

APPETIZERS
SELECT THREE TOTAL

C O L D A P P E T I Z E R S

Peruvian Ceviche served in mini martini cups
Contains Dairy and Gluten

Smoked Salmon Cornets with lemon crème fraiche
Dairy free/ Vegan/ Gluten Free/ Nut Free

Tomato Mozzarella Cornet with Balsamic Reduction
Dairy / Vegan/ Contains Gluten Free/ Nut Free

Hawaiian Ahi Poke serve In a Crispy Puff Pastry Spoon
Dairy Free/Contains Soy/May Contains Nut

Savory Apple Pineapple Bruschetta Served on a
Baguette Toast
Dairy Free/Nut Free/Contains Gluten



H O T A P P E T I Z E R S

48 hours braised short ribs over garlic mashed potatoes in a
Patty Shell

Dairy free/Gluten free/Nut free

Pineapple wrapped in bacon with spicy maple glaze

Gluten free/dairy free/ nut free

Crab Cakes served with Spicy Aioli

Contains Dairy/Contains Gluten/Nut Free

Mini Turkey Meatballs served with Cranberry Demi Sauce

Gluten Free/Dairy Free/Nut Free

Candied Apple Pork Belly with Creamy Sesame Sauce Contains

Gluten/Contains Dairy/Contains Nut

Chicken Tandoori with mint Aioli

Contains Gluten/Contains Dairy

Brazilian Steakhouse Beef Skewer with Smoked Spicy Herb
Tomato

Dairy Free/Gluten Free/Nut Free

Chicken Satay with Spicy Peanut Sauce

Gluten Free/Dairy Free

Korean Chicken Quesadilla Cone with Creamy Avocado Cream

Contains Gluten/Contains Dairy

Asparagus wrapped in Prosciutto and Puff Pastry with Lemon
Sauce

Contains Gluten/Contains Dairy/Nut Free

Chicken Potstickers with Creamy Yuzu Sauce Contains
Gluten/Contains Dairy/Nut Free

Mini beef slider with shallot marmalade, Blue Cheese Fondue
Sauce and Brioche Rolls
Containers Dairy and Gluten

Fingerling Potatoes stuffed with Truffle Mashed Potato
Gluten free/Contains Dairy Vegan

Vegan artichoke quiche with harissa aioli
Gluten/ Dairy / Nut Free

Vegetables Samosas served with Mint Sauce
Contains Gluten/Contains Dairy

Edamame Vegan Potstickers with Creamy Yuzu Sauce
Contains Gluten/Dairy Free/Nut Free

ARTISANAL CHARCUTERIE
COMPLIMENTARY

Feeds 40 people: A selection of small batch production of European
cheese and meats. Served with assorted Chutneys and Jams, Dijon
Mustard, Whole Grain mustard, Cornichons, Red Flame Grapes, sliced
baguette and Crackers



SELECT ONE MAIN MENU

M E N U |

Kale Salad, Sunflower Seed, Tomatoes, Candied Nuts, Orange and Balsamic Glaze

Vegan/ Vegetarian/ Dairy Free/ Gluten Free/Contains Nut

Sear Chicken with Seasonal Vegetables and Creamy Mushrooms Sauce

Gluten Free/ Dairy Free/ Nut Free

Sliced beef with Madeira Demi Glaze

Gluten Free/ Dairy Free/ Nut Free

Baked Cauliflower with Parmesan Cheese

Dairy Free/ Gluten Free/ Nut free/ Vegan/ Vegetarian

Roasted squash mix with herb lemon oil

Vegan/ Vegetarian/ Gluten Free/ Nut Free/ Dairy Free

Coffee Mousse

Rolls and butter include



M E N U I I

Spinach Salad, Romaine, Blueberries, Strawberries, Almonds,
Red Onion and Dijon Dressing

Contains Dairy/Contains Gluten/Contains Nuts

Braised Chicken in Spiced Tomato Sauce and Olives

Gluten Free/ Dairy Free/ Nut Free

Sliced beef served with harissa lemon sauce

Gluten Free/ Dairy Free/ Nut Free

Quinoa with lemon and seasonal vegetables

Roasted Carrots with Orange Tarragon Glaze

Vegan/ Vegetarian/ Gluten Free/ Dairy Free/ Nut Free

Assorted Rolls and butter [Gluten free rolls will be upon request]

Smores Cheese Cake



ITALIAN MENU I

Romaine Lettuce, Tomatoes, Parmesan Cheese, Croutons and
Caesar Dressing

Contains Dairy and Gluten

Seared chicken Breast with White Wine Caper Sauce

Contains Gluten/ Dairy Free/ Nut Free

Sliced beef with Creamy Cherry Brandy sauce

Contains Gluten/ Dairy Free/ Nut Free

Horseback Potatoes, Parmesan Cheese and fresh Herbs

Vegan/ Vegetarian/ Gluten Free/ Dairy Free/ Nut Free

Green Beans, Asparagus, Broccoli, Kale, Tomatoes and Garlic
and Olive Oil

Vegan/ Vegetarian/ Gluten Free/ Dairy Free/ Nut Free

Mini Truffle Shells with Chocolate Mousse

Contains Dairy/Contains Gluten/Contains Nut

Assorted rolls and butter include



ITALIAN MENU II

Vegetables Chopped Salad with Creamy Italian Dressing
Contains Gluten/Nut Free/Vegetarian/Vegan/Dairy Free

Grilled chicken thigh with Sicilian Garlic Olive Tomato Sauce
Gluten Free/ Dairy Free/ Nut Free

Sear Stripped Bass with Tomato, Fennel, Lemon Sauce
Gluten Free/ Dairy Free/ Nut Free

Scalloped potatoes
Contains Dairy and Gluten

Grilled vegetables with lemon oil
Vegan/ Vegetarian/ Gluten Free/ Dairy Free/ Nut Free

Strawberry Pannacotta Cup

Assorted rolls and butter include



ITALIAN MENU III

Wedge Tomato, Olives, Red Onion, Avocado, Orange with Herb
Olive Oil

Vegetarian/ Gluten Free/Dairy Free / Nut Free

Sear chicken thigh with Mushroom Creamy Sauce

Gluten Free/ Contains Dairy / Nut Free

Roasted Pork Loin with sage, blackberry sauce

Gluten Free/ Dairy Free/ Nut Free

Mushrooms Raviolis with Creamy Tomato Sauce

Vegetarian/ Contains gluten/Contains Dairy/ Nut Free

Roasted Italian squash, onion, red pepper, kale and lemon
essence

Vegan/ Vegetarian/ Gluten Free/ Dairy Free/ Nut Free

Mini Eclairs

Assorted rolls and butter



A M E R I C A N M E N U I

Classic Coleslaw

Contains Dairy/gluten free/vegetarian

BBQ Pork Ribs with Spicy BBQ Sauce

Gluten Free/ Dairy Free/ Nut Free

Grilled chicken thigh with herb lemon sauce

Gluten Free/ Dairy Free/ Nut Free

Baked White Mac and Cheese

Vegetarian/ Contains Gluten/Contains Dairy/ Nut Free

Sautee green beans with Crispy Onions

Vegan/ Vegetarian/ Gluten Free/ Dairy Free/ Nut Free

Chocolate Raspberry Mousse

Assorted rolls and butter



A M E R I C A N M E N U I I

Classic Iceberg Salad, Bacon, Tomatoes, Onions, and green goddess Dressing

Gluten free/dairy free/vegetarian/vegan/contains alcohol

Smoked beef brisket with Whiskey BBQ Sauce

Dairy free/may contain gluten

Smoked Grilled chicken thigh with Memphis BBQ Sauce

Dairy free/may contain gluten

Loaded Mashed Potato with Bacon on the side

Contains dairy/gluten free/vegetarian

Buttery corn on the cobb

Contains dairy/gluten free/vegetarian

Smores Cheesecake

Assorted rolls and butter include.



MEXICAN MENU

SALADS - SELECT ONE

Chard Nopales Salad Roasted Pineapple, tomatoes, red onion, Nopales, crispy lettuce and Oregano creamy dressing

Grilled Watermelon Salad-Watermelon jicama, cucumber, crispy lettuce, and spicy mango vinaigrette

Roasted corn Salad Roasted corn, red onion, green onion, red pepper, tomatoes, black bean, tortilla strips with habanero dressing

Shave Chayote Salad Shaved chayote, Arugula, Avocado, cherry tomatoes, red onion, pumpkin seed with mimosa Dressing

ENTREE - SELECT TWO

Beef Birria (*Goat Birria available with Additional \$2.00 per person*)

Braised beef in chili sauce

Beef Barbacoa

Adovada Braised Beef

Grilled citrus chicken with spicy citrus sauce

Braised chicken thigh in green chili sauce

Chicken Mole

Pork Al Pastor with pineapple salsa

Pork Adobo

Pork Carnitas

Camarones A La Diabla (Deviled Shrimp)

Grilled Tilapia in Spicy Pepper Sauce with Olives

STARCH - SELECT ONE

Mexican Rice

Spanish Rice

Cilantro Rice

BEANS - SELECT ONE

Refried Beans

Pinto beans with bacon

Drunken Black beans

DESSERT - SELECT ONE

Churros

Caramel Cheesecake

Mago Rice Pudding

Mexican Mini flan

Guava Mini Flan

CONDIMENTS TO INCLUDE Corn Tortilla, salsa Verde, salsa Roja, sour cream, cilantro with Habanero Chili and onions, limes, Chiles Toreados.

AGUAS FRESCAS \$1.50 PER PERSON

Horchata

Watermelon

Jamaica

Cantaloupe

Tamarindo

Cucumber with Chia

Mango



EXTRAS

Coffee, Regular Coffee, and Hot Tea **\$1.50 per person**

We will provide Deluxe plastic plates, silverware and napkins, as well of cups, buffet set up and food service.

****Upgrade to Porcelain Banquet Plates \$1.75 each**

MINI SLIDER ACTION STATION

Mixed Green Salad with Shaved Vegetables

SELECT THREE

Mini beef slider served with caramelized Onion and blue cheese spread

Mini beef slider served with pickles and cheddar cheese

Mini Asian Chicken Sliders, served with pickled daikon, red ginger and Siracha Aioli

Mini Tandoori chicken sliders served with press spinach and mango-mint chutney

Potato Slider served with pickled cucumber, Tomato, and Mint Aioli

CONDIMENTS TO INCLUDE

Ketchup, Mustard, Relish, and onions



PASTA ACTION STATION

Classic Caesar Salad

SELECT THREE

Rigatoni Pasta with Italian Sausage Ragout

Penne Pasta with Bolognese Sauce

Orecchiette Pasta with Broccoli, Bacon, Tomatoes, Garlic, and
Olive Oil

Penne Pasta with Mediterranean Sauce

Farfalle Pasta with Chicken Alfredo Sauce

Cheese Tortellini with Carbonara Sauce

Mushrooms Raviolis with Parmesan Creamy Sauce

*Garlic bread, Chili flakes and Parmesan cheese on the side



MINI STREET TACO ACTION STATION

SELECT THREE MEATS

Carne Asada served with Creamy Salsa Verde

Pork “al pastor” served with Pineapple Salsa

Beef Birria served with Chili de Arbol and Pickled Onions

Grilled Citrus chicken served with Chipotle Salsa

Pork Carnitas Served with Cream Avocado Sauce

Mexican Rice

Pinto beans

Corn and flour tortillas



HOT DOGS ACTION STATION

Potato Salad

Hot dogs

Hot dogs Wrap in Bacon

Beef chili and cheese sauce

Condiments include

Ketchup, Mustard, tomatoes, lettuce, relish, diced onions, red sliced onion, cheddar cheese and tortillas chips

YAKITORI ACTION STATION

SELECT THREE ITEMS

Beef skewer with pineapple skewer and creamy wasabi sauce

Grilled chicken with onion skewer served with red ginger and miso aioli

Pork with apple skewer served with spicy chili and yakisoba sauce

Shrimp skewer with tomato served with creamy ginger kewpie mayonnaise



CARVING STATION

PRICING: \$600

Chef Required \$125

Feeds 40 ppl

20% Service Charge & 8.375% Sales tax applies

SALAD- SELECT ONE

Mixed Green Salad with Shaved Vegetables, and Creamy Italian Dressing

Classic Caesar Salad

Tomato Mozzarella Salad with Balsamic Glaze

Sliced Tomatoes with Shaved Vidalia Onions and Oregano Vinaigrette

SELECT ONE

Prime Rib with Demi Glaze

Ny Steak with Peppercorn Sauce

Roasted Chicken with Herb Chicken Au Jus

Roasted Pork with Raisin Demi Glaze

Roasted turkey Breast with Herb Turkey Gravy

Stuffed Salmon with Spinach, Pine nuts, Sundried Tomatoes, and lemon Essence

Homemade Beef Brisket served with BBQ Sauce

***You can opt to select 2 proteins, the quantity would be divided into 2*



SELECT ONE

Wild Rice with crunchy vegetables and herbs

Double Bake Potatoes with Blue Cheese

Garlic Mashed Potato

Baked White Mac and Cheese

***You can opt to select 2 proteins, the quantity would be divided into 2*



DESSERT-SELECT ONE (SEPARATELY \$4.00 EACH)

Mango Mousse

Chocolate Mousse

Guava Mousse

Coffee Mousse

Pistachio Crème Brule

Coffee Crème Brule

Plain Crème Brule

Smores Cheesecake

Strawberry Cheesecake

Mango Cheesecake

Strawberry Pana Cotta

Coconut Mini Flan

Mexican Mini flan

Chocolate Truffle with Vanilla filling or Chocolate filling

EXTRAS

Coffee, Regular Coffee, and Hot Tea **\$1.50 per person**

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