

THE MENU



At the Homewood Suites by Hilton, to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions.

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BREAKFAST

THE EXECUTIVE CONTINENTAL

A VARIETY OF YOGURTS, BAGELS WITH CREAM CHEESE, CROISSANTS AND ASSORTED DANISHES. AN ARRAY OF SEASONAL SLICED FRESH FRUIT

Served with...

COFFEE (REGULAR AND/OR DECAF), ASSORTED HOT TEAS, APPLE OR ORANGE JUICE

..... \$12⁹⁵/ person

HEALTHY CHOICE CONTINENTAL

A VARIETY OF SEASONAL SLICED FRESH FRUIT, GRANOLA AND MILK (whole, 2% or soy), ASSORTED LOW-FAT YOGURTS, WHOLE WHEAT BAGELS WITH LOW-FAT CREAM CHEESE

Served with...

COFFEE (REGULAR AND/OR DECAF), ASSORTED HOT TEAS, APPLE OR ORANGE JUICE

..... \$13⁹⁵/ person

ALL AMERICAN BREAKFAST

SCRAMBLED EGGS, SEASONED BREAKFAST POTATOES, CRISP BACON, SAVORY SAUSAGE, FRENCH TOAST STICKS, AND FRESHLY BAKED MUFFINS

Served with...

COFFEE (REGULAR AND/OR DECAF), ASSORTED HOT TEAS, APPLE OR ORANGE JUICE

..... \$16⁹⁵/ person

A LA CARTE

FRESH BAKED MUFFINS	\$2.75 EACH
BAGELS with CREAM CHEESE	\$3.95 EACH
ASSORTED DANISHES	\$2.75 EACH
CROISSANTS	\$2.75 EACH
BREAKFAST BARS	\$2.50 EACH
ASSORTMENT OF CEREALS	\$2.95 EACH

OATMEAL

SLOW-COOKED WITH SIDE OPTIONS OF BROWN SUGAR, DRIED CRANBERRIES OR GOLDEN RAISINS & ALMONDS.

Minimum of 10..... \$4.00 PER PERSON

CHOCOLATE FUDGE BROWNIES	\$30.00 DOZEN
ASSORTMENT OF COOKIES	\$25.00 DOZEN

ASSORTED SNACKS

FRESH FRUIT PLATTERS

12" (serves up to 15)	\$42.00
16" (serves up to 25)	\$60.00

ASSORTED CHOCOLATE BARS	\$2.50 EACH
ASSORTMENT OF FRUIT YOGURT	\$2.75 EACH
HAAGEN-DAZ ICE CREAM BARS	\$4.75 EACH
POTATO CHIPS OR PRETZELS	\$2.75 EACH
CHIPS & SALSA	\$3.00 PER PERSON
CHIPS & GUACAMOLE	\$4.50 PER PERSON

BEVERAGES

FRESHLY BREWED COFFEE	\$50.00 GALLON
HOT TEAS	\$50.00 GALLON
ORANGE, CRANBERRY OR APPLE	\$25.00 CARAFE
BOTTLED WATER	\$3.00 EACH
ASSORTED SOFT DRINKS	\$3.50 EACH



SANDWICH BUFFETS

INCLUDES DISPOSABLE SERVICEWARE.

COLD BUFFET

JAYS FAMOUS PALM SANDWICHES

Served with two fresh baked cheese roll sandwiches.
Includes turkey, ham and roast beef.

Choice of three accompaniments:

CRUDITÉ WITH BUTTERMILK RANCH

RED NEW POTATO SALAD

BROCCOLI BACON SALAD

RELISH & CHEESE TRAY

MIXED GREEN SALAD

SEASONAL FRESH FRUIT

THAI NOODLE SALAD

PANINI PASTA SALAD

AGAVE FRUIT SALAD

CAESAR SALAD

POTATO SALAD

GREEK QUINOA SALAD

15-49	\$16.00
50+	\$15.00

COLD BUFFET WITH HOT ENTRÉES

Cold Buffet plus choice of:

ITALIAN, SWEDISH OR SWEET & SOUR MEATBALLS

TERIYAKI OR SPICY CHICKEN DRUMMETTES

STUFFED PASTA SHELLS

ITALIAN LASAGNA

CHEESE ENCHILADAS

CHILI RELLENO QUICHE

VEGETARIAN CHILI

VEGETARIAN ROTOLLO

VEGETARIAN QUICHE

MACARONI AND CHEESE

Cold Buffet with one hot entrée.

15-49	\$18.00
50+	\$17.00

Cold Buffet with two hot entrées.

15-49	\$20.00
50+	\$19.00

COLD BUFFET WITH SOUP

Cold Buffet with choice of soup.

ROASTED CREAMY TOMATO, CLAM CHOWDER, CREAMY GARLIC, POTATO LEEK, OR VEGETABLE.

15-49	\$17.75
50+	\$17.25



SANDWICH BUFFETS

DELUXE COLD BUFFET

Select three deluxe gourmet sandwiches or wraps.
Two per person.

**FRENCH TURKEY ON WHOLE WHEAT WITH
RASPBERRY DIJON MAYONNAISE**

**BLACKENED CHICKEN BREAST WITH CILANTRO MAYO
ON CIABATTA**

HAM AND SWISS WITH DIJON MUSTARD ON HOAGIE

PESTO CHICKEN BREAST ON CIABATTA

**ROAST BEEF AND CHEDDAR HOAGIE SERVED WITH
CREAMY HORSERADISH**

**SMOKED BBQ CHICKEN BREAST WITH SUNDRIED
TOMATO MAYO ON CIABATTA**

RUSTIC VEGETARIAN ON MULTIGRAIN CIABATTA

**TURKEY ON FOCACCIA WITH SUNDRIED TOMATO
MAYO**

**TURKEY AND CRANBERRY CREAM CHEESE ON
CROISSANT**

TUNA SALAD ON MULTIGRAIN CIABATTA

**GRILLED VEGGIE WRAP WITH WHOLE WHEAT
TORTILLA**

**RANCH CHICKEN BREAST WRAP WITH WHOLE
WHEAT TORTILLA**

**SOUTHWEST CHICKEN WRAP WITH TOMATO
TORTILLA**

**GREEK CHICKEN & FETA WRAP WITH SPINACH
TORTILLA**

CHICKEN CAESAR SALAD WRAP

CHICKEN, BACON & GORGONZOLA WRAP

TURKEY CLUB WRAP

QUINOA WRAP

CITRUS BASIL GARDEN WRAP

CHOICE OF THREE ACCOMPANIMENTS

MEXICAN CAESAR SALAD

LOADED POTATO SALAD

CHINESE CHICKEN SALAD

BROCCOLI BACON SALAD

GRILLED MARINATED VEGETABLES

PEAR SALAD

WILD CHERRY SALAD

THAI NOODLE SALAD

PANINI PASTA SALAD

FRESH FRUIT PLATTER

GREEK QUINOA SALAD

AGAVE FRUIT SALAD

SEASONAL KALE SALAD

15-49 \$19.00
50+ \$18.00



BOXED SANDWICHES

THE ASSOCIATE #1

TURKEY & HAM ON CHEESE TOPPED ROLLS

A classic sandwich on Jay's Signature Cheese Rolls! One thinly sliced turkey and one honey ham sandwich, both with a light mayo spread. Served with potato salad, fresh fruit & dessert.

1-4 \$14.00 50+ \$12.75
 5-49 \$13.00

THE ASSOCIATE #2 (vegetarian)

VEGETARIAN ON CHEESE TOPPED PALM ROLLS

Two of Jay's Signature Cheese Rolls layered with mixed greens, provolone cheese, tomato, cucumber, red onion, yellow peppers, artichoke and avocado. Served with panini pasta salad, fresh fruit & dessert.

1-4 \$14.75 50+ \$13.50
 5-49 \$13.75

THE COLLEAGUE

TURKEY, AVOCADO & SWISS ON A FLAKY CROISSANT

Roasted turkey, sliced avocado & swiss cheese with lettuce, tomato & light mayo on a flaky croissant. Served with panini pasta salad, fresh fruit & dessert.

1-4 \$16.25 50+ \$14.00
 5-49 \$14.25

THE CLASSIC

HONEY HAM & SWISS ON CIABATTA

Honey glazed ham, swiss cheese, lettuce & tomato on ciabatta with dijon-mayo. Served with potato salad, fresh fruit & dessert.

1-4 \$16.25 50+ \$14.00
 5-49 \$14.25

THE MORTGAGE

CARIBBEAN CHICKEN SANDWICH

Sliced seasoned and grilled breast of chicken on a c with mango and cilantro cream cheese spread. Panini pasta salad, fresh fruit & dessert.

1-4 \$16.75 50+ \$14.50
 5-49 \$14.75

THE PRESIDENT

ROAST BEEF & CHEDDAR HERO

Thinly sliced roast beef & sharp cheddar cheese on roll, with lettuce, tomato, red onions and spicy hors spread. Served with potato salad & dessert.

1-4 \$16.25 50+ \$14.00
 5-49 \$14.25

THE CHAIRMAN

SUBMARINE ON A BAGUETTE

Slices of salami, ham, mortadella and provolone cheese, with pepperoncini, lettuce & mayo on a baguette with Italian Herb Dressing on the side. Served with panini pasta salad & dessert.

1-4 \$16.25
 50+ \$14.00
 5-49 \$14.25

THE GENERAL MANAGER

BBQ CHICKEN ON ASIAGO CIABATTA BREAD

Sliced smoked BBQ chicken breast on ciabatta. Topped with pepperjack cheese and sundried tomato garlic mayo. Served with potato salad, fresh fruit & dessert.

1-4 \$16.75
 50+ \$14.50
 5-49 \$14.75



BOXED WRAPS

THE TREASURER

RANCH CHICKEN BREAST WRAP

Strips of grilled chicken, chopped red onion, tomato, shredded lettuce, and jack and cheddar cheeses, with salsa & ranch dressing on the side, wrapped in a flour tortilla. Served with fresh fruit & dessert.

1-4 \$15.75 50+ \$13.50
 5-49 \$13.75

Gluten Free Option..... + \$3.00

THE REPORT (vegetarian)

GRILLED VEGGIE WRAP

Grilled vegetables including red peppers, eggplant, zucchini, yellow squash & carrots, with fresh mozzarella cheese and basil-pesto spread in a honey wheat tortilla. Served with fresh fruit & dessert.

1-4 \$15.75 50+ \$13.50
 5-49 \$13.75

Gluten Free Option..... + \$3.00

THE SUPERVISOR

CHICKEN CAESAR SALAD WRAP

Marinated grilled chicken, grated parmesan cheese, julienne romaine lettuce & homemade caesar dressing in a spinach tortilla. Served with fresh fruit & dessert.

1-4 \$15.75 50+ \$13.50
 5-49 \$13.75

Gluten Free Option..... + \$3.00

THE PLANNER

SOUTHWEST CHICKEN WRAP

Sliced grilled chicken, pepper jack cheese, avocado, red onion, lettuce, tomato, & zesty raspberry chipotle spread in a sundried tomato tortilla. Served with fresh fruit & dessert.

1-4 \$15.75 50+ \$13.50
 5-49 \$13.75

THE CEO

CHINESE CHICKEN SALAD

Sliced chicken breast with toasted almonds, chinese crunchy noodles, and mandarin oranges on a bed of shredded cabbage, green & red peppers, green onion and carrots with a light sesame dressing. Served with a muffin.

1-4 \$16.75 50+ \$14.00
 5-49 \$14.25

THE MERGER

COBB SALAD

Chopped grilled chicken, bacon crumbles avocado, tomato, hardboiled egg & crumbled bleu cheese on a bed of lettuce with ranch dressing. Served with a muffin.

1-4 \$16.75 50+ \$14.00
 5-49 \$14.25

Gluten Free Option..... + \$3.00

THE DEADLINE

CHEF SALAD

Strips of ham, roast beef, and turkey, served with swiss cheese, cheddar cheese, egg & tomato, on a bed of romaine & iceberg lettuce, with ranch dressing. Served with a fresh baked roll.

1-4 \$16.75 50+ \$14.50
 5-49 \$14.75

Gluten Free Option..... + \$3.00

THE CLIENT

CHICKEN CAESAR SALAD

Romaine lettuce, parmesan cheese, fresh garlic croutons and caesar dressing, topped with grilled chicken breast. Served with a fresh baked roll.

1-4 \$16.75 50+ \$14.00
 5-49 \$14.25

Gluten Free Option..... + \$3.00



LUNCH

AVAILABLE MONDAY-FRIDAY.

ZUCCHINI LIME CHICKEN

Breast of chicken stuffed with zucchini and lime bread stuffing with a lime chardonnay sauce. Served with basmati rice, vegetable medley, fresh baked rolls & butter.

12-24 \$18.75 50+ \$17.50
25+ \$17.75

CARIBBEAN CHICKEN

Breast of chicken stuffed with mango, banana, coconut and a caribbean spiced cream cheese with a rum cream sauce. Served with glazed carrots, mixed green salad, fresh baked rolls & butter.

12-24 \$18.75 50+ \$17.50
25+ \$17.75

CHICKEN VERONIQUE

Boneless breast of chicken with a champagne cream sauce & grape garnish. Served with champagne rice, fresh vegetables, fresh baked rolls & butter.

12-24 \$17.75 50+ \$16.50
25+ \$16.75

CHICKEN PARMIGIANA

Classic parmigiana with marinara & melted mozzarella cheese. Served with a stuffed pasta shell, Caesar salad, fresh baked rolls & butter.

12-24 \$17.75 50+ \$16.50
25+ \$16.75

CHICKEN BENEVOLENZA

Chicken topped with sundried tomato, asparagus and corn with a lemon champagne beurre blanc sauce. Served with rice pilaf, caesar salad, fresh baked rolls & butter.

12-24 \$18.75 50+ \$17.50
25+ \$17.75

SANTORINI CHICKEN

Boneless breast of chicken grilled with lemon herb seasoning. Garnished with artichoke hearts, sundried tomatoes, & shredded fresh basil. Served with mixed green salad, rice pilaf & fresh baked rolls & butter.

12-24 \$18.75 50+ \$17.50
25+ \$17.75

CHICKEN BROCHETTE

Chicken brochettes with a tangy teriyaki glaze or gluten-free sweet-and-sour sauce. Served with almond rice pilaf, fresh vegetables, fresh baked rolls & butter.

12-24 \$16.75 50+ \$15.50
25+ \$15.75



LUNCH

No. 8

AVAILABLE MONDAY-FRIDAY.

SOUTHWEST CHICKEN

Boneless chicken filled with pepper jack cheese stuffing in a cilantro tomatillo sauce. Served with white rice and black beans, mixed green salad, fresh baked rolls & butter.

12-24 \$18.75 50+ \$17.50
25+ \$17.75

CHICKEN MARSALA

Boneless chicken breast with mushrooms & marsala wine sauce. Served with rice pilaf, fresh vegetables, fresh baked rolls & butter.

12-24 \$17.75 50+ \$16.50
25+ \$16.75

LEMON PEPPER CHICKEN

Boneless breast seasoned with zesty lemon pepper. Served with almond rice pilaf, mixed green salad, fresh baked rolls & butter.

12-24 \$15.75 50+ \$14.50
25+ \$14.75

SMOKED HICKORY BEEF BRISKET

**Requires Two Day Notice*

Smoked hickory brisket of beef with tangy BBQ sauce. Served with baked beans, potato salad, fresh baked rolls & butter.

25+ \$17.50
50+ \$17.25

MANGO PAPAYA CHICKEN

Grilled chicken breast with mango papaya glaze. Served with parsley buttered potatoes, fresh vegetable medley, fresh baked rolls & butter.

12-24 \$16.75 50+ \$15.50
25+ \$15.75

TEQUILA LIME CHICKEN

Grilled chicken breast in a tequila-lime marinade with cilantro sauce. Served with Spanish rice, julienne vegetables, and fresh chips & salsa.

12-24 \$16.75 50+ \$15.50
25+ \$15.75

CHICKEN TUSCANY

Grilled Italian spiced chicken breast, topped with sautéed grilled vegetables & onions. Served with red roasted garlic potatoes, vegetable medley, fresh baked rolls & butter.

12-24 \$17.75 50+ \$16.50
25+ \$16.75

BBQ BEEF HOAGIES

Shredded hickory brisket of beef, tangy BBQ sauce & hoagie rolls. Served with baked beans & potato salad.

12-24 \$16.00 50+ \$14.75
25+ \$15.00



LUNCH

AVAILABLE MONDAY-FRIDAY.

TACO BAR

Chicken, shredded beef or carnitas with corn tortillas, shredded lettuce, tomatoes, grated cheese, sourcream and cilantro. Served with spanish rice, pinto beans, and fresh chips & salsa.

12-24 \$17.75 50+ \$16.50
 25+ \$16.75

TOSTADA BAR

Choice of chicken or shredded beef, crispy tortilla bowls & tostada toppings. Served with spanish rice, pinto beans, cilantro pepito dressing and fresh chips & salsa.

CHICKEN

12-24 \$19.25 50+ \$18.00
 25 + \$18.25

SHREDDED BEEF

12-24 \$20.25 50+ \$19.00
 25+ \$19.25

FAJITAS

Marinated chicken or beef fajitas with grilled onions, tomatoes and peppers. Served with spanish rice, pinto beans, sour cream, fresh chips & salsa and your choice of flour or corn tortillas.

12-24 \$18.50 50+ \$17.25
25+ \$17.50

GYROS

Grilled chicken strips with pita bread, sautéed onions & yogurt sauce. Served with rice pilaf & greek salad.

12-24 \$17.00 50+ \$15.75
 25+ \$16.00

MAPLE GLAZED HAM

Sliced or whole honey glazed ham with maple glaze. Served with scalloped or au gratin potatoes, fresh vegetables, fresh baked rolls & butter.

12-24 \$16.00 50+ \$15.75
 25+ \$15.00

ENCHILADAS

Authentic handrolled enchiladas. Served with spanish rice, ranch-style beans, and fresh chips & salsa.

CHEESE ENCHILADAS WITH RANCHERO SAUCE

12-24 \$15.75 50+ \$14.50
 25+ \$14.75

CHICKEN ENCHILADAS WITH GREEN TOMATILLO SAUCE

12-24 \$16.75 50+ \$15.50
 25+ \$15.75

BURRITO RANCHERO

Choice of shredded beef or chicken in a large flour tortilla with refried beans, cheese & ranchero sauce. Served with spanish rice, and fresh chips & salsa.

12-24 \$17.00 50+ \$15.75
 25+ \$16.00

BAKED POTATO & CHILI BAR

Baked potatoes with bacon crumbles, jack & cheddar cheeses, sour cream, broccoli, and green onion tops. Served with choice of meat or vegetarian chili, mixed green salad, cornbread muffins & butter.

12-24 \$16.75 50+ \$15.50
 25+ \$15.75



LUNCH

AVAILABLE MONDAY-FRIDAY.

PASTA BUFFET

Choice of:

ITALIAN LASAGNA

VEGETARIAN LASAGNA

STUFFED PASTA SHELLS

PENNE MARINARA

SPINACH MANICOTTI

Served with choice of caesar or mixed green salad & dinner rolls.

One Selection:

12-24 \$14.75 50+ \$13.50

25+ \$13.75

Two Selections:

12-24 \$16.75 50+ \$15.50

25+ \$15.75

TOFU PICATTA

Sautéed with shallots, mushrooms, capers, lemon juice and white wine. Served with brown rice & julienne vegetables.

12-24 \$16.75 50+ \$15.50

25+ \$15.75

EGGPLANT PARMESAN (vegetarian)

Breaded eggplant slices layered with marinara, mozzarella & parmesan cheese. Served with caesar salad, grilled marinated vegetables & fresh baked rolls.

12-24 \$16.75 50+ \$15.50

25+ \$15.75

SEITAN MARSALA (vegetarian)

Sautéed with mushrooms, shallots, garlic and marsala wine. Served with steamed broccoli, cauliflower, carrots, brown rice & fresh baked rolls.

12-24 \$16.75 50+ \$15.50

25+ \$15.75



HEALTHY LUNCH

AVAILABLE MONDAY-FRIDAY.

HEALTHY LUNCH #1

MEDITERRANEAN VEGETABLE WRAP

Whole wheat tortilla stuffed with grilled vegetables, feta cheese, kalamata olives and romaine lettuce with pesto spread.

WHOLE WHEAT PASTA SALAD

MINTED WINTER FRUIT SALAD

12-24 \$16⁷⁵
25+ \$15⁷⁵

HEALTHY LUNCH #2 (served room temperature)

POACHED SALMON BRUSHED WITH A FRESH DILLED LEMON SOY GLAZE ON A BED OF FRESH SPINACH

JASMINE RICE OR CITRUS RICE SALAD

STEAMED VEGETABLES

FRESH BAKED ROLLS WITH SMART BALANCE SPREAD

12-24 \$23⁷⁵
25+ \$21⁷⁵

HEALTHY LUNCH #3

CHICKEN PICCATA IN A LIGHT LEMON SAUCE WITH CAPERS

STEAMED BROWN RICE

STEAMED VEGETABLES

FRESH BAKED ROLLS WITH SMART BALANCE SPREAD

12-24 \$19⁵⁰
25+ \$18⁵⁰

HEALTHY LUNCH #4

GRILLED GREEK CHICKEN KABOBS

RICE PILAF

GREEK SALAD WITH GREEK VINAIGRETTE

PITA BREAD

12-24 \$18⁷⁵
25+ \$17⁷⁵

ADD GRILLED MARINATED VEGETABLES

..... \$3⁷⁵ / person

ADD HUMMUS

..... \$2⁹⁵ / person

12-24 \$17⁷⁵
25+ \$17⁰⁰



DINNER

COMES WITH YOUR CHOICE OF FOUR ACCOMPANIMENTS AND DINNER ROLLS.

CHICKEN MASTROIANNI

Tender boneless breast filled with apple-nut stuffing. Served with bing cherry sauce.

CHICKEN PIGNOLI

Stuffed breast with gruyere, fontina, and parmesan cheese, with pinenuts and sundried tomatoes. Served with a sundried tomato pesto sauce.

CHICKEN PRIMAVERA

Boneless breast stuffed with julienne vegetables and parmesan cheese. Served with a champagne cream sauce.

CHICKEN VERONIQUE

Lightly sautéed boneless chicken breast. Served in a creamy champagne sauce and topped with red & green grapes.

CHICKEN MARSALA

Tender boneless breast sautéed with mushrooms. Served in a marsala wine cream sauce.

CHICKEN CABERNET

Tender boneless breast filled with dried cherries and brie cheese. Served with a cabernet reduction sauce.

CHICKEN PARMIGIANA

Classic parmigiana with marinara sauce and mozzarella cheese.

CRANBERRY HAZELNUT CHICKEN

Breast of chicken stuffed with prosciutto, almond paste with a frangelica cream sauce, dried cranberries and hazelnuts.

SANTORINI CHICKEN

Boneless breast of chicken grilled with lemon herb seasoning. Garnished with artichoke hearts, sundried tomatoes, capers & shredded fresh basil.

CHICKEN DIJONNAISE

Tender boneless breast filled with mushrooms. Served with a creamy dijon sauce.

CHICKEN FLORENTINE

Tender boneless breast filled with spinach & fontina cheese. Served with a roasted red bell pepper sauce.

ZUCCHINI LIME CHICKEN

Breast of chicken filled with zucchini and lime bread stuffing. Served with a lime chardonnay sauce.

CARIBBEAN CHICKEN

Breast of chicken filled with mango, banana, coconut and caribbean spiced cream cheese. Served with a dark rum cream sauce.

CHICKEN BENEVOLENZA

Chicken topped with sundried tomato, asparagus, and corn. Served with a lemon champagne beurre blanc sauce.

SOUTHWEST CHICKEN

Boneless breast filled with pepper jack cheese stuffing. Served with a cilantro tomatillo sauce.

15-24 guests	\$30. ⁷⁵
25-99 guests	\$28. ⁷⁵
100 or more	\$27. ⁷⁵

ADD A SECOND ENTREE

FILET MIGNON (#1 SELLER) *Requires Two Day Notice
Served with crunchy onions, charred three onion sauce and Argentinean chimichurri.

..... \$24.⁰⁰ per person

PRIME RIB *Requires Two Day Notice
Served with au jus and creamed horseradish.

..... \$17.⁰⁰ per person

GARLIC & HERB ROASTED TRI-TIP
Served with Argentinean chimichurri and bourbon horseradish.

..... \$15.⁰⁰ per person

SMOKED BBQ BEEF BRISKET *Requires Two Day Notice
Served with BBQ sauce.

..... \$11.⁰⁰ per person



DINNER

COMES WITH YOUR CHOICE OF FOUR ACCOMPANIMENTS AND DINNER ROLLS.

CHICKEN BROCHETTES

Chicken brochettes with a tangy teriyaki glaze or gluten-free sweet-and-sour sauce.

15-24	\$23.00
25-99	\$22.00
100+	\$21.00

GARLIC AND HERB ROASTED TRI-TIP

Served with Argentinean chimichurri and bourbon horseradish sauce.

15-24	\$33.00
25-99	\$32.00
100+	\$31.00

COLORADO PRIME BEEF

Baseball cut, served with Green Peppercorn Au Jus.

15-24	\$36.00
25-99	\$35.00
100+	\$34.00

PRIME RIB

**Requires Two Day Notice*

Served with au jus and creamed horseradish.

15-24	\$41.00
25-99	\$40.00
100+	\$38.00

CABERNET BRAISED SHORT RIBS

**Requires Two Day Notice*

Beef Short Ribs braised slowly in red wine and demi-glace with aromatics.

15-24	\$38.00
25-99	\$37.00
100+	\$36.00

SMOKED BBQ BRISKET OF BEEF

**Requires Two Day Notice*

Served with BBQ sauce (requires 2 day notice).

15-24	\$27.00
25-99	\$24.00
100+	\$23.00

CENTER CUT FILET MIGNON

**Requires Two Day Notice*

Served with charred three onion sauce, béarnaise and crunchy onions.

15-24	\$52.00
25-99	\$49.00
100+	\$47.00

THE CARVERY

Maple glazed ham and turkey breast with fresh cranberry relish.

25-99	\$29.00
100+	\$28.00

THE CARVERY II

Choose one:

MAPLE GLAZED HAM

TURKEY BREAST WITH FRESH CRANBERRY RELISH

**Requires Two Day Notice*

Choose one:

FILET MIGNON WITH BÉARNAISE AND CHARRED THREE ONION SAUCE

**Requires Two Day Notice*

PRIME RIB WITH AU JUS AND CREAMED HORSERADISH

**Requires Two Day Notice*

25-99	\$46.00
100+	\$43.00

ROASTED PORK LOIN

**Requires Two Day Notice*

Served with a peppercorn port wine reduction sauce.

15-24	\$23.00
25-99	\$22.00
100+	\$21.00



DINNER

No. 14

SELECT ONE FROM EACH OF THE FOLLOWING SELECTIONS TO COMPLEMENT YOUR MEAL.

PASTA

TORTELLINI WITH CREAMY PESTO

Cheese tortellini cooked al dente. Tossed in our basil pesto cream sauce with parmesan cheese.

VEGETARIAN ROTOLO BOLZANO

"Chef's Award Winner" pasta sheet rolled around our special blend of fresh vegetables. Baked in marinara sauce and napped with fontina cheese sauce.

STUFFED PASTA SHELLS

Jumbo shells, stuffed with a blend of ricotta, parmesan cheese and fresh herbs. Baked in marinara and alfredo sauces.

PENNE ALLA CHECCA

Fresh tomato, garlic and basil tossed in olive oil with penne pasta.

PENNE PASTA WITH SAUSAGE

Italian sausage, roma tomatoes, garlic, and fresh basil tossed in Jay's Marinara Sauce and topped with parmesan cheese.

FUSILLI PASTA

Mushrooms, sundried tomatoes, peppers, and garlic tossed with alfredo sauce and topped with parmesan cheese.

ORECCHIETTE CARBONARA

Pancetta, cream, and peas garnished with fried egg.

TORTELLINI CORSICA (upgrade \$3.00)

Mushrooms and pancetta tossed in a cream sauce and topped with parmesan cheese.

VEGETABLES

JULIENNE VEGETABLES

Zucchini, yellow squash and carrots.

FRESH VEGETABLE MEDLEY

Broccoli, cauliflower, carrots and zucchini.

GREEN BEANS

Sautéed bacon, shallots and fresh dill.

WINTER ROOT VEGETABLES

Oven-Roasted Golden Beets, Parsnips, Rutabagas & Carrots

GLAZED CARROTS

Grand marnier, cranberries and orange marmalade reduction.

ENGLISH PEAS

With sautéed shallots, garlic and fresh mint.

GRILLED MARINATED VEGETABLES

Includes grilled bell peppers, eggplant, squash, carrots, kalamata olives & artichoke hearts.

STEAMED BROCCOLI WITH PIMENTO BUTTER

STEAMED ASPARAGUS (upgrade \$4.00)

Served with garlic butter.



DINNER

No. 15

SELECT ONE FROM EACH OF THE FOLLOWING SELECTIONS TO COMPLEMENT YOUR MEAL.

POTATOES & RICE

RED ROASTED GARLIC POTATOES

Quartered new potatoes with roasted garlic.

GARLIC MASHED POTATOES

Roasted garlic mashed potatoes blended with sour cream.

AU GRATIN POTATOES

Diced potatoes blended with cheddar, jack and gruyere cheeses in mornay sauce. Baked with seasoned bread crumbs.

SCALLOPED POTATOES

Creamy potatoes baked with cheddar cheese.

MASHED POTATOES

Fresh mashed potatoes blended with sour cream.

PARSLEY BUTTERED POTATOES

New potatoes sautéed in butter and chopped parsley.

RICE PILAF

Traditional rice pilaf with sliced almonds and mushrooms.

CHAMPAGNE RICE PILAF

Rice and mirepoix of vegetables. Baked in champagne with a bouquet of fresh herbs.

GORGONZOLA POLENTA

DAUPHINOISE POTATOES (upgrade \$3.50)

Thinly sliced potatoes baked with garlic, parmesan cheese and cream.

JASMINE RICE (upgrade \$3.00)

Thailand aromatic rice blended with dried cherries and freshly chopped cilantro.

SEVEN GRAIN CRANBERRY RICE (upgrade \$3.50)

FINGERLING POTATOES (upgrade \$4.00)

With Fresh Garlic and Parsley.



DINNER

No. 16

SELECT ONE FROM EACH OF THE FOLLOWING SELECTIONS TO COMPLEMENT YOUR MEAL.

SALADS

CAESAR SALAD

Crisp romaine, homemade foccacia croutons, fresh grated parmesan cheese. Served with our creamy caesar dressing.

MIXED GREEN SALAD

Mixed greens, cucumber, cherry tomatoes, and shredded carrots. Served with ranch dressing & herb vinaigrette.

PEAR SALAD (upgrade \$4.00)

Mixed greens with sliced pears, aged stilton cheese and candied walnuts. Served with a pear and white balsamic vinaigrette.

WILD CHERRY SALAD (upgrade \$4.00)

Wild field greens, dried cherries, candied macadamia nuts and goat cheese. Served with a sesame soy vinaigrette.

POMEGRANATE SALAD (upgrade \$4.00)

Winter season only! Wild field greens with fresh pomegranate seeds & mango slices, tossed with manchego cheese, and candied pistachios. Served with a pomegranate vinaigrette.

FOUR BERRY SALAD (upgrade \$4.00)

Summer season only! Wild field greens with strawberries, raspberries, black berries and blueberries, feta cheese, red onion and candied pecans. Served with a raspberry vinaigrette.

MANGO SALAD (upgrade \$4.00)

Summer season only! Romaine and wild field greens with sliced mango, red onion, julienne carrots, roma tomato, and jalapeno jack cheese. Served with a mango vinaigrette.

WILD MUSHROOM SALAD (upgrade \$4.00)

Romaine and wild field greens with wild mushrooms, grilled green and white asparagus, roma tomatoes, feta cheese, and red onion. Served with a balsamic vinaigrette.

KALE & FENNEL ROOT SALAD (upgrade \$5.00)

With sundried pear, escarole lettuce, pancetta, candied pecans, and an apple cider vinaigrette.

SAFFRON FINGERLING POTATO SALAD (upgrade \$5.00)

With fresh greens, red onion, baby tomatoes, and passion truffle vinaigrette.

ROASTED GOLDEN BEET SALAD (upgrade \$5.00)

With hazlenuts, scallions, chicory, fresh picked herbs, shaved aged goat cheese, and a fresh lemon garlic vinaigrette.



ITALIAN

CHOOSE TWO ENTRÉES

ITALIAN, VEGETARIAN, OR ROASTED VEGETABLE ALFREDO LASAGNA

ROTELLI OR BOWTIE ALFREDO

PENNE MARINARA

CHICKEN RIGATONI

CHICKEN OR VEGETARIAN ROTOLO BOLZANO

CHEESE TORTELLINI WITH CREAMY PESTO

CHEESE RAVIOLI WITH ROASTED RED BELL PEPPER SAUCE

PENNE A LA CHECCA

POTATO GNOCCHI WITH GORGONZOLA SAUCE

STUFFED PASTA SHELLS

ORECCHIETTE CARBONARA

ROSEMARY GRILLED CHICKEN

(Upgrade \$4.00)

ITALIAN MARINATED CHICKEN BROCHETTES

(Upgrade \$4.50)

CHICKEN PARMIGIANA

(Upgrade \$5.00)

CHICKEN TUSCANY

(Upgrade \$5.00)

CHOOSE TWO SIDES

GRILLED MARINATED VEGETABLES

SLICED TOMATOES WITH BUFFALO MOZZARELLA

ZUCCHINI WITH TOMATOES AND ONIONS

GREEN BEANS WITH TOMATOES AND ONIONS

FRESH VEGETABLE MEDLEY

CAPRESE SKEWERS (upgrade \$3.00)

CHOOSE ONE SALAD

CAESAR SALAD

MIXED GREEN SALAD

MEDITERRANEAN SALAD (upgrade \$4.00)

WILD MUSHROOM SALAD (upgrade \$4.00)

Served with dinner rolls & butter.

15-24	\$22.00
25-49	\$21.00
50+.....	\$20.00

ITALIAN DESSERT STATION

A collection of chocolate Florentines, cappuccino cream puffs, fruit tarts, chocolate dipped biscotti & mini tiramisu cupcakes.

Minimum 25.....	\$12.00/ person
Minimum 100.....	\$11.50/ person



ITALIAN

ACTION PASTA STATION

Your choice of two pastas or create two of your own to be cooked in front of your guests. Requires an On-Site Chef. Perfect for large groups. Served with grilled marinated vegetables, sliced tomatoes with buffalo mozzarella and drizzled with a basil aioli. Also includes caesar salad, dinner rolls & butter.

PENNE PASTA

Italian sausage, roma tomatoes, garlic, and fresh basil tossed in Jay's Marinara Sauce and topped with parmesan cheese.

FUSILLI PASTA

Chicken breast, mushrooms, sundried tomatoes, peppers, and garlic tossed with alfredo sauce and topped parmesan cheese.

TORTELLINI CORSICA

Mushrooms and pancetta tossed in a cream sauce and topped with parmesan cheese.

24-49 \$20.00
 50+ \$19.00

EXHIBITION PASTA STATION

Excellent for intimate groups. Requires 1 on-site chef per 30 guests. Served with grilled marinated vegetables, sliced tomatoes with buffalo mozzarella and drizzled with a basil aioli. Also includes caesar salad, dinner rolls & butter.

CHOOSE THREE PASTAS:

Penne, tortellini, linguini, radiatore, bow tie.

CHOOSE THREE SAUCES:

Marinara, creamy pesto, alfredo, roasted red bell pepper, sundried tomato, pesto.

ACCOMPANIMENTS:

Fresh tomato, olive oil, white wine brandy, salt & pepper, mushrooms, crushed red pepper, capers, black olives, parmesan cheese, julienne vegetables, fresh garlic, parsley, basil.

25+ \$24.00

UPGRADES

GRILLED CHICKEN

..... \$4.50 / person

CLAMS, SCALLOPS, BAY SHRIMP, AND CHICKEN

**Requires Two Day Notice*

..... \$13.00 / person



LATIN

CHOOSE TWO ENTRÉES

- CHICKEN ENCHILADAS** (verde or ranchero)
 - CHEESE ENCHILADAS RANCHERO**
 - BEEF OR CHICKEN FLAUTAS**
 - CHICKEN VERDE**
 - BEEF CORTEZ**
 - CHICKEN MOLE**
 - CHILI RELLENO** (upgrade \$4.00)
 - TEQUILA LIME CHICKEN** (upgrade \$4.50)
 - SOUTHWEST CHICKEN** (upgrade \$4.50)
 - RANCHERO CHICKEN** (upgrade \$4.50)
 - CHICKEN AND CARNITAS TACOS** (upgrade \$1.00)
- Requires on site chef:
- CARNE ASADA TACOS** (upgrade \$4.50)
 - MAHI MAHI TACOS** (upgrade \$5.00)

CHOOSE THREE SIDES

- BLACK BEANS**
- REFRIED BEANS**
- RANCH STYLE BEANS**
- SPANISH RICE**
- PASILLA RICE**
- SWEET CORN CAKE**
- SPICY FLAME - GRILLED CORN**
- FRESH FRUIT**
- MEXICAN CAESAR SALAD**

Includes tortilla chips, salsa & sour cream.

15-24	\$22.00
25-49	\$21.00
50+	\$20.00

BUILD-YOUR-OWN TOSTADA & BURRITO BAR

Freshly made tortilla basket and flour tortillas with grilled chicken, shredded beef, spanish rice, pinto beans, shredded lettuce, diced tomatoes, green onion, shredded cheese, sour cream, salsa & fresh fruit.

15-24	\$22.50
25-49	\$21.50
50+	\$20.50

LATIN DESSERT STATION

A collection of petite tres leches cakes, mini caramel custard flan, coconut pineapple macarons, dulce de leche chocolate tarts & Mexican cookies.

minimum 25	\$12.00 / person
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HEALTHY SNACKS

MEDITERRANEAN TRAY

Includes caprese skewers, proscuitto de parma, mozzarella cheese, kalamata olives, artichoke hearts, roasted vegetables, pita triangles and hummus dip.

18" serves up to 25 \$100.00

POMODORO BRUSCHETTA PLATTER

32 oz. pomodoro with grilled ciabatta triangles.

..... \$55.00

ROASTED POBLANO CHILE HUMMUS

Served with pita chips.

serves up to 25 \$45.00

CALIFORNIA ROLLS

Low sodium soy sauce, ginger and wasabi.

minimum 25 pieces \$4.00/ piece

GRILLED ZUCCHINI ROLL UPS

Filled with boursin cheese, micro greens & roasted pinenuts.

minimum 25 pieces \$4.50/ piece

CAPRESE SKEWERS

Infused with pesto & basil.

minimum 25 pieces \$4.75/ piece

CELERY STICKS

Topped with peanut butter.

minimum 25 pieces \$3.50/ person

THAI SPRING ROLLS

Thai chicken or Thai veggie spring rolls with served with a ginger lime dipping sauce.

minimum 25 pieces \$4.25 / piece

FRUIT KABOBS

Served with a minted yogurt dip.

minimum 12 pieces \$4.50 / piece

FRESH VEGETABLE PLATTER

May include baby carrots, red endive, green onions, jicama, broccoli, cauliflower, french radish, mushrooms, and toasted onion vegetable dip.

16" serves up 25 \$53.00

18" serves up 40 \$75.00

VEGETABLE CHIPS

Homemade potato & sweet potato chips served with a cucumber onion yogurt dill dip.

15 person minimum \$5.50 / person

HONEY GRANOLA BARS

15 person minimum \$5.50 / person



DESSERTS

CHEESECAKE BITES

May include an assortment of original, oreo, strawberry, lemon, blueberry, raspberry, chocolate chip, coffee, & toffee.

tray of 16	\$29 ⁰⁰
tray of 25	\$40 ⁰⁰
tray of 50	\$68 ⁰⁰

CRÈME BRÛLÉE KOUIGN AMANN

Our signature pastry

3.5"	\$8 ⁵⁰
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CHOCOLATE DIPPED FLORENTINES

minimum 25	\$2 ⁷⁵ each
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SIGNATURE PIE CAKES

CROSTATA

MIXED BERRY OR SEASONAL

8"	\$31 ⁰⁰
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ELLIE'S TABLE DESSERT COLLECTION

Lemon curd tart, chocolate raspberry decadence, fresh fruit crostata, & french apple tarts.

tray of 12.....	\$43 ⁰⁰
tray of 24	\$79 ⁰⁰

MINI CREAM PUFFS

An assortment of hazelnut, mocha, or traditional vanilla filling. Topped with dark chocolate.

tray of 16	\$29 ⁰⁰
tray of 25	\$39 ⁰⁰
tray of 50	\$69 ⁰⁰

DESSERT BITES

May include an assortment of brownie cheesecake, hello dollys, raspberry, hazelnut, lemon, florentines, & brownies.

tray of 16	\$26 ⁰⁰
tray of 25	\$33 ⁰⁰
tray of 50	\$59 ⁰⁰



DECORATED DESSERTS

No. 22

MINI CUPCAKES

Mini Rocky Road
Mini Chocolate Delight
Mini Espresso Italiano Tiramisu
Mini Eleanor's Carrot
Mini Coconut Islander
Mini Lemon Kiss
Mini Red Velvet
minimum 12 (6 of each flavor) \$5.75 each

MINI CUPCAKE ASSORTMENT

An assortment of mini chocolate delight, mini espresso italiano tiramisu & mini Eleanor's carrot.

tray of 12 \$35.00
tray of 25 \$69.00
tray of 50 \$138.00

FULL SIZE CUPCAKES

Rocky Road
Chocolate Delight
Espresso Italiano Tiramisu
Eleanor's Carrot
Coconut Islander
Lemon Kiss
Red Velvet
minimum 12 \$6.75 each

CHOCOLATE HAND DIPPED OREOS WITH WHITE CHOCOLATE DRIZZLES

minimum 25 \$4.75 each

CREAM FILLED GINGER SNAPS

minimum 12 \$6.25 each

LOLLICAKES

A choice of dipped in chocolate or white chocolate. Decorated with colored drizzles.

Chocolate, brownie, carrot or red velvet.

minimum 12 \$4.50 each

BROWNIE POP

Brownie Dipped in Chocolate on a Stick

minimum 12 \$5.00 each

RICE KRISPY TREAT ON A STICK

minimum 12 \$4.25 each

top half dipped in chocolate 1.00 each

S'MORE ON A STICK

minimum 12 \$6.00 each

CHOCOLATE DIPPED STRAWBERRY

minimum 12 \$6.00 each

TUXEDO STRAWBERRY

minimum 12 \$6.50 each

FOOTBALL STRAWBERRY

minimum 12 \$6.50 each



ORDERING INFORMATION

MENU PRICES

The menus are priced per person. While we strive to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions.

DELIVERY ORDERS

Delivery orders are perfect for a more casual type of entertaining. Our trained delivery staff will make certain that your order is on time. Delivery orders must be placed by 10:00 am two (2) business day prior to the event date. Delivery charges are based on location. Deliveries are scheduled within a 45 minute window of your choice. December orders must be placed by 10:00 am three (3) business days prior to the event. December deliveries are scheduled within a one (1) hour window of your choice. Please note many dates will close in December.

ORDERING INFORMATION

FULL-SERVICE EVENTS

Our serving personnel will do everything required to create the perfect event from start to finish, so that you can focus on your event. A delivery charge and a 22% service charge will be added to food and beverage.

EVENT STAFF RATES

	MONDAY - THURSDAY	FRIDAY - SUNDAY
CAPTAIN	\$28 ⁰⁰ / hour	\$28 ⁰⁰ / hour
SERVER	\$24 ⁰⁰ / hour	\$26 ⁰⁰ / hour
BARTENDER	\$30 ⁰⁰ / hour	\$30 ⁰⁰ / hour
BEER & WINE SERVER	\$24 ⁰⁰ / hour	\$26 ⁰⁰ / hour
CULINARY SERVER	\$24 ⁰⁰ / hour	\$26 ⁰⁰ / hour
EXECUTIVE CHEF	\$35 ⁰⁰ / hour	\$35 ⁰⁰ / hour
CULINARY ASSISTANT	\$28 ⁰⁰ / hour	\$30 ⁰⁰ / hour

Event staff hours will be charged based on your specific event details. Most events require a two hour set-up and a one hour clean-up in addition to your actual event time.