



Sample Menu 1

Tapas

Cheese Platter
Artichoke Pesto Dip
Brushetta
Fruit Platter

Salad

Spinach Salad with Gorgonzola Cheese

Entrée

Chicken Valencia
Roasted Potatoes
Fresh Sautéed Veggies

Includes bread and butter

**\$28.00 per person, priced based on 50 people, plus 9.25% tax, 18% gratuity
Chef for the day \$200.00, two servers at 150.00 each**



Sample Menu 2

Tapas

Cheese Platter
Prawns with Prosciutto
Canapé of Sun Dried Tomatoes
and Goat Cheese
Fruit Platter
Seafood Nachos

Salad

Caesar

Entrée

Pork Tenderloin with Tuscan sauce
Garlic Mashed Potatoes
Fresh Sautéed Veggies

Includes bread and butter

**\$29.00 per person, priced based on 50 people, plus 9.25% tax, 18% gratuity
Chef for the day \$200.00, two servers at 150.00 each**



Sample Menu 3

Tapas

Cheese Platter
Artichoke Pesto Dip
Canapé of Sun Dried Tomatoes
and Goat Cheese
Crab Croquette
Fruit Platter

Salad

Mediterranean

Entrée

Chicken Valencia
Tri Tip
Roasted Potatoes
Fresh Sautéed Veggies

Includes bread and butter

**\$32.00 per person, priced based on 50 people, plus 9.25% tax, 18% gratuity
Chef for the day \$200.00, two servers at 150.00 each**



Sample Menu 4

Tapas

Cheese Platter
Canapé of Sun Dried Tomatoes
and Goat Cheese
Seafood Nachos
Italian Sausage & Orange
Fennel Canape

Salad

Mix Greens with Pistachios in Orange Vinaigrette

Entrée

Chicken Marsala
Tri Tip
Pasta Primavera
Fresh Sautéed Veggies

Includes bread and butter

**\$34.00 per person, priced based on 50 people, plus 9.25% tax, 18% gratuity
Chef for the day \$200.00, two servers at 150.00 each**