

CORPORATE



CATERING COMPANY

Hors D'oeuvres

Mini Crab Cakes

Served with mango chutney

Bacon Wrapped Sea Scallops

Buttery, fresh scallops wrapped in bacon and served with béarnaise sauce on top

Beef Sliders

Served on a brioche bun, with mayo aioli, lettuce, tomato and cheddar cheese

Chicken Empanadas

Handmade puff pastry, stuffed with seasoned shredded chicken and topped with a roasted red pepper coulis

Chilled Jumbo Prawns

Fresh jumbo prawns served with cocktail sauce and lemon

Coconut Prawns

Large prawns coated in seasoned panko bread crumbs, served with sweet n' sour sauce

Caprese Skewers

Served with a balsamic glaze drizzle

Thai Veggie Spring Rolls

Choice of: Avocado & tofu OR Mango & tofu

Shrimp Tostadas

Lime marinated shrimp, served on a tostada with guacamole and house salsa

Mini Brie Bites

French brie cheese wrapped in a puff pastry and topped with seasonal jam

Country BBQ Sliders

Brioche bun, Texas BBQ sauce, cheddar cheese, fried onion strings

Grilled Cheese

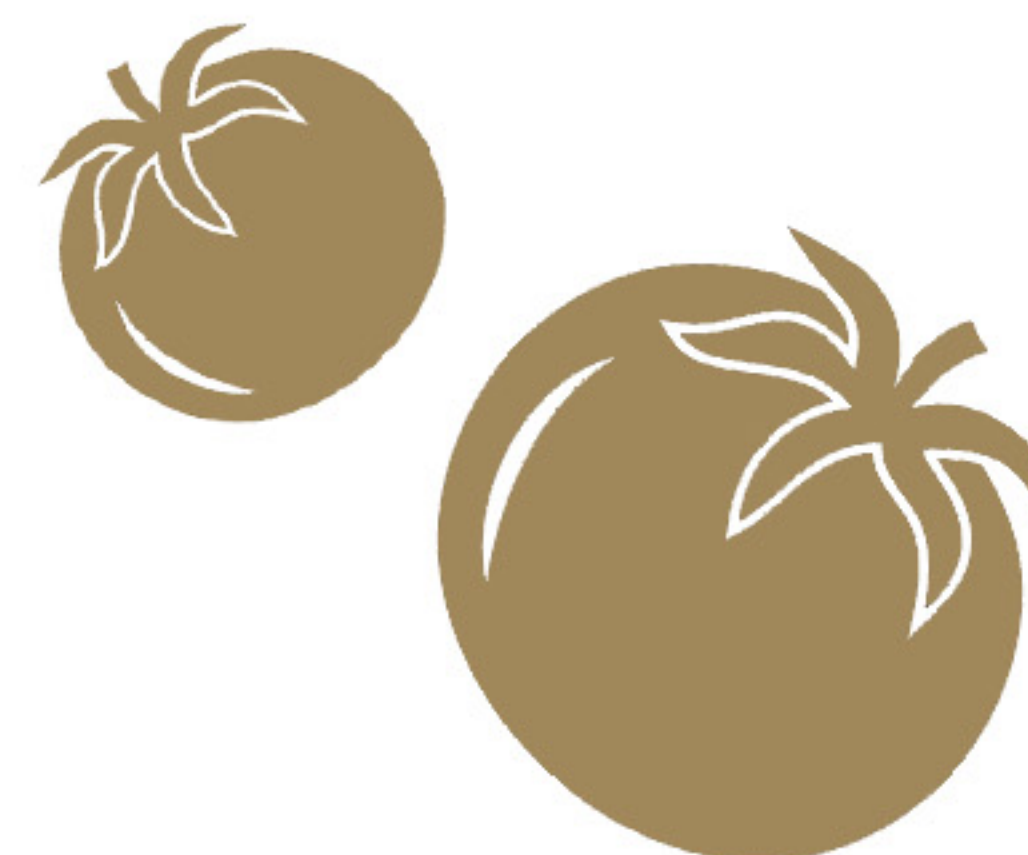
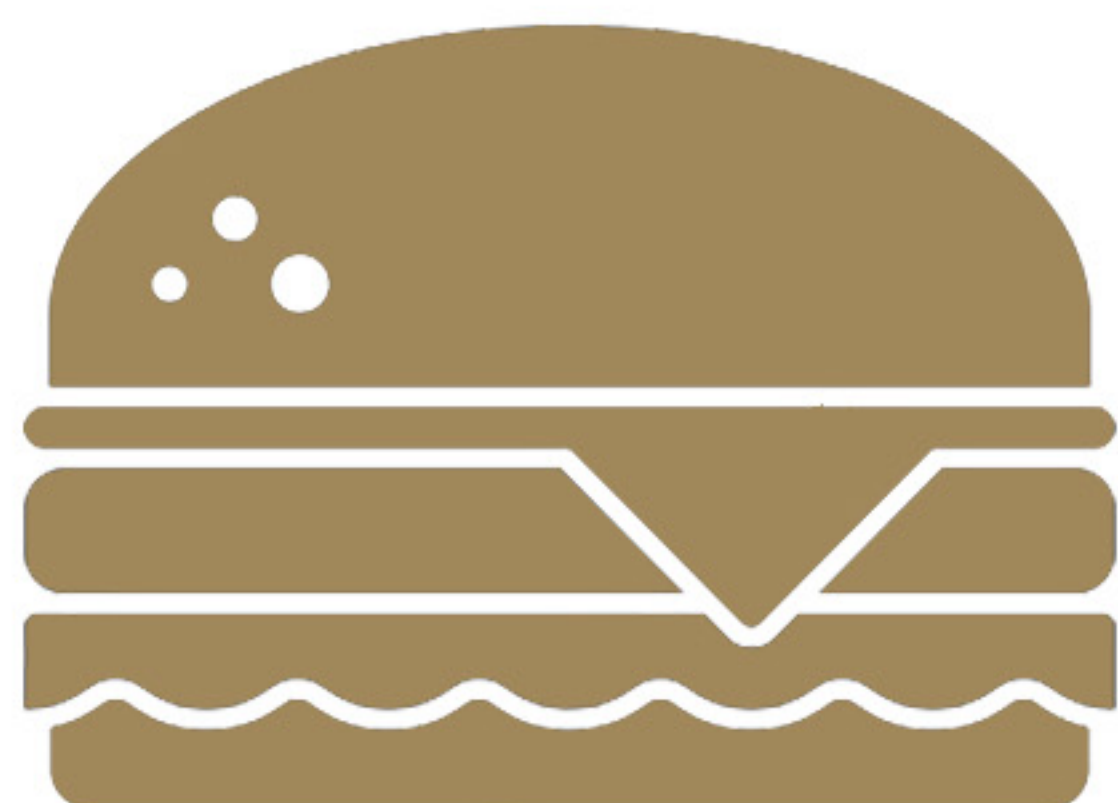
Grilled sourdough bread and your choice of cheese: Cheddar, Gouda, or Carmody

Fresh Tomato Bruschetta

Garlic olive oil drizzle

Ahi Tartar

Served on top of a wonton crisp and topped with wasabi aioli



Pricing varies, please contact your event specialist for a full proposal

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Buffet

Grazing Table

*Each table includes, but not limited to, gourmet cheese selections, cured meats, cornichons, nuts, olives, dips, bread and/or crackers and jams. Items can be completely customizable upon request, please contact our event specialist for more information. Pricing includes rental for props, platters, and serving utensils
Optional add: florals and theme specific accessories*

Hummus Platter

House-made hummus, served with warm pita bread and raw veggies

Seafood Station

Chilled de-tailed jumbo prawns served with traditional cocktail sauce. Oysters on the half shell served with mignonette sauce, and horseradish. Tomato concassed crab claws with lemon sabayon

Salmon Del Valle

Fresh salmon dipped in egg, parmesan cheese, garlic, and parsley. Served with traditional, rich risotto and lemon caper butter sauce

Carving Station

Option 1:

Prime Rib

Carved, and served on Swedish rolls with mustard aioli, and creamy horseradish

Option 2:

Oven Roasted Turkey

Seasoned with fresh herbs, and served on Swedish rolls with cranberry sauce, and mustard aioli

Asian Station

Chinese Chicken Salad

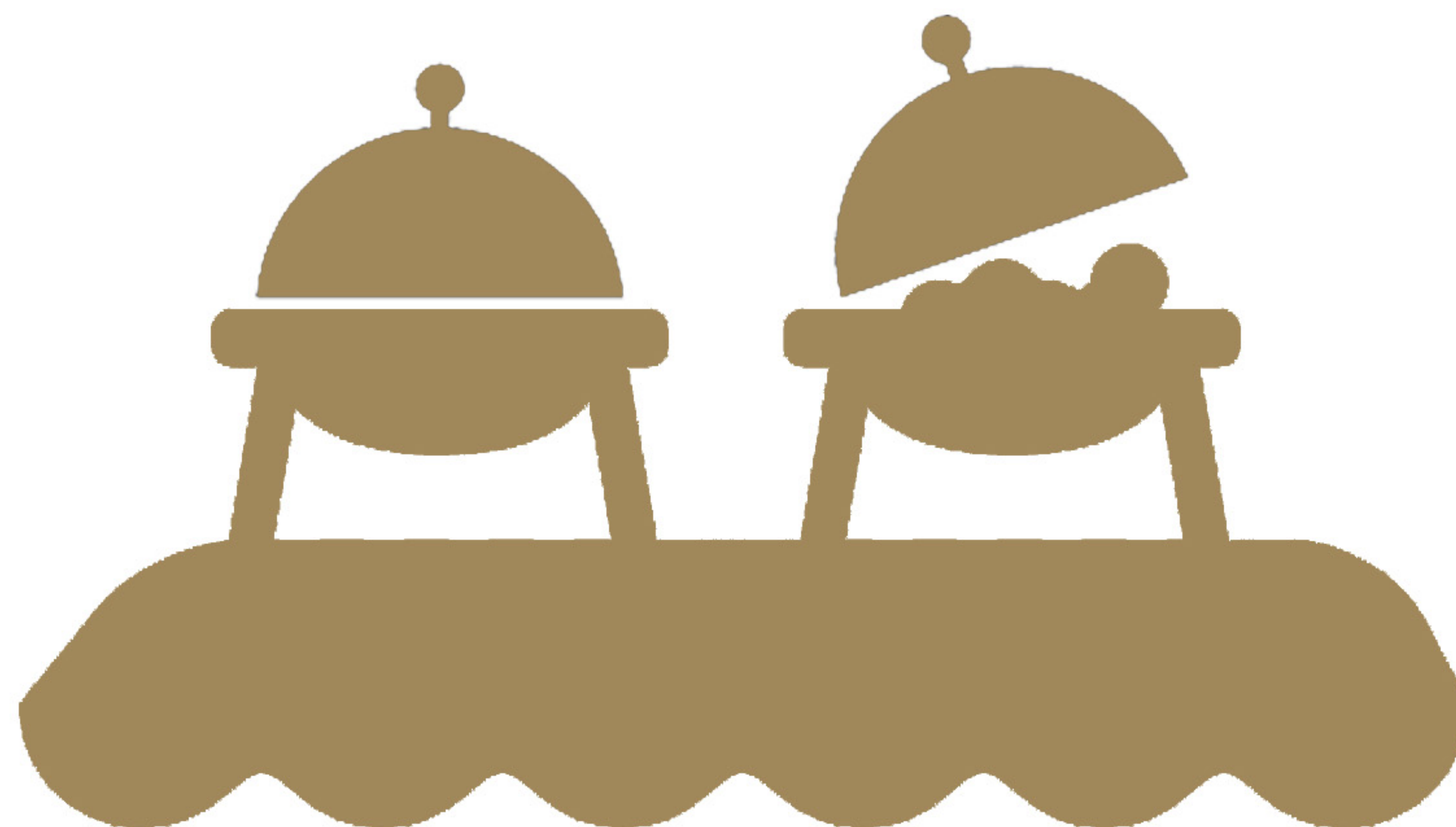
Chopped Napa and red cabbage, shredded chicken, house made Asian dressing, topped with cranberry sauce, and mustard aioli

Sushi Rolls

Includes California, spicy tuna, and veggie rolls. Served with wasabi and soy sauce

Dessert Station

Mini cheesecakes with whipped cream and fresh strawberries, lemon tartlets, cream puffs, seasonal chocolate covered strawberries, and tulip cups with chocolate truffle mousse



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Salad

Mixed Greens

Poppy seed vinaigrette

Caesar Salad

Romaine lettuce, Caesar dressing, garlic croutons, parmesan cheese

Seasonal Salad

Mixed greens, seasonal fruit, croutons, cherry tomatoes, feta, citrus vinaigrette

Pear & Walnut Salad

Spinach, sliced Barlett pears, toasted walnuts, goat cheese and red onions

Plated

BBQ Chicken

Merlot BBQ sauce

Beef Tenderloin

Sauce choices: Demi-Glaze Mushroom Zinfandel Cabernet, or Bergnaise

Tri-Tip

Marinated with herb infused olive oil and seasoned with spices

Parmesan Encrusted Chicken

Served with lemon leak sauce

Salmon

Grilled, char-broiled, or bourbon

Fettuccine Alfredo

Add-on: Chicken

Rosé Pasta

Options: Fettuccine or penne

Genovese Style Meat Raviolis

With traditional marinara sauce

Cheese Raviolis

With white crème sauce

Sides

Creamy Garlic Mashed Potatoes

Chef's Seasonal Vegetables

Mexican Street Corn Medley

Macaroni Salad

Traditional Potato Salad

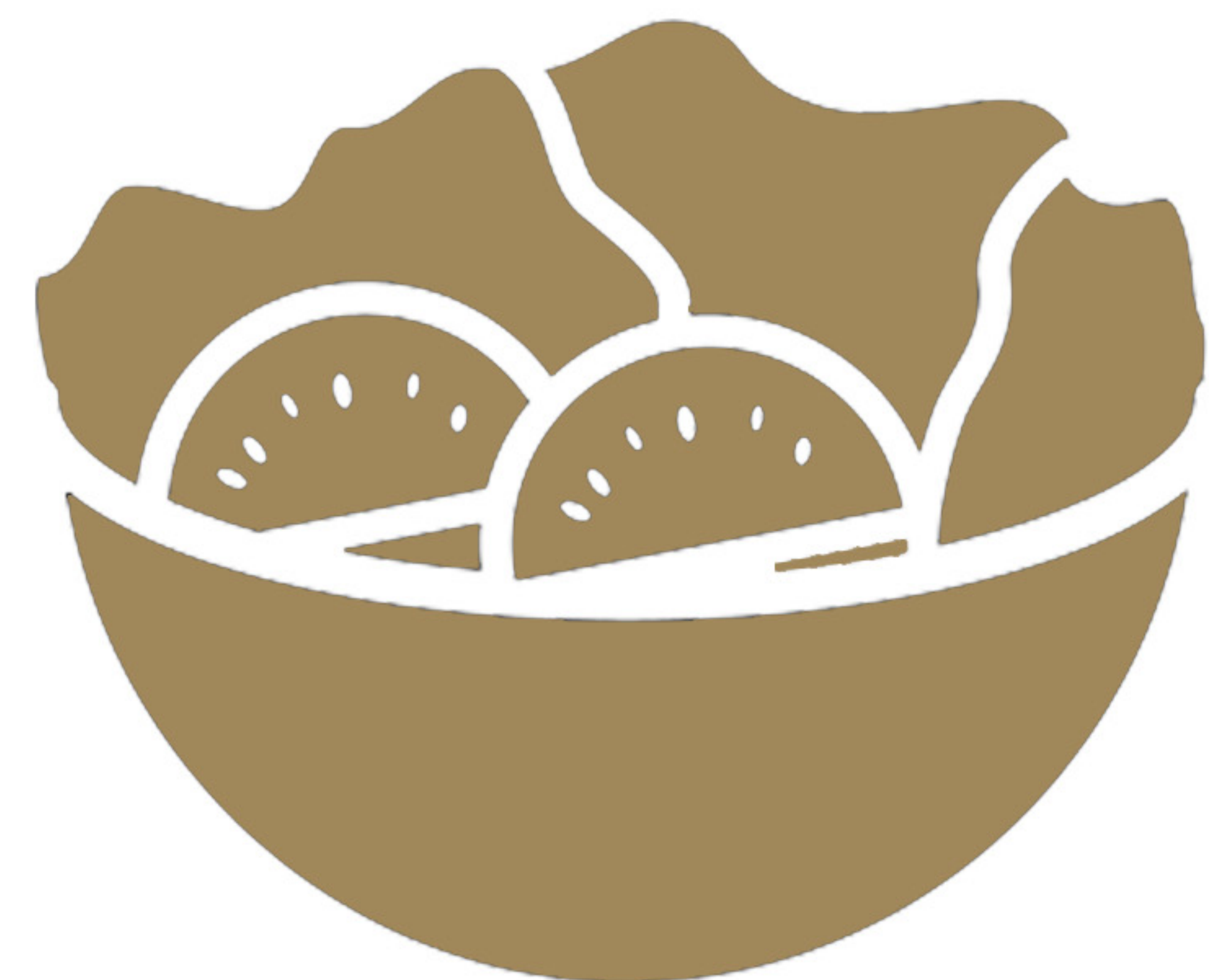
Wild Rice Pilaf

Traditional Risotto

Creamy Polenta

Smashed Herb Olive Oil

Petite Potatoes



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