BANQUET MENU
GOOD MORNING
GOOD MORNING

BUFFET
prices are per guest

Continental | $23
Freshly blended juices Mango, Pineapple
Chilled fruit Juices to include Orange
Seasonal sliced Tropical Fruits and Berries
Bakery Selection:
Fruit muffins, Fruit & Cheese Danish, butter Croissants
Local fruit Preserves, sweet butter & wild flower honey
Freshly brewed local regular and decaffeinated coffee
Selection of teas

Dorado Breakfast | $40
Includes Continental Buffet Items
Organic scrambled eggs
Selection of breakfast Meats (select two)
  Pork sausage, thick cut ham
  Applewood smoked bacon
  Longaniza sausage
Herb roasted Yukon Gold Potatoes

Healthy Start | $35
Freshly pressed juices carrot-ginger, green goddess, watermelon
Low calorie morning glory muffins, 7-grain bread
Fruit pearls drizzled, wild flower honey
Organic Egg Whites and Mushroom Wraps with Goat Cheese
Oven roasted sweet potatoes
Apple-Chicken sausage
Individual fruit yogurt parfait topped with trail mix granola
Selection of whole fruit

BUFFET ADDITIONS
Prices are per guest unless otherwise noted and are additional to buffet pricing
Chef attendant for minimum of 40 guests recommended.
Chef fee is $175 per hour.

Croissant sandwich | $110 per dozen
flaky croissants filled with crisp bacon, scrambled eggs and gruyère cheese

Breakfast Wrap | $100 per dozen
Scrambled eggs, low fat mozzarella, grilled vegetables, flour tortilla

Breakfast Panini station | $96 per dozen
Fresh made sandwiches of scrambled eggs, ham, bacon, assorted cheeses, mallorca bun, 7-grain bread, sourdough
(Chef Attendant required)

Breakfast Meats | $6 (select two)
Pork sausage, thick cut ham, applewood smoked bacon, longaniza sausage

Coconut Milk Oatmeal | $6
Brown sugar, raisins, almonds, milk

Breakfast Potatoes | $4
(select one)
Herb roasted yukon gold, hash browns
Roasted sweet potato hash

Selection of sliced breads or bagels with Cream Cheese | $6 per guest

Organic scrambled eggs | $8

Smoked salmon, bagels, dill Cream Cheese, Capers, tomato | $14

Made to Order Omelets | $16
Organic eggs, cheddar Cheese, smoked ham, mushrooms, tomatoes spinach, peppers, herbs
(Chef Attendant required) | $175

Smoothie station | $10
Fresh berries, local fruits blended with low fat yogurt
Chef attendant required
PLATED BREAKFAST | $35

Prices are per guest.
More than 2 choices of plated entrée options are $6 extra per guest.

All Plated Breakfasts Include:
(Select one) Orange, Cranberry, Tomato, Pineapple, Mango
Sweet butter, assorted preserves
Freshly brewed local regular and decaffeinated coffee
Selection of teas

Select one
Chilled seasonal sliced tropical fruits & berries
Individual fruit yogurt parfait topped with trail mix granola
Honey-brown sugar brule grapefruit segments

Select one
Organic scrambled eggs, chives
Rosted roma tomatoes
Roasted yukon gold potatoes, green onions

Traditional eggs benedict
Canadian bacon, toasted english muffin
hollandaise sauce
Roasted yukon gold potatoes, green onions

Banana and Pecan brioche french toast
Vermont maple syrup

Mushroom, Spinach & Goat Cheese Quiche
Grilled asparagus, roasted tomato

The Lumberjack Short Stack Pancakes
Vermont maple syrup

Lemon ricotta Pancakes
Blueberry compote

PLATED ADDITIONS
prices are per guest unless otherwise noted and are additional to plated pricing

Selection of individual Yogurt | $6
Low fat, plain, fruit

Coconut Milk Oatmeal | $6
brown sugar, almonds, raisins, milk

Breakfast Meats | $6 (select one)
Pork sausage, Thick cut ham
Applewood smoked bacon
Apple-chicken sausage
Loganiza sausage
BRUNCH | $75
Minimum of 30 guests / pricing per guest

Brunch Includes:
Freshly brewed local regular and decaffeinated
Chilled fruit Juices to include Orange, Grapefruit
Freshly Blended Local Juices Mango, Pineapple, Watermelon
Seasonal Sliced Tropical Fruit & Berries
Individual fruit yogurt parfait topped with trail mix granola
Selection of Citrus and Whole fruit

Bakery Selection:
Whole grain bran and fruit muffins
Fruit & cheese danish, butter croissants
Local fruit Preserves, sweet butter, wild flower honey
Organic scrambled eggs
Yukon gold breakfast potatoes, green onions
Mushroom, spinach & goat cheese quiche
Caprese, bufala mozzarella, crushed basil pesto, heirloom tomatoes, EVO
Gulf shrimp and avocado salad, endive, Citrus segments
Lacinato Kale, strawberries, blueberries, cranberries
pumpkin seed, poppy seed lemon dressing
Traditional caesar salad
Seasonal vegetables
Chef’s selection of five miniature desserts

Select one
Pork sausage, Thick cut ham
Applewood smoked bacon
Apple-chicken sausage
Longaniza sausage

Select one
Spinach stuffed chicken breast, sweet plantain mash
Roasted salmon with fennel, kohlrabi slaw
Short rib ricotta ravioli, heirloom tomatoes, red wine reduction
Artesian lobster macaroni & cheese

ACTION STATION ADDITIONS
prices are per guest unless otherwise noted and are additional to brunch pricing

Omelets Made to Order | $16
Organic eggs, eggs whites, egg beaters, Cheddar cheese, smoked ham, mushrooms, tomatoes, spinach, peppers, herbs
(chef attendant required | $175)

Eggs benedict | $20
Hollandaise sauce

Classic, smoked salmon or Maryland Crab, Choron Hollandaise Sauce
(chef attendant required | $175)

Slow Cooked Prime Rib of Beef | $500 per item
Horseradish Cream, Ajus serves 30 guests
(chef attendant required | $175)

Organic Whole Roasted Turkey, Sage Gravy | $250 per item serves 30 guests
(chef attendant required | $175)

Hot Smoked Side of Salmon | $250 per item serves 20 guests
Cucumber dill salad, mustard crème fraiche
(chef attendant required | $175)
GOOD MEETING
GOOD MEETING
ALA CARTE ENHANCEMENTS

MORNING

Assorted soft drinks | $5 per item

Bottled Water, Mineral Water | $5 per item

Bottled Juices, energy drinks | $7 per item

Freshly brewed regular and decaffeinated coffee
$85 per gallon
serves 12 ppl

Selection of specialty teas
$85 per gallon
serves 12 ppl

Freshly squeezed Orange, Grapefruit or Cranberry Juice
$75 per gallon

House baked Croissants, Muffins and Miniature danish | $50 per dozen
Served with Sweet Butter and Fruit Preserves

Platters of seasonal sliced fruit with berries | $160 per item
serves 20 guests

Basket of seasonal Whole fruit | $3 per item
(minimum of one dozen)

Individual Granola Parfaits, Honey Yogurt, fresh fruit | $9 per item
(minimum of one dozen)

Regular, Low-fat individual Yogurts | $4 per item
(minimum of one dozen)

Assorted individual Cold Cereals | $6 per item
served with Whole, 2% & Almond milk

AFTERNOON

Ice Cold Pitchers of flavored Lemonade of the day | $65 per gallon

Ice Cold Pitchers of iced tea | $65 per gallon

Energy bars or Granola bars | $5 per item

Farm fresh Vegetable Crudité Martinis | $7 per item
Pesto dip or roasted pepper aioli

Chocolate dipped strawberries, dried apricots | $48 per dozen

Haagen-Dazs ice Cream bars | $5 per item

Assorted House baked Cookies | $50 per dozen
Chocolate chip, oatmeal raisin, cinnamon sugar, white chocolate macadamia

Double fudge brownies and blondies | $50 per dozen

Premium Candy | $5 per item
Skittles, M&Ms, life savers, chocolate covered raisins & almonds

Miniature Pastries | $50 per dozen

Rice Krispy treats | $50 per dozen

Bowls of Cocktail Pretzels | $5 per person

Individual bags of Popcorn | $4 per item
Caramel, white cheddar, salted

Individual Bags of Potato Chips | $4 per item

Warm Jumbo Pretzels with assorted Mustards | $60 per dozen
THEMED BREAKS
Minimum of 20 guests / prices are per guest

SMOOTHIE THRILL | $10
Custom blended smoothie shooters strawberry, banana and Peach
(Chef attendant required | $175)

CHIP’S n’ DIP | $18
Tri-color tortilla Chips & Crisp Root Chips
French onion, buffalo chicken, hummus, tomato salsa, avocado dips
Individual Crudité of Market Vegetables red Pepper dip

CHOCOLATE RUSH | $20
Includes regular and decaffeinated coffee, selection of hot herbal and iced tea
Chocolate Chip Cookies
Dark chocolate brownies & white chocolate blondies
Chef’s chocolate dipped strawberries
Chocolate dipped pretzel rods

HEALTH & ENERGY | $22
Includes regular and decaffeinated coffee, selection of hot herbal and iced tea
Trail Mix, dried fruits whole seasonal fresh fruit
Selection of Granola bars, power bars & protein bars assorted Vitamin Water

TRAIL MIX | $14
Nuts, seeds, raisins, coconut, dried fruit, chocolate

COFFEE HOUSE | $23
Includes regular and decaffeinated coffee, selection of teas
Chocolate & cranberry biscotti
Espresso bread pudding, cinnamon crumbled top
Chocolate chip cookies
Chocolate Eclairs
French macaroons

AT THE MOVIES | $20
Warm soft pretzel, mustard, beer cheese
Mini Chicago hot dogs, sport peppers, onions, relish, tomato, mustard
Movie theater popcorn
Cracker jacks

THE CLASSIC COMFORT | $14
Peanut butter & jelly sandwich
Nutella & banana sandwich
Oreo cookie milkshakes
Strawberry milkshake
GOOD AFTERNOON
GOOD AFTERNOON

DELI BUFFET | $48
Minimum of 20 guests / pricing per guest

Lunch Deli Buffets Includes:
Freshly brewed local regular and decaffeinated
Coffee selection of teas and iced tea, lemon

Sandwiches select four
Roast beef, roast turkey breast, smoked maple ham, genoa salami, pastrami, pistachio mortadella, corned beef
Provolone, Vermont cheddar, pepper jack swiss cheese
Spicy Mustard, creamy horseradish, mayonnaise, mango chutney
Freshly baked artisan breads

Soups select one
Vegetable minestrone, herb crouton
Chicken noodle
Roasted Corn & Lump Crab Chowder
Loaded baked Potato & Leek
Tomato basil bisque, pesto croutons

Salads select two
Wild field Greens
Cucumbers, jubilee, tomatoes & Buttermilk Dressing
Wedge of little gem lettuce
Crumbled goat cheese, bacon dressing
Traditional Caesar salad
Chive and Horseradish Potato salad
Grilled asparagus, bay shrimp salad citrus vinaigrette
Caprese tomato and mozzarella salad, basil, EVO
Bow tie farfalle, olives, mushrooms, artichokes, roasted peppers
Albacore Tuna, scallions, sweet onion, chives, lemon zest
Curry chicken, grapes, celery, toasted pecans

Desserts select two
Lemon meringue pie
Seasonal fruit cobbler
Guava cheesecake
Dulce de leche flan
GOOD AFTERNOON

HOT LUNCH BUFFET | $54
Minimum of 20 guests / pricing per guest

All Hot Lunch Buffets Include:
(select one)
Farm fresh Vegetables sautéed, herb butter
Mamposteado rice or roasted fingerling potatoes
Freshly brewed local regular and decaffeinated coffee
Selection of teas and iced tea, lemon
Rolls, sweet butter

Salads select three
Wild field Greens
Cucumbers, jubilee, tomatoes & Buttermilk Dressing
Wedge of little gem lettuce
Crumpled Goat Cheese, Bacon Dressing
Traditional Caesar salad
Chive and Horseradish Potato salad
Grilled asparagus, bay shrimp salad
Citrus vinaigrette
Caprese tomato and Mozzarella salad, basil, EVO
Bow tie farfalle, olives, mushrooms, artichokes, roasted peppers
Albacore Tuna, scallions, sweet onion, chives, lemon zest
Curry Chicken, grapes, celery, toasted pecans

Entrées select two / select three for $64 per guest
Cajun blackened chicken, green tomato-corn salsa
Southern fried chicken, country gravy, cheddar biscuits
Lemon thyme chicken breast, vegetable ratatouille
Pecan Crusted mahi-mahi, wilted spinach, citrus vinaigrette
Ricotta stuffed pasta shells, bolognese sauce
Churrasco Steak, broccolini, black Olives, roasted garlic sauce
Pork Loin, roasted Calabaza fries, mojo bbq sauce

Desserts select two
Lemon Meringue Pie
Seasonal fruit cobbler
Guava cheesecake
Dulce de leche flan
GOOD AFTERNOON

THREE COURSE PLATED LUNCH
Price based on entrée selection per guest
Additional $15 per guest for choice of entrée more than 2 options for function

All Plated Lunches Include:
Selection of rolls with sweet butter
Freshly brewed local regular and decaffeinated Coffee selection of teas and iced

Starters select one
Chicken Corn Chowder
Puerto Rican Plantain soup
French Onion soup, Gruyere Cheese Crouton
New England Clam Chowder
Chicken noodle soup
Tomato basil bisque, parmesan tuile
Local bib Lettuce
Creamy tomato Vinaigrette, Crispy Onions
Greek salad, Crisp romaine, Cucumbers, tomatoes, olives oregano vinaigrette
Mixed Greens with shaved Vegetables
Spinach, dried cranberry, goat cheese, spiced pecans champagne vinaigrette
Grilled asparagus, radish, watercress, shallot vinaigrette
Layered heirloom tomato, basil, fresh mozzarella
Shrimp Louis, poached shrimp, avocado, cilantro-lime vinaigrette

Entrées select one
Thyme lime beef & noodle salad, wilted spinach, cilantro, scallions, cucumber, shiitake mushrooms sesame ginger vinaigrette $49
Grilled Pork Loin, Crispy Corn Cake
Heirloom tomato salad $46
Sour Orange Chicken Breast, sweet potato gratin, rainbow swiss chard, heirloom carrots $46
Fried Chicken Tender Salad mixed greens, corn-black bean relish, roasted peppers, jalapeño ranch dressing $44
Seared snapper, mediterranean orzo salad, feta cheese, olives, cucumbers, provencal sauce $46
Orecchiette Pasta, rock shrimp sundried tomato alfredo sauce $44
Lobster Cobb Salad, bib lettuce, crumbled bacon, egg, tomatoes, creamy dijon dressing $48

Entrées from the grill
Served with
Asparagus & Roasted Tomato
Atlantic salmon 5oz $46
Beef tenderloin 6oz $60
Strip Loin steak 6oz $59

Sides select one
Whipped potatoes
Roasted fingerling potatoes
Caramelized sweet potatoes

Desserts select one
Lemon merengue pie
Seasonal fruit cobbler
Guava cheesecake
Espresso flan
BOXED LUNCH “On the Go” | $42

All Gourmet Box Lunches Include:
Individual bags of potato chips
Fresh whole fruit
Cookie/ Power Bar
Choice of soft drink or bottled water

Select one

Turkey Club, smoked turkey
Applewood Smoked Bacon, Boston
Bibb Lettuce, Cucumber Swiss cheese,
Tomato, Herb Mayonnaise

Tarragon Chicken Salad Wrap
Bib Lettuce, Tomato, Spinach Wrap

Italian Baguette
Prosciutto, Salami, Mortadella, Provolone
Bibb Lettuce, Tomato, Mayonnaise, Oil & Vinnegar

Sliced Tenderloin of Beef
Baby Arugula, Tomatoes, Onion Jam, Sourdough Bread

Chicken Caesar Salad Wrap
Croutons, parmesan cheese, tomatoes, flour tortilla

Cuban Sandwich
Roasted pork, ham, swiss cheese, pickles, mayonnaise, mustard
GOOD EVENING
GOOD EVENING

PASSED HORS D’OEUVRES
Minimum order 1 dozen

COLD
$7 per piece

Mexican Shrimp Shooter, spiced gazpacho
Mini Maine Lobster Roll
Pastrami Cured Salmon, corn pancake, lemon crème fraîche
Serrano Ham Wrapped Grilled Anjou Pears, Pepper, Arugula
Whipped Bacon Deviled Eggs
Medjool dates, Pumpkin spiced Goat Cheese, Candied bacon
Lump Crab salad, stuffed snow peas
Confit tomato bruschetta, shaved Parmesan Cheese, Liguria Olive Oil
Osetra Caviar, Herb Cream Cheese and sour Cream, blini
Vietnamese Lemongrass shrimp summer roll
Tuna Tartar, crisp wonton cup, wasabi cream
Peppered Beef, garlic boursin cheese on country biscuit
Hudson Valley Foie Gras Mousse, stuffed medjool date
Caprese Skewers, mozzarella, cherry tomato, basil

HOT
$8 per person

Chicken Pot stickers: soy chili sauce
Curry Chicken Spring Roll, mango-apple chutney
Ropa Vieja mampostado rice ball, avocado cilantro aioli
Crab Cake stuffed mushroom caps, lemon aioli
Miniature Beef Wellington, Truffle jus
Thai spiced Chicken or beef satay, peanut glaze
Grilled Petite Lamb Chop, eggplant sauce
Argentinean Chorizo empanadas
Mini Brioche Tillamook Grilled Cheese
Brie Guava, apricot star
Crispy Coconut Lobster bite, spicy mango-habanero sauce
Flaky spinach & feta cheese spanakopita
Blackened Shrimp, tostones, avocado salsa
Bacalao Fritter, key-lime tartar sauce
Parmesan Crusted Petite Lamb Chop, Chianti reduction
Pigs in a blanket, mustard sipping sauce
GOOD EVENING

RECEPTION DISPLAY SELECTIONS
Minimum of 20 guests / prices per guest

**Cheese** | $18
American and international farmhouse Cheeses dried fruits, nuts, baguette, crackers, preserves

**Baked Brie en Croute** | $20 (serves 25)
Almonds, guava, apricots, dried cranberries, walnut crisp

**Antipasti** | $22
Mortadella, Sopressata, Prosciutto, Salami, Mozzarella pearls
Cantimpalo Chorizo
Assorted Olives, sweet cherry peppers, sundried tomatoes
Grilled Vegetables, pepperoncini, assorted olives
Basil pesto spread, toasted focaccia bread

**Seafood** | $30
*Displayed on crushed ice, lemon wedges & individual tabasco*
Poached Jumbo Shrimp, Snow crab claws
Oysters on half shell, shucked clams, horseradish cocktail sauce
Peppercorn Mignonette
*four pieces per guest*

**Vegetables** | $14
individual farm fresh seasonal Vegetable Crudités Marinated artichokes, jubilee tomatoes
Dips: Herbed French Onion, Hummus and roasted pepper aioli

**Fruit** | $12
Sliced fruit with seasonal berries, fruit chips passionfruit Yogurt dip, dried fruit

CARVING STATIONS
Chef attendant required for all carving stations
$175.00 per chef / minimum of 20 guests

**Hot Smoked Side of Salmon** | $250 per item
Cucumber dill salad, mustard crème fraiche

**Herb roasted turkey** | $250 per item
Corn bread muffin, cranberry-orange relish natural gravy

**Black Angus Grilled Skirt Steak** | $400 per item
Forest Mushrooms, asparagus, silver dollar rolls

**Sofrito Rubbed Pork Loin** | $260 per item
Moro rice, mojo onions, sliced Cuban bread

**Bourbon Maple Glazed Ham** | $250 per item
Cider cracked mustard sauce, potato buns

**Black Angus N.Y. Strip loin** | $500 per item
Brandy green peppercorn sauce, roasted root vegetables

**Barril Whole Roasted Pig** | $1,000 per item
Garlic yuca, green banana escabeche

**Whole Roasted Peppercorn Crusted Tenderloin Beef** | $500 per item
Roasted Peruvian purple potatoes, herb compound beef, silver dollar rolls

**Salt Crusted Prime Rib** | $500 per item
Horseradish crème, béarnaise sauce, silver dollar rolls

**Whole Steamship of Beef** | $800 per item
Au jus, cracked mustard, creamy horseradish, steak potatoes
**GOOD EVENING**

**DESSERT STATION**
*Prices are per guest*

**Desserts** | $16
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Variety of specialty miniature desserts
Hazelnut cake
Chocolate caramel crunch
Pecan tart, Lemon tart, Fruit tart
Chocolate-cherry mousse cornet

**Chocolate** | $15
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Celebration of fabulous individual Chocolate desserts
Made from Milk Chocolate, White Chocolate and Bittersweet Chocolate

**Chocolate Fondue** | $20
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Seasonal fruit skewers, marshmallow, rice crispy treats, pound cake

**Cupcake Heaven** | $20
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Champagne, lemon, chocolate, orange, vanilla
Served with Custom frostings

**The Crêperie** | $16
---
Made to order French Crêpes
Bananas foster, mango, roasted pineapple, guava
Condiments: raspberry sauce, chocolate sauce, whipped cream
(*Chef attendant required* | $175)

**Crème Brule Station** | $15
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Torched to order
Tahitian Vanilla Bean, Double Chocolate, Raspberries
(*Chef attendant required* | $175)
PLATED DINNER

Dinners are available as four courses and include a choice of entrée tableside
(Menu price will be based on the higher priced entrée)

Prices are per guest
Additional $18 per guest for choice of entrée more than 2 options for function

All Plated Dinners Include:
Selection of rolls with sweet butter
Freshly brewed local regular and decaffeinated Coffee, selection of teas and iced tea, lemon

Soups select one
Lobster Bisque, lobster salad crostini
Butternut squash, nutmeg cream
Wild forest mushroom, fried leeks
Cream of cauliflower, roasted pears
Puerto Rican Green banana, ropa vieja, crispy maraquitas
San Marzano tomato and basil soup, Garlic Clam Chowder, Oyster Crackers

Salads select one
Sweet Little Gem Salad, shaved Parmesan
Olive tapenade, crispy flat bread, creamy Caesar dressing

Arugula salad, shaved Prosciutto
Baby Anjou pears, sherry vinaigrette

Organic field Greens, shaved Vegetable ribbons citrus dressing

Bibb Lettuce, crumbled blue cheese jubilee tomatoes, buttermilk chive dressing

Endive & Radicchio, wild arugula, medjool dates, pomegranate seeds, blood orange champagne vinaigrette

Heirloom tomatoes, fresh Mozzarella, basil Pesto aged balsamic drizzle

Roasted heirloom beets, watercress, local goat cheese truffle vinaigrette

Portobello Mushroom Carpaccio, wild field greens, boursin cheese, shallot vinaigrette
**PLATED DINNER (CONTINUE)**

**SIGNATURE**

Braised beef short rib, whipped roasted garlic mash, truffle potato chip | $95

Grilled Colorado Lamb Chops | $97
Sautéed spinach, potato dauphinoise, gremolata sauce

Grilled Pork Chop | $80
Whipped sweet potatoes, caramelized apples, thyme sauce

Roasted Airline Chicken Breast | $79
Turkish couscous, almonds, apricots

Grilled Airline Chicken breast | $77
Pork belly trifongo, natural jus

Pan Seared 6oz Angus Filet of Beef | $97
Grilled asparagus, porcini whipped polenta, parmesan crusted roma tomato

Pan seared Halibut | $97
Potato and Lobster Hash, heirloom carrots, roasted roma tomatoes

Roasted Sea Bass | $94
Wild rice pilaf, haricot vert, meyer lemon capers

Soy Glazed Salmon | $78
Braised baby bok choy, steamed jasmine rice, shiitake soy buerre blanc

Crispy snapper | $84
Whipped bacalao brandade, tomato basil jam saffron sauce, fried basil

**CREATE YOUR OWN ENTREE**

**DUETS**

4oz Petite Filet, 4oz Sea Bass, fingerling potatoes, shaved Brussel sprouts, saffron Israeli couscous | $150

5oz filet of Beef, 4oz Pesto Crusted Salmon, celeriac root & parsnip mash, roasted Peruvian potatoes, pinot noir sauce, tomato buerre blanc | $125

Surf & Turf, 5oz Filet of Beef, 6oz Maine Lobster Tail, potato galatte, mushroom risotto | $175

Braised Short Rib, Jumbo Shrimp, crushed butternut squash, heirloom vegetables, port wine glacé, lemon caper buerre blanc | $150

Airline Breast of Chicken, Pork Tenderloin Medallions, Malanga truffle mash, pencil asparagus, mango chutney, rosemary jus | $145

**Vegetarian** $68 per person

Select One

Portobello Mushroom Steak, sautéed spinach, piquillo coulis
Caponata, roasted tomato, parmesan risotto
Vegetable Strudel, tomato coulis
Grilled Tofu, curry sauce, sweet peas, potatoes, basmati rice

**DESSERTS select one**

New York style Cheesecake
Apple-caramel bourbon compote
Valrhona Dark Chocolate Mousse
gingerbread cookie crumble, raspberries
White Chocolate Bread Pudding,
armanera brandied cherries, crème anglaise
Wild Berry Shortcake, Strawberry Coulis
Chocolate Hazelnut Crunch, Raspberry Coulis
BUFFET DINNER
Minimum of 20 guests / prices are per guest

All Buffet Dinners Include:
Selection of rolls, sweet butter
Freshly brewed local regular & decaffeinated coffee
Selection of teas and iced tea, lemon

PUERTO RICAN CALYPSO | $70
Sancocho Soup
Chicken, corn, chayote, green plantain, Calabaza

Seafood Ceviche
Shrimp, octopus, tomatoes, olives, red onions, limes

Local Corn Sorullitos
Queso fresco, pique, Caribbean sauce

Short Rib Alcapurrias
corn Crema

Chicken Empanada
ajimojili sauce

Morcillas Encebolladas
Watermelon, watercress, avocado, lime vinaigrette

Escabeche of Green & Sweet Plantain
Red onions, crushed garlic, cinnamon, EVO, cilantro

Bacalao Salad
Red onions, tomatoes, avocado, cilantro

Pasteles
Banana leaf, Angus Ground Beef, Pulled Pork

Adobo Rotisserie Chicken

Roasted Pork Leg (Pernil)
Cracked mustard, honey glaze

Ropa Vieja Crushed Plantain Mofongo

Arroz Mamposteado

Arroz con Moro

Roasted Calabaza Mash
yucca al mojo

Malanga
black truffle butter

DESSERTS

Warm Bread Pudding

Coconut-Vanilla Bean Tembleque

Guava-Cheese Quesitos

Pineapple Rum Cake

Dulce de Leche Flan
BUFFET DINNER
Minimum of 20 guests / prices are per guest

All Buffet Dinners Include:
Selection of rolls with sweet butter
Freshly brewed local regular and decaffeinated coffee
Selection of teas, iced tea with lemon

LITTLE ITALY | $75
Antipasti Platter
Mortadella, Sopressata, Prosciutto, Salami, Mozzarella pearls, Cantinpalo Chorizo
Assorted Olives, sweet cherry peppers, sundried tomatoes
Grilled vegetables, pepperoncini, assorted olives, fava beans
Toasted focaccia bread, basil pesto spread
Mixed Greens with balsamic Vinaigrette
Fresh Mozzarella and sliced Heirloom tomatoes
Virgin Olive Oil and basil
Basil roasted shrimp brochette
Medallions of beef
Button mushrooms, red wine sauce
Chicken Piccata
Capers, lemons, parsley
Garlic and Herb roasted Potatoes
Creamy Parmesan risotto
Farm fresh seasonal Vegetables
Chef's selection of Miniature Cakes & Tarts
Tiramisu
Cappuccino Mouse, chocolate cups
Cannoli
Panna Cotta

Big Texas Barbeque | $85
Green Bean Salad
Red wine bacon vinaigrette
Bibb salad, crispy onions, cherry tomatoes, crumbled gorgonzola, ranch dressing
Roasted Sweet Corn & Tomato Salad
Picnic Potato salad
Southern style Cole slaw
Mesquite Dry Rubbed Salmon
Roasted Chicken, country gravy
Spiced Rubbed St. Louis Pork Ribs, hickory bbq sauce
Smoked Brisket
Sweet Potato Soufle
Collard Greens
Cornbread and Crusty rolls, sweet butter
Bourbon Chocolate Pecan Pie, Banana Cream Pie, Watermelon drizzled with mint syrup
DINNER BUFFET ENHANCEMENTS

**Molcajete & Quesadilla Bar** | $18 per person

Avocado Crushed to order
Pico de gallo, salsa verde, corn & black bean relish, cotija cheese, root vegetables, plantain chips

**QUESADILLA**
Mesquite Bbq Pulled Chicken, Ropa Vieja, Pork Belly, Roasted Vegetables

**Spanish Paella Station** | $30 per person

Saffron scented rice, mussels, shrimps, scallops, clams, calamari, chicken, chorizo, peppers, peas

**Dim Sum & Noodle Bar** | $25 per person

All served in Chinese “to go boxes”, soy sauce, Chinese chili paste, fortune cookies, chopsticks

Steamed pot stickers, chicken, pork
Shrimp Har Gow, Pork Siu Mai
Steamed Roasted Pork Buns, Vegetable Spring Rolls
Shrimp Stuffed Eggplant
Shanghai Chicken & Vegetables Stir-fry Noodles

**Arepa Station** | $18 per person

Grilled to order
Yellow Corn Arepa
Tofu, mozzarella, fontina cheese, cotija cheese
Shredded Beef, Fontina Cheese
Blackened Shredded Chicken, Cotija Cheese