

BAY ISLAND

Passed Hors D'oeuvres

Bruchetta of Roasted Pepper Tappenade, Basil & Goat Cheese

Thai Style Pork Balls

Aged Balsamic & Fresh Herb Marinated White Mushrooms

Dinner Buffet

Traditional Caesar Salad w/ Hearts of Romaine, Homemade Croutons
& Fresh Grated Parmesan Cheese

SELECT ONE ENTRÉE

Petite Penne Pasta w/ Grilled Chicken tossed in an Alfredo Sauce
OR Sun Dried Tomato-Basil Sauce

OR

Hawaiian Kalua Pork w/ Coconut Rice

All entrees served with:
Steamed & Seasoned Fresh Vegetables
Fresh Baked Bread & Butter

Coffee Station

\$17.95 per person

LIDO ISLE

HORS D'OEUVRES

Select Three Passed Hors D'ouveres OR Fruit & Cheese Display:

Bruchetta of Roasted Pepper Tappenade, Basil & Goat Cheese

Thai Style Pork Balls

Aged Balsamic & Fresh Herb Marinated White Mushrooms

Smoke Salmon Canapé w/ Capers & Dill

SELECT ONE SALAD

Traditional Caesar Salad w/ Hearts of Romaine, Homemade Croutons
& Fresh Grated Parmesan Cheese

Mixed Green Salad w/ Carrots, Cucumbers & Tomatoes
Served with: Ranch Dressing & Fresh-Herb Balsamic Vinaigrette

SELECT ONE ENTRÉE

Chicken Roulade w/ Spinach, Sun Dried Tomatoes & Mushrooms
Complimented w/ Basil Cream Sauce

Seared & Roasted Chicken Breast w/ Demi-Glace of Mushrooms & Caramelized Shallots

Pork Tenderloin w/ Whiskey-Pecan Glaze

SELECT TWO SIDES

Steamed & Seasoned Fresh Vegetables
Garlic Mashed Potatoes,
Rice Pilaf

Fresh Baked Bread & Butter
Coffee Station

\$21.95 per person

SAN CLEMENTE

SELECT THREE PASSED HORS D'OEUVRES

Bruchetta of Roasted Pepper Tappenade, Basil & Goat Cheese
Thai Style Pork Balls
Aged Balsamic & Fresh Herb Marinated White Mushrooms
Smoke Salmon Canapé w/ Capers & Dill
Feta Cheese & Sun Dried Tomato Stuffed Artichoke Hearts w/ Balsamic Reduction & Lemon Oil
Caribbean Curry Chicken Empanadas
Petite Crab Cakes w/ Papaya-Mango Salsa

SELECT ONE SALAD

Traditional Caesar Salad w/ Hearts of Romaine, Homemade Croutons
& Fresh Grated Parmesan Cheese

Mixed Green Salad w/ Carrots, Cucumbers & Tomatoes
Served with: Ranch Dressing & Fresh-Herb Balsamic Vinaigrette

Fresh Baby Spinach Salad w/ Feta Cheese & Caramelized Pecans tossed in
Fresh-Minted Strawberry Vinaigrette

Mesclun Greens w/ Pine Nuts, Gorgonzola Cheese & Dried Cranberries tossed in
Ginger-Balsamic Vinaigrette

SELECT ONE ENTRÉE

(Add a second entrée for \$4.00)

Chicken Roulade w/ Spinach, Sun Dried Tomatoes & Mushrooms
Complimented w/ Basil Cream Sauce
Grilled Chicken w/ Artichokes, Mushrooms & Caramelized Shallot Wine Sauce
B.B.Q. Boneless Beef Short Ribs w/ Hoisin B.B.Q. Glaze
Seared & Roasted N.Y. Striploin: Sliced & Served w/ Mushroom Demi-Glaze
Macadamia Nut Crusted Tilapia w/ Papaya-Mango Salsa
Grilled Salmon w/ Whiskey-Pecan Glaze

Served w/ Garlic Mashed Potatoes, Rice Pilaf & Fresh Grilled Vegetables
Fresh Baked Bread & Butter
Coffee Station

\$25.95 per person (one entrée)

\$29.95 per person (two entrees)

BALBOA

Elegant Buffet or Sit Down Presentation

**THREE PASSED HORS D' OEUVRES or IMPORTED & DOMESTIC CHEESE
& TROPICAL FRUIT DISPLAY**

Macadamia Nut Crusted Chicken w/ Minted Sweet-Chili Sauce

Petite Crab Cakes w/ Basil Aioli

Vegetarian Spring Rolls w/ Thai Dipping Sauce

SELECT ONE SALAD

Fresh Spinach Salad w/ Feta Cheese & Caramelized Pecans tossed in
Fresh Minted-Strawberry Vinaigrette

Romaine Salad w/ Toasted Pumpkin Seeds, Fresh Grated Parmesan Cheese
& Crispy Red Tortilla Strips tossed in Cilantro Caesar Dressing

Mixed Baby Green Salad w/ English Cucumbers, Carrots, Tomatoes & Homemade Croutons w/ Choice of Dressings
(Feta Cheese Vinaigrette, Balsamic Vinaigrette, Ranch Dressing, & Cucumber Vinaigrette)

SELECT ONE ENTRÉE

(Add a second entrée for \$6.00)

Chicken Roulade stuffed w/ Fresh Spinach, Sun Dried Tomatoes & Mushrooms Complimented w/ Basil Cream Sauce

Grilled Chicken Breast w/ Artichoke Hearts, Mushrooms & Fresh Herb Demi-Glace

Stir Fried Chinese Pepper Beef & Onions

Seared & Roasted N.Y. Striploin, Sliced & Served w/ Mushroom Port Demi-Glace

Pan Seared & Roasted Pork Tenderloin w/ Sweet & Spicy Orange Glaze

B.B.Q. Boneless Beef Short Ribs w/ Hoisin B.B.Q. Sauce

Macadamia Nut Crusted Halibut w/ Papaya-Mango Salsa

Crab Crusted Tilapia w/ Sweet Basil Beurre Blanc

Asian Pear & Caramelized Pecan Stuffed & Roasted Quail w/ Whiskey-Pecan Glaze

SELECT TWO SIDES & ONE VEGETABLE

Garlic Mashed Potatoes/Rice Pilaf/Scallop Potatoes/Roasted Baby Red Potatoes

Green Bean Almondine/Steamed & Seasoned Asparagus/Grilled Mixed Vegetables

Fresh Baked Bread & Butter

Coffee Station

\$39.95 per person (one entrée)

\$45.95 per person (two entrees)

HARBOR ISLAND

Deluxe Sit Down Presentation

PASSED & DISPLAYED HORS D' OEUVRES

Montrachet Goat Cheese Wontons w/ Strawberry-Merlot Sauce
Prosciutto Wrapped Shrimp w/ Basil Pesto Sauce
Skewered & Grilled Skirt Steak w/ Hawaiian Ginger-Soy Sauce
Imported & Domestic Cheese & Tropical Fruit Display

SELECT ONE SALAD

Fresh Spinach Salad w/ Feta Cheese & Caramelized Pecans tossed in
Fresh Minted-Strawberry Vinaigrette
Asian Pear Salad w/ Mesclun Greens, Caramelized Pecans & Aged Goat Cheese
Served in Spring Roll Basket
Baby Spring Mixed Greens w/ Carrots, Cucumbers, Toasted Pine Nuts & Tomatoes
w/ Fresh Herb-Balsamic Vinaigrette

SELECT TWO ENTRÉES

Seared & Roasted Filet Mignon: Sliced & Served w/ Port Demi-Glace
Seared & Roasted N.Y. Striploin Sliced & Served w/ Peppercorn Sauce
B.B.Q. Boneless Beef Short Ribs w/ Hoisin B.B.Q. Sauce

Sake Cured Salmon w/ Fresh Strawberry-Relish
Macadamia Nut Crusted Halibut w/ Champagne-Ginger Sauce & Papaya-Mango Salsa
Pan Seared Sea Bass w/ Blood Orange Glaze & Grilled Pineapple Salsa

Slow Roasted South-West Herb Chicken
Parmesan Crusted Chicken w/ Tomato, Basil, White Wine Lemon-Butter Sauce
Chicken Roulade w/ Fresh Spinach, Sun Dried Tomatoes & Mushrooms
Complimented w/ Basil Cream Sauce

SELECT TWO SIDES & ONE VEGETABLE

Garlic Mashed Potatoes/Rice Pilaf/Tropical Cous Cous/Roasted Baby Red Potatoes
Green Bean Almondine/Steamed Asparagus/Grilled Mixed Vegetables
Fresh Baked Bread & Butter
Coffee Station

\$52.95 per person

MEXICAN BUFFET MENU

Displayed Hors D' Oeuvres

Guacamole & Salsas w/ Tri-Color Chips

Imported & Domestic Cheese & Tropical Fruit Display

Black Bean Wontons w/ Guacamole **(ADD \$2.50)**

Buffet

Caesar Salad w/ Toasted Pepita Seeds, Tomatoes, Fried Tortilla Strips,
Parmesan & Feta Cheese, tossed in Cilantro Caesar Dressing

Cheese or Chicken Enchiladas w/ Salsa Verde

Taco Bar: w/ Beef, Chicken, Cheese, Lettuce, Tomatoes, Sour Cream & Salsas

Slow Roasted & Smoked Pork Wraps w/ Salsa Verde

Traditional Beef or Chicken Fajitas

Layered Mexican Casserole w/ Chicken, Cheese, Tortillas, Cilantro & Red Salsa

Chicken Taquitos w/ Sour Cream & Guacamole

Grilled Fish Tacos **(ADD \$3.50)**

ALL ENTREES INCLUDE: Refried Beans & Spanish Rice

SELECT TWO ENTREES \$22.95

SELECT THREE ENTREES \$25.95

COCKTAIL MENU HORS D' OEUVRES

SELECT SEVEN HORS D' OEUVRES

Coconut Crusted Shrimp w/ Minted Sweet-Chili Sauce
Feta Cheese & Sun Dried Tomatoes Stuffed Artichoke Hearts w/ Balsamic Reduction
Vegetarian or Pork Spring Rolls w/ Thai Dipping Sauce
Warm Artichoke Dip / Bagel Chips & Gourmet Crackers
B.B.Q. Boneless Beef Short Ribs w/ Hoisin B.B. .Q. Sauce
Cambozola Cheese & Pecan Canapé
Blackened Ahi Canapé w/ Seaweed Salad & Tobiko Caviar
Chicken Satay w/ Curry-Peanut Dipping Sauce
Eggplant Pate' w/ Bagel Chips & Gourmet Crackers
Summer Rolls w/ Chicken, Water Chestnuts, Pine Nuts, Plum Sauce, Mint & Basil Leaves wrapped in Bibb Lettuce & Rice Paper
Prosciutto Wrapped Shrimp w/ Basil Pesto
Macadamia Nut Crusted Chicken w/ Sweet & Spicy Sauce
South Pacific Guacamole w/ Tri-Color Chips
Skewered & Grilled Ginger-Soy Skirt Steak
Montrachet Goat Cheese Wontons w/ Strawberry-Merlot Sauce
Imported & Domestic Cheese & Tropical Fruit Display w/ Gourmet Crackers
Petite Crab Cakes w/ Papaya-Mango Coulis
Fresh Vegetable Crudités w/ Trio of Dipping Sauces

\$27.95

Traditional Shrimp Cocktail

(ADD \$2.00)

Assorted Sushi w/ Appropriate Condiments

(ADD \$4.00)

Grilled New Zealand Lamb Chops w/ Basil Pesto

(ADD \$4.00)

Gourmet Anti Pasta Tray

(ADD \$3.00)

UPGRADES

Gourmet Coffee Station

Starbucks Coffee, Flavored Syrups, Whipped Cream & Chocolate Shavings

\$2.75 per guests

Petite Gourmet Desserts

Mini Flans, Cheese Cakes, Lemon Squares, Dream Diamonds, Brownies,
Coconut Macaroons & Almond Florentine Cones filled w/ Chocolate Mousse

\$4.95 per guests