



❧ Dinner Selections ❧

Starters to enhance your Dinner Menus

- All three course lunch or dinner menus include chef's choice of mixed green Salad or Soup of the day
- You may select one of the following upgrades to replace your first course
- Additional charges apply per person for extra courses served.

Soups

Minestrone ~ 2

Garlic Croutons

Charred Corn Chowder ~ 3

Tomato Gazpacho ~ 2

Crisp Tortilla Strips

New England Clam Chowder ~ 3

San Francisco Seafood Chowder ~ 5

Lobster Bisque ~ 5

Cajon Chicken Gumbo with Okra ~ 4

Roasted Butternut Squash Bisque ~ 3

Caramelized Apples

Chilled Black Bean Jalapeno and Cilantro ~ 4

Appetizers

You may select one of the following upgrades to add an Appetizer or a fourth course to your lunch or dinner menu

Shrimp & Dungeness Crab-Cake ~ 13

Shiitake Risotto, Balsamic Essence ~ 6

Angus Medallion, Ancho Chili Rub ~ 14

Charred Corn Relish, Sweet Oxtail Reduction

Pan Fried Lobster Ravioli ~ 9

Tomato Compote, Saffron Essence, Basil Oil Reduction

Salads

Hollywood Roasted Pear ~ 6

Arugula, Walnuts, Gorgonzola, Prosciutto
Aged Sherry Vinaigrette

Universal Seasonal Baby Lettuces ~ 5

Hazelnut Crusted Goat Cheese, Balsamic Vinaigrette

French Market ~ 4

Red Oak Leaf Lettuce, Frisee, Belgian Endives
Enoki Mushrooms, Toasted Caramelized Walnuts,
Sliced Brie Cheese, Champagne Vinaigrette

Pacific ~ 11

Seared Ahi Tuna, Arugula, Ginger Soy Vinaigrette

Peruvian Sunset ~ 8

Marinated Avocados, Tomatoes, Sweet Red Onion,
Lime Vinaigrette, Crumbled Feta Cheese

Studio City ~ 5

Butter Lettuce, Toasted Pecans, Goat Cheese
Raspberry Vinaigrette

Santa Barbara ~ 10

Red Oak leaf Lettuce, Belgian Endive, Grilled Pacific Prawns

Caesar with Croutons & Parmesan Cheese ~ 4

Chicken ~ 8
Grilled Shrimp ~ 10



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Entrée

- Served with Freshly baked warm Rolls, Butter, Tapenade, and House Salad, or Soup of the day
- Chef's choice of seasonal Vegetables, Potato or Rice and Dessert, Coffee or Tea.

Poultry

Bistro Stuffed Chicken ~ 43

Spicy Italian Sausage, Feta Cheese, Red Onions and Spinach

Wing Tip Roast Breast of Chicken ~ 43

Balsamic Glaze, Couscous, Artichoke Hearts, Sun-dried Tomatoes, Black Olives

Mandarin Orange Glazed Chicken Breast ~ 39

Wok Seared Vegetables, Jasmine Rice

Grilled Jerk Chicken ~ 43

Caramelized Vidalia Onions, Sweet Potato Puree, Sweet Caribbean Glaze

Roasted Chicken Ravioli ~ 41

Wild Mushrooms, Sautéed Spinach, Tomato Vodka Reduction

Baked Chicken Breast in Puff Pastry ~ 44

Mushroom Duxelle, Pink Peppercorn Sauce

Grilled Duck Breast ~ 45

Japanese Five Spice, Baby Bok Choy, Lo Min Noodles

Seafood

Barbecued Wild King Salmon ~ 42

Moroccan Spices, Blue Cheese Mashed Potatoes

Maryland lump Crab Cake ~ 44

Julienne Sweet Bell Peppers, Couscous Lemongrass Soy Beurre Blanc

Achiote Glazed Salmon Filet ~ 42

Sautéed Spinach, Vine Ripened Tomatoes

Seared Black Sea Bass ~ 49

Couscous, Wild Mushrooms, Shiitake Butter Sauce

Sea Bass, Sword Fish or Halibut ~ 48

Whole Grain Mustard Crust, Fried Leaks

Seared Pepper Crusted Ahi Tuna ~ 46

Fried Enoki Mushrooms, Julienne Asparagus, Cilantro Lime Essence

Yucatan Style Grilled Jumbo Prawns ~ 46

Atop Warm Tomato Relish and Drizzled Basil Oil

Meat

Flame Grilled N.Y. Steak ~ 45

Chipotle Butter, Grilled Vegetables

Oven Roasted Rack of Lamb ~ 48

Fresh Cloves of Garlic, Pinot Noir Sauce

Peppered Filet of Beef ~ 49

Roquefort Sauce, Horseradish Mashed Potatoes, Asparagus

Baked Beef Wellington ~ 52

Savory Puff Pastry, Mushroom Duxelle, Sweet Cabernet Reduction

Slow Roasted Prime Rib of Beef ~ 44

Horseradish Cream, Natural Juices, Butter Whipped Mash Potatoes

Oven Roasted Tenderloin of Beef ~ 49

Wild Figs, Polenta, Red Wine Jus

Fennel Garlic Crusted Pork Tenderloin ~ 43

Horseradish Mash Potatoes, Crumbled Gorgonzola, Cognac Sauce

Baked Bone In Veal Chop ~ 55

Wild Mushrooms, Blueberry Grappa Reduction

Flame Grilled Lamb Chops ~ 48

Madras Curry, Porcini Mushroom, Demi Glace

Baseball Cut Top Sirloin ~ 42

Ancho Chile Rub, Caramelized Onions, Bacon, Sweet Marsala Drizzle



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Entrée Continued

- Served with Freshly Baked Warm Rolls, Butter, Tapenade, and House Salad, or Soup of the Day
- Chef's Choice of seasonal Vegetables, Potato or Rice and Dessert, Coffee or Tea.

Combinations

Red Chile Crusted Grilled Filet Mignon and Baked Orange Glaze Salmon ~ 54
Wild Mushrooms, Spinach, Blue Cheese Mash Potatoes

Broiled Cold water Australian Lobster Tail and Filet Mignon ~ Market
Maitre d' Hotel Lemon Butter, Fresh Herbs, Paprika.
Oxtail Demi Reduction

Grilled Filet Mignon and Sonoma Chicken ~ 50
Herb Risotto, Roasted Shallot Port Reduction, Drizzled with Chive Oil

Filet Mignon and Shrimp Scampi ~ 53
Green Peppercorn Sauce, Tropical Fruit Chutney

Fisherman's feast ~ 66
Served Family Style
(150 Guests Maximum)

Lobster Thermidor, Macadamia Nut Crusted Halibut, Pan Seared Sea Scallops, Tempura Shrimp, Sautéed Spinach, Sweet Honey Soy Glaze

The Barbarians Fantasy ~ 64
Served Family Style
(150 Guests Maximum)

Braised Lamb Shank, Caribbean Jerk Chicken, Flame Grilled N.Y. Steak, Grilled Vegetables, Fingerling Potatoes, Sweet Red Wine Jus

Vegetarian

Baked Portabella Mushroom ~ 39
Herbed Crumbs, Seasonal Vegetables, Mashed Potatoes, Balsamic Glaze

Eggplant Parmesan ~ 38
Seasoned Vegetables, Rosemary Tomato Sauce, Shaved Parmesan Cheese

French Purse ~ 42
Roasted Artichokes, Sweet Garlic, Spinach Ricotta Cheese, Eggplant, Whipped Garlic Mashed Potatoes, Sweet Red Pepper Coulis

Vegetable Wellington ~ 42
Baked Puff Pastry, Grilled Vegetables, Mashed Potatoes, Vegetable Garnished, Red Pepper Coulis

Southwestern Empanada ~ 42
Roasted Sweet Corn, Asparagus, Onions, Sweet Bell Peppers, Spanish Rice, Curry-Saffron Glaze

Homemade Ravioli ~ 39
Roasted Eggplant, Goat Cheese, Sautéed Spinach, Vodka Tomato Reduction

Vegetable Lasagna ~ 39
Homemade Grilled Vegetable Lasagna, Roasted Tomato Marinara

Vegan Selection, Steamed Vegetables ~ 37

Pasta Primavera, Fettuccini Alfredo, Steamed Vegetables ~ 36

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Enhancements

- Please select one of the following upgrades to replace Chef's Choice
- Additional charges applies per person for extra sides served

Potatoes, Rice & Pasta

- Baked New Baby Fingerling Potatoes ~ 3
- Purple Okinawa Sweet Potatoes Puree ~ 3
- Vermont White Cheddar Mashed Potatoes ~ 3
- Sun-Dried Saffron Risotto, Fine Herbs ~ 3
- Sweet Garnett Smashed Potatoes, Maple Butter ~ 2
- Wild Rice, Toasted Almond Pilaf ~ 2
- White Truffle or Garlic Infused Mashed Potatoes ~ 3
- Anna Potatoes ~ 3
- Baked Yam, Butter, Nutmeg, Brown Sugar ~ 4
- Mandarin Fried Rice, Smoked Ham ~ 2
- Angel-Hair pasta, Garlic lemon Butter, Parmesan ~ 4
- Linguine, Pesto, Tomato Reduction ~ 3
- Sautéed Blue Lake Beans, Brown Butter ~ 2
- Goat Cheese Potato Cakes, Chopped Chives ~ 4
- Sweet polenta, Minced Roasted Tomato ~ 2
- Mediterranean Couscous, Sautéed Bell Pepper ~ 2
- Gnocchi Dumplings, Tomato Vodka Sauce ~ 4
- Bay Shrimp Orzo, Fine Herbs, Lobster Sauce ~ 4

Vegetables Enhancement

- Glazed Carrots ~ 2
- Baby Broccolini ~ 2
- Southwestern Marinated Grilled Vegetables ~ 3
- Grilled Asparagus Hollandaise Sauce ~ 5
- Organic Spinach, Sweet Shallots, Sautéed in Pernod ~ 3
- Grilled Squash, Bell Peppers ~ 2
- Wild Mushrooms, Sautéed Sweet Onions ~ 3
- Zucchini Boats, Ginger Carrot Mousse ~ 3
- Broiled Roma Tomatoes, Parmesan Cheese ~ 2
- Baked Japanese Eggplant, Tomato Relish ~ 4
- Wok Seared Baby Bok Choy, Oyster Sauce ~ 2
- Creamed Sweet Corn, Fine Herbs ~ 2
- Pan Seared Artichoke Hearts, Roasted Garlic, Butter ~ 3

Desserts

All Entrees Served with One of the Following Choices of Desserts.

Ala Mode add \$3 pp

Additional Ice Cream or Sherbet Course or Entremets \$5 pp

N.Y. Style Cheesecake, Carrot Cake, Black Forest Cake, Tiramisu, Lemon Cake, French Apple Tart, Pecan Chocolate Tort, German Chocolate Cake, Sherbet or Ice Cream

Please see the Dessert menu for more choices to enhance your Three Courses Dinner or Lunch

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Theme Station Menus

All Stations are attractively decorated, according to each Theme. Each Station must be ordered for the number of Guests in attendance with minimum of 100 guests and Four Stations for each Dinner event.

Starter, Salad Station ~ 14 pp

May Be Opened Earlier During Reception

Fresh Cut Fruit Montage, Berries in Season

Fresh Garden Vegetable Crudités, Onion Dip

Assorted International Cheeses

Toasted Walnuts, Crackers, Sliced French Baguette

Napa Valley Micro Greens, Three Dressings

Flame-Grilled Vegetables Salad, Aged Balsamic

Assorted Gourmet Pates in Aspic,

Toasted Pumpnickel points

Caesar Salad, Shaved Parmesan

Old World Italian Station ~ 15 pp

Cheese Ravioli, Pesto Cream Sauce

Hand Tossed Pizza, Assorted Toppings

Farfalle Pasta, Garlic Basil Olio

Giant Homemade Meatballs, Spicy Marinara

Garlic Bread

Italian Bread Sticks,

Parmesan Cheese

Seafood Station ~ 17 pp

Crab Legs, Spicy Shrimp, Oysters, Mussels inside
an Iced Giant Oyster Shell

Ceviche: Shrimp, Assorted Fish, Bay Scallops,
Cilantro Lime Marinade,

Whole Baked Atlantic Salmon, Dill Sauce

Grilled Octopus Salad, Tropical Fruits

Smoked Salmon, Chopped Red Onions, Capers, Chopped Boiled Eggs

Spicy Cocktail Sauce, Sliced Lemons

Assorted American Caviars, Condiments ~ Add \$5 pp

American Sturgeon Caviar, Caspian Sea Caviars
Add Market Price

Mandarin Club Chinese Station ~ 16 pp

Spicy Kung Pao Beef,
Cashews, Chilies, Vegetables

Seared Shrimp, Candied Walnuts

Wok Seared Asian Vegetables, Oyster Sauce

Emperor's Fried Rice, Chicken, Smoked Ham,
Bay Shrimp

Stir Fried Chicken with Fresh Noodles
Vegetables, Baby Corn, Green Onions



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Theme Station Continued

All Stations are attractively decorated, according to each Theme. Each Station must be ordered for the number of Guests in attendance with minimum of 100 guests and Four Stations for each Dinner event.

All American Carving Station* ~ 16 pp

- Peppered Grilled Whole Beef Tenderloin,
Veal Demi Glaze
- Baked Rosemary Lamb Leg, Fresh Mint Sauce
OR
Whole Baked Turkey, Cranberry Relish
- Barbequed Atlantic Salmon, Fruit Chutney
Baked Red Rose Potatoes
OR
Garlic Mashed Potatoes, Country Gravy
- Grilled Asparagus, Garlic Butter Sauce

Pacific Rim Sushi Station* ~ 15 pp

- Assorted Pickled Asian Vegetables
- Salmon, Tuna, Halibut Sashimi
- Cucumber Spaghetti
- Assorted California Rolls
- Assorted Sushi Rolls, Hand Made to Order
- Wasabi, Pickled Ginger, Soy Sauce

South Of The Border Latin Station* ~ 14 pp

- Crisp Tri Color Chips,
Pico De Gallo, Salsa
- Marinated Vegetable Escabeche
- Stacked Cheese Enchilada, Red Chile Mole Glaze
- Fresh Chicken Quesadilla,
Cheese, Green Onions, Chile
- Black Beans, Queso Fresco
- Spanish Rice
- Fresh Tortilla
- Guacamole, Sour Cream,
Olives, Tomatoes, Lettuce
- Cilantro, Pickled Jalapeños

Pastries, Dessert Station ~ 12 pp

- Assorted Mini French Pastries
- Crème Caramel Vanilla Flan
- Warm Bread Pudding, Zabaglione Sauce
- Italian Tiramisu, Mascarpone, Lady Fingers
- Yam Brulee, Brown Sugar

*Banana Foster, Cherries Jubilee, Frozen Yogurt Add \$8 pp

Chocolate Fountain, Marshmallows, Lady Fingers, Fruit Kabobs, Strawberries ~ Add \$6 pp

International Cappuccino Station, Assorted Flavors, Whipped Crème, Cinnamon ~ Add \$4 pp

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Universal Buffet ~ 49

Hollywood Directors Buffet ~ 55

50 Guests Minimum

Served with Assorted Freshly Baked Rolls, Tapenade, Balsamic Vinaigrette and Butter

Salads ~ Please Select Four

Salads ~ Please Select Four

Grilled Chicken, Avocado, Mango, Curry Macadamia Dressing

Crabmeat Pasta Salad

Tossed Greens, Assorted Condiments, Three Dressings

Greek Salad, Feta Cheese, Olives, Tomato, Bell Peppers, Cucumbers

Artichoke, Mushroom Salad

Tomato, Mozzarella, Basil Salad

Rock Shrimp, Couscous, Fresh Herbs, Pesto Vinaigrette

Peruvian Salad, Avocados, Sweet Peppers, Onions, Walnuts,
Cilantro Lime Garlic Vinaigrette

Caesar Salad, Hearts of Romaine, Garlic Croutons, Caesar Dressing

Penne Pasta, Roasted Garlic, Black Olives, Lemon. Olive Oil

Grilled Vegetables, Balsamic Vinegar, Olive oil, Sun-Dried Tomatoes

Buffalo Mozzarella, Roma Tomatoes, Fresh Basil, Virgin Olive Oil

Roasted Asparagus, Tangerine Dressing

Mixed Green, Three Dressings, Condiments

Peruvian Salad, Avocados, Sweet Peppers, Onions, Walnuts,
Cilantro Lime Garlic Vinaigrette

Entrées ~ Please Select Three

Entrées ~ Please Select Three

Spinach Stuffed Chicken Breast, Peppers, Goat Cheese

Grilled Chicken, Wild Mushroom Sauce

Spicy Flank Steak, Mango Salsa

Beef Tenderloin Stroganoff, Shoe String Potato, Sour Cream

Halibut Provencal

Baked Salmon, Honey Soy Ginger Glazed

Gnocchi, Prosciutto, Pesto Cream

Grilled Salmon Filet, Lemon Beurre Blanc

Seared Marinated Chicken Breast, Mango Salsa

Seared Scallops, Fresh Penne, Diablo Sauce

Sliced Roasted NY Sirloin, Sautéed Spinach, Roasted Garlic au Jus

Grilled Jerk Chicken, Caramelized Vidalia Onions,
Caribbean Rum Sauce

Baked Macadamia Nut Crusted Mahi Mahi, Sweet Pineapple Glaze

Beef Tenderloin Bourguignonne, Sweet Onions,
Mushrooms, Veal Demi Glace

Accompaniments ~ Please Select Three

Steamed Wild Rice, Pine Nuts

Rice Pilaf

Jasmine Rice

Oven Roasted Red Rosemary Potatoes

Country Garlic Mashed Potatoes

Sweet Potato Puree

Basil Pesto Penne Pasta

Fettuccine Alfredo

Vegetable Medley

Grilled Vegetables

Vegetable Ratatouille

Desserts: Miniature French Pastries, Assorted Cakes, Tarts, American Pies

Beverages: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea

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Sierra Buffet ~ 56

50 Guests Minimum. Served with Assorted Freshly Baked Rolls, Tapenade, Balsamic Vinaigrette and Butter

Salads ~ Please Select Five

- Baby Greens, Crumbled Bleu Cheese, Raspberry Vinaigrette
- Antipasti Salad
- Mixed Greens, Three Dressings, Condiments
- Grilled Avocado, Roma Tomato Salad
- Buffalo Mozzarella, Sliced Tomatoes, Virgin Olive Oil, Fresh Basil
- Oriental Spiced Beef, Pea Pods, Soy Bean Sprouts
- Grilled Southwestern Marinated Vegetables
- Waldorf Salad: Fruits, Cream, Walnuts, Marshmallow
- Curried Angel Hair Pasta, Baby Shrimp
- Cucumber, Marinated Red Onion, Feta Cheese Crumbles
- Caesar Salad

Entrées ~ Please Select Three

- Grilled Honey Glazed wild King Salmon
- Hickory Smoked Tri Tip Steak, Veal Demi Glace
- Grilled Marinated Chicken Breast, Wild Mushrooms, Leeks
- Wild Mushroom Ravioli Primavera
- Stuffed Chicken Breast, Eggplant, Black Olives, Spinach, Feta Cheese
- Stuffed Pork Loin, Spinach, Blue Cheese, Apricot, Honey Glaze
- Yucatan Style Tilapia, Warm Tomato Relish

Accompaniments ~ Please Select Three

- | | |
|------------------------------------|--------------------|
| Steamed Wild Rice, Pine Nuts | Rice Pilaf |
| Oven Roasted Red Rosemary Potatoes | Jasmine Rice |
| Country Garlic Mashed Potatoes | Sweet Potato Puree |
| Basil Pesto Penne Pasta | Fettuccine Alfredo |
| Vegetable Medley | Grilled Vegetables |
| | Ratatouille |

Desserts

Miniature French Pastries, Assorted Cakes, Tarts, American Pies

Beverages: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea

*Uniform Tortilla Maker or Chef Attendant required \$95++ ea

Old World Italian Buffet ~ 52

Soup: Minestrone Soup

Salads: Served with Italian Specialty Breads, Garlic Toast, Flat Bread, Shaved Parmesan Cheese

Antipasto: Provolone, Roasted Peppers, Artichokes, Tomatoes, Salami, Red Onions, Balsamic Vinaigrette

Italian Field Greens, Tomato Vinaigrette

Fusilli Pasta, Kalamata Olives, Tomato, Feta Cheese, Avocado, Calamari, Capers

Fresh Buffalo Mozzarella, chopped Basil, Wild Tomato, Olive Oil, Balsamic Glaze

Mixed Greens, Three Dressings, Condiments

Entrées

- Risotto Milanese
- Sun-Dried Tomato Polenta
- Giant Meatballs, Spicy Marinara
- Grilled Parmesan Crusted Chicken Breast
- Cheese Ravioli, Pesto Reduction, Sautéed Spinach
- Grilled Vegetable Lasagna, Parmesan, Mozzarella Cheese, Marinara Basil Sauce
- Grilled Eggplant, Zucchini, Bell Peppers, Portabella Mushrooms, Red Onions, Italian Squash, Vinaigrette

* Action Pasta Station, Chicken, Shrimp, Italian Sausage, Penne, Linguine, Three Sauces Add \$6 pp

Desserts

Cannoli, Italian Cheesecake, Tiramisu, Mini Pastries, Biscotti

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South of the Border Latin Fiesta ~ 54

50 Guests Minimum

Served with Warm Corn, Flour Tortilla and Crisp Tri Color Corn Chips

Salads, Starters

Sopa de Albondigas Soup, Chicken Tortilla Soup Or
 Hominy Green Chiles Menudo Soup (with Three days advance notice)

Nopales Cactus Salad: Jicama, Red Onion, Grapefruit, Baby Spinach,
 Smoked Jalapeno Citrus Vinaigrette

Baja Style Bay Shrimp, Octopus Cocktail, Shredded Lettuce, Radishes

Cucumber, Tomato, Avocado, Roasted Corn, Cilantro Vinaigrette Salad

Mexican Cesar Salad: Toasted Pepitas, Fried Tortilla, Cilantro Dressing

Entrées

Banana Leaf Yucatan Style Roasted Chicken, Achiote Powder,
 Sour Oranges, Roasted Garlic

Carne Asada: Seared Beef Tenderloin, Sautéed Onions,
 New Mexican Red Chili Sauce

Baked Tri Tip Beef, Chicken or Cheese Enchiladas, Red Chile Sauce

Red Snapper Vera Cruz, Red Chile Tomato, Sweet Onion, Bell Peppers

Traditional Pork pull-apart Carnitas, Taco Shells Add \$3 pp

* Action Fajita Station, Beef, Chicken, Vegetable Add \$6 pp

* Action Quesadillas, Cheese, Chicken, Vegetable Add \$6 pp

Accompaniments

Red Chili Spanish Rice, Frijoles de la Olla, Guacamole, Sour Cream

Calabacitas con Crema, Chayote, Corn, Zucchini

Shredded Lettuce, Chopped Tomato, Onion, Cheese, Pico de Gallo,

* Fresh Tortillas Seared to Order Add \$5 pp

Desserts

Arroz con Leche, Mango, Shaved Coconut

Bizcochitos – Pine Nut Sugar Cookie, Canela

Ibarra Chocolate Bread Pudding, Mexican Cinnamon Whipped Cream

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea

All American BBQ Dinner Buffet ~ 48

50 Guests Minimum

Freshly Baked Rolls, Corn Bread, Buttermilk Biscuits, Country Gravy

All Meats are hand Cut, Grilled and Baked to perfection

** For Outdoor Action BBQ Station, Wood Fired Grill,

Weather Permitting ~ Add \$6 pp

Salads

Chunky Barbecue Chicken Salad

Cole Slaw

Caesar Salad, Shaved Parmesan Cheese, Garlic Croutons

Grilled Corn, Black Bean Salad

Red Potato Salad

Waldorf Fruit Salad

Country Sliced Fruits

Mixed Greens, Three Dressings, Condiments

Entrées

Barbecue Baby Back Ribs

Barbecue Korean Style Short Ribs

Baked Salmon, Teriyaki Glaze

Broiled Barbecued Chicken

Assorted Gourmet Sausages

Marinated Sonoma Lamb Chops ~ Add \$6 pp

Grilled Petit NY Steaks ~ Add \$6 pp

Hamburgers, Style Hot Dogs, French Fries, Condiments Add \$3pp

Hawaiian Style Kahlua BBQ Pig, Condiments ~ Add \$8 pp

Accompaniments ~ Please Select Three

Baked Chili Beans, Molasses

Country Mashed Potatoes

Grilled Corn on the Cob

Southwestern Grilled Marinated Vegetables

Baked Idaho Or Sweet Potato Bar, Condiments to Include:

Chives, Sour Cream, Bacon Bits, Cheddar Cheese,

Broccoli Fluorites, Butter

Desserts

Texas Pecan Chocolate Pies, Apple Pie, Peach Cobbler, Key Lime Pie,

Carrot Cake, Chocolate Brownies,

White Chocolate Bread Pudding, Crème Anglaise Sauce

Vanilla Bean Ice Cream ~ Add \$3 pp

Beverages

Country Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee,

Hot Tea, Ice Tea

*Uniform Tortilla Baker or Chef Attendant required \$95++ ea

**Uniform Chef Attendant required \$95++ ea

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Chinese Mandarin Dinner Buffet ~48

50 Guests Minimum

Salads

Asian Fruit Salad, Lychee Nut

Oriental Chicken Salad, Crisp Won Ton, Mandarin Oranges,

Honey Rice Vinaigrette

Cold Noodle Salad, Ginger Soy Sauce

Marinated Thai Beef Salad, Snow Peas, Baby Corn

Mixed Greens, Three Dressings, Condiments

Sweet Royal Jelly Fish Salad, Cool Cucumbers

Sea Weed Salad

Accompaniments

Vegetable Lo-Main Noodles

Emperors Fried Rice, Smoked Ham

Stir Fried Vegetables, Oyster Sauce

Shanghai Wok Seared vegetables, Oyster Sauce

Entrées

Orange Sesame Chicken

Spicy Shogun Shrimp, Bell Peppers, Onion

Stir Fried Beef, Mushrooms, Bell Peppers

Cantonese Style BBQ Pork Ribs

Crispy Pot Stickers, Ponzu Sauce

Egg Rolls, Shrimp Won Ton, Plum Sauce

Baked White Fish, Black Bean Garlic Sauce Add \$4 pp

•
Mandarin Crab Legs, Ginger Plum Sauce Add \$5 pp

•
* Whole Baked Crisp Pig Add \$10 pp

•
** Action Stir Fry Station, Beef, Chicken, Shrimp,
Vegetables Add \$8 pp

Desserts

Mango Pudding, Miniature Chestnut Cakes, Strawberry Mocha Cakes, Fortune Cookies, Almond Cookies, Green Tea Cake

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Green Tea, Hot Tea, Ice Tea

**Uniform Chef Attendant required \$95++ ea

*Three days advance notice needed

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Hawaiian Passion Tropical Buffet ~49

50 Guests Minimum. Outdoor Luau Presentation available at extra cost
 Served with Freshly Baked Assorted Rolls, Hawaiian Crisp Lavash, Tapenade, Butter

Salads – Please Select Four

Grilled Mushroom Corn Salad, Fresh Herb Vinaigrette

Fresh Fruit Salad

Thai Inspired Shrimp Salad, Spicy Peanut Vinaigrette

Tropical Chicken Salad, Macadamia Nuts

Soba Noodle, Ginger Soy Dressing

Hawaiian Style Ceviche in Coconut Half

Peruvian Salad, Avocados, Sweet Peppers, Onions, Walnuts,
 Cilantro Lime Garlic Vinaigrette

Roasted Asparagus, tropical Tangerine Dressing

Seafood Papaya Salad with Citrus Dressing

Tossed Malibu Greens, Assorted Condiments, Three Dressings

Accompaniments – Please Select Three

Steamed Wild Rice, Bay Shrimp, Raisins, Cashews

Rice Pilaf Jasmine Rice

Grilled tropical Vegetables with Pineapple

Sweet Potato Puree

Oven Roasted Sweet Potatoes and Yam

Vegetable Medley

Entrees - Please Select Three

Grilled Beef or Chicken Kabobs, Tropical Fruits, Sweet and Sour Chutney

Mango Crab Stuffed Chicken Breast, Maui Onion Confit

Macadamia Nut Crusted Tri Tip, Wild Mushroom, Honey Soy Sauce

Grilled Jerk Chicken, Caramelized Vidalia Onions, Caribbean Rum Sauce

Grilled Lomi Lomi Salmon, Cucumber, Tomato, Rice Wine Vinaigrette

Seared Wild King Salmon, Honey Mandarin Glaze

Chicken Teriyaki, Pineapple, Sesame Seeds

Seared Wahoo, Coconut Milk, Toasted Macadamia Nuts

Baked Macadamia Nut Crusted Mahi Mahi, Sweet Pineapple Glaze

Grilled Korean Ribs, Honey Soy Glazed

Tempura Style Coconut Shrimp, Plum Sauce ~ Add \$3pp

- Pineapple Glazed Chicken, Rum 151 Flambé ~ Add \$5 pp

** Stuffed Pork Loin, Dried Fruit, Spinach, Mango Coulis ~ Add \$5 pp

** Whole Kahlua Roasted Pig, Honey Soy Marinated, Sweet roasted Maui Onion, 100 Guests Minimum ~ Add \$5 pp

Desserts

Chocolate Macadamia Tort, Mango Pudding, Pineapple Coconut Upside Down Cake,
 Coconut Flan, Banana Cream Pie, Coconut Mango Cheesecake
 Chocolate Fountain with Tropical Fruits ~ Add 6pp

Beverages: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea

** If Carved, Chef Attendant required \$95++ ea

*If Flambé, Chef Attendant required \$95++ ea

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Please Visit Us At: www.cafesierrahilton.com



❧ *Dinner Selections* ❧

Desserts Menu

Gourmet Standards

For Three Course Lunch or Dinner

Please Select One

- N.Y. Style Cheesecake
- Carrot Cake
- Tiramisu
- French Apple Tart
- German Chocolate Cake
- Sherbet or Ice Cream
- Black Forest Cake
- Lemon Cake
- Pecan Chocolate Tort
- Ala Mode ~ Add \$3 pp
- Alternating Two Selection ~ Add \$2 pp
- Ice Cream or Sherbet Course, Entremets ~ Add \$5 pp

For Buffet Lunch or Dinner

Please Select Five

- New York Cheesecake
- Carrot cake
- Or choice of American Pies:
Apple, Blueberry, Cherry, Peach,
Seasonal Fruit Tarts
- Ice Cream, Sherbet
or Frozen Yogurt Station ~ Add \$5 pp
- Mini French Pastries ~ Add \$3 pp
- Chocolate Covered Strawberries ~ Add \$3 pp
- ** Chocolate Fountain,
Condiments, Cascading Fruits & Fruit Kabobs'
(During Dessert Course) ~ Add \$8 pp
- *Cherries Jubilee, Bananas Foster, or
Strawberries Romanoff ~ Add \$8 pp
- Viennese Table ~ Add \$15 pp
- French Mini Pastries, Fruit Tarts, Torts, Baklava, Bread Pudding,
Assorted Cakes, Fruit Coulisse, Zabaglione

Gourmet Decorated Individual Pastries

**Enhance your
a la Carte or Buffet Selections**

- Chocolate Bombe,
Crème Anglaise, Berries ~ Add \$4
- Lemon Mousse Bombe, Berries,
Strawberry Drizzle ~ Add \$4
- Chocolate Raspberry Cheesecake,
Blackberry Sauce ~ Add \$4
- Chocolate Grand Mariner,
Sweet Chocolate Ganache ~ Add \$4
- Italian Tiramisu, Mascarpone,
Dark Rum, Kahlua ~ Add \$5
- Cappuccino Cup,
Crème Anglaise ~ Add \$4
- White Chocolate Box,
Strawberry Glaze, Berries ~ Add \$4
- Milk Chocolate Box, Berries ~ Add 4.50
- Seasonal Mixed Fresh Fruit Tart, Glazed ~ Add \$4
- Mango Delight Mousse Cake,
Tropical Glaze ~ Add \$4
- Chocolate Truffle,
Godiva Chocolate Shavings ~ Add \$5
- Passion Fruit Mousse, Mixed Berries,
Strawberry Sauce ~ Add \$4
- Florentine Cannoli,
Sweet Mascarpone Filling ~ Add \$4
- Old Fashioned Napoleon,
Caramel Glaze ~ Add \$4

* Uniform Chef Attendant required \$95++ ea

** Special pricing applies for one-hour appetizer or all Night individual Station

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