

Menu Suggestions

Continental Breakfast
Plated Breakfast
Breakfast Buffet
Plated Luncheons
Luncheon Buffets
Dinner Buffets
Dinners
Hors d'oeuvres
Party Trays
Drop-off a la carte
Desserts



We will always welcome any type of event. We provide customized menus and service to fit your individual needs.

We have a full liquor license which allows us to provide you with a complete range of professional service. (All bartenders are certified).

There is a 30% deposit requirement prior to the event. Full payment must be made the week of the event.

For any questions don't hesitate to contact me. I will be delighted to help you with anything regarding your event.

Nosotros siempre daremos la bienvenida a cualquier tipo de evento. Proporcionamos menús personalizados y servicio para cualquiera de sus necesidades en particular.

Contamos con una licencia completa de licor. Que nos permite proporcionarle un servicio completo profesional. (Todos nuestros cantineros están certificados).

Hay un 30% de requisito de depósito para cualquier de evento, y el pago final debe ser hecho una semana antes del evento.

Para cualquier pregunta, no dude en contactarme. Será un placer poderle ayudar en su evento.

Gracias
Sincerely,

Jose 'Pepe' V. Perez
Owner



BUFFET #1

- ☉ GREEN SALAD WITH 3 DRESSINGS
 - ITALIAN, RANCH & THOUSAND ISLAND
- ☉ PENNE PASTA SALAD (COLD)
- ☉ POT OF FRESH BEANS
- ☉ BBQ CHICKEN WITH HONEY BBQ SAUCE
- ☉ TRI TIP - 'CARVED-ON-THE-LINE'
- ☉ FRESH FRUIT DISPLAY
- ☉ DINNER ROLLS WITH BUTTER

BUFFET #2

- ☉ CEASAR SALAD
- ☉ TORTELLINI CHEESE SALAD (COLD)
- ☉ ROASTED CREAMED POTATOES
- ☉ CHICKEN ALFREDO
- ☉ ROAST BEEF — 'CARVED-ON-THE-LINE'
- ☉ FRESH FRUIT DISPLAY
- ☉ FRENCH BREAD WITH BUTTER

BUFFET #3

- ☉ MIXED BABY GREENS SALAD WITH 3 DRESSINGS
 - ITALIAN, RANCH & THOUSAND ISLAND
- ☉ ORANGE-JICAMA-CUCUMBER SALAD WITH LIME & CHILI
- ☉ MEXICAN RICE
- ☉ POT OF FRESH BEANS
- ☉ CORN TORTILLAS AND FRESH SALSA
- ☉ CHICKEN FAJITAS
- ☉ BEEF BIRRIA WITH CILANTRO, ONION & LIMES

\$13.95 BUFFET

INCLUDES:

STAFF PERSONS

LINEN

TABLECLOTHS &
NAPKINS

CHINA PLATES

SILVERWARE
UTINSELS

SET UP & CLEAN UP

PRICE IS PER
PERSON

DOES NOT INCLUDE
TAX OR GRATUITY

BUFFET #1

- ☉ ENSALADA VERDE CON 3 ADERESOS
 - ITALIANA, RANCHERO Y 1,000 ISLA
- ☉ ENSALADA DE PASTA CONVEJETALES (FRIA)
- ☉ FRIJOLES DE LA HOYA
- ☉ POLLO A LAS BRASAS CON SALSA DE BBQ
- ☉ TRI TIP (CARNE DE RES) CORTADO EN LA LINEA DEL B
- ☉ FRUTA FRESCA PELADA Y CORTADA
- ☉ PANECILLOS CON MANTEQUILLA
- ☉ SALSA ROJA MEXICANA

BUFFET #2

- ☉ ENSALADA CESAR
- ☉ ENSALADA DE TOROLINI CON QUESO CHEDDAR (FRIA)
- ☉ PAPAS ORNEADAS CON AJO Y PEREJIL
- ☉ PECHUGA DE POLLO A LA ALFREDO
- ☉ ROAST BEEF – (CORTADO EN LA LINEA)
- ☉ FRUTA FRESCA PELADA Y CORTADA
- ☉ PAN FRANCES CON MANTEQUILLA
- ☉ SALSA ROJA MEXICANA

BUFFET #3

- ☉ ENSALADA MIXTA CON 3 DIFERENTES ADERESOS
 - ITALIANA, RANCHERO, 1,000 ISLA
- ☉ ENSALADA DE JICAMA, NARANJA Y PEPINO PICADO CON JUGO DE LIMON Y CHILE PIKIN
- ☉ ARROZ MEXICANO
- ☉ FRIJOLES REFritos O DE LA HOYA
- ☉ TORTILLAS DE MAIZ Y SALSA FRESCA
- ☉ FAJITA DE POLLO
- ☉ BIRRIA DE RES CON CONDIMENTOS (CILANTRO, CEBOLLA PICADA Y LIMONES)



\$13.95 BUFFET

INCLUYE:

MESEROS

MANTELERIA

CERVILLETAS

PLATOS REALES

CUBIERTOS

SERVIR Y LIMPIAR

MESAS

PLATOS PARA
PASTEL

PRECIO POR
PERSONA

NO INCLUYE TAX

NI GRATITUD

DINNER BUFFETS

Buffet #1

Grilled Chicken w/ Honey BBQ Sauce
Green Salad • Potato Salad
Baked Beans
Fresh Fruit Tray • Garlic Bread

\$12.95

Buffet #2

Grilled Chicken and Tri-tip Steak w/ Mexican Salsa
Green Salad • Potato Salad
Baked Beans w/ Chorizo
Fresh Fruit Salad
Assorted Rolls w/ Butter

\$15.95

Buffet #3

Chicken Breast w/ Tomato Cream Sauce
Roasted Beef Prime Rib w/ Au jus
Baked Potatoes • Dilled Rice
Baby Romaine w/ roasted peppers & cucumbers
Fresh Vegetables
Fruit Trays • Assorted Rolls w/ Butter

\$21.95

Buffet #4

Roasted Leg of Lamb w/ Rosemary Sauce
Roasted Turkey Breast
Sausage & Sage Stuffing
Pasta Salad w/ choice of 3 dressings
Fruit Trays • Assorted Rolls w/ Butter

\$23.95

Mexican Buffet #1

Beef Birria • Chili Verde
Fresh Pot Beans • Spanish Rice
Corn Tortillas • Red Salsa
Green Salad w/ 3 kinds of dressing
Spicy Citrus Jicama & Cucumber Salad

\$13.95

Mexican Buffet #2

Chile Colorado • Chile Verde
Cheese Enchiladas
Gazpacho
Mexican Chili Beans • Spanish Rice
Corn & Flour Tortillas
Red & Green Salsas
Caesar Salad w/ Fresh Croutons & Parmesan Cheese

\$15.95

Mexican Buffet #3

Chicken Flautas • Beef Birria
Cheese Enchiladas
Chili Colorado OR Verde
Smoked Bacon Ranch Beans • Spanish Rice
Corn & Flour Tortillas
Spicy Citrus Jicama & Cucumber Salad
Mixed Baby Greens w/ Raspberry Vinaigrette
Red & Green Salsas
Guacamole & Sour Cream

\$17.95

DINNERS

ENTRÉE	PER PERSON
❖ 12 oz Prime Rib roasted w/ Au Jus	\$16.95
❖ 8 oz Sirloin Steak w/ Mushrooms and Gravy	\$14.95
❖ Chicken Breast w/ Tomato Cream Sauce	\$13.95
❖ Roasted Leg of Lamb w/ Rosemary Sauce	\$17.95
❖ Roasted Rack of Lamb w/ Olive Crust	Market
❖ Pork Chops w/ Provencal Sauce	\$14.95
❖ Crusted Pork Loin w/ Orange Sauce	\$14.95
❖ Salmon Filet w/ Dill Cream Sauce	\$17.95

All Dinners are served with Bread and a choice of any three items:

SOUPS

Cream of Broccoli
Roasted Garlic Tomato Basil
Lentil
Vegetable

SALADS

Garden Salad
Caesar Salad

VEGETABLES

Green Bean Almondine
Fresh Broccoli
Fresh Mixed

POTATOES

Roasted
Baked
Mashed Ranch

RICE

Spanish Rice
Dilled Rice

HORS D'OEUVRES

COLD

PER PERSON

- ❖ Bacon Deviled Eggs \$3.00
- ❖ Finger Sandwiches (assorted) \$4.00
- ❖ Sliced Tri Tip w/ Pesto spread on Focaccia bread \$4.00
- ❖ 16/20 Prawns w/ Cocktail Sauce \$5.00

HOT

- ❖ Stuffed Red Potatoes w/ bacon, sour cream & green onions \$4.00
- ❖ Mushrooms stuffed w/ Sausage, Spinach and Sun-dried Tomatoes \$5.00
- ❖ Teriyaki Meatballs \$5.00
- ❖ Key Lime Chicken Drumettes \$5.00
- ❖ Chicken Skewers \$5.00

VEGETARIAN

- ❖ Vegetarian Pinwheels \$4.00
- ❖ Brushetta \$4.00
- ❖ Crostini w/ Kalamata Olive Tapenade, Feta, Cucumber & Tomato \$4.00
- ❖ Crepes w/ Asparagus and Roasted Bell Peppers \$4.00

PARTY TRAYS

- ❖ Imported and Domestic Cheeses w/ Crackers \$5.00
- ❖ Vegetable Crudites and Dip \$4.00
- ❖ Spinach Sour Cream Dip in Bread Bowl w/ Sourdough Dippers \$4.00
- ❖ Tortilla Chips and Fresh Salsa \$3.00
- ❖ Assorted Fresh Fruit Tray \$5.00

DROP-OFF • Á LA CARTE

Orders are charged for tax only – no service fee.

PASTA	PER PERSON
❖ Penne Pasta w/ Meat Sauce and Parmesan Cheese	\$5.00
❖ Bow Ties w/ Marinara Sauce and Parmesan Cheese	\$5.00
❖ Pasta Primavera w/ Fresh Garlic and Basil	\$5.00
❖ Lasagna (Meat or Vegetarian)	\$6.50
❖ Fettuccini Alfredo	\$5.00
ENTRÉES	
❖ Chicken Cordon Bleu	\$7.00
❖ Half Roasted Chicken	\$7.00
❖ Teriyaki Chicken Breast	\$7.00
❖ Assorted Cold Cut Meat Platter	\$6.00
❖ Meatballs in Teriyaki Sauce	\$6.00
❖ Tri-Tip in Barbeque Sauce (one tri-tip serves five persons)	\$7.00
❖ Italian Sausage	\$6.00
❖ Breaded Cajun Catfish	\$7.00
SIDES	
❖ Roasted Baby Red Potatoes	\$4.00
❖ Garlic Mashed Potatoes	\$4.00
❖ Baked Potatoes with Sour Cream, Butter, and Chopped Green Onions	\$4.00
❖ Sautéed Fresh Vegetables	\$5.00
❖ Green Bean Almondine	\$5.00
❖ Fresh Broccoli	\$5.00
❖ Baby Carrots	\$5.00

(continue DROP OFF/Á LA CARTE)

SALADS	PER PERSON
❖ Coleslaw	\$3.00
❖ Green Salad w/ choice of Dressing	\$4.00
❖ Artichoke and Penne Pasta Salad	\$4.00
❖ Fresh Fruit Salad	\$5.00
❖ Caesar Salad	\$4.00
❖ Potato Salad	\$3.00
❖ Black Bean and Corn Salad	\$4.00

DESSERTS

(Your choice) \$3.00 per person

- ❖ Tiramisu
- ❖ Chocolate Truffle Cheesecake
- ❖ Cheesecake
- ❖ Chocolate Cheesecake
- ❖ Champagne Cake
- ❖ Peach or Berry Cobbler
- ❖ Strawberry Shortcake
- ❖ Whole Sheet Cake available in flavors : Chocolate, French Vanilla, Banana or Strawberry

ALCOHOLIC BEVERAGES

- | | |
|------------------------|----------------|
| ❖ Keg of Domestic Beer | \$300.00 / keg |
| ❖ Keg of Imported Beer | \$360.00 / keg |

FEE SCHEDULE

Tax and Service Charges

All Items are subject to tax and 15% service charge.
Drop Off Orders are charged for tax only.

Staffing

Chef	\$20.00 per hour per staff
Waitpersons	\$15.00 per hour per staff
Bartender	\$20.00 per hour per staff
Dishwasher	\$10.00 per hour per staff
Bar Set-Up	\$150.00

Deposit and Payment

A deposit of 30% is required at time of order.

Payment in full is due ten days prior to the event / function, according to the guaranteed conditions.

Consultations and site inspections are free of charge, in most cases.

Please call for an appointment:

(831) 333.0483

Prices and terms subject to change