

Banquet Dinner Hors D' Oeuvres

Cold Selections

Tier 1 - Seasonal melon and prosciutto, mini asian chicken salad bouchees, red and yellow tomato bruschetta with basil and garlic, cherry tomato with pesto mozzarella, mission fig and brie crostini

Tier 2 - Korean BBQ beef with asparagus, smoked yellowtail with spicy remoulade, citrus shrimp canape, strawberry with fruity cream cheese, smoke salmon pinwheel, brie and candied walnut

Tier 3 - Chicken apple sausage with herb boursin, sesame shrimp tart, smoked chicken and mango in a crisp tortilla, mini "BLT" éclair, beef carpaccio, olive oil, and shaved parmesan, petite red bliss potato with creme fraiche and caviar, cajun seared ahi tuna with black olive tapenade

Hot Selections

Tier 1 - Sun dried tomato and feta phyllo triangles, vegetable spring rolls with sweet and spicy dipping sauce, teriyaki chicken skewers, buffalo chicken wing-dings with ranch dressing, three cheese quesadillas

Tier 2 - Mini crab cakes with tomato basil aioli, parmesan artichoke fritters with marinara sauce, olive and cheese empanadas, chorizo stuffed mushrooms, beef sate with spicy peanut sauce, Yucatan chicken skewers

Tier 3 - Coconut shrimp with red curry dipping sauce, crab cake tumbleweeds, sugarcane skewered prawns, lollipop lamb chops with mint syrup, sweet and spicy lobster spring rolls, scallops wrapped with smoked bacon

Dinner Buffets

Island Luau

Grilled pineapple and red pepper salad

Baby spinach, sweet onion, and oyster mushroom salad with creamy macadamia nut dressing

Mixed greens with hearts of palm and choice of dressing

Tropical fruit salad

Kahlua pulled roast pork

Grilled chicken breast with spicy mango chutney

Sesame seared salmon with ginger soy butter

Coconut fried rice

Stir fried island vegetables

Banana cream and coconut cream pies, pineapple upside down cake, mango mousse cake, chocolate macadamia nut pie

Old Town

Ranch greens with choice of dressing

Old fashioned buttermilk coleslaw

Macaroni and egg salad

Chuck wagon chili with cheddar cheese and diced onion

Grilled N.Y. steaks

Smoke put barbecued spareribs

Honey-ancho barbecued chicken

Baked potato bar with sour cream, chopped bacon, whipped butter, and scallions

Roasted sweet corn on the cob

Bakery fresh cornbread and buttermilk biscuits

Apple or berry cobbler with vanilla ice cream

Mediterranean

Antipasto display with cured meats and marinated vegetables

Fresh mozzarella, tomato, and sweet onion with basil vinaigrette

Roasted mushroom and artichoke salad with shaved asiago cheese

Caesar salad with parmesan reggiano and herbed croutons

Grilled chicken breast with sautéed spinach, goat cheese, and red pepper coulis

Pesto crusted sea bass with lemon and capers

Slow roasted rosemary sirloin with natural jus

Sautéed Italian squash with fresh herbs and garden tomatoes

Oven fresh focaccia and bread sticks with flavored spreads

Sweet table with assorted mini pastries

Border Buffet

Roasted corn and tortilla salad with red chile vinaigrette

Jicama, cucumber, and orange salad with creamy cilantro dressing

Baja ceviche

Traditional caesar salad

Tortilla soup with crisp tortilla strips

Grilled carne asada tampequina

Pork carnitas with gaujillo chiles

Chicken enchiladas with ancho chile sauce

Frijoles de Olla

Adobe rice

Warm flour and corn tortillas, fresh salsas, sour cream, shredded lettuce, and cheddar cheese

Caramel flan, cinnamon crisps, Kahlua mousse cake, and white chocolate cake

High Plains

Field greens with julienned vegetables and choice of dressing

Marinated cucumber, tomato, and sweet onion salad

Penne pasta salad with kalamata olives and sun dried tomato pesto

Citrus shrimp and avocado salad

Smoked tri-tip with grilled red onions

Roast pork loin with honey dijon glaze and dried fruit compote

Sage grilled chicken breast with lemon butter

Herb roasted red potatoes

Farm fresh vegetables

Pastry Chef's selection of assorted desserts

Wine Country

Selection of California cheeses and fruits with bakery fresh sliced baguettes and assorted crackers

Chilled jumbo shrimp with horseradish cocktail sauce and lemon

Grilled vegetable antipasto with herb garden vinaigrette

Baby spinach, candied walnut, and brie cheese salad with raspberry vinaigrette

Savoy cabbage, apple, and caraway seed slaw

Avocado and tomato salad with shallot cracked pepper vinaigrette

Sweet corn and pepper chowder

Medallions of beef tenderloin with wild mushroom sauté

Grilled breast of chicken with rosemary and orange

Seared sea bass with stone fruit chutney

Farmers market vegetables

Roasted yukon gold potatoes

Sweet table with assorted cheesecakes, freshly baked pies, fruit tarts, and mini pastries

Banquet Plated Dinners

+ Accompanied with your choice of Chef's blended rice pilaf, herb roasted bliss potatoes, cheddar scallion potato gratin, parmesan orzo pasta, or garlic mashed potatoes

Starter Selections

Mixed field greens, julienned vegetables, and mustard balsamic dressing

Tossed caesar salad with herbed croutons and shaved asiago cheese

Hearts of butter lettuce, marinated asparagus, vine ripened tomatoes, and feta cheese

Baby spinach, sun dried cherries, gorgonzola cheese, and mango vinaigrette

Crisp iceberg lettuce wedge, beefsteak tomato, and sweet onion with chunky bleu cheese dressing

Baby frizzee, oak leaf and lola rosa, smoked mozzarella, candied pecans, and walnut-lime dressing

Lobster and fennel bisque en croute

Wild mushroom consommé with root vegetable brunoise

Roast corn and rock shrimp chowder

Additional Enhancements

Chilled jumbo shrimp with horseradish cocktail and lemon

Mesclun greens, house smoked salmon crostini, lemon, and fresh dill

Roasted jumbo prawns, saffron angel hair pasta, garden tomato basil coulis

Wild mushroom ravioli, rosemary butter, and roasted pepper puree

Golden lump crab cakes, roasted corn salsa, fried spinach, and smoked roma tomato sauce

Entrée Selections

Range Chicken Breast

Artichoke hearts, rosemary, plum tomatoes, and chardonnay beurre blanc

Wild Mushroom Stuffed Chicken Breast

With stone ground mustard sauce

Grilled Chicken Breast

With wild honey-balsamic glaze

Grilled Filet of Salmon

With citrus-chive compote

Sesame Seared Salmon

With shitake mushrooms, scallions, and ginger-soy butter sauce

Macadamia Nut Crusted Sea Bass

With lobster scented cream

Sautéed Jumbo Shrimp

Served scampi style with fresh garlic, basil, white wine, lemon, and butter.

Oven Roasted Prawns

With Spanish saffron beurre blanc

Grilled Filet Mignon

With forrest mushroom ragout and cabernet thyme jus

N.Y. Strip Steak

With sweet onion marmalade and whiskey demi glaze

Pork Rack Chop

Stuffed with prosciutto, smoked mozzarella, and herb garden sage

Combination Entrée Selections

Option One:

Grilled breast of chicken with creamy rosemary dijon and pesto crusted salmon with sun dried tomato coulis

Option Two:

Beef tenderloin with roasted shallot demi glaze and medallion of salmon with citrus-chive butter

Option Three:

Grilled chicken breast and jumbo shrimp scampi with fresh garlic, basil, white wine, lemon, and butter

Option Four:

Pan Seared sea bass with spicy mango chutney and sliced smoked beef tenderloin with cabernet glaze

Food Displays & Stations for Receptions

Guacamole & Fresh Salsa Bar

Fresh, crisp multi-colored tortilla chips

Chips & Dip

Ridge potato chips with green onion, clam and ranch dips, pretzels, and spicy snack mix

Seasonal Fresh Fruits

The freshest of fruits, sliced and served with honey yogurt sauce

Farmers Market Vegetable Crudite

Variety of fresh vegetables served with peppercorn ranch and hummus

Bruschetta Station

Toasted, sliced baguettes served with tomato basil compote. Marinated fresh mozzarella, sun dried tomato pesto and black olive tapenade

Global Cheese Selection

Selection of cheeses from around the world served with bakery fresh artisan breads, baguettes, crackers, and fresh fruit

Golden Baked Wheel of Brie

Stuffed with dried fruits and nuts. Served with red and green grapes, strawberries, and sliced baguettes

Southwestern Beef Carpaccio

Spice seared rare tenderloin of beef, shaved thin and topped with creamy grain mustard, diced red onion and capers. Serve with toast points.

Iced Seafood Bar

Jumbo shrimp and snow crab claws served with horseradish cocktail and lemon (oysters and clams on the half shell available for an additional fee)

Jumbo Shrimp Scampi

Sautéed to order with fresh basil, garlic, white wine, lemon, and butter. Served with parmesan baguette crisps.

Pasta Bar

Penne, tortellini, or tomato fussilio. Tossed with parmesan cream, marinara, or basil pesto cream. Served with garlic cheese bread, herbed bread sticks, grated parmesan, and crushed chilis.

Hong Kong Dim Sum

Chinese chicken lettuce cups, pork sui mai, chicken potstickers, vegetable spring rolls and char su bao. Served with sweet and sour spicy soy dipping sauces.

Fiesta Taco Bar

Seasoned ground beef and spicy shredded chicken with crisp corn and soft flour tortillas, guacamole, fresh salsas, cheddar cheese, shredded lettuce, and sour cream.

Fresh Catch Fish Taco Bar

Cilantro lime marinated grilled fresh catch accompanied by a salsa and guacamole bar, shredded cabbage, jack cheese, and warm flour and corn tortillas.

Antipasto Display

Shaved prosciutto, hard salami, mortadella, marinated mushrooms, artichoke hearts, cheeses and relishes. Served with bakery fresh sliced bread.

From The Carving Board

Honey Mustard Baked Ham

With pineapple marmalade

Whole Hickory Smoked Or Sage Roasted Turkey

With cranberry-orange relish and country gravy

Rosemary Roast Pork Loin

With brown sugar apples and onions

Kahlua Roast Baron of Pork

With spicy mango chutney and sweet rolls

House Smoked Side of Salmon

Mini bagels, cream cheese, capers, sliced tomatoes, red onions, and lemon

Cedar Planked Salmon Side

Whole roasted on cedar with honey mustard and fresh herb crust

Peppered N.Y. Strip Loin

Fire roasted and served with bourbon whiskey glaze and flavored mustards

Mesquite Smoked Beef Tenderloin

With creamy horseradish and flavored mustards

Slow Roasted Roast Baron of Beef

With creamy horseradish and flavored mustards

Rack of Colorado Lamb

With dijon herb crust, rosemary demi glaze, and mint jelly