

# All Events & Catering

Thank you for considering **All Events and Catering** for your special event. We are interested in only one thing and that is making you happy! With over 40 years of combined restaurant management experience and 10 restaurant locations in Breckenridge, Keystone, Beaver Creek & Eagle it has been our goal to provide exceptional service and product with positive friendly staff.

We employ over 250 people in all of our restaurants and staff 7 executive chefs specializing in American Continental cuisine, Italian, and Asian & European influenced cuisine. We take pride in our attention to detail, quality and freshness of our products. The chefs are experts in preparation of Colorado wild game, fresh fish and organic product purchasing. All USDA prime is the finest top 3% or less of all beef and all choice steaks are hand cut and fish is flown in daily from Hawaii to Maine. Our chefs are capable of producing any menu you desire and we promise to provide you and your guests with the most enjoyable experience possible.

## **Let's get creative!**

With a little notice, the world is your Oyster for your next meeting or event.

All Events and Catering is now offering Casual Catering for pick up, delivery or full service. With Nine Restaurant Locations in Summit County and Eagle County represented, we are not limited to any menu- so tell us what you are looking for and we can work together to make your wildest dreams come true.

## **Policies & Procedures**

**Minimums** - A minimum order of 10 guests is required and 72 hours notice.

**Tax** - Menu will be taxed according the location of the event: Breckenridge 8.3% Keystone 12.175%, Beaver Creek 9.95%, Eagle 8.4%, Off-site event 7.8%

**Service Fee**- A 15% service charge will be added to all bookings of events.

**Delivery Fee and Set-up** - A minimum fee of \$30 will be charged for delivery and set-up for event. Set up fees may vary. Return of any rental items will need to be dropped off at one of our locations or a \$20 pick up fee will be added to the invoice.

**Pick up** - Avoid delivery and set up fees. You are welcome to pick up your items at any of our locations for no extra fee. A deposit may be required for items borrowed.

**Rentals - Included** - All catered venues come with eco friendly paper napkins, appropriate paper plates/bowls and plastic ware and cups. Disposable wire chafing dish racks can be included for \$7, platters and serving utensils can be rented for a small 10% service fee (when not utilizing our full service catering).

Enhance your event with special linens, china, glassware & silverware. Let us take care of all your rental needs, rates will be determined before deposit is required based on your event and menu needs.

Visit our specialty linen link at [www.alleventsandcatering.fineline rental.com](http://www.alleventsandcatering.fineline rental.com)

**Full Service Catering** - We can staff your event so you can relax. Add a staff member for \$100 per 4 hours (\$25 per additional hour). There may be a minimum of 2 staff members required. A staff member will be required when utilizing equipment from our restaurants. Staff member will deliver and return all items borrowed, so you don't have to.

**Private Chef & Bartenders** - Private Chefs and TIPS Certified Bartenders are available for \$50 per hour per chef and \$25 per hour for per certified bartender.

**Payment Policy** - A 10% deposit of estimated food and beverage will be required for all events, along with a signed confirmation at time of order. All orders must be paid in full on or before the day of the event either by credit card or guaranteed funds.

**Cancellations** If event is cancelled with greater than 30 days notice, 100% of deposit will be returned to the client. Cancellation within 30 days of the event will result in forfeiture of deposit. Cancellations within three business days of the scheduled event will result in billing of 50% of the estimated cost.

*Create your dream event call 970-471-9029 for or a consultation.*



**ALL EVENTS & CATERING** PO Box 6469, Dillon, CO 80435 970-471-9029  
970-468-9278(f) [alleventsandcatering@gmail.com](mailto:alleventsandcatering@gmail.com) [www.alleventsandcatering.com](http://www.alleventsandcatering.com)

**Over Nine Local Locations Represented**



## Trays & Platters *serves 10-15*

### **Chef's Selection Cheese Platters**

Imported and domestic cheeses with assortment of crackers

Jack, Cheddar, American Tray	\$45
Brie, Mozzarella, Gouda Tray	\$60
Imported Cheese Tray	\$120

### **Vegetable Crudités**

With Blue Cheese, Ranch	\$55
-------------------------	------

### **Baked Brie in Puff Pastry**

With berry sauce	\$69
------------------	------

### **Bruschetta Platter**

Fresh Mozzarella, Roma tomatoes, basil, & parmesan cheese	\$60
---	------

### **Antipasto Platter**

With pepperoni, cherry peppers, mozzarella, Prosciutto de Parma, capers and croutini	\$60
--	------

### **Caprese**

Tomatoes, basil pesto, fresh mozzarella and a balsamic drizzle	\$69
--	------

### **Yogurt Parfaits**

Variety of fresh fruit topped with yogurt and granola	\$60
---	------

### **Fresh Fruit Trays**

Honey Dew, Cantaloupe, Pineapple Watermelon, Grapes, Strawberries Raspberries & Blackberries	\$75
--	------

### **Homemade Cookies or Brownie Trays**

Assortment available	\$80
----------------------	------

### **Chocolate Covered Fruit**

Hand Dipped Long Stem Strawberries, Pineapple Slices, Blackberries; Raspberries Drizzled with Dark Chocolate	\$95
--	------

### **Lunch Meat Tray or Sandwiches**

Turkey, Ham, Roast Beef, Salami	\$65
With assorted cheese	\$90

### **Slider Trays**

Kobe Beef Burgers, Buffalo, Pulled Pork, Brisket, Chicken, Roast Beef, Corned Beef, Turkey Rubeen's, or Portabella with roasted red peppers & Pesto \$55-75

### **Skewer Trays**

Honey Dew wrapped in Prosciutto	\$40
Thai Peanut Chicken Skewers	\$45
Marinated Shrimp Skewers	\$55
Mozzarella, Tomato & Basil Skewers drizzled with Balsamic	\$40
Chicken or Steak Kabobs with onion peppers and tomatoes	\$55

### **Spring Roll Trays**

Fried Veggie Spring Rolls w/ sauce	\$40
Or Rice Paper Wraps filled w/ Soba Noodles Mushrooms Romaine Carrots	
Ginger Cilantro Cabbage	\$50
Optional with Shrimp	\$60

<b>Meatballs</b> Bite sized and Served with homemade Marinara sauce	\$69
---	------

<b>Bacon Wrapped Scallops Tray</b>	\$89
------------------------------------	------

### **Sushi Trays**

Variety of the best quality fish flown in fresh for rolls sushi & accompaniments  
Market price starting at \$89

### **Shrimp Cocktail Tray**

Order as a tray or individually portioned in cups with cocktail sauce and lemon wedge \$99

### **Side of Smoked Salmon**

Lemon, capers, herb cheese, and red onions \$99

### **Carved Turkey or Honey Roasted Ham**

Fried Turkey with Bourbon sauce or Slow roasted ham with caramelized pineapple demi glace. \$159

### **Carved Beef Tenderloin**

Whole loin prepared medium rare served with natural jus and horseradish cream (Serves 15- 20) \$225

Prices do not include sales tax or gratuity

*Hors d' Oeuvres*

*Passed or Buffet Style priced per dozen*

*Stuffed Mushrooms*

*Stuffed with Boursin cheese, onions,  
with Homemade Marinara Sauce  
\$26*

*Mini Maryland Crab Cakes*

*Served with a lemon Aioli  
\$29*

*Wild Game Sausage*

*Mixed Wild Game Sausage with House  
Mustard or Mango Jalapeno Sauce  
\$28*

*Wild Mushroom Strudel*

*Wild mushrooms, Herbs & Fresh  
Mozzarella  
\$26*

*Seared Scallops*

*Bacon Wrapped  
\$44*

*Smoked Salmon Canapés*

*On toast points with sour cream and dill  
\$22*

*Coconut Tiger Prawns*

*Breaded with coconut  
\$29*

*Sweet Thai Wings*

*With Blue Cheese or Ranch \$19*

*Sesame Chicken Bites*

*All Natural Chicken Breast with Asian  
dipping sauce  
\$22*

*Artichoke Fritters*

*Lightly Breaded Fritters with Herbs,  
And Creamy Garlic Sauce  
\$24*

*Fried Raviolis*

*With Homemade Marinara Sauce  
\$20*

*Vegetable Spring Rolls*

*With dipping sauce  
\$19*

*Asian Crab Wontons*

*\$32*

*Southwestern Egg Rolls*

*With Chipotle Ranch  
\$25*

*Grilled Lamb Loin Skewers Satay*

*\$36*

Prices do not include sales tax or gratuity

## Easy Choice Buffets & Menu Options

### **“Let’s Slide” \$15 per person**

- **Appetizer: Assortment of Cheese and Fresh Fruit Mirrors**
- **Kobe Beef and Chicken Sliders, served with caramelized onions and gorgonzola cheese nestled on an a fresh baked organic bun**
- **Coleslaw, Potato Salad or Macaroni Salad (choose 1)**
- **Chocolate Chip Bread Pudding (or substitute with a Salad offering instead of dessert)**

### **“Let’s Do Barbeque” \$25 per person**

- **Appetizer: Artichoke Fritters with creamy garlic sauce**
- **Barbecue choose (2)**
  - **St. Louis Ribs**
  - **Pulled Pork**
  - **Brisket all with our homemade BBQ sauce**
- **Potato Salad or Coleslaw**
- **Corn Bread**
- **Strawberry Shortcake ( or substitute with a Salad offering instead of dessert)**

### **“Carving Stations” \$45 per person**

- **Appetizer: Assortment of Sushi Rolls**
  - **Spicy Tuna**
  - **Veggie**
  - **Philly Rolls**
- **Carving Stations choose (2)**
  - **Filet Mignon Roast with chimi churi sauce**
  - **Roast Prime Rib with natural au jus and horseradish cream**
  - **Roasted Turkey with Bourbon Sauce**
- **Garlic & Herb Mashed Potatoes**
- **Seasonal Vegetable**
- **Fresh Organic Rolls from Boulder Works**
- **Grand Marnier Chocolate Mousse (or substitute dessert with a Salad offering instead of dessert)**

*Prices do not include sales tax or gratuity.*

**Banquet Buffet**  
**B B Q Dinner Option \$25 Per Person**

**APPETIZERS Choose 2**

*Chips & Roasted Tomato Salsa & Guacamole*  
*Thai Peanut Chicken Skewers*  
*Assorted Fruit Platter*  
*Vegetable Platter w/ Artichoke Dip*  
*Assorted Cheese and Cracker Tray*  
*Roasted Garlic & Basil Hummus*

**SALAD Choose 1**

**Traditional Caesar**  
*Crisp Romaine Tossed with Creamy*  
*Tuscan Caesar Dressing*

**House Salad**  
*Tomato, Broccoli, Red Onions,*  
*Hazelnuts, Cranberries &*  
*Gorgonzola Cheese w/Balsamic*  
*Vinaigrette*

**Southwestern Salad**  
*Mixed Greens, Mixed Beans,*  
*Tomatoes, Jalapenos, Red Onions,*  
*Shredded Cheese and Topped with*  
*Crispy Tortillas*

**Oriental Salad**  
*Mixed Greens Mandarin Oranges,*  
*Crispy Rice Noodles, Roasted*  
*Peanuts, Tossed in a Homemade*  
*Thai Peanut Dressing*

**ENTREES Choose 2**

*BBQ St. Louis Spare Ribs*  
*BBQ Bone-in Chicken Breast*  
*Carolina Style BBQ Pulled Pork*  
*BBQ Braised Beef Brisket*  
*Hot Dogs & Brats*  
*Grilled Portabella Mushrooms*

**SIDE DISHES Choose 2**

*Cole Slaw*  
*Southern Potato Salad*  
*Homemade Potato Cakes*  
*Corn on the Cob*  
*Southwestern Corn Bread*  
*Baked Beans*  
*Vegetable Chef's Choice*

*Prices do not include sales tax or gratuity.*

**Banquet Menus Plated or Buffet Style**

**The Western Star \$20.99 per person**

Choose two of the following:

**Herbed Roasted Angus Rib eye**  
With Natural jus

**All Natural Rotisserie Chicken**  
Cracked Pepper Velute

**Chicken Marsala**  
Marsala Wine Sauce

**Citrus Seared Atlantic Salmon**  
Orange Cilantro Glaze

**Colorado Rainbow Trout Almondine**  
Almonds, Garlic Butter Sauce

**Rotisserie Loin of Colorado Pork**  
Marsala Demi Glace

**Penne Primavera**  
Seasonal vegetables with butter and herb sauce

**\*ADD a third menu item for \$5 more**  
**ADD Shrimp Scampi \$4 or Oscar to any Entrée for \$6**

**Starch Choices**

**Choose one** of the following to accompany the MENU you have selected. If you prefer different starches for each menu item there will be an additional \$3 per person

Risotto  
Garlic Herb Mashed Potatoes  
Roasted New Potatoes  
Wild Rice Pilaf  
Angel Hair Garlic Wine Pasta  
Potato au Gratin  
Cous Cous Primavera

**Vegetable Choices**

**Choose one** of the following to accompany the PLATED MENU you have selected.

Seasonal Medley of Vegetables  
Glazed Baby Carrots  
Green Beans & Cherry Tomato  
Yellow Squash and Zucchini  
Sauté Root Vegetables

**Add Salad Selections for \$5 chose one: House, Caesar or Tomato Caprese Salad**  
Dressing choices are Ranch, Blue Cheese, or balsamic herb vinaigrette.

**The Cascadian Plated or Buffet \$29.99 per Person**

*Choose two of the following*

**8 oz. Angus Roasted Tenderloin**

*Slow roasted with fresh herb rub, au jus, and horseradish*

**Rotisserie Marbled Pork Tenderloin**

*With Apple Butter*

**Saffron Chicken Picatta**

*Pinot Grigio Caper Sauce*

**Honey Roasted Rotisserie Chicken**

*With bourbon mango BBQ sauce*

**Grilled Ahi Tuna**

*Grilled Pineapple Salsa*

**Fresh Wild Alaskan Halibut**

*Grille with a Citrus Glaze & Blood Orange Balsamic Reduction*

**Vegetarian Lasagna**

*Provolone, Ricotta, Mozzarella, Spinach & Marinara*

**\*ADD a third menu Item for \$5 more**

**\*ADD Shrimp Scampi \$4 or Oscar to any Entrée for \$6**

**Starch Choices**

**Choose one** of the following to accompany your selection. If you prefer different starches for each menu item there will be an additional \$3 per person charge

**Risotto**

**Garlic Herb Mashed Potatoes**

**Roasted New Potatoes**

**Wild Rice Pilaf**

**Angel Hair Garlic Wine Pasta**

**Potato au Gratin**

**Cous Cous Primavera**

**Vegetable Choices**

**Choose one** of the following to accompany the MENU you have selected.

**Seasonal Medley of Vegetables**

**Glazed Baby Carrots**

**Green Beans & Cherry Tomato**

**Yellow Squash and Zucchini**

**Sauté Root Vegetables**

**ADD \$5 Salad Selections**

**Dressing choices are Ranch, Blue Cheese, or balsamic herb vinaigrette.**

**Chose one:** House Salad, Caesar Salad, Spinach Salad or Tomato Caprese Salad



## The Dakota Plated only

\$34.99 Per Person

Choose three of the following

**12 oz. USDA PRIME Grilled 1855 Black Angus New York Strip**  
Served with shallot butter and lyonnaise demi glace

**Free Range Chicken Breast & Wing**  
Served with Madeira chateaubriand demi glace

**Center Cut Pork Chop**  
Served with caramelized onion mustard Demi glace

**8 oz. USDA Prime Beef Tenderloin au Poive**  
Tenderloin encrusted w/ peppercorn mélange and demi glace

**Ruby Red Snapper**  
Served with a citrus buerre roja

**Sea Scallops**  
Served with a lemon champagne glace

**Vegetarian Lasagna**  
Provolone, Ricotta, Mozzarella, Spinach & Marinara

\*ADD Shrimp Scampi \$4 or Oscar to any Entrée for \$6

### Starch Choices

Choose one of the following to accompany the PLATED MENU you have selected. If you prefer different starches for each menu item an additional \$3 per person will apply

Risotto  
Garlic Herb Mashed Potatoes  
Roasted New Potatoes  
Wild Rice Pilaf  
Angel Hair Garlic Wine Pasta  
Potato au Gratin  
Cous Cous Primavera

### Vegetable Choices

Choose one of the following to accompany the PLATED MENU you have selected.

Seasonal Medley of Vegetables  
Roasted Asparagus  
Green Beans & Cherry Tomato  
Yellow Squash and Zucchini  
Sauté Root Vegetables

### Add \$5 Salad Selections

Dressing choices are Ranch, Blue Cheese, or balsamic herb vinaigrette.

Chose one: House Salad, Caesar Salad, Spinach Salad or Tomato Caprese Salad

**The Empire Builder Plated only**  
**Colorado & Wild Game Specialties \$39.99 per person**

*Choose three of the following.*

**8oz. Filet of Colorado Beef Oscar**  
*Crab topped Prime beef with asparagus and homemade béarnaise*

**Colorado Rack of Lamb**  
*Grilled, seared, or braised with a mango-mint Demi*

**Colorado Elk Tenderloin**  
*Port Wine Demi Glace*

**18 oz. Bone-In Porter House**  
*Red Wine, Roasted Shallot demi glace*

**Colorado Elk Chop**  
*Fine grade elk with wild mushroom demi*

**Caramelized Cornish Game Hens**  
*Oven Roasted with a honey-bacon glace*

**Maple Seared Duck Breast**  
*Roasted w/ brown sugar and grilled*

**Stuffed Pork Tenderloin**  
*Stuffed w/ Dijon mustard, roasted mushrooms, garlic, shallots and parmesan cheese*

**Venison Osso Bucco**  
*Slow roasted for 12 hours with garlic, herbs, and red wine*

**Chilean Sea Bass**  
*Fresh Fruit Salsa & Pomegranate Reduction*

**Alaskan Wild Salmon**  
*Caper, Dill Butter Sauce*

**Live Maine Lobster, Live Maryland Blue Crab, Alaskan King Crab Legs**  
*Market price*

**\*ADD Shrimp Scampi \$4 or Oscar to any Entrée for \$6**  
*Prices do not include sales tax or gratuity*

**Choose a Starch, Vegetable & Salad:**

**Starch Choices**

**Choose one** of the following to accompany the PLATED MENU you have selected. If you prefer different starches for each menu item an additional \$3 per person applies

Risotto  
Garlic Herb Mashed Potatoes  
Roasted New Potatoes  
Wild Rice Pilaf  
Angel Hair Garlic Wine Pasta  
Potato au Gratin  
Cous Cous Primavera

**Vegetable Choices**

**Choose one** of the following to accompany the PLATED MENU you have selected.

Seasonal Medley of Vegetables  
Roasted Asparagus  
Green Beans & Cherry Tomato  
Yellow Squash and Zucchini  
Sauté Root Vegetables

**ADD \$5 Salad Selections**

Dressing choices are Ranch, Blue Cheese, and balsamic herb vinaigrette.

**Chose one:** House Salad, Caesar Salad, Spinach Salad or Tomato Caprese Salad

**Soup Selections**

**Add \$5** per person to the cost of plated dinner menu.

Hearty Roasted Chicken Noodle  
Colorado Elk Green Chili  
Potato Leek Soup  
Cream of Asparagus Soup  
Cream of Mushroom  
New England Clam Chowder  
South Western Chicken Corn Chowder  
Colorado Buffalo Red Chili  
Tomato-Basil  
Chicken and Wild Rice  
Watermelon Gazpacho  
Chilled Cucumber Soup  
Lobster Bisque

**Dessert Selections**

**Add \$7.99** per person to the cost of plated dinner menu.

Almond Apple Crumb Cobbler  
Chocolate Decadence Cake  
Chocolate chip Bread Pudding  
NY Cheese Cake  
Fried Cheese Cake  
Chocolate Mousse  
Fresh Baked Cookies  
Fresh Baked Brownies  
Al a mode

Prices do not include sales tax or gratuity

**Italian Banquet & Catering Menu Options \$25 per person**

*Dinner Option A*

**Appetizers**

*(Select Two)*

*Fried Ravioli with Marinara*

*Garlic Cheese Bread Wedges*

*Tomato & Fresh Basil Bruschetta*

*Fruit & Cheese Platter*

*Crustini with Olive Tartinada*

**Salad Course**

*(Select One)*

*House Salad*

*Traditional Caesar Salad*

*Fresh Mozzarella & Tomato Salad Over Field Greens Drizzled with Balsamic Reduction*

*Fresh Spinach Salad with Candy Walnuts & Strawberries*

**Entrees**

*(Select Two) Over 50 people select Three*

*Spaghetti with Marinara*

*Spaghetti with Meatballs*

*Spaghetti with Italian Sausage*

*Vegetarian Spinach Lasagna*

*Fettuccini Alfredo*

*Penne Chicken Gorgonzola*

*Chicken Parmesan*

*Roast Beef Pepperonata*

*Eggplant Parmesan*

*Grilled Atlantic Salmon Topped with Roasted Garlic & Tomatoes, Sautéed Spinach & Herb Butter*

***All served with fresh baked bread***

Prices do not include sales tax or gratuity

**Italian Banquet & Catering Menu Options \$35 per person**

*Dinner Option B*

**Appetizers**

*(Select Two)*

*Calamari with Marinara and Lemon Wedges*

*New Zealand Green Lip Mussels in a Pesto Cream Sauce*

*Portobello Mushroom Bruschetta*

*AntiPasto*

*Prosciutto Wrapped Melons*

*Crustini with Olive Tartinada*

**Salad Course**

*(Select One)*

*Signature House Salad*

*Traditional Caesar Salad*

*Fresh Mozzarella & Tomato Salad Over Field Greens Drizzled with Balsamic Reduction*

*Fresh Spinach Salad with Candy Walnuts & Strawberries*

**Entrees**

*(Select Two) Over 50 people select three*

*Spaghetti with Homemade Marinara (Meatballs or Sausage Optional)*

*Chicken Penne Gorgonzola*

*Fettuccini Alfredo*

*Rigatoni Sausage*

*Penne Tossed with Mixed Grilled Vegetables*

*Vegetarian Spinach or Meat Lasagna*

*Linguini in White Clam Sauce*

*Veal Parmesan*

*Espresso Grilled Pork Loin*

*Chicken Marsala in our Wild Mushroom Marsala Sauce*

*Vegetarian Eggplant Parmesan*

*Grilled Atlantic Salmon w/ Roasted Garlic & Tomatoes, Sautéed Spinach & Herb Butter*

***All served with fresh baked bread***

Prices do not include sales tax or gratuity

**Italian Banquet & Catering Menu Options \$45 per person**

**White Linen Bridal Option**

*Dinner Option C*

**Appetizers**

*(Select Two)*

*Crustini with Olive Tartinada or AntiPasto*

*Beef Carpaccio served with Red Onion & Capers on Toasted Crustini*

*New Zealand Green Lip Mussels in a Pesto Cream Sauce*

*Pancetta Wrapped Shrimp*

*Smoked Salmon Crustini with lox, Boursin Cheese, Onions & Capers*

*Shrimp & Crab Cakes with a Roasted Garlic, Lemon & Caper Aioli*

**Salad Course**

*(Select One)*

*Signature House Salad or Traditional Caesar Salad*

*Fresh Mozzarella & Tomato Salad Over Field Greens Drizzled with Balsamic Reduction*

**Entrees**

*(Select Two) Over 50 people select three*

*Spaghetti with Homemade Marinara (Meatballs or Sausage Optional)*

*Penne Gorgonzola*

*Fettuccini Carbonara*

*Rigatoni Sausage*

*Penne Tossed with Mixed Grilled Vegetables*

*Vegetarian Spinach Lasagna*

*Linguini in White Clam Sauce*

*Shrimp Scampi over Linguini*

*Linguini alla Pescatore in a Spicy Red Sauce*

*Shrimp & Crab Stuffed Red Trout topped with a Lemon Beurre Blanc*

*Veal Marsala*

*Eggplant or Chicken Parmesan*

*Filet Mignon Medallions with a Wild Mushroom Demi-Glaze*

*Grilled Atlantic Salmon w/ Roasted Garlic & Tomatoes, Sautéed Spinach & Herb Butter*

***All served with fresh baked bread***

Prices do not include sales tax or gratuity

## Lunch Selections

### **Italian Deli \$12.95 per person**

#### SANDWICHES

Choice of. .

- *Italian Roast Beef, with provolone cheese*
- *Meatball or Sausage sandwich*
- *Chicken or Eggplant Parmesan Sandwich*
- *Italian Ham and pepperoni with Fontana Cheese*
- *Flat Bread Pizzas choice of: Pepperoni; Italian sausage; chicken or spinach*
- *Veggie Portabella and Fresh Mozzarella*

*Served with hoagie rolls, white or wheat bread, pepperoncini's, lettuce and tomatoes*

#### SIDES

- *Pasta Salad and Chips*

#### BEVERAGES

##### **Deli & Hot Lunch**

- *Iced Tea, Soda, Juice or bottled water*

#### ADD SALAD \$3 per person

- *House salad or Caesar*

### **Italian Hot \$19.95 per person**

#### APPETIZER

Choose one. . .

- **Bruschetta**  
*Roma tomatoes, basil, Garlic and Parmesan tapenade*
- **Caprese Roll**  
*Fire roasted tomatoes, basil pesto in a fresh mozzarella roll with balsamic drizzle*
- **Fried Ravioli**  
*Cheese ravioli served with Home made marinara sauce*

#### SALAD

- *House salad or Caesar*

#### ENTREES

Choose two . . .

- **Spaghetti Marinara with Homemade Meatballs or Sausage**
- **Meat or Vegetarian Lasagna**  
*Classic favorite*
- **Eggplant Parmesan** *breaded fried eggplant with sautéed mushrooms, roasted red peppers and mozzarella cheese. Baked and served with marinara sauce*

**All served with fresh baked bread**

*Prices do not include sales tax or gratuity*

***Fajita Buffet***  
***\$16.00 per person***

*All Fajitas served with flour tortillas, sautéed onions and bell peppers, guacamole, sour cream, jalapenos, tomatoes, lettuce and roasted tomato salsa. Spanish rice and ranchero beans garnished with shredded cheese.*

***Entrée Choices:***

*Chose two*

- *Chicken*
- *Steak*
- *Veggie*

***Dessert Choose 1***

- *Brownies*
- *Cookies*

***Taco Buffet***  
***\$16.00 per person***

*All Taco Orders are served with corn taco shells or flour tortillas, salsa, guacamole, shredded lettuce, cheese, onions, jalapenos and sour cream. Includes ranchero beans and Spanish rice.*

***Entrée Choices:***

*Chose two*

- *Ground Beef*
- *Shredded Beef*
- *Shredded Pork*
- *Fish*
- *Veggie*

***Dessert Choose 1***

- *Brownies*
- *Cookies*

*Prices do not include sales tax or gratuity.*



***Deli***  
***\$12.95 per person***

***Assorted Breads***

- *Hoagie rolls*
- *Sliced Rye*
- *Wheat or White*

***Assorted Deli Meats & Cheeses***  
***Chose two meat selections . . .***

- *Sliced Turkey*
- *Ham*
- *Roast Beef*
- *Corned Beef*
- *Sliced Cheddar Cheese*
- *Swiss Cheese*
- *Jack cheese*

***Sides choose two . . .***

- *Assorted Whole Fruits*
- *Potato Chips*
- *Pasta Salad*
- *Potato Salad*

***Condiments***

- *Mustard, Ketchup, Mayonnaise, Horseradish Sauce, Lettuce, Tomato, Onion & pickle*

***BEVERAGES for Deli or Hot Lunch***

- *Ice Tea, Sodas, Assorted Juices, Bottled Water*

***Hot***  
***\$19.95 per person***

***Appetizers choose one . . .***

- *Chips & Salsa*
- *Spring Rolls*
- *Chicken wings*

***Entrees***  
***Chose two . . .***

- *½ Lbs. Beef Burger with Choice of Cheese*
- *Veggie Wraps*
- *Pulled Pork BBQ*
- *Brisket*
- *St. Louis Ribs*

***Sides choose two . . .***

- *Assorted Whole Fruits*
- *Potato Chips*
- *Pasta Salad*
- *Potato Salad*
- *French Fries*

***Condiments***

- *Mustard, Ketchup, Mayonnaise, Horseradish Sauce, Lettuce, Tomato, Onion & pickle*

***Add House Salad or Caesar Salad for \$3.00 per person***

Prices do not include sales tax or gratuity.

# **SANDWICHES & WRAPS**

*Sandwiches & Wraps come with Chips  
May be individually boxed or on disposable platters.  
\$9.95 per person Add House or Caesar Salad \$3.00*

## **SANDWICHES:**

***Reuben** - Corned beef, sauerkraut, Swiss & 1,000 Island; served on rye bread.\**

***Off-Shore Tuna Salad** - White albacore tuna salad, tomato & crisp lettuce; served on 100% wheat bread.*

***One Ham & Swiss** - Virginia baked ham, Swiss cheese, crisp lettuce, tomato & Dijon mustard on rye bread.\**

***Turkey Club** - Sliced breast of turkey, bacon, American cheese, lettuce, tomato & mayo on sour dough.\**

***Be All American** - Sliced turkey breast, baked ham & Swiss cheese, topped with crisp lettuce, tomato, cucumber & dill pickle; served with mayo on a sub roll.\**

***On the Range Chicken Salad** - Tasty chunks of chicken and sweet baby peas, blended with our special mayo, topped with tomato and crisp lettuce on 100% wheat, served alongside ranchero beans garnished with shredded cheese.\**

***Xtreme Italian** - Layers of Genoa salami, pepperoni, provolone cheese, tomato and crisp lettuce drizzled with basil vinaigrette dressing; served on a sub roll.\**

## **WRAPS:**

***Santa Fe Chicken** - Jalapeño cheddar tortilla with grilled chicken breast, Jalapeño jack cheese & Pico de Gallo.\**

***Turkey Bacon Avocado** - Spinach tortilla with turkey bacon, avocado, red onion, lettuce, tomato and chipotle aioli.\**

***Yum Yum Asian Chicken** - Spinach tortilla with soba noodles, carrots, cilantro & chicken, chilled and served with a peanut sauce.\**

***Asian Veggie** - Spinach tortilla with soba noodles, carrots, cilantro & avocado, chilled and served with a peanut sauce.\**

***Love that Buffalo Chicken Wrap** - Breaded chicken breast tossed in a spice rub and wrapped in a Jalapeño-cheddar tortilla with gorgonzola crumbles, lettuce, tomatoes & red onion. Buffalo sauce on side\**

*(\* Sauces Served on the Side)*

*Prices do not include sales tax or gratuity.*

***Continental***  
***\$13.95 per person***

***Fruit & Cereals***

- *Assorted Fresh Fruit in Season*
- *Assorted Cereals*
- *Yogurt & Homemade Granola*

***Breakfast Breads & Pastries***

***Choose one Assortment of:***

- *Muffins*
- *Sweet Breads or*
- *Bagels*  
*Served with butter and cream*  
*cheese spreads*

***BEVERAGES***

- *Coffee, Tea Service Assorted*  
*Juices, Whole & Skim Milk*

***Add Mimosa or Bloody Mary Bar***  
***\$5 per person***

***Full Breakfast***  
***\$20.95 per person***

***Includes All Items on***  
***Continental Breakfast Plus***  
***A choice of 3 Breakfast Menu***  
***Options:***

***Please choose one of the***  
***following:***

***#1 Breakfast Burrito Bar with***  
***Scrambled Eggs, Chorizo Sausage,***  
***Cheddar Cheese & Green Chili with***  
***Potatoes***

***#2 Breakfast Sandwiches:***  
***Bacon, Egg, Cheddar Cheese served***  
***on a Croissant with Potatoes***

***#3 Standard Buffet***

- ***Breakfast style Eggs***
- ***Assorted Breakfast Meats***  
***Choose two:***
- ***Ham***
- ***Bacon***
- ***Sausage***

***Choice of:***

- ***Grand Marnier French Toast or***
- ***Toasted Almond Pancakes***

***Potatoes Choice of. . .***

- ***Hash Browns or***
- ***Garlic Roasted Potatoes***

Prices do not include sales tax or gratuity.