

Wyndham Orange County

2009 Banquet Menus



GRAND COLLECTION



Historic



GRAND BAY



GARDEN



Viva ALL-INCLUSIVE

BEWELL

Breakfast Menus

Includes Chilled Juice, Coffee, Decaffeinated Coffee, and International Teas
Add FIJI Bottled Water \$1.5 pp

Southwest Ranch Breakfast

\$15.00

Chorizo and Egg Frittata, Apple Smoked Bacon, Sausage Patty, Green Onions, Biscuits and Peppered Gravy

All American Breakfast

\$15.00

Eggs Scrambled or Prepared Omelet Style, with Apple Smoked Bacon, Breakfast Sausage, and Oven Roasted Potatoes

Petit Filet Mignon and Eggs

\$21.00

4 Ounces Beef Tenderloin, Served with Scrambled Eggs, Roasted Red Skin Potatoes, and Green Onions

French Toast

\$15.00

Thick Cut Cinnamon and Vanilla French Toast with Apple Smoked Bacon and Roasted Red Skin Potatoes

Breakfast Buffet

Spanish Taqueria

\$ 21.00

Create your own Taqueria to include: Warm Flour Tortillas, Chorizo Sausage, Scrambled Eggs with Tortilla Strips, Cheese, Tomatoes, Onions, and Peppers

Pre-made Breakfast Quesadillas with Sausage, Onion, Cheese, and Ranchero Beans

Choice of: Horchata, Fruit Juice, Coffee, and Tea

American Buffet

\$ 21.50

Choice of Seasonal Fruits, Cereal Bar, Scrambled Eggs, Breakfast Sausage, Bacon, Roasted Red Skin Potatoes, and Thick Sliced French Toast.

Choice of: Fruit Juices, Coffee, and Tea.



Midtown Breakfast Bar

\$15.00

Seasonal Sliced Fruits, Selection of Homemade Pastries, Muffins and Assorted Danishes.
Choice of: Chilled Juices, Coffee, Tea, and Milk Selections

Action Station Upgrades

Omelet Station (to include the attendant)

\$5pp

Fresh Eggs Cooked to Order, Egg Whites, or Egg Beaters with Peppers, Onions, Diced Ham, Mushrooms, Cheddar Cheese, Salsa, Green Onions

Belgium Waffle Station (to include the attendant)

\$5 pp

Crisp Belgium Waffles with Shaved Chocolate, Fruit Compotes, Nuts, Whipped Cream, Maple Syrup

Smoked Salmon

\$12pp

House Smoked Sliced Salmon with Cream Cheese, Capers, Eggs, Red Onions, and Toasted Mini Bagels

Morning Coffee Breaks

Assorted Individual Yogurts	\$3.5 pp
Sliced Fruit Nut Breads with Whipped Cream Cheese	\$4 pp
Assorted Coffee Cake with Jam and Whipped Cream Cheese	\$4 pp
Assorted Bagels with Jam and Whipped Cream Cheese	\$4pp
Chef's Choice Turnover with Honey and Fresh Berries	\$5 pp



Morning Hot Complements

Bacon, Egg, and Cheese Croissants

A la Carte \$7 pp | Add to Plated Entrée or Buffet \$4 pp

Wyndham Deluxe Breakfast Tortilla Wrap

A la Carte \$5 pp | Add to Plated Entrée or Buffet \$4 pp
Scrambled Eggs, Sautéed Onions, Sausage, Cheddar Cheese

Beverages

One Hour of Service

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$4 pp

Assorted Flavored Mineral Waters

\$5 each

Assorted Flavored Glaceau (Vitamin) Mineral Waters (20 ounce bottles)

\$8 each

Individual Chilled Juices

\$4 each

Fruit Smoothie Shooters

Fresh Seasonal Melon & Berry Smoothies
\$6 pp

Bottled FIJI Water

16.9oz. \$3

33.8oz. \$5

All Day Continuous Beverage Service

Coffee, Decaffeinated Coffee, Assorted Canned Soda, Bottled FIJI Water
\$12pp



Luncheon Menus

Selection of Regular Teas, Iced Teas, Freshly Brewed Coffee and Decaffeinated Coffee
Add Bottled FIJI Water \$1.5 pp

Lunch Starter Salads

Spinach Salad

\$5

Baby Spinach Leafs with Bleu Cheese Crumbles, Candied Pecans, Pickled Onions, finished with Warm Bacon Vinaigrette

Modern Caesar Salad*

\$5

Crisp Romaine Lettuce, Shaved Parmesan Cheese, Balsamic Reduction finished with Traditional Caesar Dressing

Upgrades available for Entrée Size:

With Chicken \$13

With Salmon \$14

With Prawns \$15

Greek Salad*

\$5

Mixed Greens, Tomatoes, Cucumbers, Feta Cheese, Kalamata Olives, finished with Red Wine Vinaigrette

Orange County Salad

\$6

Baby Greens, Toasted Pistachios, Oranges, and Goat Cheese Crumbles, finished with Citrus Vinaigrette

BLT Salad*

\$7

Hydroponic Bibb Lettuce, Heirloom Tomatoes, and Bacon Crumbles, finished with a Creamy Peppercorn Dressing

French Riviera

\$6

Baby Greens, Olives, Tomatoes, Pickled Onions, and Boursin Cheese, finished with Dijon Vinaigrette

*Available in Entrée Size



Lunch Soups

Creamy Potato Soup with Bacon Crumbles

A la Carte \$5 | Add to Plated Entrée or Buffet add \$2

Lobster Bisque

A la Carte \$7 | Add to Plated Entrée or Buffet add \$3.5

Roasted Butternut Squash Soup

A la Carte \$5 | Add to Plated Entrée or Buffet add \$2

Tortilla Chicken Soup

A la Carte \$6 | Add to Plated Entrée or Buffet add \$3

Chilled Gazpacho

A la Carte \$6 | Add to Plated Entrée or Buffet add \$3

Lunch Entrees

Entrees include warm rolls, butter, iced tea, coffee, and decaffeinated coffee
Add Bottled FIJI Water \$1.5 pp

Grilled Salmon Jardinière

\$19

Grilled Salmon with Citrus Beurre Blanc, Wild Mushroom Risotto, and Julienne of Fresh Vegetables

Tenderloin of Beef

\$27

5-ounce Tenderloin of Beef, Served with White Truffle Mashed Potatoes, finished with a Mushroom Marsala Ragout

Teriyaki Chicken

\$16

Teriyaki and Sake Marinated Chicken Breast, Wok Fried Asian Vegetables, Japanese Rice



Artichoke Lasagna

\$16

Sliced Artichokes layered with Roasted Garlic Quattro Formaggio Cheese, Smoked Tomato Coulis, Grilled Asparagus

Chicken Piccata

\$17

Roasted Chicken Breast with Traditional Piccata Sauce, Fresh Tomatoes, Capers, Parmesan Herb Risotto, and Baby Vegetables

Petite Filet Mignon and Bleu Cheese

\$29

5-ounce Tenderloin of Beef with Bleu Cheese Butter, Rosemary Roasted Fingerling Potatoes, Grilled Asparagus

Ancho Pork Tenderloin

\$21

Ancho Rubbed and Pan Seared Pork Tenderloin with Scallion Mashed Potatoes and a Roasted Red Pepper Coulis

Pacific Sea Bass

\$18

Pan Roasted Sea Bass with Saffron Risotto, Nicoise Vegetables, and finished with Herb Veloute

Lunch Buffet

Luncheon Buffet Includes Warm Rolls, Butter, Iced Tea, Coffee, and Decaffeinated Coffee
Add Bottled FIJI Water \$1.5 pp

Classic American

\$29 pp

Chef's Soup of the Day

Mixed Baby Greens, Tomato, Cucumber, Basil and Balsamic Vinaigrette

Pasta Salad with Sun Dried Tomato Pesto

Roasted New York Strip Loin with Bordeaux Sauce

Chicken Florentine with Sautéed Spinach, Mushrooms, and Goat Cheese

White Truffle Mashed Potatoes

Nicoise Style French Beans

New Orleans Mousse Torte



Taste of Tuscany

\$26 pp

Minestrone Soup

Spinach Salad with Artichokes, Olives, and Roasted Red Peppers

Caprese Salad of Heirloom Tomatoes, Fresh Mozzarella, Basil & Extra Virgin Olive Oil

Chicken Saltimbocca with Swiss Cheese, Crisp Prosciutto, and Fresh Sage

Herb Roasted Pork Loin with Roasted Red Peppers

Parmesan Herb Risotto

Seasonal Ratatouille

Tiramisu

Cinco de Mayo

\$25 pp

Tortilla Soup

Fiesta Salad with Mixed Greens, Manchego Cheese, and Pico de Gallo

Chicken and Pork Fajitas served with Warm Flour Tortillas, Cheddar Cheese, Sour Cream
Guacamole, and Salsa

Spanish Rice

Baracho Pinto Beans

Dulce de Leche Cheesecake

Wyndham Deli Buffet

\$22

Mixed Baby Greens, Tomato, Cucumber, Basil and Balsamic Vinaigrette

Artesian Breads

Smoked Turkey, Roast Beef, Ham

Stone Ground Mustard, Mayonnaise, Pesto and Sun dried Tomato Aioli

Sliced Cheeses and Assorted Relishes and Condiments

German Potato Salad with Grain Mustard, Apples, and Bacon

Assorted Cookies and Brownies



Afternoon Breaks

South of the Border

\$15.00 pp

Toasted Cheese Quesadillas, Tortilla Chips served with Salsa, Sour Cream and Guacamole, Assorted Soft Drinks and Mineral Waters.

Add Bottled FIJI Water \$1.5 pp

The Mediterranean

\$18.00 pp

Pita Chips with Hummus and Baba Ghanoush, Dried Fruits and Mixed Nuts, Mixed Olives, Marinated Feta Cheese, Assorted Soft Drinks, and Mineral Waters

Add Bottled FIJI Water \$1.5 pp

Back to Class

\$16.00 pp

Granola Bars, Assorted Whole Fresh Fruits, Assorted Mini Candy Bars, and Individual Bags of Pretzels and Potato Chips. Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas.

Add Bottled FIJI Water \$1.5 pp

Death by Chocolate

\$15.00 pp

Chocolate Chip Cookies, Fudge Nut Brownies, Chocolate Dipped Strawberries, Haagen-Dazs Ice Cream Bars, Chocolate and 2% Milk

Add Bottled FIJI Water \$1.5 pp

Movie Madness

\$12 pp

Red Vines Mini Pretzels, Fresh Buttered Popcorn, Assorted Candy Bars, and Assorted Haagen-Dazs Ice Cream Bars. Assorted Soft Drinks, Lemonade and Iced Tea

Add Bottled FIJI Water \$1.5 pp

Scoops

\$12 pp

Individual scoops of Haagen-Dazs Chocolate and Vanilla Ice Cream with Fresh Strawberry Sauce, Hot Fudge, Chopped Nuts, Whipped Cream, and Cherries

Baker's Dozen

\$13.25 pp

Fresh Baked Chocolate Chunk, Macadamia-White Chocolate, Oatmeal-Raisin, and Peanut Butter Cookies, and Spiced Honey Roasted Pecans.

2% Milk, and Chocolate Milk

Add Bottled FIJI Water \$1.5 pp



Day Packages

Costa Mesa Package \$52 per person

Continental Breakfast:	Chilled Juices, Sliced Fruits, Selection of Homemade Pastries, Muffins, Coffee, Tea, 2% Milk
AM Coffee Break:	Coffee and Decaffeinated Coffee, Teas, Juices, and Assorted Waters Add Bottled FIJI Water 1.5 pp
PM Coffee Break:	Cookies and Brownies, Coffee and Decaffeinated Coffee, Juices, and Assorted Waters Add Bottled FIJI Water 1.5 pp

Lunch Options

Totally Tuscan

Minestrone Soup
Spinach Salad with Artichokes, Olive, and Roasted Red Peppers
Caprese Salad of Heirloom Tomatoes, Fresh Mozzarella, Basil & Extra Virgin Olive Oil
Chicken Saltimbocca with Swiss Cheese, Crisp Prosciutto and Fresh Sage
Herb Roasted Pork Loin with Roasted Red Peppers
Parmesan Herb Risotto
Seasonal Ratatouille
Tiramisu
Served with Assorted Waters, Sodas, Coffee, and Tea | Add Bottled FIJI Water \$1.5 pp

Country Bar-B-Queue

Country Tossed Salad with Tomatoes, Sliced Cucumbers, Shredded Carrots, served with Peppercorn Ranch
Country Cole Slaw
BBQ Meats: Smoked Beef Brisket and BBQ Chicken Thighs
Sweet Corn on the Cobb and Buttered Green Beans
Peach Cobbler
Served with Assorted Waters, Sodas, Coffee, and Tea | Add Bottled FIJI Water \$1.5 pp



The Hawaiian Fair

Mixed Field Greens with Shaved Red Onions, Oranges, and Walnuts tossed with Citrus Vinaigrette

Cilantro Barbecue Chicken Breast and Mahi Mahi with Grilled Pineapple Salsa

Roasted Purple Potatoes and Seasonal Island Vegetables

Pina Colada Cake

Served with Assorted Waters, Sodas, Coffee, and Tea | Add Bottled FIJI Water \$1.5 pp

Classic American

Chef's Soup of the Day

Mixed Baby Greens, Tomato, Cucumber, Basil and Balsamic Vinaigrette

Pasta Salad with Sun Dried Tomato Pesto

Roasted New York Strip Loin with Bordeaux Sauce

Chicken Florentine with Sautéed Spinach, Mushrooms, and Goat Cheese

White Truffle Mashed Potatoes

Nicoise Style French Beans

New Orleans Mousse Torte

Served with Assorted Waters, Sodas, Coffee, and Tea | Add Bottled FIJI Water \$1.5pp

Wyndham Deli Buffet

Mixed Baby Greens, Tomato, Cucumber, Basil and Balsamic Vinaigrette

Artesian Breads

Smoked Turkey, Roast Beef, Ham

Stone Ground Mustard, Mayonnaise, Pesto and Sun dried Tomato Aioli

Sliced Cheeses and Assorted Relishes and Condiments

German Potato Salad with Grain Mustard, Apples, and Bacon

Assorted Cookies and Brownies

Served with Assorted Waters, Sodas, Coffee, and Tea | Add Bottled FIJI Water \$1.5 pp



Orange County Package

\$60 per person

Continental Breakfast:	Chilled Juices, Sliced Fruits, Selection of Homemade Pastries, Muffins, Coffee, Tea, 2% Milk
AM Coffee Break:	Coffee and Decaffeinated Coffee, Teas, Juices, and Assorted Waters Add Bottled FIJI Water \$1.5 pp
PM Coffee Break:	Cookies and Brownies, Coffee and Decaffeinated Coffee, Juices, and Assorted Waters Add Bottled FIJI Water \$1.5 pp

Lunch Options

Soup, Salad, and Baked Potato Bar

Choice of Two Soups from our extensive list of Gourmet Soups

Salad Bar to include: Mixed Greens, Baby Spinach, Crumbled Bacon, Bleu Cheese, Diced Tomatoes, Red Onions, Cucumbers, and Hard Boiled Eggs, Choice of Dressing

Potato Bar to Include: Roasted Russet Potato, Grilled Chicken, Smoked Ham, Turkey, Cheddar Cheese, Green Onions, and Crumbled Bacon, Sour Cream, Whipped Butter

Sliced Fruit and Berries

Assorted Waters, Sodas, Coffee, and Tea | Add Bottled FIJI Water \$1.5pp

Cinco de Mayo

Tortilla Soup

Fiesta Salad with Mixed Greens, Manchego Cheese, and Pico de Gallo

Chicken and Pork Fajitas served with Warm Flour Tortillas, Cheddar Cheese, Sour Cream Guacamole, and Salsa

Spanish Rice

Baracho Pinto Beans

Dulce de Leche Cheesecake

Assorted Waters, Sodas, Coffee, and Tea | Add Bottled FIJI Water \$1.5pp



California Package

\$62 per person

- Continental Breakfast:** Chilled Juices, Sliced Fruits, Selection of Homemade Pastries, Muffins, Coffee, Tea, 2% Milk
- AM Coffee Break:** Coffee and Decaffeinated Coffee, Teas, Juices, and Assorted Waters
Add Bottled FIJI Water \$1.5 pp
- PM Coffee Break:** Cookies and Brownies, Coffee and Decaffeinated Coffee, Juices, and Assorted Waters | Add Bottled FIJI Water \$1.5 pp

Lunch Options

Tuscany Lunch (Plated)

First Course: Spinach Salad with Roasted Red Peppers and Gorgonzola Cheese, finished with Balsamic Vinaigrette

Second Course: Chicken Saltimbocca with Parmesan Herb Risotto and Ratatouille

Third Course: Tiramisu

Assorted Waters, Sodas, Coffee, and Tea | Add Bottled FIJI Water \$1.5pp

All American (Plated)

First Course: Modern Caesar Salad with Crisp Romaine, Shaved Parmesan and Balsamic Reduction, Traditional Caesar Dressing

Second Course: Grilled Tenderloin Medallions over Truffle Mashed Potatoes, Baby Vegetables

Third Course: Chocolate Flourless Cake

Assorted Waters, Sodas, Coffee, and Tea | Add Bottled FIJI Water \$1.5pp

Pastries and Snacks

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|-------------------------------------|----------------|
| Goldfish Crackers | \$3 per person |
| Fresh Buttered Popcorn | \$3 per person |
| Assorted Haagen-Dazs Ice Cream Bars | \$6 per person |
| Spiced Honey Roasted Pecans | \$4 per person |



Dinner Menu

Dinner Appetizers

Shrimp Martini

\$9 pp

Three Black Tiger Prawns with Cocktail Sauce, Mustard Aioli and Lemon served in a Martini Glass

Ancho Glazed Shrimp

\$8 pp

With Cilantro Slaw and Chili Oil

Vegetable Spring Rolls

\$6 pp

With Thai-Chili Dipping Sauce

Jumbo Lump Crab Cakes

\$12 pp

Jumbo Lump Crab with Red Pepper Aioli and Basil Oil

Dinner Soups

Creamy Potato Soup with Bacon Crumbles

Add to Plated Entrée or Buffet \$2

Lobster Bisque

Add to Plated Entrée or Buffet \$3.5

Roasted Butternut Squash Soup

Add to Plated Entrée or Buffet \$2

Tortilla Chicken Soup

Add to Plated Entrée or Buffet \$3

Chilled Gazpacho

Add to Plated Entrée or Buffet \$3



Dinner Salads

Spinach Salad

\$5

Baby Spinach Leafs with Bleu Cheese Crumbles, Candied Pecans, Pickled Onions, finished with Warm Bacon Vinaigrette

Modern Caesar Salad

\$5

Crisp Romaine Lettuce, Shaved Parmesan Cheese, Balsamic Reduction finished with Traditional Caesar Dressing

Greek Salad

\$5

Mixed Greens, Tomatoes, Cucumbers, Feta Cheese, Kalamata Olives, finished with Red Wine Vinaigrette

Orange County Salad

\$6

Baby Greens, Toasted Pistachios, Oranges, and Goat Cheese Crumbles, finished with Citrus Vinaigrette

BLT Salad

\$7

Hydroponic Bibb Lettuce, Heirloom Tomatoes, and Bacon Crumbles, finished with a Creamy Peppercorn Dressing

French Riviera

\$6

Baby Greens, Olives, Tomatoes, Pickled Onions, and Boursin Cheese, finished with a Dijon Vinaigrette

Intermezzo

\$3 pp

Gourmet Sorbets to include: Raspberry, Champagne, Lemon, Lime, Mango, or Tangerine (seasonal)



Plated Dinner Entrees

Entrees include Warm Rolls, Butter, Iced Tea, Coffee, and Decaffeinated Coffee
Add Bottled FIJI Water \$1.5 pp

Pacific Sea Bass

\$24

Pan Roasted Sea Bass with Saffron Risotto, Nicoise Vegetables, and finished with a Herb Veloute

Grilled Salmon Jardinière

\$25

Grilled Salmon with Citrus Beurre Blanc, Julienne of Fresh Vegetables, and Wild Mushroom Risotto

Filet Mignon and Bleu Cheese

\$32

6-ounce Tenderloin of Beef with Bleu Cheese Butter, Rosemary Roasted Fingerling Potatoes, and Grilled Asparagus

Aged Top Sirloin

\$30

Pan Seared Certified Angus Top Sirloin in a Port Demi-Glaze, Smoked Gouda Cheese Risotto and Sautéed Spinach

Chicken Saltimbocca

\$23

Oven Roasted Chicken Breast with Swiss Cheese, Crisp Prosciutto, and Fresh Sage, served with Parmesan Herb Risotto and Baby Vegetables

Chicken Piccata

\$24

Roasted Chicken Breast with Traditional Piccata Sauce, Fresh Tomatoes, Capers, Parmesan Herb Risotto, and Baby Vegetables

Ancho Pork Tenderloin

\$27

Ancho Rubbed and Pan Seared Pork Tenderloin with Scallion Mashed Potatoes, served with Roasted Red Pepper Coulis

Artichoke Lasagna

\$19

Sliced Artichokes layered with Roasted Garlic Quattro Formaggio, Smoked Tomato Coulis, and Grilled Asparagus



Plated Combination Dinners

Entrees include Warm Rolls, Butter, Iced Tea, Coffee, and Decaffeinated Coffee
Add Bottled FIJI Water \$1.5 pp

Chicken and Sea Bass

\$26

Grilled Chicken Breast and Pan Seared Pacific Sea Bass in Herb Veloute Sauce, served with Saffron Risotto and Nicoise Vegetables

Tenderloin and Shrimp

\$35

Tenderloin of Beef with Bleu Cheese Butter and Herb Marinated Jumbo Shrimp, Rosemary Roasted Fingerling Potatoes, and Grilled Asparagus

Dinner Buffet Service

Buffet Menu includes Warm Dinner Rolls, Butter, Ice Tea, Coffee, and Decaffeinated Coffee
Add Bottled FIJI Water \$1.5 pp

Southwestern

\$36

Shrimp Ceviche with Lime and Tequila served with Tortilla Chips
Mixed Greens with Chipotle Ranch Dressing
Spiced Fruit Salad with Mint
Spanish Rice
Barracho Pinto Beans
Tequila Lime Grilled Chicken
Ancho Rubbed New York Strip Loin with Red Pepper Sauce
Dulce de Leche Cheesecake

Pacific Rim

\$40

Soy Marinated Tuna Spoons
Teriyaki and Ginger Chicken Salad with Wonton Chips
Asian Napa Cabbage Salad with Bean Sprouts, Carrots, and Soy Dressing
Sake Marinated Beef Tenderloin with Shitake Mushroom Ragu
Ponzu Glazed Red Snapper with Sesame and Chili Oil
Japanese Rice
Wok Fried Asian Vegetables
Raspberry Mirror Torte



Classic American

\$29

Chef's Soup of the Day

Mixed Baby Greens, Tomato, Cucumber, Basil and Balsamic Vinaigrette

Pasta Salad with Sun Dried Tomato Pesto

Roasted New York Strip Loin with Bordeaux Sauce

Chicken Florentine with Sautéed Spinach, Mushrooms, and Goat Cheese

White Truffle Mashed Potatoes

Nicoise Style French Beans

New Orleans Mousse Torte

Taste of Tuscany

\$26

Minestrone Soup

Spinach Salad with Artichokes, Olives, and Roasted Red Peppers, Choice of Dressing

Caprese Salad of Heirloom Tomatoes, Fresh Mozzarella, Basil & Extra Virgin Olive Oil

Chicken Saltimbocca with Swiss Cheese, Crisp Prosciutto, and Fresh Sage

Herb Roasted Pork Loin with Roasted Red Peppers

Parmesan Herb Risotto

Seasonal Ratatouille

Tiramisu

Cinco de Mayo

\$25

Tortilla Soup

Fiesta Salad with Mixed Greens, Manchego Cheese, and Pico de Gallo

Chicken and Pork Fajitas served with Warm Flour Tortillas, Cheddar Cheese, Sour Cream

Guacamole, and Salsa

Spanish Rice

Baracho Pinto Beans

Dulce de Leche Cheesecake

Wyndham Deli Buffet

\$22

Mixed Baby Greens, Tomato, Cucumber, Basil and Balsamic Vinaigrette

Artesian Breads

Smoked Turkey, Roast Beef, Ham

Stone Ground Mustard, Mayonnaise, Pesto and Sun dried Tomato Aioli

Sliced Cheeses and Assorted Relishes and Condiments

German Potato Salad with Grain Mustard, Apples, and Bacon

Assorted Cookies and Brownies



Reception Menu

Choice of Two Hot or Cold Items \$9 pp | Add \$4.5 pp for Additional Items

Cold Hors D'oeuvres

Coconut Curry Shooter with Lobster
Scallop Gazpacho Shooters
Tomato and Mozzarella with Pesto Bruschetta
Smoked Salmon with Dill, Onion, and Tomato on a Crostini
Poached Pear and Stilton Crostini with Port Wine Reduction
Bloody Mary Shrimp Shooters

Hot Hors D'oeuvres

Vegetable Spring Rolls with Sweet Chili Sauce
Sesame Chicken Skewers
Teriyaki Beef Sate
Smoked Chicken Quesadillas with Salsa
Ancho Skewered Shrimp with Mango Dipping Sauce
Tenderloin and Balsamic Spoons
Boursin Cheese and Red Apple in Puff Pastry

Culinary Stations

Our uniformed attendants prepare menu items, which are designed to complement your theme and décor. The following are descriptions of the most popular stations. Events in excess of two hours may be subjected to additional charges.

An Italian Affair

\$9 pp

Pasta is made to order with a variety of toppings and sauces. Select one from the following:

Penne Pasta with Salmon and Vodka Sauce
Bowtie Pasta with Smoked Chicken and Pesto Cream
Lemon Pepper Linguini with Mushroom Cream
Orzo Pasta with Duck and Sun-Dried Cherries
Fettuccini with Herb Clam Sauce

Mexican Fiesta

\$12 pp

Chicken and Pork Fajitas with Grilled Onions, Peppers, Warm Flour Tortillas, Shredded Lettuce, Cheddar and Jack Cheese, Diced Tomatoes, Pico de Gallo, Sour Cream and Guacamole, Salsa, and Corn Tortilla Chips



Display – Action Stations

Elaborate Cheese Presentation

\$12 pp

European and Domestic Cheese with French Baguette, Crackers, and Grissini

Baked Brie Encroute

\$5 pp

Brie Cheese, Fig Jam, Baked in Puff Pastry with Crackers and French Baguette

Smoked Salmon Presentation

\$9 pp

Sliced Smoked Salmon with Capers, Eggs, Red Onions, Tomato, and Sliced Baguette

Traditional Vegetable Crudités

\$4 pp

Assortment of Raw Garden Vegetables with Vinaigrettes and Dipping Sauces

Gourmet Vegetable Presentation

\$4.5 pp

Chef's Choice of Herb Grilled Vegetables, Pesto Aioli Sauce with Grissini and Sliced Baguette

Pastries and Snacks

Goldfish Crackers	\$3 per person
Fresh Buttered Popcorn	\$3 per person
Assorted Haagen-Dazs Ice Cream Bars	\$6 per person
Spiced Honey Roasted Pecans	\$4 per person



Desserts

New York Cheesecake

\$5

Creamy Cheesecake, Graham Cracker Crust and Fresh Strawberry

Key Lime Pie

\$7

Fresh Key Lime Pie, Whipped Cream, Mango Mint Sauce

New Orleans Mousse Torte

\$6

Crisp Gaufrette and Whipped Cream

Pina Colada Cake

\$5

With Fresh Raspberries and Pineapple

Peach Cobbler

\$5

With Whipped Cream and Toasted Pecans

Tiramisu

\$7

With Whipped Cream and Chocolate Sauce

Chocolate Mousse Tart (Plated Only)

\$7

Rich Chocolate, Chocolate Mousse Filling, Berry Compote

Chocolate Flourless Cake (Plated Only)

\$7

With Stewed Berries and Whipped Cream

Chocolate Pate (Plated Only)

\$6

Chocolate Truffle Terrine with Vanilla Anglaise and Fresh Berries

