

WEST COAST HOFBRAU LLC

PROUDLY FEATURES

THE HAUS BISTRO CATERING

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THEHAUSBISTRO.COM

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CHEF HENRY C- (951) 663-2817

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2022 MENU

LET US HELP YOU CREATE THE PERFECT MENU FOR YOUR SPECIAL DAY!

“We use fresh ingredients and full flavors to help create classic and contemporary recipes that will make you feel like you’re dining in a European vineyard.”

- Chef Henry

We reserve the right to correct any errors in pricing and / or descriptions. Prices are subject to change without notice due to market conditions. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain conditions

TIER 1 BUFFET MENU OPTIONS \$17

INCLUDES: 1 CHEF AND 2 SERVERS (FOR DINNER SERVICE AND PAPER PLATE, NAPKIN AND DISPOSABLE CUTLERY

(DOES NOT INCLUDE TAX OR GRATUITY) MINIMUM 80 PEOPLE

ITALIANO

PASTA FRESCA – YOUR CHOICE OF PASTA SPAGHETTI, PENNE, OR BOWTIE- WITH FRESHLY MADE MARINARA, or CREAMY ALFREDO AND PARMESAN CHEESE ON THE SIDE

VENETO VERDURE- ZUCCHINI, SQUASH, BABY CARROTS, RED ONIONS AND RED PEPPERS SAUTEED IN OLIVE OIL, BUTTER, GARLIC AND FRESH ROSEMARY

OR

CAESAR SALAD- CRISP ROMAINE LETTUCE, BUTTERY SEASONED CROUTONS, SHREDDED PARMESAN CHEESE AND TANGY CAESAR DRESSING

INCLUDES GARLIC AND BUTTER BRUSHED ROLL

TACOS DEL NORTE

CARNE RALLADA- YOUR CHOICE OF SHREDDED CHICKEN OR BEEF BRAISED WITH TOMATOES, PEPPERS AND ONIONS

ARROZ ESPANOL- TRADITIONAL STYLE, BUTTERY AND TANGY SPANISH RICE

FRIJOLES

INCLUDES 2 TORTILLAS PER PERSON: YOUR CHOICE OF FLOUR OR CORN

SELF SERVE APPETIZER STATION \$2.50 PER PERSON

FRESH MESQUITE SEASONED KETTLE CHIPS, SERVED WITH YOUR CHOICE OF RANCH OR BBQ RANCH DIP

CRISPY TORTILLA CHIPS WITH A VERDE TOMATILLO SALSA OR TOMATO AND JALEPENO SALSA

ADD TRAY PASSED APPETIZERS- \$2.50 (PER PIECE, PER PERSON)

SPINACH AND ARTICHOKE BAGUETTE BITES

GREEK BRUSHETA – HAUS MADE CHEESE, MARINATED TOMATOES ON BAGUETTE BITES FINISHED WITH A BALSAMIC GLAZE

MEDITERANEAN BITE-HERH CHEESE, STUFFED SALAMI ROLLED AND TOPPED WITH A SPANIH OLIVE

CRUDITE CUPS- ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

CRISPY DEEP-FRIED CHICKEN POTSTICKERS

PITA WEDGE TOPPED WITH FRESHLY MADE SUNDRIED TOMATO HUMMUS -

VEGGIE STUFFED, DEEP FRIED POTSTICKERS-V

FRESH APPLE SLICES TOPPED WITH FRESHLY MADE CURRY CHICKEN SALAD TOPPED WITH CANDIED NUTS AND FINISHED WITH A DRIZZLE OF HONEY

FRESH SLICED APPLE WITH A CHICKEN SALAD

TRAY PASSED APPETIZERS \$3.00 (PRICE PER PIECE, PER PERSON)

FRIED MAC AND CHEESE BITES-DRIZZLED WITH BBQ SAUCE AND A BEER CHEESE SAUCE

WONTON TACOS STUFFED WITH A CURRY CHICKEN SALAD AND SESAME SLAW

GRILLED ZUCHINI RIBBONS ROLLED WITH LEMON BASIL GREEK CHEESE, SUNDRIED TOM AND ARUGULA

SOUTHWEST POLENTA ROUNDS WITH CORN KERNALS AND BLACK BEAN SALSA

ANTIPASTA SKEWERS WITH MOZERELLA, TOMATO, SALAMI, ARTICHOKE HEARTS, BASIL AND PEPEROCINI

SHRIMP CEVICHE ON CRISP CUCUMBERS CUPS

FRIED SWEET COCONUT AND TEMPURA BATTTERED SHRIMP DRIZZLED WITH HORSERADISH ORANGE MARMALADE SAUCE

\$4.50 PER PERSON

MINI OPEN FACED PHILLY CHEESE STEAK SANDWICHES

CAJUN SEARED AHI MEDALLIONS ON SESAME CRACKER TOPPED WITH WASABI GUACAMOLE AND A DASH OF SRIRACHA

FRESH AHI POKE ON CUCUMBER ROUNDS

MINI LOX AND BAGEL BITES

TIER 2 BUFFET MENU OPTIONS \$29

INCLUDES: 1 CHEF AND 2 SERVERS (FOR DINNER SERVICE AND DINNER CLEAN UP) PLATES AND FLATWARE

DOES NOT INCLUDE TAX OR GRATUITY- MINIMUM 75 PEOPLE-V=VEGAN DISH

SALADS- CHOOSE ONE

NAPA VALLEY GREENS- ASSORTED MIXED GREENS, TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A RASPBERRY / BALSAMIC VINEGARETTE, TOPPED WITH FRESH RASPBERRIES

OAK GLEN GREENS- ASSORTED MIXED GREENS, FRESHLY TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A WHITE BALSAMIC / DIJON VINEGARETTE, TOPPED WITH FRESHLY SLICED SEASONAL APPLES

MIXED CALIFORNIA GREENS- SEASONAL MIXED SALAD GREENS WITH SHREDDED CARROTS, CABBAGE, SLICED RED ONIONS TOPPED WITH TOMATOES AND SEASONED BUTTER CROUTONS, SHREDDED CHEESE AND SERVED WITH YOUR CHOICE OF 2 DRESSINGS ON THE SIDE

CLASSIC CAESAR SALAD- CRISP ROMAINE LETTUCE, TOSSED WITH SEASONED BUTTER CROUTONS, PARMESAN CHEESE AND A RUSTIC CAESAR DRESSING

GREEK SALAD- CRISP ROMAINE, KALAMATA OLIVES, FETA CHEESE, CUCUMBERS, GRAPE OR CHERRY TOMATO HALVES, SLICED RED ONIONS TOSSED IN A TANGY TRADITIONAL DRESSIN

SIDES- CHOOSE TWO

SWEET BUTTER BABY CARROTS- ORGANIC BABY CARROTS SAUTEED WITH BUTTER, GARLIC, CRAISINS, FRESH CHOPPED PARSLEY AND BROWN SUGAR

FRESH SEASONAL CHEFS VEGETABLE MIX- FRESH ASSORTED SEASONAL VEGATBLES SAUTEED WITH BUTTER, FRESH HERBS AND GARLIC

PROVINCIAL GREEN BEANS- SAUTEED IN BACON, BUTTER, OLIVE OIL, GARLIC, SLICED RED ONIONS, FRESH SLICED RED BELL PEPPERS, HERB DE PROVENCE AND DEGLAZED WITH WHITE WINE

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH BUTTER, GARLIC AND OLIVE OIL AND A TOUCH OF PARMESAN CHEESE

FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED PARMESAN.

PASTA - TENDER PASTA TOSSED IN A DECADENT CREAMY ALFREDO OR MARINARA SAUCE AND PARMESAN CHEESE

ROSEMARY POTATOES- TOSSED WITH BUTTER, OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

BUTTERY MUSHROOM AND ONION RICE- TENDER AND BUTTERY, PERFECT ACCOMPANYMENT FOR THE SMOTHERED CHICKEN

RICE PILAF

SIDES- UPGRADE \$1.00 PER PERSON

NEW ENGLAND STYLE POTATOES- SLICED POTATOES, ONIONS AND PARSLEY TOSSED WITH A DIJON CREAM AND BAKED GOLDEN BROWN

LOADED RUSTIC SMASHED POTATOES- POTATOES, CREAM, BUTTER AND TOPEED WITH CHEDDAR CHEESE, BACON BITS AND SCALLION

ENTRÉE- CHOOSE TWO

BEEF TRI TIP- GRILLED OVER ASSORTED SEASONAL WOOD, MARINATED, SEASONED AND THINLY SLICED- AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

WOOD FIRE GRILLED PORK LOIN- TENDER PORK LOIN, MARINATED AND SEASONED, FIRE GRILLED TO PERFECTION, HAND SLICED AND SERVED WITH YOUR CHOICE OF SAUCE

WOOD FIRE GRILLED CHICKEN- MARINATED AND SEASONED CHICKEN BREAST GRILLED OVER ASSORTED SEASONAL WOOD, SLICED AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

CHICKEN MARSALA- POUNDED CHICKEN BREAST, FLOURED AND PANSEARED TOPPED WITH SLICED MUSHROOMS, ONIONS AND A SILKY MARSALA WINE SAUCE (PAIRS BEST WITH SMASHED POTATOES)

PASTA PRIMA VERA- MIXED, JULIENNED CHEFS VEGGIES AND PASTA SAUTEED IN BUTTER, TOSSED IN A CHEESY ALFREDO SAUCE FINISHED WITH SHREDDED PARMESAN CHEESE-(v)

ENTRESS- \$1.00 PER PERSON UP CHARGE

SOUTHERN STYLE SMOTHERED CHICKEN-MARINATED AND SEASONED CHICKEN BREAST, ONIONS, CELERY AND BELL PEPPERS SIMMERED IN A CREAMY SOUTHERN GRAVY

EGGPLANT LASAGNA- PEPPERS, ONION-(V)

LENTIL AND BARLY STUFFED PORTABELLA MUSHROOM-(V)

POLENTA CASSAROLE- WITH FRESH GRILLED SQUASH, PEPPERS AND ONIONS

MEDITARANIAN WRAPS- SUNDRIED TOMATO PESTO, MIXED GREENS, CUCMBER, RED ONIONS, MINT SCALLION DRESSING AND KALAMATA OLIVES WRAPPED IN PITA BREAD-(V)

MUSHROOM AND ASAPARAGUS RISOTTO

CREAMY TOFU AND PESTO PASTA- WITH MARINA

RATTATOULIE CASSAROLE- SQUASH, PEPPERS, ONIONS AND EGGPLANT IN FRESHLY MADE MARINARA-(V)

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH OLIVE OIL, GARLIC AND OLIVE OIL AND A TOUCH OF VEGAN CHEESE

FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED VEGAN CHEESE.-(V)

PASTA - TENDER PASTA TOSSED IN A DECADENT MARINARA SAUCE AND VEGAN CHEESE-(V)

TIER 3 BUFFET MENU OPTIONS \$39

INCLUDES: 1 CHEF AND 3 SERVERS (FOR DINNER SERVICE AND DINNER CLEAN UP) CHINA AND SILVERWARE,

DOES NOT INCLUDE TAX AND GRATUITY – MINIMUM 75 PEOPLE

TRAY PASSED APPETIZERS- CHOOSE 2

SPINACH AND ARTICHOKE BAGUETTE BITES

GREEK BRUSHETA – HAUSS MADE CHEESE, MARINATED TOMATOES ON BAGUETTE BITES FINISHED WITH A BALSAMIC GLAZE

CAPRESE SKEWERS- ITALIAN SALAMI, GRAPE TOMATOES, FRESH BASIL, MOZZARELLA CHEESE, PEPPEROCINI FINISHED WITH A BALSAMIC GLAZE

CRUDITE CUPS- ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

CRISPY DEEP-FRIED CHICKEN POTSTICKERS

FRESH APPLE SLICES TOPPED WITH FRESHLY MADE CURRY CHICKEN SALAD TOPPED WITH CANDIED NUTS AND FINISHED WITH A DRIZZLE OF HONEY

PITA WEDGE TOPPED WITH FRESHLY MADE SUNDRIED TOMATO HUMMUS AND OLIVE OIL-(V)

FRIED “MAC N CHEESE BITES” SERVED WITH BBQ SAUCE AND CHEDDAR CHEESE FONDUE

CHEESE STUFFED; BACON WRAPPED JALAPENOS

ANTIPASTI SKEWERS WITH MOZZARELLA, TOMATO, SALAMI, ARTICHOKE HEART, TORTELLINI AND OLIVE

SHRIMP CEVICHE ON CUCUMBER ROUNDS

GRILLED CHEESE BITES WITH TOMATO SOUP SHOOTER

FRIED SWEET COCONUT AND TEMPURA BATTERED SHRIMP DRIZZLED WITH HORSERADISH ORANGE MARMALADE SAUCE

MINI OPENFACED PHILLY CHEESESTEAK SANDWICHES

WONTON TACOS WITH CURRY CHICKEN AND ASIAN SLAW

GRILLED ZUCCHINI ROLLOPS- GREEK CHEESE , SUNDRIED TOMATOES, ARUGULA DRIZZLED WITH LEMON BASIL OIL

PROCIUTTO , PEAR, ARUGULA WRAPS

GRILLED SHRIMP SKEWER WITH A LEMON/GARLIC AJIOI DRIZZLE

ADD \$2.00 PER PERSON

CAJUN SEARED AHI MEDALLIONS ON SESAME CRACKER TOPPED WITH WASABI GUACAMOLE AND A DASH OF SRIRACHA

FRESH AHI POKE ON CUCUMBER ROUNDS

MINI LOX AND BAGEL BITES

SALADS- CHOOSE ONE

NAPA VALLEY GREENS- ASSORTED MIXED GREENS, TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A RASPBERRY / BALSAMIC VINEGARETTE, TOPPED WITH FRESH RASPBERRIES

OAK GLEN GREENS- ASSORTED MIXED GREENS, FRESHLY TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A WHITE BALSAMIC / DIJON VINEGARETTE, TOPPED WITH FRESHLY SLICED SEASONAL APPLES

MIXED CALIFORNIA GREENS- SEASONAL MIXED SALAD GREENS WITH SHREDDED CARROTS, CABBAGE, SLICED RED ONIONS TOPPED WITH TOMATOES AND SEASONED BUTTER CROUTONS, SHREDDED CHEESE AND SERVED WITH YOUR CHOICE OF 2 ON THE SIDE

CLASSIC CAESAR SALAD- CRISP ROMAINE LETTUCE, TOSSED WITH SEASONED BUTTER CROUTONS, PARMESAN CHEESE AND A RUSTIC CAESAR DRESSING

GREEK SALAD- CRISP ROMAINE, KALAMATA OLIVES, FETA CHEESE, CUCUMBERS, GRAPE OR CHERRY TOMATO HALVES, SLICED RED ONIONS TOSSED IN A TANGY TRADITIONAL DRESSING

MEDITERREAN SALAD- MARINAED GRILLED ZUCCHINI, FRESH RED ONION, TANGY FETA CHEESE, GRAPE TOMATOES AND PEPPERY ARUGULA, WITH A MINT CITRUS DRESSING

SIDES- CHOOSE TWO

SWEET BUTTER BABY CARROTS- ORGANIC BABY CARROTS SAUTEED WITH BUTTER, GARLIC, CRAISINS, FRESH CHOPPED PARSLEY AND BROWN SUGAR

FRESH SEASONAL CHEFS VEGETABLE MIX- FRESH ASSORTED SEASONAL VEGATBLES SAUTEED WITH BUTTER, FRESH HERBS AND GARLIC

PROVINCIAL GREEN BEANS- SAUTEED IN BACON, BUTTER, OLIVE OIL, GARLIC, SLICED RED ONIONS, FRESH SLICED RED BELL PEPPERS, HERB DE PROVENCE AND DEGLAZED WITH WHITE WINE

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH BUTTER, GARLIC AND OLIVE OIL AND A TOUCH OF PARMESAN CHEESE

FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED PARMESAN.

PASTA - TENDER PASTA TOSSED IN A DECADENT CREAMY ALFREDO OR MARINARA SAUCE AND PARMESAN CHEESE

ROSEMARY POTATOES- TOSSED WITH BUTTER, OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

BUTTERY MUSHROOM AND ONION RICE- TENDER AND BUTTERY, PERFECT ACCOMPANYMENT FOR THE SMOTHERED CHICKEN

RICE PILAF

SIDES- ADDITIONAL \$1.00 PER PERSON

NEW ENGLAND STYLE POTATOES- SLICED POTATOES, ONIONS AND PARSLEY TOSSED WITH A DIJON CREAM AND BAKED GOLDEN BROWN

LOADED RUSTIC SMASHED POTATOES- POTATOES, CREAM, BUTTER AND TOPEED WITH CHEDDAR CHEESE, BACON BITS AND SCALLION

ENTRÉE- CHOOSE TWO

BEEF TRI TIP- GRILLED OVER ASSORTED SEASONAL WOOD, MARINATED, SEASONED AND THINLY SLICED- AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

WOOD FIRE GRILLED PORK LOIN- TENDER PORK LOIN, MARINATED AND SEASONED, FIRE GRILLED TO PERFECTION, HAND SLICED AND SERVED WITH YOUR CHOICE OF SAUCE

WOOD FIRE GRILLED CHICKEN- MARINATED AND SEASONED CHICKEN BREAST GRILLED OVER ASSORTED SEASONAL WOOD, SLICED AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

SOUTHERN STYLE SMOTHERED CHICKEN – MARINATED, TENDER CHICKEN BREAST, ONIONS, CELERY AND BELL PEPPERS SIMMERED IN A SOUTHERN STYLE CREAMY GRAVY

CHICKEN MARSALA- POUNDED CHICKEN BREAST, FLOURED AND PANSEARED TOPPED WITH SLICED MUSHROOMS, ONIONS AND A SILKY MARSALA WINE SAUCE (PAIRS BEST WITH SMASHED POTATOES)

PASTA PRIMA VERA (VEGATERIAN OPTION) – MIXED, JULIENNED CHEFS VEGGIES AND PASTA SAUTEED IN BUTTER, TOSSED IN A CHEESY ALFREDO SAUCE FINISHED WITH SHREDDED PARMESAN CHEESE

VEGAN OPTIONS APPTIZERS-ADDITIONAL \$1.00 PER PERSON

SPINACH AND ARTICHOKE PITA BITES

CAPRESE SKEWERS- GRAPE TOMATOES, TUFU, BASIL LEAF, ARTICHOKE HEART AND PEPEROCINI TOPPED WITH A BALSAMIC GLAZE

CRUDITE CUPS ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

VEGGIE STUFFED DEEP FRIED ASIAN POTSTICKERS

SOUTHWEST POLENTA ROUNDS WITH CORN KERNALS AND BLACK BEAN SALSA

FRESH APPLE TOPPED APPLES WITH FRESHLY MADE CURRY TUFU SALAD

PITA CRISP TOPPED WITH CREAMY FRESH MADE HUMMUS AND OLIVE OIL

VEGAN ENTRÉE -ADDITIONAL \$1.00 PER PERSON

EGGPLANT LASAGNA- PEPPERS, ONIONS, MUSHROOMS WITH FRESHLY MADE MARINARA

LENTIL AND BARLY STUFFED PORTABELLA MUSHROOM

POLENTA CASSAROLE- WITH FRESH GRILLED SQUASH, PEPPERS AND ONIONS

MEDITARANIAN WRAPS- SUNDRIED TOMATO PESTO, MIXED GREENS, CUCMBER, RED ONIONS, MINT
SCALLION DRESSING AND KALAMATA OLIVES WRAPPED IN PITA BREAD

HUNGARIAN CABBAGE LASAGNA

MUSHROOM AND ASAPARAGUS RISOTTO

CREAMY TOFU AND PESTO PASTA

RATTATOUILLE CASSEROLE- SQUASH, PEPPERS, ONIONS, AND EGGPLANT IN A FRESHLY MADE
MARINARIA SAUCE

VEGAN SIDES

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH OLIVE OIL, GARLIC AND OLIVE OIL AND A TOUCH OF
VEGAN CHEESE

FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN,
FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED VEGAN CHEESE.

PASTA - TENDER PASTA TOSSED IN A DECADENT MARINARA SAUCE AND VEGAN CHEESE

ROSEMARY POTATOES- TOSSED WITH OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

MUSHROOM AND ONION RICE

TIER 4 BUFFET MENU OPTIONS \$50

INCLUDES: 1 CHEF AND 3 SERVERS (FOR DINNER SERVICE AND DINNER CLEAN UP) CHINA AND SILVERWARE, LEMONADE AND ICED TEA STATIONS- MINIMUM 75 PEOPLE

TRAY PASSED APPETIZERS- CHOOSE 3

SPINACH AND ARTICHOKE BAGUETTE BITES

GREEK BRUSHETA – HAUS MADE CHEESE, MARINATED TOMATOES ON BAGUETTE BITES FINISHED WITH A BALSAMIC GLAZE

CAPRESE SKEWERS- ITALIAN SALAMI, GRAPE TOMATOES, FRESH BASIL, MOZZARELLA CHEESE, PEPPEROCINI FINISHED WITH A BALSAMIC GLAZE

CRUDITE CUPS- ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

CRISPY DEEP-FRIED CHICKEN POTSTICKERS

FRESH APPLE SLICES TOPPED WITH FRESHLY MADE CURRY CHICKEN SALAD TOPPED WITH CANDIED NUTS AND FINISHED WITH A DRIZZLE OF HONEY

PITA WEDGE TOPPED WITH FRESHLY MADE SUNDRIED TOMATO HUMMUS AND OLIVE OIL

FRIED “MAC N CHEESE BITES” SERVED WITH BBQ SAUCE AND CHEDDAR CHEESE FONDUE

CHEESE STUFFED; BACON WRAPPED JALAPENOS

ANTIPASTI SKEWERS WITH MOZZARELLA, TOMATO, SALAMI, ARTICHOKE HEART, TORTELLINI AND OLIVE

SHRIMP CEVICHE ON CUCUMBER ROUNDS

GRILLED CHEESE BITES WITH TOMATO SOUP SHOOTER

FRIED SWEET COCONUT AND TEMPURA BATTERED SHRIMP DRIZZLED WITH HORSERADISH ORANGE MARMALADE SAUCE

MINI OPENFACED PHILLY CHEESESTEAK SANDWICHES

CAJUN SEARED AHI MEDALLIONS ON SESAME CRACKER TOPPED WITH WASABI GUACAMOLE AND A DASH OF SRIRACHA

FRESH AHI POKE ON CUCUMBER ROUNDS

MINI LOX AND BAGEL BITES

SALADS- CHOOSE ONE

NAPA VALLEY GREENS- ASSORTED MIXED GREENS, TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A RASPBERRY / BALSAMIC VINEGARETTE, TOPPED WITH FRESH RASPBERRIES

OAK GLEN GREENS- ASSORTED MIXED GREENS, FRESHLY TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A WHITE BALSAMIC / DIJON VINEGARETTE, TOPPED WITH FRESHLY SLICED SEASONAL APPLES

MIXED CALIFORNIA GREENS- SEASONAL MIXED SALAD GREENS WITH SHREDDED CARROTS, CABBAGE, SLICED RED ONIONS TOPPED WITH TOMATOES AND SEASONED BUTTER CROUTONS, SHREDDED CHEESE AND SERVED WITH YOUR CHOICE OF 2 ON THE SIDE

CLASSIC CAESAR SALAD- CRISP ROMAINE LETTUCE, TOSSED WITH SEASONED BUTTER CROUTONS, PARMESAN CHEESE AND A RUSTIC CAESAR DRESSING

GREEK SALAD- CRISP ROMAINE, KALAMATA OLIVES, FETA CHEESE, CUCUMBERS, GRAPE OR CHERRY TOMATO HALVES, SLICED RED ONIONS TOSSED IN A TANGY TRADITIONAL DRESSING

ADD \$1 PER PERSON

MARINATED TOMATOES AND ARUGALA- TOSSED IN A RED WINE VINEGARETTE, FRESH GARLIC, BUTTERY CROUTONS AND PARMESAN

FLASH GRILLED GREEN BEAN AND TOMATO SALAD- RED ONIONS, PANCHETTA OR JAMON, TOASTED ALMONDS, TOSSED IN A WARM TARRAGON DRESSING

MEDITERRANIAN ORZO OR COUSCOUS SALAD- A GREAT ALTERNATIVE SUMMER PASTA SALAD, FRESH FETA, CUCUMBERS, SEASONAL TOMATOES, BELL PEPPERS, RED ONIONS, IN A ZESTY LEMON / GARLIC VINEGARETTE

SIDES- CHOOSE TWO

SWEET BUTTER BABY CARROTS- ORGANIC BABY CARROTS SAUTEED WITH BUTTER, GARLIC, CRAISINS, FRESH CHOPPED PARSLEY AND BROWN SUGAR

FRESH SEASONAL CHEFS VEGETABLE MIX- FRESH ASSORTED SEASONAL VEGATBLES SAUTEED WITH BUTTER, FRESH HERBS AND GARLIC

PROVINCIAL GREEN BEANS- SAUTEED IN BACON, BUTTER, OLIVE OIL, GARLIC, SLICED RED ONIONS, FRESH SLICED RED BELL PEPPERS, HERB DE PROVENCE AND DEGLAZED WITH WHITE WINE

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH BUTTER, GARLIC AND OLIVE OIL AND A TOUCH OF PARMESAN CHEESE

FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED PARMESAN.

PASTA - TENDER PASTA TOSSED IN A DECADENT CREAMY ALFREDO OR MARINARA SAUCE AND PARMESAN CHEESE

ROSEMARY POTATOES- TOSSED WITH BUTTER, OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

BUTTERY MUSHROOM AND ONION RICE- TENDER AND BUTTERY, PERFECT ACCOMPANYMENT FOR THE SMOTHERED CHICKEN

NEW ENGLAND STYLE POTATOES- SLICED POTATOES, ONIONS AND PARSLEY TOSSED WITH A DIJON CREAM AND BAKED GOLDEN BROWN

LOADED RUSTIC SMASHED POTATOES- POTATOES, CREAM, BUTTER AND TOPEED WITH CHEDDAR CHEESE, BACON BITS AND SCALLION

SIDES CONTINUED

SAUTEED ASPARAGUS- FARM FRESH SPEARS, CHERRY OR GRAPE TOMATO HALVES SAUTEED IN BUTTER, GARLIC AND SEA SALT

RATATOULLIE CASSAROLE- EGG PLANT, BELL PEPPERS, SQUASH AND TOMATOES ALL MELTING TOGETHER WITH BUTTER, BASIL AND THYME SIMMERED IN A LIGHT MARINARA

BOULANGERE POTATOES – SLICED POTATOES, PANCETTA AND SLICED ONIONS BAKED WITH REAL CREAMED BUTTER, FRESH SAGE AND TOPPED WITH PARMESAN CHEESE

SWEET POTATO CASSAROLE- BUTTER, BROWN SUGAR, CINNAMON AND NUTMEG TOPPED WITH A PECAN STREUSEL

3 CHEESE MACARONI AND CHEESE CASSAROLE- ASSORTED CHEESES MELTED IN A CREAMY SAUCE, TOPPED WITH A BUTTERY BREAD CRUMB AND BAKED.

PASTA ROMA- DICED TOMATOES, SLICED BLACK OLIVES, ARTICHOKE HEARTS, GARLIC AND SEASONAL MUSHROOMS TOSSED WITH PENNE PASTA, FRESHLY MADE CLASSIC MARINARA AND TOPPED WITH PARMESAN CHEESE

TRI COLOR TORTALINI- TOSSED WITH A SAVOURY CREAM AND TOMATO TRIO MARINARA

ENTRÉE- CHOOSE TWO

BEEF TRI TIP- GRILLED OVER ASSORTED SEASONAL WOOD, MARINATED, SEASONED AND THINLY SLICED- AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

WOOD FIRE GRILLED PORK LOIN- TENDER PORK LOIN, MARINATED AND SEASONED, FIRE GRILLED TO PERFECTION, HAND SLICED AND SERVED WITH YOUR CHOICE OF SAUCE

WOOD FIRE GRILLED CHICKEN- MARINATED AND SEASONED CHICKEN BREAST GRILLED OVER ASSORTED SEASONAL WOOD, SLICED AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

SOUTHERN STYLE SMOTHERED CHICKEN – MARINATED, TENDER CHICKEN BREAST, ONIONS, CELERY AND BELL PEPPERS SIMMERED IN A SOUTHERN STYLE CREAMY GRAVY

CHICKEN MARSALA- POUNDED CHICKEN BREAST, FLOURED AND PANSEARED TOPPED WITH SLICED MUSHROOMS, ONIONS AND A SILKY MARSALA WINE SAUCE (PAIRS BEST WITH SMASHED POTATOES)

PASTA PRIMA VERA (VEGATERIAN OPTION) – MIXED, JULIENNE CHEFS VEGGIES AND PASTA SAUTEED IN BUTTER, TOSSED IN A CHEESY ALFREDO SAUCE FINISHED WITH SHREDDED PARMESAN CHEESE

LEMON CHICKEN SCALOPINI- POUNDED CHICKEN BREAST, FLOURED AND PANSEARED TOPPED WITH ARTICHOKE HEARTS, CAPERS, BACON BITS AND A SAVORY LEMON/CREAM SAUCE

BACON WRAPPED GROUND SIRLOIN MEATLOAF- SLICED, INDIVIDUALLY WRAPPED, AND GRILLED OVER WOOD FIRE. SERVED WITH HUNTER SAUCE

MEDITERANIAN CHICKEN- BACON WRAPPED MARINATED CHICKEN BREAST STUFFED WITH SPINACH, FETA CHEESE, AND SUNDRIED TOMATOES, SERVED SLICED AND TOPPED WITH A SUNDRIED TOMATO CREAM SAUCE

TENDER BEEF FLAT IRON SIRLOIN STEAK- LIGHTLY SEASONED AND GRILLED OVER WOOD FIRE, TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELETIONS) OR MAISON HERB COMPOUND BUTTER

SPINACH AND CHEESE STUFFED, BACON WRAPPED PORK LOIN- MARINATED, SEASONED, CHARRED OVER HIGH HEAT THEN COVERED TO HOLD IN ALL THE FLAVORS, SERVED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTION)

RUSTIC GARLIC AND OLIVE OIL BRUSHED SALMON- GRILLED OVER WOOD FIRE AND TOPPED WITH A FRESH ROSEMARY AND LEMON BUTTER OR A FRESH LEMON, DILL AND CAPER SAUCE

VEGAN OPTIONS-ADDITIONAL \$1.00 PER PERSON

SPINACH AND ARTICHOKE PITA BITES

CAPRESE SKEWERS- GRAPE TOMATOES, TUFU, BASIL LEAF, ARTICHOKE HEART AND PEPEROCINI TOPPED WITH A BALSAMIC GLAZE

CRUDITE CUPS ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

VEGGIE STUFFED DEEP FRIED ASIAN POTSTICKERS

SOUTHWEST POLENTA ROUNDS WITH CORN KERNALS AND BLACK BEAN SALSA

FRESH APPLE TOPPED APPLES WITH FRESHLY MADE CURRY TUFU SALAD

PITA CRISP TOPPED WITH CREAMY FRESH MADE HUMMUS AND OLIVE OIL

IMPOSSIBLE BURGER SLIDERS- LETTUCE, TOMATOES AND CARAMALIZED ONIONS

ENTRÉE

EGGPLANT LASAGNA- PEPPERS, ONIONS, MUSHROOMS WITH FRESHLY MADE MARINARA

LENTIL AND BARLY STUFFED PORTABELLA MUSHROOM

POLENTA CASSAROLE- WITH FRESH GRILLED SQUASH, PEPPERS AND ONIONS

MEDITARANIAN WRAPS- SUNDRIED TOMATO PESTO, MIXED GREENS, CUCMBER, RED ONIONS, MINT SCALLION DRESSING AND KALAMATA OLIVES WRAPPED IN PITA BREAD

HUNGARIAN CABBAGE LASAGNA

MUSHROOM AND ASAPARAGUS RISOTTO

CREAMY TOFU AND PESTO PASTA

SIDES

RICE PILAF

CURRY ROASTED CAULIFLOWER

RATTATOULIE CASSAROLE- SQUASH, PEPPERS, ONIONS AND EGGPLANT IN FRESHLY MADE MARINARA

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH OLIVE OIL, GARLIC AND OLIVE OIL AND A TOUCH OF VEGAN CHEESE

FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED VEGAN CHEESE.

PASTA - TENDER PASTA TOSSED IN A DECADENT MARINARA SAUCE AND VEGAN CHEESE

ROSEMARY POTATOES- TOSSED WITH OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

MUSHROOM AND ONION RICE

TAKE YOUR EVENT OVER THE TOP!

FAMILY STYLE- \$3 PER PERSON ADDITIONAL

FULLY PLATED \$5 PER PERSON ADDITIONAL

PLEASE INQUIRE ABOUT THE FOLLOWING AVAILABLE OPTIONS

CANDY AND POPCORN BAR

DESSERT STATION

SLIDER BAR

BRUNCH MENUES

PASTA STATIONS

INTERNATIONAL MENUES

BBQ MENU

CARVING STATION

APPETIZER STATIONS

SPECIALITY PLATTERS

SPECIALTY BEER OR WINES

CAKE CUTTING SERVICE

SOME EXTRAS TO MAKE YOUR GUEST FEEL SPECIAL

POPCORN STATIONS

-A-\$3.00 PER PERSON-

**ONSITE POPCORN MACHINE, FRESHLY POPPED CORN , 6 ASSORTED POPCORN SEASONINGS
INDIVIDUAL POPCORN BAGS, SCOOPS, AND CUTE POPCORN MENU BOARD**

FOR ADDITIONAL -\$1.00 PER PERSON

ADD INS-

MnM'S, CHEESE BALLS, PREZZLES, LICCORICE BITS, PEANUTS, SPICY MUSTARD

TAKE HOME TREAT AND COFFEE STATION

\$5.00 PER PERSON-CHOOSE 1

FLUFFY GLAZED DOUGHNUT

SUGAR DOUGHNUTS

CHOCOLATE CHIP COOKIE

PEANUTBUTTER COOKIE

ADD

COFFEE STATION WITH TOGO CUPS AND ASSORTED COFFEE CREAMERS

HAND HELD PERSONAL FRIED APPLE PIES-

\$5.00 PER PERSON

**TENDER APPLE SLICES WITH APPLE PIE SEASONIG, IN A FLAKY FRIED CRUST, DUSTED WITH POWDER
SUGAR AND CINNAMON**

ADD SCOOP OF THRIFTY VANILLA BEAN ICE CREAM AND CARMEL DRIZZLE FOR JUST \$1.00 MORE