



# FULL SERVICE WEDDING PACKAGES

## **ALL PACKAGES INCLUDE**

Pre Ceremony Infused Water Station  
Complimentary Cake Cutting and Assistance with Champagne Toast

Disposable Plates, Acrylic Cutlery, Cups, and Napkins

Chafing Dishes, Serving Pieces, Serving Platters,  
All Cooking Equipment and Tables for Food Preparation

Tables, Linens and Theme Décor for All Food Stations

### **CLASSIC BUFFET**

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3 Appetizers  
1 Chicken Entrée  
1 Salad  
2 Sides  
Fresh Baked Herb Rolls, Focaccia, and  
Butter  
Coffee & Decaf, Assorted Hot Tea,  
Tropical Iced Tea, and Infused Water  
Station

### **SIGNATURE BUFFET**

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3 Appetizers  
2 Entrees  
1 Salad  
2 Sides  
Fresh Baked Herb Rolls, Focaccia, and  
Butter  
Coffee & Decaf, Assorted Hot Tea,  
Tropical Iced Tea, and Infused Water  
Station

### **FOOD STATIONS**

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3 Stations (Pick from Selections Bellow)  
Fresh Baked Herb Rolls, Focaccia, and Butter  
Coffee & Decaf, Assorted Hot Tea, Tropical Iced Tea, and Infused Water Station

**Custom Packages Available Upon Request**

**Prices Based on 100 Guest Minimum**

Fewer Than 100 Guests May Necessitate a Price Increase

**\*\*Does Not Include Production Fee, Staffing, Sales Tax and Gratuity\*\***

**Plated Service Available at an Additional Charge**

**China Service Available at an Additional Charge**

# HOT HORS D'OEUVRES

Tray Passed Hors d'oeuvres  
Passed on Exquisitely Designed Serving Trays

## Oven Roasted Quesadilla Rolls

With Smoked Chicken, Cilantro and Sharp  
Cheddar Cheese  
Served with Avocado Tomatillo Dipping Sauce

## Thai Chicken Skewers

With Spicy Peanut Sauce

## Tandoori Chicken Skewers

With Cucumber Dip

## Feta and Caramelized Maui Onion Bites

### Marinated Steak Skewers

With Smoked Red Chile Dip

### Chile Lime Chicken Skewers

### Asian Pot Stickers

With Ginger Sweet and Sour Sauce

### Coconut and Beer Battered Shrimp

With Tangerine Mustard Sauce

### Stuffed Mushrooms

With Feta, Granny Apple and Walnut

## Panko Crusted Gorgonzola and Garlic Mashed Potato Balls

### Roasted Creamy Tomato Soup Shooters

With Mini Grilled Cheese (Additional Cost)

### Sweet Potato Fries

With a Chipotle Mayo Dip in an Edible Mini  
Cone (Additional Cost)

### Choice Sirloin Beef Sliders

With Grilled Sweet Onions and Bleu Cheese  
Crumble (Additional Cost)

### New England Crab Cake Sliders

With Micro Greens and Meyer Lemon Aioli  
(Additional Cost)

### Pancetta Wrapped Dates

Stuffed with Manchego Cheese and Fresh Mint

### Chicken Satay Skewer

With Hickory BBQ Sauce

## Marinated Steak Skewer

With Argentine Chimichurri Sauce

## Mini Pastry Bites

With Sundried Tomato, Spinach, Roasted  
Shallots and Feta Cheese

## Porcini and Cremini Mushroom Tartlet

With Goat Cheese, White Truffle Oil and Fresh  
Chives

## Artichokes in Phyllo Pastry

With Meyer Lemon and Parmigiano Reggiano

## Soyrizo Stuffed Jalapeno

With Smoked Gouda Cheese

## Caramelized Onions, Mushrooms and Gruyere Cheese Tartlet

Finished with White Truffle Oil

## Pulled Pork Slider

With Hickory BBQ Sauce and Tangy Slaw

## Meatloaf Mini Cupcakes with Mashed Potato Frosting (Additional Cost)

## Baltimore Crab Cakes

With Meyer Lemon Aioli (Additional Cost)

## Fresh Sea Bass Bites over Saffron Rice

Displayed in a Tasting Spoon (Additional Cost)

## Pesto Pizza

With Crab, Artichoke and Fresh Basil  
(Additional Cost)

## Boneless Short Rib over Garlic Mashed Potatoes

Displayed in a Tasting Spoon (Additional Cost)

## Wild Mushroom and Mozzarella Arancini

With Fresh Marinara and Basil Chiffonade  
(Additional Cost)

## Grilled Baby Lamb Chop

With Merlot Shitake Reduction or Rosemary  
Balsamic Reduction (Additional Cost)

## COLD HORS D'OEUVRES

Tray Passed Hors d'oeuvres  
Passed on Exquisitely Designed Serving Trays

### **Caramelized Tomato Crostini**

With Whipped Feta Cheese and Basil

### **Cracked Pepper Beef Carpaccio**

Served on a Herb Toast with Roasted Garlic

### **Cucumber Barrel with Smoked Salmon**

With Chipotle Cream Cheese Garnished with  
Fresh Dill

### **Vegetarian Cucumber Barrel**

With Chipotle Cream Cheese, Roasted Beats  
and Microgreens

### **Mini Cucumber Barrels**

Filled with Dill Cream Cheese or Apricot  
Chutney

### **Seared Ahi Tuna on Cucumber**

With Wasabi Cream and Fresh Alfalfa

### **3 Mushroom Pesto Crostini**

With Walnuts and Parmesan on Toasted  
Baguette

### **Caprese Crostini**

Mozzarella, Fresh Basil, and Tomato on a  
Toasted Baguette with a Balsamic Drizzle

### **Traditional Bruschetta on Garlic Baguette**

### **Cajun Spice Seared Ahi Skewer**

With Wasabi Cream and Soy Sauce  
(Additional Cost)

### **Lobster Bruschetta**

Served on Sourdough Baguette  
(Additional Cost)

### **Smoked Salmon**

With Crispy Shallots and Dilled Cream on  
Gourmet Cracker

### **Mini Ceviche Tostadas**

**BBQ Shrimp Lettuce Wraps**  
With an Asian Citrus Glaze (Additional Cost)

### **Caprese Skewer**

With Mozzarella, Cherry Tomato, Fresh Basil  
and a Balsamic Drizzle

### **Gazpacho Soup Shooter**

Served in a Cucumber Barrel

### **Feta Stuffed Strawberries**

With Chive and Balsamic Reduction

### **Crisp Endive Spear**

With Goat Cheese, Figs and Pecans  
Garnished with Dried Cranberry

### **Smoked Salmon Crisp Endive**

With Herbed Goat Cheese

### **Caesar Salad Roll Up**

With Prosciutto, Creamy Caesar Dressing and  
Herbed Crouton

### **Thin Sliced Filet with Arugula, Provolone & White Truffle Oil**

Served on a Toasted Baguette with  
Horseradish Cream Sauce

### **Ahi Tartar in Edible Seaweed Cones**

With Wasabi Aioli (Additional Cost)

## STATIONARY HORS D'OEUVRES

(Additional Cost)

### **Vegetable Crudité Basket**

With Smoked Chipotle Dip, Sundried Tomato  
Aioli and Roasted Garlic Spinach Dip

### **Domestic Cheese Display**

Garnished with Fresh Fruit and accompanied  
by Cheddar Crisp and Gourmet Crackers

### **Fresh Seasonal Fruit**

Watermelon, Cantaloupe, Honeydew,  
Seedless Grapes and Strawberries

### **Rainbow Tortilla Chips**

With Guacamole and Fresh Salsa

### **Teriyaki or Swedish Meatballs**

### **Spicy Buffalo Wings**

With Bleu Cheese and Ranch Dressing

### **Hot Spinach and Artichoke Dip**

Served with Focaccia Bread Sticks, Assorted  
Flat Breads and Gourmet Crackers

# CHICKEN

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## **Chicken Piccata**

Breast of Chicken with Sherry, Fresh Lemon, Capers and Garlic

## **Hunter's Chicken Breast of Chicken**

With Button Mushrooms and Brandy Cream Sauce

## **Chicken Marsala**

Breast of Chicken with Sautéed Wild Mushrooms and Marsala Wine

## **Mediterranean Chicken**

Grilled with Lemon, Olives and Capers

## **Teriyaki Chicken**

Topped with Fresh Pineapple and Teriyaki Glaze

## **Sweet and Sour Tangerine Chicken Stir-Fry**

## **BBQ Chicken**

With Orange Chile Glaze

## **Artichoke Chicken**

Breast of Chicken Served with Roasted Red Pepper and Artichoke Cream Sauce  
Topped with Artichoke Bits and Garnished with Red Bell Pepper **(Additional Cost)**

## **Brined Bone-In Airline Chicken Breast**

With Our Apricot BBQ Sauce **(Additional Cost)**

## **Oven Roasted Breast of Chicken**

Stuffed with Wild Mushrooms and Jalapeno Jack Cheese and Drizzled with Cilantro Pesto Cream Sauce **(Additional Cost)**

## **Split Breast of Chicken Stuffed**

With Fontina Cheese, Smoked Ham, Spinach and Roasted Garlic Cream Sauce **(Additional Cost)**

## **Statler Chicken (Organic)**

With Roasted Artichoke Cream Sauce and Chanterelle Mushrooms

## **Brined Chicken Filet**

With Pancetta Rosemary Cream

## **Roasted Chicken Breast**

With Dijon Mustard Citrus Cream Sauce

## **Pan Roasted Rosemary Chicken Breast**

## **Roasted Chicken Breast**

With Fresh Dill Caper Cream Sauce

## **Roasted Chicken Breast**

With Chipotle Cream Sauce

## **Pan Roasted Chicken Breast**

With Pineapple- Chile Glaze

## BEEF AND PORK

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### **Beef Bourguignon Choice Sirloin Tips**

Braised and Simmered in Mushroom Cabernet Sauce with Pearl Onions

### **Hawaiian Kalua Pork**

Oven Roasted with Smoke and Rock Salt

### **Sage Roasted Sirloin Slices**

Thinly Sliced with Black Peppercorn Demi-Glace

### **Oven Roasted Tri Tip of Beef**

Sliced and Served with Cabernet Wine Mushroom Sauce or Hickory BBQ Sauce  
**(Additional Cost)**

### **Spicy Steak with Orange Szechuan Sauce**

### **Slow Roasted Beef Brisket**

With Santa Maria Sauce **(Additional Cost)**

### **Slow Roasted BBQ Baby Back Ribs**

With Hickory BBQ or Apricot BBQ Sauce  
**(Additional Cost)**

**Korean BBQ Beef Short Ribs (Kalbi)** Marinated with Green Onion, Garlic, Sugar, Sesame Oil and Soy Sauce **(Additional Cost)**

### **Char-Grilled Filet Mignon**

Served with Red Wine Pan Sauce and Shitake Mushrooms **(Additional Cost)**

### **Boneless Short Ribs**

With Black Peppercorn Demi-Glace  
**(4oz. OR 6oz. Additional Cost)**

### **Roasted Pork Tenderloin**

With Cranberry Port Sauce

### **Hawaiian Center Cut Pork Chops**

With Pineapple, Chilies and Black Pepper  
**(Additional Cost)**

### **Garlic Crusted Choice Roast Beef**

Slow Roasted, Sliced and Laced with Black Peppercorn Sauce

### **Pan Seared New York Strip**

With Peppercorn Sauce  
**(10oz. Additional Cost)**

### **Braised Baseball Cut Sirloin Steak**

With Black Peppercorn Demi-Glace  
**(6oz. Additional Cost)**

### **Prime Rib**

With a Rosemary and Kosher Salt Crust and Morel Mushroom Merlot Reduction  
**(10oz. OR 12oz. Additional Cost)**

**Marinated and Grilled Tender Carne Asada**  
**(Additional Cost)**

### **Grilled Flat Iron Steak**

Dry Rub Marinated **(Additional Cost)**

## FROM THE CARVING STATION

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(Includes Chef in Dress Whites)

### **Garlic Crusted Steamship Round of Beef**

With Au Jus and Creamy Horseradish  
**(Additional Cost)**

### **Rosemary Roasted Turkey**

Carved and Served with Giblet Gravy  
**(Additional Cost)**

### **Oven Roasted Virginia Ham**

With a Caramelized Currant Citrus Glaze

### **Herb Crusted Filet of Salmon**

With Fired Roasted Red Pepper Cream Sauce  
**(Additional Cost)**

### **Prime Rib of Pork**

With Au Jus and Bing Cherry Glaze  
**(Additional Cost)**

### **Traditional or Blackened Prime Rib of Beef**

With Au Jus and Creamy Horseradish  
**(8oz. Add \$8.00 OR 10oz. Add \$12.00)**

### **Whole Angus Filet Mignon**

Served with Black Peppercorn Demi-Glace, Cabernet Wine Mushroom Sauce **OR** Gorgonzola, Chipotle and Wild Mushroom Sauce **(4oz., 6oz. OR 8oz. Additional Cost)**

## SEAFOOD

(Additional Cost)

### **Macadamia Nut Crusted Mahi Mahi**

With Mango Papaya Citrus Salsa or  
Strawberry Coconut Relish

### **Grilled Fresh Salmon**

With Honey Mustard and Brown Sugar

### **Sesame Crusted Salmon**

With an Orange Miso Sauce

### **Grilled Salmon Filet**

With Pineapple and Chipotle Pico De Gallo

### **Sake, Soy and Ginger Infused Sea Bass**

With Citrus Relish

### **Seafood Jambalaya**

With Shrimp, Oysters and Crabmeat

### **Grilled Basa**

With a Champagne Tarragon Cream Sauce

### **Moroccan Salmon**

With Sweet Peppers, Lemon and Heady  
Spices

### **Grilled Mahi Mahi**

With Yellow Pepper Cilantro Pesto

### **Grilled Fresh Salmon**

With Dijon Tarragon Sauce

### **Sundried Tomato and Lemon Zest Crusted Mahi Mahi**

Served with Coconut Lemongrass Beurre  
Blanc

### **Marinated Tilapia**

Served with Saki Ginger Glaze

### **Fresh Sea Bass Infused with Sake, Soy Sauce and Fresh Ginger**

### **Seared Giant Tiger Prawns**

With Coconut, Lemongrass and Ginger over  
Saffron Basmati Rice

## PASTA

### **Chicken Penne Pasta**

With Roma Tomatoes, Garlic and Fresh  
Herbs  
Blended with Champagne Cream Sauce

### **Rigatoni Pasta Marinara**

With Tri Color Peppers, Onion and Fresh  
Garlic Topped with Fresh Shaved Parmesan

### **Cheese Tortellini**

With Colorful Peppers, Onion and Pine Nut  
Pesto Sauce

### **Vegetable Lasagna**

With Grilled Eggplant, Julienne Vegetables,  
Sliced Mushrooms and Parmesan

### **Portobello Stuffed Ravioli**

With Sautéed Asparagus and Roasted  
Garlic Cream Sauce

### **Blonde Lasagna**

With Mushrooms, Fresh Spinach, Julienne  
Vegetables, Garlic and Alfredo Sauce

### **Penne Pasta Marinara**

With Italian Sweet Summer Sausage,  
Peppers and Onions

### **Bow Tie Pasta**

With Grilled Italian Vegetables, Sun Dried  
Tomato and Pesto Sauce

### **Baked Four Cheese Meat Lasagna**

### **Cheese Raviolis**

With Grilled Italian Vegetables, Sun Dried  
Tomato and Pesto Sauce

### **Chef's Famous Four Cheese Macaroni**

Topped with Golden Parmesan Cheese

## SPECIALTY ENTREES

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### **Hearty Vegetable Paella**

With Artichoke, Shitake Mushroom,  
Japanese Eggplant and Saffron

### **Grilled Chicken and Beef Fajitas with Colorful Peppers and Onion**

Served with Warm Flour and Corn Tortillas  
Condiments Include: Tomatoes, Cheddar  
Cheese, Lettuce, Jalapenos, Fresh Cilantro,  
Sour Cream and Fresh Made Salsas

### **Mexican Enchilada Lasagna**

Layered with Tortillas, Grilled Chicken Breast,  
Poblano Chilies and Cotija

### **Fresh Made Chicken or Steak Tamales**

With Ranchero Sauce

### **Vegetable or Two Cheese Enchiladas**

With Smoked Chipotle Cream Sauce

### **Beef Birria**

### **Tacos de Pescado**

Baja Style No Batter Clean Fish

### **Tacos De Camerones – Fajita Style**

Served with White Cabbage, Limes, Salsa  
and our Homemade Lime Ancho Chile  
Sauce, Chopped Cilantro, Onions and  
Jalapenos  
Chimayo Chile Rubbed Choice Sirloin  
(Additional Cost)

### **Steak with Grilled Mexican Squash and Jalapeno Ranchero Sauce**

### **Grilled Cuban Style Lime Fajitas**

With Papaya Salsa

### **Mediterranean Grilled Chicken**

With Lemon and Olives

### **Chicken Tagine**

### **Greek Moussaka**

With Béchamel Sauce (Additional Cost)

### **Beef Kebobs (Additional Cost)**

### **Indian Lamb Chops**

With Curried Cauliflower (Additional Cost)

### **Chicken Biryani**

Chicken Cooked in Rice and Mild Spices in  
Special Sauce (Additional Cost)

### **Beef Vindaloo (Additional Cost)**

### **Sweet and Sour Tangerine Chicken Filet Stir-Fry**

### **Sesame Crusted Salmon**

With Orange-Miso Sauce (Additional Cost)

### **Steak Kebabs**

With Orange and Hoisin Glaze  
(Additional Cost)

### **Cashew Chicken**

### **Country-Style Thai Red Curry**

With Beef, Shitakes and Edamame  
(Additional Cost)



## SALADS

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### **Traditional Garden Greens**

With Tomatoes, Cucumber and Black Olives  
Served with Ranch and Vinaigrette Dressings

### **Meatless Antipasto Salad**

With Olives and Peppers with Ranch and  
Vinaigrette Dressings

### **Key Lime Salad**

With Segments of Fresh Citrus, Wild  
Mushrooms and Pecans with a Sesame  
Vinaigrette

### **Traditional Caesar Salad**

With Herbed Focaccia Croutons and  
Shaved Parmesan Served with Creamy  
Caesar Dressing

### **Gourmet Baby Greens**

With Mandarin Orange, Sundried  
Cranberries, Caramelized Walnuts Served  
with Our Raspberry Vinaigrette

### **Sliced Three Tomato Salad**

Roma, Beefsteak and Pear Tomatoes, Red  
Onions, Basil and Olive Oil **(Additional Cost)**

### **South Pacific Slaw**

With Mango and Pineapple

### **Quinoa and Black Bean Salad**

With Corn, Cilantro, Garlic and Onion

### **Traditional Mexican Cactus Salad**

Onion, and Tomatoes Garnished with Fresh  
Cilantro and Feta Cheese

### **Baby Spinach**

With Goat Cheese, Roasted Peanuts, Roma  
Tomatoes and Balsamic Vinaigrette  
**(Additional Cost)**

### **Antipasto Pasta Salad**

With Salami, Provolone Cheese, Asiago  
Cheese, Olives and Red Peppers Blended  
with Red Wine Vinaigrette on Leaf Lettuce

### **Penne Pasta Prima Vera**

With Pesto Vinaigrette

### **Fresh Red Potato Salad Prima Vera**

### **Arugula and Bibb Lettuce Salad**

With Sliced Red Anjou Pears, Pancetta, Bleu  
Cheese Crumbles and Candied Pecans  
Drizzled with Meyer Lemon Vinaigrette  
**(Additional Cost)**

### **Organic Baby Greens**

With Hearts of Romaine, Pancetta, Sliced  
Red Anjou Pears, Stilton Cheese and  
Focaccia Croutons Served with Meyer  
Lemon Vinaigrette **(Additional Cost)**

### **The Wedge**

Bacon Crumble, Bleu Cheese Crumbles,  
Red Onion, Tear Drop Tomatoes Drizzled  
with Bleu Cheese Dressing  
**(Additional Cost)**

### **Mexican Caesar Salad**

Tossed with Pepitas, Roasted Corn, Queso  
Ranchero Sliced Tomato and a Homemade  
Avocado Cilantro Dressing **(Additional Cost)**

## FRESH MADE SOUPS

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### **Vegetable Minestrone**

### **New England Clam Chowder**

### **Butternut Squash**

### **Carrot and Red Onion**

### **Chunky Chicken and Noodle**

### **Tomato Bisque**

### **Vegetarian Chili**

### **Won Ton Soup**

**\*\*All Soup served with Oyster Crackers or Garlic Baguettes\*\***

**Additional Fees May Apply for Soup**

## SIDE DISHES

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### **Rosemary Roasted Red Potatoes**

With Fresh Garlic and Cracked Black Pepper

### **Garlic Mashed Potatoes**

With Fresh Thyme

### **Baby Red Potatoes**

With Ancho Chiles, White Cheddar and Cilantro

### **Traditional Garlic Potato Au Gratin**

With Parmesan Bread Crumbs **(Additional Cost)**

### **Bourbon Walnut Sweet Potato Mash**

With Cinnamon and Maple Syrup

**(Additional Cost)**

### **Traditional Mexican Rice**

### **Traditional Refried Red Beans**

### **New Mexico Red Rice with Sweet Corn**

### **Charro Beans**

### **Whole Green Beans**

With Shallots, Roasted Red Pepper and Almond Butter

### **Medley of Fresh Garden Vegetables with Sesame**

### **Stir Fry of Snow Peas and Water Chestnuts**

### **Grilled Corn Kernels**

With Roasted Garlic Butter and Cracked Pepper

### **Grilled Fresh Asparagus Spears**

With Aged Manchego Cheese  
Drizzled with Walnut Oil

**(Additional Cost)**

### **Colorful Fresh Garden Vegetables**

Broccoli, Cauliflower and Carrots  
With Lemon Garlic Butter

### **Medley of Grilled Italian Vegetables**

With Fresh Herbs

### **Italian Rice with Squash and Parmesan**

### **Mushroom and Orzo Pilaf**

### **Long Grain Wild Rice Pilaf**

With Golden Raisins and Almonds and Herbs

### **Island Rice**

With Curry, White Raisins and Nuts

### **Steamed White Rice with Soy Sauce**

### **Cilantro Basmati Rice**

### **Sliced Carrots**

With Brown Sugar and Honey Glaze

### **Fresh Seasonal Fruit Chunks**

Watermelon, Cantaloupe, Honeydew, Seedless  
Grapes and Strawberries

### **Roasted Carrots**

With Harissa and Maple

### **Truffle Mac and Cheese**

**(Additional Cost)**

### **Garlic Roasted Fingerling Potatoes**

With Shallots, Pancetta and Garlic

**(Additional Cost)**

### **Potato Au Gratin**

With Wild Mushrooms, Garlic and Mascarpone

### **3 Cheese Scallop Potatoes**

### **Haricots Verts**

With Toasted Walnuts and Dried Cherry  
Vinaigrette **(Additional Cost)**

### **Grilled Baby Vegetables**

With Fresh Lemon, Garlic, Butter and Shaved  
Parmesan Cheese **(Additional Cost)**

# VEGAN IDEAS

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## APPETIZERS

### **Mango Ceviche Tostadas**

With Mango, Avocado, Bell Peppers,  
Jalapenos & Citrus Juices

### **Quinoa & Black Bean Sliders**

With Sprouts, Sliced Tomato & Chipotle  
Sauce

### **Gazpacho Soup Shooters**

Served in a Cucumber Barrel

### **Avocado Street Tacos**

With Cabbage & Pico De Gallo

### **Antipasto Skewers**

With Sun Dried Tomato, Artichoke Hearts,  
Kalamata Olives & Sweet Pickles

### **Vegetable Cups**

With Garden Vegetables & Traditional  
Hummus

### **Fresh Made Potato Latkes**

With Caramelized Apple Sauce

### **Vegetable Spring Rolls**

With Mild Spiced Orange Chili Glaze

### **Taos Tortilla Rolls**

With Spiced Black Beans, Julienne  
Vegetables, Avocado  
Served with a Roasted Red Pepper Coulis

### **Falafel**

With Soya Yogurt Tzatziki Sauce, Pickled Red  
Onions, Zaatar Dusted Pita

### **Curried Butternut Squash Soup Shooters**

Roasted Butternut Squash Soup with Crème  
Fraîche and Candied Pecans

## ENTREES

### **Hearty Vegetable Paella**

With Artichoke, Shitake Mushroom,  
Japanese Eggplant & Saffron

### **Butternut Squash Ravioli**

With Brown Butter Sage Sauce

### **Enchiladas de Verduras Asadas**

With Avocado Cilantro Cream Sauce

### **Baked Eggplant & Zucchini**

### **Baked Fusilli Pasta**

With Roasted Peppers, Sliced Black Olives,  
Zucchini, Garlic & Fresh Tomato Sauce

### **Vegetable Crepe Lasagna**

### **Tacos de Verduras Asadas**

With Roasted Bell Peppers, Onions, Zucchini,  
Carrots & Potatoes with Corn Tortillas

### **Cauliflower & Chickpea Tagine**

Slowly Simmered Vegetables in Moroccan  
Herbs & Spices

## **SALAD**

**Cucumber & Red Onion**  
With Champagne Vinaigrette

**Ensalada César**  
Chopped Romaine Lettuce, Toasted Pepita  
Seeds, Roasted Corn, Diced Tomatoes &  
Kidney Beans  
Served with Cilantro Lime Vinaigrette

**Crisp Garden Greens**  
Mixed Greens tossed with Tomatoes,  
Cucumbers, Black Olives & Shredded  
Carrots  
Served with Raspberry Vinaigrette

**Baby Greens**  
With Fresh Citrus Segments, Sliced Dates,  
Roasted Pine Nuts & Candied Walnuts  
Served with Meyer Lemon Vinaigrette

**Fruit Salad**  
With Watermelon, Cantaloupe, Honey Dew,  
Red Seedless Grapes & Strawberries

**Green Papaya Salad**  
With Bean Sprouts, Julienne Cucumber,  
Shredded Red Cabbage  
Served with a Sweet & Sour Dressing

**Roasted Beet Salad**  
Mixed Greens & Candied Fennel  
Served with Balsamic Vinaigrette

**Roasted Corn Salad**  
Tomatoes, Romaine, Cucumber, Black  
Beans with Cilantro-Lime Dressing

**Currant Israeli Couscous Salad**  
Served at Room Temperature Tossed with  
Lemon-Mint Vinaigrette

## **SIDES**

**Whole Green Beans**  
With Shallots, Roasted Red Pepper &  
Almond Butter

**Black Beans**

**Sesame Cilantro Basmati Rice**

**Wild and Long Grain Rice Pilaf**  
With Wild Mushrooms

**Garlic Roasted Mashed Potatoes**  
With Fresh Thyme

**Grilled Asparagus**  
With Lemon Aioli

**Roasted Red Potatoes**  
With Fresh Rosemary, Thyme and Cracked  
Black Pepper

**Rosemary Roasted Baby Red Potatoes**  
With Fresh Herbs

**Roasted Root Vegetables**  
Carrots, Sweet Potatoes, Beets, Brussel  
Sprouts

**Grilled Whole Green Beans**  
With Yellow Tear Drop Tomatoes, Roasted  
Red Pepper & Cracked Black Pepper

**Garlic Roasted Red Potatoes**  
With Fresh Sage and Wild Mushrooms

**Fresh Grilled Garden Vegetables**  
With Lemon & Garlic

**Rosemary Roasted New Potatoes**  
With Cracked Black Pepper

**Steamed Garden Vegetables**

**Sautéed Fresh Mushrooms and Peppers**  
With Cracked Pepper, Garlic and White  
Wine

**"5" Spice Grilled Vegetables**

## **FOOD STATIONS**

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### **ANTIPASTO APPETIZER DISPLAY**

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**Marinated Buffalo Mozzarella Balls  
Marinated Grilled Baby Veggies  
Assorted Italian Meats and Cheeses  
Roasted Red Pepper Crostini  
Bruschetta Mix  
Sun Dried Tomato Aioli  
Roasted Garlic Dip  
Gourmet Crackers and Assorted Flavored Baguettes**

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### **PIZZA STATION**

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(Choose 3)

Pizza will be kept hot under a fancy heat lamp.

**Pepperoni, Oregano and Onion**

**Caribbean Apricot Chicken with Pineapple and Green Onions**

**Durango Pizza with Spiced Black Beans, Roasted Tomato Salsa, Jack Cheese  
and Roasted Peppers**

**Artichoke, Crab, Shrimp and Pesto**

**Goat Cheese, Basil and Roma Tomato**

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### **MARTINI MASHED POTATO BAR**

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**Garlic Mashed Potatoes**

**Condiments Include: Bacon Bits, Diced Green Onion,  
Shredded Cheddar Cheese and Sour Cream**

**Beef Medallions, Mushrooms with Brown Gravy**

All Served in Martini Glasses

## **INTERACTIVE PASTA BAR**

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(Chef in Dress Whites Additional)

### **Penne and Bow Tie Pastas**

**Meatless Marinara, Alfredo Sauce and Pine Nut Pesto**

#### **Accompaniments Include:**

**Shredded Chicken, Italian Sausage Slices,  
Baby Peas, Colorful Diced Bell Peppers, Broccoli Bits and Sliced Mushrooms,  
Fresh Shredded Parmesan Cheese and Garlic Baguettes**

## **INTERACTIVE GOURMET QUESADILLAS**

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(Chef in Dress Whites Additional)

Toppings to Include:

**Diced Ham, Smoked Chicken  
Cilantro, Sharp Cheddar Cheese, Sliced Mushrooms, Green and Red Peppers,  
Diced Onions, Diced Tomatoes, Fresh Garlic and Avocado Dipping Sauce**

## **SUSHI BAR (Additional Cost)**

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Made Fresh and Displayed on Chilled Color Cut Marble

**Vegetable Rolls, California Rolls, Spicy Tuna Rolls, Philadelphia Roll,  
Chicken Roll, Tuna Mango Roll,**

**Saki Salmon and Yellowtail**

**Garnished with Wasabi, Soy Sauce and Fresh Ginger**

**Chopsticks and Fortune Cookie**

## **SLIDER BAR**

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(Choose 3 kinds)

Served on Fresh Baked Rolls

**Angus Beef with Grilled Onions, Cheddar Cheese and Chipotle Mayonnaise**

**Buffalo Chicken Sliders with Spicy Bleu Cheese Mayonnaise**

**Pulled Pork with Hickory BBQ and Tangy Slaw**

**Bleu Cheese Stuffed Bacon Sliders Ground Sirloin with Pear and Red Onion**

**Cali Vegetable Wrap with Sundried Tomato Aioli, Field Greens, Avocado, Red Onion, Tomato and Jack Cheese**

**Curried Crab Cake Sliders with Pesto (Additional Cost)**

**Grilled Portobello and Fire Roasted Red Pepper Sliders with Pesto (Additional Cost)**

## **INTERACTIVE MONGOLIAN STIR FRY**

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(Chef in Dress Whites Additional)

Meats - **Chicken Breast, Beef and Pork**

Vegetables – **Napa Cabbage, Broccoli, Bell Pepper, Bean Sprouts, Snow Peas, Onion, Celery, Pineapple Chunks and Shaved Carrots**

Sauces – **Teriyaki, Sweet and Sour Sauce, Garlic Oil, Ginger Water, Pepper Water, Oyster Sauce and Soy Sauce**

**Steamed White Rice and Chopsticks**

## **CHINESE TAKE-OUT STATION**

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### **Cashew Chicken**

Chicken, Water Chestnut, Mushroom, Carrot, and Snow Pea in Brown Sauce

### **Mongolian Beef**

Tender Beef with Scallion, Bamboo Shoot, Carrots, and Water Chestnuts Cooked in Brown Sauce

### **Shrimp and Snow Peas**

Shrimp Cooked with Water Chestnut, Bamboo Shoot and Carrots, Snow Peas in White Sauce

Served in Chinese Take-Out Boxes

### **With Steamed White Rice**

**Topped with Fumi Chinese Cabbage Salad**

**Soy Sauce and Sriracha Chili Sauce**

## **MAC AND CHEESE STATION**

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### **Buffalo Chicken Mac and Cheese**

Three Cheese Blend Finished with a Panko Crust

### **Truffle Mac and Cheese**

Assorted Cheeses with Mushroom Medley

### **Chef's Famous Four Cheese Macaroni**

With Parmesan Bread Crumbs



## **OTHER IDEAS:**

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### **CHILDREN'S SELECTIONS**

**Chicken Strips with BBQ Dipping Sauce**

**Peanut Butter and Jelly Sandwiches**

**Curly Pasta Marinara**

**Chef's 3 Cheese Macaroni**

**Shredded BBQ Beef Sandwich**

**All entrée's served with: Skinless Fresh Fruit and Chocolate Chip Cookie**

**\*\*Children are considered 4 yrs – 10 yrs old\*\***

## DESSERT

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### **Summit Famous Vanilla Custard Bread Pudding**

With Salted Caramel Sauce, Vanilla Frosting, Toasted Almonds and Sliced Strawberries

### **Deluxe Ice Cream Bar**

**Traditional Vanilla Ice Cream**

Toppings to Include:

**Salted Caramel Sauce**

**Whipped Cream**

**Chocolate Fudge**

**Cherries**

**Chocolate Chips**

**Sprinkles**

**Gummy Bears**

### **Presentation Platter of Mini Desserts**

To Include:

**Chocolate Pecan Squares, Apple Cobbler Bars, Lemon Berry Jazz Bars,  
Mocha Crunch Bars, Raspberry Torte, Crème Brule Bars**

### **Assorted Fresh Baked Brownies**

Carmel with Pecan, Double Fudge, German Chocolate and Turtle Brownies

### **Fresh Baked Cookies**

Macadamia Nut and Chocolate Chunk, Old Fashioned Oatmeal Raisin,  
Peanut Butter Chocolate Dipped and Sugar Sprinkle

## **LATE NIGHT SNACK**

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### **MILK AND COOKIES**

#### **Freshly Baked Chocolate Chip Cookies**

Served with Cold Milk

### **MAC AND CHEESE STATION**

#### **Buffalo Chicken Mac and Cheese**

Three Cheese Blend Finished with a Panko Crust

#### **Truffle Mac and Cheese**

Assorted Cheeses with Mushroom Medley

#### **Chef's Famous Four Cheese Macaroni**

With Parmesan Bread Crumbs

### **SLIDER BAR**

(Choose 3)

Served on Fresh Baked Rolls

Angus Beef with Grilled Onions, Cheddar Cheese and Chipotle Mayonnaise

Buffalo Chicken Sliders with Spicy Bleu Cheese Mayonnaise

Pulled Pork with Hickory BBQ and Tangy Slaw

Bleu Cheese Stuffed Bacon Sliders Ground Sirloin with Pear and Red Onion

Cali Vegetable Wrap with Sundried Tomato Aioli, Field Greens, Avocado, Red Onion,  
Tomato and Jack Cheese

Curried Crab Cake Sliders with Pesto **(Additional Cost)**

Grilled Portobello and Fire Roasted Red Pepper Sliders with Pesto  
**(Additional Cost)**

## **STREET TACO STATION**

(Choose 2)

**Grilled Chicken Street Tacos**

**Carne Asada Street Tacos**

**El Pastor Street Tacos**

**Chicken Chorizo Street Tacos**

**Korean Bulgogi Short Rib Tacos**

Served with Salsa Quemada, Salsa Verde, & Pico de Gallo

## **BACON WRAPPED HOT DOG STATION**

**Bacon Wrapped Hot Dogs**

Served with: Ketchup, Mustard, & Chipotle Ketchup

## **Sample Rental and Tableware**

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### **Plates**

Bread and Butter Plate  
Salad Plate  
Dinner Plate  
Cake Plate

### **Utensils**

Salad Fork  
Dinner Fork  
Dinner Knife  
Cake Fork  
Spoon

### **Glassware**

Water Goblet  
Champagne Flute  
Wine Glass  
All Purpose Glass  
Coffee Cup  
Saucer

### **Chairs**

Padded Folding Chair  
Chiavari Chair

### **Tables**

60in. Round  
72in. Round  
6ft. Table  
8ft. Table  
Cocktail Table  
Sweetheart Table

### **Linens**

Linen Napkin  
120in Round Linen  
132in. Round Linen  
6ft. Table Drape  
8ft. Table Drape  
Sweetheart Table Linen  
Poly Overlay  
Satin Overlay  
Organza Sash  
Satin Sash  
Chair Cover with Sash

### **Delivery, Set-up, and Pick-up**

**FOOD SERVICE:**

Summit shall provide all food and non-alcoholic beverage service as per the contracted menu.

**SERVICE PERSONNEL: PROFESSIONAL TRAINED UNIFORMED STAFF**

To include 1 Supervisor, Chef(s), and Server(s) based on number of guests and style of service.

Sample Time

2.5 hours of set up of all service stations, 4-5 hours of service, 1.5 hours of cleanup.

Additional hours may be purchased. If your event continues beyond the contacted service time you will be billed after the event for any additional hours incurred by our staff and is to be paid within 3 business days.

**TABLEWARE:****PAPER AND PLASTIC GOODS:**

Summit will provide high quality paper and plastic goods at NO additional Cost!! Summit Events can also provide upgraded quality plastic goods at an additional cost.

**CHINA:**

White Swirl China Dinner Plates, Cake Plate, Stainless Flatware, Water Goblet, and Glass Mugs can be provided at an additional cost .

**BUFFET STATION DÉCOR:**

Summit will provide tables, linens, theme décor, custom silk floral fabrics, chafing dishes, serving pieces and platters.

**TOTAL CHARGES AND TERMS:**

California state law requires that sales tax be charged on all of the items contracted by Summit Event Catering. There is an production fee which covers expenses incurred to bring the party to location, i.e. transportation, liability coverage, administration, event kitchen equipment, fuel and paperwork documentation. Gratuity is not included and is left to the discretion of the client.

**RENTALS:**

Summit Events can arrange for all necessary party rentals through a reputable rental company. Summit Events is not liable for payment, rental loss or damage. A quote and separate contract will be provided from the rental company.

**BAR SERVICE:**

Summit Events can arrange for all necessary bar services through a reputable licensed bar company. Summit Events is not liable for payment, loss or damage. A bar quote and separate contract will be provided from the bar company.

## Sample Event Contract and Service Agreement

Invoice #

### Terms and Conditions:

Your event scheduled for (DATE) is based on a minimum guest count of (100) people. Any reduction in the guest count may necessitate an increase in the per person cost. In order to operate your event efficiently, we need to have the guest count 7 days prior to the event date. You may not reduce your guest count after this time however you may add to your guest count up to 3 days before the event date. An additional increase in guest count from this day forward must be approved by Summit Event Productions, Inc.

### Deposits and payments:

A deposit is required to hold your date. All deposits are non-refundable. Should you decide to cancel your event, one half of the total will be charged after receiving more than 48 hours notice. If the cancellation notice should be less than 48 hours before the event date, the full total will be charged. In either case should the client wish to have the food itself, the full total will be charged. Summit Event Productions, Inc. is not responsible for any broken, damaged or lost event equipment by the client. These charges, if incurred, will be billed to the client after the event.

A deposit of 25% of the estimated total charges is due and payable within 7 working days of the approved contract. The remaining balance is due 7 working days prior to the event. If a deposit is not received in the manner specified, we reserve the right to release the date and/or cancel the event. Credit terms may apply to clients with previous event and payment history with prior approval by Summit Event Productions, Inc.

**Total Amount Due:**

**Deposit Due:**

**Balance Due:**

**\*\* A fee of 3% will be added for all payments by Visa, MasterCard and American Express. I have read the terms of the Contract and Service Agreement and agree to all conditions.**

**CLIENT**

**DATE**

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**CATERER**

**Date**

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Please sign and fax back to 714-773-5266 or mail with deposit to  
Summit Event Productions, Inc.  
765 S. State College Blvd. Suite A  
Fullerton, CA 92831

**SUMMIT**  
EVENT CATERING