Beans With Bacon
Green Beans Almondine
Green Beans Fresca (with Finely Chopped: Tomatoes, Garlic, & Olives)

SALADS

(a choice of two gourmet salads from this list)
Ambrosia Fruit Salad
Mixed Green Salad With Three Gourmet Dressings
Cobb Salad
Crab/Seafood Salad
Rainbow Pasta Salad With Bay Shrimp
Fresh Spinach Salad With Hot Bacon Dressing
Potato Salad
Chef's Salad
Greek Salad
Summer Salad
Caesar Salad
Avocado-Cucumber-Tomato With Cilantro
Deluxe Salad Bar
Fresh Fruits In Season
Summer Sweet Salad
(Romaine Hearts, Spring Mix, Diced Green Apples, Craisins, Feta Cheese, Candied Pecans, Grape Tomatoes, in light citrus Italian dressing)

STATIONETTES

Small Stations of Buffet style Service

Single Stationette \$11.95 per person

3 Stationettes \$16.95 per person

4 Stationettes \$18.95 per person

5 Stationettes \$20.95 per person

Chef Carved Baron of Beef Sandwich Bar

Thinly sliced beef French Dip Style with Au Jus & Horseradish

Italian Ragu Style Pasta Bar

Chef Tossed Guest Choice of 3 Pastas & 3 Sauces

Flambéed Dessert Crepes Bar

Chef Flambéed Crepes with Vanilla/Chocolate Custard, Fresh Berries, Chocolate Shavings, Whipped Cream

Flambéed Savory Crepes Bar

Chef Flambéed Crepes filled with guest choice of sautéed; chicken, vegetables, cheeses, sauces, garlic, seasonings, etc

Mexicana Bar

Taco, Burrito, or Tostada Bar with Choice of Meat, Rice & Beans and Condiments

Salad Bar

Your Choice Of 4 Gourmet Salads- See Salad Page

Mashed Potato Bar

Garlic Mashed Potatoes, Cheese, Onions, Bacon Bits- All Inside A Crooked Neck Martini Glass

Baked Potato Bar

Chives, Sour Cream, Sliced Eggs, Olives, Chili, Cheese, Onions, Bacon Bits

Soup Bar

Choose 3

Potato Cheese, Green Chile Chicken Tortilla, Chicken Noodle, Broccoli Cheese, Minestrone, Chili

Each Served In Bread Bowls With Cheese, Green Onions & Sour Cream

Fresh Jumbo Shrimp Bar

Jumbo Shrimp Iced With Cocktail Sauce

Chocolate Fountain Bar

Chocolate Fountain, Chocolate, Fresh Fruits, Serving Pieces

Hors D'Ouevres Bar

Choose any 2 Light and any 2 Heavy Hors D'Ouevres

Dessert Bar

Choose any 3 lines from Desserts Menu

DESSERTS

\$3.95 each per person or \$9.95 for 3 selections

New York Style Cheesecake With 3 toppings

Chocolate, Caramel, Berry, (Strawberries, Raspberries, Blueberries & Blackberries)

Chocolate Mousse Cheesecake

Flambeed Crepes Bar w/ Toppings (\$2pp Extra to add Bananas Foster)

Tarts, Pastries, Éclairs & Cream Puffs

Peach Cobbler A La Mode

Apple Crisp A La Mode

Gourmet Assortment Of Baked Cookies & Brownies

Banana Split Ice Cream Bar With Condiments

Strawberry Sauce, Chocolate, Caramel, Nuts, Sprinkles, Cherries, Whipped Cream

Frozen Lemon Sorbet