

# HAND CRAFTED HORS D'OEUVRES

## Cold

Melon and Prosciutto  
Seared Ahi on Crisp Wonton with Wasabi Aioli  
Apple and Brie Crostini  
Mozzarella and Plum Tomato with Pistachio Oil  
California Roll with Soy and Wasabi  
Five-Cheese Truffle with Pistachio Crust

\$6.00

## Hot

Beef Empanada with Salsa Fresca  
Roasted Chicken Empanada with Cilantro Lime Sour Cream  
Sonoran Chicken in Phyllo Dough, with Mango Relish  
Chicken or Beef Satay with Peanut Sauce  
Coconut Fried Shrimp with Orange Honey Sauce  
Dungeness Crab with Mango Salsa  
Sautéed Lamb Medallion on Herbed Toast with Mint  
Beef, Chicken or Lobster Wellington  
Spinach Spanakopita with Citrus Sauce  
Wild Mushroom and Brie in Phyllo  
Crab Rangoon with Wasabi Sauce  
Vegetable Spring Roll with Thai Pepper sauce  
Crispy Shrimp Potsticker with Ponzu  
Pancetta Wrapped Shrimp Spoon  
Brie Fritter with Apple Aioli

\$6.00

## International Cheeses

Selection of Domestic and Imported Cheeses  
Fresh and Dried Fruits  
French Baguettes

\$9.00 per person

## Fresh Vegetable Crudités

Fresh Seasonal Vegetables served with  
Ranch, Onion and Curry Dips

\$7.50 per person

All prices are subject to 22% service charge and 7.95% sales tax.  
All prices subject to change without notice

## PRESENTATION STATIONS

### SEAFOOD

Custom Ice Carving and Accent Lighting Available at an Additional Cost

Jumbo Gulf Shrimp, Oysters on the Half Shell, Crab Claws and Chilled Mussels  
Cocktail Sauces, Tobasco and Fresh Lemons

*\$600.00 per display  
(100 pieces per display)*

### SUSHI

Chef's Selection of Assorted Niger Sushi and Assorted Rolls

*\$18.00 per person  
(3 pieces per person)*

### DELUXE PASTA

*\*Chef Required*

Wild Mushroom Agnolottis, Lobster Ravioli, Pumpkin Gnocchi and Porcini Ravioli  
Tossed with Sun-Dried Tomato, Pesto, Boursin or Lobster Sauce

*\$23.00 per person*

### CARVING STATION

*\*Chef required*

Whole Roasted Turkey  
Cranberry Relish, Gravy, Whole Grain and Dijon Mustards, Petite Rolls

\$300.00  
*(Serves 25)*

Beef Tenderloin  
Horseradish cream, Whole Grain and Dijon Mustards, Petit Rolls

\$350.00  
*(Serves 20)*

Honey Baked Virginia Ham  
Whole Grain and Dijon Mustards, Buttermilk Biscuits,

\$300.00  
*(Serves 30)*

Salmon Strudel Salmon and Brie  
Champagne Butter

\$300.00  
*(Serves 20)*

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## PRESENTATION STATIONS

### **DIM SUM**

Assortment of Pot stickers, Dumplings, Har Gow with Shrimp, Pork and Vegetable  
and served with Assorted Dipping Sauces and Soys

\$18.00 per person

### **PAELLA VALENCIA**

*\*Chef Required*

National Dish of Spain prepared and served in authentic Paella pan  
with Grilled Chorizo, Saffron, Valencia Rice and Roasted Peppers

\$30.00 per person

### **WILD MUSHROOM RISOTTO**

*\*Chef Required*

Risotto and Exotic Mushrooms blended with the Finest Cheeses

\$250.00

*(serves 100)*

### **CEVICHE BAR**

*\*Attendant required*

Traditional South American Seafood Salad

Scallop, Shrimp and Beef Ceviches

Garnished to order served in Martini Glass with Roasted Chiles, Cilantro, Lime,

Tequilla Crispy Plantain Chips

\$18.00 per person

Chef Required @ \$200.00 per chef

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8/11/06

## Plated Dinners

### I

Lobster Bisque  
Peppered Tuile, Crème Fraiche

Mixed Greens  
Candied Walnuts, Gorgonzola Cheese, Baby Tomatoes  
Herbed Vinaigrette

Grilled Filet with Classic Bordelaise  
Chateau Potatoes and Bundled Vegetables

### Regency Wedding Cake

Chocolate Sponge Cake, White Chocolate Mousse Filling, Seasonal Berries  
Butter Cream Icing

\$95.00 per person

### II

Potato Gnocchi  
Tomatoes, Scallions, Gouda Cheese

Red and Yellow Vine Ripened Tomatoes, Fresh Mozzarella,  
Basil and Aged Balsamic

Petite Filet Mignon and Sea Bass  
Wild Mushrooms and Braised Leeks  
Garlic Mashed Potatoes and Asparagus

### Regency Wedding Cake

Vanilla Sponge Cake, Crème Brule Filling, Seasonal Berries  
Butter Cream Icing

\$102.00/person

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## Plated Dinner

### III

Fire Roasted Shrimp  
Cranberry-Mandarin Orange Quinoa  
Citrus

Hearts of Romaine  
Sun-dried Tomatoes, Asiago Cheese,  
Herbed Croutons  
Classic Caesar Dressing

Roasted Chicken filled with Pancetta and Rosemary  
Roasted Onion Jus  
Wild Mushroom Risotto, Broccolini

### Regency Wedding Cake

Chocolate Sponge Cake, White Chocolate Mousse Filling, Seasonal Berries  
Butter Cream Icing

\$92.00/person

### IV

Sautéed Crab Cakes  
Mango Salsa, Baby Spinach

Warm Potato and Leek Soup  
White Truffle Oil

Petite Filet Mignon and Lobster Tail  
Potatoes Dauphinoise, Asparagus

### Regency Wedding Cake

Vanilla Sponge Cake, Crème Brule Filling, Seasonal Berries  
Butter Cream Icing

\$108.00/person

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# Dinner Buffet

I

Imported and Domestic Cheeses

Seasonal Berries Fresh Fruits

Crackers Assorted Breads

Spinach Leaves and Baby Field Greens

Teardrop Tomatoes, Broccoli, Cauliflower, Smoked Bacon

Artichoke Hearts, Mushrooms, Croutons, Shredded Parmesan

Honey Mustard, Cabernet, Assorted Vinaigrettes and Ranch Dressing

Roasted Mushrooms, Peppers and Pine nut Salad

Grilled Asparagus with Feta Cheese

## **Chilled Seafood Bar**

Chilled Jumbo Shrimp, and Alaskan King Crab Legs

Cocktail Sauce, Horseradish and Fresh Lemon

*(Based on 5 pieces per person)*

## **Hot**

Petite Filet with Herbed Butter

Achiote Chicken Breast over Braised Leeks

Shrimp and Scallop Sauté finished with

Garlic, Mushrooms, Tomato and Cognac

Roasted Rosemary Potatoes

Medley of Baby Vegetables

## **Regency Wedding Cake**

Chocolate Sponge Cake, White Chocolate Mousse Filling, Seasonal Berries

Butter Cream Icing

\$98.00 per person

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# Dinner Buffet

## II

Melon and Prosciutto, Aged Balsamic  
Assorted Bruschetta Bar  
Fresh Tomato and Basil  
Roasted Pepper, White Bean  
Roasted Artichoke, Mushroom

Chopped Italian Salad with Romaine, Napa Cabbage,  
Hearts of Palm, Olives, Tomato, Provolone,  
Smoked Bacon  
Creamy Garlic Dressing

Beef Steak Tomato, Gorgonzola  
Extra Virgin Olive Oil  
Breadsticks, Baguettes and Focaccia

## Pasta

Cheese Tortellini with Pesto Cream  
Mushroom Raviolis With Spicy Marinara,  
Bow Tie Pasta With Fresh Vegetables and Garlic  
Shredded Parmesan and Chili Pepper Flakes

## Hot

Cheese Lasagna with Sweet Italian Sausage  
Baked Chicken Parmagiana  
Sautéed Halibut with Lemon Caper Relish  
Breaded Eggplant with Cheese and White Truffle Oil

## Regency Wedding Cake

Vanilla Sponge Cake, Crème Brule Filling, Seasonal Berries  
Butter Cream Icing

\$95.00 per person

\* Attendant Required at \$200/Each

\* Chef Required at \$200/Each

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# Dinner Buffet

## III

### Antipasto

Genoa Salami, Prosciutto, Provolone, Bocconcini  
Roasted Marinated Vegetables, Imported Olives  
French Baguettes and Focaccia

### Ceviche Bar

Scallop, Shrimp or Beef  
With Roasted Chilis, Cilantro, Citrus  
Plantain Chips

### Chopped Salad

Tomato, Olive, Cucumber, Pepper, Onion, Feta Cheese  
Cabernet Vinaigrette

### Warm Brie En Croute

Apricot and Toasted Almond Marmalade  
Sundried Fruits and Berries  
Sliced Baguettes

### Carved to Order

*\*Chef Required*

Carved to Order Prime Rib of Beef  
Au Jus, Horseradish, Whole Grain and Dijon Mustards  
Petite Rolls  
OR  
Salmon Baked in Brioche  
Champagne Butter

## HOT

Roasted Pork Loin, Apples and Cognac Cream  
Lemongrass Shrimp, Shiitake Mushrooms, Bell Peppers

### Mashed Potato Bar

Yukon, Gold and Peruvian Potatoes  
Bacon Bits, Green Onions, Shredded Cheddar  
Mushrooms, Sour Cream, Sweet Butter

### Ratatouille Vegetables

### Regency Wedding Cake

Chocolate Sponge Cake, White Chocolate Mousse Filling, Raspberries  
Butter Cream Icing

\$110.00 per person

\* Chef Required at \$200/Each

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## Dessert Options

### Plated Desserts

Platters of Miniature Pastries, Chocolate Covered Strawberries, Truffles,  
Éclairs & Cream Puffs  
*(2 Presentations per Table)*  
\$8.00 per person

Miniature Pastries, Chocolate Covered Strawberries, Truffles,  
Éclairs, Cream Puffs  
*(2 presentations per table)*  
\$8.00 per person

Individual Tira Misu, Cannoli, Assorted Biscotti  
Mascarpone amaretto Cheesecakes, Chocolate Covered Strawberries  
*(2 presentations per table)*  
\$12.00 per person

### Stations

Bananas Foster

*\*Chef required*

Haagen Daiz Ice Cream, Whipped Cream  
Assorted Cakes, Tortes, Mousses, Miniature Pastries  
\$17.00 per person

### Deluxe Sundae Station/Attendant Required\*

Vanilla Bean, Chocolate Ice Creams  
Hot Fudge, Strawberry Topping, Chocolate Shavings,  
Whipped Cream, Candy Pieces and Toasted Pecans  
*\$15.00 per person*

### Chocolate Fountain

Milk, Dark or White Chocolate Served with Marshmallows, Skewered Fruit, Cubed  
Rice Crispy Treats, Pound Cake, Macaroons and Peanut Butter Balls  
\$15.00 per person  
Fountain Rental \$500.00

### Viennese Table

Crème Schnitten (Napoleon), Chocolate Dipped Strawberries,  
Almond Apricot Petit Four, Seasonal Berry Tart,  
Hazelnut Cappuccino Éclairs, Brandied Cherry Cream Puffs  
Assorted Hand Dipped Truffles  
\$23.00 per person

\* Chef Required at \$200/Each

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We have organized our wine list to help you select the taste and style of wine that you enjoy most. From beginning to end and within each section, the wines are listed from those that are lighter and fruitier in style to those that are heavier and fuller in body. This means that wines with taste similarities are grouped together. We hope that this encourages you to experiment a bit and try some new and different wines.

## Champagnes & Sparkling Wines

Lindauer, New Zealand, <i>Brut</i>	\$36.00
Mumms, Napa, <i>Cuvée Brut</i>	\$46.00
Taittinger La Francaise, France, <i>Brut</i>	\$60.00
Moët & Chandon, Champagne, <i>White Star, Extra Dry</i>	\$80.00
Veuve Clicquot, Champagne, <i>Brut</i>	\$100.00

## White Wines

### ITALIAN

Prendo, Vigneti, <i>Pinot Grigio</i>	\$38.00
Santa Margherita, Alto Adige, <i>Pinot Grigio</i>	\$48.00

### SAUVIGNON / FUMÉ BLANC

Joel Gott, California, <i>Sauvignon Blanc</i>	\$35.00
Frog's Leap, Napa, <i>Sauvignon Blanc</i>	\$40.00

### CHARDONNAY

Château St. Jean, Sonoma County	\$36.00
Sonoma Cutrer, Russian River Valley	\$42.00
Chateau Ste Michelle, Columbia Valley	\$43.00
Kendall-Jackson, Vintner's Reserve	\$38.00
ZD, Napa	\$58.00
La Crema, Sonoma Coast	\$42.00

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## Red Wines

### **PINOT NOIR**

Beaulieu Vineyard, Coastal Estates	\$47.00
A to Z, Oregon	\$40.00
Wildhorse	\$52.00

### **SYRAH/SHIRAZ**

David Bruce, Central Coast, <i>Petite Syrah</i>	\$38.00
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### **MERLOT**

Rodney Strong, Sonoma	\$39.00
Parcel 41, Napa	\$45.00
Chateau St. Jean, Sonoma County	\$50.00
Stonestreet, Sonoma County	\$60.00

### **CABERNET SAUVIGNON**

Penfolds Rawson's Retreat, Australia	\$37.00
Robert Mondavi, Napa	\$65.00
Clos du Bois, Sonoma County	\$43.00
Beringer, Knights Valley	\$45.00

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# BEVERAGES

## HOST SPONSORED BAR PER PERSON

	Call Brands	Premium Brands
One Hour	\$17.00	\$18.25
Two Hours	\$22.25	\$24.75
Each Additional Hour	\$7.00	\$7.50

\*(Minimum of 50 Guests Required for Package Bars) These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per person, and are charged based on the guarantee or actual attendance, if higher.

## HOST SPONSORED BAR PER DRINK

	Call Brands	Premium Brands
Cocktails	\$6.50	\$7.00
Domestic Beer	\$5.50	\$5.50
Premium and Imported Beer	\$6.00	\$6.00
Select Wine	\$36.00	\$36.00
Mineral Water/Juices	\$4.25	\$4.25
Soft Drinks	\$3.75	\$3.75
Cordials	\$8.50	\$8.50
Champagne (by the glass)	\$8.00	\$8.00

\*Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed

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## BEVERAGES

### CASH BARS

	Call Brands	Premium Brands
Cocktails	\$7.00	\$7.50
Domestic Beer	\$6.00	\$6.00
Premium and Imported Beer	\$6.50	\$6.50
Select Wine	\$36.00	\$36.00
Mineral Water/Juices	\$4.50	\$4.50
Soft Drinks	\$4.00	\$4.00
Cordials	\$8.50	\$8.50

\*This Package includes a Full Bar Setup

### LABOR CHARGES

Bartenders	\$100.00/each up to three (3) hours
Cashiers	\$100.00/each up to three (3) hours
Waiter Fee	\$100.00/each up to three (3) hours

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