



Gold Prefixed Menu

First Course

Tropical Paradise Salad

MIXED GREENS, JULIANNE CARROTS, CUCUMBERS, MANILA MANGO, JICAMA,
GARLIC CROUTON TOSSED WITH CITRUS VINAIGRETTE

Wedding Salad

LOCAL FARM SPINACH, FUJI APPLES, CANDIED WALNUTS, CRANBERRIES, FETA
CHEESE AND RASPBERRY VINAIGRETTE

Mediterranean Kale Salad

ARTICHOKES, OLIVES, CARROTS, RED ONION SHAVES, TOMATO, CUCUMBER AND
OREGANO LIME VINAIGRETTE

California Salad

ARUGULA, BLUE CHEESE, STRAWBERRIES, RED CABBAGE,
PECANS AND BALSAMIC HERB VINAIGRETTE

Poultry

Cordeon Blue

SEARED STUFFED CHICKEN BREAST, SMOKED HAM, PROSCIUTTO, SWISS CHEESE ON WILD MUSHROOM CHARDONNAY REDUCTION

Mediterranean Chicken

STUFFED WITH SPINACH, SUNDRIED TOMATOES, KALAMATA OLIVES, IMPORTED FETA AND HERBS BEURRE BLANC

Caprese Balsamic Chicken

FRESH BASIL, MOZZARELLA, PROVENCAL SAUCE AND BALSAMIC REDUCTION

Jalapeno Pepper Chicken

PANKO CRUST, NEUFCHATEL, CARAMELIZED ONIONS AND PEPPERS WITH A CRISPY BACON SAUCE

Grilled Maui Chicken

BLACK FOREST HAM, PINEAPPLE, PROVOLONE, BRUSHED WITH A TROPICAL TERIYAKI GLAZE

Steaks

Grilled New York Strip

WITH BOURBON PEPPERCORN GLAZE

Roasted Sirloin Steak

WITH BROWNED SHALLOTS AND FRESH HERB BUTTER



Blackened Flat Iron Rib Eye
WITH PORTUGUESE TOMATO SAUCE

Pinot Noir Braised Short Ribs

24 Hours Marinated Rosemary Garlic Tri Tip
WITH ARGENTINIAN CHIMICHURRY

Seafood

(PRICES MAY VARY DUE TO MARKET CONDITIONS)

Grilled Lemon Dill Salmon
GARLIC, CHARDONNAY AND BUTTER

Louisiana Blackened Cat Fish
CILANTRO MANGO COMPOTE

Pan Seared Swaii Bass
CHAMPAGNE BEURRE BLANC

Surf and Surf
CRISPY SALMON, SHRIMP SCAMPI, SAUTÉED GARLIC, CAPPERS, PARSLEY,
CLARIFIED BUTTER AND SAUVIGNON BLANC

Seared Cod
LEMON GRASS PONZU



Starch

Wild Rice Pilaf

Parmesan Risotto

Potato Dauphinoise

Pommes Duchesse (French Pipped Potatoes)

Quinoa Primavera

Polenta, Roasted Corn and Wild Mushrooms

Vegetables

Broccoli with Blue Cheese and Silvered Almonds

Herb Balsamic Blistered Tomato

French Green Beans and Goat Cheese

Roasted Spring Vegetable Medley

Root Vegetable Medley with Brussel Sprouts

Braised Kale, Caramelized Onions and Mushrooms



Three Course Plated Meal

PRICE PER PERSON IS \$27.99 (+TAX)

One Salad

One Entrée

One Side of Starch

One side of Vegetables

Baguette and Herb Butter

Spa Water choice of cucumber or lemon or mint

Specialty Cake or Dessert

Personal Chef Attendance

UP TO 50 GUESTS \$175

DELIVERY, RESPONSIBLE FOR PREPARATION, FRESH COOKING ON SITE (IF KITCHEN IS AVAILABLE), EXECUTING AND PLATING EACH MEAL, BREAK DOWN AND CLEAN UP OF STATION FOR UP TO THREE HOURS.

Each Additional Guest

\$3.00 per person

Each Additional Hour

\$65.00



Buffet Style

PRICE PER PERSON IS \$33.99 (+TAX)

One Salad

One Side of Starch

One side of Vegetables

Two Entrées

Baguette and Herb Butter

Spa Water choice of cucumber or lemon or mint

Specialty Cake or Dessert

Full Catering Buffet Service

UP TO 50 GUESTS \$125

INCLUDES DELIVERY, 45 MINUTES OF SET UP, 90 MINUTES OF FOOD SERVICE, 45 MINUTES OF TEAR DOWN.

BUFFET ASSISTANT, TABLES FOR THE FOOD, LINENS CHOICE OF ALL WHITE OR BLACK AND WHITE, STAINLESS STEEL CHAFFING DISHES, SERVING UTENSILS, SEASONAL DECORATIONS, BASIC DISPOSABLE PLATES AND PLASTIC WARE.

Each Additional Guest

\$2.00 per person

Each Additional Hour

\$65.00



ALLERGY WARNING

Our facility is **NOT** gluten, nut, dairy, shellfish or soy free, please be aware of any allergy concerns.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

