



Hilton Ontario Airport Catering Menus
Complete Meeting Planner Packages
(Minimum 50 Guests)

“Archibald Avenue”

Continental Breakfast

Assortment of Breakfast Pastries, Freshly Chilled Orange and Grapefruit Juice, Starbucks Blend of Coffees and Teas

Mid Morning Break

Refresh Starbucks Coffee Service
Fresh Whole Fruit

Western Buffet Lunch

Chilled Watermelon, Potato Salad, Macaroni Salad, Grilled ¼-Pound Hot Dogs with Smokin’ Texas Chili, Grilled Hamburgers with Cheese, Sliced Tomatoes, Onions, Pickles, Corn-on-the-Cob, Corn Bread Muffins and Mom’s Apple Pie served with Starbucks Blend of Coffees, Teas and Iced Tea

Afternoon Break

Lemon Bars and Assorted Cookies
Assorted Soft Drinks, Bottled Water and Starbucks Coffee Service

“Citrus Avenue”

Continental Breakfast

Assortment of Breakfast Pastries, Freshly Chilled Orange and Grapefruit Juice, Starbucks Blend of Coffees and Teas, Butter and Preserves

Mid Morning Break

Refresh Starbucks Coffee Service
Fresh Whole Fruit

El Paso Buffet Lunch

Black Bean and Corn Salad, Fresh Fruit Salad, Field Greens, Chicken and Cheese Enchiladas, Beef Fajitas with Condiments, Refried Beans, Mexican Rice, Flan, Rice Pudding, Starbucks Blend of Coffees, Teas and Iced Tea

Afternoon Break

Assorted Cookies, Brownies and Mini New York Cheesecakes
Assorted Soft Drinks, Bottled Water and Starbucks Coffee Service

“Concours Place”

Continental Breakfast

Assortment of Breakfast Pastries, Freshly Chilled Orange and Grapefruit Juice, Starbucks Blend of Coffees and Teas, Butter and Preserves

Mid Morning Break

Refresh Starbucks Coffee Service
Fresh Whole Fruit

Deli Buffet Lunch

Field Green Salad, Red Bliss Potato Salad, Sliced Meats and Cheeses, Roast Turkey, Baked Ham, Roast Beef Italian Salami, Wisconsin Cheddar, Monterey Jack, Swiss and Provolone Cheese, Pickles, Olives, Peppers, Tomatoes, Onions, Lettuce, Caramel Apple Pie, Starbucks Blend of Coffees, Teas and Iced Tea

Afternoon Break

Lemon Bars and Assorted Cookies
Assorted Soft Drinks, Bottled Water and Starbucks Coffee Service

“Foothill Boulevard”

Deluxe Continental Breakfast

Freshly Chilled Orange and Grapefruit Juice, Breakfast Pastries, Bagels and Cream Cheese, Individual Yogurts, Sliced Seasonal Fruits and Berries, Starbucks Blend of Coffees and Teas

Mid Morning Break

Refresh Starbucks Coffee Service
Energy Bars

Chinatown Buffet Lunch

Shrimp and Vegetable Spring Rolls, Asian Napa Cabbage and Snow Pea Salad, Kung Pao Beef and Chicken Teriyaki, Fried Rice and Stir-Fried Vegetables, Sliced Fresh Fruit, Fortune Cookies, Starbucks Blend of Coffees, Teas and Iced Tea

Afternoon Break

Mini French Pastries
Assorted Soft Drinks, Bottled Water and Starbucks Coffee Service

“Guasti Drive”

Continental Breakfast

Assortment of Breakfast Pastries, Freshly Chilled Orange and Grapefruit Juice, Starbucks Blend of Coffees and Teas, Butter and Preserves

Mid Morning Break

Refresh Starbucks Coffee Service
Fresh Whole Fruit

Italian Buffet Lunch

Caesar Salad, Focaccia Garlic Bread, Meat Lasagna, Penne with Chicken Alfredo, Grilled Vegetables, Tiramisu, Starbucks Blend of Coffees, Teas and Iced Tea

Afternoon Break

Petite Fours and Chocolate-Dipped Fruit
Assorted Soft Drinks, Bottled Water and Starbucks Coffee Service

“Haven Avenue”

Deluxe Continental Breakfast

Freshly Chilled Orange and Grapefruit Juice, Breakfast Pastries, Warm Cinnamon Rolls, Bagels and Cream Cheese, Individual Yogurts, Sliced Seasonal Fruit and Berries, Starbucks Blend of Coffees and Teas

Mid Morning Break

Refresh Starbucks Coffee Service
Energy Bars

Fisherman’s Wharf Buffet Lunch

Seafood Salad, Field Green Salad, Mahi Mahi with Ginger Mango Salsa, Grilled Pacific Salmon Filet with Sautéed Artichokes, Peppers and Olives, Rice and Grilled Vegetables, Assorted Desserts, Starbucks Blend of Coffees, Teas and Iced Tea

Afternoon Break

Mini French Pastries
Assorted Soft Drinks, Bottled Water and Starbucks Coffee Service

Salad

(Choice of One with Entrée)

Included with all Plated Lunches and Dinners

Citrus Salad

*Field Greens, Frisee, Orange Wedges, Dried Cranberries,
Chopped Walnuts, and Bleu Cheese with Raspberry
Vinaigrette*

Caprese Salad

*Sliced Beefsteak Tomatoes, Fresh Mozzarella, Assorted
Baby Greens and Shaved Red Onion with Basil-Balsamic
Vinaigrette*

Wedge Salad

*Wedge of Baby Butter Lettuce, Artichoke Hearts and Roma
Tomatoes with Assorted Dressings*

Caesar Salad

*Hearts of Romaine with Romano Cheese, Croutons and
Creamy Caesar Dressing*

Hilton Garden Salad

*Mixed Field Greens and Red Leaf Lettuce, Roasted Red
Peppers, Tomatoes, Black Olives and Almonds with
Assorted Dressings*

Dessert

(Choice of One with Entrée)

Included with all Plated Lunches and Dinners

New York Cheesecake

with Fresh Vanilla Bean

Chocolate Ganache

Chocolate Cake filled with Bitter Sweet Chocolate Mousse

Lemon Cake

*White cake with lemon filling
With butter cream frosting*

Carrot Cake

with Butter Cream Icing

Marble Cheesecake

Swirled with Chocolate

Apple Strudel

with Caramel Sauce

**Consult your Catering Professional for Additional
Choices**

A'la Carte Break Items

Beverages

*Starbucks Blend of Coffees
Starbucks Blend of Decaffeinated Coffees
Tazo Teas
Iced Tea-Regular or Tropical
Lemonade or Fruit Punch
Hot Chocolate
Assorted Soft Drink-
"Pepsi" Cola Flavors
Individual Cartons of Milk
Whole, Low-Fat, Skim and Chocolate Milk
Assorted Bottled Juices
Energy Drinks
Red Bull, Starbucks Double Shot,
Starbucks Double Shot Light, Adrenaline Rush
Bottled Republics Teas
Sobé
Fuzé*

Continental Breakfast

Sunrise Continental

Fresh squeezed
Orange, Cranberry and Apple Juice
Assorted Breakfast Pastries
including:
Croissants, Muffins, Danish and
Fruit Breads
Butter, Honey and Preserves
Starbucks Blend of Coffees and Teas

Deluxe Continental

Fresh squeezed Orange, Cranberry
and Apple Juice
Sliced Seasonal Fruit and Berries
Assorted Individual Yogurts
Assorted Breakfast Pastries
including Croissants, Muffins,
Danish and Fruit Breads
Granola and Muesli
with Low Fat and Whole Milk,
Butter, Honey and Preserves
Starbucks Blend of Coffees and Teas

Carb Conscious Continental

Ripe Strawberries with Whipped
Cream
Individual Cottage Cheese
Hard Boiled Eggs (Shell Off)
Sliced Ham, Lean Roast Beef and
Turkey Breast
with Sliced Provolone, Gouda, Aged
Cheddar and Swiss Cheese
Starbucks Blend of Coffees and Teas

Continental Breakfast Enhancements

At an additional charge per person

Apple Wood Bacon
Pork or Chicken Link Sausage
French Toast
Scrambled Eggs
Breakfast Burrito
Ham and Cheese Croissant
Oatmeal and Condiments

Plated Breakfast Entrees

All Plated Breakfast Entrees are served with a Choice of One of the Following:

Fresh squeezed Orange, Grapefruit, Cranberry, Apple or Tomato Juice
and

Mini Breakfast Pastries (1 ½ Pastries per person)
Starbucks Blend of Coffees and Teas

All American

Fluffy Scrambled Eggs
Bacon or Sausage
Home Fried Potatoes

Egg Wellington

Fluffy Scrambled Eggs with
Zucchini, Peppers, Onions and Jack
Cheese
Wrapped in a Puff Pastry
Sweet Potato Hash

Black Forest Ham and Smoked Cheddar Omelet

Fluffy Omelet with Black Forest
Ham and Smoked Cheddar Cheese
with Roasted Yukon Gold Potatoes

Cinnamon-Orange French Toast

(Maximum 100 guests)

Texas Cut Egg Bread dipped in an
Orange Cinnamon Batter
with warm Maple Syrup and
Whipped Butter
Apple Wood Bacon or
Link Sausage

Breakfast Fajitas

Fluffy Scrambled Eggs with
Chorizo, Peppers, Onion and
Cheddar Cheese
Wrapped in a Flour Tortilla
Black Beans, House-made Salsa

Classic Eggs Benedict

(Maximum of 50 guests)

Poached Eggs over Canadian Bacon
on
A Sourdough English Muffin topped
with our own Hollandaise
Home Fried Potatoes

Steak and Eggs

6 oz. New York Steak with
Fluffy Scrambled Eggs and Roasted
Yukon Gold Potatoes

Parmesan Frittata

Eggs, Sautéed Peppers, Spinach,
Onions, Portobello Mushrooms and
Parmesan Cheese
Home Fried Potatoes

Breakfast Buffet
(Minimum 50 Guests)

Early Riser Buffet

Fresh squeezed Orange, Grapefruit, Apple and Cranberry Juices
Sliced Seasonal Fresh Fruit and Berries
Yogurts and Toppings
Assorted Boxed Dry Cereals
Fluffy Scrambled Eggs
Crisp Apple Wood Bacon
Pork Sausage Links
Breakfast Potatoes
Assorted Breakfast Pastries
Starbucks Blend of Coffees and Teas

Not Just Brunch Buffet

Fresh squeezed Orange, Grapefruit, Apple and Cranberry Juices
Sliced Seasonal Fresh Fruit and Berries
Gourmet Cheese Selection
Smoked Salmon with Tomato, Onions, Capers and Cucumbers
Assorted Bagels and Cream Cheese
Grilled Vegetable Salad
Roasted Fennel and Dried Fig Salad
Apple Wood Bacon
Pork Sausage Links
Breakfast Potatoes
Cheese Blintzes with Strawberry Sauce
Fluffy Scrambled Eggs
Balsamic Breast of Chicken with Sweet Pepper Relish
Assorted Breakfast Pastries
Gourmet Dessert Display
Starbucks Blend of Coffees and Teas

Haven Buffet

Fresh squeezed Orange, Grapefruit, Apple and Cranberry Juices
Seasonal Fresh Sliced Fruit and Berries
Granola with Toppings
Omelets prepared to order
with choice of Ham, Mushrooms, Onions, Peppers, Tomato, Olives, Smoked Cheddar, Swiss, Swiss, Monterey Jack or Feta Cheese
Apple Wood Bacon
Turkey Sausage Links
Breakfast Potatoes
Pancakes with Whipped Butter and Maple Syrup
Assorted Breakfast Pastries with Sweet Butter and Fruit Preserves
Starbucks Blend of Coffees and Teas

South of the Border Breakfast Buffet

Fresh squeezed Orange, Grapefruit, Apple and Cranberry Juices
Seasonal Sliced Fresh Fruit and Berries
Assorted Yogurts and Toppings
Fluffy Scrambled Eggs with Chorizo
Pico de Gallo
Refried Beans
Honey Glazed Ham
Home Fried Potatoes
Assorted Breakfast Sweet Breads
Flour and Corn Tortillas
Fresh Salsa and Assorted Pickled Peppers
Starbucks Blend of Coffees and Teas

Morning a'la Carte

Assorted Danish Pastries
Bear Claws
Freshly Baked Croissants
Assorted Muffins
Cinnamon Rolls
Selection of Bagels with Cream Cheese
Whole Fresh Fruit or Sliced Fruits
Coffee Cakes and Fruit Breads
Assortment of Individual Fruit Yogurts (specific quantities must be ordered)
Protein Bars
Low Carb Protein Bars

“Light Lunches”

(Maximum of 100 people)

All Lunch Entrees are served with:

Basket of Fresh Baked Rolls and Butter

*Choice of Dessert
Starbucks Blend of Coffees,
Teas and Iced Tea*

Greek Salad

*Hearts of Romaine Lettuce with Feta Cheese, English Cucumbers, Roma Tomato, Roasted Red Peppers, Fresh Basil, Green Beans and Black Olives with Balsamic Vinaigrette
(Chicken available upon request)*

Grilled Chicken Salad

Grilled Chicken, Avocado, Boiled Egg, Bacon, Bleu Cheese, Roma Tomato, Artichokes and Red Onion over Shredded Romaine Lettuce with a Creamy Roasted Tomato Dressing

Salmon or Chicken Caesar Salad

Salmon or Grilled Chicken on a bed of Romaine Lettuce garnished with Parmigiano-Reggiano Crisps and Caesar Dressing

Herb-Crusted Loin of Beef Salad

Seared Marinated Beef Loin thinly sliced with Baby Greens, Walnuts, Gorgonzola Cheese, Tomato, Sweet Peppers and Avocado with a Balsamic Vinaigrette Dressing

“Sandwich Entrees”

All Sandwich Entrees are served with:

*Choice of Dessert
Starbucks Blend of Coffees,
Teas and Iced Tea*

Chicken Fajita Wrap

Julianne Chicken Breast, Salsa Fresco, a Blend of Cheddar and Jack Cheese, Lettuce and Sour Cream in a Sun Dried Tomato Tortilla with our Mexican Caesar Slaw and Toasted Pumpkin Seeds

Grilled Vegetable Wrap

Grilled Portabella Mushroom, Roasted Corn, Roma Tomato, Baby Field Greens and Cream Cheese on a Spinach Tortilla with Pesto Pasta Salad

Croissant Sandwich

Smoked Turkey, Ham, Swiss Cheese, Avocado, Bacon, Tomato and Green Leaf Lettuce on a Flaky Croissant served with Red Potato Salad

The Italian

Sliced Salami, Ham, and Cured Beef, Provolone, Fontina Cheese with Roasted Garlic Mayonnaise on an Italian Roll served with Pasta Salad

“Boxed Lunches”

*All Boxed Lunches include:
Whole Fruit, Bag of Chips,
Fresh Baked Cookie with
Assorted Soft Drinks or Bottled
Water*

Vegetarian Wrap

Grilled Zucchini, Portabella Mushroom, Red Pepper, Artichokes, Baby Greens and Herbed Cream Cheese rolled in a Spinach Tortilla

Salmon “Lox”

with Cucumber, Red Onion, Capers and Cream Cheese on a Bagel

Smoked Turkey

with Havarti Cheese, Lettuce, Tomato and Red Onion on a Sourdough Roll

Chicken or Egg Salad

with Lettuce and Sliced Tomatoes and Honey Dijon Dressing on a Flaky Croissant

Chicken Caesar Wrap

Herb Breast of Chicken, Romaine Lettuce, Parmesan Cheese and Caesar Dressing on a Sun Dried Tomato Tortilla

Italian

Sliced Genoa Salami, Smoked Ham with Roasted Peppers, Provolone, Red Onion and Spinach on Ciabatta Bread

B.L.T.T.A.

Bacon, Lettuce, Tomato, Turkey and Avocado with Ranch Dressing on Sourdough Roll

LUNCH ENTREES

*All Lunch Entrees are served with:
Choice of Salad
Basket of Fresh Baked Rolls and Butter
Choice of Dessert
Starbucks Blend of Coffees, Teas and Iced Tea*

Garlic Shrimp Fettuccine

Fettuccine Pasta tossed with Jumbo Prawns, Pancetta, Sun Dried Tomatoes, Italian Parsley and Parmigiano-Reggiano in Basil Cream Sauce

Soy Glazed Grilled Salmon

Yakasoba Noodles, Baby Bok Choy, with a Sweet Peanut Sauce

Breast of Chicken

*Herb Roasted Boneless Breast with Roasted Garlic Sauce
Garlic Roasted New Potatoes,
Blue Lake Green Beans and Spring Carrots*

Pan-Seared Halibut

Dusted with Pecans and a Papaya Relish, Rice Pilaf and Grilled Vegetables

Home-Style Meatloaf

Freshly Ground Beef with Onions, Garlic, and Sweet Peppers baked in Tomato Molasses Glaze with Yukon Gold Mashed Potatoes and Seasonal Vegetables

Roast Pork Loin Roulade

*with Sun Dried Tomatoes, Spinach with a Cracked Mustard Sauce,
Yukon Gold Potatoes and Blue Lake Green Beans*

Braised Beef Short Ribs

Served with Parsnips and Horseradish Puree, Roasted Root Vegetables and Cabernet Demi Glacé

Breast of Chicken Marsala

Served with Crimini Mushrooms, Marinated Tomatoes, Creamed Risotto Broccolini and Baby Carrots

Santa Maria Tri-Tip

Served with Santa Maria Burgundy Wine Sauce, Bacon and Yukon Gold Cheddar Mashed Potato and Caramelized Root Vegetables

DINNER ENTREES

*All Dinner Entrees are served with:
Choice of House Salad
Basket of Fresh Baked Rolls and Butter
Choice of Dessert
Starbucks Blend of Coffees, Teas and Iced Tea*

Apple and Almond Breast of Chicken

*Stuffed Breast of Chicken with Apples and Almonds, served with an Orange Glaze and Rice Pilaf
Seasonal Baby Vegetables*

Grilled Center Cut Filet Mignon

Served with Spring Carrots, Blue Lake Green Beans, Caramelized Onions, Potato Au Gratin with a Peppercorn Demi Glacé

Maple and Sage Pork Chop

with Dried Cherry Compote, Rosemary Roasted Red Potatoes, Blue Lake Green Beans and Caramelized Apples

Crisp Breast of Chicken

Infused with Rosemary, Mashed Potatoes, Cabernet Reduction Sauce and Seasonal Baby Vegetables

Char-Grilled New York Steak

Served with Seasonal Baby Vegetables, Wild Mushrooms, Brandy and Garlic Roasted New Potatoes

Herb-Crusted Veal Chop

*Served with Wild Mushrooms and Cognac Crème Reduction
Yukon Gold Mashed Potatoes
Seasonal Baby Vegetables*

Filet of Salmon

*Salmon Filet with a Hint of Garlic and Sun Dried Cranberries
Rice Pilaf and Seasonal Baby Vegetables*

Chicken Wellington

Chicken Breast, Mushroom and Boursin Cheese wrapped in a Puff Pastry, Roasted Garlic Cream and Seasonal Baby Vegetables

Chicken and Beef Duet

Grilled Beef Tenderloin, Breast of Chicken with Roasted Shallot Reduction, Red Potatoes, and Seasonal Baby Vegetables

The Mix Grill

Grilled Trio of Beef Tenderloin, Smoked Apple Wood Chicken Sausage and Lamb Chop, Celery Root Mashed Potatoes and Seasonal Baby Vegetables

Lunch Buffets
(Minimum 50 Guests)

“Sierra Buffet”

Spinach Salad
Black Figs, Goat Cheese, Bacon, Pine
Nuts and Radicchio
with Balsamic Dijon Dressing

Roasted Baby Beet Salad
Frisee, Candied Walnuts, Point Reyes
Bleu Cheese, Olive Oil and Sea Salt

Display of Sliced Seasonal Fresh Fruit
and Berries

Fresh Rolls and Butter

Herb-Crusted Breast of Chicken
with Artichokes and Peas with a Hint of
Rosemary

Seared Pacific Salmon
with Grilled Asparagus and
Caramelized Shallots, with a Lemon
Beurre Blanc

Yukon Gold Mashed Potatoes
Olive Oil Roasted Garden Vegetables

Chef's Choice of
Assorted Desserts

Starbucks Blend of Coffees,
Teas and Iced Tea

“Chinese Buffet”

Mixed Field Greens
with Mandarin Oranges and Sesame
Seed Vinaigrette Dressing

Chinese Noodle Salad

Fresh Rolls and Butter

Egg Rolls
with Hot Mustard and Sweet and Sour
Sauce

Chicken Stir Fry
Beef and Broccoli

Steamed or Fried Rice
Stir Fried Vegetables

Fortune Cookies and Rice Pudding

Starbucks Blend of Coffees,
Teas and Iced Tea

“El Paso Buffet”

Fresh Field Greens
with Roasted Pumpkin Seeds, Tomato
and Avocado with Assorted Dressings

Black Bean and Corn Salad
Roasted White Corn, Black Beans,
Cilantro and Sweet Peppers

Fruit Salad
Fresh Fruit with Honey Lime Dressing

Chicken OR Cheese Enchiladas
Beef Fajitas

Refried Beans
Mexican Style Rice

House made Salsa

Flour and Corn Tortillas

Flan with Caramel Sauce and Rice
Pudding

Starbucks Blend of Coffees,
Teas and Iced Tea

“Deli Buffet”

Fresh Field Greens
with Assorted Dressings

Red Bliss Potato Salad
Red Potatoes, Onions, Celery and
Dijon Mustard

Display of Sliced Seasonal Fresh Fruit
and Berries

Assorted Sliced Breads and Rolls

Black Forest Ham
Smoked Turkey

Roast Beef
Selection of Sliced Cheeses
Relish and Condiment Tray
Cookies and Brownies

Starbucks Blend of Coffees,
Teas and Iced Tea

“Gourmet Burgers”

Fresh Field Greens
with Assorted Dressings

Display of Sliced Seasonal Fresh
Fruit and Berries

Macaroni and Cheese

Potato Salad

Baked Beans

Corn on the Cob

Choice of (3) types of Burgers:

Kobe Beef

Salmon

Angus Beef

Turkey

Chicken

Ostrich

Buffalo

Gourmet Buns

Variety of Sliced Cheeses

Assortment of Burger Toppings,
Dressings and Condiments

Apple and Cherry Cobbler

Starbucks Blend of Coffees, Teas, and
Iced Tea

“Classic Italian Buffet”

Bow Tie Pasta Salad

Roasted White Corn, Black Beans,
Cilantro and Sweet Peppers

Fruit Salad

Fresh Fruit with Honey Lime Dressing

Fresh Field Greens
with Assorted Dressings

Fresh Rolls and Butter

Baked Rosemary Chicken and Penne
Pasta

Lasagna- Meat, Chicken or
Vegetarian

Roasted Zucchini and Yellow Squash

Italian Dessert Selection

Starbucks Blend of Coffees, Teas
and Iced Tea

Dinner Buffet
(Minimum 50 Guests)

Dinner Buffets include Basket of Fresh Rolls and Butter, Starbucks Blend of Coffees, Teas and Iced Tea

“The Southwestern Buffet”

Mixed Greens with Tomato and Cucumbers
And Assorted Dressings

Marinated Jicama and Carrot Salad
with Jalapeños and Cilantro

Sliced Seasonal Fruit Display
with Fresh Berries and Honey Dipping Sauce

Choice of Two Entrees’

Grilled Breast of Chicken

Chicken Marinated in Achiote and Caramelized Onions

Corn Meal Dusted Catfish
with a Sweet Pepper Sauce

Roasted Tri Tip of Beef
Chef’s special rub and spices

Garlic and Rosemary New Potatoes

Blue Lake Green Beans and Red Peppers

Assorted Dessert Display

“Vineyard Buffet”

Roma Tomato and Feta Cheese Salad
with Fresh Basil and Black Olives

Baby Young Greens
with Candied Walnuts and Cherry Tomatoes
And Assorted Dressings

Sliced Seasonal Fruit Display
with Fresh Berries and Honey Dipping Sauce

Choice of Two Entrees’

Sage Grilled Breast of Chicken
with Smoked Tomato Butter Sauce

Pesto Crusted Salmon Filet
with Basil and Pino Nuts

Santa Maria Tri Tip of Beef
With Chef’s special marinade

Rice Pilaf

Blend of Fresh Seasonal Vegetables

Assorted Dessert Display

“Atrium Buffet”

Hearts of Romaine
with Roasted Red Peppers and Hearts of Palm
And Appropriate Dressings

Tomato Salad with Buffalo Mozzarella, Sweet Basil, Virgin Olive Oil, and Black Olives

Sliced Seasonal Fruit Display
with Fresh Berries and Honey Dipping Sauce

Choice of Two Entrees’

Stuffed Breast of Chicken
with Apples, Almonds and an Orange Glazé

Grilled Swordfish
with Roasted Tomatoes and White Beans

Flank Steak Cornucopia
with Wild Mushroom Sauce
Yukon Gold Mashed Potatoes
Blend of Fresh Seasonal Vegetables

Assorted Dessert Display

“OUR THEME BREAKS”

All Theme Breaks include Assorted Soft Drinks, Bottled Water, Starbucks Blend of Coffees and Teas

(All Theme Breaks are designed for a Maximum Duration of 45 Minutes)

“THE MOVIE BREAK”

*Fresh Popped Popcorn
Assorted Candies including M&Ms, Skittles and Bite-Sized
Assorted Candy Bars*

“CHOCOLATE ALL THE WAY”

*Chocolate Chip and Dark Chocolate Cookies
Chocolate Brownies, Chocolate-Dipped Oreos and
Shortbread Cookies
Assorted Mini Chocolate Bars*

“CARNIVAL”

*Fresh Popped Popcorn
Assorted Bite-Sized Candy Bars, Roasted Nuts, Cracker
Jack and Potato Chips
Chocolate-Covered Nuts
Gourmet Ice Cream Bars*

“FRUIT BREAK”

*An Array of Whole and Sliced Fruit
Assorted Fruit Yogurts
Assorted Toppings of Granola
Dried Fruit
Assorted Mini Fruit Tarts*

“STRAWBERRY FIELDS”

*Fresh Strawberries with Sweet Whipped Cream
Strawberry Short Cakes
Shortbread Cookies filled with Strawberry Filling and
dusted with Powdered Sugar
Chocolate-Dipped Strawberries*

“THE BALL PARK”

*Cracker Jack, Popcorn, Peanuts in the Shell
Hot Pretzels with Warm Cheese
Mini Corn Dogs with Yellow Mustard
Nachos with Warm Cheese and Jalapeño Peppers*

“PEANUTS AND MORE PEANUTS”

*Peanut Butter Cookies
Peanut Brittle
Salted and Honey Roasted Peanuts
Peanut Butter Cups*

“Refreshing Fruit Smoothies”

*Assorted Fresh Fruit Smoothies
Attendant Fee applies per 50 guests*

“The Malt Shop”

*Chocolate, Vanilla, Oreo and Strawberry
Attendant Fee applies per 50 guests*

Afternoon a’la Carte

*Assorted Finger Sandwiches
Assorted Miniature French Pastries
Home-Style Cookies
Chocolate Fudge Brownies
Assorted Candy Bars
Individual Granola Bars
Individual Bags of Chips, Pretzels and Tortilla Chips
Assorted Hagen Daz Ice Cream Bars
Individual Bags of Beef Jerky and Turkey Jerky
Mixed Nuts (Suggested Serving Size of 1 lb. per 10 people)
Potato Chips (Suggested Serving Size 1 lb. per 10 people)
Dips, Guacamole and Salsa (1 qt. per 25 people)*

HORS D'OEUVRES HOT
(Minimum Order of 3 Dozen per Item)

Jalapeño Poppers
with Cream Cheese

Teriyaki Chicken Drumettes

Chicken Satays
with Spicy Peanut Sauce

Mini Burritos, Taquitos or Tacos
with Salsa

Wings of Fire
with Bleu Cheese Dip

Miniature Crab Cakes
with Chipotle Cream

Spinach and Feta Cheese Phyllo Purses
with Red Pepper Sauce

Mini Brochettes, Beef or Chicken
with Teriyaki Sauce

Coconut-Breaded Fried Shrimp
with Citrus Ginger Sauce

Petite Quiche

BBQ, Sweet and Sour or Swedish Meatballs

Parmesan Cheese and Artichoke Hearts
with Dijon Mustard Sauce

Chicken Tenders
with Honey Mustard and Ranch Dipping Sauces

Mushroom Caps Filled with Crab

Mini Chicken or Mini Beef Wellington
with Green Peppercorn Sauce

Tempura Shrimp
with Plum Ginger Sauce

HORS D'OEUVRES COLD
(Minimum Order of 3 Dozen per Item)

Roasted Tomato and Artichoke Brushchetta
served on a French Baguette

Deviled Eggs
with Shrimp Garnish

California Roll
with Pickled Ginger, Soy Sauce and Wasabi Paste

Jumbo Shrimp on Ice
with Cocktail Sauce and Lemons

Spicy Tuna Roll

Grilled Eggplant and Roasted Garlic
served on a Baguette

Green Lip Mussels
with Cocktail Sauce, Mignonette Sauce and Lemons

Assortment of Gourmet Canapes

Assorted Finger Sandwiches
Ham, Turkey, Roast Beef and Tuna

Seasonal Sliced Fruit and Berries
with Honey and Mint Yogurt Sauce

Vegetarian Roll

Assorted Sushi Rolls
Served with Wasabi Paste, Soy Sauce and Pickled Ginger

Frites De Mer
Jumbo Shrimp, Dungeness Crab Claws, Green Lip Mussels, served with Horseradish Remoulade, Fresh Lemon and Tabasco Sauce

HORS D'OEUVRES
Specialty Platters
(Serves Approximately 50 guests)

*Season's Best Vegetable Crudite
with Marinated Tomato Aioli, Cucumber Tzatziki,
Sesame Hummus and Pita Triangles*

*Imported and Domestic Cheeses
with Champagne Grapes, Fig Compote and Artisan
Breads*

*Antipasti Pasto Display
Italian Cured Meats, Regional Cheeses, Marinated Olives and Vegetables with Extra Virgin Olive Oil, Balsamic
Reduction, Rosemary Focaccia and Sesame Lavosh*

THE CARVING BOARD
(serves approximately 50 guests)

*Cuban Roast Pork Loin
with Black Bean and Corn Relish*

*Roast Turkey Breast
with Cranberry Orange Relish*

*Slow Roasted Prime Rib
with Au jus and Creamed Horseradish*

*Honey Baked Ham
with Honey Mustard Sauce*

*Roasted New York Strip Loin of Beef
with Au Jus*

*All Carved Specialties are served with Fresh Mini Rolls and Condiments
Carver fee is an Additional Charge per 50 Guests*

Alcoholic Beverages

House Well
House Wine
Premium
Premium Wine
Cordials
Bottled Domestic Beer
Bottled Imported Beer
Bottled Non-Alcoholic Beer
Bottled Water (still)
Bottled Water (sparkling)
Soft Drinks
Fruit Juice
Domestic Keg Beer
Premium Keg Beer
Imported Keg Beer
(Each Keg serves 200 12oz glasses)

Please inquire about our Beverage Packages