

CHICKEN

Classic Chicken Parmesan Topped with Piaccone Whole Milk Mozzarella

Seared Chicken Breast Cutlet Smothered in a Crimini Mushroom Marsala Wine Sauce

Lightly Pounded Breast of Chicken with a Garlic and Herb Lemon Butter Sauce

Caramelized Shallots and Honey Dijon Mustard Cream Sauce over Chicken Breast

Creamed Spinach, Grape Tomatoes, and Bulgarian Feta over Chicken Breast

Seared Chicken Breast with Sesame-Hoisin, Shitake Mushrooms, and Baby Bok Choy Bed

Texas Goat Cheese, Sundried Tomato and Summer Squash Topped Chicken Breast

Skillet Seared Chicken Breast Topped with a Provençal Caper Wine Sauce

Southern Chicken Fried Chicken with our Blue Cheese Country Gravy

Toasted Pecan Crusted Chicken with a Marsala-Shallot Cream Sauce

Seared Chicken Breast with a Roasted Portabella-Romano Cheese Cream Sauce

Golden Brown Chicken Breast with Creamy Lemon-Artichoke Sauce

Chunky Cacciatore Tomato and Peppers over Pan Seared Chicken Breast

Sautéed Chicken Cutlets Topped with a Spinach-Wild Mushroom Ragout

Sautéed Chicken Breast with a Thyme Tomato-Lemon Broth

Cream Cajun Andouille Sausage Cream over a Cutlet of Chicken

White Wine Broccoli Cream a top Breast of Chicken and Smoked Cheddar

Roasted Whole Chicken with Lemon, Thyme, and Artichoke Broth

Roasted Garlic Asparagus and Dill-Havarti Creamed Chicken Breast

Pancetta and Button Mushroom Chicken Cutlet

Tomatillo-Garlic Creamed Chicken Topped with Queso Fresco

BEEF & VEAL

Herb Marinated Grilled Tenderloin of Beef with a Dry Shallot Cabernet Sauce

Veal Scaloppini with Roasted Portabella Mushroom Butter Marsala

Veal Osso Bucco Slow Cooked in Chianti Demi

Over Night Braised Short Ribs

Spinach and Smoked Provolone Cheese Stuffed Beef Tenderloin in a Caramelized Shallot Sauce

Hoffman's Smoked Cheddar Meat Loaf

Slow Roasted Beef Brisket with our Famous Sesame-Hoisin Au Jus

Garlic Marinated Rib Eye Steaks

Garlic Marinated Flank of Steak Thinly Cut

Slow Cooked Pot Roasted Brisket Cooked in a Red Wine Brown Sauce

Bulgarian Feta Greek Meat Balls

Braised Chianti Beef Tips

Pesto Marinated Sliced Flank Steak with Sautéed Grape Tomato Broth

PORK

Grilled Spice and Garlic Rubbed Pork Tenderloin with Smoked Tomato Marinara

Whole Button Mushroom Marsala Pork Scaloppini

Lemon Caper Pork Loin Filets

Grilled and Apricot Glazed Pork Tenderloin Strips

Whole Butter Roasted and Sliced Pork Loin with a Portabella-Caramelized Red Onion Cream Sauce

FISH

Angelika Dusted Chilean Sea Bass with Tomato-Lemon Fumet

Grilled Mahi-Mahi with a Harissa Cream Sauce

Sesame Grilled Ahi Tuna Steak

Grilled Miso Marinated and Grilled Halibut with a Chantrelle Mushroom Butter Sauce

Pistachio Crusted Atlantic Salmon and Creamy Saffron-Chardonnay Sauce

Fresh Cilantro Marinated Grilled Atlantic Salmon

Adobo Grilled Lobster Tails

Herb Crusted Cod Fillet with a Roasted Poblano Chile Sauce

Alaskan Halibut and Baby Portabella Kabobs with Black Kalamata Olive Aioli

Parmesan Striped Bass Filets with Chunky Tomato and Spinach Fumet

Saffron and Lemon Grilled Jumbo Prawns

Ahi Tuna Kabobs with Shitake-Miso Broth

Panko-Parm Tilapia Roulade Stuffed with Grilled Squash and Mozzarella Cheese with Pesto

Almond Crusted Rainbow Trout Fillets

MAIN

Fresh Oregano Bread Crumb Baked Dover Sole

PASTAS

CHICKEN A LA NOSTRA

Grilled Chicken with Sundried Tomatoes, Artichoke Hearts and Pasta Tossed in a Basil Cream Sauce

MEDITERRANEAN SHRIMP

Crushed Roma Tomatoes, Grilled Shrimp, Fresh Garlic Sautéed with Pasta and Finished with Fresh Baby Spinach and Feta Cheese

SPICY SAUSAGE PASTA

Spicy Sweet Italian Sausage, White Mushrooms, and Broccoli Sautéed in Tomato Cream with Tossed Pasta

PEA AND PANCETTA TORTELLINI

Fresh Peas and Pancetta Sautéed with Fresh Thyme and Tossed with Tri Color Cheese Tortellini in Pesto Cream

PASTA PRIMAVERA

Roasted Asparagus, Button Mushrooms, Summer Squash, and Broccoli Combined with Parmesan Cream and Pasta

ARUGULA BEEF TENDERLOIN

Grilled Beef Tenderloin Strips Sautéed with Broccolini in a Garlic Wine Sauce and Finished with Gorgonzola Crumbles and Baby Arugula

SMOKEY PORK

Grilled Tenderloin of Pork Strips Sautéed with Baby Portabellas, Fresh Garlic, and Smoked Tomato Marinara Tossed with Pasta and Finished with Romano Cheese

CLASSIC PENNE BOLOGNESE

Classic Italian Meat Sauce, Tossed with Pasta and Freshly Shave Parmesan Reggiano

CRAB Farfalle

Fresh Jumbo Lump Crab Tossed with Sautéed Asparagus, and Fresh Garlic in a Smokey Gouda Cream Sauce and Tossed with Farfalle

SOUTHWESTERN BLACK BEAN CHICKEN PASTA

Grilled Chicken Sautéed with Poblanos, Red Peppers, and Red Onions in an Enchilada Adobo Cream and Finished with Pasta, Black Beans, and Cotija Cheese

LOBSTER-SHRIMP VODKA

Chunky Lobster Meat and Shrimp Sautéed with Broccolini in a Tomato Vodka Sauce with Pasta and Topped with Fresh Romano Cheese

VEGETARIAN

Fried Eggplant Parmesan Smothered with Homemade Marinara Topped with Melted, Shredded Whole Milk Mozzarella

Baby Pasta Shells Tossed with Pesto Marinara, Fresh Mozzarella, Sautéed Asparagus, Broccoli, Mushrooms and Squash. Topped and Baked with Parmesan and Herbed Breadcrumbs

Ratatouille Stuffed Portabella Mushroom Steak with Mashed Potatoes and Napa Cabbage and English Cucumber Slaw*

Barbeque Grilled Portabella Mushrooms with Caramelized Red Onions, Red Potatoes, and Sautéed Garlic Corn*

Baked Smoked Gouda and Broccoli White Lasagna with Grilled Fresh Oregano Summer Squash

Baked Creamy Ricotta and Garlic Spinach Stuffed Pasta Shells and Topped with Marinara Cream and Thinly Sliced Crimini Mushrooms

Thai Basil Stir Fry with Grilled Tofu over Brown Cilantro Rice and Crispy Springs Rolls

Spinach and Button Mushroom Blue Corn Tortilla Enchiladas with Cilantro Black Beans and Mexican Brown Rice Pilaf*

Roasted Seasonal Vegetables and Spinach Quinoa Paella

Cauliflower and Butternut Squash Casserole with Grilled Brocolini and Smoked Cheddar

Caprese Quinoa Bake along with Grilled Balsamic Asparagus

Casserole of Roasted Poblano Chili and Roasted Corn with Cilantro Rice

Veggie Pot Pie Served with Steamed Baby Carrots

Homemade Vegetarian Stuffed Grape Leaves (Dolmas) with Basmati Pea Pilaf

Veggie Stuffed Cabbage Rolls with Caramelized Garlic Brussel Sprouts

*GLUTEN FREE MENU SELECTIONS

GLUTTEN FREE

CnCATERING

MAIN

Grilled Chicken Cutlet Smothered in a Crimini Mushroom Marsala Wine Sauce with Roasted Dilled New Potatoes and Garlic Haricot Verts

Caramelized Shallots and Honey Dijon Mustard Cream Sauce over Grilled Chicken Breast with Baked Paprika Yukons, and Garlic Haricot Verts

Creamed Spinach, Grape Tomatoes, and Bulgarian Feta over Chicken Breast with Corn Basmati Rice Pilaf, and Fresh Oregano Roasted Squash

Texas Goat Cheese, Sundried Tomatoes and Summer Squash Topped Chicken Breast with Corned New Potatoes, and Romano Cheese Green Bean Casserole

Chunky Cacciatore Tomatoes and Peppers over Pan Seared Chicken Breast, with Oregano-Parmesan Mashed Potatoes and Garlic Grilled Asparagus

Pancetta and Button Mushroom Chicken Cutlet with Creamed Yukon Mashed and Steamed Baby Carrots

Coffee Marinated Flank of Steak Thinly Cut with Carrot Mashed Potatoes, and Maple Roasted Sunburst Squash

Pesto Marinated Sliced Flank Steak with Sautéed Grape Tomato Broth, Oregano-Parmesan Mashed Potatoes and Asiago Asparagus

Grilled and Apricot Glazed Pork Tenderloin Strips with Herb Roasted Summer Squash, and Crème Fraiche Mashed Yukon Potatoes

Ahi Tuna Kabobs with Grilled Baby Bok Choy Wasabi Mashed Potatoes and Shitake-Miso Broth

Fresh Cilantro Marinated Grilled Atlantic Salmon with Corn Mashed Potatoes, and Lime Steamed Broccoli

BARBEQUE

(All our BBQ selections comes with Texas Toast or Dinner Rolls, Sliced Red Onions, Pickled Jalapeños, Pepperoncini, and BBQ Sauce)

MEATS

Overnight Roasted Brisket, Sliced and Smothered in Our House BBQ Sauce

Knife and Fork Baby Back Ribs Braised and Grilled

MAIN

Spicy Texas Smoked Jalapeño Sausage, Grilled and Sliced

Slow Roasted Pork Butt, Hand Pulled and Sauced with Our House BBQ Sauce

Grilled Chicken Breast Smothered with Our House BBQ Sauce

L A T I N

Mexican Lasagna Layered with Grilled Chicken Breast in Adobo Cream, Pepper Jack Cheese, Cheddar Cheese, Corn Tortillas and Pasta Served with Poblano and Red Pepper Borracho Beans

Spicy Pork Tenderloin Sautéed with Poblanos, Red Peppers, and Tossed with Penne Pasta in an Enchilada Cream Sauce and Finished with Cotija and Queso Fresco Cheese and Served with Steamed Squash with Micro Epazote.

Grilled Jalapeño and Queso Blanco Stuffed Beef Tenderloin Medallions Served with Truffled and Cilantro Fingerling Potatoes and Chipotle-Asparagus Sauce

Tortilla Crusted Tilapia with Smoked Tomato Sauce, Mexican Cream Corn “Elotes,” and White Cheddar Potatoes

Pan Seared Chicken Breast Cutlet Topped with a Southwestern Black Bean Pepper Sauce Over a Black Bean Cilantro Rice, and Elotes Style Cream Corn

Enchiladas: Grilled Chicken, Spinach-Mushroom, Smoked Cheddar Cheese, Grilled Beef Tenderloin, Spicy Taco Beef, Spicy Pork Tenderloin with Cilantro Black Beans and Mexican Rice

Tacos/Fajitas: Marinated Flank Steak, Seared Marinated Chicken Breast, Chipotle Pulled Pork Butt, Chopped Adobo Brisket, Cilantro Lime Shrimp, Cumin Rubbed Pork Tenderloin and Grilled Tilapia

Sides with Latin Flare: Mexican Rice, Cilantro Black Beans, Elotes, White Cheddar Potatoes, Black Beans with Cilantro, Corned Cotija Red Potatoes, Cumin Roasted Cauliflower Florets, Butter Roasted Yukon Gold Potatoes, Refried Beans, and Poblano Borracho Beans

BREAKFAST

California Continental Breakfast with Assorted Bagels, Muffins, Scones, Mini Croissants, Danishes, Fresh Seasonal Fruit, Berries, Flavored Yogurts, Granola, Dried Fruits, Individual Cereals, Milk, Apple Juice, Cranberry Juice and Fresh Orange Juice

Classic Continental Breakfast with Assorted Bagels, Muffins, Scones, Mini Croissants, Danishes, Fresh Seasonal Fruit, Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Classic Lox and Bagels Breakfast with Thinly Sliced Smoked Norwegian Salmon, Whitefish Salad, Cream Cheese, Sliced Tomatoes, Red Onion Rings, Lemon Wedges, Capers and Assorted Bagels

Baked Casserole of Whipped Eggs, Diced Bread, Peppers, Cheddar Cheese, Monterey Cheese and choice of Veggie, Bacon, or Sausage. Served with Hickory Bacon, All Natural Sausage Links, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Classic American Breakfast with Scrambled Eggs, Country Potatoes, Hickory Bacon, All Natural Sausage Links, Assorted Bagels, Muffins, Scones, Mini Croissants, Danishes, Fresh Seasonal Fruit and Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

French Toast Casserole of Layered Challah Bread, Smothered in Eggs, Cinnamon, Glazed Apples, and Maple Syrup. Served with Hickory Bacon, All Natural Sausage Links, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Pancakes and Waffles: Choice of Chocolate Chip Pancakes, Blueberry Pancakes, Plain Pancakes and Belgian Waffles. Comes with Hickory Bacon, All Natural Sausage Links, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Breakfast Sandwiches: Individually Wrapped Egg Sandwiches on English Muffins and Croissants with a Choice of Hickory Smoked Bacon, All Natural Sausage, or Cheese, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Breakfast Tacos: Individually Wrapped Egg Flour Tortilla Tacos with a Choice of Hickory Smoked Bacon, All Natural Sausage, Potato, or Cheese, Homemade Salsa, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Whole Eggs Scrambled with Tomato Salsa, Fried Tortilla Strips, and Cheddar Cheese. Comes with Hickory Bacon, All Natural Sausage Links, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Build Your Own Breakfast Taco Station: Cheddar Scrambled Eggs, Hickory Smoked Bacon, All Natural Sausage, Shredded Monterey Jack, Cheddar Cheese, Flour Tortilla, Homemade Salsa, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice



HORS D'OEUVRES

HOT HORS D'OEUVRES

Angelika Dusted Chilean Sea Bass with Spinach Lime Sauce and Potato Strings

Baby Portabellas Stuffed with Ratatouille and Crusted with Romano Cheese

Baked Fingerling Potatoes with Crème Fraiche and Caviar

Beef Tenderloin Slider with Horseradish Mayo, Caramelized Onions, and Smoked Provolone

Braised Brussels Sprouts, Pancetta, and Caramelized Red Onion Crostini

Brisket Empanadas with Herbed Chopped Brisket, Onions, Roasted Peppers and Feta and Monterey Jack Cheese

Caramelized Shallot and Creamy Crab Stuffed White Mushrooms

Caramelized Shallot and Creamy Crab Quesadilla

Caramelized Shallot and Gorgonzola Hamburger Sliders

Chicken Empanadas with Grilled Chicken, Roasted Peppers, Herbs, Monterey Jack, and Feta Cheese

Chicken Fried Chicken and Waffles with Poppy Seed Bourbon Maple

Chicken Fried Chicken Sliders with Buttermilk Biscuits and Texas Honey

Chicken Fried Chicken with Sweet Potato and Blue Cheese Country Gravy

Chicken Fried Lobster Sliders with Napa Cabbage Sesame Slaw on an Onion Roll

Chopped BBQ Briskets Sliders with Homemade Coleslaw on a Challah Roll

Coconut Fried Gulf Shrimp with Sweet Chili Orange Sauce

Creamed Lump Crab with Caramelized Shallots, Stuffed in Wontons and Drizzled with Sweet Chili Soy Sauce

Creamy Crab and Caramelized Onion Dip Served on or with Baguette Slices

Creole Style Boudin Sausage Balls with Spicy Creole Tartar



HORS D'OEUVRES

Fried Green Tomatoes with Crab Salad (Seasonal)

Fried Parmesan Zucchini Lollipops with Chive Cream

Glazed Honey Walnut Shrimp

Greek Beef meatballs with Spinach Crème

Greek Lamb Crostini with Lamb Tenderloin, Warm Spinach, Roma Tomatoes and Feta Cheese

Grilled American Lamb Lollipops with English Cucumber-Fresh Dill Yogurt Ziziki

Grilled Beef and Grilled Chicken Mini Chimichangas

Grilled Beef Tenderloin Kabobs with Cherry Tomatoes, Button Mushrooms and Basil Oil

Grilled Beef Tenderloin Tortilla Crisps with Cilantro Horseradish Cream

Grilled Coco Rubbed Pork Tenderloin Crostini with Fig Preserve, Gorgonzola and Espresso Aioli

Grilled Smoked Cheddar Panini with Tomato Soup Shooter

Grilled Tenderloin of Beef Skewers with Cilantro-Horseradish Cream Drizzle

Herb Grilled Tenderloin of Beef with Horseradish Cream and Challah Dinner Rolls

Homemade Sambal Chili Crab Cakes with Sweet Chili Remoulade

Jalapeño Cheddar Potato Cakes with Sour Cream and Chives

Meatloaf and Mashed Potato Shooter

Mini Chicago Style Hot Dog

Mini Chicken Parmesan Sandwiches

Mini Classic Corn Dogs with Spicy Mustard and Ketchup

Mini Prime Rib Sandwiches “Philly Style”

Mini Spicy Sweet Italian Sausage and Peppers Sandwiches

Panko Fried Mac and Cheese Balls with Truffled Ranch



HORS D'OEUVRES

Panko Fried Mozzarella Balls with Pesto Gravy

Parmesan Mini Meatballs with Homemade Marinara

Prosciutto and Cream Stuffed Chicken Bites

Sesame Garlic Fried Chicken Tenders with Sweet Chili Aioli

Sesame Hoisin Glazed Turkey Meatballs

Smoked Chicken Quesadillas with Mango Chutney and Cilantro Cream

Spinach and Feta Stuffed Fil Dough "Spanakopitas"

Thai Chicken Satay with Sweet Peanut Sauce

Twice Baked Fingerling Potatoes

Warm Balsamic Chicken Tomato Bruschetta with Smoked Gouda

Wild Mushrooms and Asiago Cheese Stuffed in Puff Pastry



HORS D'OEUVRES

COLD HORS D'OEUVRES

Antipasto Platter with Goat Cheese Stuffed Peppers, Marinated Country Olives, Provolone, Prosciutto de Parma, Salami, Pearl Mozzarella, and Grilled Asparagus

Caprese Coppa Crostini with Grape Tomatoes, Italian Coppa, and Pearl Mozzarella

Caramelized Pear and Goat Cheese Crostini

Cheese Tray: Pieces or Wedges with Crackers, Flat Breads, Figs, Dates, and Fresh Strawberries

Crab – Lobster Salad Stuffed in a Small Pisan Roll with Fresh Dill

Crusted Whole Side of Atlantic Salmon with Pistachios, Mango Chutney and Herb Parmesan

Enoki Mushrooms and Fresh Mozzarella Wrapped in Prosciutto

Fresh Berry Parfaits with Vanilla and Berry Yogurt

Fresh Berry Skewers with Smoked Balsamic Reduction and Cracked Black Pepper

Goat Cheese and Pistachio Crusted Grape Lollipops

Greek Olive Tapenade with Crispy Baguette

Grilled Chicken and Mango Pinwheels

Grilled Cilantro-Lime Shrimp

Grilled Vegetables and Pesto Aioli Rolled with Lavash

Heirloom Tomato Bruschetta with Burrata Cheese and Balsamic Reductions

Mango-Lime Shrimp and Halibut Ceviche Shooters

Marinated Cherry Tomato Crostini with Whipped Feta

Marinated Japanese Mushrooms on a Wonton Square

Meyer Lemon Crab Salad with Fingerling Potatoes

Orzo Pasta Pilaf with Saffron, Cranberries, and Pistachios



HORS D'OEUVRES

Pesto Ricotta Stuffed Cherry Tomatoes with Honey Drizzle

Sambuca and Rosemary Grilled Shrimp

Seasonal Fresh Fruit Skewers with our Vanilla Poppy Seed Yogurt

Seasonal Veggie Crudités with Sundried Tomato Dip and Roasted Poblano Ranch Dip

Sesame Ahi Tuna Tartar on Wonton Crisp

Sherry Marinated Tortellini Kabobs

Shrimp and Crab Oscars

Shrimp, Chicken or Veggie Vietnamese Spring Rolls with Sweet Peanut Sauce

Smoked Salmon with Whipped Dilled Cream and Micro Arugula on Brioche Toast

Spicy Tuna Rolls

Sweet Asian Shrimp Cocktail with Asparagus on Wonton Crisps

Toasted Garlic Artichoke Tapenade with Baguette Crisps

Yellow Fin Tuna Sashimi with Cilantro Yuzo and Serrano Peppers



SANDWICHES

SANDWICHES

Choice of Fresh Baked Breads: Sliced Sourdough, Sliced Marble Rye, Sliced Hippy Wheat, Onion Kaiser, Poppy Seed Kaiser, Whole Wheat Kaiser, Hoagie and Wraps

CHICKEN FRIED CHICKEN

Chicken Fried Chicken with Swiss Cheese, Chipotle Aioli, Hickory Bacon, Lettuce and Tomato

CALIFORNIA KING

Shaved Turkey, Hickory Bacon, Avocado, Roma Tomatoes, and Shaved Romaine Hearts

CHICKEN SALAD

Cranberry-Pecan Chicken Salad with Red Leaf Lettuce, and Sliced Roma Tomatoes

HONEY HAM AND SWISS

Shaved Honey Ham, Swiss Cheese, and Spicy Mustard Coleslaw

BRISKET SANDWICH

Sliced Slow Cooked Beef Brisket with Caramelized Onions, Provolone Cheese and 1000 Island Dressing

VEGGIE SANDWICH

Griddled Homemade Seasonal Vegetable Patty, with Ancho Mayo, Red Leaf Lettuce and Sliced Tomatoes

SPICY TUNA

Spicy Sambal Albacore Tuna Salad, Shaved Romaine Lettuce, Baby Arugula, and Sliced Tomatoes

SIDES

English Pea and Fresh Dill Basmati Rice Pilaf

Grilled Vegetables

Jasmine Fried Rice with Carrots, Eggs, Asparagus, and Bok Choy

Corned New Potatoes

Romano Cheese Green Bean Casserole

Shallot White Wine Broccolini

Baked Paprika Yukons

Roasted Cauliflower Mashed Potatoes

Lazy Russet Mashed Potatoes

Toasted Garlic Haricot Verts

Gorgonzola Mashed Potatoes

Sea Salt Steamed Asparagus

Roasted Dilled New Potatoes

Fresh Herb Penne Pasta Marinara

Balsamic Grilled Asparagus

Sautéed Corn Kernels with Fresh Garlic and Whiskey Cream

Sliced and Griddled Russet Potatoes with Caramelized Onions, Thyme and Brown Gravy

Fresh Oregano Wild Rice

Roasted Garlic Cauliflower

Truffled White Cheddar Mac and Cheese

Grilled Baby Carrots

SIDES

Corned Cotija Red Potatoes

Cumin Roasted Cauliflower Florets

Russet Mashed Potatoes with Sour Cream, Cheddar Cheese, Hickory Smoked Bacon and Chives

Baby Pasta Shells with Cheddar Cheese, Feta Cheese, Whole Milk Mozzarella, and Monterey Jack Cheese

French Green Bean Almondine

Roasted Garlic Fingerling Potatoes

Corn Basmati Rice Pilaf

Mustard Roasted New Potatoes

Caramelized Onion French Green Beans

Garlic Green Beans with Red Onion Cream, Cheddar Cheese, and Fried Red Onions

Fresh Oregano Roasted Squash

Single Pot Baked Beans with Hickory Smoked Bacon and Mustard

Mashed Smoked Cheddar Potatoes

Classic Smoke House Coleslaw

Truffled Wild Mushroom Mashed Potatoes

Red Potato Salad Tossed with Ranch-Mustard Dressing

Harissa-Butter Green Bean Almondine

Thyme and Parmesan Zucchini Logs

Honey Dijon French Green Beans

Italian Parsley Pesto Roasted Medley of Summer Squash, Sweet Peppers and Carrots

White Cheddar Potatoes



SIDES

Asiago-Thyme Roasted Fingerling Potatoes

Butter Roasted Yukon Mashed Potatoes

Roasted Asparagus and Garlic Brussel Sprouts

Roasted Garlic Root Vegetable Medley

Roasted Sweet Potato Topped with Hickory Smoked Bacon, Candied pecans and Gruyere Cheese

Caramelized Shallot Mashed Potatoes

Queso Fresco Corn New Potatoes

Greek Roasted Potato Hash with New Potatoes, Grape Tomatoes and Wilted Garlic Spinach

Roasted Poblano Chili Mashed Potatoes

SALADS

SALADS

Chopped Romaine Salad with English Cucumbers, Roma Tomatoes, and Shredded Mozzarella Cheese Tossed in Our Balsamic Herb Vinaigrette

Baby Spinach Salad with Sliced Red Onions, Eggs, Grape Tomatoes, and Hickory Smoked Bacon in a Burnt Honey Mustard Dressing

Baby Arugula and Romaine Salad with Shaved Fennel, Cherry Tomatoes, Shaved Carrots, and Bulgarian Feta Cheese in a Honey-Sherry Vinaigrette

Snap Pea Salad with Grape Tomatoes, Poblano Peppers, Toasted Pumpkin Seeds, Cotija Cheese, and Cilantro Lime Vinaigrette

Classic Caprese Salad with Fresh Mozzarella, Roma Tomatoes and Fresh Basil with Extra Virgin Olive Oil and Balsamic Vinegar

Chopped Romaine Salad with Candied Pecans, Dried Cranberries, and Crumbled Goat Cheese in a Balsamic Herb Vinaigrette

Sliced Strawberry Salad with Feta Cheese, and Candied Pecans Tossed with Romaine Hearts and Balsamic Dressing

Mix Green and Mache Salad with Toasted Pistachios, Red Grapes, Sweet Watermelon, and Crumbled Gorgonzola Tossed in a Maple Vinaigrette

Chopped Iceberg Salad with Crumbled Gorgonzola, Hickory Smoked Bacon, Candied Nuts, and Grape Tomatoes in a Lemon-Honey Vinaigrette

Asian Salad with Romaine Lettuce, Toasted Sesames, Napa Cabbage, Shredded Carrots, English Cucumbers, Red Cabbage and Fried Wontons with a Sweet Sesame Rice Vinaigrette

Romaine and Baby Spinach Salad with English Cucumbers, Bulgarian Feta, and Grape Tomatoes with a Mint Herb Lemon Vinaigrette

Iceberg Wedge Salad with Crumbled Blue Cheese, Cherry Tomatoes, and Hickory Smoked Bacon with a Creamy Blue Cheese Dressing

Lump Crab Meat and Fingerling Potato Salad with Shallots, Fresh Herbs and Lemon Aioli

Greek Style Pasta Salad with Farfalle Pasta, Cherry Tomatoes, Feta Cheese, and English Cucumbers with Balsamic Vinaigrette Dressing and Finished with Baby Spinach

Italian Pasta Salad with Summer Squash, Fresh Oregano, Sliced Mushrooms, and Broccoli Florets Mixed Together with a Sundried Tomato-Mayo



SALADS

Heirloom Tomato Salad with Shaved Fennel, Queso De Manchego Cheese, and Micro Arugula Drizzled with Pomegranate Honey

Southwestern Salad with Romaine Hearts, Cotija Cheese, Queso fresco, and Chili Cumin Croutons with a Roasted Poblano Pepper Caesar Dressing

Classic Caesar Salad with Romaine Hearts, Homemade Croutons, Shaved Parmesan and Our Classic Caesar Dressing

Broccoli Floret Salad with Hickory Smoked Bacon, Red Onions, Shredded Cheddar and Pepper-Jack Cheeses in a Creamy Red Onion-Apple Cider Vinaigrette

Greek Salad with Baby Spinach, Romaine Lettuce, Country Olives, Tomatoes, Cucumbers, Feta Cheese with a Lemon Vinaigrette Dressing



STATIONS

MAC AND CHEESE MARTINI BAR- (CHOOSE 1)

Wild Mushroom Mac and Cheese

Hickory Smoked Bacon and Blue Cheese Crumbled Mac and Cheese

Chorizo, Roasted Poblano Peppers and Roasted Red Bell Pepper Mac and Cheese

Hickory Smoked Bacon, Grilled Jalapeños and Pepper Jack Mac and Cheese

Crawfish and Andouille Sausage Mac and Cheese

Fried Shrimp Mac and Cheese

Lobster Mac and Cheese

CREPE STATION- (CHOOSE 1)

CHEF PREPARED CREPES

Fresh cooked crepe pastry wrapper with the following fillings and toppings available:

Sweets: Strawberries · Local Honey · Ricotta · Nutella Spread · Whipped Cream · Powdered Sugar · Chocolate Sauce

Savory: Sautéed Chicken · Sautéed Mushrooms · Creamed Baby Spinach · Caramelized Onions · Creamy Leak Sauce · Crumbled Bulgarian Feta

CARVING STATION

HERB GRILLED BEEF TENDERLOIN

Fresh Herb Marinated and Grilled Tenderloin of Beef Carved to Order and Served with Red Wine and Caramelized Onion Au Jus, Horseradish Cream

PRIME RIB

Slow Roasted Prime Rib of Beef Hand Carved to Order and Served with Red Wine and Caramelized Onion Au Jus, Horseradish Cream

ROAST BEEF

Garlic Braised Roast of Beef Hand Carved and Served with Red Wine and Caramelized Onion Au Jus, Horseradish Cream

MARINATED FLANK STEAK

Chipotle Marinated Flank Steak Served with Ancho-Mushroom Steak Sauce

SPICE RUBBED PORK TENDERLOIN



STATIONS

Grilled Spice Rubbed Tenderloin of Pork Carved to Order and Served with Roasted Poblano Cream

ROASTED ATLANTIC SALMON

Fresh Atlantic Salmon Seared and Roasted Carved to Order and Served with a Saffron-Cream Sauce and Lemon-Butter Sauce

ROASTED TURKEY BREAST

Slow Roasted Marinated Turkey Breast Carved to Order and Served with Homemade Fresh Herb Brown Gravy and Cardamom Cranberry Sauce

HONEY BAKED HAM

Chef Carved Honey Glazed Ham Served with Orange-Pineapple Sauce

STEAKHOUSE STATION

HERB GRILLED BEEF TENDERLOIN FILET WITH DRY SHALLOT CABERNET
served with

Truffle Wild Mushroom Mashed Potatoes

and

Honey Glazed Baby Carrots

SLOW ROASTED BEEF BRISKET WITH A RED WINE DEMI SAUCE
served with

Garlic Mashed Potatoes

and

Dijon Green Beans

SPICE RUBBED PORK TENDERLOIN FILET WITH A POBLANO CREAM
served with

Rustic Mashed Potatoes

and

Roasted Cauliflower Florets

ANGELIKA DUSTED CHILEAN SEA BASS WITH A TOMATO LEMON FUMET
served with



STATIONS

Asiago Thyme Roasted Fingerling Potatoes

and

Grilled Asparagus with Chive Lemon Aioli

ROASTED ATLANTIC SALMON WITH A SAFFRON CREAM SAUCE

served with

Yukon Gold Mashed Potatoes

and

Thyme Parmesan Roasted Zucchini Logs

PRIME RIB SANDWICH ACTION STATION

MINI PRIME RIB SANDWICHES

Thinly Shaved Roasted Prime Rib in Toasted Hoagie Roll with Caramelized Onions, Horseradish Aioli, Smoked Provolone and Sautéed Mushrooms

paired with

Oregano Parmesan Waffle Fries

WAFFLE FRY ACTION STATION

WAFFLE FRY BAR

Fried Waffle Cut Russet Potatoes with Assorted Sauces and Toppings

Toppings: Bacon · Caramelized Onion · Grilled Jalapeños

Sauces: Chipotle Cheddar · Ketchup

DISPLAYED HORS D'OEUVRES

ANTIPASTO DISPLAY

Goat Cheese Stuffed Sweet Peppers, Prosciutto de Parma, Old Forrest Salami, Cornishon Pickles, Country Marinated Olives, Fresh Mozzarella Balls, Caper Berries and Balsamic Grilled Asparagus

CRAB SALAD WITH FINGERLING POTATOES

Jumbo Lump Crab Meat Tossed with Roasted Fingerling Potatoes and Fresh Herbs in a Creamy Aioli Dressing

ORZO PASTA SALAD



STATIONS

Orzo Pasta Salad with Saffron, Dried Sweetened Cranberries, and Toasted Pistachios

CHEESE CARVING BOARD

Cahill Irish Porter, Spanish Manchego, Hoffman's Smoked Cheddar and Amber Valley Sage Derby Displayed Along with Crackers, Flat Breads, Dried Figs, Dates and Fresh Strawberries

MASHED POTATO MARTINI BAR - (CHOOSE 1)

Mashed Russet Potatoes with Hoffman's Smoked Cheddar, Sour Cream, Hickory Smoked Bacon and Topped with Fresh Chives

Yukon Gold Mashed Potatoes with Truffled Wild Mushrooms

Mashed Yukon Potatoes with Creamy Gorgonzola Cheese

Mashed Russet Potatoes with Roasted Cauliflower Florets

Mashed Sweet Yams with Butter and Mini Marshmallows Topped with Pecans

Mashed Sweet Potatoes with Brown Sugar and Coconut Flakes

Mashed Sweet Potatoes Topped with Caramelized Cinnamon Apples

Mashed Russet Potatoes with Chicken Fried Chicken Bites and Topped with Homemade Brown Gravy

Grilled Kielbasa Sausage over Mashed Potatoes

Mashed Yukon Potatoes Streaked with Crème Fraiche and Caviar

Roasted Garlic Mashed Potatoes with Sliced Grilled Beef Tenderloin and Red Wine Demi Sauce

Creamy Mashed Yukon Potatoes with Chunks of Lobster Meat and Roasted Garlic Butter

TACO STATION- (CHOOSE 1)

Two Tacos Per Person

with Elotes (Mexican Style Creamed Corn)

Marinated Grilled Breast of Chicken Tacos with Shredded Romaine-Pico Slaw and Grated Queso Fresco

Slow Roasted Pulled Chipotle Pork Tacos, Smothered with Warm Spicy Chipotle Queso, and Fried Poblano Hash



STATIONS

Flour Tortillas Stuffed Cilantro Grilled Tilapia, Chipotle Lime Cream, and Queso de Cotija

Braised and Pulled Beef Brisket Tacos with Pickled Red Onions, Mache Greens, and Smoked Ancho-Mayo

Marinated and Grilled Flank Steak Tacos with Grilled Corn, Cotija Cheese, and Chopped Cilantro

San Diego Style Fish Tacos with Grilled Mahi Mahi, White Fish Taco Sauce, Fresh Lime and Cilantro

Spicy Shrimp Tacos Topped with Corn Salad and Yucatan Rojo Salsa

Spicy Seared Ahi Tuna Tacos with Baby Arugula, and Spicy Smoked Siracha Mayo

Chicken Fried Lobster Tacos with Shaved Spinach, Pickled Red Onions, and Ancho Mayo

ASIAN STATION – (CHOOSE 1)

Seared Chicken Breast Cutlet Topped with Sesame-Hoisin Sauce Served with Vegetable Fried Rice, Shitake Mushrooms and Baby Bok Choy

Slow Roasted Beef Brisket with Shitake Mushroom Hoisin Au Jus Served with Wasabi Mashed Potatoes and Carrot Asian Slaw

Miso Marinated Mahi Mahi with a Sesame Mushroom Broth Served with Leak Mashed Potatoes and Sautéed Snow Peas

PASTA ACTION STATION

CHICKEN A LA NOSTRA

Grilled Chicken, Sundried Tomatoes, and Artichokes in a Basil Cream Sauce Tossed with Penne Pasta

paired with

Balsamic Grilled Asparagus

and

Garlic Rolls

SUSHI STATION

SUSHI AND ROLLS



STATIONS

Fresh Made Sushi Served on Rice to Include the Following: Salmon · Yellow Tail · Tuna. Fresh Made Sushi Rolls to Include the Following: Spicy Tuna · California Avocado · Crawfish. Sushi station includes Soy Sauce, Wasabi, and Ginger (*Additional items available*)

MEDITERRANEAN STATION

TAPAS STATION

Saffron Marinated Grilled Chicken Kabobs · Falafel · Saffron Rice

and Drizzled with Hummus

SLIDER STATION WITH WAFFLE FRIES – (CHOOSE 1)

HAMBURGER SLIDERS WITH OREGANO PARMESAN WAFFLE FRIES

Mini All Beef Burger on a Challah Roll with Sliced Cheddar Cheese, Ancho Mayo and Speared with Grape Tomato and Pickle

GRILLED CHICKEN SLIDERS WITH OREGANO PARMESAN WAFFLE FRIES

Mini Onion Roll Stuffed with Grilled Chicken Breast and Caramelized Onions, Hickory Smoked Bacon and Honey Mustard Mayo

CHIPOTLE PULLED PORK SLIDERS WITH OREGANO PARMESAN WAFFLE FRIES

Slow Roasted Pork Butt Hand Pulled and Marinated in Our Adobe Chipotle Sauce with Homemade Slaw on a Mini Onion Roll

SOUTHERN CHICKEN FRIED CHICKEN SLIDERS WITH BLUE CHEESE CRUMBLED WAFFLE FRIES

Mini Chicken Fried Chicken on a Buttermilk Biscuit with Texas Honey

BRISKET SLIDERS WITH OREGANO PARMESAN WAFFLE FRIES

Slow Cooked Tender Barbecue Brisket with Our Homemade Cole Slaw on a Mini Onion Roll

SOUTHERN FRIED LOBSTER SLIDERS WITH TRUFFLED WAFFLE FRIES

Chicken Fried Lobster with a Spicy Remoulade Sauce and Asian Napa Cabbage Slaw on a Mini Hoagie Roll

CAJUN STATION

SHRIMP GUMBO

Served with Traditional Dirty Rice

BOUDIN BALL

Boudin Sausage Rolled in Seasoned Bread Crumbs Fried and Served with Our Creole Aioli

DESSERT STATION



STATIONS

FRESH DONUT ACTION STATION

Freshly Fried Donut Holes Served with Cinnamon Sugar Dusting Served on Bamboo Skewers with Chocolate Drizzle and Sprinkles

CRÈME BRULEE ACTION STATION

Chef Torched Kahlua Crème Brulee or Prickly Pear Infused Crème Brulee

ICE CREAM SUNDAE BAR

Blue Bell Vanilla Bean and Dutch Chocolate Ice Cream Served with the Following Toppings: Chopped Nuts · Cherries · Whipped Cream · Chocolate Syrup · Sprinkles

GRILLED PANINI AND SOUP STATION – (CHOOSE 1)

Grilled Chicken, Spinach, Tomato, and Provolone Served with a Baked Potato and Bacon Soup

Hoffman's Smoked Cheddar, Roma Tomatoes, and Bacon Served with Tomato Basil Soup

Brie Cheese, Fig Preserve, and Goat Cheese Served with Butternut Squash Soup

MINI HOT DOG AND FRITO PIE STATION

BUILD YOUR OWN MINI DOG AND FRITO PIE

Mini Nathans All Beef Hot Dogs on a Mini Hoagie with Toppings to Include: Celery Salt · Tomatoes · Pickle Spears · Sauerkraut · Chili · Onions · Grilled Jalapeños · Fritos · Mustard · Ketchup



DESSERTS

DESSERTS, TARTS, PIES AND CAKES

New York Style Cheese Cake with Honey-Lemon Granola and Strawberry-Pomegranate Sauce

Kahlua and Chocolate Pot De Crème with Espresso Tuile Cookie and Fresh Cream

Honey-Lemon Panna Cotta Topped With Pistachio Baklava and Strawberries

Chocolate Mouse in a Chocolate Lily Cup Topped with Oreo Cookie Crumbs

Peanut Butter Cream in a Chocolate Lily Cup Topped with Chocolate Shavings

Individual Apple Cobbler with Crisp Crumb Topping and Freshly Whipped Cream

Strawberry Short Cake Trifle with Fresh Strawberries, and Sweet Whip Cream Topped with Shortcake Cookie

Greek Yogurt Parfait with Lemon Honey Yogurt, Toasted Pistachios, Fresh Pomegranate Seeds and Fresh Mint

Chocolate Mouse Cake

Italian Tiramisu Cake

Black Forest Cake

Fresh Berry Panna Cotta with Honey Tuile Cookie and Crème

Chocolate Chip Fudge Brownies with Ganache and White Chocolate Drizzle

Pistachio Baklava with Cardamom Sugar Syrup

Peanut Butter Pie

Chocolate Cream Pie

Chocolate Covered Strawberries

Assorted Cookies

Mini Chocolate Mousse Cake

Mini Assorted Tarts



DESERTS

Mini Cheesecake Squares

Mini Chocolate Mousse in a Chocolate Lily Cup Topped with Oreo Cookie Crumbs

Mini Peanut Butter Cream in a Chocolate Lil Cup Topped with Chocolate Shavings

Assorted Chocolate and White Chocolate Dipped Cheesecake Lollipops with Coconut Flakes, Toasted Pecans, Sprinkles, Toasted Pistachios, Oreo Crumbles, Chocolate Shavings and Butterfinger Crumbles

DESSERTS

TARTS AND PIES

FRESH FRUIT

Light Pastry Cream Filled Shortbread Crust; Topped with an Assortment of Season Fresh Fruit

KEY LIME

Tangy Key Lime Filling in a Shortbread Crust Topped with Fresh Whip Cream & White Chocolate Shavings

LEMON MERINGUE

Classic Lemon Curd in a Buttery Crust Topped with Meringue

CHOCOLATE PECAN

Sweet and Goopy Pecan Pie Filling Baked in a Flaky Pastry Shell; Drizzled with Dark Chocolate

CRÈME BRÛLE

Creamy & Rich Custard Baked in Shortbread Shell or in Dishes Provided (Can also be Flavored)

CHOCOLATE CARAMEL

Rich Chocolate Ganache Topped a Buttery Caramel Sauce Filled into a Shortbread Crust

RUSTIC APPLE

Thick Rustic Crust Filled with Frangipane and Sautéed Apples; Topped with a Buttery Crumble

APRICOT ALMOND OR PEAR ALMOND

Frangipane Topped with a Plump Apricot or Pear Halve; Baked in a Butter Crust

COCONUT CREAM

Light and Sweet Coconut Custard Filling in a Shortbread Crust Topped with a Rosette of Cream

BANANA CREAM

Creamy Custard Filled with Fresh Sliced Bananas Set in a Shortbread Crust; Topped Fresh Whipped Cream

SPICED CHOCOLATE CREAM

Rich Chocolate Custard Filling Infused with an Assortment of Spices; Topped with Whipped Cream & Dusted with Cinnamon

PASSION FRUIT

Tangy and Sweet Curd Filling; Topped with Meringue

DESSERTS

STRAWBERRY RHUBARB

Thick Rustic Crust Filled with Strawberry Rhubarb Compote; Topped with Buttery Crumble

STRAWBERRY CHIFFON

Light Mousse like Strawberry Filling Topped with Whipped Cream and Fresh Strawberry Slices

CHERRY LATTICE

Shortbread Crust filled with Sour Cherries and Almond Cream; Topped with Shortbread Lattice

FRENCH APPLE

Frangipane Filled Crust Topped with Fresh Sliced Apples and Baked to Perfection



SPECIALTY DRINKS

SIGNATURE COCKTAILS

Craft cocktails designed for your special event, consultations also available with our staff mixologist

Beachside Fizz | spicy and sweet and ready to refresh Bacardi Oakheart Spiced Rum, Fresh Lime Juice, House Simple Syrup, Ginger Ale

Bacardi Sidecar | simple and classic Bacardi Superior Rum, Lime Juice & Triple Sec

Slow Burn Gimlet | a classic updated with a little kick Grey Goose, Fresh Lime Juice, Jalapeno Simple Syrup

CosmoNot | not a Cosmo but all good Grey Goose Le Citron, Cranberry Juice, Lime Juice, Lemon Juice and House Simple Syrup

The Clubhouse | light and refreshing, the perfect drink after the 18th hole Grey Goose, House made Lemonade, Iced Tea

Casa de Nostra Margarita | the margarita that CN built Tequila, Lime Juice, Grapefruit Juice, Cointreau, Agave Syrup

Gin Julep | crisp and clean Bombay Sapphire Gin, Mint Simple Syrup, Fresh Mint Leaves & Soda

Ginger Collins | meet Tom with a tasty twist Bombay Sapphire Gin, Lemon Juice, Ginger Simple Syrup & Soda

Bourbon Berry Smash | rich and fruity with berries in season Makers Mark, Orange Juice, Mint Simple Syrup, Seasonal Berries

Ocho | an East Coast classic with a Southern touch Whiskey, Lemon Juice, Orange Juice, Mint Simple Syrup & House Made Grenadine



SPECIALTY DRINKS

VIRGIN COCKTAILS

Classic drinks remade without the alcohol

ORCHARD PARK PUNCH

Spiced cider, House made lemonade, Ginger Ale

NOJITO

Lime juice, Mint Simple Syrup and Lemon Lime Soda

MAIDEN'S CUP

Sparkling grape juice, seasonal fruit puree

TASTE OF THE TROPICS

Pineapple Juice, Coconut Water & Soda