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Biography

Tom Smith has been a foodservice professional his entire life. Raised in the kitchens of New York City; a Culinary Institute of America graduate; instructor of young apprentices in Burgenstock, Switzerland; top-rated chef in New York City in the late '80s; award-winning restaurant owner in the '90s; and now, is the owner of the fastest-growing event planning, catering company in Orange County.

From comfort food to gourmet, ***Dining Around Towne*** and ***Tasty Chef Caterers*** spell value. We take great pride in making the client completely satisfied and we have many satisfied customers. Just call our references—they're glowing.

Let us create that memorable event, without the stress and hassle. Every need, want or whim will be met with professionalism, dedication and love.

Oh, by the way . . . we use only the very best ingredients. Our produce is organically grown and delivered fresh from local farms to ensure quality. We use only cholesterol-free corn and olive oil in our kitchens and we guarantee our food and service to be exceptional. We promise!

Rated Top Chef, Arthur Schwartz, *New York Daily News*
Selected Top 300 Restaurants in America, *Travel Holiday Magazine*
Voted Top Three Restaurants, *San Diego Magazine*

*Dining Around Towne and Tasty Chef Caterers are
fully insured, Health Department inspected and federally certified.*

Corporate Breakfast Programs

Sunny Morning Breakfasts

Continental

Seasonal Fruit Display, Assorted Juices
Breakfast Breads, Fresh-Baked Danish, Fruited Muffins, Croissants
Jams, Butter and Coffee

Deluxe Continental

Add Assorted Cereal, Cottage Cheese
Bagels with Cream Cheese, Donuts and Yogurt

California Scramble

Add Scrambled Eggs, Lyonnaise Potatoes, Bacon, Sausage or Ham

Truck Driver Special

Add Flapjacks and French Toast

Omelette Station

Add our Fabulous Chef Preparing Made-to-Order Omelettes
Right Before Your Delighted Eyes!
Choose from Traditional Favorites, Smoked Salmon, Wild Mushrooms
Imported Cheeses and Much More

High Brow Breakfast

Add Eggs Benedict, Eggs Sardou, Caviar, Truffles, Scones
And Anything Else Your Heart Desires . . . All You Have to Do Is Ask!

Corporate Lunch Programs

(Available Monday-Friday Only)

Beauty in a Box

Box Lunches Especially for Our Corporate Clientele

*All Our Box Lunches Include a Choice of Coleslaw, Potato, Pasta or Fruit Salad
Your Choice of French Baguette, Croissant, Wheat or Herbed Focaccia*

Newport

Grilled Chicken with Sautéed Leeks, Spinach and Oven-Roasted Tomatoes
Topped with Havarti and Dijon

Cubana

Succulent Roast Pork Loin or Honey-Baked Ham
Topped with Muenster, Cornichons and Pommery

Italiano

Meatballs and/or Sausage Topped with Buffalo Mozzarella and Marinara

Philly

Rib Eye, Caramelized Onions, Pepper Jack and Cherry Peppers

New York

Hard-carved Pastrami or Corned Beef – Very Lean and Juicy

Santa Barbara

Grilled Portabella, Eggplant, Roasted Peppers, Roma Tomatoes and Oak Leaf Baby Greens
Topped with Roasted Garlic Mayonnaise

Tokyo

Grilled Sesame Studded Ahi

~or~

Salmon, Daikon Spouts, Red Onion and Vine-Ripe Tomatoes

Kansas City

Barbeque Beef or Pork with Onion, Vine Ripe Tomatoes and White Colby

Denver

Roast Turkey, Avocado, Lettuce, Tomato and Swiss
Topped with Sprouts and Olives

Milano

Salami, Mortadella, Provolone, Sun-Dried Tomatoes, Arugula
and Splashed with a Pesto Vinaigrette

Athens

Juicy Leg of Lamb, Tomatoes, Onions, Hummus, Bib Lettuce
Topped with a Cool Dill, Mint Yogurt Dressing

Let's Eat Lite

(Box Lunches, continued)

Palm Beach

Trio of Salads:
Turkey, Tuna and Shrimp
Accompanied with
Cottage Cheese, Melba Toast and Low-Fat Yogurt

Spa Cuisine

Fresh Veggie Sandwich
Featuring Grilled Zucchini, Spinach, Carrots
Sprouts, Tomato, Lettuce, Hummus and Tabouli
Topped with Shredded Soy Curd Cheese *(really, it's good)*

And Always Included

Chips, Homemade Cookie or Chocolate Truffle,
Spring Water, an Apple and Serviceware

Available Lunchtime Only
11:30 a.m. to 1:30 p.m.

Corporate Accounts Welcome

Lunchtime Deli Buffet

Assorted Mini Sandwiches

(Two per Guest)

Boar's Head Turkey, Ham, Roast Beef, Salami and Bologna
Topped with Swiss, Lettuce, Tomato and Mayonnaise

Salads

(Choice of Two)

Homemade Macaroni, German Potato, Red Bliss Potato
Coleslaw, Spinach, Caesar, Fruit Melody
Garden Veggie, Greek, Italian Caprese, Antipasto

Assorted Mini Dessert Station

(Choose Two)

Brownies, Eclairs, Cookies, Cheesecake Bars
Napoleons, Petit Fours, Cream Puffs, Fruit Tartlets
White and Dark Chocolate Mousse Puffs
Chocolate Truffles
Occasion Cakes *(additional charge)*

Beverages

Soft Drinks
Gourmet Coffee Station
Soft Bars

Buffet Available Lunchtime Only

11:30 a.m. to 1:30 p.m.

Bull Market Buffet

The Salads

(Choose Two)

Baby Spinach

Zesty Caesar

Fancy California Mix

Pasta Italiano

Traditional Greek

Bliss Potato

Confetti Slaw

Watercress with Avocado

Grilled Veggies Drizzled with Herbs and Olive Oil

The Entrées

(Choose One)

Juicy Tri-Tip of Beef or Turkey Hen Carving Board

Chicken Marsala, Picatta, Parmigiana

Our Fresh Catch of the Day

Asian 5-Spice Baked Ham

Chicken Stir Fry

Grilled Chicken with Macadamias and Sun-Dried Apricots

The Accoutrements

(Choose One)

Mini Ravioli or Tortellini with Pesto

Penne Alfredo

Roasted New Potatoes

Rice Pilaf

Steamed Local Veggies with Citrus Butter

Buffet Available Lunchtime Only

11:30 a.m. to 1:30 p.m.

Stationary
Hors d'oeuvre Displays

Hors d'oeuvre Displays

Fresh Fruit and Cheese

A Beautiful Cascade of Ripe Seasonal Fruits and Imported and Domestic Cheeses
Served with Herbed Crackers and Toast Tips

Creamy French Brie Wrapped in Golden Flaky Pastry

Stuffed with Apples and Caramelized Onions

~or~

Sun-Dried Tomatoes and Pesto

~or~

Smoked Salmon and Herbs

Accompanied with Garlic Toast Tips and Seasonal Berries

Nature's Best Treat

Locally Harvested Crisp and Refreshing Vegetables

Served with Your Choice of Dips: Honey-Mustard, Bleu Cheese, Ranch or Creamy Italian

Antipasto Mediterranean

Roasted Eggplant, Zucchini, Portabella, Marinated Giardinia Salad,
Fresh Tomato, Mozzarella, Salami, Pepperoni and Bruschetta
Served with Focaccia and Parmesan Crisps

Greek Isle Display

Tabouli, Hummus, Stuffed Grape Leaves, Grecian Cheeses,
Marinated Artichokes, Mushrooms, Pepperoncinis and Olives

South of the Border

Baja Ceviche, Guacamole, Salsa, Tortilla Chips, Spicy Chicken Wraps and Tamales

Crustacean Creation

Chilled Jumbo Shrimp, Angels on Horseback, Scallops Wrapped in Bacon
Choice of Oysters, Clams Casino, Chilled Clams or Oysters Rockefeller
Served with Classic Cocktail Sauces and Lemon Wedges

Sushi

Let Our Sushi Chef Prepare Succulent Delicacies Before Your Eyes
Impress Your Guests with a Large Assortment of Sushi, Sashimi, Spring Rolls,
California Rolls, Pot Stickers, Miso and Tempura Vegetables

*Silver Tray, Service-Passed
Hors d'oeuvres*

Silver Tray, Service-Passed Hors d'oeuvres

Hot Hors d'oeuvres

Crabmeat and Pecan Phyllo Purses

Quesadilla Filled with Monterey Jack,
Cactus Fruit, Cilantro and Chili Pasilla

Lobster Quiche

Chicken or Shrimp Chao on Sugar Cane Stick

Baby Back Riblets Cantonese

Mini Duck Sausage Pizzas

Italian Sausage Calzone

Struedel Filled with Crab, Shrimp and Veggies

Apple-seared Scallops En Croute

Chicken and Pepper Brochette Pomegranate Glaze

Mini Beef or Chicken Wellington

Coconut Shrimp with Chili and Pineapple

Stuffed Mushrooms with Avocado and Cheddar Cheese,
Crabmeat Thermidor or Caponata Italiano

Sweet Potato Croquettes with Crab

Calamari Fritti

Spicy Soft Tacos Guadalajara

Flaky Pastry Puffs
Filled with Spinach, Cheese, Potato or Cajun Sausage

continued . . .

Silver Tray, Service-Passed Hors d'oeuvres

Hot Hors d'oeuvres (continued)

Indonesian Satay Skewers
Your Choice of Chicken Tenders or Sirloin of Beef

Quesadilla Carnita Queso

Seared Rare Bluefin Napoleon
Served with an Avocado, Wasabi Aioli*

Chevre Croquettes Stuffed with Tasmanian Chilies
Served with a Cool Mint Aigre

Thai Pot Stickers Steamed with a Ginger Soy Vinaigrette
Our Most Popular

Phyllo Filled with Leeks, Potato and Spicy Ham
Served with a Coriander Yogurt Sauce

Chicken and Water Chestnut Rumaki

Chicken and Veggie Spring Rolls
Served with Traditional Plum Sauce

Stuffed Artichoke Bottoms
with Roasted Peppers and Sharp Monterey Jack Cheese

Miniature Assorted Quiches
Served Piping Hot

Clams Casino

Argentine Empanada Chimmichurri

Crostini Shrimp Scampi

Mushrooms Stuffed with Corned Beef, Savoy and Raclette

continued . . .

Silver Tray, Service-Passed Hors d'oeuvres

Hot Hors d'oeuvres (continued)

Sesame Chicken Fingers
Served with our Soy, Ginger Orange Marmalade

Piergo Stuffed with Kielbasa, Gouda and Sage

Clams Areganatta

Thai Firecracker Sea Bass Wrapped in Rice Paper
Served with a Prune Red Curry Dipping Sauce

Grilled Pizza Marguerite

Taquitos with Spicy Salsa and Southwest Guacamole

Zucchini Castles Filled with Cheese Dill Soufflé

Swedish Meatballs or Meatballs Italiano

Stuffed Mushrooms with Tamale Duck Confit

Sesame Chicken Brochette Jimmy Buffet Style

Foccacia Aroma

Pineapple Rumaki

Oat Pastry Puffs Stuffed with Scallops St. Jacques*

Duck Enpanadas

Tamale Crusted Scallops

Stuffed Mushrooms with Barbeque Cuban Pork and Gruyere

continued . . .

Silver Tray, Service-Passed Hors d'oeuvres

Chilled Hors d'oeuvres

Assorted Canapes Featuring
Shrimp and Asparagus, Smoked Salmon Pinwheels,
Apricot and Melon and Many More

Eggplant Caponata Crostini

Truffled Duck Paté with Cognac

Crab Louie En Crouete

Seafood Martinis

Bruschetta with Marinated Roma Tomatoes, Basil and Roasted Garlic

Crostini with Sun-Dried Tomato Colleé

Oyster Mignonette*

Assorted Liver Pâté and Terrines
Appropriately Garnished and Served with Garlic Toast Tips

California Rolls with Wasabi and Pickled Ginger

Icy Cold Jumbo Shrimp Cocktail, Lemons and Cocktail Sauce

Smoked Salmon Mousse
on Herb Melba Toast and Caviar Garnish

Baby Bliss Potatoes
Stuffed with Great Lakes Caviar and Chive Cream

Ahi Carpaccio Brioche
Drizzled with Olive Oil, Nutty Garlic, Wasabi and Sake*

Stuffed Cucumber Pinwheels with Boisin Cheese and Walnuts

continued . . .

Silver Tray, Service-Passed Hors d'oeuvres

Chilled Hors d'oeuvres (continued)

Buckwheat Blinis with Three Caviars*

Salmon or Ahi Tartar

Cocktail Crab Claws with our Cumin-Laced Cocktail Sauce

Stuffed Endive with Curry Chicken Ballotine

Assorted Sashimi and Sushi

Seafood Mousse with Dill in Endive Spears

Carpuccio Cruda

Steak Tartar

Smoked Salmon on Gaufrette Potatoes with Caviar Creme

*Complement Your Menu:
Choose from Hot, Chilled or Both*

PLEASE NOTE:

*Hors d'oeuvres are intended to enhance your main menu
and are not available as "stand alone" items priced as is.*

Stylized Custom Buffet

Custom Buffet

Elegant Salads

(Choose Two)

Robust Caesar Salad

Baby Spoon Leaf Spinach
with Toasted Croutons, Bacon and Bleu Cheese

Fancy Mix Baby Lettuces with Sun-Dried Tomato Vinaigrette

Endive Salad
with Napa Goat Cheese, Pears and Chive Vinaigrette

Pasta Primavera
with Sun-Dried Tomatoes and Portabella Mushrooms

Italian Antipasto Salad

Fresh Tomato and Mozzarella

Roasted Vegetables with Garlic and Green Olive Oil

Chilled Asparagus
with Valencia Oranges and Red Onion Vinaigrette

California Garden Salad
Served with Your Choice of Ranch or Creamy Italian

Bibb Buttery Lettuce with Classic French Vinaigrette
Topped with Shaved Gorgonzola

Orzo Pasta Salad with Gaeta Olives, Grilled Peppers,
Toasted Walnuts, Gulf Shrimp and a Dreamy Leek Dressing

Our Famous Seafood Dill Melange Salad
Featuring Shrimp, Surami, Scallops and Crab

continued . . .

Custom Buffet *(continued)*

Entrées

(Choose Two)

Slow Roasted or Blackened Tri Tip of Beef, Au Jus and Horseradish Sauce

Boneless Chicken Breast Apricot, Picatta, Marsala or Mango Chutney

Salmon or Halibut Champagne Citrus Butter or Olive Tapenade

Penne Alfredo, Pesto or Primavera

Add chicken or shrimp, if you like

Roast Loin of Pork, Leg of Lamb, Turkey Hen or Ham

Stuffed Breast of Chicken with Gorgonzola and Walnuts

~or~

Fontina and Sun-Dried Tomato

Lasagna with Fresh Mozzarella, Spinach and Ricotta

Swordfish and Shrimp Skewers with Tequila Citrus Butter

Accompaniments

(Choose One)

Steamed Buttery Vegetables

Rice Pilaf

Risotto

Wild Rice Pilaf

Rice Pilaf Francaise

Roasted New Potatoes

Scallop Potatoes

Baked Potato

Green Beans Almondine

Glazed Carrots Evian

Roasted Mediterranean Vegetables with Toasted Garlic and Olive Oil

Coffee Station Au Par with Cookies

Classic Buffet

Classic Buffet

Fruit and Fromage Station One

Fresh Cut Fruit, Crisp Vegetables and Imported Cheese Tortas
Elegantly Displayed on Silver Trays Surrounded by Live Greens and Fresh Flowers

A Beautiful Cascade of Tropical Fruit, Hawaiian Pineapple and Palm Trees

Crisp Seasonal Vegetables with Mouth-watering Dips
Selected Crackers and Herbed Bread Sticks

~or~

Silver Tray-Passed Hors d'oeuvres (Choice of Three)

Thai Pot Stickers

Indonesian Chicken Satays with Peanut Sauce

Shrimp Cocktail
(2 pieces each)

Lettuce Wraps with Salmon and Dill Mayonnaise

Seafood Beggar's Purse

Hummus Pita Crisps with Tabouli

Sesame Chicken with Orange Ginger Marmalade

Stuffed Mushrooms with Crab Thermidor

Cajun Sausage in Puff Pastry

~or~

Stationary Selection Two

Baja Style Ceviche Infused with Lime, Cilantro and Chilies

Guacamole, Chips and Tomatillo Salsa

Hotwings with Celery and Bleu Cheese Dressing

Mexican California Rolls with Avocado, Roasted Peppers and Spicy Cheeses

continued . . .

Classic Buffet *(continued)*

Salad Selections

(Choose One)

Gourmet California Green Salad
Served with Your Choice of Dressing

Authentic Caesar Salad
with Shaved Reggiano

Crispy Spoon Leaf Spinach Salad
with Shiitake Mushrooms, Raspberry Vinaigrette and Bleu Cheese

Entrée Selections

(Choose Two)

Chef Carving Station

(Choice of one of the following or both as the second entrée)

Honey-Baked Ham with Honey-Mustard Dressing

Smoked Tri Tip Au Jus

Thai Barbecue Loin of Pork

Garlic-Studded Leg of Lamb

All accompanied with appropriate sauce

Chicken Marsala

Red Wine and Mushroom Sauce

Chicken Hunter Style

Mushrooms, Tomatoes and Red Wine

Chicken Picatta

Mesquite Grilled Breast of Chicken with Lemon and Capers

Halibut or Salmon Champagne

Penne Pasta

with Pesto, Alfredo, Primavera or Meat Sauce

continued . . .

Classic Buffet *(continued)*

Vegetable and Pasta Selections *(Choose Two)*

Spinach Soufflé

Medley of Fresh Vegetables

Grilled Seasonal Vegetables

Green Beans with Pecans

Roasted New Potatoes

Creamy Cheese Au Gratin Potatoes

Mini Baked Potato with all the Fixin's

Wild Rice or Rice Pilaf

Risotto

Belgian Carrots

Assorted Rustic Breads and Rolls

Gourmet Coffee Station

Fabulous Display of Assorted Desserts *(Chef's Selections)*

Theme Buffets

Athens Feast

Hors d'oeuvres

A Beautiful Grecian Display of Cheeses, Crisp Veggies,
Hummis, Tabuoli, Tzsiki, Olives,
Pickled Cucumbers, Pita and Bread Sticks

Buffet

Greek Salad

Larisa Spit-Roasted Leg of Lamb
Rubbed with Olive Oil, Garlic, Lemon and Oregano

Piraevs Style Petrale Sole
Lightly Seasoned with Capers and Roasted Peppers

Barley and Rice Remoulage

Eggplant and Zucchini Caponata

Rustic Rolls and Cold-Pressed Olive Oil

Dessert

Assorted Greek Pastries

Coffee Station Au Par

New England Clam Bake

Hors d'oeuvres

Seafood Martinis

Stuffed Littleneck Clams or Oysters Areganatta

Apple-Scented Scallops En Croute

Sweet Potato Croquettes
Served with a Dill, Mint Crème Fraiche

Buffet

New England and Manhattan Clam Chowders

Colossal Shrimp, Lobster Tails,
Mussels, Clams, Atlantic Swordfish and Corn
Steamed in a Lemony Seafood Broth and
Accompanied with Drawn Butter

Steamed Bliss Potatoes

Creamed Spinach

Buttery Biscuits

Dessert

Blueberry Cobbler

Peach and Apple Pies

Raspberry Tartlets

Coffee Station Au Par

Surfin' Safari

Hors d'oeuvres

Quesadilla

Filled with Cactus Fruit, Monterey Jack, Cilantro and Chili Pablano

Mini Pizzas Topped with Pineapple and Parma Ham

Kiwi, Melon and Berries

Served with a Pomegranate Yogurt Dipping Sauce

Buffet

Crispy Asian Chin Chin Salad

Baby Lettuces, Fried Noodles, Grilled Chicken Breast and Carrots
Tossed Lightly with a Soy, Ginger, Sesame Vinaigrette

Grilled Local Ahi or Swordfish
Brushed with a Miso Chili Orange Glaze

Skirt Steak Fajitas

Black Bean Cassoulet

Rice Pilaf with Herbs and Shrooms

Rolls and Butter

Dessert

Assorted Mini Fruit Tartlets and Chocolate Goodies

Coffee Station Au Par

Heavenly Havana

Hors d'oeuvres

Colossal Shrimp Skewers Diavolo

Calamari Fritti Pico

Tamale Crusted Scallops

Buffet

Cuban Cobb Salad

Baby Greens Tossed with Maytag Bleu Cheese,
Shredded Chicken Breast, Avocado, Bacon and Tomatoes
in a Light Tomatillo, Cilantro Vinaigrette

Pinar Del Rio Roast Sirloin

Pan-Roasted Blue Nose Seabass Serrano Mojo

Wilted Spinach and Mustard Greens with Olive Oil and Garlic

Matanzas Sweet Yam Au Gratin

Cuban Flatbreads

Dessert

Santa Clara Festival Cookies

Pineapple and Coconut Occasion Cake

Coffee Station Au Par

New York Deli

Fruit and Cheese Display

A Beautiful Display of Seasonal Fruits and Imported and Domestic Cheeses
Served with Crackers and Homemade Breadsticks

The Salads

Confetti Coleslaw

German Potato Salad

Macaroni Salad with Roasted Peppers

Chopped Egg and Tomato on a Bed of Tossed Field Greens
with a Creamy Italian Vinaigrette

The Meats

Roast Beef, Ham, Turkey, Salami, Corned Beef

The Cheeses

American, Swiss, Provolone, Havarti, Cheddar

The Breads

French Baguettes, Kaiser Rolls, Bagels, Squaw, Jewish Rye

The Condiments

Kosher Pickles, Cherry Peppers, Pepperoncinis, Olives, Roasted Peppers, Mayonnaise,
Deli Mustard, Dijon, Butter, Creamed Horseradish, 1000 Island,
Sliced Tomatoes, Leaf Lettuce, Sliced Bermuda Onions,
Pickle Relish, Sprouts and Avocado

The Goodies

Brownies, Cookies, Pecan Diamonds, Cream Puffs, Jelly Rolls

Coffee Station Au Par

Pasta Lover's Dream

*For your viewing pleasure, we present our exhibition kitchen,
cooking all our favorite dishes right before your delighted guests' eyes.*

To Begin

The Original Robust Caesar
Prepared to Order with all the Original Ingredients
Topped with Shaved Reggiano Parmigiana and Garlicky Croutons

Homemade, Crusty, Crunchy Tuscan Breads, Breadsticks and Crostinis
Cold Pressed Olive Oil and Sweet Butter

The Pastas

Ziti, Penne, Fettuccini, Bow Tie

The Sauces

Alfredo, Pesto, Bolagnaise, Marinara, Filetto, White Clam

The Accompaniments

Bay Shrimp, Mini-Meatballs, Sausage, Chicken Julienne, Scallops

The Condiments

Pine Nuts, Sun-Dried Tomatoes, Mushrooms, Capers, Olives,
Julienne of Vegetables, Roasted Garlic, Basil,
Crushed Chilies, Roasted Peppers,
Parmesan, Vinegar, Olive Oil, White Wine Balsamic Vinegar,
Marsala, Vodka, Cream, Butter, Portabellas,
Sweet Cherry Peppers and Gorgonzola

To Finish

Assorted Italian Cookies

Coffee Station with Amaretto

All American

Hors d'oeuvres

California Crudite Display

A Refreshing Selection of Assorted Local Vegetables Picked Fresh
Accompanied by a Peppery Herb and Garlic Dressing

Silver Tray-Passed Hors d'oeuvres

Crab Americaine Stuffed Mushrooms
Spicy Chicken Finger Skewers with a Southwest Basting Sauce
Cucumber Pinwheels Stuffed with Napa Goat Cheese and Olives

Buffet

Fancy Mixed Baby Lettuces with Our Famous Sun-Dried Tomato Vinaigrette

Entrées

Your Choice of:

Western Choice Tri Tip
Whole Roasted New York Sirloin
Free Range Arkansas Turkey Hen
Glazed Hawaiian Ham
Cajun Pork Loin

Accompaniments

(Choose One)

Baked Idaho Potato Bar with "All the Fixin's"
Roasted New Potatoes
Carolina Rice Pilaf
Buttery Pennsylvania Dutch Noodles with Cream, Cheese and Roasted Garlic
Seasonal Southland Veggies
Assorted Rolls and Butter

Dessert

Strawberry Shortcake with Whipped Cream

Coffee Station Au Par

Pacific Rim

Hors d'oeuvres

Tropical Fruits and Tradewind Cheeses Artfully Displayed
Accompanied with Herbed Crackers

Silver Tray-Passed

California Spring Rolls with Wasabi

Thai Pot Stickers

Spring Rolls with Traditional Plum Sauce

Buffet

Hong Kong Flat Noodle Salad with a Ginger Peanut Dressing
Topped with Crispy Onions and Bok Choy

Spicy Orange Ginger Chicken
with Pea Pods, Carrots, Daikon and Red Peppers

Steamed Rice and Asian Long Beans with Candied Walnuts

Rolls and Butter

Dessert

Manila Mocha Cakes

Cookies

Lemon Petits Fours

Coffee Station Au Par

South of the Border

Hors d'oeuvres

A Beautiful Display of Tropical Fruits,
South American Cheeses, Crackers,
Baja Ceviche, Guacamole, Salsa, Tamales and Mexicali Tortillas

Buffet

The Original Robusto Caesar Tijuana

Carne Asada, Carnitas, Rice and Beans

Swordfish and Gulf Shrimp Skewers
Flame Broiled and Topped with a Tequila and Lime Butter Sauce

Sautéed Corn-off-the-Cobb with Chili Pasilla and Mole

Tortillas

Rolls and Butter

Dessert

Flan

Lemon Tea Cakes

Vera Cruz Almond Cookies

Coffee Station Au Par

The Casbah

Tray-Passed Hors d'oeuvres

Falafel

Mini Chick Pea Cakes Served with Yogurt and Mint

Baba Ghanosh

Hummus with Flat Bread Crisps and Olives

Spanikopitas

Spinach and Feta Pastries

Skewers of Lamb

Skewers of Lamb and Dates

Fire Kissed with Olive Oil and Pickled Lemon

Basted with Green Apple Mint Chutney

Buffet

A Sultan's Display of Grilled Vegetables

Seasoned with Cumin and Chilies

Drizzled with a Shallot Pomegranate Vinaigrette

Pistachio-Encrusted Breast of Chicken

Placed on a Bed of Creamy Spinach and Chard

Zucchini Sautéed with Carrots and Tahini

Cous Cous with Wild Mushrooms and Lentils

Rolls and Butter

Dessert

Lemon Curd Tartlets, Fruit Tartlets, Berries Sabayone

Assorted Cookies and Tea Cakes

Coffee Station Au Par

Mardi Gras

Hors d'oeuvres

Artfully Displayed French Quarter Cheeses,
Cognac Infused Pâté en Crustade,
Shrimp Etouffée en Croute,
Andouille Sausages in Flaky Pastry Served with Cajun Mustard

Buffet

Louisiana Field Lettuces
Tossed with Grape Seed Oil, Garlic, Lemon and Pistachios
and Topped with Slivers of King Crab

Blackened Tri Tip of Beef
Roasted to Perfection and Served with a Southern Hearty Gravy

Jambalaya

Dirty Rice with Red Beans

Okra, Carrots and Green Beans
Sautéed in an Orange Gumbo Butter

Cornbread

Rolls and Butter

Dessert

Praline Cheesecake

Pecan Diamonds

Cream Puffs

Coffee Station Au Par

Toscana Romantico

Hors d'oeuvres

A Huge, Beautiful Display of Italy's Antipasto
Roasted Vegetables Drizzled with Virgin Olive Oil and Roasted Garlic,
Bruschetta, Fresh Mozzarella and Vine-Ripened Tomatoes,
Salami, Sapprasata, Pepperoni,
Giardinia Salad, Marinated Artichokes,
Olives, Rustic Farmhouse Cheeses and Crostini

Buffet

Arugula and Radicchio
Tossed with a Balsamic Chive Vinaigrette

Chicken Breast
Stuffed with Fontina and Sun-Dried Tomatoes

Your Choice of Roast Leg of Lamb, Pork Loin or Roast Sirloin
Rubbed with Basil, Oregano and Garlic and Slow Roasted

Risotto, Lasagna, Eggplant Rollatini or Steamed Mediterranean Vegetables

Penne Alfredo, Pesto, Primavera or Bolognese

Crusty Italian Bread

Rolls and Butter

Dessert

Cheesecake

Fruit Tartlets

Anisette Cookies

Coffee Station Au Par

Venice Moon

Hors d'oeuvres

A Fabulous Display of Italian Antipasti Featuring:

Fresh Baby Mozzarella, Air-Cured Beef,
Parma Ham, Artichoke Hearts
Olives, Stuffed Peppers, Genoa Salami, Sapprasata,
Pepperoni, Pepperoncinis, Rustic Breads
Favorite Italian Bocconcinis

Buffet

Fancy Italian Baby Lettuces
Tossed with Sun-Dried Tomatoes and Arugula
Drizzled with a Classic Herb Vinaigrette

Succulent Chicken Parmigiana

Hearth-Baked Snapper
Stuffed with Spinach and Shrimp
Topped with a Lemony Pinot Grigio Butter

Penne Tossed with Broccoli Rabe, Slivered Garlic and Olive Oil
Topped with Shaved Romano

Roll and Butter

Dessert

Italian Cheesecakes with Zabaglione and Berries

Assorted Cookies

Coffee Station Au Par

Jamaican Feast

Hors d'oeuvres

Caribbean Fruit Display

The Flavor Selection of the Tropics
Served with a Chocolate Rum Fondue for your Dipping Pleasure

Buffet

Zesty Hearts of Romaine Tossed with a Pear Vinaigrette
Topped with Toasted Onions and Almonds

Hearth Roasted Loin of Pork
Rubbed with Jerk Seasoning and Served with a Mango Chutney

Swordfish Kingstown
Sautéed with Pineapple, Chili and Fava Beans

Dirty Rice Pilaf

Green Beans Sautéed with Butter and Mushrooms

Rolls and Butter

Dessert

Malibu Rum Cheesecake

Key Lime Fruit Tartlets

Sweet Potato Pie

Coffee Station Au Par

Maui Wowee

Silver Tray-Passed Hors d'oeuvres

Island Dumplings Steamed and Served with a Ginger Soy Vinaigrette

Bacon Wrapped Prawns

Mini Cheese Quiche Topped with Hawaiian Salsa

Buffet

Maui Mixed Greens with Hearts of Palm and Avocado
Tossed with a Rice Wine Chive Grass Vinaigrette

Apricot Chicken Breast Topped with Macadamia Nuts

Luau Tri Tip of Beef
Basted with Garlic and Glazed with Banana Ketchup and Fiery Herbs

Rice and Steamed Asian Long Beans with Carrots

Rolls and Butter

Dessert

Piña Colada Cheesecake

Chocolate Covered Papaya and Bananas

Coffee Station Au Par

French Countryside

Silver Tray-Passed Hors d'oeuvres

Country Pâté en Croustade

Oysters Rockefeller

Baked Brie with Smoked Salmon and Pesto

Seasonal Berries

Buffet

Butter Leaf Lettuce, Yellow Pear Tomatoes, Belgian Endive
Tossed with a French Vinaigrette

Chateaubriand Encrusted with Rosemary and Elephant Garlic
Slow Roasted and Carved to Order

Your Choice of
Salmon, Halibut or Shrimp Thermidor or Meuniere

Rice Pilaf and Buttery Vegetables

Rolls and Butter

Dessert

Napoleons

Crème Brûlée

Cream Puffs

Coffee Station Au Par

Berliner

Silver Tray-Passed Hors d'oeuvres

Stuffed Alpine Portabella Mushrooms with a Confit of Duckling,
Black Forest Crepes and Late Harvest Plums

Potato Pancakes
with Creme Fraiche, Chives, Bacon and Westplalen Ham

Struedel with Veggies, Crab and Shrimp

Buffet

Bavarian Field Greens
Tossed with Tomatoes, Preserved Kirbys, Corn and Chopped Egg

Roast Loin or Pork with a Hearty Pan Gravy

Sweet and Sour Cabbage with Green Apples, Juniper and Turnips

Smashed Garlicky Potatoes

Bratwurst Braised in Beer and Carmelized Onions

Hand-Crafted Rolls and Butter

Dessert

Brioche Bread Pudding
With a Cracked Whiskey Sauce and Coffee Ice Cream

Coffee Station Au Par

Bella Sicily

Hors d'oeuvres

Golden Sicilian Focaccia
Topped with Caramelized Onions, Ricotta, Roasted Garlic
and Plum Tomatoes

Parma Prosciutto Cruda with Pineapple and Melon
Baby Mozzarella Wrapped with Pancetta and Fire-Roasted
Crostoni Topped with Garlicky Scampi, Basil and Lemon

Buffet

Zesty Caesar with Shaved Reggiano Parmigiana
Pesto-Encrusted Filet Mignon with Pan Gravy
Lobster Ravioli with Cream and Wild Mushrooms
Hearth-Roasted Italian Squash with Fine Herbs
Baby Chicken Breasts
Baked with Artichoke Hearts, White Wine and Olives
Rustic Rolls and Butter

Dessert

Cannolis
Tiramisu
Italian Cheesecakes
Anise Cookies

Coffee Station Au Par

Margaritaville

Silver Tray-Passed Hors d'oeuvres

Duck Enpanadas with a Spicy Chimmichurri

Drunken Shrimp Wrapped in Prosciutto

Catkey Ceviche with Lime, Cilantro and Tortillas

Hot Chicken Skewers Jimmy Buffet Style

Buffet

Zesty Caesar Salad

Ya Man Pork Loin or Roast Sirloin Encrusted with Five Spices

Garlicky Smashed Potatoes

Seafood Cioppino

Funky Grilled Sausages with Seared Roasted Peppers

Rustic Rolls and Butter

Dessert

Mini Papaya and Mango Cheesecakes

Fresh Berries with Curacao and Honey-Scented Whipped Cream

Coffee Station Au Par

Rio

Silver Tray-Passed Hors d'oeuvres

Barbados Mini Crabcakes Served with a Mango Chili Salsa

Antilles Chilled Prawns Served with a Red Stripe Mustard Remoulade

Oyster and Conch Fritters Served with a Sweet Pickle Remoulade

Buffet

Seasonal Greens Tossed with Watercress,
Avocado, Butter Beans, Gorgonzola and Plum Tomatoes

Caracus Roast Loin of Pork, Lamb or Sirloin of Beef
Basted with Olive Oil, Coffee Infused Chilean Merlot, Garlic and Cumin

Tobago Grilled Swordfish
Smothered in Carmelized Baby Onions, Mountain Thyme and Guavas

Panamanian Yams
Glazed with Golden Butter and Cane Syrup

Venezuelan Rice and Black Beans

Hand-Crafted Rolls and Butter

Dessert

Cuban Rum Cheesecakes

Chocolate Covered Tropical Fruits

Pineapple Crumb Cakes

Coffee Station Au Par

Dublin Feast

Hors d'oeuvres

A Beautiful Cascade of Irish Cheeses,
Seasonal Fruit and Crisp Veggies with Assorted Dips and Crackers

Buffet

Seasonal Greens Tossed with Golden Beets,
Chopped Egg, Carrots, Olives and Garlicky Croutons

Prime Rib of Beef with Jus and Horseradish Cream

John Dory or Dover Sole Francaise

Twice-Baked Potatoes

Buttery Veggies

Hand-Crafted Rolls and Butter

Dessert

English Trifle

White Chocolate Mousse Terrines with Raspberries

Chocolate Decadence Cake

Coffee Station Au Par

Jubilee

Silver Tray-Passed Hors d'oeuvres

East Coast Scallops on Horseback

Colossal Shrimp Carnivale

Duck Pâté Garne

Buffet

Boston Bib Tossed with Sun-Dried Cherries,
Candied Walnuts, Gorgonzola and Plum Tomatoes

Lobster Tail Diavolo

Rack of Lamb Persille with Jus Lie Infused with Chevre

Wild Rice Enhanced with Champagne Grapes,
Pistachios and Granny Smith Apples

Asparagus Steamed in an Orange-Ginger Butter

Hand-Crafted Rolls and Butter

Dessert

Mini Fruit Tartlets

Fresh Berries with Vanilla-Scented Whipped Cream

Banana Cream Gateaux

Coffee Station Au Par

French Fusion Fantasy

Silver Tray-Passed Hors d'oeuvres

Scallop and Lobster Rice Wraps Served with a Chervil, Pasilla Aigre

Seared Foie Gras Atop Garlicky Toasted Brioche
Drizzled with Truffle Oil and Cornichon

Confit of Duck Vol Au Vent Served with a Gooseberry Cumberland Sauce

Buffet

Baby Boston Bib Salad
Topped with Grapefruit, Sun-Dried Apricots,
Yellow Tomatoes and Irish Stilton
and Drizzled with a Grape Seed Dijon Vinaigrette

Swordfish, Escalar, Halibut or Tombo
Encrusted with Pistachio Flour
and Brushed with a Sweet Butter, Tarragon Beurre Blanc

Morel Stuffed Loin of Veal
Scented with Fine Herbs and Slow Roasted

Creamy Spinach

Pomme Puree

Hand-Crafted Rolls and Butter

Dessert

A Superb Selection of Mini Desserts and Friandes

Coffee Station Au Par

Let's Celebrate 2005

The Ritz

*Perfect for that very impressive wedding, holiday party
or extra special celebration*

Hors d'oeuvres

A Stunning Rich Display of:

Caviar, Frozen Stoli, Chilled Oysters,
Cocktail Crab Claws, Oysters Rockefeller, Clams Casino,
Scallops Wrapped in Pancetta, Colossal Shrimp,
Imported and Domestic Cheeses, Seasonal Fruits and Rustic Breads

Buffet

Herb and Garlic Encrusted Prime Rib Diavolo

Milk-Fed Veal Sautéed with Morels and Champagne

Layered Potatoes with Cream, Parmesan and Truffle Butter

Asparagus with Citrus

Lobster Ravioli with Tomato Saffron Broth

Hand-Crafted Rolls and Butter

Dessert

Gold-Leaf Chocolate Decadence, Berries Zabaglione, Cherries Jubilee
All Prepared Before Your Very Eyes!

Coffee Station Au Par

The Matador

Hors d'oeuvres

An Authentic Display of Mexican Favorites Including:

Zesty Guacamole

Salsa Rustico with Chili Anchos

Tortillas

Buffet

(Choice of One)

Carne Asada

Chili Rellenos

Chicken Fajitas

Green Texas Chili

Tamales

Chicken Mole

All accompanied with appropriate garnes

Served with:

Spanish Rice

Refried Beans

Corn and Flour Tortillas

Rolls and Butter

Mamma Nina's

Hors d'oeuvres

An Artful Display of Italy's Favorites
Imported Cheeses, Seasonal Fruit, Prosciutto, Bruschetta,
Roasted Peppers, Salami, Buffalo Mozzarella and Breadsticks

Buffet

Baby Greens, Arugula, Fava Beans, Plum Tomatoes
Splashed with a Simple Herb Vinaigrette

Grilled Breast of Chicken
Drizzled with Roasted Garlic and Basil Oil

Salmon Baked with Pinot Grigio and Wild Thyme

Risotto with Seared Scallops and Spinach

Grilled Zucchini and Yellow Squash

Italian Breads and Butter

America the Beautiful

Hors d'oeuvres

An Artful Display of Domestic and Imported Cheeses,
Seasonal Fruit, Crackers and Breadsticks

Buffet

Spoon Leaf Spinach, Baby California Greens,
Tomatoes, Croutons, Cucumbers, Olives and Mushrooms
Splashed with an Herb Vinaigrette
Topped with Cheddar

Roast Beef with Jus and Horseradish

Turkey Hen with Pan Gravy

Mashed Potatoes with Chives and Napa Goat Cheese

Chef's Seasonal Veggies

Breads and Butter

Orca's Celebrations

Passed Hors d'oeuvres

Chevre Fondue Tepenade
Served with Garlicky Toast Tips

Seafood Martinis

Sugarcane Chicken Chao
Served with a Lemongrass, Plum Sweet & Sour

Buffet

Watercress, Arugula and Baby Greens
Tossed with Fava Beans, Yellow Tomatoes, Pickled Cucumbers
Drizzled with a Blackberry-Champagne Vinaigrette

Petite Filet Mignon with Porcini Jus Lie

Lemon Sole Stuffed with Lump Crabmeat, Sauce Choron

Baked Stuffed Potatoes

Spinach Soufflé in Tomato Crowns

Rolls and Butter

Coffee Station Au Par

Orca's Creations

Hors d'oeuvres

An Artful Display of Fresh Veggies, Seasonal Fruit,
Cheeses, Dips and Crackers

Buffet

Seasonal California Baby Lettuce Mix
Bleu Cheese and Ranch on the Side

Breast of Chicken
Stuffed with Gouda, Pine Nuts and Spinach
Sauce Marsala with Shiitake Mushrooms

Multi-Color Rice Pilaf with Shrimp

Chef's Steamed Veggies

Rolls and Butter

Coffee Station Au Par

Simple Perfection

Stationary Hors d'oeuvres

Crisp Garden Veggies, Lavish Fresh Fruit
Wheels and Wedges of Domestic and Imported Cheeses
Crackers, Breadsticks and Dips

Salad

Caesar Salad

~ or ~

Bibb Lettuce with Toasted Cashews and Plum Tomatoes
Splashed with a Pomegranate Vinaigrette

Entrée

Chicken Picatta, Marsala or Sorrentino

Rice Pilaf or Roasted New Potatoes

Penne Alfredo or Marinara

Chef's Veggies

Rolls and Butter

Coffee Station Au Par

Home Sweet Home

Stationary Hors d'oeuvres

Crisp Garden Veggies, Lavish Fresh Fruit
Wheels and Wedges of Domestic and Imported Cheeses
Crackers, Breadsticks and Dips

Salad

Homemade Tortellini Salad

Roasted Beet and Cucumber Salad

New Potato Salad

Entrée

Barbecue Spareribs

Barbecue Chicken Breast

Elbows with Cream, Pancetta, Mushrooms and Cheddar

Long Beans with Candied Pecans

Biscuits and Butter

Coffee Station Au Par

Dessert

Apple Cobbler with Whipped Cream

Cha Cha Cha

Silver Tray-Passed Hors d'oeuvres

Mini Lobster Taquitos Served with Guacamole

Tamale Tartlets Filled with Spicy Beef and Jack

Tortilla Crusted Shrimp-Cumin Laced Cocktail

Salad

Iceberg Wedges, Yellow Tomatoes and Cucumbers
Drizzled with Tomatillo Vinaigrette

Entrée

Roasted Tenderloin of Pork Drizzled with Cilantro Chipolte Oil

Grilled Chicken Breast Mole Yucatan

Refried Black Beans Topped with Assiago

Spanish Rice

Tortillas and Tortas

Coffee Station Au Par

Dessert

Assorted Mexican Mini Sweet Treats

Buono

Silver Tray-Passed Hors d'oeuvres

Fried Mini Ravioli Filetto Di Pomodoro

Cherry Tomatoes Filled with Fresh Mozzarella and Drizzled with Basil Oil

Mini Meatballs Marinara

Salad

Garden Fresh Arugula Tossed with Candied Garlic, Lemon
Olive Oil, Gorgonzola and Calamata Olives

Entrée

Chicken Cardinale, Sauce Pinot Grigio

Penne Tossed with a Light Pink Alfredo and Roasted Peppers

Zucchini Sautéed with Marjoram

Rustic Rolls and Butter

Coffee Station Au Par

Dessert

Mini Italian Desserts

Carpe Diem

Silver Tray-Passed Hors d'oeuvres

Bruschetta Bari

Sugar Cane Chicken Chao, Cilantro Sweet and Sour

Tyropita

Chilled Shrimp Cocktail

Salad

(Choose One)

Caesar, California Greens or Tomato Mozzarella

Entrée

(Choose One Meat, Fish, Side and Vegetable)

Roast Tri-Tip, Young Tom Turkey, Maui Ham or Leg of Lamb

Salmon, Halibut, Swordfish or Sole, Lemon Beurre Blanc

Mashed Potatoes, Rice Pilaf or Tortellini Red or White

Steamed Asparagus or Chef's Veggies

Rolls and Butter

Coffee Station Au Par

Dessert

Assorted Mini Desserts

Fortune Favors the Bold

Silver Tray-Passed Hors d'oeuvres

Goat Cheese Fondue Crusted with Olives and Oven-Roasted Tomatoes
Served with Garlicky Toast Tips

Crab Cakes Croustade Served with a Chili, Wasabi Mayonnaise

Smoked Salmon Canapes

Salad

Grilled Radicchio and Baby Greens
Splashed with a Tangerine and Blackberry Vinaigrette

Entrée

Medallions of Beef Au Poivre, Sauce Cognac

Roast Loin of Pork Glazed with Pommery Mustard Apple Cider Crust

Grilled Idaho Potatoes Brushed with Rosemary and Chives

Snow Peas Sautéed with Black Sesames and Pineapple

Rolls and Butter

Coffee Station Au Par

Dessert

Assorted Mini Desserts

Rock and Roll

Silver Tray-Passed Hors d'oeuvres

Fondue with Artichoke, Spinach and Crab
Served with Crispy Pita Crisps

Crispy Coconut Shrimp Served with an Orange Horseradish Chutney

Thai Lumpia with Hoisin Plum Sauce

Assorted Sushi

Salad

Shredded Lettuce, Nori, Asian Vegetables, Crispy Noodles and Maui Onions
Tossed with a Peanut Marin Honey Mustard

Entrée

Chicken Breast Stuffed with Pine Nuts, Smoked Gouda and Chiffonade of Greens

Whole Roasted Loin of Beef Sprinkled with Sea Salt and Fine Herbs

Whipped Potatoes with Maine Lobster and Chives

Seasonal Vegetables

Rolls and Butter

Coffee Station Au Par

Dessert

Assorted Desserts

Anytime Holiday

Silver Tray-Passed Hors d'oeuvres

Stuffed Mushrooms with Spinach and Feta

Chilled Crab Claws

Seafood Martinis

Lumpia Mindanao

Salad

Seasonal Greens, Vine-Ripened Tomatoes, Julienne of Carrots
Zucchini and Jicama
Dressed with a Champagne Vinaigrette

Entrée

Pan-Roasted Sea Bass with Braised Leeks and Saffron

Roast Sirloin Porcini Glaze

Cheese Ravioli with Grilled Artichoke Hearts and Port Solut

Asparagus Wrapped in Bacon

Rolls and Butter

Coffee Station Au Par

Dessert

Assorted Mini Desserts

Grand Hotel

Silver Tray-Passed Hors d'oeuvres

Mini Gourmet Pizzas

Stuffed Cucumbers with Crème Fraiche and Black Forest Ham

Sesame Chicken Brochettes with Buffalo Spicy Sauce

Salad

Frisee Greens, Toasted Almonds and Stilton

Tossed with a Huckleberry Vinaigrette

Entrée

Chateau Briand with Shiitake, Merlot, Onion Marmalade

Grilled Chicken Breast, Central Coast Chardonnay, Thyme Jus Lie

Salmon, Shrimp and Scallop Crepes with Sauce Mornay

Very Veggie Rice Pilaf with Legumes

Oven-Roasted Yukon Gold Potatoes

Rolls and Butter

Coffee Station Au Par

Dessert

Bread Pudding with Caramel Whiskey Sauce

Mini Key Lime Pies

Chocolate Decadence

Liberte

Silver Tray-Passed Hors d'oeuvres

Assorted Canapes including Paté, Smoked Salmon, Brie and Shrimp

Stationary Hors d'oeuvres

An Artsy Display of Crisp Garden Veggies, Lavish Fresh Fruit
Wheels and Wedges of Domestic and Imported Cheeses
Crackers, Breadsticks and Dips

Salad

Watercress and Spinach Tossed with Fava, Roasted Beets and Pear Tomatoes
Topped with Cheesy Croutons and Raspberry Vinaigrette

Entrée

Whole Roasted Filet Mignon, Sauce Choron
Stuffed Dover Sole with Lump Crab Thermidor
Rice Pilaf with Tasso and Brunoise
Grilled Garlicky Potato Steaks
Carrots Vichy
Rolls and Butter

Coffee Station Au Par

Dessert

Assorted French Pastries

Red, White and Blue

Silver Tray-Passed Hors d'oeuvres

Stuffed New Potatoes with Chives and Wisconsin Elam, Topped with Caviar

Chilled Shrimp Cocktail America

Long Island Duck Croquettes Served with a Bing Cherry Sauce

For Starters

Mixed Greens with Ranch and Italian

New England Clam Chowder

Entrée

Prime Rib Au Jus

Grilled East Coast Swordfish Skewers, Tequila Lemon Butter

Whipped Spuds with Dill and Sour Cream

Grandma's Green Beans

Buttermilk Bisquits

Coffee Station Au Par

Dessert

Mini Apple Pie

Berry Tartlets

Chocolate Petit Fours

Cocktail Party

(Sample Menu)

Silver Tray-Passed Hors d'oeuvres

Assorted Canapes including Paté, Smoked Salmon, Brie and Shrimp

Thai Lumpia with Marin Dipping Sauce

Seafood Martinis

Spanikopita and Tyropita

Goat Cheese Caponata Fondue with Toast Tips

Panini with Filet Mignon, Radish and Camembert

Mini New Zealand Lamb Chops Persille, Tzsiki

Station 1

An Artsy Display of Crisp Garden Veggies, Lavish Fresh Fruit
Wheels and Wedges of Domestic and Imported Cheeses
Crackers, Breadsticks and Dips

Station 2

Assorted Sushi and Sushimi, Shrimp and Crab Cocktail
Ceviche, Guacamole, Calamari Scampi
Pico, Tortilla Rags and Scallops Wrapped in Bacon

Station 3

Assorted Mini Desserts

Coffee Station Au Par

Simple Elegance

Simple Elegance

“Buffet One”

A Beautiful Cascade of Ripe Seasonal Fruits
Imported and Domestic Cheeses and Herbed Crackers

Choice of Salad

Zesty Caesar Salad
Fancy California Baby Lettuces with Sun-Dried Vinaigrette
Baby Spoon Leaf Spinach Salad with Robust Bleu Cheese Dressing, Croutons and Bacon

Choice of Entrée

Boneless Chicken Breast Picatta, Marsala or Mango Chutney

Choice of Pasta

Penne Alfredo, Pesto, Primavera,
Fresh Tomato and Basil or Olive Oil, Garlic and Cheese

Accompaniments

Rice Pilaf or Buttery Summer Vegetables
Rolls and Butter

Coffee Station Au Par

“Buffet Two”

Tray-Passed Hors d'oeuvres

Bruschetta Italiano, Stuffed Mushrooms Areganatta and Swedish Meatballs

Zesty Caesar Salad

Penne Alfredo with Sliced, Juicy Plump Breast of Chicken

Buttery Seasonal Vegetables

Rolls and Butter

Coffee Station Au Par

Traditions

Traditions

Stationary Hors d'oeuvres

A Beautiful Cascade of Tropical Fruits,
Imported and Domestic Cheeses, Crackers and Breadsticks

Salad

Zesty Caesar Salad

Entrées

(Choice of Three)

Positively Poultry

Chicken Marsala

Scaparella

Toscana

Picatta

Diavolo

Parmagiana

Oven Roasted

Bonne Femme

or Saltimbocca

Favorites

Italian Sausages and Peppers

Garlic-Studded Meatballs Italiano

Lasagna

Fettucini Alfredo

Penne Primavera

Rice Pilaf

Creamed Spinach

Buttery Carrots with Cilantro and Chili Serrano

or Garlicky Smashed Potatoes

continued . . .

Traditions (continued)

Entrées

The Comfort Foods

Yankee Pot Roast
Beef Stroganoff
Roast Round Au Jus
or Twice-Fried Spicy Beef with Snow Peas

Down Home

Country Ham with Gravy
Turkey Hen with Lignonberry Chutney
Carne Asada with Tortillas
or Irish Stew

Vegetarian

Eggplant Rollatini
Grilled Zucchini
or Sautéed Broccoli Rabe with Olive Oil and Garlic

Seafood

Maine Scrod Blasted with Lemon and Garlic
~or~
Salmon, Swordfish or Mahi Mahi Maui

Accompaniments

Rolls and Butter

Coffee Station Au Par

Complete Sit-Down Service

Complete Sit-Down Service

Starters

Zesty Caesar

Field Baby Lettuces Topped with Yellow Pear Tomatoes and French Vinaigrette

California Gourmet Salad Served with Sun-Dried Tomato Vinaigrette

Olde Boy Greens with Ranch or Creamy Italian

Tomato and Mozzarella over Endive with a Balsamic, Roasted Garlic Vinaigrette

Gazpacho, New England Clam Chowder or Minestrone Genovese

Entrées

Chicken Breast Marsala, Picatta, Champagne, Apricot or Mango Chutney

Fillet of Salmon or Halibut Macadamia Nut Crust or Citrus Beurre Blanc

Swordfish with Tequila Lime Ginger Glaze

Loin of Pork with Honey Orange Glaze and Hearty Pan Gravy

Whole Roasted New York Sirloin

Sliced and Topped with a Porcini Gorgonzola Glace di Viande

Black Angus Prime Rib, Classically Prepared with Au Jus and Horseradish

Stuffed Breast of Chicken with Havarti and Ricotta Cheeses

Topped with Sun-Dried Tomato Red Wine Sauce

Rack of Lamb Persille, Tarragon Jus Lie

Rice or Potato

Chef's Vegetable Selection

Rolls and Butter

Assorted Cookies

Coffee Station

Cocktail Party Reception
“Sample Menu”

Cocktail Party Reception

“Sample Menu”

Tray-Passed Hors d'oeuvres

Mini Duck Sausage Pizza Margarite
Assorted Canapes Featuring Smoked Ahi and Salmon

Station One

A Beautiful Cascade of Imported and Domestic Cheeses,
Tropical Fruits, Crackers and Breadsticks

Station Two

Seafood Extravaganza
Featuring Sushi, Sashimi, Chilled Colossal Shrimp,
Crab, Tamale Crusted Scallops and Mini Fish Tacos Carne

Station Three

Local Crispy Veggie Crudite with Assorted Dips
Baja Ceviche with Tortilla
Guacomole, Pico Di Gallo and Tomatillo Salsa

Station Four

Cheesy Shrimp, Spinach and Artichoke Fondue
with Garlicky Tuscan Bread Wedges for Dipping

Dessert Station

Mini Fruit Tartlets
Lemon Cakes
Mandolines

Coffee Station Au Par

Holiday Menu

Holiday Menu

Silver Tray-Passed Hors d'oeuvres

(Choose Three)

Chilled Jumbo Shrimp or Crab Cocktail

Shanghai Lumpia Egg Rolls

Crab Louie Crostini

Bruschetta Milanaise

Spanikopita

Chicken Satay with Thai Peanut Sauce

Chicken or Shrimp Chao on Sugar Cane Stick

Crab Cake with Great Lakes Caviar Tartar

Peking Potstickers

Assorted Fresh Sushi and Sashimi

Cajun Sausage Wrapped in Pastry

Sausage Stuffed Mushrooms

Assorted Smoked Salmon and Asparagus Canapes

Ceviche Nueva Rosita

Seafood Martinis

Salads

(Choose One)

Traditional Caesar

Boston Bibb with Sun-Dried Cranberries,
Stilton and Candied Walnuts

Spoon Leaf Spinach, Gorgonzola,
Macadamia Nuts and Grilled Portabellas

Hearts of Romaine with Maytag Bleu Cheese,
Toasted Pecans and Sliced Pears

Mixed California Greens with Oranges and Hearts of Palm
Tossed with a Tangy Pomegranate Vinaigrette

continued . . .

Holiday Menu (continued)

Entrées

(Choose Two)

Roasted Sirloin of Beef Jus Lie

Chilean Seabass Poached with Roasted Garlic Fumet

Stuffed Sole Americaine

Pork Loin Encrusted with Garlic and Cracked Pepper

Free-Range Turkey Breast with Cranberry Chutney

Grilled Chicken Breast Brushed with Garlic and Dijon

Garlic-Studded Leg of Lamb

Bourbon Maple Glazed Ham with Honey Mustard

Herb-Scented Chateaubriand Glacé

Salmon Champagne

Pistachio-Encrusted Mahi Mahi

Swordfish Coquille Saint Jacques

Grilled Breast of Chicken with a Port Wine Reduction

Stuffed Eggplant Rollatini

(Vegetarian)

Baby Rack of Lamb Basted with Argentine Chimichurri

Cioppino

Lobster Ravioli with Porcini Alfredo

continued . . .

Holiday Menu (continued)

Accoutrements

(Choose Two)

Creamed Spinach

Ginger and Clove Butternut Squash

Creamy Sun-Dried Tomato Penne Alfredo with Shrimp

Garlicky Smashed Potatoes

Steamed Parsley Baby Bliss Potatoes

Green Beans and Pecans Sautéed with Onions

Fusilli with Fresh Tomatoes and Basil

Rice Pilaf Melody

Asparagus with Tangerine-Scented Butter

Buffet Garnished with Fresh Rolls and Butter

Coffee Station Au Par

Fabulous Holiday Desserts

Brunch

Brunch

A Beautiful Display of Fresh Baked Muffins, Scones, Bagels and Danish

Artfully Presented Seasonal Tropical Fruits, Citrus and Berries

Assorted Juices

Jams and Butter

Fresh Melon with Yogurt and Dates

California Scramble with Ham, Peppers and Cheese

~or~

Eggs Benedict

Lyonnaise Potato

Bacon

~or~

Breakfast Sausages

~or~

Corned Beef Hash

Summer Herb

~or~

Smoked Salmon Cream Cheese

Roast Turkey Hen with Country Gravy to Carve

Coffee Station

Made-to-order omelette station also available

Desserts

Sweet Afterthoughts

Cheesecakes

Malibu Rum	Oreo
Praline	Strawberry
Apricot	Lemon
Mai Tai	Piña Colada
Raspberry	Key Lime
French Apple	Blueberry
Boysenberry	

Occasion Cakes

Strawberry	Pineapple
Lemon	Chocolate Mousse
Vanilla Custard	Mocha
Butter Cream	Carrot
Marble	Devil's Food
Poppy Seed	

Specialty Items

Espresso Cake	Tiramisu
Strawberry Shortcake	Napoleans
Éclairs	Cannolis
Key Lime Pie	Gourmet Ice Cream Island
Tangerine Chiffon	Boston Cream Pie
Cream Puffs	Fruit Tartlets
Elegant Petits Fours	Frozen Sorbets
Bread Pudding with Whiskey Sauce	
Peach, Blueberry, Apple and Cherry Cobbler	
Chocolate Dipped Bananas, Mango, Papaya, Pineapple, Strawberries and Peaches	
Pecan, Cherry, Apple, Peach, Blueberry and Rhubarb Pie	
Linzer, Sugar, Chocolate and Almond Cookies	

Client List

Our Clients

(Partial List)

Bowne of Irvine
Busk Homes
Cal Leisure
California Angels
City of Irvine
Flour Daniel
Fujitsu
His Royal Majesty, Prince Fahid of Saudi Arabia
Inca Computers
Irvine Chamber of Commerce
Junior League of Orange County
Lido Isle Yacht Club
Lilly Industries
Meredoc Transportation
Merrill Lynch
Orca Yacht Charters
Pac Bell
Productions by Classic Events
Quality Inn & Suites – Santa Ana and Dana Point
Ray Fladeboe
Reed & Wright
Side by Side
Southern California Edison
Toshiba
Verifone
Weddings Plus

Plus Hundreds of Happy, Happy Brides