

CATERING MENU

\$46.00 per head  
Choice of 2 appetizers  
Choice of 2 entrées  
Served with green salad and 2 sides

Dessert available for \$5.00 per head  
Additional side choices are \$4.00 per head

**Appetizers**

Tri-tip skewers with peanut lime sauce  
Mango glazed shrimp skewers with toasted coconut  
Smoked chicken salad stuffed filo cup  
Kalamata olive, tomato, basil bruschetta with asiago cheese  
Black bean, avocado, roasted corn and roasted pepper stuffed filo cup  
Appetizers from current menu for on-site catering

**Entrees**

Beef Brisket Smoked with Chimichurri Sauce  
Salmon Grilled with Veracruzana Sauce  
Pork Loin with Apricot Tamarind Glaze and Ancho Mole  
Sweet Potato Tamales, topped with Sauteed Mushrooms, with Roasted Tomatillo Salsa and Cotija cheese  
Chicken Breast roasted with Cilantro Lime Cream and Grilled Pineapple Salsa

**Sides**

Mixed green salad with dried fruit, toasted nuts and blue cheese  
Ceasar salad with Asiago cheese and croutons  
Mixed green salad with tomato and carrots with Cilantro Vinaigrette  
Rosemary roasted red potatoes  
Horseradish poblano mashed potatoes  
Roasted vegetables-cauliflower, broccoli, red bell pepper, onion and butternut squash  
Cilantro lime rice  
House black beans  
Pasta Salad with dried cranberries, pine nuts and pesto  
Pasta Salad with roasted red bell peppers, onion, blue cheese and cream

**Desserts**

White chocolate cheesecake layered on a walnut lace cookie with blueberry sauce  
Chocolate peanut butter mousse with graham cracker crust  
Lime coconut tart with graham cracker crust, fresh strawberries and whipped cream  
Chocolate mousse in filo cup with fresh raspberries  
Chocolate fudge brownie with homemade ice cream  
Lemon shortbread cookies dipped in chocolate

\$35.00 per head  
Steak, chicken or shrimp Fajitas served with green salad, rice, black beans and flour tortillas  
Chips, Salsa and Guacamole

8.65% tax and 20% gratuity added to above price, rental fees additional