

**ABSOLUTE
BARBECUE
COMPANY**



Catering
by **DANA**

**ABSOLUTE BARBECUE COMPANY
ESTABLISHED 1989**

We are an off-premise catering company. Not only is this what we do, it's all we do. That's what makes us so great and sets us apart from other barbecue companies. We show up, set up, cook on site, clean up and go away as if we had never been there.

We slow smoke our meats to ensure that "fall off the bone melt in your mouth" fresh taste that we are renowned for.

We feature a true Texas Style Barbecue. Our finest choice meat is seasoned with ABC Texas Dust, then smoked with hickory logs or barbecued over mesquite logs, and topped with our very own Absolute Barbecue Sauce.

Every event is different; therefore, all pricing is not included. However, a coordinator will be available to help you make decisions to stay within your budget.

CATERING BY DANA, our fine dining and corporate catering division specializes in non -barbecue menus. If your needs are greater than just barbecue you won't have to go anywhere else. We can customize any menu to fit your needs whether it's a barbecue or an upscale appetizer party.

CATERING BY DANA & THE ABSOLUTE BARBECUE COMPANY can meet all of your needs and surpass all of your expectations.

3600 Haven Ave. Suite 3, Redwood City, CA 94063
Phone 650.299.8370 Fax 650.299.8365
Checks, Visa & MasterCard accepted

BBQ Menu

PONDEROSA BBQ \$16.50++

BBQ 1/4 Chicken
Carved Roast Tri Tip
Western Chili
Fresh Corn on the Cob
Homestyle Potato Salad
Tossed Green Salad with
Vinaigrette
Garlic Bread
Watermelon Wedges

BRANDING IRON BBQ \$13.00++

BBQ Hamburgers
BBQ Hot Dogs
Vegetarian Burgers for 10%
extensive condiments
Western Chili
Fresh Corn on the Cob
Homestyle Potato Salad
Watermelon Wedges

WRANGLER BBQ \$15.00++

BBQ 1/4 Chicken
BBQ Hamburgers
Vegetarian Burgers for 10%
extensive condiments
Western Chili
Fresh Corn on the Cob
Homestyle Potato Salad
Tossed Green Salad with
Vinaigrette
Garlic Bread
Watermelon Wedges

Lil' Joes Sidekick \$6.50++

(kids under 10)
minimum order of 25
All Beef Ballpark Hot Dogs
with mustard ketchup &
relish
Potato chips
Cookies

LONESTAR \$15.75++

BBQ Pork Spareribs
BBQ 1/4 Chicken
Western Chili
Fresh Corn on the Cob
Homestyle Potato Salad
Tossed Green Salad with
Vinaigrette
Garlic Bread
Watermelon Wedges

SANTA FE BBQ \$16.75++

Chicken & Steak Fajitas
with Grilled Onions & Peppers
Mixed Grilled Vegetables
Warm Flour & Corn Tortillas
Spanish Rice
Spicy Black Bean Salad
Fresh Tortillas Chips
sour cream, salsa, guacamole
jalapeno peppers, lettuce,
jack & cheddar cheeses

SOUTH SEAS BBQ \$15.75++

Smoked Pork Ribs with
Teriyaki Jerk Marinade
1/4 BBQ Chicken with
Ginger, Soy Glaze
Coconut Rice
Citrus & Avoacado Salad
with Chili Vinaigrette
Tropical Fresh Fruit Salad
Jalapeno Corn Muffins

FRONTIER BBQ \$17.00++

Grilled Chicken, Beef &
Sausage Brochettes with
Peppers & Onions
Rice Pilaf
Mixed Grilled Vegetables
Tossed Green Salad with
Vinaigrette
Garlic Bread
Watermelon Wedges

++ All BBQ pricing is per person + service + sales tax



BBQ Menu 2

From The Grill

All meats rubbed with
Texas Dust

1/4 BBQ Chicken
Assorted Sausages
Baby Back Ribs
Brochettes
(chicken, beef & sausage)
Smoked Pork Ribs

Tableside Carving

BBQ Beef Brisket
BBQ Pork Loin
Roast Tri Tip
Smoked Turkey Breast

Fresh from the Sea

Salmon, Sea Bass
Catfish, Swordfish,
Ahi Tuna, Halibut,
Prawns
Seafood Brochettes
(salmon, swordfish, tuna)

Between the Buns

1/3 lb Hamburgers
Blackened Boneless Chicken
Pulled Beef Brisket in BBQ
sauce
Vegetarian Burgers
Portabella Mushrooms
with cheese
Jumbo Hot Dogs
Pulled Pork in BBQ Sauce
Sausages:
Cajun, chicken apple,
polish & Italian
1/3lb Turkey Burgers

all served with an
extensive array of
condiments

Rubs & Sauces

Texas Dust
ABC BBQ Sauce
Teriyaki Sauce
Jamaican Jerk Rub
Ginger Soy Glaze
Papaya Salsa
Plum Brandy Sauce
Honey Dijon Sauce
Tequila Lime Marinade



BBQ Add-Ons

Appetizing Appetizers

- Artichoke, Spinach, Cheese Dip
with Tortilla Chips \$1.75pp
- Chips, Salsa & Guacamole \$\$1.75pp
- Vegetable Crudités with Assorted
Dips \$2.25pp
- Sausage Brochettes \$1.75pp
- Nuclear Chicken Wings \$1.25pp
- Texas Trash \$1.00p
- Cajun Shrimp & Andouille Sausage
Skewers \$3.75pp

Check out our Catering by Dana
menu for a complete list of
appetizer options

Our Favorite Hot Side Dishes

- Corn on the Cob
- Corn Casserole
- Cowboy Baked Beans
- French Fries
- Onion Rings
- Mixed Grilled Vegetables
- Mashed Potatoes
- Baked Potatoes
- Macaroni & Cheese
- Coconut Rice
- Rice Pilaf
- Western Chili (veg available)
- Roasted Red Potatoes
- Spanish Rice

Our Favorite Cold Side Dishes

- Tossed Green Salad with
Vinaigrette
- Antipasto Salad
- Citrus & Avocado Salad
- Caesar Salad
- Fresh Fruit Salad
- Tropical Fresh Fruit Salad
- Greek Salad
- Homestyle Potato Salad
- Old Style Macaroni Salad
- Pasta Primavera Salad
- Sesame Noodle Salad
- Spicy Black Bean Salad
- Thai Cole Slaw with Peanuts
- Old Fashion Cole Slaw
- Watermelon Wedges
- Cilantro Slaw

Fresh from the Oven

- Garlic Bread
- Jalapeno Cornbread Muffins
- Assorted Dinner Rolls
- Sliced Baguettes

Sweets

- Assorted Ice Cream Bars \$1.75pp
- Cookies & Brownies \$2.00pp
- Pie a la mode \$3.50pp
- Haagen Daz Bars \$2.75pp
- Make Your Own Sundae
Bar \$4.75pp
- Strawberry Shortcake \$2.75pp
- Wild Berry Cobbler \$3.50pp



Beverage Service

Beverage Service

Picnic Beverage Service \$450
(based on 4 hour event)

Service Only

Includes bartender, plastic ware,
ice, napkins, tables & skirting
(one station per 150 guests)

Client to provide all product

Beer & Wine Beverage Service
\$550

(based on 4 hour event)

Service Only

Includes bartender, glassware,
ice, napkins, tables & skirting
(one station per 150 guests)

Client to provide all product

Full Bar Beverage Service \$650
(based on 4 hour event)

Service Only

Includes bartender, glassware,
ice, napkins, tables & skirting
(one station per 150 guests)

Client to provide all product
including garnish

Beverage Options

Lemonade, Iced Tea & Water
\$1.00pp

Assorted Sodas & Bottled Water
\$1.50-\$4.00pp

Assorted Juices \$2.50pp

Coffee & Tea Station \$1.50pp

Beer, Wine and Liquor Packages
available (quote upon request)



Drop Off Menu

Round Up BBQ \$17.00pp

BBQ 1/4 Chicken
Carved Roast Tri Tip
Western Chili
Fresh Corn on the Cob with Butter
Homestyle Potato Salad
Green Salad with Vinaigrette
Jalapeño Corn Muffins
Watermelon Wedges

Wild West BBQ \$15.50pp

BBQ 1/4 Chicken
BBQ Hot Dogs
with condiments
Western Chili
Fresh Corn on The Cob with Butter
Green Salad with Vinaigrette
Homestyle Potato Salad
Jalapeño Corn Muffins
Watermelon Wedges

Island BBQ \$16.25pp

BBQ Pork Spareribs
with teriyaki jerk marinade
BBQ 1/4 Chicken
with ginger, soy glaze
Coconut Rice with ginger & cilantro
Citrus & Avocado Salad with Chili
Vinaigrette
Tropical Fresh Fruit Salad
Jalapeño Corn Muffins

Beverage Options:

Assorted Sodas & Bottled Water \$1.50pp

Dessert Options:

Assorted Cookies & Brownies \$2.00pp

Lemon bars \$1.50pp

Chuck Wagon BBQ \$16.25pp

BBQ Pork Spareribs
BBQ 1/4 Chicken
Western Chili
Fresh Corn on the Cob
Homestyle Potato Salad
Green Salad with Vinaigrette
Jalapeño Corn Muffins
Watermelon Wedges

Rio Grande BBQ \$17.25pp

Chicken & Steak Fajitas Sliced & Spiced
with Grilled Onions & Peppers
with extensive condiments:
Guacamole, Sour Cream, Salsa
Jalapeño Peppers, Lettuce, Jack & Cheddar Cheeses
Mixed Grilled Vegetables
Warm Flour or Corn Tortillas
Spanish Rice
Spicy Black Bean Salad
Fresh Tortilla Chips

Cattle Drive BBQ \$17.50pp

Grilled Brochettes
with chicken, beef, sausage, peppers & onions
Rice Pilaf
Mixed Grilled Vegetables
Green Salad with Vinaigrette
Assorted Rolls with Butter
Watermelon Wedges

Additional Options:

Disposable Chafing Dishes \$15.00ea

Disposable Table Coverings \$2.50ea

30 person minimum

Available Monday- Friday

Full service catering available 7 days a week



Hot Appetizers

*Grilled Swordfish Satay
with rosemary aioli \$2.75pp*

*Chicken Satay
with spicy peanut sauce \$2.25pp*

Tandori Chicken Satay \$2.25pp

Beef Teriyaki Satay \$2.25pp

*Ahi Satay
with wasabi aioli \$2.75pp*

*Asian Meatballs
skewered with snow peas \$2.50pp*

*Sausage Brochette
served with assorted mustards \$1.75pp*

*Buffalo Wings
with ranch dressing \$1.25pp*

Jerk Chicken Drumettes \$1.25pp

Chicken Empanadas \$3.25pp

*Chimichangas (chicken or beef)
stuffed mini burrito deep fried & served
with sour cream and salsa \$2.75pp*

*Plum Brandy Chicken Bundles
shredded chicken with scallions & plum
brandy sauce in a wonton wrapper \$2.50pp*

*Phyllo Cups filled with wild mushrooms & prosciutto
topped with fresh herbs \$2.00pp*

*Pot Stickers
filled with pork and vegetables with
sweet & spicy dipping sauce \$2.75pp*

*Tea Duck Wontons
roast duckling and green onions in a
wonton wrapper with plum sauce \$3.00pp*

*Mushrooms Stuffed with
spinach & bacon \$2.25pp*

*Pork Wontons
served with sweet & sour sauce & hot mustard
\$2.50pp*

Brie, Walnut & Shrimp Tyropita \$2.25pp

*Chicken, Herb, Mozzarella & Sun Dried
Tomato Tyropita \$2.25pp*

Salmon & Herb Tyropita \$2.25pp

*Spanikopita
phyllo filled with spinach & feta cheese \$2.25pp*

*Fondue
All served with assorted bread for dipping
\$2.50pp*

Brie Roquefort & Wild Mushroom

Cheddar, Tomato & Chipotle Chile

Swiss & Garlic



Hot Appetizers 2

Feta, Arugula & Wild Mushroom Crostini
\$1.75pp

*Focaccia Crostini with Roasted Sirloin &
Caramelized Onion Marmalade* \$2.25pp

*Cambazola, Black Olive & Roasted Red
Pepper Crostini* \$1.75pp

*Goat Cheese & Sun Dried Tomato
Pesto Crostini* \$1.75pp

Cambazola, Pear & Walnut Crostini \$1.75pp

*Wild Mushroom, Prosciutto & Caramelized
Onion Crostini* \$1.75pp

*Goat Cheese, Roasted Red Pepper & Eggplant
Crostini* \$1.75pp

Rock Shrimp & Ancho Chili Wontons \$2.50pp

Cajun Shrimp & Andouille Sausage Skewers
\$3.75pp

Mini Crab Cakes
with salsa & sour cream \$4.50pp

Mushroom Caps
with crab & cheese \$2.50pp

Prawns Wrapped in Pancetta & Fresh Basil
served with a spicy cocktail sauce \$3.75pp

Skewered Scallops Wrapped with Bacon
\$3.25pp

Coconut Shrimp
plump gulf shrimp in a coconut-beer batter
with marmalade dipping sauce \$3.75pp

Pepper Crusted Seared Ahi
with wasabi aioli \$6.00pp

Coconut Chicken
sliced chicken breast in a coconut-beer batter
with marmalade dipping sauce \$2.75pp

Shrimp Cakes
with chili lime aioli \$3.75pp

Crab & Cheese Wontons
with sweet & sour sauce & hot mustard
\$2.75pp

Monterey Jack & Cheddar Cheese Quesadilla
with salsa, sour cream & guacamole \$2.25pp

Chicken Pesto Quesadilla
with ranch dressing \$2.75pp

Tacquitos (Chicken or Beef)
with salsa, sour cream & guacamole \$2.75pp

Potato Skins
topped with cheddar cheese, bacon & sour cream
\$2.75pp



Vegetarian Appetizers

Vegetarian Appetizers

Artichoke Hearts
filled with blue cheese, dipped in a light
batter & quick fried \$2.00pp

Focaccia Bread
with assorted toppings \$1.75pp

Mini Quiche
cheese & spinach or
leeks, shallot & cheese \$1.25pp

Mushroom Turnovers
mushrooms & spinach in a flaky pastry
\$2.25pp

Pinwheel Sandwiches
with red onions, eggplant, red peppers,
cream cheese, fresh dill in a gourmet tortilla
\$2.00pp

Ancho Chile Wontons
with asiago cheese \$2.25pp

Samosas
traditional Indian fried pastry filled with
vegetables \$2.25pp

Phyllo Cups
filled with brie & marmalade,
topped with dried cranberries & pecans
\$1.75pp

Bocconcini tomato skewers
fresh mozzarella skewered with tomato, basil & fresh
herbs \$2.25pp

Vegetarian Appetizers

Bruschetta
tomatoes, onions, garlic & basil tossed with
olive oil & balsamic vinegar, served with
toasted baguettes \$1.75pp

Artichoke & Goat Cheese Bruschetta \$1.75pp

Vegetarian Empanadas \$3.25pp

Caramelized Onion Tartlettes \$1.25pp

Cold Appetizers

Blackened Chicken Cucumber Rounds
\$2.50pp

Smoked Salmon & Crème Fraich
with capers *Crostini* \$2.25pp

California Rolls
with ginger & wasabi \$3.75pp

Shrimp Wrapped in Snow Peas
with cocktail sauce \$3.50pp

Smoked Salmon on Mini Scallion Biscuit
\$2.25pp

*Corn Cakes topped with smoked trout & creme
fraich* \$3.25pp

*New Red Potatoes Topped with Crème Fraich &
Pancetta* \$2.75pp

Prosciutto Wrapped Asparagus \$2.75pp



Stationary Displays

Assorted Tapenades

*black olive, red pepper, artichoke & eggplant
served with sliced baguettes \$2.50pp*

Antipasto

*salami, buffalo mozzarella, artichoke hearts,
roasted peppers, marinated mushrooms,
eggplant, zucchini with other marinated
vegetables \$3.00pp*

Baked Brie en Brioche

served with baguettes & tart apples \$1.75pp

Brie Provincial

*filled with shallots, tomato & zucchini
baked in puff pastry served with baguettes,
crackers & grapes \$2.25pp*

Bountiful Vegetable Crudites

served with assorted dressings \$2.25pp

Fresh Seasonal Fruit Display

*beautifully presented in a wicker basket
\$3.25pp*

Tropical Fresh Fruit Display

*mango, papaya, kiwi, banana chips & grapefruit
beautifully presented in a
wicker basket \$3.25pp*

International Cheese Basket

*Wisconsin cheddar, brie, cambazola, smoky
gouda, Swiss, pepper jack & dill havarti,
presented with crackers & baguettes \$3.25pp*

Triple Crème Soft Cheeses

served fancy crackers & baguettes \$3.25pp

Pinwheel Sandwiches

*with roast beef, ham or turkey, cream cheese
red onion, fresh dill, tomato & lettuce in a
gourmet tortilla \$2.00pp*

Smoked Salmon

*served with cream cheese, red onions,
fresh dill, gherkins, capers, sliced tomatoes & sliced
baguettes \$3.75pp*

Gravlox

*thinly sliced house cured salmon with dill
aioli, red onions, capers, sliced tomatoes & gherkins,
served with sliced baguettes \$3.25pp
(72 hour noticed needed)*



Chef Presentations

Pasta Stations

Exotic Pasta

An assortment of cheese and vegetable filled pastas served with a choice of alfredo pesto or roasted pepper marinara sauces & grated parmesan cheese. \$6.50pp

Cheese Tortellini

served with a choice of alfredo pesto or roasted pepper marinara sauce \$4.25pp

Create Your Own Penne Pasta

with sliced chicken breast, rock shrimp, sausage, meatballs, pine nuts, mushrooms, fresh tomatoes, artichoke hearts, garlic, fresh basil & sun dried tomatoes.

Presented with a choice of alfredo pesto or roasted pepper marinara sauce \$11.50pp

Fajita Station

Marinated sliced beef & chicken grilled with onions and pepper. Served with an extensive array of condiments. Complete with chips, salsa & guacamole \$8.00pp

Vegetable Stir Fry

An array of fresh vegetables & spices including snow peas, bean sprouts, yellow & summer squash, zucchini, fresh ginger, broccoli & mushrooms. Finish with soy sauce & served with steamed rice \$5.25pp

Beef or Chicken available \$7.75pp

Carving Stations

served with silver dollar rolls

Chateaubriand (tenderloin) \$12.50pp

Roast tri-tip with natural au jus & creamed horseradish \$6.00pp

Roast Turkey with cranberry relish & natural gravy \$4.75pp

Honey Glazed Ham with whole grain mustard \$4.50pp

Roast Pork Loin with plum brandy sauce \$6.25pp

Herb Crusted New Zealand Rack of Lamb with crumbled feta cheese \$7.50pp

Prawns Bordelaise

Prawns sautéed with lemon, butter & garlic & finished off with white wine \$9.00pp



Salads

Buffet & Dinner Salads

Butter Lettuce Salad
with gorgonzola, toasted walnuts & French
dijon vinaigrette

Wild Baby Greens & Arugula Salad
with roasted red & golden beets, shaved
fennel, blue cheese & toasted hazelnuts in a
sherry vinaigrette

Winter Greens Salad
with walnuts, roasted beets & goat cheese,
topped with a citrus vinaigrette

Buffalo Mozzarella & Fresh Tomato
with fresh basil & sun dried tomato vinaigrette

Belgian Endive Salad
with wild baby greens, walnuts, pears,
gorgonzola cheese & champagne
vinaigrette

Wild Mushroom Salad
with radicchio, arugula, red oak lettuces & Belgian
endive, topped with wild herb
vinaigrette

Raspberry Salad
fresh spinach, bacon, enoki mushrooms & banana
chips with a raspberry vinaigrette

Buffet & Dinner Salads

Cranberry Salad
with spring mix, apples, gorgonzola, dried
cranberries & candy glazed walnuts with
a cranberry vinaigrette

Caesar Salad
romaine lettuce, croutons & parmesan
cheese, tossed in a dressing of red wine
vinegar, olive oil, garlic, anchovies & fresh
ground pepper (blackened chicken available)

Fresh Garden Salad
with spring mix, hearts of palm, cherry
tomatoes, walnuts & cucumbers, served with
Italian vinaigrette

Wild Berry Salad
wild baby greens with fresh seasonal
berries, topped with berry infused balsamic
dressing

Wild Baby Greens
with fresh strawberries, toasted almonds &
poppyseed dressing

Chinese Chicken Salad
iceburg lettuce, shredded chicken, rice
noodles, peanuts, with spicy peanut dressing



Sample Buffets

American Buffet

\$22.00pp

*Appetizer: Garden Fresh Crudite
Roast Turkey with natural gravy
Roast Tri Tip with au jus & horseradish
Garlic Herb Mashed Potatoes
Fresh Seasonal Vegetable Medley
Fresh Garden Salad
Rolls with Butter
Coffee & Tea Station
Dessert Suggestions (add'l)
Berry Pie a la mode \$3.50pp
Deep Dish Apple Pie a la mode \$3.50pp*

Fiesta Buffet

\$20.00pp

*Appetizer: Chips, Salsa & Guacamole
Mashed Potato stuffed Anaheim chili peppers
topped with cheese
Create Your Own Mini Tostada
with ground beef, shredded chicken, pinto
beans, cheese, tomatoes, lettuce, onions,
sour cream, salsa & guacamole
Spanish Rice
Spicy Black Bean Salad
Cilantro Slaw
Coffee & Tea Station
Dessert Suggestion (add'l)
Banana Chimichangas \$4.50pp
flour tortilla filled with sauteed bananas & pecans
deep fried & topped with Haagen Daz
vanilla ice cream & caramel sauce*

Mediterranean Buffet

\$25.00pp

*Appetizer: Crostini with goat cheese, roasted
peppers & eggplant
Grilled Lamb OR Swordfish Kebabs
with rosemary & feta cheese
Roasted Chicken with oregano & lemon
Saffron Rice Pilaf with pine nuts
Spanikopita Pie
feta cheese & fresh spinach baked in buttery
phyllo dough until golden brown
Greek Salad
tomatoes, goat cheese, red onions & cucumber
in a vinaigrette dressing
Grapes Leaves
stuffed with rice & pine nuts
Marinated Olives
Coffee & Tea Station
Dessert Suggestion (add'l)
Baklava \$2.50pp*

Italian Buffet

\$25.00pp

*Appetizer: Antipasto display
Chicken Marsala
Grilled Polenta & Italian Sausage
with roasted pepper marinara
Tortellini with pesto alfredo sauce
Fresh Seasonal Vegetable Medley
Caesar Salad
Fresh Focaccia Bread
Coffee & Tea Station
Dessert Suggestion (add'l)
Tiramisu \$4.50pp
Zabaglione with fresh berries \$4.50pp*



Entrees

Poultry

Breast of Chicken filled with:

wild mushrooms, basil & Marsala wine

*fresh tarragon, lime, roasted garlic, toasted
pine nuts & sun dried tomatoes*

*artichoke hearts, shallots, garlic & mushrooms
in a light cream sauce*

fresh basil, prosciutto & mozzarella cheese

roasted chile & asiago cheese

wild mushrooms topped with Roquefort sauce

*corn, roasted red peppers, shallots & basil,
topped with basil beurre blanc*

*wild rice & cornbread, topped with port wine &
cranberry sauce*

*Chicken, Mushroom & Artichoke Crepes
topped with Marsala cream sauce*

*Chicken & Asparagus Crepes
topped with sherry cream sauce*

Citrus Chicken

*grilled chicken breast seasoned with Santa
Maria spices & topped with citrus sauce,
garnished with papaya salsa*

Beef

Petite Filet

*prepared medium rare on sweet potato
rounds, topped with gorgonzola butter*

Petite Filet with a Port Rosemary Reduction

*Petite Filet with Smokey Bacon, Bourbon
Sauce*

*Beef Tenderloin with Roasted Shallots,
Bacon & Port Wine*

*Roast Prime Rib of Beef
served medium rare with au jus & creamed
horseradish*

*Roasted Tenderloin
with an ancho chile crust served with
natural sauce*

Lamb

*Herb Crusted Rack of New Zealand Lamb
with fresh red pepper mint sauce*

*Roasted Garlic & Mustard Crusted Rack of
New Zealand Lamb with Port Shallot Sauce*

Lamb Kebabs

garnished with rosemary, feta cheese & lemon



Entrees 2

Pork

*Loin of Pork
with plum brandy sauce*

*Mustard & Fennel Crusted Pork Loin
with Cumberland pan sauce*

Seafood & Fresh Fish

*Salmon Purses
lightly grilled salmon wrapped in phyllo
dough napped with a light cream sauce*

*Broiled Whole Boneless Salmon
with julienne vegetables in dill sauce*

*Salmon Filet
with choice of:
arugula, tomato & caper sauce
soy ginger glaze
papaya salsa
blackening seasoning
tequila lime marinade*

*Tuna Au Poivre
tuna steak grilled with a thin layer of
cracked pepper, served medium rare
napped with Cognac sauce*

*Grilled Ahi Tuna Steak
with wasabi aioli*

Seafood & Fresh Fish

*Oven Roasted Sea Bass
with ginger & lime sauce*

*Miso Marinated Sea Bass
with beurre blanc*

*Prawns Bordelaise
Prawns sautéed with lemon, butter & garlic &
finished off with white wine*

*Seafood Brochettes
salmon, swordfish & tuna, skewered & grilled
with Santa Maria spices or marinated in rum,
guava & jerk spices*



Entree Salads

Asian Rotisserie Chicken Salad

with almonds, mandarin oranges, shredded iceberg lettuce, Napa cabbage & soba noodles, topped with a sesame orange dressing

Grilled Flank Steak & Mixed Greens Salad

with kalamata olives, caramelized onions, roasted red peppers, roasted golden beets, shaved fennel, gorgonzola, topped with a balsamic vinaigrette

Island Pork Tenderloin Salad

glazed sliced pork tenderloin with mandarin oranges, red bell pepper, avocado & golden raisins a top a bed of baby spinach & Napa cabbage, topped with a citrus vinaigrette

Smoked Chicken & Pancetta Cobb Salad

grilled chicken breast a top baby greens with tomatoes, pancetta, crumbled blue cheese, black olives, egg, avocado, served with a roasted shallot & herb vinaigrette or avocado ranch dressing

Harvest Salad

sliced roasted turkey breast a top a bed of mixed greens with cranberries, pears, candied pecans, topped with a cranberry vinaigrette

Forrest Salad with Prawns

assorted baby greens with prawns, oyster mushrooms, hearts of palm & asparagus spears, topped with a chili vinaigrette

Beef Tenderloin Salad

sliced tenderloin, green beans, mandarin oranges, crumbled feta cheese, red onions & walnuts a top a bed of bibb & red leaf lettuce, topped with a citrus balsamic vinaigrette

Grilled Flank Steak & Citrus Chicken Salad

mixed baby greens with baked goat cheese, dried cranberries, candied walnuts, asparagus spears, slivered red onions & golden beets, topped with honey walnut mustard dressing

Fiesta Chicken Fajita Salad

grilled Santa Maria seasoned chicken breast with red peppers & onions on a bed of wild greens with black beans, corn relish, black olives, shredded jack & cheddar cheese, topped with avocado ranch dressing

Marinated Grilled Flank Steak Salad

on a bed of mixed greens with hearts of palm, crumbled gorgonzola, candied walnuts, asparagus tips, scallions & roasted peppers, topped with a dijon vinaigrette

Grilled Salmon & Mixed Greens Salad

with crumbled feta cheese, papaya, pecans & avocado, topped with a balsamic vinaigrette



Side Dishes

Vegetarian Entrees

Pasta Primavera
fresh cheese filled pasta with fresh vegetables
in an alfredo pesto sauce with grated
parmesan

Eggplant & Zucchini Timbale
served with fresh tomato sauce & basil
mayonnaise

Vegetarian Lasagna
with wild mushrooms, eggplant, zucchini,
tomato, cheese, pesto & spinach

Fettuccini with Spinach & Basil
fresh pasta tossed with extra virgin olive oil,
balsamic vinegar, capers, cured black olives & tomato
concasse

Butternut Squash Ravioli
with fresh sage & alfredo sauce, topped with
toasted pumpkin seeds

Vegetable Purses
lightly grilled vegetables wrapped in phyllo
topped with a light cream sauce

Exotic Pasta
An assortment of cheese & vegetable filled
pastas, served with a choice of alfredo pesto
or roasted pepper marinara sauces & grated
parmesan cheese.

Side Dishes

Asparagus
steamed with caramelized shallots, roasted
pine nuts & fresh herbs topped with Dijon
beurre blanc

Fresh Seasonal Vegetable Medley
with olive oil & garlic

Sautéed Mini Vegetables

Baked or Mashed Potato Bar
served with a variety of toppings to include
roasted garlic, bacon, chives, sautéed
mushrooms, cheddar cheese, caramelized
onions & sour cream.

Roasted New Red Potatoes

Garlic Herb Mashed Potatoes

Wild Rice With Pecans

Saffron Rice Pilaf

Grilled Polenta

Coconut Rice

Saffron Orzo
with asparagus & prosciutto

Roasted Yukon Gold Potatoes
with red onions, red peppers & fresh herbs

Mixed Grilled Vegetables



Desserts

Buffet Desserts

Assorted Mini Desserts (select 4) \$4.50pp

Fruit Tartlets

Crème Brulee Tartlet

Chocolate Decadence

Pecan Tartlets

Gingerbread Bites with Spiced Icing

Caramel Apple Tartlets

Mint Mousse Cups

Pear Tartlets

Mocha Mousse Cups

Chocolate Peppermint Tartlets

Cream Puffs

Lemon Curd Tartlets

Lemon Cheesecake Tartlets

Chocolate Pettit Fours

Biscotti

Napoleons (\$1.50pp add'l)

Eclairs (\$1.50pp add'l)

Long Stem Strawberries

dipped in white & dark chocolate \$1.75pp

Fresh Fruit Display

with chantilly cream & chocolate sauce \$3.50pp

Wild Berry Cobbler

with Haagen Daz vanilla ice cream & fresh berries \$3.50pp

Bananas Foster

bananas sauteed in butter, brown sugar, cinnamon, banana liqueur, flambeed with rum & served over Haagen Daz vanilla ice cream \$4.50pp

Buffet Desserts

Banana Chimichangas

Flour tortilla filled with sauteed bananas & pecans, deep fried & topped with Haagen Daz vanilla ice cream & caramel sauce \$4.50pp

Make Your Sundae Bar

vanilla, chocolate & strawberry Haagen Daz ice cream with chocolate & caramel sauces, sliced bananas, sprinkles, a variety of candy toppings, wafer cookies, cherries, whipped cream & nuts \$4.75pp

Served Desserts

Gingerbread Cake

served with warm apples & sabayon \$4.50pp

Chocolate Decadence

flourless cake on a bed of crème anglaise & raspberry coulis \$4.50pp

Crème Brulee with Fresh Berries

light custard served in a pastry shell with caramelized sugar \$4.75pp

Tiramisu

ladyfingers & sponge cake dipped in a blend of Marsala wine, coffee & Kahlua, layered with mascarpone \$4.50pp

Frozen Kir Royale

raspberry sorbet with Chambord, topped with fresh berries & sabayon \$4.25pp



Breakfast

Continental

\$11.00pp

Fresh seasonal fruit display, assorted bagels, danish, croissants & muffins. Complete with cream cheese, butter & preserves, assorted juices, coffee & tea

Omelet Station

\$14.00pp

3 eggs with cheddar & jack cheese, onions, bell peppers, sour cream, mushrooms, diced ham, diced bacon, spinach & salsa

Basic Breakfast

\$15.00pp

Scrambled eggs with 3 eggs, sides of bacon & sausage

Omelet station & basic breakfast are served with the following accompaniments:

Home fried potatoes

Assorted bagels, danish, croissants & muffins. Complete with cream cheese, butter & preserves.

Fresh seasonal fruit display

Assorted juices

Coffee & Tea

Additional Breakfast Items

Homemade Blueberry Coffee Cake

Homemade Cranberry Nut Streusel Cake

Zucchini Bread & Banana Nut Bread

Cheese Blintzes topped with Fresh Berries

Lox, Bagels & Cream Cheese

Assorted Quiche:

Pancetta & Gruyere

Spinach, Swiss & Mushroom

Lorraine

Ham & Cheddar

Assorted Frittatas:

Leek, Potato & Cheese

Spinach, Red Pepper, Potato & Pepper Jack Cheese

Pancetta, Leek, Potato & Cheese

Espresso Cart Available



Gourmet Box Lunches

Gourmet Lunch #1

*Grilled Salmon Sandwich on Focaccia
with lemon basil aioli, fresh spinach,
caramelized red onions & roasted peppers
Antipasto Salad
Fresh Fruit Tartlet*

Gourmet Lunch #2

*Grilled Pork Loin Sandwich
on whole grain bun, garnished with roasted
red peppers, pesto, slivered red onions,
tomatoes & lettuce
Orzo Salad
Decadent Chocolate Brownie
glazed with white & dark chocolate*

Gourmet Lunch #3

*Grilled Chicken Breast Sandwich
served on focaccia bread with roasted
peppers, fresh mozzarella & fresh basil
Antipasto Salad
Chocolate Dipped Biscotti*

Gourmet Lunch #4

*Marinated Grilled Flank Steak Salad
on a bed of mixed greens with hearts of palm,
crumbled gorgonzola, candied walnuts,
asparagus tips, scallions & roasted peppers,
with dijon vinaigrette on the side
Jalapeno Corn Muffin
Triple Chocolate Brownie*

Gourmet Lunch #5

*Tarragon Chicken Salad on Croissant
with celery, grapes & diced dried apricots
Orzo Salad
Pecan Pie Tartlet*

Gourmet Lunch #6

*Seared Ahi Salad
with iceberg lettuce, Napa cabbage, scallions,
red peppers, carrots & cilantro, topped with
toasted sesame seeds & rice noodles
Silver Dollar Roll
Lemon Bar*

Gourmet Lunch #7

*Whole Artichoke filled with Dill Shrimp Salad
Sesame Noodle Salad
Fresh Fruit Tartlet*

Gourmet Lunch #8

*Individual Crab & Gruyere Quiche
Pasta Primavera Salad
Lemon Bar*

Gourmet Lunch #9

*Thai Chicken Wrap
soy, ginger glazed chicken breast, with
cucumber, bean sprouts, carrots, scallions,
basil & mint, with spicy peanut sauce
Sesame Noodle Salad
Rice Crispy Treat*

\$16pp +delivery (minimum order of 30)

*All lunches include plastic utensils & paper napkins
Lunches come in plastic clam shell style box*



Box Lunches

\$10pp +delivery (minimum order of 30)

Basic Box Lunch

Choice Of:

*Roast Beef, Turkey or Ham Sandwich,
Grilled Santa Maria Spice Chicken or Beef
Wrap*

OR

Vegetarian Sandwich or Wrap

Sandwiches Bread Options:

Dutch Crunch, 9 grain bun or sweet roll

Sandwiches Include:

*Swiss & cheddar cheeses, mayonnaise,
Dijon mustard, lettuce, tomatoes, sprouts,
red onions, pickles & pepperoncini*

with Apple, Pear or Orange (choose 1)

Bag of Chips

Cookie or Brownie

A la Carte Side Salads

\$2.00pp addt'l

*potato salad, sesame noodle salad,
primavera pasta salad, garden salad,
spicy black bean & Thai cole slaw*



Beverage Options

Package #1 \$4.00pp

*self serve non-alcoholic beverages
(based on a 4 hour event)
coke, diet coke, sprite, root beer,
non-carbonated water, lemonade & iced tea*

Coffee & Tea Station \$1.50pp

Coffee & Tea Service \$1.75pp

Lemonade, Iced Tea & Water \$1.00pp

Beverage Services

Picnic Beverage Service \$450

(based on 4 hour event)

Service Only

*Includes bartender, plastic ware, ice, napkins,
tables & skirting (one station per 150 guests)*

Client to provide all product

Beer & Wine Beverage Service \$550

(based on 4 hour event)

Service Only

*Includes bartender, glassware, ice, napkins,
tables & skirting (one station per 150 guests)*

Client to provide all product

Full Bar Beverage Service \$650

(based on 4 hour event)

Service Only

*Includes bartender, glassware, ice, napkins,
tables & skirting (one station per 150 guests)
Client to provide all product, including garnish*

Extra Services

Rentals

Tables with linen (60" & 48" round)	\$11.00ea*
Banquet table (6' & 8')	\$11.00ea*
Kiosk table with linen	\$25.00ea*
Cocktail table with linen	\$20.00ea*
Vinyl umbrella with table & linen	\$45.00ea*
Children's table with linen	\$12.00ea*
White samsonite chairs	\$1.50ea*
White wood chairs	\$2.50ea*
Children's chairs (plastic)	\$2.00ea*
China	\$5.00pp
Spatter ware	\$4.00pp
Scroll ware (clear plastic disposable)	\$2.50pp
10x10 Canopies	\$50.00ea*
Market umbrellas (freestanding)	\$50.00ea*

*plus delivery & set up

Entertainment

Organized games (up to 4 hours)	\$850
Face painters	\$200p/hr
Henna tattoo artists	\$175p/hr
Tarot card/palm readers	\$175p/hr
Clown/balloon twister	\$200p/hr
Arts & crafts for kids	\$500 & up
Carnival games with booths & prizes	\$700ea
Magician	call
Dunk tank	call
Caricature sketch artist	call

Theme Carts

Cotton candy & operator	\$210+
Snow cone & operator	\$210+
Popcorn	\$210+

Music

(pricing upon request, subject to availability)

DJ

Country

Bluegrass

Dixieland

Reggae

Steel Drum

Karaoke

Jazz

Guitarist

Mariachi



Theme Decor

Country western
Tropical/Luau/Caribbean
Mardi gras
Carnival
Mexican fiesta
Soda shop/sock hop

** All Pricing Subject To Availability