

**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

**\$14**

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

Rosemary Chicken

**\$14**

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

Lemon Pepper Chicken

**\$14**

*(Kabobs add \$2)*

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

BBQ Chicken

**\$15**

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

Chicken Montreal

**\$15**

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

Tuscan Chicken

**\$15**

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 thigh marinated in a sweet teriyaki glaze with pineapples, red and green peppers, and onions.

### Chicken Paprika

**\$15**

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

### Chicken De La Roca

**\$15**

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

### Coconut Chicken

**\$15**

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

### Prosciutto Chicken

**\$15**

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

### Chicken Saltimbocca

**\$15**

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

**\$16**

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

### Broccoli Stuffed Chicken

**\$16**

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

### Chicken Parmesan

**\$17**

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

### Chicken Cordon Bleu

**\$17**

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

## PORK

### BBQ Pork Medallions

**\$15**

Tenderloin medallions in our house BBQ sauce.

### Rosemary Pork Loin

**\$15**

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

### Oven Roasted Ham

**\$15**

Honey baked ham served with applesauce.

### Boneless Pork Chop

**\$16**

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

### Kalua Pork

**\$16**

Sweet pork shoulder rubbed with sea salt and smoked.

### BBQ Pork Loin

# \$17

Slow roasted pork loin topped with BBQ Sauce.

### BBQ Baby Back Ribs

# \$18

Slow roasted ribs basted with our signature sauces.

# 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

# \$15

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

### Beef Medallions

# \$16

Beef medallions in a mushroom and onion sauce.

### Slow Roasted Sirloin

# \$19

Sirloin slow roasted with bbq, herbs, and spices. Sliced and 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.

### Teriyaki Beef & Vegetable Skewers

# \$18

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

**All steaks are  
best grilled on  
site (\$100 charge  
for grill setup and  
grill-master).**

### Flat Iron Steak

# \$19

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

### Rib Eye Steak

# \$24

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

### New York Steak

# \$23

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

# \$28

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

### Prime Rib

# \$29

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

### Sliced Beef Tenderloin

# \$30

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

# SEAFOOD

## Fried Shrimp

**\$18**

**Requires on-site fryer (\$100 charge for fryer setup and chef).**

Large prawns battered and fried to a golden brown. Pre-select golden or coconut shrimp. Served with cocktail and chipotle sauces.

## Cold Peeled Shrimp

**\$16**

Large prawns served cold with cocktail sauce and lemons.

## Fresh Salmon

**\$18**

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

## Teriyaki Salmon

**\$19**

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

## Cilantro Lime Salmon

**\$19**

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

**\$21**

Lump Crab with stuffing, cheeses, and seasonings.

## Bacon Wrapped Shrimp

**\$23**

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

Traditional Macaroni

Sun-dried Tomato Penne

Caprese Pasta

Greek Bowtie

### VARIETY SALADS

#### Seasonal Fresh Fruit

**Broccoli Salad** with raisins, candied almonds, and poppy seed dressing

**Chickpea Avocado Salad** (add \$1.50)

**Traditional Potato Waldorf Salad** (add \$0.50; Seasonal)

# HOT VEGETABLES

(choose one)

**Fresh Green Beans** with Red Peppers and Almonds

**Asparagus** (add \$1)

**Savory Baby Carrots**

**Roasted Cauliflower**

**Roasted Zucchini, Yellow Squash, and Peppers**

**Honey Glazed Carrots**

**Roasted Broccoli Florets**

**Brussel Sprouts** (add bacon \$1)

# STARCH OPTIONS

(choose one)

## POTATOES

**Au Gratin Potatoes**

**Garlic and Herb Mashed Potatoes**

**Baked Potato with Sour Cream and Butter** (add cheddar cheese, chives, and bacon \$1)

**Roasted Fingerling Potatoes** (add \$1)

**Roasted Baby Red Garlic and Herb Potatoes**

**Buttermilk Mashed Potatoes**

## RICE AND MORE

**Chef's Rice** with onions, peppers and fresh parsley

**Rice Pilaf**

**White Rice**

**Brown Rice**

**Spanish Rice**

**Orzo Rice** with veggies

**Mashed Potatoes with Gravy**

**Herb Roasted Root Vegetables (add \$1)**

**Maple Glazed Sweet Potatoes**

**Couscous**

**Stuffing**

## BREAD OPTIONS

**(choose one)**

Fresh Baked Soft Rolls

Baguette Bread

Biscuits

**UPGRADED (add \$0.50)**

**Assorted Artisan Rolls**

**Breadsticks**

**Sourdough Rolls**

**Garlic Clove Artisan Bread**

**Focaccia Bread**

**Cornbread and Honey Butter**

**Gluten-Free Rolls**

**Cheesy Breadsticks**

**Wheat Rolls**

**Mini Croissants**

## DESSERT OPTIONS

(choose one)

### CHEESECAKES

New York

German Chocolate

Chocolate Swirl

Candy Cane (seasonal)

Pumpkin Swirl (seasonal)

### PIES

Mixed Berry

Apple

Pecan

Peach

Key Lime

Pumpkin

Chocolate Cream

Coconut Cream

### CAKES

Triple Chocolate

Lemon Raspberry Torte

Carrot Cake

Red Velvet

Pineapple Upside-Down  
Cake

German Chocolate

Boston Cream

Strawberry Shortcake

### COOKIES

Chocolate Chip

Sugar

Oatmeal Raisin

### BARS AND BROWNIES

Original Fudge Brownie

Cream Cheese Brownie

Rockslide Brownie (add \$0.50)



**Toffee Bit**

**Mint Brownie**

**White Chocolate Macadamia Nut**

**Turtle Brownie**

**Peanut Butter**

**S'mores Brownie**

**Pumpkin Chocolate Chip** (seasonal)

**Lemon Bar**

**Oreos** (add \$1)

**Raspberry Bar**

**Giant Chocolate Chip** (add \$1)

**Caramel Oatmeal Bar**

## **SPECIALTY DESSERTS**

*(Additional charge applies)*

**Crème Brulee**

**Tiramisu**

**Eclairs**

**Dessert Scone Bar**

**Bread Pudding with Caramel Sauce**

**Chocolate and Caramel 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

# BEVERAGES

Water will be included with your beverage selection.

(choose one)

Original Lemonade

Mango Lemonade

Orange Juice

Strawberry  
Lemonade

Peach Punch

Hot Chocolate

Raspberry  
Lemonade

Tropical Punch

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

Coffee Station

**\$3**

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

Tea Station

**\$3**

Assorted teas with creamers, sugars, and sweeteners

## SPECIALTY BEVERAGES

(add \$0.50)

Lime Spritzer

Cucumber Spritzer

Strawberry Mint Spritzer