
Beef Tenderloin Brochettes

Cubed beef tenderloin, mushrooms and roasted shallots skewered and grilled with a burgundy demi glace.

\$10.25/guest

Brie En Croute

Candied walnuts, honey, fresh thyme and brie cheese wrapped in pastry and drizzled with balsamic reduction.

\$6.75/guest

Peach Goat Cheese Pastries

Puff pastry topped with sliced peaches, a goat cheese spread and fresh thyme.

\$4.75/guest

Stuffed Mushrooms

Large mushrooms stuffed with roasted garlic, blue cheese, savory and bacon.

\$8.50/guest

Bruschetta

Fresh crustini topped with marinated tomato wedge and fresh basil.

\$6.75/guest

Prosciutto Wrapped Asparagus

Seasoned asparagus wrapped in thin sliced prosciutto.

\$6.50/guest

Crab Avocado Polenta

Crab meat, avocado, salsa fresca, and polenta served with lime creme fraiche and cilantro oil.

\$9.00 /guest

Fruit Platter

Variety of fresh seasonal fruits.

\$4.50 /guest

Vegetable Platter

A colorful selection of seasonal vegetables.

\$3.00 /guest

Cheese Platter

A mixture of imported cheeses and grapes.

\$5.00/guest

Deli Platter

Thin sliced deli meats and bite sized pieces of cheese served with crustinis.

\$5.00/guest

Each entrée includes two sides

Pork Chops

Grilled seasoned pork chops.
\$10.50/guest

BBQ Chicken Breast

Chicken breasts grilled in barbeque sauce.
\$14.00/guest

Chicken Picatta

Tenderized chicken breast braised in a brown-butter, lemon caper sauce, and served with quartered mushrooms.
\$14.00/guest

Tri-Tip Roast

Roasted tri-tip sliced thin.
\$15.00/guest

Pork Loin Steaks

Grilled tender pork loin steaks served with a red wine demi-glace.
\$15.50/guest

Garlic Stuffed Tri-Tip

Tri-tip stuffed with garlic and roasted to perfection served with a mushroom gravy.
\$17.50/guest

Pastry Wrapped Beef Short Ribs

Beef short ribs braised with herbs then wrapped in puff pastry and baked to a golden brown served with roasted

garlic bordelaise.

\$18.00/guest

Macadamia Crusted Salmon

Boneless skinless salmon steaks topped with minced macadamia nuts served with a lemon caper dill sauce.
\$19.50/guest

Grilled Bistro Steak Medallions

Grilled bistro steak tenders served as medallions with a baby portabella pancetta demi-glace.
\$20.00/guest

Coq Au Vin

An airline chicken breast stuffed with a portabella duxelles and braised in a red wine demi-glace, served with a garlic pepper cream sauce.
\$20.00/guest

Pork Tenderloin

Grilled Pork tenderloin served as medallions with a port demi-glace.
\$20.50/guest

Bacon Wrapped Filet Steaks

Grilled Filet steaks wrapped in bacon and served with bourbon demi-glace.
\$26.00/guest

Sesame Crusted Halibut Steaks

Sesame encrusted halibut steaks served with a sweet soy beurre blanc.
\$28.00/guest

All pastas are hand-made and cut fresh

Fettucini Alfredo

*Fresh pasta tossed with Alfredo sauce.
\$10.50/guest*

Pasta Primavera

*Fresh pasta served with spring vegetables
in a garlic cream sauce.
\$12.50/guest*

Tarragon Infused Pasta

*Hand-made tarragon pasta served with
fresh artichoke hearts, portobello
mushrooms, and alfredo sauce.
\$14.50/guest*

Chicken Marsala

*Sliced grilled chicken breast, shallots,
mushrooms and fresh pasta served in a
marsala wine sauce.
\$14.50/guest*

Black and Blue Pasta

*Fresh pasta served with steak, mushrooms,
onions, garlic and tomatoes in a blue cheese
cream sauce.
\$15.50/guest*

Pasta Putanesca

*Fresh pasta tossed with a tomato,
artichoke, kalamata olive and Portobello
mushroom sauce, topped with fresh basil
chiffonnade.
\$17.50/guest*

Lasagna Primavera

*Lasagna pasta layered with marinara,
spring vegetables, and mozzarella and feta
cheeses.
\$12.50/guest*

Eggplant Parmesan

*Marinated grilled eggplant topped with
marinara, a blend of cheeses, fresh herbs,
and a garlic cream sauce.
\$13.50/guest*

Stuffed Portobello

*Portobello mushrooms topped with
artichoke hearts, roasted garlic, fresh
herbs, roma tomatoes, and fontina cheese.
\$15.50/guest*

Portobello Parmesan Roulade

*Parmesan crusted Portobello mushrooms
sliced thin and rolled with red bell peppers,
roasted garlic, pecorino cheese, and shallots
topped with lemon caper cream sauce.
\$18.50/guest*

Focaccia

Fresh baked garlic herb focaccia bread served with basil infused olive oil and garlic infused balsamic vinegar .

\$2.50/guest

Brioche and Fontina

Fresh baked brioche served with a platter of fontina cheese.

\$6.50/guest

Artisan Rolls

Roman Cheese or Kalamata Olive.

\$2.00/guest

Dinner Rolls

\$1.00/guest

Croissants

\$1.50/guest

Garlic Mashed Potatoes

Roasted Potatoes

Pasta salad

Grilled asparagus

Steamed Broccoli

Braised Green Beans

Grilled Spinach

Steamed Seasonal Vegetables

Pomme Dauphine

Roasted Garlic Fontina Mashed Potatoes

Blue Cheese Mashed Potatoes

Steamed Broccolini

Drunken Rice Cake

Grilled Spinach

Blue Cheese Bacon Green Beans

Roasted Baby Red Potatoes

Steamed Seasonal Vegetables

Salads may be substituted as one of two sides, or may be added for an additional \$2.00/guest.

House Salad

Field greens and red leaf lettuce tossed in white balsamic vinaigrette topped with candied walnuts, dried cherries, and gorgonzola cheese.

Field Greens

Field greens and red leaf lettuce tossed with roasted red pepper vinaigrette topped with shredded carrots, teardrop tomatoes, cucumbers and parmesan cheese.

Eden Salad

Romaine lettuce tossed in tahini vinaigrette topped with grapes, dried apples and feta cheese.

Caesar Salad

Romaine lettuce tossed in Caesar dressing topped with teardrop tomatoes, parmesan cheese and fresh croutons.

Creme Brule Cheesecake

Vanilla cream cheesecake with a layer of melted turbinado sugar.

\$7.50/guest

New York Cheesecake

New York Cheesecake topped with thinly sliced almonds and caramel.

\$5.00/guest

Raspberry Swirl Cheesecake

Cheesecake swirled with raspberries.

\$5.00/guest

Pastry Wrapped Apples

Spiced apples wrapped in puff pastry, served with a brown sugar cinnamon glaze.

\$5.50/guest

Belgian Silk Tort

A creamy dark chocolate tort topped with berries and whip cream.

\$6.50/guest

Chocolate Covered Strawberries

\$3.00/1 per guest

\$5.00/2 per guest