

Menu

Tray Pass Appetizers

Asiago Potatoes

Hollowed out baby red potatoes, filled with Asiago cheese. Baked golden brown

Rumaki

Hollowed out date, filled with a almond, wrapped in bacon

Lamb Kabobs

Tarragon, rosemary red wine reduction

Chicken Empanadas

Toasted Bread Points

Topped with goat cheese truffles, sliced strawberries, diced dried apricots and crumbled caramelized pecans

Buffet Dinner

Beet & Quinoa Salad

Red and yellow beets, arugula, red quinoa, mandarin oranges, goat cheese truffles, caramelized walnuts, Meyers lemon vinaigrette

Ensalada Della Ana

Heart of romaine, spring mix, feta cheese, raspberries, diced mango, caramelized pecans, raspberry ranch vinaigrette

Garden Salad

Assorted bread, olive spread, butter

Grilled Vegetables

Eggplant, zucchini, yellow squash, asparagus spears, butternut squash, roasted chino corn, Brussels sprouts

Yukon Gold Mashed Potatoes

Broiled Salmon

Pollo Florentino

Chicken breast, topped with prosciutto, mozzarella cheese, spinach, garlic white wine sauce

Genovese

Slow cooked Italian pot roast

Dessert Station

Assorted Cakes

Red Velvet, Claremont Cake, Carrot Cake

Raspberry and Lemon Bars