



Silver Prefixed Menu

First Course

Traditional Caesar Salad

CRISPY ROMAINE LETTUCE, PARMESAN CHEESE, ROASTED GARLIC CROUTONS
AND CREAMY CAESAR DRESSING

Summer Field Salad

BABY SPINACH, FRESH STRAWBERRIES, GREEK FETA CHEESE AND
RASPBERRY VINAIGRETTE

Garden Salad

MIXED GREENS, CARROTS, TOMATO, CUCUMBER, RED ONIONS, AND
CREAMY RANCH

Southwestern Salad

CRUNCHY ICEBERG LETTUCE, CORN, BLACK BEANS, CARROTS, TORTILLA
STRIPS WITH CREAMY CHIPOTLE DRESSING

Entrée

Pan Seared Marsala Chicken

ITALIAN MARSALA WINE AND WILD MUSHROOM SAUCE

Grilled Chicken Picatta

TANGY LEMON CAPPER BEURRE BLANC

24 Hours Marinated Achiote Chicken

ACCOMPANIED WITH A CREAMY CHIPOTLE SAUCE

Grilled Tropical Chicken

CILANTRO LIME MANGO CHUTNEY COMPOTE

Crusted Pork Loin or Chicken Breast

CHIMICHURRY

Roasted Pork Loin

HONEY DIJON MUSTARD GLAZE

Rosemary Lemon Pepper Pork

Burgundy Wine Braised Beef Brisket

Classic Pot Roast



Starch

Creamy Mashed Potatoes

Pesto Mashed Potatoes

Roasted Garlic Mashed Potatoes

Basmati Garden Rice

Cilantro Rice

Rice Pilaf

Penne Aioli

Vegetables

Sautéed Garlic Broccoli

Buttery Medley Seasonal Vegetables

Rosemary Seasonal Vegetables

Sautéed Zucchini with Fresh Herbs



Three Course Plated Meal

PRICE PER PERSON IS \$19.99 (+TAX)

One Salad

One Entrée

One Side of Starch

One side of Vegetables

Soft Baguette and Natural Whipped Butter

Spa Water choice of cucumber or lemon or mint

Basic Cake or Dessert

Personal Chef Attendance

UP TO 50 GUESTS \$175

DELIVERY, 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 \$23.99 (+TAX)

One Salad

One Side of Starch

One side of Vegetables

Two Entrees

Soft Baguette and Natural Whipped Butter

Spa Water choice of cucumber or lemon or mint

Basic 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.

