

BAY ISLAND CLASSIC BUFFET

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

\$19.95 per person

Three server minimum

(Any menu modifications will require an additional server)

\$19.95 per person

LIDO ISLE
HORS D'OUVRES

Select Three Passed Hors d' Oeuvres 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-Glaze of Mushrooms & Caramelized Shallots
Pork Tenderloin w/ Whiskey-Pecan Glaze

Select Two Sides

Steamed & Seasoned Fresh Vegetables
Garlic Mashed Potatoes
Rice Pilaf

Includes

Fresh Baked Bread & Butter
Coffee Station

\$26.95 per guest
Four server minimum

SAN CLEMENTE
TRAY PASSED APPETIZERS * ELEGANCE BUFFET

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

Mesculun 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

Choose either Garlic Mashed Potatoes or Rice Pilaf
Also Includes Fresh Grilled Vegetables & Fresh Baked Breads and Butter
Coffee Station

\$30.95 per person (one entrée)

\$34.95 per person (two entrées)

Four server minimum

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 - Feta Cheese & Caramelized Pecans tossed in
Fresh Minted-Strawberry Vinaigrette
Romaine Salad - Toasted Pumpkin Seeds, Fresh Grated Parmesan Cheese
& Crispy Red Tortilla Strips tossed in Cilantro Caesar Dressing
Mixed Baby Green Salad - English Cucumbers, Carrots, Tomatoes & Homemade Croutons w/ Choice of
Dressing (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-Glaze
Stir Fried Chinese Pepper Beef & Onions
Seared & Roasted N.Y. Striploin, Sliced & Served w/ Mushroom Port Demi-Glaze
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

Includes

Fresh Baked Bread & Butter
Coffee Station

\$41.95 per person (one entrée)
\$47.95 per person (two Entrées)
Four server minimum

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

Searched & Roasted Filet Mignon: Sliced & Served w/ Port Demi-Glaze
Searched & 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

Includes

Fresh Baked Bread & Butter
Coffee Station

\$57.95 per person
Four server minimum

MEXICAN BUFFET MENU DISPLAYED HORS D'OUVRES

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)**

Includes

Refried Beans & Spanish Rice

\$27.95 per person (two entrées)
\$30.95 per person (three entrées)
Four server minimum

COCKTAIL MENU HORS D'OUVRES

Select Seven Hors D' Ouvres

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

\$32.95

Four server minimum

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 guest

Petite Gourmet Desserts

Mini Flans, Cheese Cakes, Lemon Squares, Dream Diamonds, Brownies,
Coconut Macaroons & Almond Florentine Cones filled w/ Chocolate Mousse
\$4.95 per guest