

HEAVY APPETIZERS – MENU 1

Huli-Huli Chicken Skewers

Kalua Pork Sliders with Coleslaw and Pineapple Barbecue Sauce

Crostini with Herbed Goat Cheese, Onion Jam, and Broccoli Sprouts

White Cheddar and Onion Tarts

Vegetable Spring Rolls with Sweet Chili Sauce

Spiced Pita Chips with Cucumber and Carrot Sticks, Avocado Lime Dip, and Roasted Red Pepper Hummus

Fresh Seasonal Fruit Platter (Pineapple, Cantaloupe, Honeydew, Strawberry, Grape)

Charcuterie Board (Charcuterie Meats, Cheeses, Pickled Vegetables, Dried Fruit, Nuts)

HEAVY APPETIZERS – MENU 2

Hawaiian Grilled Chicken, Pineapple, and Swiss Mini Brioche Burgers

Smoked Barbecue Beef Brisket and Spicy Slaw Sliders

Crostini with Chèvre, Crispy Pancetta, Pistachio, Apricot, and Honey

Cajun Shrimp Tacos with Mango Avocado Salsa

Roasted Sweet Potato and Caramelized Onion Flatbread

Pineapple, Strawberry, and Kiwi Skewers

Crudit  (Roasted Vegetables, Room Temperature) with Aioli

Cheese Board with Fruit and Crackers

HEAVY APPETIZERS – MENU 3

Tandoori Spiced Chicken Skewers

Spicy Sausage Rolls with Coney Island Mustard

Braised Brisket Tacos with Chimichurri, Salsa Roja, Cilantro, and Onions

Caprese Skewers (Grape Tomato, Basil, Mozzarella, Balsamic Dressing)

Crostini with Avocado, Mama Lil’s Peppers, Goat Cheese, and Salsa Verde

Fresh Seasonal Fruit Platter (Pineapple, Cantaloupe, Honeydew, Strawberry, Grape)

Cucumber, Carrot, and Bell Peppers

Roasted Red Pepper Hummus

Baba Ghanoush

Avocado Lime Dip

TACO BAR – MENU 1

Chili Lime Chicken

Cajun Skirt Steak

"Soyrizo" (Chorizo-Spiced Crumbled Tofu – Vegetarian)

Flour Tortillas

Corn Tortillas

Cilantro Lime Rice

Cumin-Scented Black Beans

Shredded Red Cabbage

Cotija Cheese

Blended Cheese

Pickled Jalapeños

Pico de Gallo

Cilantro

Lime Wedges

Salsa Verde

Salsa Roja

Sour Cream

Cholula Sour Cream

Guacamole

Hot Sauces

Chips and Salsa

TACO BAR – MENU 2

Sweet Pork Barbacoa

Chicken Tinga

Fried Peppers and Onions

Flour Tortillas

Corn Tortillas

Cilantro Lime Rice

Spiced Pinto Beans

Shredded Iceberg Lettuce

Queso Fresco

Blended Cheese

Pickled Jalapeños

Radish

Pico de Gallo

Cilantro
Lime Wedges
Salsa Verde
Salsa Roja
Sour Cream
Cholula Sour Cream
Guacamole
Chips and Salsa

A BIT OF EVERYTHING

Steak Chimichurri with White Onions, Cilantro, and Lime
Cajun Shrimp with Mango Salsa, Avocado, and Shredded Iceberg Lettuce
Pork Barbacoa with Pico de Gallo, Red Cabbage, and Cholula Crema
Spinach, Pecan, and Pomegranate Salad with Citrus Vinaigrette
Arugula, Apple, and Pine Nut Salad with Raspberry Pear Vinaigrette
Sweet Potato, Bacon, Goat Cheese, Crushed Pistachio, and Honey Crostini
Caramelized Onion, Alouette, and Roasted Delicata Squash Crostini
Thai-Spiced Chicken Skewers with Peanut Sauce and Spicy Chili Sauce
Caprese Skewers (Grape Tomato, Basil, Mozzarella, Balsamic Dressing)

CLASSIC DINNER MENU 1 (Year-Round)

Seared Chicken Breast with Creamy Garlic Herb Sauce
Roasted Tri Tip with Red Chimichurri Sauce
Mashed Potatoes with Gruyère Cheese and Chives
Wild Rice Pilaf
Roasted Carrots with Fresh Herbs
Sautéed Green Beans with Bacon and Orange Zest
Mixed Greens with White Balsamic
Bread Assortment

CLASSIC DINNER MENU 2 (Spring/Summer)

Smoked Beef Brisket
Grilled Mesquite Chicken Thighs
Sharp White Cheddar Mac and Cheese
Garlic Mashed Potatoes

Corn on the Cob with Chili Lime Butter

Roasted Seasonal Vegetables

Baked Beans

Caesar Salad

Summer Salad (Green Leaf, Romaine, Cucumber, Red Radish, Bell Peppers, Green Onion, Lemon Dill Dressing)

Rolls and Butter

CLASSIC DINNER MENU 3 (Spring/Summer)

Grilled Creole Flank Steak

Honey Paprika Chicken

Roasted Marble Potatoes with Mint and Chive

Sesame Lime Rice

Roasted Seasonal Vegetables

Classic Pasta Salad

Summer Salad (Green Leaf, Romaine, Cucumber, Red Radish, Bell Peppers, Green Onion, Raspberry Vinaigrette)

Bread Assortment

CLASSIC DINNER MENU 4 (Spring/Summer)

Smoked Beef Brisket

Seared Atlantic Salmon with Sundried Tomato Cream Sauce

Garlic Red Mashed Potatoes

Steamed Wild Rice

Steamed Broccoli with Lemon Zest

Roasted Corn and Bell Peppers

Kale Chop Salad with Poppyseed Dressing

Spinach and Strawberry Salad with Citrus Dressing

Bread Assortment

CLASSIC DINNER MENU 5 (Fall/Winter)

Seared Atlantic Salmon with Rosemary Citrus Sauce

Cider-Braised Pork Shoulder Steaks

Mashed Sweet and Yukon Potatoes

Steamed Wild Rice with Cranberries and Shaved Brussels Sprouts

Roasted Root Vegetables
Lemon-Zested Steamed Broccoli
Mixed Green Salad with Blood Orange Vinaigrette
Bread Assortment

CLASSIC DINNER MENU 6 (Fall/Winter)

Braised Top Round Beef
Chicken Marsala
Yukon Gold Mashed Potatoes with Gruyère Cheese and Chives
Steamed Wild Rice
Roasted Rainbow Carrots with Wholegrain Mustard Vinaigrette
Roasted Vegetable Medley (Broccoli, Cauliflower, Bell Peppers, Corn, French Beans, Brussels Sprouts, Fresh Herbs)
Mixed Greens with Raspberry Vinaigrette
Arugula, Gorgonzola, and Pine Nut Salad with Honey Lemon Dressing
Bread Assortment

NORTH AFRICAN / MEDITERRANEAN FUSION (Spring/Summer)

Tandoori Chicken Skewers
Moroccan Chickpea and Roasted Vegetable Salad (Chickpeas, Preserved Lemon, Bell Pepper, Onion, Zucchini, Spices)
Big Green Summer Salad (Green Leaf, Cucumber, Red Radish, Tomato, Green Onion, Lemon Dill Vinaigrette)
Mediterranean Pearl Couscous Salad (Couscous, Feta, Kalamata Olives, Cherry Tomato, Arugula, Cucumber, Oregano)
Curried Wild Rice Salad (Turmeric Rice, Golden Raisins, Zucchini, Bell Pepper, Tomato, Cilantro, Onion, Spices)
Tabbouleh
Baba Ghanoush
Cucumber Dill Yogurt Sauce
Fresh Seasonal Fruit Platter
Warm Flatbread and Assorted Rustic Breads

LIGHTER APPETIZERS. (To Accompany Any Dinner Menu or Cocktail Hour)

Crostini with Herbed Goat Cheese, Onion Jam, and Broccoli Sprouts

White Cheddar and Onion Tarts

Crostini with Chèvre, Crispy Pancetta, Pistachio, Apricot, and Honey

Red Pepper Hummus-Stuffed Cucumber Cups

Roasted Mini Potato Cups Stuffed with Lemon Dill Cream Cheese

Caprese Skewers with Balsamic Drizzle

Charcuterie Board