

# **Breakfast Buffet Menus**

## ***The Continental Express Buffet***

Orange and Grapefruit Juices  
Assorted Danish, Assorted Muffins and Flaky Croissants  
Fresh Creamery Butter, Jams & Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**\$15.50 per person**



## ***The Continental Classic Buffet***

Orange, Grapefruit and Cranberry Juices, Fresh Fruit and Berries  
Assorted Bagels with Cream Cheese  
Assorted Danish, Assorted Muffins and Flaky Croissants  
Fresh Creamery Butter, Jams & Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**\$18.50 per person**



## ***The Continental European Buffet***

Orange, Grapefruit and Cranberry Juices, Fresh Fruit and Berries,  
Assorted Bagels with Cream Cheese  
Assorted Danish, Assorted Muffins and Flaky Croissants  
Fresh Creamery Butter, Jams & Preserves  
Smoked Salmon Platter with Traditional Condiments  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**\$18.50 per person**



## ***Grab and Go Breakfast Sandwich Buffet***

Orange, Grapefruit, Apple and Cranberry Juices, Fresh Fruit Cups  
Egg, Cheese and Ham Croissants  
Egg, Sausage and Cheese Biscuits  
Egg, Chorizo, Cheese and Salsa Verde Breakfast Burrito  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**\$20.00 per person**



## ***The American Breakfast Buffet***

Orange, Grapefruit, Apple and Cranberry Juices, Platter of Chilled Sliced Fruit  
Scrambled Eggs, Link Sausage and Smoked Bacon, Breakfast Potatoes  
Croissant, Muffins and Danish Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**\$24.50 per person**



# **Breakfast Buffet Menus (cont.)**

## ***RFC Executive Breakfast Buffet***

### **Eye Openers**

Orange Juice, Apple Juice, Grapefruit Juice, Cranberry Juice  
Fresh Fruit Platter, Fresh Berries, Vanilla Yogurt  
Yogurt Parfaits



### **Bakery Board**

Assorted Danish, Breakfast Pastries, Fruit Muffins,  
Butter Croissant, Vermont Creamery Butter  
Assorted Jams & Marmalade



### **Smoked Salmon Toasts and Avocado Toasts**

Finger Style Open-Faced  
Cream Cheese, Tomato, Cucumber, Capers, Red Onion, Sour Cream



### **Juevos Rancheros "Macaire"**

Poached Egg, Macaire Crushed Potato Base, Chorizo,  
Salsa Verde, Sour Cream



### **Warm Apple Fritters**

Cinnamon Whipped Cream



### **Mini Blueberry Pancake Stacks**

Layered with Crisp Bacon, topped with Maple Syrup and Powdered Sugar



### **Freshly Brewed Coffee, Decaffeinated Coffee**

**Assorted Hot Tea, Soft Drinks & Water**

**\$36.00 per person**



# **Brunch Buffets**

(MINIMUM 20 PERSONS)

## ***Brunch on the Fork Buffet***

### ***Chilled Buffet***

Orange, Grapefruit, Apple and Cranberry Juice

Sliced Fresh Fruit and Berries

Tossed Caesar Salad

Tomato Wedge Salad with Fresh Chives

Penne Pasta Salad with Artichokes and Sun-Dried Tomatoes

Assorted Smoked Fish Platter with Capers, Onions, Tomatoes, Lemon and Bagels

Chilled Roast Filet of Beef with Marinated Grilled Asparagus

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### ***Hot Buffet***

**\*\*\*Please Select Three Entrees\*\*\***

***(Additional Entrée Selections - \$6.00 Each)***

Poached Eggs Benedict with Canadian Bacon, Sauce Hollandaise

Poached Eggs with Spinach and Smoked Salmon, Sauce Mornay

Frittata of Mushroom, Spinach and Fontina Cheese

Almond Crusted French Toast with Maple Syrup

Cheese Blintzes with Strawberries and Vanilla Sauce

Pan Roasted Salmon with Tomatoes & Braised Leeks

Rotisserie Chicken Breast with Wild Rice Medley and Toasted Pecans

Rosemary Grilled Loin of Pork with Apple Cider Jus Lié

Teriyaki Chicken Breast with Garlic-Ginger Soy, Julienne Snow Peas

Grilled Tuna Niçoise with Olives, Tomatoes, Capers, Red Onion, Potato and Shallot Brown Butter

Wild Mushroom Quiche with Bacon and Onions

Swiss Veal Emincé with Mushroom Cream

Beef Stroganoff with Sliced Mushrooms & Onions

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### ***Dessert Buffet***

Danish Pastries, Croissants, Assorted Muffins, Bagels

Rustic Breads and Rolls with Fresh Creamery Butter, Jams & Preserves

Coconut Macarons and Caramel Apple Strudel

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Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**\$43.00 per person**

## Plated Breakfast Entrees

*Breakfast Entrees include choice of Orange, Grapefruit, Apple or Cranberry Juice, Freshly brewed Coffee, Tea and Milk*

### *The All-American Breakfast*

Scrambled Eggs, Savory Pork Sausage Links, Thick Sliced Smoked Bacon  
Breakfast Potatoes, Butter Croissant or English Muffin, Fresh Creamery Butter, Jams & Preserves

**\$18.00 per person**



### *Quiche Lorraine Breakfast*

Classic Breakfast Tart of Eggs, Cream, Ham, Leeks and Gruyere Cheese  
Breakfast Potatoes and Sliced Tomatoes

**\$18.00 per person**



### *French Toast Breakfast*

Three Batter-Dipped Slices of Brioche Grilled Golden Brown  
Butter & Maple Syrup, Savory Pork Sausage Links

**\$17.00 per person**



### *Fried Green Eggs*

Two Fried Green Tomato Slices Topped with Sautéed Spinach and Poached Eggs with a Light Fontina  
Sauce, Breakfast Potatoes, Butter Croissant or English Muffin  
Fresh Creamery Butter, Jams & Preserves

**\$18.00 per person**



### *The Bagel Breakfast*

Toasted Bagel, Smoked Salmon, Smoked Trout and Cream Cheese  
Capers, Sliced Tomato, Sliced Red Onion, Sliced Cucumber

**\$19.00 per person**



### *Eggs Benedict*

Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce  
Steamed Asparagus and Breakfast Potatoes

**\$20.00 per person**



### *RFC Steak and Eggs*

Grilled Petite Filet Wrapped in Bacon  
Scrambled Eggs, Breakfast Potatoes, Sliced Tomatoes, Toasted Garlic Baguette

**\$26.00 per person**



# Breakfast and Brunch ala Carte

## *Breakfast Eye Openers*

Whole Fresh Fruit (Seasonal Selection) .....	\$2.75 per piece
Sliced Fresh Fruit .....	\$5.50 per person
Fresh Fruit Compote .....	\$5.00 per person
Fresh Strawberries .....	\$6.00 per person
Fresh Sliced Melon .....	\$5.00 per person
Golden Sweet Hawaiian Pineapple.....	\$5.00 per person
Half Grapefruit .....	\$5.00 per person
Fresh Fruit, Yogurt and Granola Breakfast Parfait .....	\$6.00 per person
Cold Cereals, Individual Box with Milk.....	\$3.75 per person
Oatmeal with Brown Sugar and Raisins .....	\$3.75 per person
Low Fat Fruit Yogurt.....	\$3.75 per person
Fruit Smoothies (bottle) .....	\$4.50 each
Breakfast Pastries.....	\$5.00 each

## *Breakfast/Brunch Entrées*

Scrambled Eggs.....	\$6.00 per person
Frittata Florentine .....	\$7.00 per person
Quiche Lorraine .....	\$7.00 per person
Almond Crusted French Toast .....	\$7.00 per person
Cheese Blintzes with Strawberries .....	\$8.00 per person
Apple or Peach Crepes with Vanilla Sauce.....	\$8.00 per person
Egg, Cheese and Ham Croissant .....	\$5.50 each
Egg, Sausage and Cheese Biscuit.....	\$5.50 each
Breakfast Burrito .....	\$5.50 each
Poached Eggs, Lump Crabmeat and Sautéed Spinach Brioche .....	\$7.50 per person
Grilled Fillet of Salmon with Fresh Tomato-Leek Compote .....	\$7.00 per person
Beef Tenderloin Tips with Shiitake Mushrooms.....	\$7.50 per person
Petite Filet of Beef Chasseur (tomatoes, garlic, white wine and mushrooms).....	\$7.50 per piece
Smoked Salmon, Bagels, Cream Cheese, Tomatoes, Capers and Red Onion .....	\$12.00 per person

## *Breakfast Brunch Sides*

Applewood Smoked Bacon (3 pc.) .....	\$4.50 per person
Breakfast Link Sausage (2 pc.) .....	\$4.50 per person
Sliced Ham (2 pc.).....	\$4.50 per person
Canadian Bacon (3 pc.).....	\$5.00 per person
Breakfast Potatoes.....	\$4.50 per person

## **Brunch Action Stations**

*Uniformed Chef's Fee \$125.00 each*

### ***Breakfast Filet Medallions***

Petite Filets of Beef Tenderloin  
White Wine – Shallot Demiglace  
**\$6.00 per piece (MIN 25 pc)**

### ***Belgium Waffle Station***

Prepared to Order with Assorted Syrups,  
Chantilly Cream and Fresh Berries  
**\$7.00 per person**

### ***Omelet and Egg Station***

Whole Eggs and Egg Whites  
Cheddar, Fontina and Goat Cheeses,  
Lump Crabmeat, Smoked Salmon, Diced Ham, Chopped Bacon  
Mushroom Medley, Asparagus Tips, Sautéed Spinach, Diced Tomatoes,  
Sautéed Onions, Sautéed Bell Peppers, Chopped Chives, Basil Chiffonade  
**\$14.00 per person**

## **Brunch Carving Stations**

*Uniformed Chef's Fee \$125.00 each*

### ***Hot Corned Beef or Pastrami***

Sliced Marbled Rye, Grain Mustard Sauce  
**\$10.00 per person**

### ***Roasted Boneless Prime Rib***

Crusty Rolls, Horseradish and Au Jus  
**\$14.00 per person**

### ***Grilled Rope Kielbasa***

Crusty Rolls, Sweet Pepper Relish  
**\$5.00 per person**

### ***Roasted New York Strip Loin***

Crusty Rolls, Horseradish and Au Jus  
**\$16.00 per person**

### ***Roasted Turkey Breast***

Sourdough Rolls, Orange-Cranberry Relish  
**\$6.00 per person**

### ***Pepper Crusted Filet of Beef***

Crusty Rolls, Basil Mayonnaise  
**\$16.00 per person**

### ***Baked Honey Glazed Ham***

Buttermilk Biscuits, Honey-Mustard Mayonnaise  
**\$6.00 per person**

## Lunch Soups

### *Chilled Potato and Leek Soup*

Sourdough Croutons



### *Chilled Gazpacho Andalouse*

Tomatoes, Celery, Leeks, Cucumber, Onion, Bell Peppers, Micro Croutons, Sour Cream



### *Chilled White Grape Gazpacho*

Seedless Grapes, Cucumber, Celery, Almond Milk, Banyuls Vinegar, Sour Cream



### *Chilled Watercress Soup with Crème Fraiche*

Herbed Croutons



### *Minestrone*

Classic Italian Vegetable Soup



### *Albondigas Mexican Meatball Soup*

Mexican Meatball Soup, Chile-Cumin Broth, Tomato, Onion, Carrots, Garlic, Cilantro



### *Chunky Steak Pepper Pot*

Chunky Beef, Potatoes, Bell Peppers, Freshly Cracked Black Pepper



### *Southwestern Chicken Taco Soup*

Shredded Chicken, Corn Tortillas, Tomatoes, Poblanos, Cilantro, Iceberg Lettuce



### *Curried Corn Bisque with Green Apple*

Vegan Preparation



### *Cream of White Mushroom*

Laced with Tawny Port



### *New England Clam Chowder*

\$2.50 additional per person



### *Texas Ex-Pat All-Beef Chili WITH Beans*

\$3.50 additional per person



### *Lobster Bisque*

with Green Peas and Crème Fraiche

\$3.50 additional per person



## Lunch Starter Salads

### *Garden Green Salad*

Fresh Lettuces Blend, Carrots, Radishes, Cucumbers, Cherry Tomatoes, Italian Vinaigrette



### *Traditional Caesar Salad*

White Anchovy-Lemon Dressing, Garlic Croutons, Parmesan Cheese



### *Spinach and Toasted Shiitake Mushroom Salad*

Toasted Almonds and Grain Mustard Vinaigrette



### *Garden Greens with Roasted Corn and Jicama*

Smoked Tomato Vinaigrette



### *Romaine, Watercress and Radicchio Lettuce*

Papaya Vinaigrette



### *Taco Salad*

Shredded Iceberg Lettuce, Tomato, Cheddar Cheese, Corn Tortilla Chips  
Scallions, Black Olives, Picadillo Taco Meat, Sour Cream, Chipotle-Ranch Dressing



### *Romaine and Arugula with Savory Sheep Cheese Cake*

Malted Pear, Bacon-Balsamic Vinaigrette

**\$2.50 additional per person**



### *Caesar Salad with Quick-Fried Popcorn Shrimp*

in a Crisp Parmesan Cup

**\$3.00 additional per person**



### *Vegetarian Antipasti Salad*

Romaine Hearts, Buffalo Mozzarella, Tomatoes, Roasted Peppers,  
Artichoke Hearts, Black Olives, Basil Vinaigrette

**\$3.50 additional per person**



### *Little Italy Salad*

Romaine Hearts, Radicchio, Endive, Arugula, Artichoke Hearts,  
Sliced Roulades of Provolone, Mortadella, Salami, and Ham,  
Tomatoes, Roasted Peppers, Black Olives, Basil Vinaigrette

**\$3.50 additional per person**





## 3-Course Lunch Menus

### Entrée Salad Lunches

*All Entrée Salad Lunches include choice of Soup or Salad and Dessert,  
Bread and Butter, Coffee and Tea*

#### *Grilled Chicken Caesar*

Caesar Salad with Grilled Chicken Breast, Parmesan Crisps

**\$23.00 per person**



#### *Fajita Tostada Bowl*

Grilled Chicken or Beef Fajita, Crisp Flour Tortilla Bowl  
Tomato, Guacamole, Salsa, Shredded Cheddar Cheese, Chopped Lettuce, Sour Cream

**\$26.00 per person**



#### *Chop Chop Chicken Salad*

Finely Chopped Chicken, Iceberg Lettuce, Bean Sprouts, Bamboo Shoots,  
Scallions, Carrots, Rice Noodles, Won Ton Crisps, Crisp Bread Chop Sticks

**\$30.00 per person**



#### *Chicken Ratatouille Pasta Salad*

Pulled Roasted Breast of Chicken, Ratatouille Vegetables,  
Penne Pasta, Fresh Basil, Toasted Pine Nuts, Sundried Tomato Vinaigrette

**\$32.00 per person**



### Chilled Lunch Entrees

*All Chilled Lunch Entrees include choice of Soup or Salad and Dessert,  
Bread and Butter, Coffee and Tea*

#### *Chilled Pacific Salmon*

Cold Poached Pacific Salmon with Parsley Chive Sauce  
Marinated Cucumber Salad with Scallions, Chilled Haricot Verts and Deviled Egg

**\$30.00 per person**



#### *Sesame-Seared Ahi Tuna*

Sesame Seed Crust, Seared Medium Rare, Ginger-Soy Vinaigrette  
Japanese Ocean Salad, Sushi Rice Cake

**\$30.00 per person**



#### *Chilled Roasted Tenderloin*

Pepper-Seared Tenderloin of Beef, Basil Sauce, Sliced Heirloom Tomatoes,  
Bavarian Cambozola Cheese Wedge, Seedless Grapes, Crusty Garlic-Butter Baguette

**\$32.00 per person**



## 3-Course Lunch Menus (cont.)

### Poultry Lunch Entrees

*All Poultry Lunch Entrees include choice of Soup or Salad and Dessert,  
Bread and Butter, Coffee and Tea*

#### *Breast of Chicken Francaise*

Boneless Breast of Chicken  
Sautéed in Egg Batter with Lemon Butter Sauce  
Petite Pois Stuffed Tomato, Parisienne Potatoes  
**\$28.50 per person**



#### *Cajun Black Breast of Chicken*

Semi-Boneless Breast of Chicken  
Blackened with Cajun Spice  
Creole Style Stewed Tomato Sauce and Mardi Gras Rice  
**\$28.50 per person**



#### *Grilled Paillard of Chicken*

Breast of Chicken Pounded Thin, Grilled  
Topped with Arugula, Chopped Fresh Tomatoes  
Fresh Lemon and Extra Virgin Olive Oil  
**\$28.50 per person**



#### *Turkey Breast Scaloppini*

Lightly Breaded Lean Turkey Breast, Pan-Fried  
Topped with Artichokes, Kiln-Dried Tomatoes and Sliced Mushrooms, Potato Puree  
**\$28.50 per person**



#### *Chicken Piccata*

Boneless Skinless Chicken Breast Sautéed with Lemons and Capers  
Served with Buttered Linguine and Broccolini  
**\$28.50 per person**



#### *Chicken Madagascar*

Semi-Boneless Breast of Chicken Sautéed  
Finished with Vermouth and Madagascar Green Peppercorns  
Grilled Pineapple and Sticky Rice Timbale  
**\$28.50 per person**



## 3-Course Lunch Menus (cont.)

### Beef and Veal Lunch Entrees

*All Beef & Veal Lunch Entrees include choice of Soup or Salad and Dessert,  
Bread and Butter, Coffee and Tea*

#### ***Boneless Stout-Braised Short Ribs***

Tender Short Ribs of Beef, Roasted Garlic Mashed Potatoes,  
Gingered Baby Carrots, Sautéed Green Beans

**\$28.50 per person**



#### ***Denver Broil***

Char-Broiled Hanger Steak, Chive-Potato Griddle Cake  
Shallot Confit, Broccoli Florets, Roasted Shallot Demiglace

**\$31.00 per person**



#### ***Prime Rib***

English Cut Prime Rib Roast Au Jus  
Roasted Potatoes, Shallot Confit, Vegetable Medley

**\$31.00 per person**



#### ***Cajun Rib Eye***

Pan-Blackened Boneless Rib Eye Steak  
Jambalaya Rice, Creole Tomato-Zucchini Compote

**\$32.50 per person**



#### ***Roasted Veal Tenderloin***

Pan-Roasted Veal  
Oven-Browned Lyonnaise Potatoes, Sautéed Haricot Verts with Foie Gras

**\$40.00 per person**



#### ***Twin Tournedos***

Two Petite Tournedos of Beef Tenderloin Sautéed  
Roasted Portobello Mushrooms, Grilled Asparagus, Potato Puree

**\$38.00 per person**



## 3-Course Lunch Menus (cont.)

### Seafood Lunch Entrees

*All Seafood Lunch Entrees include choice of Soup or Salad and Dessert,  
Bread and Butter, Coffee and Tea*

#### *Potlatch Grilled Salmon*

Filet of Salmon Dusted with Potlatch Seasoning  
Apple-Braised Le Puy Lentil Stew, Baby Green Beans

**\$29.50 per person**



#### *Colorado Trout*

Pan Seared Trout Filet  
Sautéed Spinach with Garlic & Olive Oil, Roasted Red Pepper Sauce  
and Steamed Parisienne Potatoes

**\$31.00 per person**



#### *Halibut Niçoise*

Seared Seasonal Halibut  
Black Olives, Tomatoes, Leeks, Capers, Diced Potatoes  
Parmesan Brown Butter

**\$32.00 per person**



#### *Grilled Shrimp and Pasta*

Grilled Jumbo Shrimp, Lemon Pepper, Angel Hair Pasta  
Roasted Garlic Cream, Garden Peas, Fresh Basil, Parmesan Cheese

**\$35.00 per person**



#### *Shrimp Creole*

Jumbo Shrimp Sautéed with Peppers, Onions and Tomatoes  
Ring of Saffron Rice with Green Peas

**\$35.00 per person**



#### *Maryland Lump Crab Cakes*

Jumbo Lump Crab, Pan Fried  
Broccoli-Kale Slaw, Crisp Matchstick Potatoes, Red Pepper Coulis

**\$35.00 per person**



## Lunch Desserts

### *Ice Cream or Sorbet*

Vanilla, Chocolate, Strawberry or Coffee Ice Creams  
Lemon, Orange, Raspberry or Peach Champagne Sorbets



### *Chocolate or Vanilla Crème Brûlée with Fresh Berries*



### *English Butter Cake Trifle*



### *Strawberry Shortcake*



### *Fresh Orange Supremes with Plum Wine*



### *Apple Strudel with Cinnamon Whipped Cream*



### *Warm Apple Tart with Vanilla Sauce*



### *Caramelized Apple Buckle with Blackberry Compote*



### *Fresh Strawberry Tart with Vanilla Custard and Crème Chantilly*



### *Gluten Free Apple Cobbler*



### *Sunshine Lemon Tart with Raspberry Sauce*



### *Dr. Pepper Cake*

\$1.00 additional per person



### *Warm Chocolate Bread Pudding*



### *New York Style Cheese Cake with Strawberry or Chocolate Sauce*



### *Espresso Tiramisu with Kahlua Cream*

\$1.00 additional per person



### *Lemon-Ricotta Cheesecake with Fresh Berries and Strawberry Sauce*

\$2.00 additional per person



## **Lunch Buffets**

(MINIMUM 10 PERSONS)

### **Sandwich Buffet**

Potato Chips

Potato Salad and Deli Cole Slaw

Roast Beef & Cheddar, Ham & Swiss, Roast Turkey & Provolone and Tuna Salad Sandwiches  
Olives, Pickles, Lettuce and Sliced Tomatoes, Condiments

Fresh Fruit Cocktail

Fudge Brownies and Chocolate Chip Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

**\$27.50 per person**



### **Deluxe Deli Buffet**

Potato and Tortilla Chips

Macaroni Salad

Three Tomato Salad with Fresh Chives

Mixed Garden Greens, Selection of Three Dressings

Sliced Deli Meats and Cheeses

*Roast Beef, Corned Beef, Turkey, Ham, Mortadella, Salami*

*Swiss, Cheddar, American, Provolone Cheeses*

Whole Wheat, Marble Rye and Sourdough Breads

Appropriate Condiments

Carrot Cake

Cheesecake with Strawberry or Chocolate Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

**\$30.00 per person**



### **Southern Fried Chicken Picnic Buffet**

Broccoli-Kale Slaw

Crispy Fried Chicken

Steak Fried Potato Wedges with Garlic and Parmesan

Buttermilk Biscuits with Butter

Apple Pie and Pecan Pie

Strawberry Lemonade

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

**\$34.00 per person**



## **Lunch Buffets (cont.)**

(MINIMUM 10 PERSONS)

### **Kid's Choice Poolside Picnic #1**

Deli Cole Slaw, Macaroni Salad  
Cheese Quesadillas  
Crispy Chicken Tenders  
Cheeseburgers, Hot Dogs  
Lettuce, Tomato, Onion, Pickles, Condiments  
Tater Tots and Steamed Broccoli  
Sliced Watermelon, Cookies & Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea  
**\$25.00 per person**



### **Backyard Cook-Out**

Rosemary- Red Bliss Potato Salad, Fusilli Primavera Salad, Caesar Salad  
Chili-Cheese Dogs and Jalapeno-Cheddar Brats  
Hamburger and Cheeseburgers  
Grilled Italian Chicken Breast with Cacciatore Sauce  
Apple Pie, Cookies and Brownies, Cut Fresh Fruit Cocktail  
Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Teas and Iced Tea  
**\$28.00 per person**



### **Rio Grande Lunch Buffet**

Tortilla Soup with Diced Avocado, Tomatoes, Sour Cream and Tortilla Strips  
Roasted Corn, Zucchini and Tomato Salad  
Guacamole and Tortilla Chips  
Beef and Chicken Fajitas with Sautéed Onions & Peppers  
*Lettuce, Tomatoes, Salsa, Olives, Grated Cheese and Sour Cream*  
Warm Corn & Flour Tortillas  
Fresh Fruit Flan  
Mexican Wedding Cookies  
Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Teas and Iced Tea  
**\$35.00 per person**



## **Lunch Buffets (cont.)**

(MINIMUM 25 PERSONS)

### **Little Italy Lunch Buffet**

Sliced Caprese Salad

Tricolore Salad with White Balsamic Vinaigrette

Chicken Piccata

Eggplant Parmesan

Lasagna Bolognese

Penne Pasta Pomodoro

Broccolini with Roasted Garlic

Tiramisu, Italian Cookies, Cannolis

Italian Breads, Butter and Extra Virgin Olive Oil

Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Teas and Iced Tea

**\$35.00 per person**



### **Bourbon Street Lunch Buffet**

Seafood Gumbo Soup

Mixed Green Salad, Cajun Potato Salad with Andouille Sausage

Spicy Corn and Pepper Salad

Muffuletta Sandwiches

Chicken Thighs Étouffée and Dirty Rice

Blackened Redfish with Tomatoes and Peppers

Hush Puppies, Fried Okra, Vegetable Mélange

Beignets with Nutella Sauce

Southern Pecan Tartlets

Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Teas and Iced Tea

**\$37.50 per person**



### **Middle Eastern Luncheon**

Fatoush Salad

Stuffed Grape Leaves

Hummus with Pita Bread

Shish Taouk

*(Marinated Chicken Kabobs)*

Eggplant Roulade

*Beef, Pine nuts and Onions, Served with Mint Tomato Sauce*

Spinach Pie

Lebanese Rice with Fried Vermicelli Pasta

Baklava and Stuffed Dates

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

**\$32.00 per person**





# RFC Signature BBQ Lunch Buffet

(MINIMUM 50 PERSONS)

## RFC Pit Master Mobile Moveable Feast

Broccoli-Kale Slaw  
Spicy Green Bean Salad



BBQ Beef Brisket  
St. Louis Pork Ribs  
Smoked All-Beef Links  
Grilled Chicken Breasts  
Barbecued Salmon



Texas Hot Mopping Sauce  
South Carolina Mustard Sauce  
Kansas City Sweet & Tangy Sauce



Corn on the Cob  
Cowboy Pinto Beans  
Jumbo Steak Wedge Fries



Fudge Pecan Pie  
Cut Fresh Fruit and Berries  
Warm Peach Cobbler with Bourbon Sauce



Corn Bread with Honey Butter  
Grilled Texas Toast with Garlic Butter



Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Iced Tea

**\$48.00 per person**



# **Box Lunch Selections**

## **Salad Box Lunch**

### **Cobb Salad with Italian Dressing**

Chopped Iceberg Lettuce, Bleu Cheese, Turkey, Bacon,  
Hard Boiled Eggs and Tomatoes

### **Caesar Salad with Grilled Chicken**

Chopped Romaine Lettuce with Traditional Caesar Dressing,  
Garlic Croutons and Grilled Chicken Breast

### **Salads Box Lunches are Accompanied by:**

Ciabatta Roll

One Piece of Whole Fresh Fruit

Carrot Cake

**\$19.00 per person**



## **Sandwich Box Lunch**

### **A Choice of One of the Following:**

Ham and Swiss Cheese on Rye Bread

Cold Fried Chicken and a Biscuit

Roast Beef and Cheddar on Whole Wheat Bread

Grilled Chicken and Sun-Dried Tomato Sandwich Wrap

Hoagie Sandwich with Assorted Cold Cuts and Cheeses

Roasted Turkey Breast and Provolone on Sourdough Bread

### **All Sandwiches are Accompanied by:**

Potato Chips

Potato Salad

Dill Pickle Spear

One Piece of Whole Fresh Seasonal Fruit

Chocolate Chip Cookie

**\$20.00 per person**



## Breaks à la Carte

### *Beverages*

Freshly Brewed Coffee and Decaffeinated Coffee .....	\$40.00 per gallon
Assorted Domestic and Herbal Teas.....	\$40.00 per gallon
Hot Chocolate with Miniature Marshmallows.....	\$46.00 per gallon
Iced Tea with Lemon.....	\$40.00 per gallon
Lemonade .....	\$40.00 per gallon
Fruit Punch .....	\$40.00 per gallon
Fresh Fruit Juice .....	\$16.00 per liter
Fruit Smoothies (bottle) .....	\$4.50 each
100% Fruit Juice (10 oz. Bottle) .....	\$3.75 each
Assorted Sodas (12 oz Cans) .....	\$3.00 each
Bottled Water (Still or Sparkling; 10 oz Bottle).....	\$3.00 each
Frappuccino (Individual Bottles) .....	\$4.50 each
Milk (Half Pint Carton).....	\$3.00 each

### *Bakery Basket*

Breakfast Pastry Basket (Croissant, Danish Pastry, Muffins).....	\$36.00 per dozen
Assorted Bagels (Plain, Sesame, Cinnamon-Raisin).....	\$36.00 per dozen
Coffee Cake.....	\$36.00 per dozen
Pound Cake .....	\$36.00 per dozen
Banana Walnut Bread .....	\$36.00 per dozen
Apple Strudel with Whipped Cream.....	\$36.00 per dozen
Assorted French Pastries .....	\$48.00 per dozen
Cookie Platter (Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia) .	\$30.00 per dozen
Macaroons Platter (French Almond and Coconut Macaroons) .....	\$30.00 per dozen
Chocolate Brownies (No Nuts).....	\$30.00 per dozen
Chocolate Dipped Fruit (Strawberries, Pineapple, Bananas) .....	\$45.00 per dozen
Chocolate Truffles.....	\$33.00 per dozen

## Breaks à la Carte (cont.)

### *Snacks*

Whole Fresh Hand Fruit (Seasonal Apples, Oranges, Pears) .....	\$2.75 per piece
Sliced Seasonal Fruit Platter .....	\$5.50 per person
Fresh Vegetable Crudité with Two Dips .....	\$5.00 per piece
Ice Cream Bars (Haagen-Dazs and Dove Bars) .....	\$42.00 per dozen
Candy Bars (Snickers, Kit Kat, Nestle's Crunch) .....	\$2.75 each
Granola Bar.....	\$2.75 each
Assorted Pringles (Nacho Cheese, Sour Cream, Original) .....	\$2.75 each
Pretzels (Individual Bags) .....	\$2.50 each
Soft Pretzels (With Assorted Mustards) .....	\$3.00 each
Mixed Nuts .....	\$30.00 per pound
Assorted Dips with Chips (Jalapeno Bean Dip, Pico De Gallo, Guacamole) .....	\$5.00 per person
Potato Chips .....	\$25.00 per bowl
Pretzels .....	\$25.00 per bowl
Tortilla Chips.....	\$25.00 per bowl
Popcorn .....	\$2.75 per bag
Assorted Tea Sandwiches.....	\$36.00 per dozen
Assorted Deli Sandwiches .....	\$72.00 per dozen (Roast Beef, Corned Beef, Ham & Cheese, Turkey, Tuna Salad)
Assorted Mini Croissant Sandwiches (Chicken, Tuna or Shrimp Salad) .....	\$48.00 per dozen

## Specialty Breaks

### *A Walk in the Park*

Soft Pretzels with Mustard and Cheese Sauce  
Roasted Peanuts and Popcorn  
Assorted Mineral Waters and Sodas  
**\$11.50 per person**



### *Lunchbox Sandwich Break*

Crustless Peanut Butter and Jelly Sandwich  
Potato Chips  
Oreo Cookies  
Assorted Sodas  
**\$12.00 per person**



### *Tijuana Time*

Yellow and Blue Corn Tortilla Chips  
Guacamole, Bean Dip, Salsa, Chili con Queso  
Churros  
Sodas and Bottled Waters  
**\$12.00 per person**



### *Fitness Break*

Fruit Smoothies, Fresh Sliced Fruit, Granola Bars  
Assorted Bottled Waters and Gatorade  
**\$13.50 per person**



### *The Java Stop*

Assorted Cookies, Almond and Coconut Macaroons,  
Sodas, Bottled Water, Freshly Brewed Coffee and Decaffeinated Coffee  
**\$13.50 per person**



## Dinner Appetizers - Chilled

### *Salmon Rillettes*

Sourdough Croustade, Citrus Salad

\$7.00 per person



### *Savory Stilton Cheese Napoleon with Caramelized Walnuts*

Frisee Salad, Grape Ver Jus

\$7.00 per person



### *Napoleon of Grilled Vegetables*

with Fire Roasted Eggplant

\$7.00 per person



### *Sesame Seared Ahi Tuna with Cucumber and Ocean Salad*

Wasabi Cream, Ginger Soy Vinaigrette and Crystallized Ginger

\$8.00 per person



### *Chilled Galette of Lump Crabmeat*

Crowned in Tomato with Hazelnut Vinaigrette

\$8.00 per person



### *Chilled Lobster Minestrone Salad*

with Roasted Vegetables and Crisp Shiitake Mushroom Chips

\$14.00 per person



## Dinner Appetizers - Warm

### *Truffled Cheese Agnolotti*

Fire Roasted Eggplant, Diced Tomato, Truffle Butter  
\$8.00 additional per person



### *Potato Gnocchi Carbonara*

Green Garden Peas, Minced Bacon, Fresh Tomato-Black Olive Ragout  
\$8.00 additional per person



### *Polenta Savarin*

Wild Mushroom Ragout  
\$8.00 additional per person



### *Tamarind Beef Filet Satay*

Grilled Golden Pineapple  
\$8.00 additional per person



### *Grilled Salmon Cake*

Corn & Black Bean Salsa, Frisee Salad  
\$9.00 additional per person



### *Cardamom Seared Filet of Salmon*

Lentil Ragout and Apple Beurre Blanc  
\$9.00 additional per person



### *Black Truffle Risotto*

poached quail egg, shaved truffles, mushroom reduction  
\$10.00 additional per person



### *Sweet Spot Prawns*

Saffron Orange Risotto, Fava Beans, Jamon Serrano  
\$13.00 additional per person



### *Seared Diver Scallop*

Fresh Corn Cream, Crisp Prosciutto, Scallion Oil  
\$12.00 additional per person



### *Warm King Crab Broiler Claw Niçoise*

Haricot Vert, Tomato, Red Onion, Chives, Garlic Butter, Olive Oil, Local Corn Cream  
\$15.00 additional per person



## Dinner Soups

### *Chilled Watercress Soup with Crème Fraiche*

Herbed Croutons



### *Chilled Gazpacho Andalouse*

Tomatoes, Celery, Leeks, Cucumber, Onion, Bell Peppers, Micro Croutons, Sour Cream



### *Butternut Velvet*

Almond-Coconut Chantilly, Spicy Pumpkin Seeds



### *Minestrone*

Classic Italian Vegetable Soup, Parmesan Cheese



### *Signature Tomato and Orange Soup*

with Toasted Rye Croutons



### *Sweet Pea Puree with Smoked Gouda Cream*

Red Radishes and Cardamom Croutons



### *Cream of Mushroom*

with Sweet Sherry



### *French Lentil Soup*

with Brunoise of Vegetable



### *New England Clam Chowder*

\$2.50 additional per person



### *Blue Crab Bisque with Artichoke*

Lump Crab Meat, Sunchokes and Globe Artichokes

\$3.50 additional per person



### *Vanilla Poached Lobster Gazpacho*

Minted Watermelon Granite

\$4.50 additional per person



### *Lobster Bisque en Croute*

Sealed in a Dome of Golden Pastry

\$4.50 additional per person





## Dinner Salads

### *Mesclun Salad*

Assorted Tender Young Greens and Lettuces, Tear Drop Tomatoes, Garlic Croutons, Dijon Vinaigrette



### *Traditional Caesar Salad*

White Anchovy-Lemon Dressing, Garlic Croutons, Parmesan Cheese



### *Garden Green Salad*

Fresh Lettuces Blend, Carrots, Radishes, Cucumbers, Cherry Tomatoes, Creamy Balsamic Vinaigrette



### *Baby Spinach Salad*

Caramelized Walnuts, Granny Smith Apples, Warm Bacon Dressing



### *Bartlett Pear and Arugula Salad*

Chopped Romaine, Baby Arugula, Toasted Pecans, Grain Mustard Vinaigrette



### *Fingerling Potato and Marinated Mushroom Salad*

Arugula, Crisp Pancetta, Champagne-Truffle Vinaigrette, Aged Balsamico

**\$2.50 additional per person**



### *Fine Baby Greens on Tomato Carpaccio*

with Crumbled Gorgonzola and Rice Wine Vinaigrette



### *Caesar Salad in Crisp Parmesan Cups*

Classic dressing, garlic croutons

**\$1.00 additional per person**



### *Marinated Plum Tomato, Asparagus and Belgian Endive Salad*

White Balsamic Vinaigrette

**\$2.50 additional per person**



### *Romaine and Arugula with Savory Sheep Cheese Cake*

Apple Cider Vinaigrette

**\$3.00 additional per person**



### *Mesclun Stuffed Roma Tomato*

Composed Bouquet of Garden Greens, Edible Flowers, Roasted Shallot Vinaigrette

**\$3.00 additional per person**



### *Baby Spinach and Smoked Duck Salad*

with Toasted Pine Nuts and Citrus Vinaigrette

**\$4.50 additional per person**



## Dinner Poultry Entrees

*All Dinner Entrées include choice of Soup or Salad and Dessert,  
Bread and Butter, Coffee and Tea*

### *Breast of Chicken Piccata*

Semi-Boneless Breast, Lemon, Capers, Angel Hair Griddle Cakes  
**\$46.00 per person**



### *Roasted Semi-Boneless Game Hen on Cous Cous Salad*

Grilled Fennel and Baby Carrots  
in a Mild Saffron Broth  
**\$46.00 per person**



### *Baked Half Chicken Provencal*

Semi-Boneless Half Chicken Baked with Herb Bread Crumb Crust  
Sauce Pomodoro, Roasted Garlic Mashed Potatoes  
**\$47.00 per person**



### *Chicken Wellington*

Tender Breast of Chicken, Mushroom Duxelle, Golden Brown Puff Pastry  
Sauce Chasseur, Braised Leeks and Oven Roasted Red Bliss Potatoes  
**\$47.00 per person**



### *Breast of Chicken Adriatica*

Semi Boneless Breast of Chicken  
Served on Sautéed Spinach with Artichokes and Pine Nuts  
Served with Whipped Chevre Potatoes and Roasted Vegetables  
**\$47.00 per person**



### *Truffled Rotisserie Chicken*

Semi-Boneless Half Chicken Roasted with Black Truffles,  
Served with Wild Mushroom Risotto  
**\$48.00 per person**



### *Cardamom-Roasted Breast of Duck*

Braised Le Puy Lentils, Cherry Chartreuse of Cabbage, Parsnip-Potato Puree  
Cassis Demiglace  
**\$48.00 per person**



## **Dinner Beef Entrees**

*All Dinner Entrées include choice of Soup or Salad and Dessert,  
Bread and Butter, Coffee and Tea*

### ***Roasted Hanger Steak Medallions***

Chimichurri Pesto, Patatas Bravas with Spicy Tomato Aioli  
Stuffed Cabbage with Bacon, Hot Honey Lime Glazed Carrots

**\$46.00 per person**



### ***Porter-Braised Carbonnade of Beef***

Herb Spaetzle, Glazed Root Vegetables,  
Steamed Brussels Sprouts with Toasted Walnuts

**\$49.00 per person**



### ***Roast Prime Rib of Beef***

Beef Jus Lié, Horseradish Cream,  
Twice-Baked Pan & Fork Potato, Broccoli Florets, Roasted Baby Carrots

**\$52.00 per person**



### ***Grilled New York Steak***

Roquefort Crust, Scalloped Potatoes, Spicy Broccolini, Roasted Cherry Tomato

**\$61.00 per person**



### ***Madeira-Glazed Tenderloin of Beef***

Dauphinoise Potatoes, French Green Beans Amandine,  
Baby Carrots, Crispy Cipollini Onion

**\$61.00 per person**



### ***Sautéed Tenderloin Medallions***

Twin Medallions of Beef, Balsamic Glaze,  
Fresh Spinach, Curry-Roasted Cauliflower, Potato Leek Sauce

**\$61.00 per person**



### ***Seared 6 oz Wagyu Ribeye and Grilled Spot Prawns***

Crispy-Creamy Polenta, Brussels Sprouts Hash Chartreuse,  
Black Truffle Demiglace

**\$86.00 per person**



## Dinner Veal Entrees

*All Dinner Entrées include choice of Soup or Salad and Dessert,  
Bread and Butter, Coffee and Tea*

### *Osso Buco Gremolata with Risotto Milanese*

Braised Veal Shank, Arborio Rice, Saffron

Sautéed Broccolini

**\$58.00 per person**



### *Sautéed Medallions of Veal*

Veal Loin, Fettuccine Pasta,

Morel Cream, Asparagus,

Seared Teardrop Tomatoes

**\$61.00 per person**



### *Veal Rossini*

Tournedo of Veal topped with Seared Foie Gras,

Baby Green Beans Sauté,

Truffled Potato Cake

**\$63.00 per person**



### *Grill-Roasted Bone-In Veal Chop*

Cut Loin Chop, Scallop Potatoes,

Roasted Shallots, Baby Vegetable Mélange

Madeira Demiglace

**\$63.00 per person**



## Dinner Lamb Entrees

*All Dinner Entrées include choice of Soup or Salad and Dessert,  
Bread and Butter, Coffee and Tea*

### ***Broiled Colorado Lamb Loin Chops au Pistou***

Two Double-Cut Chops, Sautéed Spinach,  
Diced Vegetables, White Bean and Vegetable Stew,  
Fresh Tomato Broth

**\$62.00 per person**



### ***Curry-Grilled Lamb Chops***

Gingered Carrots, Glazed Acorn Squash,  
Coconut Rice, Mint-Aloe Chutney

**\$65.00 per person**



### ***Glazed Lamb T-Bones***

Apple Braised Lentil Stew,  
Parsnip-Potato Puree, Baby Carrots,  
Balsamic Reduction

**\$65.00 per person**



### ***Roasted Rack of Lamb with Porcini Mushrooms***

Chevre-Stuffed Fondant Potato, Celery Root Puree,  
Crisp Cipollini Onion, Carrot Coulis,  
Black Cherry Demiglace

**\$66.00 per person**



### ***Saddle of Lamb "Three Fires"***

Grilled Rib Chop, Braised Belly, Broiled Merguez,  
Spinach, Garlic Roasted Potatoes,  
Raisins, Pine Nuts

**\$66.00 per person**



## **Dinner Fish & Seafood Entrees**

*All Dinner Entrées include choice of Soup or Salad and Dessert,  
Bread and Butter, Coffee and Tea*

### ***Seared Salmon on Creamy Corn Risotto***

Grilled Asparagus-Eggplant Compote, Tomato Jam  
Basil Oil, Prosciutto Crisp  
**\$48.00 per person**



### ***Cajun-Grilled Shrimp & Scallops***

jambalaya rice cakes, blackened tomato creole sauce  
**\$49.00 per person**



### ***Filet of Halibut on Fava Bean Stew***

Sautéed Spinach,  
Fried Artichoke Hearts  
**\$49.00 per person**



### ***King Salmon En Croute***

Sea Scallop Mousse, Golden Brown Puff Pastry, Braised Leeks, Asparagus  
Caviar-Chive Butter Sauce,  
**\$52.00 per person**



### ***Morel Crusted Sea Bass***

Pan-Seared, French Lentil Stew  
Braised Savoy Cabbage, Parsnip-Potato Puree  
**\$52.00 per person**



### ***Grilled Pacific Swordfish***

Minestrone Vegetable Ragout, Black Garlic-Balsamic Aioli  
Tomato Thyme Broth  
**\$52.00 per person**



## Dinner Combination Entrees

*All Dinner Entrées include choice of Soup or Salad and Dessert,  
Bread and Butter, Coffee and Tea*

### *Cajun Breast of Chicken with Creole Seared Shrimp*

Grilled Tomato, "Hoppin' John" Griddle Cake, Creole Demiglace  
**\$58.00 per person**



### *Twin Medallions of Beef and Salmon*

Truffled Potato Sauce, Ginger-Carrot Coulis  
Foie Gras Seared Baby Green Beans, Crispy Shallots  
**\$64.00 per person**



### *Filet of Beef and Curry-Grilled Jumbo Shrimp*

Layered Garlic Potatoes, Gingered Carrots, Braised Shallots  
**\$66.00 per person**



### *Sautéed Veal Medallion and Jumbo Lump Crab Cake*

Grain Mustard Beurre Blanc, Warm Kale Slaw,  
Ginger Whipped Potatoes, Baby Vegetables  
**\$68.00 per person**



### *Seafood Symphony*

Steamed Lobster Tail, Jumbo Shrimp, Scallops and Salmon  
Wilted Spinach, Saffron Parisienne Potatoes, Fennel-Tomato Broth  
**\$68.00 per person**



### *RFC Surf and Turf*

6 oz Lobster Tail, Grilled 6 oz. Filet of Beef  
Twice-Baked Pan & Fork Potato, Buttered Broccoli  
**\$72.00 per person**



## Dinner Desserts

### *Ice Cream or Sorbet*

Vanilla, Chocolate, Strawberry or Coffee Ice Creams  
Lemon, Orange, Raspberry or Peach Champagne Sorbets



### *Chocolate or Vanilla Crème Brûlée with Fresh Berries*



### *Gingerbread Pudding Cake with Poached Pear & Zin Sauce*



### *Warm Peach Bread Pudding with Brandied Peach Compote*



### *Gluten Free Apple Cobbler*



### *Sunshine Lemon Tart with Raspberry Sauce*



### *Apple Strudel with Cherry-Kirschwasser compote and Crème Anglaise*



### *Caramelized Apple Buckle with Blackberry Compote*



### *Warm Apple Tart with Vanilla Ice Cream*

\$1.50 additional per person



### *Warm Pear and Goat Cheese Strudel with Crème Anglaise*

\$1.50 additional per person



### *Espresso Tiramisu with Kahlua Cream*

\$1.00 additional per person



### *Ricotta Cheesecake Melba*

Lemon-Ricotta Cheesecake, Fresh Vanilla-Peach Compote, Raspberry Coulis

\$2.00 additional per person



### *Triple Layer Chocolate Mousse Parfait*

Dark, Milk and White Chocolate, Fresh Berries, Pirouette Cookie

\$3.00 additional per person



### *Choco-Flan*

Mexican Chocolate Flan Cake

\$3.00 additional per person





# Themed Dinner Menus

## Wine Dinner - Burgundy

### Champagne Reception

*Savory Comtè Gougère*

*Salmon Rillettes*

Sourdough Croustade, Shaved Cucumber



### Five Course Dinner

*Salsify-Watercress Velvet*

Frog Legs Sauté



*Navarin of Crayfish Nantua*

Trout Quenelle, Parsnip Puree



*Cardamom Lacquered Breast of Duck*

Braised Le Puy Lentils, Cherry Chartreuse of Cabbage,

Cassis Demiglace



*Beef Short Rib Bourguignon*

Boulangère Potato, Cepes, Celery, Crispy Pearl Onion

Carrot Coulis



*Lemon-Ricotta Cheesecake*

Fresh Berries and Strawberry Sauce



*Freshly Brewed Coffee, Decaffeinated Coffee*

*Assorted Teas and Iced Tea*

\$127.00 per person

(Does not include wines)



# Themed Dinner Menus

## Executive Dinner #1

### *Orange-Tomato Soup Shooter*

Black Forest & Gruyere Waffle-Grilled Cheese Sandwich  
Citrus Marmalade Schmear



### *Duck Rollatini*

Duck Confit Bolognese, Eggplant Francaise  
Parmesan Crisp, Broccoli Pesto



### *Grilled Heart of Palm & Red Snapper Salad*

Frisee, Winter Arugula, Kiln-Dried Tomatoes  
Bacon Vinaigrette



### *Braised Veal Cheeks*

Herbed Spaetzle, Parsnip Puree  
Apple Glazed Carrots, Cipollini Onion



### *Rum Roasted Pineapple)*

Butter Cake, Tahitian Vanilla Ice Cream  
Madagascar Green Peppercorns, Rum-Caramel Sauce

**\$98.00 per person**



# Dinner Buffet Menus

## Mardi Gras Dinner Buffet

### Chilled Salads

Niçoise Potato Salad  
French Quarter Lentil Salad  
Assorted Sliced Tomatoes with Basil  
Mixed Field Greens with Champagne Vinaigrette



### Carving Station

Grill-Roasted Cajun Prime Rib



### Hot Table

Blackened Red Fish  
Jambalaya with Shrimp, Chicken, and Andouille Sausage  
Red Beans and Rice  
Cut Grilled Corn and Tomatoes  
Creole Ratatouille

Corn Bread, Assorted Rolls, Butter



### Sweet Street

Bananas Foster  
Bread Pudding with Whiskey Sauce

Freshly Brewed Starbucks Coffee and Decaffeinated Coffee,  
Assorted Teas and Iced Tea

**\$59.00 per person**



*Uniformed Chef's Fee \$150.00 each*

# Dinner Buffet Menus

## Tour of Spain Buffet

### Tapas y Entrantes

*Gazpacho Andaluz*

Tasting Shots

*Pulpo*

Grilled Octopus with Chorizo and Potatoes

*Pan a la Catalana*

Baguette, Grilled Eggplant, Pimiento, Onions, Garlic, Olive Oil

*Salchicha Con Pimientos*

Chictora (chorizo), Piquillo Peppers, Garlic, Shallots, Parsley



### Ensaladas

*Melon con Jamon Serano (on Picks)*

*Ensalada Mixta*

Mixed Green Salad with Balsamic Vinaigrette

*Ensalada Rùcula*

Arugula Salad with Almonds and Oranges, Citrus Vinaigrette

*Rustic Bread and Butter*



### Platos Principales

*Grilled Chicken Picada*

*Petite Filet & Chorizo Brochettes*



### Paellas

*Paella Valencia with Seafood and Sausage*

*Paella Verduras with Garden Vegetables*



### Acompañamiento

*Patatas Bravas*

*Spanish Green Beans Agrodulce*



### Postres

*Crema Catalana*

*Churros with Cinnamon & Chocolate*

*Fresh Orange Supremes with Orange Muscat*

*Freshly Brewed Starbucks Coffee and Decaffeinated Coffee,*

*Assorted Teas and Iced Tea*

**\$64.00 per person**



# Dinner Buffet Menus

[MINIMUM 25 PERSONS]

## Highlands Game Bird Dinner Buffet

### Appetizers

*Duck Foie Gras and Crostini Action Station*

Red Currant Chutney

*Quai Sausage Corn Poppers*

*Duck Confit Steamed Buns*

Hoisin Sauce, Sliced Scallions



### Chilled Table

*Baby Wedge Salad*

chopped bacon, tomato, carrot, blue cheese crumbles, avocado  
chipotle-ranch dressing

*Grilled Quail and Spinach Salad*

Bacon, Grapes, Grain Mustard Vinaigrette

*Chopped Apple, Endive and Arugula Salad*

Frisee, Celery, Jicama, Savoy Cabbage, Carrot Julienne,  
White Balsamic Vinaigrette



### Hot Table

*Hungarian Partridge Goulash*

Grilled Polenta, Fig Jam, Sour Cream

*Grilled Breast of Pheasant with Dates and Bacon*

Pearl Barley Risotto, Wild Mushrooms

*Prosciutto-Grilled Quail with Peaches and Cherries*

*Brussels Sprouts & Sweet Potato Hash*

*Savory Mushroom Bread Pudding*

Pecans, Shallots, Roasted Garlic



### Dessert

*Colorado Palisade Peach Cobbler*

Seasonal Availability

*Apple Strudel*

Cinnamon Whipped Cream

**\$75.00 per person**



# Dinner Buffet Menus

[MINIMUM 25 PERSONS]

## Gala Dinner Buffet #1

[MINIMUM 25 PERSONS]

### Chilled Table

*Swordfish Escabeche with Marinated Sliced Tomatoes*

*Roasted Garlic Relish*

*Marinated Mushrooms à la Grecque*

*Romaine and Watercress with Candied Walnuts*

*Caesar Salad with Crisp Popcorn Shrimp*

*Freshly Tossed Waldorf Salad with Tea-Smoked Duck*



### Hot Buffet

*Beef Medallions with Morels and Marsala Sauce*

*Shrimp Madagascar Sauté with Grilled Pineapple and Green Peppercorns*

*Roast Breast of Chicken with Capers and Preserved Lemon Jus*

*Farfalle Pasta with Spinach, Gorgonzola and Walnuts*

*Escargot Rockefeller*

*Spicy Broccolini*

*Ginger-Glazed Baby Carrots*

*Basmati Rice with Toasted Pine Nuts*



### Desserts

*Cherry-Vanilla Cobbler*

*Chocolate Crème Brûlée*

*Warm Pear and Goat Cheese Strudel, Crème Anglaise*

*Freshly Brewed Coffee and Decaffeinated Coffee*

*Assorted Teas and Iced Tea*

**\$78.00 per person**



# Dinner Buffet Menus

## Dinner Buffet I

### Chilled Buffet

*Artichoke and Tomato Salad Vinaigrette*

*Traditional Caesar Salad with Parmesan Cheese and Garlic Croutons*

*Chilled Poached Salmon with Herbed Mayonnaise and Cucumber Salad*



### Hot Buffet

*Boneless Stout-Braised Short Ribs of Beef*

*Grilled Chicken with Portuguese Sausage and Saffron Rice and Green Peas*

*Baked Pasta Primavera en Casserole with Gruyère Cheese*

*Broccoli and Cauliflower Polonaise*

*Roasted Garlic Potato Pouch*



### Dessert

*Chocolate Layer Cake*

*Bourbon-Peach Cobbler*

*Freshly Brewed Coffee and Decaffeinated Coffee Assorted Teas and Iced Tea*

**\$57.00 per person**



# Dinner Buffet Menus

## Dinner Buffet II

### Cold Buffet

*Assorted Domestic and Imported Cheese Platter*

*Mixed Lettuces and Field Greens with Champagne Vinaigrette*

*Black Forest Ham and Potato Salad*

*Three Tomato Salad with Scallions*

*Seafood and Farfalle Pasta Salad*



### Hot Buffet

*Spinach and Fontina Pie in Puff Pastry*

*Baked Salmon with Wild Mushrooms*

*Grilled Breast of Chicken with Tarragon*

*Burgundy Beef with Braised Shallots*

*Wild Rice Pilaf with Pecans*

*Green Peas with Fennel*

*Wide Egg Noodles with Fresh Herbs*



### Dessert

*Chocolate Bread Pudding*

*Fresh Berry Shortcake with Whipped Cream*

*Sunshine Lemon Tartlets*

*Freshly Brewed Coffee and Decaffeinated Coffee Assorted Teas and Iced Tea*

**\$68.00 per person**



# Dinner Buffet Menus

## Dinner Buffet III

[MINIMUM 50 PERSONS]

### Cold Buffet

*Sliced Fruit Platter*

*Vegetable Crudites*

*Smoked Salmon, Trout and Whitefish*



### Baby Lettuce Bar featuring:

*Mixed Baby Greens, Belgian Endive, Hearts of Romaine,  
Iceberg Wedges, Arugula and Baby Spinach*

*Accompaniments:*

*Heirloom Cherry Tomatoes, Marinated Mushrooms, Artichokes, Smoked Chicken,  
Roasted Peppers, Mozzarella in Olive Oil, Crumbled Blue Cheese, Shredded Cheddar  
Imported Olives and Garlic Croutons*

*Selection of Dressings:*

*Italian, Thousand Island, Balsamic Vinaigrette, Buttermilk Ranch and Blue Cheese*



### Hot Buffet

*Three Cheese Ravioli with Portabella Mushrooms and Tarragon Sauce*

*Seared Salmon on Creamy Corn Risotto with Tomato Jam and Crisp Prosciutto*

*Sesame-Crusted Breast of Chicken with Shiitake Mushroom Ragout*

*Veal Osso Buco with Gremolata*

*Grilled Asparagus*

*Cauliflower Au Gratin*

*Risotto Milanese with Saffron*



### Dessert Table

*Tiramisu*

*Fresh Strawberry Tart*

*New York Style Cheesecake with Fresh Berries*

*Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Teas and Iced Tea*

**\$75.00 per person**



# Dinner Buffet Menus

## Night in Old Mexico Buffet

### Hors d'Oeuvres

#### *Quesadillas*

carne asada & grilled vegetable

#### *Tomate Mango Pico*

stuffed tomato, mango, onion, cilantro, lime



### Chilled Buffet

#### *Stuffed Avocado Ceviche*

shrimp, white fish, lime, tomato, onions, mango, cilantro

#### *Crispy Tortilla Salad*

corn, queso fresco, avocado, poblano chili, cilantro, tomato,  
mixed lettuces, chipotle ranch dressing

#### *Sandia Ensalata*

watermelon, jicama, cucumber, orange segments, pineapple,  
lemon-tajine dressing

#### *Table-Top Chips and Salsa*

tortilla basket, tortilla chips,  
pico de gallo, salsa verde, salsa martajada



### Hot Buffet

#### *Chile Rellenos*

salsa rancheros, queso fresco

#### *Enchiladas Suizas*

pulled chicken, swiss cheese, ham, salsa verde

#### *Grilled Red Snapper Veracruzano*

tomato, onion, peppers, olive oil, garlic, lime

#### *Live Street Taco Rotisserie Station*

tacos al pastor, carne asada fajitas, salsa, cilantro, onion, red radish, jalapenos toreado

#### *Fiesta Rice*

#### *Frijoles Borrachos*

*Elotes Street Corn with Chipotle Mayo and Cotija Cheese*



### Dessert

#### *Arroz Con Leche Rice Pudding*

*Pastel Tres Leches, Cocadas Coconut Cookies*

\$67.00 per person



*Uniformed Chef's Fee \$125.00 each*

# Dinner Buffet Menus

## New England Lobster Boil

[MINIMUM 50 PERSONS]

### Chilled Seafood On Ice

*Jumbo Shrimp and Oysters and Snow Crab Claws*  
Cocktail and Mignonette Sauce, Grated Horseradish



### Chilled Salads

*Granny Smith Cole Slaw*  
*Sliced Tomato Salad with Basil Pesto*  
*Tossed Caesar Salad with Parmesan and Garlic Croutons*  
*Fresh Tossed Garden Greens with Champagne Vinaigrette*

### *Assorted Pickles and Olives*

Cucumber, Beets, Cauliflower, Baby Carrots



### Hot

*Steamed Main Lobster Tails with Drawn Butter*

(One per person + 10% of Guarantee)

*Baked Clams Casino*

*Steamed Clams and Linguine Pasta*

*Roasted Chicken with Lemon Zest and Oregano*

*Grilled Polish Kielbasa Sausage*



### Carving Station

*Madeira-Glazed Tenderloin of Beef*

*Buttered Corn on the Cob*

*Steamed Baby Carrots with Mint*

*Boiled Red Bliss Potatoes with Olive Oil, Garlic and Parsley*

*Corn Bread*

*Rosemary Focaccia*

*Grilled Sourdough Garlic Bread*



### Desserts

*Fresh Strawberry Shortcake*

*Warm Peach Cobbler with Whipped Cream*

*Devil's Food Chocolate Cake*

**\$105.00 per person**



*Uniformed Chef's Fee \$125.00 each*

# Dinner Buffet Menus

## Mediterranean Sunset Gala Buffet

[MINIMUM 50 PERSONS]

### Chilled Buffet

*Marinated Grilled Vegetables*  
*Marinated Artichokes with Baby Shrimp*  
*Beefsteak Tomatoes with Pearl Mozzarella, Extra Virgin Olive and Aged Balsamico*  
*Grilled Romaine Spears with Light Caesar Dressing and Toasted Pine Nuts*

*Variety of Salami and Cold Cuts with Panzanella Bread Salad*  
*Swordfish Medallions Escabeche with Caramelized Cippolini Onions Agrodolce*



### Hot Buffet

*Shrimp and Scallops Fra Diavolo*  
*Grill-Roasted Game Hens with Braised Fennel with Orange*

*Rosemary Roasted Red Potatoes*  
*Seared Eggplant Steaks with Ratatouille*  
*Sautéed Broccolini with Chili Flakes and Pine Nuts*



### Live Carving Station

*Porcini Crusted Berkshire Pork Loin*  
*Sage Infused Demiglace with Braised Shallots and Apples*



### Live Pasta Station

*"Big Wheel" Linguine with Parmesan Cream, Pancetta and Peas*  
*Cheese Ravioli with Sun-Dried Tomatoes and Goat Cheese*



### Dessert

*Baklava*  
*Tiramisu*  
*Sliced Fresh Fruit*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea*

**\$89.00 per person**



*Uniformed Chef's Fee \$125.00 each*

# Reception Menus

## *Cold Hors d'Oeuvres*

Medjool Date Stuffed with Spicy Smoked Almond.....	\$42.00 per dozen
Seedless Grapes in Goat Cheese and Chopped Pistachio.....	\$42.00 per dozen
Burrata-Stuffed Tomatoes, Basil Walnut Pesto, EVO, Balsamic Vinegar.....	\$42.00 per dozen
Chilled Caprese Skewers, Basil Pesto, Aged Balsamic Glaze.....	\$42.00 per dozen
Banana Bread with Chicken Salad and Macadamia Nuts.....	\$42.00 per dozen
Tortilla Cup with Southwest Chicken Salad.....	\$42.00 per dozen
Black Forest Ham and Grilled Pineapple Canapé.....	\$42.00 per dozen
Spicy Carrot Tartare & Avocado on Crispy Jicama, cilantro-lime crema.....	\$42.00 per dozen
Watermelon Bruschetta, Cucumber, Feta, Tomatoes, Balsamic Glaze.....	\$42.00 per dozen
Strawberries Stuffed with Madagascar Green Peppercorn Cream Cheese.....	\$45.00 per dozen
Blue Cheese Napoleon with Granny Smith Apple.....	\$45.00 per dozen
Grilled Eggplant and Provolone Roulade.....	\$45.00 per dozen
Ginger-Peach Gazpacho Shots on Ice.....	\$48.00 per dozen
Medjool Date and Cardamom- Blackened Chicken Breast.....	\$48.00 per dozen
Thai Beef and Vegetable in Spring Roll in Rice Paper.....	\$48.00 per dozen
Chicken and Roast Pepper Roulade on Rye Crouton.....	\$48.00 per dozen
Smoked Duck Spring Rolls in Rice Paper.....	\$48.00 per dozen
Won Ton Cup with Thai Beef Salad.....	\$60.00 per dozen
Blackened Ahi Tuna on Wonton Chip with Ocean Salad & Teriyaki Glaze.....	\$66.00 per dozen
Tuna Tartar Tacos with Wasabi Cream.....	\$66.00 per dozen
Tomato Bruschetta Crostini with Goat Cheese.....	\$51.00 per dozen
Smoked Chicken Pastrami on Polenta Cakes, Caramelized Onion Compote.....	\$51.00 per dozen
Roast Beef Roulade with Cornichon on Pumpernickel.....	\$51.00 per dozen
Salmon Rillettes, Sourdough Croustade, Citrus Salad.....	\$51.00 per dozen
Smoked Salmon and Cream Cheese Pinwheel.....	\$51.00 per dozen
Salmon Pastrami on Rye with Whipped Horseradish Cream.....	\$51.00 per dozen
Cucumber Rondelle with Bay Shrimp Salad.....	\$51.00 per dozen
Roulade of Eggplant and Crab on Crouton.....	\$54.00 per dozen
Cucumber with Alaskan Crab Salad.....	\$54.00 per dozen
Puff Pastry Bouchée with Crab Salad.....	\$54.00 per dozen
California Rolls with Avocado and Pickled Daikon.....	\$54.00 per dozen
Red Snapper Ceviche in Spoon.....	\$54.00 per dozen
Roast Beef with Asparagus and Boursin Cheese.....	\$60.00 per dozen
Potato Caviar Cups, Osetra, Sour Cream, Chives.....	\$66.00 per dozen
Lobster Salad Veracruz in Tortilla Cup.....	\$66.00 per dozen
Lobster Salad in Papaya Cup.....	\$66.00 per dozen
Nigiri Sushi (Ahi Tuna, Salmon, Yellow Tail, Eel).....	\$66.00 per dozen
Lobster Medallion Canapé, Creme Fraiche & Caviar.....	\$72.00 per dozen
Caviar Canapé on Toast Points with Crème Fraiche & Minced Egg.....	\$72.00 per dozen

# Reception Menus

## *Hot Hors d'Oeuvres*

Bang Bang Broccoli with Chipotle Truffle Aioli.....	\$36.00 per dozen
Fried Chicken Drumettes, Honey Sesame Sauce .....	\$36.00 per dozen
Pork and Kimchi Dumplings .....	\$36.00 per dozen
Vegetable Springs with Thai Peanut Sauce.....	\$42.00 per dozen
Smoked Gouda Arancini .....	\$42.00 per dozen
Mini Quesadillas with Grilled Chicken, .....	\$42.00 per dozen
Jalapeno Poppers with Mezcal Dipping Sauce.....	\$42.00 per dozen
Chorizo-Stuffed Bacon Wrapped Dates .....	\$42.00 per dozen
Spanakopita.....	\$42.00 per dozen
BBQ Pork Buns.....	\$42.00 per dozen
Potstickers (Pork) with Dipping Sauce.....	\$42.00 per dozen
Spicy Chicken Empanada.....	\$48.00 per dozen
Miniature Chicken Cordon Bleu.....	\$48.00 per dozen
Thai Beef Sate with Peanuts and Peanut Sauce.....	\$48.00 per dozen
Fried Shrimp with Cocktail Sauce.....	\$48.00 per dozen
Mini Texas Chili Potato Cups, Cheddar, Sour Cream, Chives.....	\$48.00 per dozen
Coconut Chicken Tenderloin with Pineapple Salsa .....	\$48.00 per dozen
Sesame Chicken Sate .....	\$48.00 per dozen
Steamed Duck Bun Sliders .....	\$48.00 per dozen
Barbecue Duck Sloppy Joes.....	\$48.00 per dozen
Stuffed Cremini Mushrooms .....	\$48.00 per dozen
Baked Wild Mushroom Tart .....	\$48.00 per dozen
Bacon Wrapped Scallop.....	\$48.00 per dozen
Beef Tips Teriyaki Skewers .....	\$51.00 per dozen
Brie and Raspberry en Croûte.....	\$51.00 per dozen
Crab Rangoon with Duck Sauce.....	\$51.00 per dozen
Warm Duck Pocket Puff Pies, Cherry Chutney .....	\$51.00 per dozen
Boursin Stuffed Mushroom Fritters .....	\$51.00 per dozen
Oysters Rockefeller.....	\$51.00 per dozen
Red Bliss Potato Cup with Italian Sausage, Prosciutto and Havarti Cheese .....	\$51.00 per dozen
Cozy Shrimp, Garlic, Ginger and Soy, Wrapped in a Crisp Spring Roll.....	\$51.00 per dozen
Artichokes Stuffed with Vegetable Ratatouille and Feta Cheese.....	\$51.00 per dozen
Jamaican Beef Pasties .....	\$54.00 per dozen
Lobster Arancini .....	\$54.00 per dozen
Miniature Crab Cakes with Truff Aioli .....	\$60.00 per dozen
Coconut Shrimp with Sweet and Sour Sauce .....	\$60.00 per dozen
Seared Wagyu Beef Crostini, Shaved Truffles, Aioli.....	\$66.00 per dozen
Miniature Beef Wellington .....	\$72.00 per dozen
Crispy Fried Crab Claws with Cocktail Sauce .....	\$72.00 per dozen
Lamb Lollipop Chops with Tzatziki Sauce.....	\$84.00 per dozen

# Reception Chilled Platters & Displays

## Fresh Vegetable Crudité Platter

Chef's seasonal selection of Carrots, Broccoli, Cauliflower, Red Bell Peppers, Summer Squash, Belgian Endive, Celery, Cherry Tomatoes, Asparagus, Scallions, and Jicama

Served with Blue Cheese and Ranch Dips

\$5.00 per person



## Grilled Vegetable Platter

Chef's seasonal selection of Grilled Vegetables

Red Bell Peppers, Cipollini Onions, Artichokes, Zucchini, Yellow Squash, Belgian Endive, Cherry Tomatoes, Asparagus and Scallions

Served with Balsamic Vinaigrette and Sliced Baguettes

\$9.00 per person



## Hummus & Pita

Traditional Hummus, Grilled Pita, Carrot and Celery Sticks

\$8.00 per person



## Guacamole, Dips & Chips

House-Fried Tortilla Chips, Guacamole, Pico de Gallo and Jalapeno Bean Dip

\$8.00 per person



## Mexicali Nacho Bar

Tortilla Chips, Chili, Cheese Sauce, Jalapeños, Scallions, Pico de Gallo, Guacamole, Sour Cream and Black Olives

\$14.00 per person



## Display of Domestic and Imported Cheeses

Chef selected variety of five cheeses from

Brie, Cheddar, Port-Salut, Manchego, Smoked Gouda, Mimolette, Gruyère, Gorgonzola & Others  
Garnished with Grapes and Berries and a Variety of Breads and Flatbreads

\$15.00 per person



## Antipasti Misti

Prosciutto, Pepperoni, Salami, Cappicola, Mortadella  
Assorted Domestic and Imported Cheeses, Olives, Pepperoncini,  
Roasted and Marinated Vegetables, Sliced Breads and Crackers

\$20.00 per person

## Reception Chilled Seafood Displays

### Jumbo Shrimp Cocktail Display

Served on Crushed Ice with  
Lemon Wedges, Cocktail and Signature Citrus-Horseradish Sauces  
(3 shrimp per person)  
\$15.00 per person

### Chilled Seafood on Ice Display

Served on Crushed Ice with  
Lemon Wedges, Cocktail, Mignonette and Signature Citrus-Horseradish Sauces

Blue Point Oysters	\$ 3.50 each
Littleneck Clams	\$ 3.50 each
Jumbo Shrimp	\$ 5.00 each
Snow Crab Claws	\$ 6.00 each
King Crab Legs	\$ 7.00 each
Split Lobster Tail Halves	\$ 9.00 each
King Crab "Broiler Claws"	\$10.00 each

### Sushi Display

[MINIMUM 25 PERSONS]

A Variety of California Roll, Shrimp Tempura Roll and Choice of 3 Nigiri Sushi.

#### *Nigiri Sushi (Choose 3)*

(Choose 3; Additional selections \$7.00)

Ahi (*Tuna*), Unagi (*BBQ Eel*), Ebi (*Cooked Shrimp*),  
Hamachi (*Yellowtail*), Sake (*Salmon*), Tamago (*Sweet Egg Omelet*)  
\$28.00 per person

## Reception Sandwich Platters

### Assorted Tea Sandwiches

Smoked Turkey, Roast Beef & Swiss,  
Ham & Cheese, Cucumber and Cream Cheese  
\$4.00 each

### Assorted Deli Sandwiches

Ham & Swiss on Rye, Turkey on Sour Dough  
Tuna Salad on White, and Corned Beef on Rye  
\$6.00 each

### Deluxe Open-Faced Sandwiches

Scandinavian Style Sandwiches  
\$5.50 each

### Assorted Mini Croissant Sandwiches

Chicken, Tuna or Shrimp Salad  
\$4.50 each



# **Specialty Action Stations**

*Uniformed Chef @ \$125.00 ea*

## **Tossed Salad Station**

Baby Field Greens with Champagne Vinaigrette  
Caesar Salad with Grated Parmesan  
and Garlic Croutons  
Tossed to Order  
\$5.00 per person



## **Mashed Potato Bar**

Freshly Mashed Idaho Russet Potatoes  
with a selection of:  
Chives, Bacon Bits, Cheddar Cheese Sauce, Sautéed Mushrooms,  
Chopped Broccoli, Caramelized Onions and Brown Gravy  
\$6.75 per person



## **Premium Mashed Potato Bar**

Freshly Mashed Idaho Russet Potatoes, Roasted Garlic-Mash Potatoes  
and Peruvian Blue Mash  
Garnished with the guest's selection of:  
Chopped Lobster, Crisp Fried Popcorn Shrimp, Lump Crabmeat, Sun-Dried Tomatoes,  
Italian Sausage, Sautéed Mushrooms, Roasted Shallots, Crumbled Bleu Cheese,  
Chopped Chives, Bacon Bits, Cheddar Cheese  
\$12.75 per person



## **Potato Skin Bar**

Baked Potato Skins with the guest's choice of:  
Chili Con Carne, Taco Meat, Cajun Chicken, Cheese Sauce, Broccoli, Bacon Bits,  
Jalapenos, Salsa, Shredded Cheese, Sour Cream, Tomato, Guacamole and Onion  
\$9.75 per person



## **Taco Station**

Beef Picadillo, Shredded Chicken, Corn & Flour Tortillas, Lettuce, Tomato,  
Onions, Shredded Monterrey Jack and Cheddar Cheese,  
Salsa Roja, Pico de Gallo & Sour Cream  
\$8.50 per person



## **Fajita Station**

Marinated Chicken Breast and Grilled Marinated Skirt Steak  
Served with Guacamole, Grated Cheese, Sautéed Onions, Bell Peppers,  
Salsa, Sour Cream and Flour Tortillas  
\$10.00 per person

## **Specialty Action Stations (cont.)**

*Uniformed Chef @ \$125.00 ea*

### **Asian Wok Station**

Choose 2 Preparations, Additional Selections \$7.00 ea

Spicy Szechwan Vegetables

Almond Chicken Stir Fry

Singapore Noodles

Beef and Broccoli with Water Chestnuts

Kung Pao Shrimp

\$18.00 per person



### **Risotto Station**

Risotto Milanese with Saffron and Mixed Seafood  
Garnished with Shrimp, Crab, Lobster and Scallops

\$12.00 per person



### **Wild Mushroom Risotto**

with Sweet Green Peas and Prosciutto

\$9.75 per person



### **Pasta Station**

Penne Pomodoro

Cheese Tortellini Alfredo

Garlic Bread

\$9.50 per person

## *Deluxe Specialty Action Stations*

[MINIMUM 50 PERSONS]

*Uniformed Chef @ \$125.00 ea*

### *Premium DIY Pasta Station*

#### *Pasta*

(Choose 2; Additional selections \$1.50)

Penne, Linguine, Spaghetti, Orichiette,  
Pardadelle, Cheese Tortalini, Cheese Ravioli, GF Spaghetti

#### *Sauces*

(Choose 3; Additional selections \$1.50)

Bolognese, Marinara, Pomodoro, Alfredo, Carbonara, Spicy Sausage,  
Basil-Walnut Pesto, Vodka Sauce

#### *Proteins*

(Choose 3; Additional selections \$1.50)

Shrimp, Chicken, Italian Sausage, Smoked Salmon, Mini Meatballs, Chopped Pancetta

#### *Veggies*

(Choose 7; Additional selections \$1.50)

Spinach, Peppers, Onions, Black Olives, Marinated Artichoke Hearts,  
Cherry Tomatoes, Diced Tomatoes, Asparagus, Broccoli Florets, Sun-Dried Tomatoes,  
Green Peas, White Mushrooms, Capers, Garlic

#### *Garnishes*

Grated Parmesan and Pecorino Romano Cheese, Chopped Parsley, Fresh Basil Chiffonade

#### *Accompaniments*

Grilled Garlic Toast, Grated Parmesan Cheese

\$24.00 per person

### *Live Street Taco Rotisserie Station*

#### *Hand Carved Tacos al Pastor*

Marinated Pork sliced thin and layered on a spit,  
roasted on a traditional vertical rotisserie and carved to order

#### *Tacos Al Carbon*

Marinated Skirt Steak, grilled and sliced to order on station  
accompanied by Grilled Onions and Peppers

#### *Tacos Chicken Tinga*

Marinated and Shredded Breast of Chicken

#### *Tortillas*

Corn and Flour Tortillas, Crisp Taco Shells

#### *Toppings*

Guacamole, Cotija and Cheddar Cheese, Onions, Pickled Onions,  
Tomatoes, Black Olives, Sour Cream

#### *Salsa Bar*

Salsa Roja, Salsa Verde, Pico de Gallo, Charred Salsa Martajada

\$26.00 per person

## Carving Stations

Carving stations include a variety of rolls or sliced bread

[MINIMUM 25 PERSONS]

*Uniformed Chef @ \$125.00 ea*

### *Roasted Tenderloin of Beef*

Madeira Demiglace

\$16.00 per person



### *Baked Honey Glazed Ham*

Honey-Mustard Mayonnaise

\$6.00 per person



### *Roasted Boneless Prime Rib*

Horseradish and Au Jus

\$15.00 per person



### *Roasted Turkey Breast*

Orange-Cranberry Relish

\$6.00 per person



### *Roasted New York Strip Loin*

Horseradish and Au Jus

\$16.00 per person



### *Lemon Thyme Roasted Loin of Pork*

Pineapple Green Peppercorn Relish

\$6.00 per person



### *Hot Corned Beef or Pastrami*

Grain Mustard Sauce

\$10.00 per person



### *Grilled Kielbasa Sausage*

Whole Wheat Rolls, Sweet Pepper Relish

\$5.00 per person



### *BBQ Brisket of Beef*

Carolina Mustard BBQ Sauce

\$10.00 per person



### *Mojave Spice-Rubbed Side of Salmon*

Parsley and Chive Sauce

\$10.00 per person



### *Roasted Rack of Colorado Lamb*

Minted Dijon Demiglace

\$90.00 per Rack (7 Bones)

### *Whole Side of Smoked Salmon*

Traditional Condiments and Black Bread

\$12.00 per person

## Dessert Stations

### Old Fashioned Soda Fountain

(MINIMUM 25 PERSONS)

*Uniformed Chef @ \$125.00 ea*

Root Beer Floats  
Egg Creams  
Chocolate and Vanilla Ice Cream Shakes  
Flavored Seltzers Mixed To Order  
*Cherry, Chocolate, Lemon, Raspberry, Strawberry Syrups*

\$10.50 per person



### Chocolate Fondue Fountains

(MINIMUM 25 PERSONS)

Dark, Milk and White Chocolate  
with Assorted Seasonal Fresh Fruits and Pound Cake

\$12.00 per person



### RFC Sweet Table

(MINIMUM 25 PERSONS)

Cakes, Pies, Tortes, Seasonal Sliced Fresh Fruit

\$10.50 per person



### Rio Grande Grazing Dessert Buffet

(MINIMUM 25 PERSONS)

Chocolate Fondue Fountain  
Ice Cream Shakes and Root Beer Floats,  
Cakes, Tortes, Assorted French Pastries and Fruit Tarts  
Chocolate Covered Fruit and Chocolate Truffles  
Crepes Suzette, Sliced Fresh Fruit and Berries

\$20.00 per person



## Dessert Enhancements

Cookie Platter (Chocolate Chip or Oatmeal) .....	\$18.00 per dozen
Chocolate Truffles.....	\$30.00 per dozen
Chocolate Covered Fruit (Strawberries, Pineapple, Bananas) .....	\$30.00 per dozen
Petite Fours.....	\$36.00 per dozen
Mini Shake Shooters (Chocolate, Vanilla Strawberry, Coffee, Peanut Butter.....	\$30.00 per dozen

# Featured Reception Menu #1

## Sports Night Full Court Reception

### The Slam Dunk

Crab Meat and Shrimp Fritters  
Sriracha-Truffle Dunking Sauce



### The Three Pointer

#### *Miniature Focaccia Sandwiches*

Cold Cuts with Olive Relish, Turkey and Swiss, Vegetarian

#### *Fresh Vegetables with Assorted Dips*

Guacamole, Clam Dip, Olive Dip, and Garlic Dip

#### *Grilled and Chilled Vegetables*

Portobella, Asparagus, Artichoke Hearts, Red Peppers, Zucchini

#### *Caesar Salad of Romaine Hearts*

with Shaved Parmesan and Fresh Lemon



### Carving Station

#### *Hand Carved Filet of Beef and Roasted Turkey Breast*

with Assorted Rolls and Rye Bread, Swiss Cheese, Cole Slaw,  
Thousand Island Dressing, Grain Mustard and Horseradish Sauce



### The Dribbler

Spinach Penne with Bolognese Sauce  
Cheese Tortellini Fresh Tomato, Garlic and Eggplant  
Farfalle with Seafood Thermador  
Accompanied by Parmesan Toast



### Free Throws

Hot Pretzels  
Served with Plain and Spicy Mustards and Cheese Sauce  
Sliced Fresh Fruit Tray



### Fourth Quarter

Sticky Toffee Bread Pudding  
Cheesecake Bites with Berry Sauce  
Chocolate Chip and Oatmeal Cookies, Fudge Brownies, Coconut Macaroons  
Chocolate Truffles

\$80.00 per person



*\*Uniformed Chef's Fee at \$125.00 each*

## Featured Reception Menu #2

### Fight Night Reception

(MINIMUM 25 PERSONS)

#### Table Tops

Popcorn, Cheddar Popcorn, Potato Chips



#### Under Cards

Hot Pretzel Tree

*Cinnamon Raisin, Cheddar, Garlic, Plain and Salted Flavors  
with Yellow Mustard and Cheese Sauce*



#### The Breaded Basket

Jalapeño Poppers, Crisp Mozzarella Sticks and Chicken Fingers  
with Dipping Sauces

*Ranch, Honey Mustard, Barbecue and Marinara*



#### Mexicali Nacho Bar

Tortilla Chips, Toppings of Chili, Cheese, Jalapeños, Scallions, Salsa, Guacamole, Sour Cream and Black  
Olives



#### The Main Event

Live Action Fajita Station

*Strips of Grilled Beef and Chicken with Flour Tortillas, Grilled Onions and Peppers  
with Sour Cream, Salsa and Guacamole*

All Beef Hot Dogs, Italian Sausages and Polish Kielbasa  
Buns, Hard Rolls, Assorted Mustards, Chili, Sauerkraut  
and Warm Onion Pepper Relish



#### Upper Cut

Roast New York Strip Loin of Beef and Roast Turkey Breast  
Rolls, Sliced Cheese, Horseradish Cream, Demiglace, Honey Mustard Sauces



#### The Knockout

Lemon Tarts

Devil's Food Ringers

*Rich Chocolate Cake, Vanilla Cream, Chocolate Fondant*

S'more Brownies

Chocolate Chip Cookies

\$80.00 per person



*\*Uniformed Chef's Fee at \$125.00 each*

# Featured Reception Menu #3

## Golden Gala Reception

(MINIMUM 25 PERSONS)

### Cold Hors d'Oeuvres

Royal Black Osetra Caviar and Herbed Blinis  
Alder Smoked Salmon with Apple Horseradish Chantilly, Black Bread  
Chilled Lobster Spring Rolls in Rice Paper



### Cold Buffet

Savory Sheep Cheese Cake with Arugula and Toasted Hazelnuts  
Grilled Asparagus with Kiln Dried Tomato Vinaigrette  
Domestic and Imported Cheese Display  
Sliced Fruit and Fresh Berries



### Live Pasta Station

"Big Wheel" Parmesan Cream and Crab on Angel Hair Pasta  
Three Cheese Ravioli with Fresh Tomato and Basil  
Pancetta, Garlic and Chives



### Chinese Station

Steaming Shrimp Har Gau and Pork Shu Mai Dumplings in Bamboo Baskets  
Wok-Fired Moo Shu Pork with Savory Pancakes  
Chinese Barbecue Buck Buns



### Demi Tasse Soup Samplers

Clear Oxtail Consommé with Leeks and Potato Brunoise  
Butternut Velvet Bisque with Smoked Gouda Cream  
Apple Corn Bisque with Smoked Chicken



### Carving Station

Dijon Crusted Tenderloin of Beef  
Soft Rosemary Biscuits with Caponata  
Rotisserie Roasted Chicken  
with Marinated Portobello Mushrooms



### Sweets

Warm Carved Sour Cherry and Apple Strudel  
With Tahitian Vanilla Ice Cream  
Chocolate Bon Bons and Petits Fours  
\$100.00 per person



\*Uniformed Chef's Fee at \$125.00 each