



Authentic Flavors

CUSTOM CATERING

SAMPLE CORPORATE MENU

Vineyard Display Table

A Selection of Imported and Domestic Cheeses

Dilled Havarti French Brie
Asiago Gorgonzola Cheese
Seedless Red Grapes

Torta St. Tropez

Layers of Sun dried Tomatoes, Olives, Pesto and Cream Cheese

Bruschetta

Roma Tomato, Fresh Sweet Basil, Garlic, Extra Virgin Olive Oil and a Splash of Balsamic Vinegar Spooned over Pesto Toast

Olives

Kalamata and Spanish Green Olives

Assorted Bakes Artian Breads

With fresh butter

DECORATED STATIONS

Latin Flavors Station

Southwest Caesar

Chopped Romaine with freshly grated Parmesan Cheese and Caesar Dressing. Multicolored "Corn Strip" Croutons

Achiote Chicken

Fresh Boneless Breast of Chicken in Smoky Annato Seed Orange marinade. Open Fire Grilled and served with Mango Fruit Salsa

Cilantro Pesto Rice

Skillet Simmered Basmati Rice gently fluffed with Cilantro Pesto garnished with Toasted Pinon Nuts

Spicy Black Beans

Prepared with Toasted Cumino Seed, Shallots, Onions, Garlic and Chilies, Topped with Sour Cream, Cilantro and Salsa Fresca

Tuscan Flavors Station

Open Fired Herb-Crusted Tenderloin of Beef

Tenderloin of Beef Covered with fresh Herbs, Pepper and grilled to perfection. Carved to order and served with Garlic Aioli Onion Chutney Horseradish Cream

Marinated Grilled Vegetables

Marinated in Balsamic, fresh Herbs and Olive Oil Red Pepper, Sweet Red Onions, Yellow Squash, Zucchini and Eggplant. Open fire grilled

Rosemary Roasted New Potatoes

Oven Roasted in fresh Rosemary, Garlic and Olive Oil

The Sweet

Assorted Mini Pastries

Cream Puffs	Chocolate Éclairs
Mini Fruit Tarts	Mini Carrot Cake
Mini Chocolate Mousse	Cake Mini Cheesecake
Chocolate Dipped Strawberries	

Glamour Coffee Bar

Freshly Brewed Decaffeinated French Roast Coffee

Half & Half	Sugar	Sweet & Low
Cinnamon Sticks	Whipped Cream	
Shaved Chocolate		