



Thank you for considering the Washington Pavilion of Arts and Science for your event!

Leonardo's Café, the exclusive onsite caterer, can fulfill all your catering needs. We know the facility, the staff, the traffic flow and the colors and design of the building, which enables us to create an appetizing and delicious environment – both culinary and aesthetically. Leonardo's professional banquet staff and culinary team will dazzle you with their creativity, presentation and service.

We cater to a wide range of events including:

- Wedding Receptions
- Cocktail Parties
- Served Dinners
- Buffets
- Theme Parties
- Corporate Events
- Butlered Hors d'oeuvres
- Birthday Parties
- Wine Dinners
- Lunch Meetings

The enclosed menus are some examples of what we can create for you. These menus are meant to be suggestive and by no means are inclusive. The entire staff of Leonardo's is passionate about food and are excited to work with you to enhance the success of your event.

Please browse through our selections and call us with any questions. If you have something in mind that is not listed, let us know and we will help turn your vision into reality!

Sincerely,

Paula Lechner
Food, Beverage and Retail Manager



**WASHINGTON
PAVILION**

301 S. Main Ave. Sioux Falls, SD 57104
605.367.6000 | washingtonpavilion.org



↳ Hors d'oeuvres ‹

Beef/Pork

New York Bundles* \$2.50 (2)

Nathan's famous hot dogs wrapped in puff pastry, sprinkled with poppy seeds and salt, accompanied with Dijon mustard, chipotle aioli and ketchup.

Meatballs* \$1.80/\$2.50 (2)

Choice of beef or Italian pork meatballs served with your choice of sauce: stroganoff, garlic au jus, sweet Thai chile, caramelized onion, marinara, or cranberry.

Bacon Wrapped Asparagus Bundles \$2.95 (1.5)

Fresh asparagus wrapped in hickory smoked bacon and rubbed with herb-garlic butter; baked and served with lemon garlic aioli.

Bacon Wrapped Jalapeno* \$2.50 (1.5)

Jalapeno pepper half filled with a four cheese blend and wrapped in bacon.

Gorgonzola Stuffed Bacon Wrapped Dates* \$2.95 (2)

Medjool dates stuffed with gorgonzola and wrapped in bacon.

Chef Carvers*

Tenderloin	\$6.25
Eye of Round	\$2.95
Pork Loin	\$2.20
Turkey Breast	\$2.80
Black Label Ham	\$2.50

Choice of meat carved and served with silver dollar buns and condiments. (1/2oz)

Chef Manned Station; add \$20 per hour.

Sliders* \$2.95 (1)

Ground beef with American cheese and caramelized onion mayo

Roast turkey with sage stuffing and cranberry relish

Pulled pork with pepper jack cheese and Jack Daniels BBQ sauce

Cuban - Shredded pork, bacon, Swiss cheese, pickles and spicy mustard

Red Pepper Beef Pinwheels \$1.75 (1.5)

Sliced roast beef, roasted red peppers, fresh spinach and herb cream cheese all rolled in a spinach tortilla shell, then sliced.

Pepper Beef Rolls \$1.95 (2)

Tender slices of beef wrapped around bell pepper slices, accompanied with scallion soy dipping sauce.

Peppercorn Beef Tea Sandwiches \$2.95 (1)

Sliced beef on French bread with green peppercorn aioli, provolone cheese and romaine lettuce.

Steak and Gorgonzola Croustade* \$2.25 (1.5)

Puff pastry filled with a blend of gorgonzola cheese, fresh thyme, garlic herb cheese and tender beef.

*Denotes Hot Items – Portions are in parenthesis

Prices are per person and do not include 20% service charge and 9% tax. Our menu prices are based on current market conditions and are subject to change up until 60 days prior to your event date. Evening and weekend events subject to a \$15/person minimum.

Beef/Pork continued

Teriyaki Beef Kabobs* \$3.95 (2/1oz)

Beef marinated in teriyaki, then skewered with green peppers, onions and pineapple.

Prosciutto and Melon Skewer \$3.25 (1.5)

Marinated mozzarella, melon and prosciutto, drizzled with balsamic glaze.

Mediterranean Skewer \$2.95 (1.5)

Salami, marinated mozzarella, Kalamata olive and basil, drizzled with garlic oil.

Poultry

Boneless Buffalo Wings* \$2.95 (3)

Crispy boneless buffalo wings tossed in tangy hot sauce and accompanied with blue cheese and ranch.

Mini Chicken Cordon Bleu* \$2.75 (2)

Breaded chicken bites filled with Swiss cheese and ham, accompanied with honey mustard.

Waldorf Chicken Cucumbers \$1.95 (1.5)

Crisp cucumbers filled with savory Waldorf chicken salad.

Spinach Deviled Eggs \$1.50 (2)

Traditional hardboiled egg halves filled with a blend of yolks, fresh spinach and bacon.

Sante Fe Chicken Rolls* \$2.95 (1)

Hearty blend of chicken, cheese and vegetables in a crispy flour tortilla, accompanied with avocado ranch.

Smoked Mozzarella Chicken Puffs* \$2.25 (1.5)

Tender chicken blended with smoked mozzarella and cream cheese, topped with fresh chives.

Peanut Chicken Sate* \$2.50 (2/1oz)

Thai marinated chicken skewers served with peanut sauce.

Seafood

Bloody Mary Shrimp Cocktail \$5.95 (3)

Jumbo prawns accompanied with Bloody Mary cocktail sauce and fresh lemon or lime wedges.

Crab on Garlic French Bread* \$2.50 (2)

A rich blend of crab, sour cream, and cheeses baked onto thick cut garlic French bread.

Seafood Rangoon* \$2.25 (1.5)

Accompanied with sweet and sour sauce.

Cilantro Shrimp Skewer* \$2.95 (1.5)

Jumbo shrimp marinated with cilantro seasonings served on a bamboo skewer with a cherry tomato.

Cheese and Fruit

Cucumber Phyllo Cups \$1.95 (1.5)

Dill cream cheese in a crispy phyllo cup, garnished with a fresh cucumber slice.

Pear and Bleu Cheese Tarts \$2.50 (1.5)

Mini tart shells filled with a blend of diced pears, bleu cheese and caramelized onions.

Herb Gorgonzola topped Strawberries \$1.80 (2)

Gorgonzola cheese blended with thyme and cream cheese, piped on a fresh strawberry half.

Gourmet Cheese Tray \$4.25 (2oz)

An assortment of fine imported cheeses served with crackers and grapes.

Domestic Cheese Tray \$2.25 (2oz)

Provolone, Swiss, pepper jack, cheddar and colby cheeses served with crackers and grapes.

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Raspberry Brie Puffs* \$1.75 (1.5)

Flaky puff pastry with melted brie cheese and a tart raspberry cognac sauce.

Mac-n-Cheese Bites* \$1.95 (3)

Small bites of breaded mac-n-cheese combined with smoked gouda or pepper jack and bacon.

Dips and Spreads (2oz)**Cajun Chicken* \$2.50**

Cajun chicken blended with sour cream, cream cheese, mozzarella, garlic, and green chiles, topped with black beans, finished with diced tomatoes and fresh cilantro, served with tri-color tortilla chips.

Artichoke and Spinach* \$2.25

Fresh spinach and artichokes combined with a cream cheese blend, served with pita triangles.

Sour Cream Bacon \$1.80

A blend of sour cream, cheeses, bacon and chives, served with kettle potato chips.

Jalapeño Popper* \$2.25

A blend of cheeses including pepper jack, colby, and cheddar combined with green chiles and jalapenos, accompanied with crackers and tri-color tortilla chips.

Smoked Gouda Chicken* \$2.50

Tender chicken breast and smoked gouda cheese blend, accompanied with pita triangles.

Buffalo Chicken* \$2.50

Cream cheese, cheddar and bleu cheese combined with chicken, garlic and hot sauce, accompanied with tri-color tortilla chips.

Cranberry Almond \$1.95

A blend of cranberries, cream cheese and honey, accompanied with crackers.

Beef Queso* \$2.50

Warm Mexican style cheese dip with ground beef, tomatoes, peppers, cilantro and spices, served with tri-color tortilla chips.

Assorted Hummus Spreads \$1.95

Roasted red bell pepper, cilantro, fresh cracked pepper or black bean hummus served with medley crackers.

Add fresh vegetables for dipping \$.95.

Sun-dried Tomato Pesto Spread \$2.25

A savory cheese blended with minced sun-dried tomatoes and pesto sauce, accompanied with crackers.

Artichoke Olive Tapenade \$2.25

Kalamata olives blended with extra virgin olive oil, parsley, artichokes and garlic, served with crackers.

Corn and Black Bean Salsa \$1.95

Homemade salsa consisting of tomatoes, peppers, onion, corn and black beans, accompanied with tri-color tortilla chips

Vegetables**Stuffed Mushrooms* \$1.95 (2)**

Choose from the following:

Boursin and Bacon - Boursin cheese, bacon, onions and fresh herbs; drizzled with balsamic glaze.

Steak and Asiago - Roasted garlic, steak and Asiago cheese blend.

Crab - Creamy cheese blend with crab and fresh herbs.

Andouille Sausage - Cheddar cheese blend and andouille sausage.

Potato Cups* \$1.95 (2)

Stuffed baby red potatoes. Choose from the following:

Four Cheese - Cheddar, parmesan, Asiago and mozzarella.

Asiago Bacon - Asiago cheese, bacon, sour cream and cream cheese.

Artichoke Spinach - Fresh spinach, artichokes, cheese and seasonings.

Sante Fe - Corn, black beans, tomatoes, cheddar, cilantro and sour cream.

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Vegetable Crudités \$1.80 (2oz)

Slender stalks of fresh vegetables served with your choice of lemon garlic aioli, pesto aioli, peppercorn ranch, dill ranch or caramelized onion dip.

Cucumber Flowers \$1.80 (1.5)

Fresh cucumbers topped with cilantro cream cheese or boursin cheese and fine brunoise vegetables.

Pesto and Vegetable Focaccia \$1.95 (2)

Homemade focaccia bread topped with roma tomatoes, red onions, fresh mushrooms and Asiago cheese, accompanied with red pepper pesto oil for dipping.

Yellow Squash and Hummus Rounds \$1.80 (1.5)

Fresh slices of yellow squash topped with red pepper or cracked pepper hummus, garnished with fresh chives.

Fruit**Seasonal Fresh Fruit \$2.50 (2.5oz)**

Served with Chantilly or creamy honey dip.

Fruit Palm Display \$75**Crostini and Bruschetta (1.5)****Caprese \$1.95**

Crisp crostini topped with roma tomatoes, marinated mozzarella, basil chiffonade and balsamic vinegar reduction.

Red Bell Beef \$2.25

Crisp French bread topped with shaved beef and fire licked red bell pepper relish, finished with shredded parmesan.

BLT \$1.95

A twist on the American classic, French bread topped with bacon, lettuce and sundried tomato aioli.

Chipotle Pork Loin \$2.25

Crisp French bread topped with sliced pork loin, chipotle aioli and flame roasted apples.

Cajun Shrimp \$2.75

Bruschetta topped with lemon garlic cream cheese and spicy shrimp.

Black and Blue \$2.75

French bread crostini topped with blue cheese spread, blackened steak and caramelized onions.

Pear, Prosciutto and Brie \$2.25

A crisp French bread crostini topped with roasted garlic puree, brie cheese, pear chutney and prosciutto cracklings.

Basil, Brie and Strawberry \$2.25

Crisp French bread crostini topped with brie cheese, sliced strawberries and basil chiffonade, drizzled with honey.

Stations**Mashed Potato Martini Bar \$5.95**

Yukon and red-skinned mashed potatoes, basil pesto sauce, cabernet gravy, Chipotle cream sauce, shredded cheese, bacon bits, sour cream, chives, broccoli, butter and more.

Pasta Martini Bar \$6.50

Pasta Bar includes cavatappi corkscrew pasta, Asiago Alfredo, gourmet cheddar and marinara sauces, chicken breast slices, bacon bits, diced tomatoes, roasted red pepper, broccoli and shredded cheese.

Asian Bar \$6.95

Marinated beef and chicken, shredded carrots, snow peas, bean sprouts, mushrooms, scallions, baby corn, water chestnuts, chopped peanuts, steamed white rice, lo mein noodles and spicy Thai peanut or traditional stir fry sauce.

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▷ Dinner Selections ◁



Served Salads

All dinner selections served with house salad or upgrade to a specialty salad for an additional fee.

House Salad, Included

Romaine and iceberg blend topped with tomatoes, cucumbers, onions and homemade croutons, drizzled with your choice of dressing.

Strawberry, Blueberry and Goat Cheese \$1.50

Mesclun greens topped with fresh blueberries, toasted walnuts, strawberries and goat cheese; drizzled with poppy seed vinaigrette.

Orange Cranberry Walnut \$1.25

Spring mix lettuce blend topped with mandarin oranges, dried cranberries, candied walnuts, red onion and shredded parmesan cheese, drizzled with champagne vinaigrette.

Lemon Garlic Caesar Salad \$1.50

Romaine lettuce topped with homemade croutons, parmesan and cherry tomatoes, drizzled with house made lemon garlic Caesar dressing.

Apple Gorgonzola Spinach \$1.50

Fresh spinach topped with dried cranberries, spiced pecans, sliced apples, and gorgonzola crumbles, drizzled with bacon vinaigrette.

Pear and Walnut \$1.00

Mixed greens topped with sliced pear, candied walnuts, and blue cheese crumbles, drizzled with balsamic vinaigrette.

Blue Cheese Wedge \$1.50

Fresh iceberg lettuce wedge accompanied with bleu cheese crumbles, cherry tomatoes, red onion, shredded carrot and bacon bits, drizzled with green goddess dressing.

Balsamic Watermelon Salad \$2.95 (Seasonal)

Sliced watermelon topped with arugula tossed in pepper jelly vinaigrette, sprinkled with goat cheese and candied pecans, finished with balsamic reduction.

Served Entrees

All entrees are accompanied with a Leonardo's house salad, french bread and butter, one choice of side and one choice of vegetable.

Beef

Bleu Cheese Beef Tenderloin \$35.95

Beef tenderloin filet cooked to medium, topped with blue cheese compound butter.

Gorgonzola Beef Medallions \$23.95

Beef medallions topped with smoky bacon and gorgonzola sauce.

Chimichurri Beef \$22.95

Tender beef medallions topped with fresh made chimichurri sauce.

New York Strip Steak \$19.95

Seasoned New York strip steak served on a pool of caramel bourbon sauce or topped with an herbed compound butter.

Pork

Pork Saltimbocca \$18.95

Pork loin topped with prosciutto and melted Swiss and parmesan cheeses, smothered in a sage cream sauce.

Maple Brined Pork Tenderloin \$16.95

Pork tenderloin medallions marinated 24 hours in a sweet and tangy maple syrup brine, roasted and drizzled with a golden Dijon sauce.

Smoked Gouda and Apricot Pork Chop \$16.95

Tender pork loin filled with dried apricots and a smoked gouda cheese blend, drizzled with honey bourbon glaze.

Balsamic Cranberry Pork Loin \$15.95

Tender pork loin braised to juicy perfection, sliced thin and drizzled with a tangy balsamic cranberry reduction.

Rosemary Pork Chop \$15.95

Seasoned pork chop topped with duxelle and rosemary demi.

Poultry

Boursin Chicken \$17.95

Roasted chicken breasts topped with boursin cream sauce and bacon crumbles.

Chicken Au Beurre \$17.95

Roasted chicken breasts napped with a delicate white wine butter sauce.

Chicken Marsala \$17.95

Chicken breasts sautéed and roasted in a sweet Marsala cream sauce with sliced mushrooms and fresh herbs.

Chicken Piccata \$17.95

Succulent chicken breasts simmered in white wine, lemon, garlic, butter, capers and a touch of cream.

Florentine Chicken Breast \$17.25

Tender 6 oz. chicken breast filled with a spinach, feta, and artichoke blend, topped with sun-dried tomato mornay sauce.

Chicken Cordon Bleu \$17.25

Thinly pounded out 6 oz. chicken breast stuffed with prosciutto ham, Swiss cheese and fresh sage; battered in flour, egg, panko and bread crumbs then baked until crispy golden brown, topped with creamy béchamel.

Seafood

Sesame Crusted Mahi Mahi \$26.95 or Ahi Tuna \$31.95

Mahi Mahi or ahi tuna fillet rolled in white sesame seeds, seared and baked until tender and flaky; topped with avocado-wasabi aioli, lime crème fraiche and a cherry tomato-basil relish.

Citrus Glazed Salmon \$25.95

Salmon fillet roasted in a citrus glaze, topped with mango pineapple relish.

Sole Amandine \$19.95

Lightly floured sole fillet roasted until tender and flaky, topped with a white wine, lemon and butter sauce with sliced almonds, fresh herbs and garlic.

Seasonal Vera Cruz \$18.95

The season's finest white fish topped with spicy tomato-cilantro relish.

Panko Encrusted Tilapia \$17.95

Tilapia filet coated with parmesan, napped with tomato-basil cream sauce.

Vegetarian

Vegetarian options do not include choice of sides.

Roasted Vegetable Risotto \$13.95

Herb risotto combined with cherry tomatoes, asparagus, squash, zucchini, onion and mushrooms, drizzled with basil vinaigrette.

Sundried Tomato and Pesto Squash \$13.95

Yellow squash and zucchini halves filled with sun-dried tomato and pesto cheese blend, finished with shredded mozzarella and drizzled with balsamic reduction.

Mushroom Ravioli \$17.95

Seven jumbo raviolis filled with truffle and capicelli mushrooms, herbs and a cheese blend smothered in a rich and creamy wild mushroom Marsala cream sauce and topped with shredded parmesan cheese and fresh herbs.

Marinated Portabella Mushroom \$16.95

Jumbo, marinated portabella mushroom cap filled with caramelized onions and mozzarella cheese.

Red Pepper Tortellini \$16.95

Tri-colored cheese tortellini tossed with red pepper garlic cream sauce and fresh vegetables, finished with shredded Asiago cheese.

Add Chicken Breast to any of the vegetarian entrees for \$3.95

Dual Entree**Beef Medallions and Prosciutto Chicken \$21.95**

Beef medallions topped with garlic herb butter and prosciutto wrapped chicken topped with sage cream sauce.

Beef Short Ribs and Avocado Scallop \$30.95

Tender braised short ribs glazed in a rich reduction of veal stock and cabernet wine, served alongside a jumbo scallop drizzled with avocado cream sauce.

Filet Oscar \$33.95

7 oz. filet mignon topped with crab béarnaise and jumbo asparagus.

Apple Pork and Dijon Beef Medallions \$21.95

Pork chop smothered with roasted apples and shallots and tender beef medallions crusted with Dijon mustard.

Shrimp Scampi and Beef Tips Béarnaise \$25.95

Tender beef medallions topped with béarnaise sauce, accompanied with 3 jumbo prawn's sautéed in butter, garlic, white wine, lemon and fresh herbs.

Port Beef Medallions and Rosemary Chicken \$20.95

Beef medallions topped with Port demi glaze and rosemary garlic butter chicken breast.

Kids Meals

Chicken Strips, French Fries and Fruit \$7.95

Cheese Pita Pizza with Fruit \$6.50

Hot Dog with Mac-n-cheese and Fruit \$6.95

Dinner Buffets

All buffet selections are served with Leonardo's house salad, choice of entrée, sauce, one side, one vegetable and French bread and butter.

Meat choices:

Beef: Tenderloin \$35.95, Shoulder Tender \$23.95,

Prime Rib \$32.95, Tri-tip \$19.95,

Eye of Round \$17.95, New York Strip \$19.95

Béarnaise

Au Poivre

Diane

Chimmichurri

Garlic Au Jus and Creamy Horseradish

Brown Gravy

Bleu Cheese and Bacon Crumbles

Cabernet Demi

Mushroom Merlot

Rosemary Red Wine Demi

Caramel Bourbon

Compound Butters: Herb Red Wine, Garlic Herb, Shallot or Truffle

Pork: Pork Loin \$15.95, Ham \$15.95

Golden Dijon Sauce

Mushroom Marsala

White Wine

Caramelized Onion

Chasseur (creamy mushroom sauce)

Natural Jus Reduction with Fresh

Herbs and Garlic

Sweet Citrus Ham Glaze

Teriyaki Sauce

Spicy Fruit Salsa

Poultry: Turkey Breast \$16.95,

Chicken Breast \$17.95

Golden Dijon Sauce

Fine Herbs

Picatta

Mushroom Marsala

Poultry Gravy

Champagne

White Wine

Caramelized Onion

Chasseur (creamy mushroom sauce)

Teriyaki Sauce

Spicy Fruit Salsa

Fish: Tilapia \$17.95, Salmon \$25.95,

Mahi Mahi \$26.95, Pollock \$17.95

Golden Dijon Sauce

Picatta

Champagne

Teriyaki Sauce

Spicy Fruit Salsa

Lemon Butter

Sides:

Baked Potato with Sour Cream and Butter

Roasted Baby Reds

Redskin Garlic Mashed

Yukon Mashed

Au Gratin

Rice Pilaf

Wild Rice

Roasted Fingerling Potatoes add \$1.50

Twice Baked Potatoes add \$1.65

Sweet Potato Mash add \$.75

Risotto add \$1.65

Creamy Polenta add \$1

Fondant add \$1

Vegetables:

Sautéed Squash, Zucchini, Carrot and Onion

Glazed Baby Carrots

Bahama Vegetable Blend

Green Bean and Carrot Blend

Sweet Corn Medley

Garlic-Balsamic Haricot Vert add \$1

Butternut Squash add \$1

Cherry Tomato, Corn and Basil Salad add \$1.65

Asparagus add \$1.65

Pasta Buffet \$15.95

Create your own pasta masterpiece from any combination of fettuccini or penne pasta, Alfredo, pesto or homemade marinara sauces, chicken breast and meatballs. Accompanied with house salad, French bread and butter.

-Does not include choice of side.



↳ Dessert Selections ◀

Gourmet Cookies \$.95 (1)

Double chocolate, white chocolate macadamia nut, chocolate chip, M&M and peanut butter.

Chocolate Drizzled Cream Puffs \$1.25 (2)

Cream filled puff drizzled with dark chocolate.

Cheesecake Tarts Mini \$1.50/Large \$2.95 (1)

Tart shells filled with a variety of cheesecake including fire roasted apple, New York, chocolate chip, and caramel swirl.

Mini Tartlets \$1.50 (1)

Mini tart shells filled with key lime brulee, mango mousse, or chocolate ganache, topped with whipped cream.

S'mores Tarts Mini \$1.50/Large \$2.95 (1)

Graham cracker shell filled with chocolate ganache, topped with mini marshmallows.

Spoon Tower \$1.50

Our elegant tower lined with spoons topped with bite size desserts such as chocolate mousse and mint, strawberries and spicy syrup, cheesecake with raspberry or strawberry, raspberry chocolate delight, ginger infused honey dew, or tiramisu mousse with a lady finger.

Caramel Apple Tart \$1.80 Mini /\$3.75 Large (1)

Warm apple tart with house made caramel sauce and Chantilly cream.

Assorted Dessert Shooters \$1.95 (1)

Strawberry shortcake, chocolate brownie sundae, apple crisp and cherry cheesecake served in mini plastic glasses.

Mini Chocolate Cup with Assorted Fillings \$1.95 (1)

Milk chocolate cups filled with raspberry mousse, cheesecake with strawberry, peanut butter and tiramisu mousse.

Chocolate Striped Fruits \$2.00 (2)

The season's finest fruits striped with complimenting dark chocolate.

Assorted Bars \$2.25 (1)

An assortment of delicious bite-sized bars.

Cheesecake Filled Strawberries \$2.50 (2)

Strawberry filled with honey cream cheese and dipped in graham cracker crumbs.

Chocolate Coated Waffle Cup \$2.50 (1)

A mini shell with a waffle texture coated in dark chocolate, filled with your choice of raspberry, tiramisu, milk or white chocolate mousse, garnished with fresh berries.

Dessert Selections continued

Mini Pies \$2.95 (1)

Choose from apple cinnamon, cherry, blueberry, pineapple, apple cranberry, strawberry, pecan, banana cream or chocolate cream.

Apple Bread Pudding \$3.95 (1)

Warm apple bread pudding drizzled with spiced rum crème anglaise.

Chocolate Mousse \$3.95 (1)

Wine glass filled with decadent chocolate mousse, garnished with a chocolate hazelnut wafer, strawberry fan, Chantilly and fresh mint.

Pumpkin Cream Cannoli \$3.95 (1)

Cannoli shells filled with pumpkin cream and drizzled with white chocolate.

Mocha Chocolate Mousse Duo \$4.25 (1)

Dark and white chocolate mousse layered in a wine glass, accented with a fresh strawberry, finished with an espresso brownie stick and fresh mint.

Raspberry Tiramisu Parfait \$4.25 (1)

Layers of espresso mousse, lady fingers, and raspberries, topped with toasted almonds and fresh mint.

Chocolate Overload Torte \$4.50 (1)

Chocolate cookie crust topped with chocolate mousse, cake and ganache, finished with chocolate shavings.

Individual Round Cakes \$4.75 (1)

Tiramisu, red velvet, New York cheesecake, turtle cream, key lime or chocolate peanut butter.

Raspberry Pot d'Cocoa \$4.95 (1)

Raspberries smothered with chocolate ganache, finished with Kahlua cream, crushed decaf coffee beans and mint.

Poached Pear \$5.25 (1)

Bosc pear poached in red wine and spices, drizzled with balsamic reduction, finished Chantilly and mint.

Ice Cream Sundae Bar \$5.95 (5oz)

Chocolate and vanilla ice cream, strawberry sauce, chocolate syrup, caramel, nuts, cherries and whipped cream.

Chocolate Fountain

Sweet Cascades: White, dark, or milk chocolate or caramel

Dipping Items: Strawberries, bananas, cherries, apples, pineapple, pretzels, marshmallows, Rice Krispie treats, cookies, cream puffs, brownies, biscotti, pound cake, pretzel sticks and chips.

Serves 150-200 people

Rental Fee \$200.00

Food ranges from \$3-\$8 per person



↳ Lunch Selections ◀

Lunch selections and prices apply to events occurring between 10 a.m.-2 p.m. daily. Please see coordinator for dinner pricing of lunch selections.

The Client Presentation \$10.50

An assortment of fresh breads, premium turkey, roast beef and ham served with American, Swiss and provolone cheeses. Top it off with spicy Dijon mustard or mayonnaise, roma tomatoes, romaine lettuce, red onions, and kosher dill pickles. Served with your choice of pasta salad or soup and assorted cookies. Build your own or have us do it!

Executive Buffet \$3.95

Take 'The Client Presentation' to a new level by adding our homemade chicken salad and chips.

Boxed Lunches \$8.95

Our complete box lunches are ready to go!

Enjoy a freshly prepared sandwich of your choice (turkey, beef, ham or vegetarian), pasta salad, and a gourmet cookie. Perfect for work meetings that run into lunch hour, a busy day of fun, or off-premise gatherings. Condiments, utensils, and napkins are included.

Healthy Wrap Sandwiches \$8.95

Choose from our delicious cilantro vegetarian, chicken Caesar, Cajun chicken, or cayenne turkey wrap sandwiches served with fresh fruit.

Specialty Salads \$7.25

Choose one from our favorites: parmesan encrusted chicken Caesar, Cajun turkey, or Chef salad with your choice of dressing, accompanied with crostini.

Assorted Focaccia Sandwiches \$10.95

Homemade focaccia bread sandwiches including turkey with garlic cranberry aioli, ham with poppy seed mustard and beef with southwest chipotle aioli, accompanied with fresh fruit and pasta salad.

Hot Lunch Buffets

Chicken Tortellini \$12.95

Seasonal vegetables and chicken breast slices tossed in a creamy roasted red pepper sauce, served over cheese tortellini, finished with shredded parmesan cheese, served with Leonardo's house salad and French bread and butter.

Taco Bar \$10.95

Soft and hard shells, refried beans, seasoned ground beef, shredded chicken, Spanish rice, lettuce, tomatoes, black olives, red onion, sour cream, salsa and chipotle ranch.

Slider Bar \$11.95

Choose two meat options from pulled pork, shredded beef, pork loin, burgers, shredded chicken or turkey, accompanied with cocktail buns, assorted cheeses and sauces, served with pasta salad and kettle chips.



Breakfast Selections

Basic Continental \$4.95

Assortment of muffins, fruit filled Danishes, donuts, and bagels served with butter and flavored cream cheese, coffee and orange juice.

Deluxe Continental \$7.95

Seasonal fresh fruit, assorted yogurts, an assortment of muffins, donuts, fruit filled Danishes and bagels served with butter and flavored cream cheese, coffee and orange juice.

Bagels or Muffins \$2.75

An assortment of our delicious bagels or muffins served with condiments.

Fruit, Yogurt and Granola \$4.95

Vanilla and strawberry yogurt accompanied with granola and fresh fruit.

Granola Bars \$.95

Donuts and Rolls \$2.25

An assortment of bakery fresh donuts and rolls.

Assorted Mini Quiche \$2.95

Including Florentine with spinach and mozzarella, Asiago ham, and vegetable with onion, pepper, mushrooms, spinach and cheddar.

Bacon, Egg and Cheese Potato Cups \$1.95

Baby red potato filled with a blend of egg, bacon and cheeses.

Pigs in a Blanket (Sausage) \$1.95

Puff pastry wrapped around sausage links, accompanied with honey mustard.

Ham and Cheese Croissants \$3.50

Sliced ham and American cheese piled on mini croissants.

Sunrise Buffet \$7.95

Scrambled eggs, sausage links or bacon, hash brown casserole and French toast with maple syrup.

Eye Opener Buffet \$11.95

Denver omelet bake, breakfast potatoes, buttermilk biscuits with sausage gravy, fresh fruit, yogurt and granola toppings and assorted mini muffins.

Omelet Station \$6.50

Guests choose from a variety of ingredients to create their own omelet including bacon, ham, sausage, peppers, onion, mushrooms, tomatoes, spinach and assorted cheeses.

French Toast Bar \$4.95

Including assorted toppings such as strawberry sauce, whipped cream, maple syrup, blueberry syrup, butter, bananas, caramel, and chocolate chips. Can be served with French toast sticks in Martini glasses.



▶ All Day Meal Deal ◀

If you are planning an all-day meeting, this is the perfect selection for you. \$19.95

Breakfast

- Assortment of pastries, muffins, and bagels served with butter and cream cheese.
- Fresh Fruit
- Coffee and orange juice

Lunch

- An assortment of fresh breads, premium turkey, roast beef and ham served with American, Swiss and provolone cheeses. Top it off with spicy Dijon mustard or mayonnaise, roma tomatoes, romaine lettuce, red onions, and kosher dill pickles. Served with your choice of pasta salad or soup.
- Assorted Cookies
- Lemonade

Afternoon Snack

- Assorted Bars
- Assorted Pepsi Products



▶ Beverages and Snacks ◀

Coffee \$20/gal
Hot Tea \$1
Orange Juice \$20/gal

Assorted Bottled Juices \$2.50
Bottled Water \$2
Assorted Pepsi Products \$1

White Grape Punch \$20/gal
Iced Tea \$20/gal
Lemonade \$20/gal

Pretzel Bar \$3.25

Pretzel bites served with beer cheese sauce and honey mustard or chocolate ganache and cream cheese dip.

Candy Buffet \$3.50

A selection of up to 5 of your favorite candy varieties from our assortment of candies.

Trail Mix Bar \$3.95

Mixed nuts, peanuts, Cheez-its, Gardettos, popcorn, M&M's, gummy bears and raisins.

Popcorn

Plain \$1
Cheddar \$1.25
Caramel \$1.50
Chocolate Drizzle \$1.75