



Catering Menu

THE LIVING PLANET
AQUARIUM

LANCER
Catering







lancercatering.com



801.784.0667

Menu Choices

We understand the importance of a well-balanced diet and of maintaining food preferences, so we have identified items to make your selections easier. The legend below will help you select menu items based on dietary needs and personal preferences.

-  - Vegetarian - no animal proteins except dairy
 -  - Vegan - no animal products or byproducts (also dairy free)
 -  - Gluten free - contains no gluten
 -  - Dairy free - contains no dairy products or byproducts
 -  - Sustainably-sourced seafood
 -  - Composed of locally-sourced ingredients
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Local Sourcing

Our menu has been designed to utilize as much local and regional product as possible. Our goal is to use organic and locally-grown food whenever practical. It also means that our first choice for meats, poultry and dairy products are natural and raised without added hormones or the use of antibiotics.

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Breakfast Buffets

Breakfast buffets are accompanied by Star Mountain coffee service, herbal teas, and chilled orange juice.

Café

Fresh Fruit Salad, Triple Berry Streusel Coffee Cake, Assorted Muffins, Fruit Danish, Sweet Butter

Bistro

Sliced Fresh Fruit Tray, Assorted Bagels, Triple Berry Streusel Coffee Cake, Pecan Caramel Rolls, Sweet Butter, Whipped Cream Cheese and Preserves

B&B Breakfast

Fresh Fruit Salad, Oat Bran French Toast, Pure Maple Syrup, Three-Cheese Quiche with Tomato, Spinach, Roasted Onion, Hardwood Smoked Bacon and Country Sausage, Home-Fried Potatoes, Triple-Berry Streusel Cake

Steak and Eggs

Fresh Fruit Tray, Farmers Scramble with Mushrooms, Onions, Peppers and Wisconsin Cheddar, Grilled Marinated Sirloin Steak, Home-Fried Potatoes, Pecan Caramel Rolls, Freshly Baked Muffins

Healthy Start

(25 guest minimum)

Organic Granola, Low-Fat Vanilla Yogurt, Bowls of Fresh Berries, Bananas, Pineapple, and Melon, Whole-Grain Honey-Wheat Bagels and Low-Fat Blueberry Muffins, Whipped Cream Cheese, Sweet Butter and Marmalade

Rise and Shine

House Baked Danishes and Assorted Muffins with Sweet Butter

Sunrise Breakfast

Fresh Fruit Tray, Scrambled Eggs with Wisconsin Cheddar Cheese and Chives, Hardwood-Smoked Bacon and Country Sausage, Herb-Roasted New Potatoes, Pecan Caramel Rolls, Freshly-Baked Muffins

Breakfast Add-ons

Breakfast adornments are priced per guest and can be added to any breakfast buffet.

Oatmeal

Brown Sugar, Dried Cranberries, Cinnamon Sugar, Honey, Maple Syrup and Milk

Yogurt Trifle

(12 guest minimum)

Low-Fat Vanilla Yogurt, Organic Granola and Seasonal Berries

Scrambled Eggs

Wisconsin Cheddar and Snipped Chives

Breakfast Sandwiches

Bacon or Sausage, Egg and Cheese on Fresh-Baked Buttermilk Biscuits

Breakfast Burritos

Chorizo Sausage or Black Beans, Eggs and Cheese, Flour Tortillas and Fresh Pico De Gallo

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Luncheon Salads

Choice of Star Mountain coffee service, lemonade, punch or fruited water, freshly-baked rolls with sweet butter and family-style platters of brownies and bars.

**Please select one entrée salad.*

Pacific Rim

Asian Greens, Napa Cabbage, Vegetable Ribbons,
Ginger-Soy Dressing with Crispy Wontons,
Five-Spiced Grilled Chicken or Crispy Golden Shrimp Drizzled with Sweet Chili Sauce
add Chicken 
or Shrimp 

Chicken Caesar

Grilled Breast of Chicken on Crisp Romaine with Parmesan Cheese, Herb Croutons, Parmesan Frico Crisp,
Roasted Garlic Caesar Dressing

House Cobb

Grilled Breast of Turkey, Crisp Romaine, Butter Lettuce, Avocado, Ripe Tomatoes, Hardwood-Smoked
Bacon, Blue Cheese, Hard-Cooked Eggs, Sweet Basil Vinaigrette

New Mexico

Spicy Breaded Chicken Tenderloin, Mixed Greens, Roasted Corn, Pico de Gallo, Monterey Jack Cheese,
Tortilla Crisps, Southwest Ranch Dressing

Saint Andrews

Grilled Breast of Chicken, Baby Spinach, Candied Almonds, Crumbled Feta Cheese,
Sweet Red Onion, Sliced Strawberries, Strawberry Vinaigrette

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Luncheon Sandwiches

Choice of Star Mountain coffee service, lemonade, punch or fruited water and family-style platters of brownies and bars.

San Antonio Club

Roasted Turkey, Smoked Bacon, Monterey Jack Cheese, Tomato and Lettuce on Ciabatta with Chipotle Aioli, Golden Pineapple and Fresh Strawberries

Bistro Chicken

Sliced Grilled Chicken, Creamy Brie, Arugula and Honey-Cranberry Aioli, Freshly-Baked Baguette, Small Green Salad with Vinaigrette

Steak and Arugula

Medium-Rare Grilled Beef Flank Steak, Havarti Cheese, Arugula, Sweet-and-Spicy Peppadew Peppers, Sweet Onion on Ciabatta with Horseradish Aioli, Parmesan Potato Crisps

Tuna Portofino

White Albacore Tuna, First-Press Olive Oil, Pesto, and Aromatic Vegetables on Focaccia with Tomatoes and Provolone, Small Green Salad with Vinaigrette

Cuban Pollo Press

Roasted Chicken, Smoked Ham, Pickle Chips, Swiss Cheese on Soft French Bread, Chipotle Mayo and Spicy Mustard, Sweet Potato Rounds

Roasted Vegetable Sandwich

Portobello Mushrooms, Red Bell Peppers, Carrot, Sweet Onion, with Organic Spinach, Fresh Mozzarella on Ciabatta with Roasted Garlic Aioli, Parmesan Potato Crisps

California Chicken

Balsamic-Grilled Breast of Chicken, Avocado, Smoked Bacon, Baby Greens and Roasted Corn, Pico De Gallo, on Herb Flat Bread, served with Parmesan Potato Crisps

Alton's Meatloaf

Griddled Meatloaf, House-Made Ketchup, Smoked Mozzarella on Toasted Onion Roll, Sweet Potato Rounds

Fish Tacos

Crispy Breaded Cod, Shredded Cabbage, Chipotle Honey Salsa, Citrus Crème Fraîche, Warm Flour Tortillas, Black Bean Roasted Corn Salad

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Luncheon Buffets

Luncheon buffets are accompanied by choice of Star Mountain coffee service, lemonade, punch, fruited water and one dessert selection.

**Please select one of the following buffets and refer to page 11 for desserts.
(50 guest minimum; one-and-a-half hour service)*

Executive

- Platters of Cold Roast Beef, Roast Turkey, Smoked Ham
- Slices of Swiss, Cheddar and    Pepper-Jack Cheese
- Fresh Lettuce, Sliced Tomatoes, Onions, Pickles 
- Country Potato Salad  
- Penne Pasta Salad Primavera 
- Parmesan Potato Crisps 
- Fresh-Sliced Fruit of the Season  
- Bakery-Fresh Bread, Rolls and Petite Croissants 

Riviera

- Gourmet Salad Greens with Sweet Basil Vinaigrette 
- Fresh Fruit Salad  
- Balsamic-Marinated Breast of Chicken with    Preserved Cherry Compote
- Rosemary Pork Loin with Dijon Pan Sauce 
- Orecchiette Pasta, Plum Tomatoes, Basil, Garlic,  Grilled Eggplant, Pine Nuts, First-Press Olive Oil and Fresh Mozzarella
- Sautéed Green Beans with Thyme  
- Warm French Baguette and Sweet Butter  

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Theme Luncheon Buffets
















Luncheon buffets are accompanied by choice of Star Mountain coffee service, lemonade, punch or fruited water and Chef's dessert selection.

(50 guest minimum; one-and-a-half hour service)

Asian Tropics

- Thai Peanut and Noodle Salad 
- Tropical Fruit Display with Toasted Coconut Dip  
- Crispy Vegetable Spring Rolls with Sweet Chili Glaze  
- Kung Pao Beef with Crimson Peppers 
- Cashew Chicken Stir Fry  
- Seven Treasures Fried Rice  
- Wok-Seared Asian Vegetables 
- Freshly-Baked Bread and Sweet Butter  





Pacific Northwest

- Mixed Greens with Apples, Hazelnuts and White Balsamic Vinaigrette  
- Marinated Fruit Salad  
- Cedar Plank Roasted Salmon  
- Herb-Roasted Breast of Chicken with Chive Cream Sauce 
- Autumn Wild Rice Pilaf with Dried Cranberries   
- Market-Fresh Vegetables   
- Artisan Breads with Sweet Butter  

Southwestern Flavors

- BBQ Ranch Chopped Salad with Tortilla Crisps
- Fresh Fruit Salad of Melon, Citrus Fruit and Mango  
- Chicken Fajitas with Seared Onions and Sweet Peppers   
- Cheese Enchiladas with Ranchero Sauce 
- Green Poblano Rice with Cilantro, Sweet Onion and Garlic  
- Black Bean and Corn Salsa, Pico De Gallo, Guacamole, Shredded Romaine  
- Warm Tortillas and Corn Muffins   

Italian Buffet

- Caesar Salad with Herb Croutons and Parmesan Roasted-Garlic Dressing
- Honey and Lemon Marinated Fruit Salad of Strawberries, Grapes, Stone Fruit and Pistachios  
- Chicken Piccata - Sautéed Breast of Chicken with Lemon, Herbs and Capers 
- Three-Cheese Tortellini and Spring Vegetables in a Light Mushroom Sauce 
- Market-Fresh Vegetables   
- Freshly-Baked Breadsticks and Sweet Butter  

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Luncheons

Accompanied by freshly-baked artisan sourdough baguette, sweet butter, choice of Star Mountain coffee service, lemonade, punch or fruited water.

**Please select one salad, one entrée and one dessert.*

Salads

Garden Salad

Romaine, Iceberg and Organic Spring Greens, Carrot, Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan Cheese, Herb Croutons, Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

Berry Bliss Salad

Baby Spinach and Romaine, Sugared Almonds, Fresh Berries, Raspberry Cider Vinaigrette

*Harvest Salad

Mixed Greens, Roasted Seasonal Apple, Blue Cheeses Crumbles, Shaved Red Onion, Cinnamon- Spiced Walnuts, Maple-Dijon Vinaigrette*(additional)

Entrées

Chicken Marsala

Sautéed Breast of Chicken, Button Mushrooms, Marsala Wine Sauce, Chive Mashed Potatoes, Summer Squash and Green Bean Sauté

Chicken Carciofo

Sautéed Breast of Chicken with Artichokes, Shiitake Mushrooms, Lemon-Thyme Pan Sauce, Yukon Gold Mashed Potatoes, Roasted Carrots

Chicken Modena

Balsamic-Marinated Breast of Chicken with Preserved Cherry Compote, Asparagus Risotto and Grilled Asparagus

Chicken Pomodoro

Sauteed Breast of Chicken, Tomatoes, Scallion, Citrus-and-Cream Pan Sauce, Linguini Pasta

Georgia Pork

Honey-Brined Pork Loin with Peach Chutney, Crispy Onions, Red-Skin Mashed Potatoes, Green Beans

Orecchiette Siciliano

Orecchiette Pasta, Plum Tomatoes, Basil, Garlic, Grilled Eggplant Steaks, Pine Nuts, First-Press Olive Oil and Fresh Mozzarella

Tortelloni Lorenzo

Three-Cheese Tortelloni, Prosciutto Ham, Sweet Peas, Parmesan and Parsley, Roasted Garlic Cream Sauce

Bistro Steak

Marinated Sirloin, Merlot Sauce, Provencal Herb Butter, Roasted Yukon Gold Potatoes, Green Bean and Carrot Batons

Pacific Rim Salmon

Wild-Caught Salmon, Ginger-Soy Glaze, Orange-Scented Jasmine Rice, Wok-Fired Ribbon Vegetables

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Desserts

Ultimate Triple-Chocolate Cake

Blueberry Peach Crumble

Warm Apple Crisp with Cinnamon Whipped Cream

Tiramisù

Lemon Mousse Torte

New-York-Style Cheesecake with Raspberry Coulis

Flourless Chocolate Cake 

Red Velvet Cake with Cream Cheese Icing

Salted Caramel Cheesecake

Meeting Planners Package #1

- Rise & Shine Continental Breakfast
- Mid-morning Beverage Service with Coffee & Assorted Sodas
- Afternoon Break with Freshly-Baked Cookies, Snack Mix and Fruited Waters

Additional charge per person to luncheon selection

Meeting Planners Package #2

- Café Continental Breakfast
- Mid-Morning Beverage Service with Coffee & Assorted Sodas
- Afternoon Break with Fresh-Cut Vegetables, Creamy Herb Dip and Hummus, Freshly-Baked Cookies, Pretzel Twists, Assorted Sodas and Fruited Waters

Additional charge per person to luncheon selection

Specialty Breaks

20 guest minimum

Afternoon Stretch

Freshly-Baked Cookies, Fudge Nut Brownies
Assorted Canned Sodas, Bottled Water, Regular and Decaffeinated Star Mountain Coffee, Tea

Energy Break

Natural Almonds, Homemade Chocolate-Chip Granola Bars, Carrots, Celery Sticks and Pita Crisps with Hummus, Citrus and Banana Yogurt Shooters with Granola

Assorted Canned Sodas, Bottled Spring Water, Sparkling Juice

Sweet & Salty

Tortilla Chips with Salsa and Guacamole, Trail Mix, Bakery Bars

Assorted Canned Sodas, Bottled Spring Water

The Big Chill

Variety of Ice Cream Novelties : Chips Galore, Vanilla Ice Cream Sandwich, Strawberry Ice Cream Bar, Drumstick Nutty Cone.

Sparkling Juice and Soft Drinks, Regular and Decaffeinated Star Mountain Coffee, Tea and Iced Tea

A la Carte Break Items

Freshly-Baked Cookies  

Assorted Bakery Bars

Fudge Brownies

Deluxe Mixed Nuts

Mini Pretzels or Deluxe Snack Mix 

Roasted Peanuts

Kettle Chips and Dip  

Tri-Color Tortilla Chips and Salsa  

Dairy Land Cheese Tray  

Seasonal Vegetable Display   

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Cold Hors d'Oeuvres

(Per 50 pieces)

Tenderloin of Beef Canapé

Amablu Cheese, Caramelized Red Onion
Marmalade, Sourdough Croustade

Grilled Shrimp Crostini

Roma Tomatoes, Lemon and Arugula on Toasted
Sourdough Round

Shanghai Prawn

Grilled Asian BBQ-Glazed Shrimp on a Sesame Crisp
with Frizzled Ginger and Scallion

Smoked Salmon Canapé

Grilled Asparagus, Russian Rye Toasts with Crème
Fraîche, Lemon and Capers

Salmon Crisps

Cold-Smoked Salmon, Sesame Rice Crisp,
Sriracha Cream Cheese, Chives

Ginger Raspberry Cups

Phyllo Pastry Cup with French Brie Cheese, Sweet
Ginger and Ripe Raspberries

California Sushi Stacker

Crab, Avocado, Cucumber, Sushi Rice and Nori
Wafers, Pickled Ginger and Wasabi

Santa Fe Deviled Eggs

Sweet-and-Smoky Ancho Chili Peppers with
Mayonnaise and Fresh Cilantro

Scallop Baskets

Wonton Cup, Ginger Seared Scallops, Papaya and
Pickled Onion Salad

Seared Sesame Ahi

Sashimi-Grade Tuna, Frizzled Ginger and Wasabi
Crème on Wonton Crisps

Wrapped Asparagus

Black Forest Ham Wrapped Asparagus Drizzled with
Lemon Infused Olive Oil.

Honey Lime Fruit Kabobs

Bamboo Skewers of Seasonal Fresh Fruit with a Honey
Lime Drizzle

Tuscan Tuna

Rosemary Filone Bread, Seared Tuna,
Tapenade, Capers

Vegetable Roll-Ups

Vegetable Ribbons, Avocado, Sprouts,
Oven-Dried Tomatoes and Basil Cream Cheese

Caesar Cups

Julienne Romaine Hearts, Peppercorn Parmesan
Dressing, Garlic Phyllo Cup

Tuscany Bruschetta

Sun-Dried Tomatoes, Rosemary and Mission Olive
Tapenade on Grilled Ciabatta

Herb Chèvre Spoons

Honey-Whipped Goat Cheese, Crisped
Prosciutto, Thyme, Poached Pear, Edible Spoon

Infused Beet Salad Spoon

Roasted Beets, Apple, Shallot, Orange Vinaigrette,
Napa Cabbage Chiffonade, Edible Spoon

Moroccan Flatbread

Saffron Hummus, Roasted Carrot Jewels, Herb Lavosh

Santa Maria Bruschetta

Pear, Strawberry, Wildflower Honey, Gorgonzola, Can-
died Walnuts, Sourdough Baguette

Portobello Croustade

Marinated and Grilled Mushrooms, Roasted Peppers
and Fresh Basil on a Sourdough Baguette

Jamaican Chicken

Jerk Chicken, Crispy Sweet Potato Chip with Mango,
Cinnamon and Basil Chards

Caprese Skewers

Herb Marinated Petite Mozzarella and Grape Tomatoes

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Warm Hors d'Oeuvres

(Per 50 pieces)

Gourmet Mini Burgers

Chopped Sirloin, Fontina Cheese, Red Onion Jam, Toasted Brioche Rounds

Tenderloin Chasseur

Pan-Seared Beef, Bacon, Mushroom Pan Sauce, Puff Pastry

Cherry Lamb Canapé

Rosemary Roasted Lamb, Cherry-Ginger Chutney, Pita Moons

Beef Bulgogi

Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick

Warm Artichoke Bruschetta

Artichokes, Roasted Peppers, Fresh Herbs, Four Cheeses and Garlic Toast Rounds

Crab Cake

Blue Crab, Cilantro Aioli, Microgreens

Baja Fish Tacos

Lightly-Battered Mahi Mahi, Cabbage Slaw, Pico De Gallo Citrus Dressing, Crispy Handmade Shells

Korean Tacos

Braised Beef Short Ribs, Romaine Lettuce, Kimchee, Chili Salsa Rojas, Mini Corn Tortillas

Mahi Mahi Aiguillette

Garlic Butter-Poached Troll-Caught Domestic Mahi Mahi, Lemon and Basil atop a Pastry Spoon

Louisiana Shrimp

Blackened Bacon-Wrapped Shrimp with Chili Orange Glaze

Asian Pork Crisp

Shredded Pork, Spicy Plum Sauce, Fresh Ginger and Scallions in a Crisp Wonton Shell

Kung Pao Chicken Skewer

Soy-Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

Chicken Potstickers

Pan-Fried Chicken, Spinach and Herb Dumplings, Mint-Chili Sauce

Chicken Mojo

Hand-Made Mini Tortilla Cups, Citrus Mojo Chicken, Fresh Cilantro

Crispy Spring Rolls


Delicate Crêpe Wrapper with Vegetables, Apricot Nectar-Chili Dipping Sauce

Beef Bastila

Marinated Beef Flank, Caramelized Onions and Warm Spices in Phyllo Triangles

Flatbread Pizza

(Choose one)

Chicken and Portobello, Traditional Pepperoni, Margarita Tomato and Basil or Spinach,  Pine Nuts and Prosciutto

Grilled Cheese and Tomato Soup Shooter

Petite Grilled Three-Cheese Sandwich and Silky Tomato Soup

Handcrafted Meatballs

Choice of Barbeque, Swedish Style or Sweet-and-Sour Sauce

Spanakopita

Golden Phyllo Pastry Triangles with Spinach and Feta Cheese

Coconut Crusted Shrimp

Crisp Fried Shrimp with a Spicy Horseradish Orange Marmalade

Chesapeake Mushrooms

Crimini Mushrooms Filled with Blue Crab, Shallots and Fresh Herbs.

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Stationary Hors d'Oeuvres

(50 servings unless otherwise noted)

Fire-Grilled Marinated Vegetables

(50 guest minimum)

Summer Squash, Eggplant, Red Onion, Parsnip, Carrot, Asparagus, Red Bell Pepper and Fennel Drizzled with Infused Olive Oil and Balsamic Vinegar, Sun-Dried Tomato Aioli

Artisan Cheese & Fruit Array

(50 guest minimum)

Hand-Wrapped Brie, Local White Irish Cheddar, Maytag, Blue, Hickory-Smoked Gouda and Herb Havarti, Served with Fancy Crackers, Sliced Baguette, Garnish of Red Grapes, Strawberries

Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit and Berries

Antipasto Platter

Lavish Display of Roman Artichokes, Balsamic-Marinated Cipollini Onions, Pepperoncini, Roasted Peppers, Petite Mozzarella in Herbs, Salami, Capicola and Mortadella, Freshly-Baked Artisan Breads and First-Press Olive Oil

Meze Platter

Marinated Artichokes, Herbed Feta, Melon, Preserved Apricots, Hummus, Caponata, Piquant Peppers, Marinated Olives and Warm Pita Bread

Bruschetta Trio Bar

- Sun-Dried Tomatoes and Olives
- Fresh Tomatoes and Basil
- Pear, Walnut and Gorgonzola
- Baskets of Toasted Baguette and Grilled Ciabatta Bread

Shrimp Display

Spiced Jumbo Shrimp Served with Firecracker Sauce and Lemon Wedges

BLT Cheesecake

Savory Cheesecake with Hardwood-Smoked Bacon, Herbs and Oven-Dried Tomatoes Lemon Aioli on a Bed of Romaine and Arugula with Sourdough Baguette

Baked Brie en Croûte

Gingered Cherries, Toasted Almonds, and Brown Sugar in Puff Pastry, with French Baguette

Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic-Peppered Pita Crisps
Optional:
With Dungeness Crab

Smoked Salmon Cheesecake

Salmon, Gruyere Cheese, Dilled Crème Fraîche, Premium Cracker Assortment

Seasonal Vegetable Display

Fresh Seasonal Garden Vegetables Served with a Creamy Ranch Dipping Sauce

Dairy Land Cheese Tray

(25 guest minimum)

Pepper Jack, Cheddar, Swiss, Muenster and Marble Jack with Red Grapes and Crackers

Smoked Salmon Tray

Sliced Smoked Salmon Filet Presentation with Capers, Lemon Slices, Red Onion, Tomato, Chopped Egg and Fancy Crackers

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Stationary Hors d'Oeuvres Continued...

(Per 50 servings)





Savory Wraps

Select three varieties:

- Glazed Ham, Mustard, Gruyere Cheese
- Herb Roast Beef, Onion, Horseradish Cream 
- Roasted Turkey, Cranberry Aioli 
- Smoked Salmon, Red Onion, Dill Cream Cheese 
- Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese 

Petite Sandwich Tray

Select three:

- Smoked Ham and Swiss
- Roast Turkey and Provolone 
- Roast Hummus  
- Roast Beef and Cheddar
- Almond Chicken Salad
- Tuna Salad 

Served on Ciabatta Rolls and Petite Croissants

Create Your Own Deli Platter



Choose Three Meats:

- Turkey Breast
- Roast Beef
- Ham
- Salami
- Tuna
- Chicken Salad

Choose Two Cheeses:  

- Swiss
- American
- Muenster
- Cheddar
- Pepper Jack
- Provolone

Lettuce, Tomato, Pickles, Mayonnaise and Yellow Mustard

Assorted Breads Included  
(Silver Dollar Rolls, Petite Croissants, Ciabatta Rolls)

Savory Stations

Add to a cocktail reception or dinner. Also available as a late-night snack.
(Approximately 50 appetizer portions. Extra Chef fee per station.)

Mac 'N' Cheese Supreme

Creamy Macaroni and Cheese

Includes the following toppings:

Sun-Dried Tomatoes, Caramelized Onions, Crispy Smoked Bacon, Parmesan Cheese, Sautéed Mushrooms, Asparagus, Sweet Peas, Herb Bread Crumbs

French Fry Bar

Yukon Gold Potato and Sweet Potato Fries in Paper Fry Boats

Includes the Following Toppings -

Chopped Scallions, Roasted Poblano Sauce, Blue Cheese Sauce, Aged Cheddar, Smoked Sea Salt, Truffle Aioli, Chili Cheese, Chopped Bacon

Southern BBQ

- Memphis Pulled-Pork Sliders 
- Kentucky Coleslaw  
- House-Made BBQ Potato Chips  



Chinese Takeout

- Miniature Egg Rolls
- Crab Rangoon
- Half Pints of Sweet & Sour Chicken
- Accompanied by Fortune Cookies and Chopsticks

Mexican Street Tacos

Chopped Grilled Beef, Tortillas, Salsa Casera, Tomatillo Salsa, Guacamole, Lime Wedges, Grilled Green Onion, Chopped Radish, Cucumber

Stazione Italiano

- Cheese Tortellini in a light Sage-Cream Sauce
- Prosciutto and Sweet Peas
- Olive Oil Grilled Ciabatta Bread
- Caprese Spiedini with Mozzarella, Basil, and Grape Tomatoes  

Sushi Station

Chef's Selection of California, Tuna and Veggie Rolls with Pickled Ginger, Soy Sauce and Wasabi.

Small Plate Stations

(75 guest minimum. Extra Chef fee of per station)

Louisiana Bayou Shrimp

(2 shrimp per plate)

Spicy BBQ Shrimp with Worcestershire, Cayenne, Lemon and Sweet Butter with Herb-Grilled Flatbread

Maryland Crab Cake

Chef-Sautéed Blue Crab Cakes accented with Old Bay Seasoning, offered with Spicy Remoulade, Traditional Cocktail Sauce, and Cilantro Lime Aioli

Cantonese Noodles

Wok-Fired Noodles with Vegetables, Chicken, and Soy Ginger Glaze in a Take-Out Box, Fortune Cookies and Chopsticks

Beef Short Ribs Mojo

Over Cabrales Cheese Arepa with Sweet Onion Marmalade

Pacific Rim Cedar-Planked Salmon

Marinated and offered with Wok-Fired Asian Vegetable Ribbons

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Chef Carving Stations

*Includes an assortment of freshly-baked rolls
(Serves 50 guests. Extra Chef fee per station)*

Roasted Tenderloin of Beef

Tri-Color Peppercorn-Rubbed Beef
Served with Gorgonzola-Shallot Aioli and
Horseradish Sauce

Sicilian Stuffed Pork Loin

Pecorino Stagnata Cheese, Sun-Dried
Tomatoes, Spinach and Artichokes.
Rustic Italian Bread Display and Cold-Pressed
Olive Oil

Vermont Maple Glazed Ham

Double-Smoked Ham, Country Dijon Mustard,
Apple Relish

Roasted Turkey Breast

Roasted Breast of Turkey, Fresh Sage Aioli and
Cranberry-Orange Chutney

Herb-Roasted Inside Round

Marinated Angus Beef, Caramelized Onion
Demi Glaze and Horseradish Cream

Monday-Thursday Menu

Choice of premium Star Mountain Coffee Service, lemonade, punch or seasonal fruited water. (valid on Monday-Thursday Receptions only, 100 guests minimum. One-and-a-half hour service.)

(Select one from each category, 2 servings of each per guest)

Adornments

Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit and Berries with Citrus Yogurt Dip

Seasonal Vegetable Display

Assorted Market Vegetables with a creamy ranch dipping sauce

Savory Wraps

Cut into Cocktail-Party Size, Choose from Smoked Ham, Herb Roast Beef, Roasted Turkey or Vegetable.

Dairy Land Cheese Tray

Pepper Jack, Cheddar, Swiss, Muenster and Marble Jack with Red Grapes and Crackers.

Hot Hors d'Oeuvres

Kung Pao Chicken Skewer

Soy-Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

Beef Bulgogi

Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick

Warm Artichoke Bruschetta

Artichokes, Roasted Peppers, Fresh Herbs, Four Cheeses and Garlic Toast Rounds

Chesapeake Mushrooms

Crimini Mushrooms Filled with Blue Crab, Shallots and Fresh Herbs.

Asian Pork Crisp

Shredded Pork, Spicy Plum Sauce, Fresh Ginger and Scallions in a Crisp Wonton Shell

Cold Hors d'Oeuvres

Jamaican Chicken

Jerk Chicken, Crispy Sweet Potato Chip with Mango, Cinnamon and Basil Chards

Tomato Bruschetta

Tomato Bruschetta Fresh Tomatoes and Basil on Grilled Ciabatta

Santa Fe Deviled Eggs

Sweet-and-Smoky Ancho Chili Peppers with Mayonnaise and Fresh Cilantro

Grilled Shrimp Crostini

Roma Tomatoes, Lemon and Arugula on Toasted Sourdough Round

Wrapped Asparagus

Black Forest Ham Wrapped Asparagus Drizzled with Lemon Infused Olive Oil

Sweets

Petite Desserts:

- Key Lime Tartlets
- Turtle Brownie Bites
- Petite Cheesecakes
- Caramel-Hazelnut Tartlets
- Almond Raspberry Cakes

Assorted Chocolate-Dipped Fruit Petite Cookies and Assorted Bars

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Custom Celebrations

Choice of premium Star Mountain Coffee Service, lemonade, punch or seasonal fruited water.

Classic

Choose 3 Stationary Items, 3 butler-passed items

Preferred

Choose 4 Stationary Items, 4 butler-passed items

Premium

Choose 4 Stationary Items, 4 butler-passed items and a small plate station from page 17 or Chef's Carving Station from page 18 *Roasted tenderloin upcharge.

Stationary Items

Seasonal Vegetable Display

Fresh Seasonal Garden Vegetables Served with a Creamy Ranch Dipping Sauce

Dairy Land Cheese Tray

Swiss, Pepper Jack, Cheddar, Colby, Muenster and Marble Jack Served with Red Grapes and Crackers

Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit and Berries

Mediterranean Hummus Platter

House-Made Hummus with Fresh Cut Vegetable Crudités and Toasted Pita Chips

Bruschetta Trio Bar


- Sun-Dried Tomatoes and Olive, Fresh Tomatoes & Basil, Pear Walnut & Gorgonzola
- Baskets of Toasted Baguette and Grilled Ciabatta - Bread

Handcrafted Meatballs

Choice of Barbecue, Swedish Style or Sweet-and-Sour Sauce

Flatbread Pizza

(Choose one)

- Chicken and Portobello,
- Traditional Pepperoni,
- Margarita Tomato and Basil, 
- Spinach, Pine Nuts and Prosciutto

BLT Cheesecake

Savory Cheesecake with Hardwood-Smoked Bacon, Herbs and Oven-Dried Tomatoes
Lemon Aioli on a Bed of Romaine and Arugula with Sourdough Baguette

Baked Brie en Croûte

Gingered Cherries, Toasted Almonds, and Brown Sugar in Puff Pastry, with French Baguette

Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic-Peppered Pita Crisps

Smoked Salmon Cheesecake

Salmon, Gruyere Cheese, Dilled Crème Fraîche, Premium Cracker Assortment

Savory Wraps

Select three:

- Glazed Ham, Mustard, Gruyere Cheese, Herb Roast Beef, Onion, Horseradish Cream
- Roasted Turkey, Cranberry Aioli, Smoked Salmon, Red Onion, Dill Cream Cheese
- Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese

Petite Sandwich Tray

Select three:

- Smoked Ham and Swiss, Roast Turkey and Provolone, Red Pepper Hummus
- Roast Beef and Cheddar, Almond Chicken Salad, Tuna Salad.
Served on Silver Dollar Rolls and Petite Croissants

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Custom Celebrations

(continued)

Chilled Appetizers for Butler Passing

Honey Lime Fruit Kebabs

Bamboo Skewers of Seasonal Fresh Fruit with a Honey Lime Drizzle

Caprese Skewers

Herb Marinated Petite Mozzarella and Grape Tomatoes

Wrapped Asparagus

Black Forest Ham Wrapped Asparagus Drizzled with Lemon Infused Olive Oil

Grilled Shrimp Crostini

Roma Tomatoes, Lemon and Arugula on Toasted Sourdough Round

Shanghai Prawn

Grilled Asian BBQ-Glazed Shrimp on a Sesame Crisp with Frizzled Ginger and Scallion

Salmon Crisps

Cold-Smoked Salmon, Sesame Rice Crisp, Sriracha Cream Cheese, Chives

Ginger Raspberry Cups

Phyllo Pastry Cup with French Brie Cheese, Sweet Ginger and Ripe Raspberries

Santa Fe Deviled Eggs

Sweet-and-Smoky Ancho Chili Peppers with Mayonnaise and Fresh Cilantro

Seared Sesame Ahi

Sashimi-Grade Tuna, Frizzled Ginger and Wasabi Crème on Wonton Crisps

Vegetable Roll-Ups

Vegetable Ribbons, Avocado, Sprouts, Oven-Dried Tomatoes and Basil Cream Cheese

Caesar Cups

Julienne Romaine Hearts, Peppercorn Parmesan Dressing, Garlic Phyllo Cup

Tuscany Bruschetta

Sun-Dried Tomatoes, Rosemary and Mission Olive Tapenade on Grilled Ciabatta

Moroccan Flatbread

Saffron Hummus, Roasted Carrot Jewels, Herb Lavosh

Santa Maria Bruschetta

Pear, Strawberry, Wildflower Honey, Gorgonzola, Candied Walnuts, Sourdough Baguette

Portobello Croustade

Marinated and Grilled Mushrooms, Roasted Peppers and Fresh Basil on a Sourdough Baguette

Jamaican Chicken

Jerk Chicken, Crispy Sweet Potato Chip with Mango, Cinnamon and Basil Chards

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Custom Celebrations

(continued)

Warm Appetizers for Butler Passing

Spanakopita

Golden Phyllo Pasty Triangles with Spinach and Feta Cheese

Coconut Crusted Shrimp Skewers

Crisp Fried Shrimp with a Spicy Horseradish Orange Marmalade

Chesapeake Mushrooms

Crimini Mushrooms Filled with Blue Crab, Sherry, Shallots and Herbs

Gourmet Mini Burgers

Chopped Sirloin, Fontina Cheese, Red Onion Jam, Toasted Brioche Rounds

Beef Bulgogi

Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick

Warm Artichoke Bruschetta

Artichokes, Roasted Peppers, Fresh Herbs, Four Cheeses and Garlic Toast Rounds

Crab Cake

Blue Crab, Cilantro Aioli, Microgreens

Baja Fish Tacos

Lightly-Battered Mahi Mahi, Cabbage Slaw, Pico De Gallo Citrus Dressing, Crispy Handmade Shells

Louisiana Shrimp

Blackened Bacon-Wrapped Shrimp with Chili Orange Glaze

Asian Pork Crisp

Shredded Pork, Spicy Plum Sauce, Fresh Ginger and Scallions in a Crisp Wonton Shell

Kung Pao Chicken Skewer

Soy-Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

Chicken Potstickers

Pan-Fried Chicken, Spinach and Herb Dumplings, Mint-Chili Sauce

Chicken Mojo

Hand-Made Mini Tortilla Cups, Citrus Mojo Chicken, Fresh Cilantro

Crispy Spring Rolls

Delicate Crêpe Wrapper with Vegetables, Apricot Nectar-Chili Dipping Sauce

Beef Bastila

Marinated Beef Flank, Caramelized Onions and Warm Spices in Phyllo Triangles

Dinner Buffets

Pasta Buffet

Choice of Star Mountain coffee service, lemonade, punch or fruited water. House garden or caesar salad, Italian bread basket with olive oil and sweet butter

Baked Mostaccioli Neapolitan

Sweet Italian Sausage, House-Made Marinara Sauce and Mozzarella Cheese Tossed with Mostaccioli Pasta, Baked Until Bubbly and Drizzled with Basil Pesto-Vegetarian Upon Request

Chicken Fettuccine Tarragon

Chicken Breast Medallions Simmered with Shallots, Fresh Herbs and Cream Tossed with Fettuccine and Finished with Diced Tomatoes, Italian Parsley and Parmesan Cheese





Penne Bosco

Marinated Portobello Mushrooms, Prosciutto Ham, Roast Chicken and Sun Dried Tomatoes, Red Wine and Tomato Cream Sauce Over Penne Pasta with Parmesan Cheese

Living Planet Buffets

Dinners include choice of Star Mountain coffee service or fruited water and freshly-baked artisan bread basket with sweet butter.

Buffet #1:

Freshly Baked Artisan Dinner Rolls with Sweet Butter 
Tossed Caesar Salad with Roasted Garlic Dressing, Croutons, and Aged Parmesan Cheese
Fresh Seasonal Fruit and Berry Salad with Citrus Yogurt Dip 
Slow Braised Boneless Chicken Thighs in a House Cacciatore Sauce   
Georgia Pork Loin with Peach Chutney and Crispy Onion 
Herb Roasted Red Jacket Potatoes 
Roasted Carrots with Orange and Rosemary 

Buffet #2

Freshly Baked Artisan Dinner Rolls with Sweet Butter 
A Bountiful Display of the Season's Freshest Sliced Fruit and Berries  
Gourmet Salad with Organic Greens Garden Vegetables and Sweet Basil Vinaigrette 
Bowtie Pasta with Tomato Basil Rosa Sauce and Shaved Parmesan 
Sautéed Breast of Chicken with Chive Cream Sauce 
Chefs Slow Braised Pot Roast with Button Mushroom Pan Gravy
Herb Roasted Red Jacket Potatoes  
Fresh Green Beans and Carrot Batons with Thyme Butter  

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Custom Dinner Buffets

Choice of Star Mountain Coffee, punch or fruited water and a and freshly-baked artisan bread basket with sweet butter.

The Classic

Choose one - entree, salad, starch and vegetable

The Preferred

Choose two - entrees,
Choose one-salad, starch and vegetable

The Premium

Choose two - entrees, salads, appetizers
Choose one-starch and vegetable

Entrees

Black Angus Roast Sirloin of Beef

Slow Roasted to Medium and Served with Au jus and Horseradish
Upgrade to Beef Tenderloin for additional charge

Herb Crusted Pork Loin

Rubbed with Roasted Garlic and Fresh Herbs with a Light Rosemary Cream Sauce

Chicken Tarragon

Pan Seared Chicken Breasts in a Delicate Herb Sauce with Sun-Dried Tomatoes

Chicken Marsala

Sautéed Chicken Breast with Marsala Wine, Mushrooms and a Touch of Cream

Chicken Cordon Bleu

Breast of Chicken with Smoked Ham, Gruyere Cheese Sauce, and Buttery Herbed Bread Crumbs

Pot Roast

Chef's Slow Braised Pot Roast with Mushroom Pan Gravy

Roasted Turkey Breast

Oven Roasted Turkey Breast with Traditional Bread Dressing Pan Gravy

Old Fashioned Pit Ham

Hickory Smoked Premium Ham with Sweet-and-Tangy Brown Sugar and Mustard Sauce

Seared Cod

Dusted with lemon Pepper and Finished with Bay Shrimp, Mushrooms, and Butter Sauce

Filet of Salmon

Sugar and Spice Rubbed Atlantic Salmon with Fresh Herb Tomato Vinaigrette

Loaded Mac-and-Cheese Primavera

Penne Pasta with Roasted garden vegetables in a Creamy Three Cheese Sauce Baked Until Bubbly with an Herb and Garlic Topping

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Custom Dinner Buffets

(continued)

Salads

Greek Salad

Mixed greens, Red Bell Peppers, Kalamata olives, Feta Cheese

Golden Coast Salad

Mixed baby Greens, Dried Cranberries, Orange Sections, Slivered Sweet Onion and Poppyseed Dressing

Garden Salad

Torn Romaine, Roma Tomatoes, Cucumbers, Garlic Croutons and Choice of Dressing

Caesar Salad

Romaine Lettuce, Croutons and Parmesan Cheese with Roasted Garlic Caesar Dressing

Berry Bliss Salad

Baby Spinach, Seasonal berries, Sugared Almond Slivers, Red Onion and Raspberry Vinaigrette

Fresh Fruit Platter

Slices of Seasonal fresh Fruit and berries Artfully Displayed

Potato, Starch & Pasta

Roasted Potato Duo

Baby red and Yukon Gold Potatoes with Rosemary, Thyme and Olive Oil

Mashed Potatoes

Select Classic Mashed Potatoes with Gravy on the Side, Roasted Red Pepper or Garlic

Roasted Garlic Scalloped Potatoes

Sliced Potatoes, Roasted Garlic and Cream Baked until Bubbly

Wild Rice Pilaf

Wild Rice Blended with Long Grain Rice and Fragrant Vegetables

Baked Rigatoni

Rigatoni Tossed in our Marinara Sauce with Fresh Herbs, and a Three Cheese Blend

Cavatappi Alfredo

Corkscrew Pasta with a Creamy Parmesan Sauce and Italian Parsley

Vegetables

Green Beans

Fresh green beans Simply Prepared with Lemon, Garlic, and Sweet Butter

Fiesta Corn

Steamed Sweet Corn with a Sauté of Red Peppers and Green Onions

Honey Glazed Carrots

Baby Carrots with a Butter and Clover Honey Glaze

Sunshine Blend

Fresh Green Beans, Yellow Wax Beans and Slivers of Carrot and Red Pepper

Seasonal Vegetable Medley

A Blend of Market Fresh Vegetables

Italian Roast

Zucchini, Yellow Squash and Plum Tomatoes with Fresh Basil, Garlic and Olive Oil

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Custom Dinner Buffets

(continued)

Appetizers

2 Pieces per person

Handcrafted Meatballs

Choice of Barbecue, Swedish Style or Sweet-and-Sour Sauce

Signature Wings

Buffalo, Barbeque, Tropical Heat, or Sweet Chili Glazed,
with Blue Cheese or Ranch Dip

Potato Bacon Cups

Petite Red Potato Cups Filled with Smoked Bacon, Chives
and Cheddar Cheese

Artichoke Bruschetta

Artichokes, Roasted Peppers, Fresh Herbs, Four Cheeses
and Garlic Toast Rounds

Stuffed Cherry Tomatoes

Ripe Cherry Tomatoes, Crisp Bacon, Parmesan Cheese
and Herb Aioli

Classic Bruschetta

Roma Tomatoes Basil and Garlic on Toasted Baguettes with
First Press Olive Oil

Seasonal Vegetable Display

Fresh Seasonal Garden Vegetables Served with a Creamy
Ranch Dressing

Dairy Land Cheese Tray

Wisconsin's Finest Swiss, Pepper Jack, Cheddar, Colby, Muenster, and
Marble Jack with Red Grapes and Crackers

Mediterranean Hummus Platter

House-Made Hummus with Fresh Cut Vegetable Crudités and
Toasted Pita Chips

Plated Dinners

Dinners include choice of Star Mountain coffee service, lemonade or fruited water and freshly-baked artisan bread basket with sweet butter

Salads

**Select one of the following.*

Garden Salad

Romaine, Iceberg and Organic Spring Greens, Carrot, Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan Cheese, Herb Croutons, Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

Berry Bliss Salad

Baby Spinach and Romaine, Sugared Almonds, Fresh Berries, Raspberry Cider Vinaigrette

*Harvest Salad

Mixed Organic Greens, Blue Cheese, Candied Walnuts, Preserved Cranberries

*Epicurean Salad

Black Sesame-Crusted Goat Cheese with Organic Greens, Herb Toasts and Roasted Peppers, Balsamic Vinaigrette

*Pomberry Salad

Spinach, Romaine, Goat Cheese, Walnuts and Fresh Blueberries, Pomegranate Dressing

**(additional charge)*

Entrées

Poultry

Chicken Carciofo

Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon-Thyme Pan Sauce, Chive Mashed Potatoes and Steamed Asparagus

Grand Marnier Chicken

Herb-Crusted Sautéed Breast of Chicken, Grand Marnier Beurre Blanc, Chive Mashed Potatoes, Green Beans and Carrots with Thyme Butter

Chicken Modena

Balsamic-Marinated Breast of Chicken with Preserved Cherry Compote, Asparagus Risotto and Grilled Asparagus

Chicken Cordon Bleu

Boneless Chicken Breast Filled with Smoked Ham, Swiss Cheese, Toasted Orzo Rice Pilaf, French Green Beans

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Entrées Continued...

Beef & Pork

Grilled Filet Mignon

Grilled 7 oz. Filet Mignon, Peppercorn Cream Sauce, Yukon Gold White Cheddar Potatoes, Steamed Asparagus

Georgia Pork

Honey-Brined Pork Loin with Peach Chutney, Crispy Onions, Red Skin Mashed Potatoes, Green Beans

Bistro Sirloin Steak

Marinated Sirloin, Merlot Sauce, Provençal Herb Butter, Roasted Yukon Gold Potatoes, Green Beans and Carrot Batons

Herb Crusted Pork

Rosemary and Herb Pork Loin with Dijon Pan Sauce, Roasted Potato Duet and Summer Squash

Seafood

Pan-Roasted Stuffed Cod

Wild Pacific Cod with Dungeness Crab Stuffing, Balsamic Beurre Blanc, Chive-Tarragon Fingerling Potatoes, Green Beans and Carrot Batons



Grilled Salmon

Wild Alaskan Salmon, Dill Pistachio Pistou, Snap Peas with Mixed Bell Peppers, Summer Herb Basmati Rice

Pan Roasted Halibut

Wild Pacific Halibut, Creole Meunière Sauce, Red Bliss Potatoes, Sautéed Sugar Snap Peas

Duet Plate

A 5 oz Grilled Sirloin and a 1/2 portion of any  Seafood or  Poultry Entrees. Includes Choice of Vegetables and Starch Poultry or Seafood

Entrées Continued...

Vegetarian Entrées

Spring Vegetable Cavatappi

Spiral Pasta with Baby Spinach, Artichokes, Broccoli, Asparagus, Plum Tomatoes, Red Onion and Summer Squash in a Light Mushroom Sauce

Orecchiette Siciliano

Orecchiette Pasta, Plum Tomatoes, Basil, Garlic, Grilled Eggplant Steaks, Pine Nuts, FirstPress Olive Oil and Fresh Mozzarella

Vegan Aloo Gobi Masala

Crispy Potatoes, Cauliflower, English Peas, Vine Tomatoes, Sautéed with Indian Seasonings.
Served on Rice

Portobello Mushroom Stack

Grilled Portobello Mushrooms, Roasted Spring Vegetable Risotto, Garlic Spinach and Balsamic-Brown Butter Sauce

Children's Menu

(Ages 3-10)

Children's meals include a mixed fruit plate served during the salad course.
Dinners include tater tots, applesauce and milk.

**Please select one entrée*

- Chicken Fingers
- Cheeseburger
- Grilled Cheese
- Mac 'N' Cheese

Dessert Selections

Ultimate Triple-Chocolate Cake

White Chocolate Lava Cake with Fresh Raspberries

Lemon Mousse Torte

Flourless Chocolate Cake 

Salted Caramel Cheesecake

Blueberry-Peach Crumble

Tiramisù

Golden Harvest Iced Carrot Cake

Red Velvet Cake with Cream Cheese Icing

New-York-Style Cheesecake with Triple Berry Coulis

House Made Brownies

Dessert Bars

Chocolate Dipped Strawberries or Pineapple

Mini Dessert Array

(75 guest minimum, 3 pieces per guest)

Key Lime Tartlets, Turtle Brownie Bites, Petite Cheesecakes, Caramel-Hazelnut Tartlets, Almond Raspberry Cakes, Red Velvet Cake with Cream Cheese Icing, Chocolate Dipped Fruit

Cheesecake Martini Bar

(75 guest minimum)

Rich and Silky New-York-Style Cheesecake in an Acrylic Martini Glass. Accompanied by House-Made Caramel, Chocolate and Raspberry Sauces, Fresh Berry-and-Tropical-Fruit Compote, Dark and Ivory Chocolate Shavings, Whipped Cream

Ice Cream Sundae Bar

(50 guest minimum)

Premium Vanilla-Bean Ice Cream with Hot Fudge, Caramel Sauce, Marshmallow Sauce, Fresh Strawberry Sauce, Whipped Cream, Stemmed Cherries, Almonds, Chocolate Sprinkles, Granola, M&Ms, Oreos, Peanuts, Rainbow Sprinkles

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Late-Night Enhancements

Cookies and Milk

(50 guest minimum)

- Ice-Cold Carafes of Milk, Piping-Hot Chocolate Chunk, Peanut Butter, White Chocolate Macadamia Nut and Oatmeal Raisin Cookies

Gourmet Coffee Station

(50 guest minimum)

- Featuring Regular and Decaffeinated Coffee with Shaved Chocolate, Whipped Cream, Cinnamon Sticks and Assorted Flavored Syrups

Candy Table




(100 guest minimum)

- This assortment of old-time favorites is the perfect offering to say "good night and sweet dreams" to your guests. Table decorated with turn-of-the-century glass candy jars.

Assortment may include favorites such as: Hot Tamales, Plain M&Ms, Skittles, Good and Plenty, Mike and Ike, Reese's Pieces, Gummy Worms and Jolly Ranchers

Snack Attack

(75 guest minimum)

- Sourdough Bread Bowl with Spinach Dip, Sliced French Baguette and Crudité 
- La Fiesta Layered Dip and Salsa with Tri-Color Corn Tortilla Chips 
- Deluxe Snack Mix 




Classic Pizza

(50 guest minimum)

- Traditional of Pepperoni, Sausage or Cheese

Savory Wrap Assortment

(50 guest minimum)

- Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese 
- Herb-Roasted Beef, Red Onion, Horseradish Cream 
- Roasted Turkey, Preserved Cranberry Aioli
- Pickles, Kettle Chips 

Beverages

Host or cash bars must meet a beverage minimum.

Non-Alcoholic Beverages

Freshly-Brewed Regular or Decaffeinated Star Mountain Coffee
Herbal Tea
(Decaffeinated Upon Request) (approximately 6 servings)
Hot Chocolate with Whipped Cream
Warm Spiced Apple Cider
Freshly-Brewed Iced Tea
Fruit Punch
Lemonade
Sparkling Apple Cider
Assorted Sodas
Bottled Water
Premium Bottled Juices - 10 oz
Flavored Waters:
Lemon Basil, Cucumber Mint, Summer Berry, Seasonal

Alcoholic Beverage Service

House Wine by the Glass
House Brand Liquor
Premium Brand Liquor
Domestic Bottled Beer
Premium Bottled Beer
Bottled Water
Soft Drinks

Draft Beer

Please inquire about availability.

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Featured Wines

Champagne & Sparkling Wine

Cooks Brut Sparkling Wine
Barefoot Bubbly Brut
Freixenet Cordon Negro Extra Dry
Korbel Extra Dry or Brut
Mumm Napa Brut

White Varietals

Beringer Moscato
Woodbridge Pinot Grigio
Hogue Riesling
Turning Leaf Chardonnay
Edna Valley Chardonnay

Red Varietals

Jacobs Creek Cabernet, Shiraz or Merlot
Beringer Pinot Noir
Ravenswood Zinfandel
Alamos Malbec