
EVERYTHING FROM SIP TO SAVOR

SAN ANTONIO MARRIOTT NORTHWEST
BANQUET MENU



BILL OF FARE

BREAKFAST

breakfast buffet	3
breakfast buffet enhancements	3
breakfast plated	4

BREAKS

specialty breaks	5
morning and afternoon breaks	5
breaks a la carte	6

LUNCH

lunch buffets	7
boxed lunch	8
lunch a la carte	9-10

FULL DAY PACKAGE

package one with lunch	11
package two with lunch	11
package three with out lunch	12

DINNER

dinner buffets	13-14
dinner a la carte	15-16

DINNER RECEPTIONS

hors d'oeuvres	17
reception stations	18
carving stations	19
desserts	19

BREAKFAST

BREAKFAST BUFFETS

includes freshly brewed coffee, tazo tea, and choice of fresh orange juice or cranberry juice

THE CONTINENTAL \$19 per person, minimum 10 people served with freshly baked breakfast breads and pastries, butter and preserves, and fresh seasonal fruit

THE DELUXE CONTINENTAL \$22 per person, minimum 10 people served with freshly baked breakfast breads and pastries, butter and preserves, chef's granola, yogurt, assorted individual cold cereals, 2%, skim milk, soy milk, and fresh seasonal fruit (add berries \$2)

THE ALL AMERICAN \$20 per person, minimum 20 people served with breakfast breads and pastries, butter and preserves, classic scrambled eggs, choice of applewood smoked bacon, pork link sausage or turkey sausage, breakfast potatoes, and assorted individual cold cereals, 2%, skim milk, and soy milk

THE HEALTHY START \$25 per person, minimum 20 people served with fresh seasonal fruit, bran, banana nut and lemon poppy seed muffins, scrambled egg whites, sautéed spinach, turkey sausage, breakfast potatoes, low fat yogurt, chef's granola, 2%, skim milk, soy milk, and whole wheat toast with butter and preserves

THE EXECUTIVE \$26 per person, minimum 10 people served with freshly baked breakfast breads and pastries, butter and preserves, assorted individual cold cereals, dried fruits, and bananas, 2%, skim milk, soy milk, atlantic smoked salmon, bagels with cream cheese, classic scrambled eggs, breakfast sausage, pork, and turkey applewood smoked bacon

BREAKFAST BUFFETS ENHANCEMENTS

farm fresh scrambled eggs \$6 per person

farm fresh scrambled egg whites \$7 per person

hard boiled egg \$36 dozen

steel cut oatmeal, brown sugar, and raisins \$6 per person

smoked salmon and bagel \$8 per person

quiche lorraine, ham, or bacon \$9 per person

prosciutto and salami \$6 per person

turkey sausage \$4 per person

assorted cereals \$4 per person

assorted cheeses – domestic and imported \$9 per person

buttermilk pancakes, maple syrup, and butter \$6 per person

brioche french toast, maple syrup, and butter \$6 per person

breakfast burrito \$7 per person

smoothies, choice of strawberry banana, mixed berries, or pomegranate \$9 per person

yogurt and granola parfait \$10 per person

made to order omelet station

\$13 per person, \$125 per attendant

served with ham, applewood bacon, onions, spinach, tomatoes, asparagus, roasted peppers, jalapenos, mushrooms, cheddar, and swiss cheese

breakfast taco display choose two \$8 per person

served with chorizo and egg, bacon and egg, bean and cheese, potato and egg, served on flour tortillas with sides of house-made salsa, and shredded cheddar cheese

freshly brewed starbucks® coffee \$6 per person

BREAKFAST

À LA CARTE

- assortment of muffins** \$43 dozen
- assortment of danish pastries** \$43 dozen
- gluten free muffins and pastries** \$43 dozen
- bagels with cream cheese** \$43 dozen
- croissants** \$43 dozen
- cinnamon rolls** \$43 dozen
- assorted individual yogurts** \$4 each
- fresh fruit display** \$8 per person
- assorted granola bars** \$4 each
- steel cut oats, brown sugar, and walnuts** \$7 per person

PLATED BREAKFAST

THE CLASSIC \$22 per person

served with farm fresh eggs scrambled, choice of applewood smoked bacon, pork or turkey sausage, breakfast potatoes, basket of breakfast breads, butter and preserves, choice of orange or cranberry juice, and freshly brewed coffee or tea

SOUTH OF THE BORDER \$23 per person

served with flour or corn tortilla burrito with chorizo, scrambled eggs, cheddar cheese, breakfast potatoes, fresh house-made salsa and sour cream, rice, beans, choice of orange or cranberry juice, and freshly brewed coffee or tea

THE EURO \$24 per person

served with breakfast quiche with ham, bacon and swiss cheese, cup of fruit medley, choice of orange or cranberry juice, and freshly brewed coffee or tea

BRIOCHE TOAST \$24 per person

served with cinnamon vanilla brioche french toast, choice of applewood smoked bacon, pork or turkey sausage, warm maple syrup and whipped butter, cup of fruit medley, choice of orange or cranberry juice, and freshly brewed coffee or tea

BEVERAGES

- bottled sparkling water** \$6 each
- freshly brewed starbucks® coffee** \$60 gallon
- lemonade** \$51 gallon
- selection of milk** \$24 per pitcher
- bottled juices** \$5 each
- assortment of individual fruit juices** \$4 each
- iced tea** \$51 gallon

BEVERAGE SERVICE

freshly brewed starbucks® coffee, decaffeinated coffee, tazo tea, bottled waters, and assorted sodas
half day \$10 per person, full day \$15 per person

EXTRAS

- hot chocolate** add \$2 per person
- assorted hot teas** add \$2 per person
- chilled juices** add \$2 per person

BREAKS

SPECIALTY BREAKS

includes freshly brewed coffee, regular and decaffeinated, assorted hot teas, and iced tea, price reflects 30 minutes of service

RECHARGE \$17 per person

seasonal fresh fruit, honey yogurt, house-made granola, and fresh orange juice

SAN ANTONIAN \$19 per person

tortilla chips, guacamole, salsa, chicken quesadilla with citrus crema, queso fundido with chorizo, and tortillas

BUILD YOUR OWN YOGURT PARFAIT \$15 per person

Greek and low fat natural yogurt, fresh fruits, seasonal berries, honey, and house-made granola

CHARCUTERIE-CHARCUTERIE \$20 per person

assorted salami, cured meats, cheeses, hummus and pita chips, marinated olives, and an antipasto vegetable tray

HALF TIME select two \$18 per person

choice of spicy buffalo wings, grilled buffalo wings, sweet sesame chili wings, or crispy baked wings, served with ranch and blue cheese dipping sauces, carrots, and celery sticks

DECADENCE \$16 per person

house-made chocolate fudge brownies, freshly made chocolate chip and macadamia nut cookies, and chocolate covered strawberries

MORNING BREAKS

select 3 for \$14 per person

select 5 for \$19 per person

mixed nuts and mini pretzels

assorted yogurts with natural fruit

fruit yogurt parfaits

muffins, breakfast pastries, and croissants

coffee cakes

seasonal whole fruit

seasonal fruit with sliced melon

berries

warm cinnamon rolls

smoothie with seasonal fruit and berries

AFTERNOON BREAKS

select 3 for \$16 per person

select 5 for \$22 per person

assorted cookies and brownies

mini candy bars

whole fruit

designer trail mix

crudités display with ranch and blue cheese dips

assorted bags of individual potato chips, corn chips, or vegetable chips

mixed nuts or mini pretzels

dried fruit and almonds

assorted granola bars

individual bags of white cheddar popcorn

BREAKS

BREAKS À LA CARTE

freshly brewed starbucks® coffee, regular, or decaf \$60 gallon

assortment of individual yogurts \$4 each

iced tea \$51 gallon

yogurt parfait \$8 each

individual chilled juices \$4 each

pretzels and confetti snack mix in bowl \$6 per person

assorted sodas \$4 each

mixed cocktail nuts in bowl \$7 per person

bottled water \$4 each

assorted individual bags of potato chips \$4 each

sparkling water \$6 each

mini street tacos (choose two: carnitas, carne asada, blackened fish or buffalo chicken) \$60 dozen

red bull energy drinks \$6 each

assortment of muffins \$43 dozen

whole fresh fruit \$3 each

assortment of danish pastries \$43 dozen

fresh fruit display \$7 per person

assortment of scones \$43 dozen

assortment of freshly baked cookies \$43 dozen

gluten free pastries and muffins \$42 dozen

chocolate brownies \$43 dozen

bagels with cream cheese and preserves \$43 dozen

assortment of macaroons \$42 dozen

croissants \$43 dozen

assortment of candy bars \$4 each

cinnamon rolls \$43 dozen

assorted granola bars \$4 each

assorted power bars \$6 each

ice cream bar \$14 per person, \$125 per attendant

LUNCH

LUNCH BUFFETS

includes freshly brewed coffee and iced tea

MARKET DELI \$29 per person, minimum of 15 people served with red bliss potato salad, tossed garden salad with two dressings, oven roasted turkey, cured ham, roast beef, warm pastrami, sharp cheddar, swiss, provolone, smoked gouda, lettuce, tomato, red onion, appropriate condiments, assorted breads, potato chips, brownies, and freshly baked cookies

PIZZA AND WINGS \$35 per person, minimum of 25 people served with caesar salad and mixed greens with assorted dressing, pepperoni pizza, three cheese pizza, vegetable pizza, supreme pizza, spicy buffalo and bbq wings with celery sticks, ranch and blue cheese dressings, toasted garlic bread, chocolate biscotti, and assorted cookies

BURGERS AND MORE \$31 per person, minimum of 25 people served with red bliss potato salad, macaroni salad, creamy cole slaw, garden greens with cucumber, tomato and carrots with assorted dressings, grilled angus burgers, grilled marinated chicken breast, all beef hot dogs, potato chips, fresh buns, condiments, fudge brownies, and assorted tortes

GOURMET SALAD BAR \$31 per person, minimum of 25 people served with fresh chicken and tuna salad, diced black forest ham, sliced hard boiled egg, romaine, field greens, arugula, baby spinach, tomato, cucumber, shredded carrots, red onion, mushrooms, garbanzo beans, applewood bacon bits, grated cheddar and feta cheese, pasta salad, cottage cheese, sunflower seeds, toasted walnuts, croutons, choice of dressings, buttermilk ranch, house-made vinaigrette, blue cheese, extra virgin olive oil, balsamic vinegar, selection of freshly baked rolls, lemon bars, and freshly baked cookies

STREET TACOS \$32 per person, minimum of 25 people served with mixed green salad with roasted corn, black beans, red onions, queso fresco, and cilantro lime vinaigrette, tortilla soup, shredded mexican cheese, pico de gallo, guacamole, sour cream, cabbage slaw, corn and flour tortillas, spanish rice, refried beans, house-made churros, and sopapilla

select two entrées

marinated grilled chicken breast
carne asada
braised pork carnitas
lime cilantro mahi mahi
sautéed shrimp
grilled calabacita

LUNCH

BOXED LUNCH \$23 per person

includes bag of individual chips, whole fruit, freshly baked cookie, and choice of soda or bottled water, minimum of 15 people

TURKEY VEGETABLE PITA

served with smoked turkey, tomato, cucumbers, red onions, red bell peppers, feta cheese, and mayonnaise on pita bread

DELUXE ROAST BEEF SANDWICH

served with lean roast beef, provolone and cheddar cheese, and horseradish mayonnaise on hoagie bread

THE ULTIMATE VEGGIE WRAP

served with roasted portobello mushroom, cucumber, avocado, red onion, lettuce, tomato, and provolone cheese on a spinach wrap

HAM AND CHEESE CROISSANT SANDWICH

served with black forest ham, swiss cheese, lettuce, mayonnaise, and dijon mustard on a buttery croissant

TUNA OR CHICKEN SALAD CROISSANT SANDWICH

served with albacore tuna or diced chicken, celery, onion, dijon mayonnaise, lettuce, and tomato on a butter croissant

BUFFALO CHICKEN WRAP

served with spicy boneless chicken wings, carrots, crispy lettuce, and blue cheese dressing in a flour tortilla wrap

ITALIAN SUB

served with mortadella, genoa salami, capicola, prosciutto, tomato, lettuce, and vinaigrette on a ciabatta bun

SANDWICH SHOP BUFFET \$23 per person

includes freshly brewed coffee, and iced tea, minimum of 25 people

PRE-MADE SANDWICHES select three

includes potato chips and new york style cheesecake

BUFFALO CHICKEN WRAP

served with spicy boneless chicken wings, carrots, crispy lettuce, and blue cheese dressing in a flour tortilla wrap

NEW YORK STYLE DELI SUB

served with genoa salami, capicola, pepperoni, provolone, cheddar, lettuce, tomato, and vinaigrette on a fresh baked hoagie roll

DELUXE ROAST BEEF SANDWICH

served with lean roast beef, provolone and cheddar cheese, and horseradish mayonnaise on hoagie bread

THE ULTIMATE VEGGIE WRAP

served with roasted portobello mushroom, cucumber, avocado, red onion, lettuce, tomato, and provolone cheese on a spinach wrap

LUNCH

LUNCH À LA CARTE

entrées accompanied with chef's seasonal vegetables, freshly brewed starbucks coffee and iced tea

SOUP OR SALAD select one

SOUP OPTIONS:

roasted tomato basil
cream of mushroom
tortilla
minestrone
broccoli and smoked cheddar chowder
clam chowder
black bean and chorizo chili

SALADS OPTIONS:

classic caesar

served with crisp romaine, parmigiano reggiano, herb croutons, and house-made creamy caesar dressing

red oak lettuce and baby arugula

served with sun dried tomatoes, goat cheese, and berry balsamic vinaigrette

wedge crisp

served with iceberg, diced tomato, bacon, blue cheese, and house-made ranch dressing

spinach and watercress salad

served with smoked bacon, enoki mushroom, roasted walnuts, dried cranberries, and lemon olive oil dressing

fresh mixed greens

served with carrot, cucumber, tomato, and raspberry vinaigrette

STARCH select one

yukon gold mashed potatoes
cheddar mac and cheese
au gratin scalloped potatoes
parsley fingerling potatoes
buttered pasta: choice of linguine, pappardelle, spaghetti, or whole wheat pasta
rice pilaf
saffron cilantro rice

ENTRÉES

seared sea salt and thyme fresh salmon \$31 per person
served with tomato coulis

grilled shrimp brochette \$34 per person
served with chimichurri

blackened mahi mahi \$34 per person
served with grilled tomato salsa, avocado, and cabbage confit

grilled chicken asiago \$28 per person
served with spinach, artichokes, and asiago cream sauce

skin on pan roasted chicken \$27 per person
served with shitake mushroom jus

butterflied grilled chicken breast \$33 per person
served with grilled tomato salsa

grilled marinated hanger steak \$33 per person
served with chimichurri sauce

beef brisket \$32 per person
served with bbq sauce

grilled apple brimmed pork chop \$28 per person
served with cider demi glaze

cheese ravioli \$23 per person
served with sauce bolognese

portobello and vegetable stack \$22 per person
served with roasted portobello, grilled zucchini, squash, eggplant, red onion, bell pepper, wilted spinach, and pesto

LUNCH

ENTRÉE SALADS

served with choice of dessert

CAESAR grilled chicken \$22 per person, shrimp \$24 per person, salmon \$23 per person served with crisp romaine, shredded parmesan, croutons, and house-made caesar dressing

CLASSIC COBB \$22 per person served with fresh mixed greens, grilled chicken breasts, bacon, crumbled blue cheese, hard-boiled egg, tomato, avocado, and herb vinaigrette

QUINOA SALAD WITH GRILLED CHICKEN \$22 per person, shrimp \$24 per person, salmon \$24 per person served with cucumbers, grilled asparagus, and frisee lemon olive oil vinaigrette

SOUTHWESTERN STEAK SALAD \$25 per person served with romaine, roasted corn, black beans, avocado, grilled hanger steak, tortilla strips, and cilantro dressing

AVOCADO TUNA OR AVOCADO CHICKEN \$24 per person served with half avocado, freshly made tuna or chicken salad, hard-boiled egg, pepperoni, and pickled okra

TOMATO PANZANELLA \$22 per person served with heirloom tomatoes, fresh mozzarella, herb croutons, cucumbers, capers, sea salt, olive oil, basil, balsamic glaze, and grilled chicken

DESSERTS select one
house-made cheesecake of the day
lemon meringue tart with raspberry sauce
fresh berries with crème fraiche
chocolate mousse cup
carrot cake with caramel sauce
warm seasonal cobbler
mango mousse with banana chips and strawberry coulis

FULL DAY PACKAGES

PACKAGE ONE WITH LUNCH

\$70 per person

to include a screen, av table, vga cables, and power run

START OF THE MORNING

served with freshly baked muffins and croissants with butter and preserves, market fresh sliced fruit, fresh orange and cranberry juice, freshly brewed starbucks® coffee, regular and decaffeinated, and assorted tazo hot teas

MID-MORNING

served with assorted whole fresh fruit, granola bars, freshly brewed starbucks® coffee, regular, and decaffeinated, and assorted tazo hot teas

THE SANDWICH BOARD LUNCH BUFFET

served with red bliss potato salad, garden salad with two dressings, sliced oven roasted turkey, cured ham, roast beef, warm pastrami, sharp cheddar, swiss, provolone, smoked gouda, lettuce, tomato, red onion, condiments, assorted breads, potato chips, brownies, freshly baked cookies, iced tea, freshly brewed starbucks® coffee, and tazo hot teas

AFTERNOON BREAK

served with pretzels with nutella, freshly made popcorn, iced tea, lemonade, and freshly brewed starbucks® coffee regular and decaffeinated

PACKAGE THREE WITHOUT LUNCH

\$55 per person

to include a screen, av table, vga cables, and power run

SUNRISE

served with freshly baked muffins, croissants, butter and preserves, market fresh sliced fruit, fresh orange and cranberry juice, freshly brewed starbucks® coffee, regular and decaffeinated, and assorted tazo hot teas

MID-MORNING

served with assorted whole fresh fruits, freshly brewed starbucks® coffee, regular and decaffeinated, and assorted tazo hot teas

AFTERNOON BREAK

served with queso dip with jalapeños, tortilla chips, lemonade, iced tea, and freshly brewed starbucks® coffee, regular and decaf

PACKAGE TWO WITH LUNCH

\$73 per person

to include screen, av table, vga cables, and power run

TOP OF THE MORNING

served with bagels and cream cheese with preserves, market fresh sliced fruit, granola parfait, fresh orange and cranberry juice, freshly brewed starbucks® coffee, regular and decaffeinated, and assorted tazo hot teas

MID-MORNING

served with assorted whole fresh fruits, assorted energy bars, freshly brewed starbucks® coffee, regular and decaffeinated, and assorted tazo hot teas

STREET TACO LUNCH BUFFET

served with freshly brewed iced tea with coffee service, mixed green salad served with roasted corn, black beans, red onions, queso fresco, cilantro lime vinaigrette, marinated chicken breast, carne asada, blackened fish, shredded mexican cheese, grilled calabasita, pico de gallo, guacamole, sour cream, grilled tomato salsa, salsa borracha, cabbage slaw, corn and flour tortillas, spanish rice, beans, churros, and sopapillas

AFTERNOON BREAK

served with freshly baked cookies, iced tea, assorted sodas, and freshly brewed starbucks® coffee, regular and decaffeinated

DINNER

DINNER BUFFETS

includes assorted rolls and freshly brewed starbucks® coffee, assorted hot teas, and iced tea

SOUTH OF THE BORDER \$46 per person

tortilla soup
chips and salsa
jicama, corn salad
enchilada suiza served with shredded chicken, queso fresco, salsa verde, and corn tortilla
crispy taco bar served with seasoned beef, pico, guacamole, shredded lettuce, grated cheddar and monterrey cheese, sour cream, and grilled tomato salsa
red snapper vera cruz served with capers, olives, peppers, sautéed in olive oil, and served in a rich tomato sauce
chicken fajita with sautéed onions and peppers
spanish rice
refried beans
churros with dulce de leche and chocolate sauce ortres
leches cake

TUSCAN \$44 per person

minestrone
caesar salad served with shaved parmesan, herb croutons, and creamy caesar dressing
chicken breast cacciatore
lasagna napolitano (vegetarian)
tilapia with basil butter sauce
zucchini, squash, and caramelized onions
potato gnocchi
tiramisu or italian cheesecake

LA GRANGE BBQ

choice of two proteins \$43 per person
choice of three proteins \$46 per person

smoked sliced brisket
skin on smoked chicken
baby back ribs
smoked sausage
buttered corn and baked beans
homestyle potato salad
jalapeño cornbread
sliced watermelon
fruit cobbler with ice cream or apple pie

PRIME \$49 per person, \$125 uniformed chef carver fee

tomato basil veloute
fresh mixed greens, cherry tomato, cucumbers, goat cheese, and balsamic vinaigrette
sea salt and thyme fresh salmon with yellow tomato coulis
rotisserie style chicken
carved roasted prime rib au jus and creamy horseradish
yukon gold mashed potatoes
glazed baby carrots
sautéed green beans almandine with bacon
chef's selection of assorted desserts

DINNER

CREATE YOUR OWN BUFFET

SALADS select two

classic caesar

served with crisp romaine, parmeggiano reggiano, herb croutons, and house-made creamy caesar dressing

red oak lettuce and baby arugula

served with sun dried tomatoes, goat cheese, and raspberry balsamic vinaigrette

wedge crisp

served with iceberg, diced tomato, bacon, blue cheese, and house-made ranch dressing

spinach and watercress salad

served with smoked bacon, enoki mushroom, roasted walnuts, dried cranberries, and lemon olive oil dressing

fresh mixed greens

served with raspberry vinaigrette

tossed cherry tomatoes and mozzarella

served with balsamic lemon olive oil dressing

grilled vegetables and cannellini salad

served with parmesan and roasted garlic tomato paste sauce

STARCH select one

yukon gold mashed potatoes

cheddar mac and cheese

au gratin scalloped potatoes

parsley fingerling potatoes

choice of buttered linguini, pappardelle, spaghetti, or whole wheat pasta

rice pilaf

saffron cilantro rice

VEGETABLES select one

grilled asparagus

roasted broccolini

parmesan roasted brussels sprouts

ratatouille

fresh vegetable medley

squash and caramelized onions

DESSERTS select two

house-made cheesecake of the day

lemon meringue tart with raspberry sauce

fresh berries with crème fraiche

chocolate mousse cup

carrot cake with caramel sauce

mango mousse with banana chips and strawberry coulis

warm seasonal cobbler

tiramisu

tres leches

ENTRÉES

select two \$42 per person

select three \$50 per person

shrimp scampi

served with garlic, parsley, and butter

seared pacific salmon

served with leek confit, and smoked cherry tomato salsa

grilled teriyaki glazed mahi mahi

served with mango pineapple relish

fillet of sole

served with lemon butter

braised pork osso bucco style

sliced london broil

served with cabernet sauce

marinated grilled hanger steak

served with chimichurri

burgundy beef stew

italian meatballs

served with freshly made marinara

chicken marsala

rotisserie style free range chicken

chicken scallopini

bbq chicken quarters

stuffed turkey breast

CARVED ITEMS IN LIEU OF ONE ENTRÉE

roasted prime rib au jus

add \$15 per person, \$125 per chef carver

roasted tenderloin

add \$18 per person, \$125 per chef carver

roasted turkey breast

add \$12 per person, \$125 per chef carver

DINNER

PLATED DINNER À LA CARTE

SOUP OR SALAD select one

SOUP OPTIONS:

roasted tomato basil
cream of mushroom
tortilla
minestrone
clam chowder
potato bacon with leeks
cold avocado soup

SALAD OPTIONS:

classic caesar

served with crisp romaine, parmesigiano reggiano, herb croutons, and house-made creamy caesar dressing

red oak lettuce and baby arugula

served with sun dried tomatoes, goat cheese, and berry balsamic vinaigrette

wedge crisp

served with iceberg, diced tomato, bacon, blue cheese, and house-made ranch dressing

spinach and watercress salad

served with smoked bacon, enoki mushroom, roasted walnuts, dried cranberries, and lemon olive oil dressing

fresh mixed greens

served with raspberry vinaigrette

tomato panzanella

served with heirloom tomatoes, fresh mozzarella, herb croutons cucumbers, capers, black garlic slivers, sea salt, olive oil, basil, and balsamic glaze

APPETIZERS additional \$14 per person

shrimp cocktail
wild mushroom ravioli
crab cake with aioli
heirloom tomato and burata
served with basil dressing and balsamic glaze
smoked salmon on potato rosti
served with crème fraiche and caviar
spinach shrimp skewer
served with smoked paprika and serrano ham wrapped

STARCH select one

yukon gold mashed potatoes
cheddar mac and cheese
au gratin scalloped potatoes
parsley new potatoes
buttered penne pasta
rice pilaf
saffron cilantro rice

ENTRÉES select one

roasted chicken breast florentine \$35 per person
served with parmesan cream sauce

chicken breast piccata \$35 per person
served with lemon butter caper sauce

braised boneless beef short ribs \$42 per person
osso bucco style

roasted pork tenderloin \$38 per person
served with mushroom marsala demi glaze

grilled ny steak \$45 per person
served with spicy chimichurri

seared beef tenderloin \$52 per person
6oz. served with fresh thyme, roasted garlic, and cabernet reduction

flat iron steak \$42 per person
served with shallots and cabernet demi glaze

house-made lasagna \$34 per person
meat or vegetarian

seared sea salt thyme salmon \$39 per person
served with tomato coulis

red snapper vera cruz \$44 per person
served with capers, olives, peppers, and sautéed in olive oil with a rich tomato sauce

combination plate

select any two entrées for an additional \$5 over the greater priced item

VEGETABLES select one

grilled asparagus
roasted broccolini
parmesan roasted brussels sprouts
ratatouille
fresh vegetable medley
squash and caramelized onions
roasted grape tomatoes
green beans amandine

DESSERTS select two

house-made cheesecake of the day
lemon meringue tart with raspberry sauce
fresh berries with crème fraiche
chocolate mousse cup
carrot cake with caramel sauce

DINNER RECEPTIONS

PASSED HORS D'OEUVRES

COOL SELECTIONS

- lobster salad crostini \$5 each
- norwegian smoked salmon and avocado on baguette toast \$4 each
- ahi tartar on wonton with aioli \$5 each
- bruschetta, tomato, basil, asiago cheese \$3 each
- caprese skewers, tomato, mozzarella, and basil marinade \$4 each
- shrimp cocktail \$4 each
- goat cheese, sun dried tomato, pecans, and belgium endives \$4 each
- deviled eggs asado, pickled serrano, smoked bacon jam, and micro cilantro \$4 each
- melon wrapped prosciutto \$4 each

HOT SELECTIONS

- prosciutto ham, melted manchego crostini \$4 each
- spanish shrimp skewers \$4 each
- mini beef empanadas \$4 each
- spicy chicken skewers \$4 each
- chicken satay \$4 each
- cocktail pizza, choice of cheese, meat, or vegetables \$4 each
- lollipop lamb chops \$7 each
- beef wellington \$5 each
- mini pork egg roll with sweet chili sauce \$3 each
- mushroom turnovers \$3 each

ONE HOUR HORS D'OEUVRES DISPLAYS

CHIPS AND DIPS \$14 per person

served with hummus, olive tapenade, salsa, guacamole, corn chips, and pita chips

GRILLED VEGETABLES AND CRUDITES \$8 per person

fresh from the market, dipping sauces: blue cheese, ranch, aioli, and pesto

CHEESE DISPLAY \$13 per person

imported and domestic and served with sun dried fruits, grapes, crackers, and baguette slices

CHARCUTERIE \$17 per person

served with prosciutto, assorted salami, spanish chorizo, cured meats, country pate cornichons, marinated olives, whole grain mustard, and assorted breads

SWEET ACTION STATIONS

ICE CREAM SUNDAY BAR \$17 per person

served with vanilla ice cream, chocolate, hot fudge, caramel, raspberry sauce, coconut, chopped walnuts, berries, and chocolate sprinkles

CHOCOLATE FOUNTAIN \$21 per person

served with marshmallows, pretzel sticks, rice crispy treats, angel food cake cubes, and strawberries

DESSERTS select three, \$12 per person

- house-made cheesecake of the day
- lemon meringue tart with raspberry sauce
- fresh berries with crème fraiche
- chocolate mousse cup
- carrot cake with caramel sauce
- mango mousse with banana chips and strawberry coulis
- warm seasonal cobbler
- tiramisu
- tres leches

DINNER RECEPTIONS

ONE HOUR RECEPTION STATIONS

SLIDERS select three, \$23 per person

crab cake with arugula and aioli
pulled pork with cabbage confit
grilled baby bello with roasted pepper and provolone
beef and lamb kefta with lettuce and tomato salsa
philly cheese steak with caramelized onions, peppers, and provolone

italian meatball with tomato sauce, mozzarella, and parmesan

sriracha buffalo chicken with bacon, blue cheese, and frizzled onions

STREET TACO select three, \$21 per person

marinated carnitas
carne asada
cilantro lime blackened mahi mahi
spicy shrimp
buffalo chicken
ahi tuna
includes salsa, avocado, cabbage confit, and spicy crema

SUSHI select three, \$35 per person

california roll
spicy tuna roll
crab and avocado roll
salmon nigiri
shrimp nigiri
tuna sashimi
includes wasabi, ginger garlic sauce, soy sauce, preserved ginger, and chop sticks

GAME DAY select three, \$21 per person

spicy buffalo wings
bbq wings
sweet sesame chili wings
crispy baked wings
loaded potato skins
includes blue cheese dressing, carrots, and celery sticks

PASTA \$22 per person

cheese ravioli, fettuccini, or ziti (select two)
basil pesto, marinara, or alfredo sauce (select two)
rock shrimp, italian sausage, and pancetta
olives, grilled asparagus, sautéed mushrooms, and caramelized bell peppers

FAJITA \$22 per person

marinated and grilled chicken or beef
sautéed onions and peppers
refried beans
cilantro rice
flour and corn tortillas
includes sour cream, guacamole, and roasted tomato salsa

CARVING STATIONS

each station includes freshly baked breads
chef attendant \$125

HERB ROASTED BREAST OF TURKEY \$300 serves 20 guests

served with cranberry relish, herb mayonnaise, and turkey gravy

ROASTED ANGUS BEEF PRIME RIB \$450 serves 20 guests

served with creamy horseradish, au jus, and stone ground mustard

MARINATED PORK LOIN \$275 serves 20 guests

served with apple cider demi glaze

ROASTED BEEF TENDERLOIN \$400 serves 12 guests

served with fresh thyme, roasted garlic, and cabernet reduction

HERB ROASTED SALMON \$200 serves 12 guests

served with creamy dijon mustard sauce

SLOWLY ROASTED CHIMICHURRI COLORADO LAMB \$325

serves 12 guests