



tastydeliciousmouthwatering
SPECIAL EVENT
menu



HORS D'OEUVRES (Select five)

Included in this offering is our tri-color tortilla chips with homemade salsa and crisp crudités with creamy ranch dressing.

Tuna Wonton Crisp

Thinly sliced and seared tuna on a wonton crisp with Asian slaw and wasabi cream

Crispy Beef Taquitos

Served with guacamole, sour cream and pico de gallo

Twice-Baked Potato Bites

Topped with a dollop of sour cream and fresh chives

Beef Wellington Miniatures

Served with horseradish cream

Baby Lamb Chops

In a our sweet chili mint sauce

Stuffed Mushroom Caps

Filled with mozzarella, parmesan cheese and fresh herbs

Smoked Salmon Bruschetta

On flatbread with dill crème fraiche

Buffalo Mozzarella Bruschetta

On lightly toasted garlic bread

Shrimp Cocktail

Served with a zesty cocktail sauce

Miniature Vegetable Eggrolls

With a chili plum dipping sauce

Beef Filet Skewers

Served with our homemade bourbon sauce

Mini Crab Cakes

Served with a spicy Remoulade sauce

International Cheese Board

Accompanied with assorted crackers
(Displayed only)

Chicken Teriyaki Skewers

With pineapple and red bell pepper

Grilled Vegetable Skewers

With a tangy balsamic glaze

Miniature Corn Dogs

Bite size versions of this carnival staple, served with mustard for dipping

Fruit Skewers

Pineapple, Melon and Strawberries



THE MONUMENT

Included in this offering is our tri-color tortilla chips with homemade salsa and crisp crudités with creamy ranch dressing.

Salad

Mixed Greens

Served with balsamic vinaigrette and ranch dressing

Entrées (Select 2)

Penne Primavera

Pasta with fresh seasonal vegetables in a tomato cream sauce with parmesan cheese

Grilled Chicken Caesar Wrap

Grilled breast of chicken tossed with crisp romaine lettuce and our special Caesar dressing then wrapped in a warm flour tortilla

Turkey Club Sandwich

Sliced smoked turkey breast with chipotle ranch, crisp lettuce, sliced tomato and crispy bacon on lightly toasted panini bread

Classic Sliders

(Choice of Beef or Turkey) Served with shredded lettuce, sliced tomatoes and pickles

Desserts (Select 1)

Warm Fudge Brownies and Freshly Baked Assorted Cookies

Assorted Mousse Shots

An assortment of rich, velvety mousse served individually in mini glasses

Chocolate Fondue

Warm milk chocolate sauce accompanied by seasonal fresh fruit, marshmallows and assorted cookies for dipping



THE CAPITOL

Included in this offering is our tri-color tortilla chips with homemade salsa and crisp crudités with creamy ranch dressing.

Salad (Select 1)

Mixed Greens

Served with balsamic vinaigrette and ranch dressing

Caesar Salad

Crisp hearts of romaine tossed in our special Caesar dressing, garnished with grated parmesan cheese and croutons

Buffalo Mozzarella and Roma Tomatoes

Vine ripened tomatoes and buffalo mozzarella tossed with fresh basil and drizzled with balsamic reduction

Sandwiches/Entrées (Select 2)

Turkey Club Sandwich

Sliced smoked turkey breast with chipotle ranch, crisp lettuce, sliced tomato and crispy bacon on lightly toasted panini bread

Cheese Ravioli

Tossed in a warm pesto cream sauce

Penne Primavera

Pasta with fresh seasonal vegetables in a tomato cream sauce with parmesan cheese

Grilled Vegetable Wrap

With goat cheese and a delicate mixture of grilled vegetables and greens tossed in balsamic vinaigrette

Santé Fe Burrito

Filled with grilled chicken, rice, black beans, pico de gallo, avocados, cheddar and Monterey Jack cheese all wrapped in a grilled flour tortilla

Hand-Tossed Pizzas (Select 1)

Cheese

BBQ Chicken

Pepperoni

Hawaiian

Veggie

Sides (Select 1)

Mashed Potatoes

Glazed Carrots in Sage Butter

Macaroni and Cheese

Tater Tots

French Fries

Desserts (Select 1)

Assorted Mousse Shots

An assortment of rich, velvety mousse served individually in mini glasses

Warm Fudge Brownies and Freshly Baked Assorted Cookies

Chocolate Fondue

Warm milk chocolate sauce accompanied by seasonal fresh fruit, marshmallows and assorted cookies for dipping



THE WHITE HOUSE

Included in this offering is our tri-color tortilla chips with homemade salsa and crisp crudité's with creamy ranch dressing.

Hors d'Oeuvres

(Select 2 from the hors d'oeuvres menu)

Salads (Select 1)

Mixed Greens

Served with balsamic vinaigrette and ranch dressing

Caesar Salad

Crisp hearts of romaine tossed in our special Caesar dressing, garnished with grated parmesan cheese and croutons

Buffalo Mozzarella and Roma Tomatoes

Vine ripened tomatoes and buffalo mozzarella tossed with fresh basil and drizzled with balsamic reduction

Sandwiches/Entrées (Select 2)

Seared Ahi Tuna Sandwich

With Asian slaw and a Hoisin vinaigrette sauce

Turkey Club Sandwich

Sliced smoked turkey breast with chipotle ranch, crisp lettuce, sliced tomato and crispy bacon on lightly toasted panini bread

Classic Sliders

(Choice of Beef or Turkey) Served with shredded lettuce, sliced tomatoes and pickles

Grilled Vegetable Medley on Focaccia Bread

With fresh mozzarella, basil and balsamic dressing

Chicken Marsala

Boneless sautéed breast of chicken with mushrooms, fresh herbs in a Marsala wine sauce

Mediterranean Chicken Salad

Served in a pita pocket with diced chicken and herbs, black olives, feta cheese, cucumber, red onions, celery and mayonnaise

Hand-Tossed Pizzas (Select 1)

Cheese
BBQ Chicken
Pepperoni
Hawaiian
Veggie

Sides (Select 1)

Mashed Potatoes
Glazed Carrots in Sage Butter
Macaroni and Cheese
Tater Tots
French Fries

Desserts (Select 1)

Assorted Mousse Shots

An assortment of rich, velvety mousse served individually in mini glasses

Warm Fudge Brownies and Freshly Baked Assorted Cookies

Chocolate Fondue

Warm milk chocolate sauce accompanied by seasonal fresh fruit, marshmallows and assorted cookies for dipping



THE WASHINGTONIAN

Included in this offering is our tri-color tortilla chips with homemade salsa and crisp crudités with creamy ranch dressing.

Hors d'Oeuvres

(Select 2 from the hors d'oeuvres menu)

Salads (Select 1)

Mixed Greens

Served with balsamic vinaigrette and ranch dressing

Caesar Salad

Crisp hearts of romaine tossed in our special Caesar dressing, garnished with grated parmesan cheese and croutons

Buffalo Mozzarella and Roma Tomatoes

Vine ripened tomatoes and buffalo mozzarella tossed with fresh basil and drizzled with balsamic reduction

Entrées (Select 2)

Peppercorn Crusted Rack of Lamb

With a mint jelly sauce

Grilled New York Steak

A medallion of beef topped with a mushroom cabernet sauce

Miso Glazed Sea Bass

Marinated in sake, baked and topped with a miso glaze

Broiled Salmon

Glazed with an orange teriyaki sauce

Stuffed Chicken

Chicken breast stuffed with spinach, mushrooms and provolone cheese

Chicken Piccata

Sautéed in white wine, lemon and a caper sauce

Chicken Marsala

Boneless sautéed breast of chicken with mushrooms, fresh herbs in a Marsala wine sauce

Shrimp Primavera

With sautéed shrimp and seasonal vegetables

Baked Penne Pasta

Penne pasta and homemade marinara sauce baked with ricotta and mozzarella cheese

Sides (Select 1)

Mashed Potatoes

Glazed Carrots in Sage Butter

Macaroni and Cheese

Tater Tots

French Fries

Desserts (Select 2)

Assorted Mousse Shots

An assortment of rich, velvety mousse served individually in mini glasses

Cheesecake Bites

Warm Fudge Brownies and Freshly

Baked Assorted Cookies

Chocolate Fondue

Warm milk chocolate sauce accompanied by seasonal fresh fruit, marshmallows and assorted cookies for dipping



DESSERTS

Assorted Mousse Shots

An assortment of rich, velvety mousse served individually in mini glasses

Cheesecake Bites

Warm Fudge Brownies and Freshly Baked Assorted Cookies

Chocolate Fondue

Warm milk chocolate sauce accompanied by seasonal fresh fruit, marshmallows and assorted cookies for dipping

FONDUE

(Available for parties of 40 or more)

Dipping Sauces (Select one)

Chocolate

Grand Marnier

White Chocolate

Double Chocolate Tia Maria

Items for Dipping Include:

Seasonal Fresh Fruit

Baked Assorted Cookies

Brownies

Marshmallows



CARVING STATION

(Available as an add-on to any menu)

Beef Tenderloin

With sauce Béarnaise, whole grain mustard and horseradish cream sauce

Roast Turkey Breast

With homemade turkey gravy and cranberry sauce

Boneless Leg of Lamb

With mint jelly and lamb au jus

THEMED MENUS

(Available for events of 40 or more people)

Italian Primo

This station also includes a lavish display of antipasto, olives, caesar salad, buffalo mozzarella and tomato salad, grated parmesan cheese, red chili flakes, chopped basil and assorted Italian breads.

Entrées (Select 2)

Chicken Piccata
Chicken Parmesan
Chicken Marsala
Meat Balls
Italian Sausage

Pasta (Select 2)

Cheese Raviolis
Tri-Colored Tortellini
Bowtie Pasta
Baked Penne Pasta
Mushroom Ravioli

Sauces (Select 2)

Alfredo
Marinara
Pesto Cream
Sun Dried Tomato
Vodka
Primavera

Southwestern Fiesta

Have your guests build their own fajitas and tacos with this scrumptious buffet and all the fixings!

Select 1:

Beef, Chicken or Pork Fajitas

Fixings

Seasoned Taco Beef
Chicken Enchiladas
Spanish Rice
Black Beans
Flour & Corn Tortillas

Mixed Cheese
Green Onions
Tomatoes
Jalapeños
Guacamole

Sour Cream
Salsa
Chopped Cilantro

Backyard BBQ

This tasty buffet is straight from your own backyard BBQ!

Entrées (Select 2)

BBQ Pulled Pork
Beef Burgers
Hot Dogs
BBQ Chicken Breast

Included Sides

Corn on the Cob
Baked Beans
Homemade Corn Bread
Potato Salad
Coleslaw

Tater Tots
French Fries
Fresh Fruit
Mixed Greens with Balsamic Vinaigrette and Ranch Dressings



PARTY PLATTERS

Chilled Jumbo Shrimp Cocktail

Served with cocktail sauce
25 or 50 Pieces

Mini Vegetable Egg Rolls

Served with a chili plum sauce for dipping
50 or 100 Pieces

Pigs in a Blanket

Served with mustard and ketchup
35 or 75 Pieces

Buffalo Chicken Wings

Accompanied with blue cheese and celery
30 or 60 Pieces

Tri-Color Tortilla Chips

Served with homemade salsa and guacamole
Large Platter

Spinach-Artichoke Fondue

Served with pita bread and chips
Large Platter

Crisp Crudités

Served with creamy ranch dressing for dipping
Large Platter

Hummus Platter

Served with an array of fresh vegetables, artichoke hearts, and grilled pita bread
Large Platter

French Fries, Tater Tots and Onion Rings

A combination of all three served with ketchup for dipping
Large Platter

Mini Corn Dogs

Bite size versions of this carnival staple, served with mustard for dipping
35 or 75 Pieces

Classic Sliders

(Choice of Beef or Turkey)
Cheese optional
25, 50 or 75 Sliders

Caesar Salad

Crisp hearts of romaine tossed in our special Caesar dressing, garnished with grated parmesan cheese and croutons
Large Platter

Buffalo Mozzarella and Roma Tomatoes

Vine ripened tomatoes and buffalo mozzarella tossed with fresh basil and drizzled with balsamic reduction
Large Platter

International Cheese & Fruit Board

Assorted cheese and seasonal fruit
Large Platter

Fresh Fruit Platter

Seasonal Fresh Fruit
Large Platter

Warm Fudge Brownies and Freshly Baked Assorted Cookies

Large Platter

Assorted Mousse Shots

An assortment of rich, velvety mousse served individually in mini glasses
Selection of 60

Chocolate Fondue

Warm milk chocolate sauce accompanied by seasonal fresh fruit, marshmallows and assorted cookies for dipping
Large Pot



BEVERAGE OPTIONS

(2 1/2 Hours)

Premium Open Bar

Additional 1/2 Hour Available

Favorites from the Top Shelf include:

Vodka

Absolut, Belvedere, Grey Goose, Skyy

Tequila

Cuervo Gold, Patron

Gin

Tanqueray, Bombay, Hendrick's

Rum

Barcardi, Captain Morgan Original Spiced Rum, Malibu

Scotch

Dewars White Label, Johnny Walker Black

Bourbon

Maker's Mark, Crown Royal, Jack Daniels

Cognac

Hennessey, Remy Martin

Liquors and Cordials

Grand Marnier, Bailey's Irish Creme and Couvisier

Imported and Domestic Draught and Bottle Beer

Samuel Adams, Heineken, Corona, New Castle, Budweiser, Coors & Miller

An Assortment of Premium Murphy Goode Wines of Alexander Valley, California

Unlimited Soft Drinks

Drink Tickets

Premium or Non-Premium

Non-Premium Open Bar

Additional 1/2 Hour Available

Featuring a Selection of our House Liquor

Domestic Draught & Bottle Beer

Budweiser, Coors, Corona, Miller, Samuel Adams and Sierra Nevada

An Assortment of Wine Selections From Sycamore Lane Winery of Napa Valley, California

Unlimited Soft Drinks

Bottle Beer, Wine & Soda

Additional 1/2 Hour Available

Ice Cold Domestic & Imported Bottle Beer

Budweiser, Coors, Corona, Heineken, Miller, Newcastle, Samuel Adams and Sierra Nevada

An Assortment of Wine Selections From Sycamore Lane Winery of Napa Valley, California

Unlimited Soft Drinks

Tap Beer & Soda

Additional 1/2 Hour Available

Domestic Draught Beer

Bud, Bud Light & Samuel Adams

Unlimited Soft Drinks

Non-Alcoholic Bar

2 1/2 Hours



BRUNCH

The following menus include piping hot coffee, assorted teas and juices.

Our Signature Brunch

French Toast Sticks with Maple Syrup
Scrambled Eggs
Home Fries
Breakfast Sausage
Bacon
Seasonal Fresh Fruit
Assorted Muffins and Toast
Croissants with butter and jam

The Rise and Shine

International Cheese and Fruit Board
Assorted Danish
Cinnamon Buns
Assorted Bagels with cream cheese
Smoked Salmon Platter
Assorted Muffins

The Continental

Assorted Bagels with cream cheese
Assorted Muffins with butter and jam
Seasonal Fresh Fruit