

Your selection includes choice of two salads or one salad and one hot vegetable, one starch, bread choice, beverage, and dessert.

For a second meat option, use the more expensive meat selection and add \$6 per person. All guests will be able to enjoy both types of meat. We do not offer split meat options.

Includes disposable plates, cutlery, napkins, and tumblers.

**Upgrade to palm leaf plates and chrome plastic silverware for \$1. China plates, flatware rolled in linen napkin, and a goblet available for \$3.

POULTRY

GRILLED CHICKEN

\$13

Grilled chicken breast seasoned with olive oil, salt, and pepper.

ROSEMARY CHICKEN

\$13

Chicken breast marinated in virgin olive oil, fresh rosemary, salt, and pepper, and grilled.

LEMON PEPPER CHICKEN

\$13

Chicken breast seasoned with our lemon pepper rub and baked and topped with a lemon glaze.

BBQ CHICKEN

\$14

Tender chicken thigh in our house BBQ sauce.

CHICKEN MONTREAL

\$14

Chicken breast seasoned with our Montreal pepper blend, and topped with grilled onions, peppers, and cheddar cheese.

TUSCAN CHICKEN

\$14

Chicken breast seasoned with our Tuscan blend and topped with artichoke hearts, fire roasted red peppers, green onions, and jack cheese.

TERIYAKI CHICKEN

\$14

(Kabobs add \$2)

Grilled chicken breast marinated in a sweet teriyaki glaze with pineapples, red and green peppers, and onions.

CHICKEN PAPRIKA

\$14

Breaded chicken breast, steam baked and topped with our house paprika gravy with caramelized onions and mushrooms.

CHICKEN DE LA ROCA

\$14

Grilled julienne chicken, served over penne with marinara sauce and parmesan cheese.

COCONUT CHICKEN

\$14

Chicken breast breaded with coconut and glazed with our signature orange chipotle sauce.

PROCIUTTO CHICKEN

\$14

Olive oil and rosemary marinated chicken breast, wrapped with prosciutto ham and filled with fresh mozzarella cheese.

CHICKEN
SALTIMBOCCA

\$14

Prosciutto wrapped chicken breast with olive oil, sage, rosemary, garlic, and Swiss and cheddar cheeses.

CILANTRO LIME
CHICKEN

\$15

Chicken breast with a fresh cilantro and lime marinade. Topped with mango salsa.

BROCCOLI STUFFED
CHICKEN

\$15

Breaded chicken breast stuffed with broccoli, cream cheese, and cheddar cheese. Topped with a mushroom demi-glaze.

OVEN ROASTED
TURKEY

\$16

White and dark meat rubbed with butter, onion, garlic, and parsley, roasted to perfection.

CHICKEN PARMESAN

\$16

Italian crumb coated chicken breast topped with a marinara sauce and mozzarella cheese.

CHICKEN MONTEREY

\$16

Chicken breast topped with crab, shrimp, avocado, jack cheese, and hollandaise sauce.

CHICKEN PORTABELLA

\$16

Grilled chicken breast topped with portabella mushrooms, avocado, jack cheese, and covered with a mushroom demi-glaze.

CHICKEN CORDON
BLEU

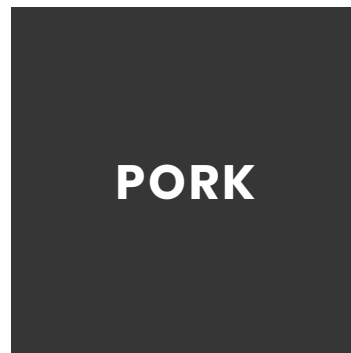
\$16

Italian breaded chicken breast stuffed with ham and Swiss cheese, baked to perfection and topped with a hollandaise sauce.

BRIE STUFFED CHICKEN

\$16

Breaded chicken breast stuffed with brie cheese, apple, and cranberries. Topped with a fresh cream sauce.



BBQ PORK MEDALLIONS

\$14

Tenderloin medallions in our house BBQ sauce.

ROSEMARY PORK LOIN

\$14

Pork loin seasoned with fresh rosemary, garlic, and olive oil.

OVEN ROASTED HAM

\$14

Honey baked ham served with applesauce.

BONELESS PORK CHOP

\$15

Breaded pork chop baked to perfection. Served with apricot glaze.

KALUA PORK

\$15

Sweet pork shoulder rubbed with sea salt and smoked.

STUFFED PORK CHOP

\$16

Breaded pork chop filled with a savory cornbread stuffing and served with apricot glaze.

BBQ PORK LOIN

\$16

Slow roasted pork loin topped with BBQ Sauce.

BBQ BABY BACK RIBS

\$17

Slow roasted ribs basted with our signature sauces.

STUFFED PORK LOIN

\$18

Pork loin filled with a savory cornbread stuffing. Served with pork gravy.

BEEF

HAWAIIAN MEATBALLS

\$14

Ground beef and sausage in our sweet and sour glaze with pineapple, green and red peppers, and onions.

TERIYAKI BEEF TIPS

\$14

Beef tips with red and green peppers, onions, pineapple, and teriyaki glaze.

BEEF MEDALLIONS

\$15

Beef medallions in a mushroom and onion sauce.

FLAT IRON STEAK

\$17

Sirloin steak grilled to perfection and topped with sautéed mushrooms and onions. Served with a side of creamy horseradish sauce.

BBQ BEEF SKEWERS

\$18

Beef loin glazed with smoky BBQ sauce and stacked with caramelized onions and mushrooms.

TERRIYAKI BEEF & VEGETABLE SKEWERS

\$18

Hand cut beef glazed with teriyaki sauce and stacked with pineapple, bell peppers, and onions.

SLOW ROASTED SIRLOIN

\$18

Sirloin slow roasted with bbq, herbs, and spices. Sliced and served with a side of creamy horseradish sauce.

ALL STEAKS ARE BEST GRILLED ON SITE (*\$100 charge for grill setup and grill-master*).

RIB EYE STEAK

\$21

USDA Choice steak grilled to perfection and topped with sautéed mushrooms and onions. Served with a side of creamy horseradish sauce.

NEW YORK STEAK

\$21

USDA Choice lean steak grilled to perfection and topped with sautéed mushrooms and onions. Served with a side of creamy horseradish sauce.

BACON-WRAPPED FILET MIGNON

\$26

USDA Choice 6 ounce steak wrapped with bacon and grilled to perfection. Served with a side of creamy horseradish sauce.

PRIME RIB

\$26

USDA Choice meat slow roasted to perfection. Served with a side of creamy horseradish sauce. (20 person minimum)

SLICED BEEF TENDERLOIN

\$28

Beef tenderloin slow roasted and sliced. Served with a side of creamy horseradish sauce. (Add Béarnaise Sauce for \$1)

STUFFED BEEF TENDERLOIN

\$28

Beef tenderloin filled with a savory corn bread stuffing. Sliced and served with a mushroom demiglaze.

SEAFOOD

FRIED SHRIMP

\$16

On-site fryer required (\$150 charge for fryer setup and chef).

Large prawns battered and fried to a golden brown. Pre-select golden or coconut shrimp. Cocktail and chipotle sauces included.

COLD PEELED SHRIMP

\$15

Large prawns served cold with cocktail sauce and lemons.

SHRIMP SCAMPI

\$16

Large prawns sautéed with garlic, butter, parsley, and lemon.

FRESH SALMON

\$17

Poached salmon in lemon dill butter and served with caper tartar sauce and lemons.

BBQ SALMON

\$18

Fresh salmon topped with our house BBQ Sauce.

TERIYAKI SALMON

\$18

Fresh salmon topped with sweet teriyaki glaze and pineapples, red and green peppers, and onions.

CILANTRO LIME SALMON

\$18

Fresh baked salmon marinated with cilantro and lime. Topped with our mango salsa.

ORANGE COCONUT SALMON

\$19

Our signature salmon marinated in orange juice and dredged in coconut. Topped with orange chipotle glaze.

CRAB CAKES

\$19

Lump Crab with stuffing, cheeses, and seasonings.

BACON-WRAPPED SHRIMP

\$22

Large prawns wrapped with honey cured bacon and baked to perfection.

STUFFED SHRIMP

\$23

Large prawns stuffed with cheese and wrapped in prosciutto.

BAKED HALIBUT

MARKET PRICE

Halibut steak baked with our lemon dill butter. Served with caper tartar sauce and lemons.

KING CRAB LEGS

MARKET PRICE

Steamed crab served with drawn butter and lemons.

LOBSTER TAIL

MARKET PRICE

We recommend the 7 ounce lobster tail. Served with drawn butter.

After selecting an entrée, choose two salads (or one salad and one hot vegetable), one starch, and a bread option from the list below.

SALAD OPTIONS

(choose two, or one salad and one hot vegetable)

GREEN SALADS

TOSSED SALAD

Mixed greens topped with fresh vegetables and served with assorted dressing.

CAESAR SALAD

Romaine lettuce with tomatoes, olives, red onions, croutons, parmesan cheese, and Caesar dressing.

POPPY SEED SALAD

Your choice of heritage blend lettuce, spinach, or a crunchy kale and cabbage blend. Topped with fresh berries, apples (seasonal), or mandarin oranges, candied almonds, feta cheese crumbles, and our house poppy seed dressing.

CHOPPED SALAD

Iceberg lettuce with tomato, onion, bacon, croutons, and blue cheese or ranch dressing.

**Available as Wedge Style Iceberg (add \$1, Served Only)

PASTA SALADS

ITALIAN PASTA

SUN-DRIED TOMATO PENNE

CAPRESE SALAD

GREEK BOWTIE

TRADITIONAL MACARONI

VARIETY SALADS

SEASONAL FRESH FRUIT

BROCCOLI SALAD with Craisins, Candied Almonds, and Poppy Seed Dressing

CHICKPEA AVOCADO SALAD (add \$1.50)

TRADITIONAL POTATO

WALDORF SALAD (add \$0.50; Seasonal)

HOT VEGETABLE OPTIONS

(choose two, or one salad and one hot vegetable)

FRESH GREEN BEANS with Red Peppers and Almonds

ROASTED ZUCCHINI, YELLOW SQUASH, PEPPERS, AND ONIONS

ASPARAGUS (add \$1)

HONEY GLAZED CARROTS

SAVORY BABY CARROTS

ROASTED BROCCOLI FLORETS

ROASTED CAULIFLOWER

BRUSSELS SPROUTS (add bacon \$1)

NORTHWESTERN BLEND – Broccoli, carrots, peppers, and wax beans

NORMANDY BLEND – Carrots, Broccoli, and Cauliflower

STARCH OPTIONS

(choose one)

POTATOES

ROASTED BABY GARLIC and HERB POTATOES
AU GRATIN POTATOES
BUTTERMILK MASHED POTATOES
GARLIC and HERB MASHED POTATOES
MASHED POTATOES with GRAVY
BAKED POTATO with Sour Cream and Butter (add cheddar cheese, chives, and bacon \$1)
MAPLE GLAZED SWEET POTATOES
ROASTED FINGERLING POTATOES (add \$1)

RICE & MORE

CHEF'S RICE with Onions, Peppers, and Fresh Parsley
RICE PILAF
WHITE RICE
BROWN RICE
SPANISH RICE
ORZO RICE with Veggies
HERB ROASTED ROOT VEGETABLES (add \$1)
COUSCOUS
STUFFING

BREAD OPTIONS

(choose one)

FRESH BAKED SOFT ROLLS
BAGUETTE BREAD

BISCUITS
BREADSTICKS

UPGRADED (add \$0.50)

ASSORTED ARTISAN ROLLS
SOURDOUGH ROLLS
GARLIC CLOVE ARTISAN BREAD
FOCACCIA BREAD
CORNBREAD and HONEY BUTTER

CHEESY BREADSTICKS
WHEAT ROLLS
MINI CROISSANTS
GLUTEN-FREE ROLLS

(choose one)

CHEESECAKES

NEW YORK
GERMAN CHOCOLATE
CHOCOLATE SWIRL
PISTACHIO
CANDY CANE (seasonal)
PUMPKIN SWIRL (seasonal)

CAKES

TRIPLE CHOCOLATE
LEMON RASPBERRY TORTE
CARROT CAKE
RED VELVET
PINEAPPLE UPSIDE-DOWN CAKE
GERMAN CHOCOLATE
BOSTON CREAM
BLACK FOREST
STRAWBERRY SHORTCAKE

PIES

MIXED BERRY
APPLE
PECAN
PEACH
KEY LIME
PUMPKIN
CHOCOLATE CREAM
COCONUT CREAM

COOKIES

CHOCOLATE CHIP
SUGAR
OATMEAL RAISIN
TOFFEE BIT
WHITE CHOCOLATE
MACADAMIA NUT
PEANUT BUTTER
PUMPKIN CHOCOLATE CHIP
(seasonal)
OREOS (add \$1)
GIANT CHOCOLATE CHIP (add \$1)

BARS & BROWNIES

ORIGINAL FUDGE BROWNIE
CREAM CHEESE BROWNIE
ROCKSLIDE BROWNIE (add \$0.50)
MINT BROWNIE
TURTLE BROWNIE
S'MORES BROWNIE
LEMON BAR
RASPBERRY BAR
CARMEL OATMEAL BAR

PIES

(Additional charge applies)
CRÈME BRULEE
TIRAMISU
ECLAIRS
DESSERT SCONE BAR
BREAD PUDDING with Carmel Sauce
DIPPED PRETZELS
CAKE POPS
FRESH MINI FRUIT TARTS
CHOCOLATE DIPPED
STRAWBERRIES
CHURROS (requires on-site fryer \$100)
PEACH OR APPLE COBBLER with
Vanilla Ice Cream

**Water will be included with your beverage selection.
(choose one)**

ORIGINAL LEMONADE

STRAWBERRY LEMONADE

RASPBERRY LEMONADE

MANGO LEMONADE

PEACH PUNCH

TROPICAL PUNCH

ORANGE JUICE

HOT CHOCOLATE

Assorted Canned Sodas and Bottled Water (add \$1)

COFFEE STATION

\$2

Pre-select Regular or Decaf coffee. Served with creamers, sugars, and sweeteners.

TEA STATION

\$2

Assorted teas with creamers, sugars, and sweeteners

SPECIALTY BEVERAGES (add \$0.50)

LIME SPRITZER

CUCUMBER SPRITZER

STRAWBERRY MINT SPRITZER

(Requires Mixologist \$35 - 4 hour minimum)

ITALIAN SODA BAR

\$5

Sparkling Flavored Sodas made to order. Choice of three Syrup Flavors: Coconut, French Vanilla, Hazelnut, Almond, Cherry, Lime, Peach, Pomegranate, Raspberry, Blackberry, Apple, and Strawberry. Served with Sweetened Whipped Cream.

SLUSHIES

\$3

Pre-select from Tropical, Raspberry, Strawberry, Mango, or Peach. (50 person minimum per flavor)

MOCTAIL BAR

\$6

Choose three of our cocktail favorites made to order: Aruba Arriba, Tequila Sunrise, La Bomba, Bloody Mary, Traditional Mimosa, Apple Mimosa, Cranberry Mimosa, Cosmopolitan, and Cape Coder.

BARTENDING SERVICES ARE AVAILABLE
Inquire for pricing and specifics for your event.