

# wedding {and} special events



## create your own buffet elements...

{following pricing based on 75 guests or above}

prices may vary depending on guest count and entrée selections from the following buffet options. all buffet pricing is inclusive of fresh rolls and breads

### timeless buffet...\$14.00

your choice of one {1} salad, two {2} entrées and two {2} side elements

### stylish buffet...\$16.00

your choice of two {2} salads, two {2} entrées, two {2} side elements and one {1} \*hors d'oeuvres or \*display item

### celebration buffet...\$19.00

your choice of two {2} salads, two {2} entrées, two {2} side elements, two {2} \*hors d'oeuvres and one {1} \*display item

\*hors d'oeuvres/display options are from the {add a happy hour to welcome your guests}

all necessary equipment, staff and disposable ware will be outlined in your personalized proposal based on logistics, guest count and venue. china plates, flatware, glassware, and many linens choices are available for your selection.

## welcome your guest add a happy {cocktail} hour...

take advantage of our special pricing on the following cocktail hour elements when added to any of the dinner buffet options

\*following pricing based on 75 guests or above

- fresh fruit and berry display...\$2.00
- fresh vegetable crudités with ranch dip ...\$2.00
- gourmet cheese and cracker display ...\$3.00
- cheese and vegetable montage ...\$3.00
- italian antipasto display...\$3.00
  - with meats, cheese, olives and peppers
- italian bruschetta station...\$2.75
  - tomato/mozzarella and tomato/olive tapenade
- trio of dips station...\$3.00
  - roasted garlic pimento cheese,
  - spicy spinach and red pepper hummus
  - accompanied with crackers and herbed bread rounds
- hot creamy spicy spinach dip...\$1.75
  - with crackers and herbed bread rounds
- red pepper hummus...\$1.75
  - with crackers and herbed bread rounds
- sweet chili meatballs...\$1.00
- vegetable spring rolls...\$1.00
- mini fruit skewers...\$1.50
- caprese skewers...\$2.00
  - grape tomatoes and mozzarella balls drizzled with fresh basil, olive oil and balsamic vinegar

## side salad elements...

{we proudly serve organic mixed field greens}

### NEW fruit salads...

- fruit and berry salad...
  - assorted melons, pineapple and berries
- cranberry waldorf salad...
  - cranberries, apples, pineapple, grapes and walnuts
  - mixed with mini marshmallows and blended with whipped cream
- sheer bliss salad...
  - key lime pie yogurt blended with melon, pineapple, mixed berries and grapes topped with toasted coconut
- minted salad...
  - sliced bananas, oranges, strawberries, grapes
  - combined with honey mint juice glaze

poppy lime salad...  
strawberry, blueberry, watermelon, pineapple and  
toasted almonds with lime honey dressing with  
poppy seeds

lemon dream fruit salad...  
mandarin orange segments, pineapple pieces,  
banana chunks, maraschino cherries blended with  
a creamy lemon yogurt

## green salads...

garden vegetable salad...  
organic mixed field greens and romaine loaded  
with sliced cucumbers, tomatoes, carrots, mixed  
julienne peppers and sun dried tomato vinaigrette

classic caesar salad...  
rough chopped romaine lettuce, parmesan  
cheese, garlic croutons, and fresh cracked black  
pepper with garlic caesar dressing

grilled vegetable salad...  
marinated and grilled seasonal vegetables and  
feta cheese, atop a bed of spring greens with sun  
dried tomato vinaigrette

grilled apple salad...  
grilled apples, walnuts, brie cheese, dried  
cranberries atop mixed greens, with walnut  
raspberry vinaigrette

roasted pear salad...  
roasted pears, blue cheese, toasted pecans, atop  
a bed of spring greens with walnut raspberry  
vinaigrette

spinach and berry salad...  
fresh seasonal berries, red onions, candied walnuts,  
and feta cheese atop fresh spinach with walnut  
raspberry vinaigrette

strawberry fields salad...  
mixed greens and chopped romaine tossed with  
oranges, strawberries, sliced almonds, goat cheese  
with balsamic strawberry vinaigrette

cranberry almond salad...  
mixed field greens tossed with dried cranberries,  
almonds and feta cheese with walnut raspberry  
vinaigrette

caprese salad...  
mixed greens, tomatoes, mozzarella cheese, fresh  
basil and croutons with balsamic vinaigrette

mexican salad... **NEW**  
iceberg and romaine lettuce blended with  
chopped tomatoes, black olive, shredded  
cheddar, roasted pepper, red onion all garnished  
with fried tortilla strips and served with our spiced  
ranch dressing

the chef salad...  
mixed greens composed with garlic croutons,  
diced tomatoes, red onion slices, chopped  
asparagus, squash, broccoli, feta cheese and  
balsamic vinaigrette

greek house salad...  
romaine and baby spinach with tomatoes,  
cucumbers, red onion, assorted olives, peppercini  
and feta cheese tossed with greek feta cheese  
vinaigrette

## vegetable salads...

broccoli salad...  
tossed with chopped cauliflower, roasted red  
pepper, golden cheddar cheese and freshly baked  
bacon bits all blended in a creamy italian dressing.

greek tomato cucumber salad...  
chopped tomatoes, cucumbers, red onion,  
assorted olives and feta cheese tossed with  
balsamic vinaigrette

thai cucumber salad...  
sliced cucumbers, chili peppers and purple onion  
tossed in a sweet chili sauce

tomato-mozzarella salad...  
grape tomatoes, mozzarella cheese and fresh basil  
drizzled with olive oil and balsamic vinegar

southwestern roasted corn salad...  
roasted sweet corn tossed with mixed greens, tri  
colored peppers and green onions blended with  
cumin vinaigrette

jicama salad...  
jicama, carrots, red onion, mixed peppers and  
tomatoes in a cilantro honey vinaigrette

cajun style spicy coleslaw salad...  
cabbage, julienned peppers, onions and carrots  
tossed in a creole aioli sauce

vinegar marinated coleslaw... **NEW**  
a tangy blended vinegar base with shredded  
cabbage and bell pepper with onion

creamy coleslaw... **NEW**

southern style slaw with carrots, green onion,  
seasonings mixed in a creamy sweet sauce

## potato salads...

classic potato salad...

old-fashioned mustard potato salad

loaded baked potato salad...

chopped baked potatoes tossed with sour cream,  
chives, diced tomato, cheese and bacon

mexican potato salad...

red potatoes, salsa, lime juice, tomatoes, black  
olives and cilantro tossed together with chipotle  
dressing

new potato and green bean salad...

roasted red potatoes, sautéed green beans, crispy  
bacon, scallions, and parsley tossed in a sun-dried  
tomato mayonnaise

## pasta salads...

tri color garden pasta salad...

tri color pasta swirls mixed with a tasty variety of  
fresh garden vegetables, olives tossed in Italian  
dressing

mediterranean pasta salad...

tri color rotini, artichoke, olives, tomatoes, italian  
peppers, spinach and feta cheese accented with  
zesty greek basil fennel vinaigrette

mexican pasta salad...

penne pasta, peppers, onions, green chili, corn,  
black beans and cilantro tossed with southwest  
ranch dressing

southwest orzo salad....

combined with minced southwest relish of pepper,  
roasted corn, sundried tomato and grilled onion  
tossed with a mild chili pepper glaze

grilled vegetable couscous salad... **NEW**

zucchini, squash, red pepper, asparagus, onion,  
garlic with herb olive oil dressing

## side elements

### potato, rice and pasta...

buttered mashed potatoes

garlic and gruyere mashed potatoes

roasted garlic mashed potatoes

asiago and chive potato gratin

roasted rosemary potatoes

parsley butter red potatoes

parsley buttered noodles

basil pesto pasta

risotto with rosemary and goat cheese

orzo with spinach and feta cheese

steamed basmati rice

jasmine rice

cilantro lime rice

mediterranean rice pilaf

wild rice pilaf

herbed rice pilaf

### vegetables....

maple glazed carrots

sautéed green beans

with onions and crumbled bacon

green beans almandine

southern collard greens

buttered sweet corn

with cracked black pepper and kosher salt

mélange of squash, zucchini and carrots

roasted vegetable medley with fresh herbs

marinated and grilled vegetable display

grilled asparagus...add \$0.50

with caramelized onions and peppers

grilled asparagus ...add \$0.50

with parmesan cheese

# entrée elements

## chicken/poultry elements...

lemon picatta chicken...  
marinated and seared chicken breast with capers and a shallot-white wine jus

cranberry apricot chicken...  
marinated and grilled chicken breast garnished with cranberry-apricot relish

**NEW** raspberry peach chicken...  
breaded chicken breast covered in sauce of raspberries and peaches

**NEW** mango chicken...  
citrus marinated boneless chicken breast topped with a slightly sweet chunky mango sauce

chicken marsala...  
traditional style pan seared chicken with sautéed mushrooms, sweet marsala wine sauce

mediterranean chicken...  
grilled chicken breasts garnished with tomato, peppers, olives, artichokes and capers, on a bed of sautéed spinach

spanish chicken...  
marinated and roasted tender chicken breast with white wine and fresh herbs, kalamata olives and tomatoes

mesquite grilled chicken...  
tender marinated chicken breast, grilled over mesquite wood chips with a sundried tomato cream sauce

hickory smoked adobo chicken...  
adobo marinated chicken breast, smoked over hickory chips topped with sautéed peppers and onions in a roasted garlic cilantro cream sauce

chicken milano...  
juicy herbed chicken breast with fresh mozzarella, basil and vine ripened roma tomatoes

chicken giana...  
sautéed chicken breast smothered in a delicate lemon sauce with spinach, mushrooms and melted mozzarella cheese

jack daniels chicken...  
jack daniels marinated chicken breast baked with sautéed seasonal vegetables

pinot grigio chicken...  
tender chicken breast sautéed with shitake mushrooms, zucchini, carrots and squash in a light pinot grigio cream sauce

paris chicken...  
tender grilled chicken breast with fresh asparagus, wild mushrooms, tomatoes and garlic basil oil

**NEW** sour cream asparagus chicken...  
herb wine marinated sautéed chicken breast covered with a sour cream asparagus sauce garnished liberally with chopped bacon bits

**NEW** maple mustard chicken...  
fried onion encrusted chicken breast with a creamy maple mustard syrup poured over the top

**NEW** reuben chicken...  
slices of chicken slathered in tangy sauerkraut and thousand island dressing, topped with swiss cheese

coq au vin...  
marinated and grilled chicken breast in a bouquet garni red wine sauce

grilled teriyaki orange chicken...  
chicken breast marinated to perfection in a teriyaki sauce

ginger peach roasted turkey breast...  
slow roasted turkey breast rubbed with thyme, sage and oregano then glazed with peach preserves, ginger and honey

mustard sage crusted turkey...  
flavorful oven roasted turkey breast crusted with mustard sage crumbs

## beef elements...{add \$1.50}

{add \$1.50 unless otherwise noted}

grilled top sirloin...  
tender grilled sirloin of beef topped with sautéed mushrooms and demi glace

**NEW** sweet shallot grilled sirloin...  
tender grilled beef sirloin with shallot onions, sweet peppers in a sweet shallot broth

mesquite grilled beef sirloin...  
grilled over mesquite wood chips and encrusted with black peppercorns with a horseradish cream sauce

**NEW** stripped beef and pepper...  
savory strips of beef and sweet peppers combined with an herb tomato sauce

swiss steak...  
pounded steak covered with a blanket of onions and celery in a chunky tomato sauce

beef burgundy...  
marinated sirloin steak simmered in a rich burgundy cream sauce

balsamic marinated london broil...  
tender london broil served on a bed of caramelized red onions and mushrooms

teriyaki london broil...  
tender london broil glazed with teriyaki and grilled to perfection

beef sirloin kabobs...  
herb dusted tender beef sirloin, onion, pepper, mushroom and tomato glazed in a red demi glaze

tropical spicy orange beef...  
marinated and grilled top sirloin tossed with a spicy orange glaze

mango beef brisket.... add \$2.00  
marinated slow roasted beef brisket, sliced and glazed with a mango barbeque sauce

filet mignon bordelaise...add \$8.00  
tenderloin of beef topped with a rich bordelaise sauce, accented with wild mushrooms

## pork elements...

herb-crusted pork loin...  
tender pork loin drizzled with an herbed demi glaze

pounded pork parmesan...  
crusted and pan fried pork loin with red wine marinara

**NEW** jamaican jerked pork loin...  
jerked rubbed pork loin with glazed plantains and pineapple compote

**NEW** green chili pork...  
zesty baked pork loin served with mild green chili, rice, bean and tomato salsa; dressed with diced green chilies and shredded cheddar cheese

tennessee rubbed pork loin...  
tender pork gilled with a sweet and spicy rub dressed with chipotle bbq sauce

**NEW** apple butter pork...  
grilled boneless pork cutlets glazed in spiced apple butter topped with apple compote

**NEW** pepper pork strips...  
strips of pork cooked in a tomato pepper sauce with thinly sliced bell peppers and onions

rosemary pork chops...  
grill kissed pork chops with rosemary mustard sauce

southern comfort...  
slow roasted honey-baked ham topped with spiced pineapple salsa

virginia baked ham...  
oven roasted virginia baked ham presented with jack daniels spicy mustard

orchard mesa pork tenderloin...add \$1.50  
juicy pork tenderloin topped with a cherry and apple chutney

apple cider vinegar pork tenderloin...add \$1.50  
with guava barbecue sauce and fresh mango relish

## fish and seafood elements...{add \$1.50}

{add \$1.50 unless otherwise noted}

brazilian tilapia filet...  
pan roasted and marinated tilapia in lime, garlic jalapeno and cilantro with shiitake mushrooms in a citrus sauce

**NEW** herbed tilapia filet...  
tender tilapia fillets coated in herbs with olive oil and lemon juice then baked

hot mustard marinated tilapia... grilled tilapia filet with hoisin sauce

herb grilled salmon...  
with mango salsa

cajun blackened salmon...  
with cajun seasoning and shallot butter sauce

steamed honey ginger salmon...  
marinated in a honey ginger sauce then steamed to perfection

**NEW** bacon salmon...add \$2.00  
baked dry rubbed seasoned salmon fillets topped with bacon

mustard-soy grilled salmon...  
marinated and grilled with a mustard soy sauce

on the border salmon...  
grilled salmon topped with a mexican inspired  
sauce of cinnamon, cloves, garlic, chili's, olives,  
cilantro and tomatoes

mediterranean red snapper...add \$2.50  
phyllo wrapped snapper, oven browned and  
topped with green olives, onions, capers, and oven  
dried tomatoes compote

chili lime dusted halibut...add \$4.00  
with pineapple salsa

macadamia nut mahi mahi...add \$6.00  
with a chile coconut cream butter sauce

szechuan sea bass...add \$8.00  
premium sea bass grilled to perfection topped with  
a confetti of shredded carrots, celery and red  
cabbage sautéed in szechuean seasonings

lobster crawfish cognac... add \$10.00  
oven baked lobster and crawfish medley, with  
cognac flambé

## vegetarian elements

pasta primavera...  
sautéed garden vegetables tossed with penne  
pasta, olive oil, garlic, fresh herbs and parmesan  
cheese

**NEW** portobello pizza...  
full size portobello mushroom topped with marinara,  
mozzarella with assorted vegetables

rainbow layered peppers...  
tri-colored peppers layered with brown rice, corn,  
kidney beans, green onions and mozzarella and  
parmesan cheese, topped with a creamy white  
pepper sauce

layered eggplant...  
fresh eggplant layered with orzo salad that includes  
kalamata and green olives, sundried tomatoes, red  
onions, spinach, feta cheese, and roasted  
asparagus with spicy marinara

pesto tortellini...  
basil pesto tossed with cheese tortellini, tomato,  
onion, asparagus and parmesan/reggiano cheeses

mediterranean cous cous...  
couscous joined with marinated/grilled portabella  
mushrooms, red pepper, artichoke and sautéed  
spinach

## asian fusion elements...

served with one side salad element and fresh  
baked rolls and assorted desserts

yakitori chicken...\$12.75  
sake soy grilled chicken breast. served with sweet  
green onion jasmine rice

chicken teriyaki stir-fry...\$12.50  
teriyaki glazed chicken breast stir-fried with asian  
vegetables. served with jasmine rice

pineapple pork stir fry...\$12.50  
pineapple chunks and teriyaki pork with red  
peppers and leeks over steamed or fried rice

**NEW** spicy honey mustard meatball... \$12.25  
juicy meatballs swimming in a sweet and spicy  
homemade sauce served on a bed of fried rice  
and accompanied by sesame tossed broccoli,  
carrot, roasted pepper and grilled pineapple

asian beef kabobs...\$13.50  
soy marinated and grilled beef sirloin, skewers with  
cherry tomatoes, peppers and onions, atop  
steamed jasmine rice

asian beef and summer squash...\$13.50  
ginger garlic marinated beef, sliced thin and grilled  
with yellow summer squash. served with steamed  
rice

asian beef and broccoli stir-fry...\$13.00  
prepared with beef, broccoli, carrots, scallions and  
snap peas served with steamed or fried rice

wasabi crusted salmon...\$13.50  
pan seared and spicy salmon with asian  
vegetables. served with pacific rim noodles

tempura shrimp...\$13.50  
japanese style shrimp, tempura battered then deep  
fried, served over jasmine rice and stir fried  
vegetables

hot mustard marinated tilapia...\$13.75  
grilled tilapia filet atop charred bok choy with hoisin  
sauce and choice of steamed or asian fried rice

asian seared ahi tuna...\$16.75  
quick seared ahi tuna, topped with a bok choy  
medley and drizzled with aged balsamic reduction.  
served with lo mein noodles

**NEW** add vegetable spring rolls ...\$1.50 each  
add pork eggrolls...\$2.00  
{to any asian fusion element}

## taste of italy elements...

served with one side salad element, garlic bread and fresh baked rolls {except lasagna}

spaghetti bolognese...\$12.25

spaghetti with a spicy beef marinara sauce

italian sausage baked ziti...\$12.25

ziti, italian sausage, vodka tomato cream sauce, roasted garlic, caramelized tomatoes, mozzarella and parmesan cheese baked to perfection

**NEW** grilled vegetables

and italian sausage...\$12.25

red wine marinated italian sausage over marinated chunks of sliced squash, zucchini, bell peppers, red onion, radicchio lettuce, eggplant and lemon with marinara sauce streamed over the top. served with rustic olive oil italian herb bread slices {instead of garlic bread}

chicken cacciatore...\$12.75

tender breast of chicken sautéed with pepper, onion and mushrooms served over spaghetti pasta and homemade marinara

chicken marsala...\$12.75

traditional style pan seared chicken breast with sautéed mushrooms and sweet marsala wine reduction sauce served with fettuccini pasta

chicken fettuccine alfredo...\$12.75

creamy alfredo tossed fettuccine with grilled garlic rubbed chicken

pasta shrimp rustica...\$13.50

penne pasta with shrimp, artichokes, feta, bacon and a sundried tomato cream sauce

elements signature lasagna...

half pan...\$75.00 each {serves 10 guests}

full pan...\$150.00 each {serves 20 guests}

layered high with ricotta, parmesan, mozzarella, provolone, italian sausage, ground beef and a roasted tomato marinara

add one side salad element, garlic bread and fresh baked rolls...\$5.00 per person

portobello and onion lasagna...

half pan...\$75.00 each {serves 10 guests}

full pan...\$150.00 each {serves 20 guests}

vegetarian lasagna stacked with a mixture of goat cheese, ricotta cheese, caramelized onion, portobello mushroom, roasted red peppers and spicy marinara

add one side salad element, garlic bread and fresh baked rolls...\$5.00 per person

## the bar elements...

all build your own bar elements served with one side salad element

{can be a chef attended station, please ask for details}

fiesta taco bar...\$10.50

choice of spicy ground beef or spicy grilled chicken accompanied with cilantro-lime rice or spanish rice, taco shells, flour tortillas, shredded cheese, lettuce, diced tomatoes, diced onions, black olives and homemade salsa

to enjoy both spicy ground beef and spicy grilled chicken...\$12.00

**NEW** fish tacos bar...\$13.00

cornmeal tossed tilapia, pan fried, accompanied with cilantro-lime rice or spanish rice, taco shells, flour tortillas, shredded cheese, diced tomatoes, diced onions, cajun slaw and pineapple salsa

fire-grilled steak/chicken fajitas bar...\$13.25

accompanied with cilantro-lime rice or spanish rice, flour tortillas, grilled peppers/onions, black bean salad, shredded cheese, pico de gallo, sour cream, guacamole and hot sauce

slider bar {2 per person}...\$11.50

your choice of either juicy mini burgers or succulent bbq pork along with a selection of mini buns, cheddar cheese, pickles, fried onions and condiments

**NEW** macaroni and cheese bar...\$11.00

with a variety of toppings to include tomatoes, mushrooms, caramelized onions, roasted red peppers, bacon, cheese and jalapenos served with fresh baked rolls

add diced grilled chicken...add \$1.50

**NEW** nacho and frito pie bar...\$11.50

with red texas chili, nacho cheese, diced onions, diced tomato, sliced jalapeños, black olives, black bean corn salad, fresh salsa and sour cream

**NEW** mashed {or baked} potato bar...\$11.00

with the following elements...grilled peppers, bacon, scallions, cheddar cheese, sour cream, homemade salsa and butter accompanied with fresh baked rolls

add diced grilled chicken...add \$1.50

fusion rice {or noodle} bar...\$13.00  
garnished with cilantro, including the following  
elements...marinated grilled chicken and beef  
strips, carrots, broccoli, bean sprouts, snow peas,  
red peppers and green onions. served with sesame-  
soy vinaigrette and sweet chili sauce  
add vegetarian spring rolls...\$1.50  
add pork eggrolls...\$2.00

italian pasta bar...\$12.75  
your choice of two pastas, two sauces and one  
topping. served with garlic bread

pasta elements...

spaghetti, fettuccini, penne or tri-color rotini

sauce elements...

roasted garlic alfredo cream sauce, fire-roasted  
tomato marinara, basil pesto or olive oil with  
fresh herbs and garlic

topping elements...{additional topping \$2.00}

italian sausage and peppers, marinated grilled  
chicken, meatballs or assorted grilled vegetables

soup, salad or sandwich bar...

choice of two...\$11.00

choice of three...\$12.25

**NEW** mini sandwich triangles...

premade mini sandwich triangles {2 pp}  
with choice of three {3}...turkey, ham, roast  
beef or vegetarian on deli breads with  
assorted cheeses, lettuce, red onion,  
mayonnaise and spicy mustard

salad elements...

{choice one from side salad elements}

soup elements...

{choice of one from soup elements}

## soup elements...

\$5.00 per person

farmer's market vegetable  
southwestern chicken tortilla  
tomato parmesan  
broccoli sharp cheddar  
french onion  
potato chowder  
chicken noodle  
beef and vegetable  
italian minestrone  
irish stout beef stew  
new england clam chowder  
chicken or shrimp gumbo  
pepper tomato gazpacho (served cold)

## cold sandwich buffet elements...

all cold sandwich buffet elements accompanied  
with one side salad element

lower lodo deli...\$10.75

pre-made sandwich deli with choice of three  
(3)...turkey, ham, roast beef or curried chicken  
salad complete with assorted cheeses, lettuce, and  
tomato placed on deli breads and rolls with pickles,  
red onion, spicy mustard and mayonnaise

make your own sandwich...\$10.50

add chicken, tuna or egg salad to

make your own...\$1.50

upper lodo deli ...\$12.75

make your own sandwich with sliced top sirloin,  
herb-crusted pork loin and chipotle-grilled chicken  
with an array of cheeses, tomato, shredded lettuce,  
alfalfa sprouts, and sliced red onions with an  
assortment of deli breads and rolls, mayonnaise,  
spicy mustard, horseradish cream sauce

uptown tri salad deli...\$10.75

make your own sandwich. choose three from the  
following ...curry chicken salad, tuna salad, egg  
salad or grilled eggplant asparagus salad complete  
with lettuce, tomato, deli breads and rolls

pita bar...\$11.75

create your own perfect pita from the choices  
of...marinated chicken {or} beef stripes, feta  
cheese, cheddar cheese, assorted olives, thinly  
shredded romaine lettuce, diced tomatoes,  
peppercini peppers, scallions, diced red onion, and  
chopped bell pepper all served with tzatziki sauce  
and sour cream.

add both chicken and beef strips...\$1.50

italian antipasto deli...\$11.25

choice italian meats, fine cheeses and marinated  
italian roasted red peppers, artichokes, mushrooms,  
olives and peppers accompanied with fresh italian  
breads

that's a wrap deli...\$10.75

select three {3} varieties from {inquire about our list  
of assorted wraps} accompanied with one side  
salad element



## **NEW** elements salad bar...\$10.75

mixed spring greens and chopped romaine with grilled marinated chicken, shredded cheddar cheese, shredded carrots, tomatoes, cucumbers, bell peppers, black olives, chopped hard boiled eggs, and sliced red onions accompanied with two dressings, fresh fruit salad and fresh rolls

add chicken, tuna or egg salad ...\$1.50

add {1} mini sandwich triangles...\$1.50

choice of turkey, ham, roast beef or vegetarian

## **NEW** mini sandwich triangles...\$9.25

premade cocktail sandwich triangles {2 pp} with choice of three {3}...turkey, ham, roast beef or vegetarian on assorted deli breads with assorted cheeses, lettuce and red onion, accompanied with mayonnaise, spicy mustard, horseradish cream sauce, one side salad element and desserts

## **hot sandwich bars elements...**

### italian meatball sub sandwich bar...\$10.00

italian meatballs and marinara with 6" hoagie rolls, shredded mozzarella cheese, red onion, olives and pepperoncini peppers and tomatoes and individual chips

### carolina pulled pork sandwich bar...\$10.75

tender braised pulled pork smothered with tangy bbq sauce with kaiser rolls, grilled peppers and onions, pickles and individual chips

### **NEW** hot turkey or ham bagel bar...\$10.75

homestyle sliced turkey or ham with assorted bagels, assorted cheese, lettuce, tomato, red onion, spicy mustard and mayo with individual chips

### **NEW** hot open faced turkey

sandwich bar...\$11.00

homestyle sliced turkey, texas toast, mashed potatoes, red onion, shredded cheddar cheese and country gravy with southwest corn

### **NEW** philly cheesesteak bar...\$12.00

tender cheesesteak with provolone or swiss cheese, peppers, onions, hoagies, spicy mustard, horseradish cream sauce and individual chips

### texas style beef brisket...\$12.00

tender beef brisket accompanied with kaiser rolls, onions, pickle, baked beans and potato salad

## **simpler elements**

limited budget, No Problem! Let elements meet your budget with the following options {minimum of 60 guests}

### red chili enchilada casserole...\$11.00

spicy chili vegetarian casserole, layered with corn tortillas, black beans, onions and cheese served with spanish rice, shredded lettuce, sour cream and homemade salsa

add tortilla chips and salsa...\$1.50

### mexican chicken enchilada casserole...\$11.00

a spicy blend of marinated chicken layered with black beans, green chili, corn tortillas and cheddar cheese. served with spanish rice, shredded lettuce, sour cream and homemade salsa

add tortilla chips and salsa...\$1.50

### **NEW** spicy chili relleno bake...\$11.50

baked casserole featuring green rellano chilies layered with chorizo sausage, onions, garlic, potato, cheese, hot sauce accompanied by our south of the border mexican potato salad and flour tortillas

### spaghetti and meatballs marinara...\$11.00

served with caesar salad and garlic bread

### swedish meatballs

and mashed potatoes...\$11.00

traditional swedish meatballs in a mushroom-burgundy sauce with a garden salad and fresh rolls

### **NEW** spanish macaroni...\$11.00

ground hamburger, tomato, peppers, onion in a tomato based sauce with macaroni pasta complemented with a caesar salad and garlic bread

### **NEW** rubeen casserole....\$11.50

thinly sliced corned beef blended together with swiss cheese, sauerkraut, and pickles topped with a rye bread au gratin. served with garden salad and fresh rolls

### **NEW** bangers and mash...\$11.50

classic irish dish of sausage and mashed potatoes covered with authentic thin onion gravy served with fried cabbage/bacon and fresh rolls

### **NEW** cheese and ham bake...\$11.00

mixed cheeses, diced ham and white rice with tri-colored bell peppers and onion with garden salad and fresh rolls

**NEW** honey glazed chicken...\$11.50  
tangy honey glaze over baked chicken  
breast served over white rice with garden salad  
and fresh rolls

chicken and rice casserole...\$11.00  
tender chunks of herb-marinated braised  
chicken, mushrooms, onions, carrots, celery,  
wild rice in a white wine-lemon cream sauce with  
garden salad and fresh rolls

mesquite smoked chicken penne...\$11.00  
wood smoked chicken and pasta in a sundried  
tomato cream sauce with garden salad and fresh  
rolls

brats and burgers...\$11.00  
served with buns and hoagie rolls, cheese,  
lettuce, tomatoes, pickles, onions, mayonnaise,  
mustard, and ketchup along with baked beans  
and individual chips

homestyle meatloaf...\$12.50  
hearty meatloaf topped with homemade tomato  
sauce served with mashed potatoes, garden salad  
and fresh rolls

grilled german brats and sauerkraut...\$11.00  
fire grilled traditional bratwurst with sauerkraut. with  
hot mustard, hot german potato salad, garden  
salad and hoagie rolls

## hors d'oeuvres elements

{priced per piece, minimum order of 100}

mini crab cakes...\$2.75  
spanikopita...\$1.85  
bacon wrapped scallops...\$2.25  
buffalo chicken spring roll...\$1.75  
chicken empanadas...\$1.75  
mini chicken skewers...\$2.25  
tomato, kalamata olive and basil cups...\$1.75  
candied walnut apple cups...\$1.75  
with blue cheese  
mushroom jalapeno strudels cups...\$2.00  
with roasted tomato gorgonzola cheese sauce  
pear brie and almond phyllo cups...\$2.25  
blue cheese and fig pizza bites...\$2.75  
poached pear skewers...\$1.75  
with tawny port wine drizzle  
mini smokies...\$1.00 each  
choice of sweet chili sauce,  
bbq sauce, marinara or honey mustard

mini meatballs...\$1.00 each  
choice of sweet chili sauce,  
bbq sauce, marinara or swedish style  
sausage en croute...\$2.00  
accompanied by spicy brown mustard sauce  
velvety butternut squash shooters...\$2.50  
topped with fresh chervil and crème fraiche  
lobster bisque shooters with avocado...\$3.50

## display elements...

fresh fruit and berry display...\$3.00  
fresh cascading fruit tray with assorted melons,  
berries, and pineapple

fresh vegetable crudités display...\$3.00  
a fresh array of seasonal fresh vegetables  
accompanied with creamy ranch dip

gourmet cheese display...\$3.50  
cascading display of assorted domestic and  
imported cheeses garnished with dried fruit, nuts,  
and crackers

gourmet cheese and vegetable  
montage...\$4.00  
an assortment of seasonal fresh vegetables with  
imported and domestic cheeses garnished with  
dried fruit and nuts. accompanied with crackers  
and creamy ranch dip

italian antipasto display...\$5.00  
various italian meats and cheeses with marinated  
italian roasted red peppers, artichokes, mushrooms,  
and olives. accompanied with crackers and sliced  
baguettes

salami, kielbasa sausage and cheese  
display...\$5.00  
presented with crackers, sliced baguettes and  
spicy mustard

mexican antipasto display...\$5.00  
array of mexican style cheeses, pickled peppers,  
spiced chicken and beef cubes and fresh  
vegetables with tortilla chips and paprika crustini

## dip station elements...

{all prices are per person}

all dips served with appropriate crackers, breads, tortilla chips, paprika crustini or herbed crustini

### chilled dips...

spicy spinach dip...\$2.50  
spinach and artichoke dip...\$2.50  
roasted garlic pimento cheese spread...\$2.50  
creamy bacon cheddar dip...\$2.50  
roasted red pepper/green onion dip...\$2.50  
7 layer dip...\$3.00  
tomato/mozzarella/basil...\$2.50  
tomato/olive tapenade...\$2.50  
red pepper hummus...\$2.50

### hot dips...

spicy spinach dip...\$2.50  
spinach and artichoke dip...\$2.50  
mexican cheesy-bean dip ...\$2.00  
queso blanco...\$3.00  
creamy avocado lime dip...\$3.00  
spicy crab dip...\$5.00  
creamy shrimp dip...\$5.00  
  
trio of dips station...\$4.00  
spicy spinach  
roasted garlic pimento cheese  
roasted red pepper and green onion dip  
  
italian bruschetta station...\$4.00  
tomato/mozzarella  
tomato/olive tapenade  
red pepper hummus

mexican dip station...\$4.00  
queso blanco {mexican white cheese dip}, creamy avocado lime dip, and mexican cheesy-bean dip served hot with tortilla chips and paprika crustini

## the sweet elements...

gourmet cookies {1.5oz}...\$1.50  
jumbo gourmet cookies {3 oz}...\$3.00  
    chocolate chip/peanut butter  
    oatmeal raisin/white chocolate macadamia nut  
assorted brownies...\$2.25  
    rocky road/chocolate chip  
    apple sauce brownies/cream cheese brownies  
assorted bars...\$2.25  
    sour cream raisin/butterscotch coconut bars  
    blondies {chocolate chips/nuts}  
    cheesecake bars {with assorted fruit swirls}

cookies, brownies and bars...\$2.00  
mini bite size brownies and bars...\$1.75  
mini bite size desserts...\$2.00  
    brownies, bars, éclairs, cream puffs, petit fours, and cheese cake bites  
square crumb cake...\$3.00  
chocolate covered strawberries...\$1.50  
chocolate dipped  
    marshmallow skewers...\$1.50  
    with assorted sprinkles and crushed nuts  
chocolate mousse parfait...\$4.00  
    with berries and cream  
mini mousse and berries shots...\$2.50  
    chocolate mousse with assorted fresh berries served in a acrylic shot glass

### trifles/shortcake sweets...

choice of fresh fruit trifles...\$4.00  
    spiced apple caramel  
    chocolate and strawberry  
    peaches and cream  
  
choice of fresh fruit shortcakes...\$4.00  
served with pound cake and whipped cream  
    strawberries  
    mixed berries  
    peaches and blueberries  
    spiced apples

### cupcakes/sheet cakes...

{we need a 5 day notice on cakes}  
half sheet cake {40 slices}... \$50.00  
full sheet cake {80 slices}... \$100.00  
    {chocolate or yellow cake}  
    {choice of fruit filling}  
    strawberry, mixed berry, chocolate ganache, boston cream or spiced cream cheese  
    {choice of whipped butter cream frosting}  
    white or chocolate {other colors available}  
cupcakes...\$3.50  
    {chocolate or yellow cake}  
    {choice of whipped butter cream frosting}  
    white or chocolate {other colors available}

### hot sweets...

{priced by the half pan/full pan}  
apple, cherry or peach cobbler...  
    half pan {serves 12 - 14}...\$25.00  
    full pan {serves 24 - 28}...\$50.00  
whiskey cream bread pudding...\$3.00  
    half pan {serves 12 - 14}...\$25.00  
    full pan {serves 24 - 28}...\$50.00

## the sweet bars...

the sweet bars are build your own bar  
{can be a chef attended stations, please ask for details}

cheesecake bar...\$5.00

original cheesecake, chocolate sauce, assorted fruit toppings, crushed oreo cookies, chopped nuts and whipped cream

fresh fruit shortcake bar...\$4.00

with pound cake, whip cream, nuts, cinnamon and cinnamon sugar. choice of the following fruit...

- strawberry shortcake
- mixed berries
- peaches and blueberries
- spiced apples

hot fudge brownie bar...\$5.50

make your own {or made to order chef attended station} with the following elements ...vanilla ice cream, brownies, hot fudge, caramel sauce, cherries, assorted nuts and whipped cream

banana split bar...\$5.50

make your own {or made to order chef attended station} with the following elements...fresh bananas, vanilla ice cream, chocolate sauce, caramel sauce, strawberry sauce, pineapple bits, chopped nuts, fresh whipped cream and maraschino cherries

ice cream float bar...\$5.50

make your own {or made to order chef attended station} with the following elements...choice of coke, rootbeer or orange soda with vanilla ice cream, whipped cream and cherries, served in cups with spoons and straws

ice cream sundae bar...\$5.00

make your own {or made to order chef attended station} with the following elements...choice of vanilla or chocolate iced cream, m&m's, chocolate chips, assorted nuts, sprinkles, sliced strawberries, chocolate sauce, caramel sauce, strawberry sauce and whipped cream

chocolate fondue dipping bar...\$5.00

a cascading display with your choice of four {4} of the following dipping elements...fresh strawberries, pineapple, marshmallows, brownie bites, rice crispy treats, wafer cookies, pretzels rods or assorted cookies

## cold beverages...

{minimum order of 12 per selection}

### individual drinks...

bottled water...\$1.25

assorted sodas...\$1.25

coke, diet coke, dr. pepper, sprite or sprite zero

assorted bottled juices...\$1.75

bottled citrus green tea (16 oz)...\$2.00

tropical nectar juices (12 oz)...\$1.75

arizona iced teas cans...\$2.25

v-8 splash variety drinks (16 oz)...\$2.50

izze juice drinks (12oz)...\$3.00

gatorade variety drinks (12 oz)...\$1.75

vitamin waters (20 oz) ...\$3.00

starbucks frappaccino...\$2.50

### by the gallon...

iced tea...\$15.00/gal

lemonade...\$18.00/gal

cranberry lemonade...\$18.00/gal

citrus cranberry twist...\$18.00/gal

orange, apple or cranberry juice...\$18.00/gal

iced original oregon spiced chai

tea...\$24.00/gal

## hot brew elements.....

freshly brewed coffee...\$18.00/gal

spiced chai tea...\$24.00/gal

hot apple cider...\$18.00/gal

hot cocoa...\$18.00/gal

gourmet chocolate hot cocoa...\$24.00/gal

flavored coffee...\$22.00/gal

starbucks house blend, french vanilla,

hazelnut, french roast or kona blend

coffee bar...\$25.00 /gal

with regular and/or decaf coffee, sugar, sweetener, cinnamon, cocoa, creamer and flavored syrups

hot tea bar...\$15.00/gal

with an assortment of tea, sugar and sweetener

## bar packages...

providing your own liquor? we can provide bartenders which includes disposable acrylic cups, cocktail napkins, bar tubs, and wine/beer openers

add on mixers for bar...\$3.00 per person

tonic water, ginger ale, coke, diet coke, sprite, orange juice, cranberry juice, lemons, limes and cherries

## details, details, details...

because we prepare your food with the freshest ingredients at current market prices, all menu pricing is subject to change without notice.

## wedding cake elements...

our service staff will gladly cut and plate your wedding cake, free of charge, as well as provide disposable cake plates, flatware, and cake napkins.

## bar elements...

your event coordinator is happy to assist you in ordering and coordinating delivery of your liquor; however, because caterers are, by Colorado law, prohibited from selling alcohol, the vendor will bill you directly.

## service staff elements...

our qualified event captains are responsible for the details, skilled service staff, experienced bartenders and on-site chefs' work together to give you a wedding that is ...a step beyond all the others.  
service staff...\$20.00 per hour  
captains, bartenders and on-site chefs' ...\$25.00 per hour

## rental elements...

your event coordinator can certainly arrange for china, glassware, flatware, linens, chairs, tables, tents, etc. as well as coordinate delivery, set up and pick up of rentals.

## substitutions

in the event a product or ingredient is unavailable or unsatisfactory to our chef, we reserve the right to substitute for similar items of equal or greater quality.

## deposit and payment elements...

a deposit is required to hold your date. Your final guest count and the balance of the balance of your invoice are due 10 days prior to your event date. All cancellations will be subject to cancellation charges.

## service charge elements...

we apply a service charge for serviced events, which covers the overhead cost in providing our service to you, such as equipment, insurance, etc.

## sales tax

applicable state and local sales tax will be assessed to the final bill unless a tax-exempt certificate is on file, prior to your event

## payment options

we accept cash, checks, visa, mastercard, discover and american express. a corporate account is available by completing an account application and requires a credit card number on file

## other elements we provide...

we have an amazingly creative chef and event designers who are able to create custom menus and events of all types. In addition, we can help with the arrangement of flowers, entertainment, décor, valet, etc. Please call for details.

