

# La Tranquilla Ranch Catering Menu



R a l ' s F i n e C a t e r i n g

7648 De Moss Drive Houston, TX 77036

Phone (713) 688-7257



Cell (281) 924-1324



[ralsfinecatering.com](http://ralsfinecatering.com)



# TRADITIONAL PACKAGES

## TRADITIONAL BUFFET I - \$25.95 PP

Includes The Following

(1)One Entrée (2)Two Sides (1)One Dinner Salad House Made Rolls w/ Butter

## TRADITIONAL BUFFET II - \$29.95 PP

Includes The Following

Cocktail Hour With Cheese & Fruit Display -or- (3)Three Standard Passed Hors D'oeuvres -(See List On Page 11)  
(1)One Entrée (2)Two Sides (1)One Dinner Salad House Made Rolls w/ Butter

## TRADITIONAL BUFFET III - \$31.95 PP

Includes The Following

Cocktail Hour With Cheese & Fruit Display -or- (4)Four Standard Passed Hors D'oeuvres -(See List On Page 11)  
(2)Two Entrées (3)Three Sides (2)Two Dinner Salad House Made Rolls w/ Butter

### - Above Buffets Include -

Choice Of (1)One Beverage Buffet Attendants, China Plates, Flatware, Glassware  
Service For (6)Hours((3)hrs. Food Service ~ (2)hrs. Setup ~ (1)hr. Breakdown. For Each Extra Hr. Of Service Add +\$1.00 pp)

## TRADITIONAL SEATED DINNER I - \$33.95 PP

Includes The Following

(1)One Entrées (2)Two Sides (1)One Dinner Salad-(Pre-Set) House Made Rolls w/ Butter

## TRADITIONAL SEATED DINNER II - \$36.95 PP

Includes The Following

Cocktail Hour With Cheese & Fruit Display -or- (4)Four Standard Passed Hors D'oeuvres -(See List On Page 11)  
(1)One Entrées (2)Two Sides (1)One Dinner Salad-(Pre-Set) House Made Rolls w/ Butter

## TRADITIONAL SEATED DINNER III - \$39.95 PP

Includes The Following

Cocktail Hour With Cheese & Fruit Display -or- (4)Four Standard Passed Hors D'oeuvres -(See List On Page 11)  
(2)Two Entrées (2)Two Sides (1)One Dinner Salad-(Pre-Set) House Made Rolls w/ Butter

### - Above Plated Dinners Include -

Choice Of (1)One Beverage & Waitstaff/Kitchen-Staff China Plates, Flatware, Glassware, Cake Plates & Forks  
Service For (6)Hours((3)hrs. Food Service ~ (2)hrs. Setup ~ (1)hr. Breakdown. For Each Extra Hr. Of Service Add +\$1.50 pp)

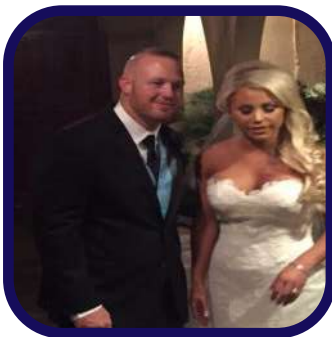
### - COCKTAIL HOUR OPTIONS -

Cheese & Fruit Display w/ Import/Domestic Cheeses & Crackers ~ Fresh Seasonal Fruit ~ Veggie Crudités & Ranch  
-or- Hors D'oeuvres \$1.70 Or Less Passed Butler Style On Garnished Platters (See Hors D'oeuvres List On Page 11)

### - BEVERAGE OPTIONS -

Regular -or- Passion Fruit Tea Regular -or- Raspberry Lemonade Unsweetened Tea w/ Lemon/Sweeteners

Add An Entrée +\$3.95 pp Add Side/Salad +\$1.75 pp Add An Ice Sculpture Starting At \$395.00





# TRADITIONAL MENU OPTIONS

## — E N T R É E S —

### C A R V I N G

- Slow Smoked Brisket** w/ Honey BBQ Sauce
- Beef Tenderloin** w/ Cherry Merlot +\$7.95 pp
- Roast Pork-loin** w/ Raspberry Chipotle Sauce

### B E E F

- Swiss Steak**-Sliced w/ Herb-Mushroom Gravy
- Beef Tips Marsala** w/ Mushrooms
- Bourbon St. Braised Beef** w/ Spicy Onions
- Beef Lasagna** w/ Marinara Sauce
- Brazilian Chimichurri Steak**-Sliced +\$1.50 pp
- Tenderloin** w/ Cherry Merlot Sauce +\$9.95 pp

### P O U L T R Y

- Chicken Supreme** w/ Sliced Mushrooms & Champagne Cream Sauce
- Rosemary Chicken** w/ Creamy Wild Mushroom Sauce
- Chef's Herb Roasted Chicken French Bistro Style**-(Bone-In)
- Chicken Italiante** -w/ Mushrooms & Parmesan Cream Sauce
- Chicken Parmesan** w/ Marinara
- Orleans Chicken** w/ Mushrooms & Spicy Tomato Cream
- Spicy Bourbon Chicken**-(Bone-In) w/ Onions
- Spicy Cajun Chicken**-(Blackened Style) w/ Spicy Onions
- Herb-Butter Chicken François** w/ Thyme Jus
- Mojito Chicken** w/ Mint & Parsley Chimichurri Sauce
- Cilantro Chicken** w/ Sweet Corn & Caramelized Onions
- Chicken Pasta Orleans** w/ Jull Veggies In Spicy Tomato Cream
- Chicken Cordon Bleu** -w/ Ham-Cheese, Breaded & Light Cream +\$2.00 pp

### S E A F O O D

- Tilapia Supreme** w/ Light Cream Sauce
- Fried Tilapia Escovitch**-(Bone-In) w/ Pickled Veggies
- Spicy Cajun Catfish-Blackened Style** w/ Caramelized Onions +\$1.50 pp
- Salmon Pontchartrain** w/ Shrimp & Crawfish Butter Sauce +\$2.50 pp
- Salmon Alexander** w/ Shrimp, Crawfish & Mushroom Cream +\$2.50 pp
- Crawfish Etoufée** w/ Steamed Rice +\$1.95 pp

### P O R K / L A M B

- Pork-loin**-(Sliced) w/ Golden Raisin Sauce
- Boudin Stuffed Pork** w/ Marsala Sauce +\$1.25pp

### V E G E T A R I A N

- Spinach & Caramelized Vegetable Stuffed Portobello**
- Spinach Enchiladas** w/ Tomatillo Cream

Note Carving Requires (1)Chef Per Buffet, \$150.00 per-chef -or- Can Be Pre Sliced

- Roast Beef** w/ Au Jus & Horseradish Cream -OR- BBQ Sauce
- Prime-Rib** w/ Horseradish Creme +\$7.95 pp
- Roast -or- Cajun-Fried Turkey** w/ Gravy

- Beef Bourguignon** w/ Carrot, Tomato & Red Wine Sauce
- Beef Italian Meatballs** w/ Marina Sauce

- Hawaiian Steak**-Sliced w/ Teriyaki Sauce +\$1.50 pp
- N.Y. Strip Steak** +\$7.95 pp
- Ribeye Steak** w/ Pineapple-Teriyaki +\$10.95 pp

- Chicken De Provence**-(Herb Crusted) w/ Carrot Infused Butter Sauce
- Pecan Crusted Chicken** w/ Six Pepper Sauce (On The Side)

- Chicken Milano** w/ Capers & Lemon Piccata Sauce
- Chicken Venetian** w/ Sliced Mushrooms & Marsala Sauce
- Romano Cheese Crusted Chicken** w/ Roasted Tomato Cream

- Chicken Florentine** w/ Spinach Cream Sauce
- Spicy Champagne Creole Chicken**

- Caribbean Jerk Chicken** w/ Pineapple-Jerk Sauce
- Greek Lemon Chicken**-(Bone-In) w/ Oregano Pan Sauce
- Habanero Chicken**-(Bone-In) w/ Caramelized Red Bell Peppers-(Spicy)
- Baja Chicken** w/ Black Bean & Pineapple Salsa
- Smothered Breaded Chicken**-(Bone-In) w/ Southern Style Gravy
- Millionaire Chicken** w/ Shrimp Rice Stuffing & (6)Pepper Sauce +\$0.99 pp

- Spicy Cajun Tilapia Blackened Style** w/ Caramelized Onions
- Tilapia Milano** w/ Capers & Piccata Lemon Sauce

- Hawaiian Salmon** w/ Pineapple-Teriyaki Drizzle +\$1.95 pp
- Salmon Florentine** w/ Spinach Cream Sauce +\$2.50 pp
- Shrimp Pasta Orleans** w/ Jull. Veggies & Spicy Tomato Cream +\$1.00 pp
- Shrimp Pasta Alfredo** w/ Julienne Onion, Bell-Pepper, Mushroom +\$1.00 pp

- Pork-loin**-(Sliced) w/ Raspberry Chipotle Sauce
- Mojito Sliced Lamb** w/ Mint & Parsley Chimichurri Sauce +\$1.95 pp

- Egg Plant Parmesan** w/ Marinara Sauce
- Vegetarian Lasagna** w/ Tomato-Cream Sauce





# TRADITIONAL MENU OPTIONS

## - S I D E S -

**Confetti Rice** w/ Diced Colorful Veggies

**Creamy Mac & Cheese**

**Spaghetti** w/ Marinara Sauce

**Creamy Scallop Potatoes** w/ Cheese

**Glazed Carrots** w/ Herb Butter

**Okras & Tomatoes**

**Sautéed Spinach** w/ Diced Red Bells

**Chefs Veggies** w/ Yell. Squash, Zucchini, Green Beans, Carrot, Broccoli)

**Grilled Veggies** w/ Yell. Squash, Zucchini, Green Bean, Carrot +\$1.00 pp

**Spicy Jambalaya Rice** w/ Diced Colorful Veggies

**Pesto Pasta** w/ Slivered Veggies

**Fettucine Alfredo** w/ Mushrooms

**Herb & Garlic Mashed Potatoes**

**Sweet Potatoes** w/ Brown Sugar, Cinnamon & Butter

**Seasoned Green Beans**

**Creamed Spinach** w/ (3)Cheeses

**Julienne Veggies** w/ Yell. Squash, Zucchini, Green Bean, Red Bell Pepper

**Asparagus** w/ Citrus Glaze (Rm-Temp) +\$1.00 pp

**Wild Rice Pilaf** w/ Cranberry & Diced Colorful Veggies

**Pasta Alfredo** w/ Jull. Onion, Bell Pepper, Mushroom

**Steamed Broccoli** w/ Garlic Broth

**Lemon & Herb Roasted New Potatoes**

**Seasoned Squash Medley**

**Green Beans Southern Style** w/ Bacon

**Succotash** w/ Diced Squash, Red Bell Pepper & Corn

## - S A L A D S -

**Garden Salad** w/ Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage w/ Ranch, Italian, Honey Mustard, 1000 Island, Citrus Vinaigrette, Raspberry Vinaigrette Dressing -(Choose(1))

**Caesar Salad** w/ Fresh Crisp Romaine, Crispy Croutons, Parmesan And Caesar Dressing

**Sunrise Salad** w/ Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Sun-Dried Cranberry, Feta, Caramelized Nuts Ranch & Citrus Vinaigrette

**Wine Country Salad** w/ Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Crouton, Strawberry, Parmesan & Balsamic Vinaigrette

**Tower Salad** -(Seated Dinner Only) +\$1.50 pp w/ Cucumber Wrapped Mixed Greens, Tomatoes, Shredded Carrot, Caramelized Nuts w/ Feta Cheese, Sundried Cranberries & Ranch, Italian, Balsamic, Citrus -or- Raspberry Vinaigrette Dressing -(Choose(1))





# ACTION STATION PACKAGES

## EMERALD BUFFET - \$30.95 PP

Includes The Following

Cocktail Hour With Cheese & Fruit Display -or- (3) Three Passed Hors D'oeuvres \$1.70 Or Less -(See List On Page 11)

(1) One Sauté Station

(1) One Carving Station

(1) One Dinner Salad & Rolls w/ Butter

## PLATINUM BUFFET - \$33.95 PP

Includes The Following

Cocktail Hour With Cheese & Fruit Display -and- (3) Three Passed Hors D'oeuvres \$1.70 Or Less -(See List On Page 11)

(1) One Sauté Station + Jumbo Shrimp

(1) One Carving Station

(1) One Dinner Salad & Rolls w/ Butter

### - Above Buffets Include -

Choice Of (1) One Beverage & Buffet Attendants

China Plates, Flatware, Glassware & Acrylic Cake Plates & Forks

Service For (6) Hours ((3) hrs. Food Service ~ (2) hrs. Setup ~ (1) hr. Breakdown. For Each Extra Hr. Of Service Add +\$1.50 pp)

### - CARVING STATIONS -

Slow Smoked Brisket w/ Honey BBQ Sauce

Roast Pork-loin w/ Raspberry Chipotle Sauce

Beef Tenderloin w/ Cherry Merlot +\$7.95 pp

Roast Beef w/ Au Jus & Horseradish Cream -or- BBQ Sauce

Roast -or- Cajun-Fried Turkey w/ Gravy

Prime-Rib w/ Horseradish Creme +\$7.95 pp

### - SAUTÉ STATIONS -

#### Pasta Flambe Station

Penne Pasta -and- Sliced Chicken -and- Alfredo Sauce

w/ Julienne Onions, Bell Peppers, Mushrooms, Parmesan

Tri-Color Rotini -and- Sliced Italian Sausage -and- Pesto -or- Marinara

w/ Jul. Onions, Bell Peppers, Yellow Squash, Zucchini, Parmesan

#### Southwest Station

Sliced Chicken -and- Cilantro Cream Sauce

w/ Sweet Corn, Julienne Onions, Bell Peppers

Served With Spanish Rice -and- Black Beans & Plantain

Sliced Beef -and- Chimichurri Sauce

w/ Julienne Onions, Bell Peppers, Zucchini, Yellow Squash

#### Cajun Creole Station

Crawfish Tails -and- Etouffee Sauce w/ Onions, Bell Peppers & Celery

Served With Steamed -and- Rice Red Beans

Chicken Strips -and- Creole Sauce w/ Onions, Bell Peppers & Celery

#### Fajita Flambe Station

Beef Fajitas w/ Julienne Onions, Bell Peppers

Served With Spanish Rice -and- Refried Beans -and- Flour Tortillas

Chicken Fajitas w/ Julienne Onions, Bell Peppers

Condiments-(Sour Cream ~ Shredded Cheese ~ Picante Salsa & Chips).

### - SALADS -

Garden Salad w/ Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage & (2) Dressings-(Ranch, Italian, Citrus, Balsamic -or- Raspberry Vinn.)

Caesar Salad w/ Fresh Crisp Romaine, Crispy Croutons, Parmesan And Caesar Dressing

Sun-Rise Salad w/ Mixed Greens, Tomato, Cucumber, Shredded Carrot/Red Cabbage, Sundried Cranberries, Feta, Caramelized Nuts & Citrus Vinaigrette

### - COCKTAIL HOUR OPTIONS -

Fresh Breads -or- Pineapple Tree Display-Import/Domestic Cheeses & Crackers ~ Fresh Seasonal Fruit ~ Veggie Crudités & Ranch

-or- Hors D'oeuvres Passed Butler Style On Garnished Platters (See Hors D'oeuvres List On Page 11)

### - BEVERAGE OPTIONS -

Regular -or- Passion Fruit Tea

Regular -or- Raspberry Lemonade

Unsweetened Tea w/ Lemon/Sweeteners

Add (1) Station +\$6.95 pp

Add (1) Entrée +\$3.95 pp -or- (1) Side/Salad +\$1.75 pp

Add An Ice Sculpture Starting At \$395.00





# THEME PACKAGES

## TEX-MEX DINNER BUFFET - \$25.50 PP

— ENTREES-(CHOOSE (2)TWO) —

**Beef Enchiladas** w/ Salsa Rojo  
**Cilantro Chicken** w/ Sweet Corn

**Beef Fajitas** w/ Grilled Onions & Bell Peppers  
**Chicken Enchiladas** w/ Salsa Verde

**Chicken Fajitas** w/ Grilled Onions & Bell Peppers  
**Spinach Enchiladas** w/ South-West Tomatillo Cream

— SIDES-(CHOOSE (2)TWO) —

**Spanish Rice**

**Refried Beans**

**Charro Beans**

**Garden Salad** w/ Dressing

**Condiments**-(Flour Tortillas ~ Shredded Cheese ~ Jalapenos ~ Sour Cream ~ Picante & Chips) ~ Add **Pico De Gallo** +\$0.75 pp ~ Add **Guacamole Salsa** +\$1.50 pp

## BBQ DINNER BUFFET - \$25.50 PP

— ENTREES-(CHOOSE (2)TWO) —

**Slow Smoked BBQ Brisket**

**Slow Smoked BBQ Chicken**

**Smoked Sausage**

— SIDES-(CHOOSE (2)TWO) —

**Garden Salad** w/ Dressing

**Potato Salad**

**Glazed Sweet Potatoes**

**Herb & Garlic Mashed Potatoes**

**Creamy Scallop Potatoes**

**Jambalaya Rice**

**Creamy Mac & Cheese**

**Lemon & Herb Roasted New Potatoes**

**Seasoned Green Beans**

**BBQ Beans**

**Condiments**-(Dinner Rolls ~ BBQ Sauce ~ Sliced Pickles & Onions)

## AFRICAN DINNER BUFFET - \$25.50 PP

— ENTREES-(CHOOSE (2)TWO) —

**Chicken Curry**

**Pepper Chicken**-(Bone-In) w/ Bell Peppers

**Spicy Chicken Stew**

**Fried & Stewed Beef**

**Designer Stew**

**Beef Curry**

**Fried & Stewed Goat** +\$1.00 pp

**Fried Fish** w/ Spicy Onions

**Fried Goat Meat** w/ Spicy Onions

**Goat Curry** +\$1.00 pp

**Egusi** w/ Assorted Meats

**Vegetable Soup** w/ Assorted Meats

**Spicy Stew** w/ Assorted Meats

**Tilapia** w/ Light Cream Sauce

**Salmon** w/ Light Cream Sauce + \$ 1.75 pp

— SIDES-(CHOOSE (2)TWO) —

**Fried Rice** w/ Diced Veggies

**Jollof Rice**

**Garden Salad** w/ Dressing

**Nigerian Salad** -w/ Creamy Dressing +\$1.00 pp

**Coconut Rice** w/ Diced Veggies

**Fried Plantain**

**Pounded Yam**

**Ewa Aganyin**-(Mashed Beans)

**Seasoned Green Beans**

**Mixed Vegetables**

**Yam Porridge**

**Moi Moi** - \$1.95 per piece

— Above Buffets Include —

**Ice-Tea** -or- **Lemonade** Choose (1)One

**Buffet Attendants, China Plates, Flatware, Glassware**

**Service For (6)Hours**((3)hrs. Food Service ~ (2)hrs. Setup ~ (1)hr. Breakdown. For Each Extra Hr. Of Service Add +\$1.00 pp)

— Optional To Include A Cocktail Hour Add +\$4.50 pp Choose One Below —

**Cheese & Fruit Display** w/ Import/Domestic Cheeses & Crackers ~ Fresh Seasonal Fruit ~ Veggie Crudites & Ranch

-or- (3)Three Hors D'oeuvres \$1.70 Or Less Passed Butler Style On Garnished Platters (See Hors D'oeuvres List On Page 11)

**Add An Entrée +\$3.95 pp**

**Add Side/Salad +\$1.75 pp**

**Add An Ice Sculpture Starting At \$395.00**





# DELUXE PACKAGES

## DELUXE BUFFET - \$42.95 PP

Includes The Following

Cocktail Hour With Cheese & Fruit Display -or- (5) Five Passed Hors D'oeuvres \$1.95 Or Less -(See List On Page 11)

(2) Two Entrees

(3) Three Sides

(2) Two Salads & (2) Beverages

## DELUXE SEATED DINNER - \$52.95 PP

Includes The Following

Cocktail Hour With Cheese & Fruit Display -and- (3) Three Passed Hors D'oeuvres \$1.95 Or Less -(See List On Page 11)

1st Course ~ (1) One Entrée & (1) One Side

2nd Course ~ (1) One Entrée & (2) Two Sides

(1) One Salad & (1) Beverage-(Pre-Set)

### - Above Packages Include -

Dinner Rolls w/ Butter & Coffee Service

China Plates, Flatware, Glassware & Cloth Napkins

Waitstaff/Kitchen Staff & Pre-Set-(Water, Flatware & Napkin)

Cake Cutting Service, Cake Plates & Forks

Service For (7) Hours (4hrs. Food Service ~ 2hrs. Setup ~ 1hr. Breakdown. For Each Extra Hr. Of Service Add +\$1.00 pp)

### - ENTREES -

Carving -(Note Requires A Chef Per Buffet At \$150.00 per-chef)

Slow Smoked Brisket w/ Honey BBQ Sauce

Peppercorn Crusted Beef Tenderloin w/ Cognac Cream

Beef Tenderloin w/ Au-Jus -or- Cherry Merlot Sauce

Prime-Rib w/ Horseradish Creme

Roast Pork-loin w/ Raspberry Chipotle Sauce

Roast -or- Cajun-Fried Turkey w/ Gravy

### Beef / Pork

Brazilian Chimichurri Steak-Sliced

Hawaiian Ribeye Steak w/ Pineapple Teriyaki

N.Y. Strip Steak

Beef Tenderloin w/ Cherry Merlot Sauce

Beef Short Ribs w/ Red-Wine Sauce

Pork Chops w/ Golden Raisin Sauce

Boudin Stuffed Pork w/ Cajun Cream Sauce

Roast Lamb w/ Parsley & Mint Chimichurri

### Poultry / Vegetarian

Millionaire Chicken w/ Shrimp Rice Stuffing & (6) Pepper Sauce

Airline Chicken w/ Herb Chardonnay Sauce

Chicken Cordon Bleu -w/ Ham-Cheese, Breaded & Light Cream

Chicken Florentine w/ Spinach Cream Sauce

Chicken Supreme w/ Champagne Cream & Sliced Mushrooms

Chicken De Provence-(Herb Crusted) w/ Carrot Infused Butter Sauce

Rosemary Chicken w/ Creamy Wild Mushroom Sauce

Pecan Crusted Chicken w/ Six Pepper Sauce (On The Side)

Chicken Oscar w/ Asparagus, Artichoke & Crab Butter Sauce

Chicken Milano w/ Capers & Lemon Piccata Sauce

Orleans Chicken w/ Mushrooms & Spicy Tomato Cream

Chicken Venetian w/ Sliced Mushrooms & Marsala Sauce

Herb-Butter Chicken François w/ Thyme Jus

Caribbean Chicken w/ Pineapple-Jerk Sauce

Cilantro Chicken w/ Sweet Corn & Caramelized Onions

Mojito Chicken w/ Mint & Parsley Chimichurri Sauce

Stuffed Portobello w/ Spinach & Caramelized Veggies (Vegan)

Egg Plant Parmesan w/ Marinara Sauce

### Seafood

Hawaiian Salmon w/ Pineapple-Teriyaki Drizzle

Spicy Cajun Salmon-Blackened Style w/ Caramelized Onions

Salmon Florentine w/ Spinach Cream Sauce

Salmon Supreme w/ Mushrooms & Champagne Cream Sauce

Crawfish Etouffée w/ Steamed Rice

Shrimp Penne Pasta Orleans w/ Onion, Mushroom & Spicy Tomato Cream

Shrimp Pesto Bow-Tie Pasta w/ Slivered Onion, Bell-Pepper

Shrimp Penne Pasta Alfredo w/ Julienne Onion, Bell-Pepper, Mushroom

### - SIDES / SALADS -

Creamy Mac & Cheese

Spicy Jambalaya Rice w/ Diced Colorful Veggies

Wild Rice Pilaf w/ Cranberry & Diced Colorful Veggies

Sweet Potatoes w/ Brown Sugar Butter

Pesto Pasta w/ Slivered Veggies

Pasta Alfredo w/ Jull. Onion, Bell Pepper, Mushroom

Creamy Scallop Potatoes w/ Cheese

Herb & Garlic Mashed Potatoes

Lemon & Herb Roasted New Potatoes

Seasoned Green Beans

Green Beans Southern Style w/ Bacon

Succotash w/ Diced Squash, Red Bell Pepper & Corn

Sautéed Spinach w/ Diced Red Bells

Creamed Spinach w/ (3) Cheeses

Asparagus w/ Citrus Glaze (Rm-Temp)

Grilled Veggies w/ Yell. Squash, Zucchini, Green Bean, Carrot

Julienne Veggies w/ Yell. Squash, Zucchini, Green Bean, Red Bell Pepper

Tower Wrapped Salad-(Seated Dinner Only) w/ Cucumber Wrapped Mixed Greens, Tomato, Shredded Carrot, Caramelized Nuts, Feta & (1) Dressing

Deluxe Garden w/ Mixed Greens, Tomato, Cucumber, Sun-Dried Cranberry, Shredded Carrot/Red Cabbage, Feta, Caramelized Nuts & (3) Dressings

Deluxe Caesar w/ Crisp Romaine, Parmesan, Croutons, Diced Tomato, Diced Cucumber & Traditional Caesar Dressing

### - COCKTAIL HOUR OPTIONS -

Fresh Breads -or- Pineapple Tree Display- w/ Cheese & Crackers ~ Fresh Fruit ~ Veggie Crudités & Ranch ~ Spinach/Artichoke Dip

-or- Hors D'oeuvres \$1.95 Or Less Passed Butler Style On Garnished Platters (See Hors D'oeuvres List On Page 11)

### - BEVERAGE OPTIONS -

Regular -or- Passion Fruit Tea

Regular -or- Raspberry Lemonade

Unsweetened Tea w/ Lemon/Sweeteners

Add (1) One Entrée +\$5.95 pp    Add (1) One Side/Salad +\$1.95 pp    Add An Ice Sculpture Starting At \$395.00



# OTHER MENU PACKAGES

## DE-LITE DINNER BUFFET - \$27.50 PP

### COCKTAIL HOUR

— HORS D'OEUVRES -(CHOOSE (2)TWO) —

Swedish Meatballs  
Spicy Chicken Jambalaya Lollipops  
Vegetable -or- Pork Dumplings

Chicken Wings-(Seasoned, BBQ -or- Hot)  
Pesto Kissed Tomato Bruschetta  
Vegetable Spring Rolls

Assorted Petite Quiche  
Thai Chili Chicken Kebabs  
Roasted Veggie Dressing Lollipops

### MAIN DINNER

— ENTREE -(CHOOSE (1)ONE) —

Beef Tips Marsala w/ Sliced Mushrooms  
Chicken Supreme w/ Cream Sauce  
Chicken Florentine w/ Spinach Cream Sauce

Beef Bourguignon w/ Red Wine Sauce  
Chef's Special Roast Chicken Herb Infused -(Bone-In)  
Chicken Penne Pasta Alfredo w/ Mushrooms

Chicken Picatta w/ Lemon Caper Sauce  
Chicken Marsala w/ Mushrooms  
Stuffed Portobello w/ Spinach & Veggies

— SIDES -(CHOOSE (2)TWO) —

Garden Salad w/ Ranch -or- Italian Dressing  
Creamy Mac & Cheese  
Spicy Jambalaya Rice w/ Diced Veggies  
Seasoned Green Beans

Caesar Salad w/ Caesar Dressing  
Wild Rice Pilaf w/ Cranberry & Diced Colorful Veggies  
Lemon & Herb Roasted New Potatoes  
Chefs Vegetables w/ Seasonal Veggie Assortment

Penne Pasta Alfredo w/ Jull. Vegetables  
Herb & Garlic Mashed Potatoes  
Creamy Scalloped Potatoes w/ Cheese  
Sautéed Spinach

**Note No Substitutions With DE-LITE PACKAGE!!**

— Above Buffet Includes —

Ice-Tea -or- Lemonade Choose (1)One

Buffet Attendants. China Plates, Flatware, Glassware

Service For (5)Hours(2hrs. Food Service ~ 2hrs. Setup ~ 1hr. Breakdown. For Each Extra Hr. Of Service Add +\$1.00 pp)

## DE-LITE BRUNCH BUFFET - \$26.95 PP

(Available 9am To 2pm Only!!)

— ENTREES -(CHOOSE (2)TWO) —

Scrambled Eggs ~ Bacon  
Spinach & Egg Tacos  
Smoked Brisket w/ Honey BBQ Sauce  
Fried Chicken Wings -w/ Hot Sauce  
Sliced Pork-Loin w/ Raspberry Chipotle  
Omelet Station +\$1.50pp (Requires (1)Chef Per 50 g's, \$150.00 per chef) w/ Onion, Bell Pepper, Bacon, Ham, Sausage, Tomato, Mushroom, Jalapeno, Spinach, Cheese, Picante

Sausage Links ~ Smoked Sausage w/ Peppers  
Egg & Cheese Tacos -w/ Bacon -or- Sausage  
Sliced Roast Beef w/ Au Jus & BBQ Sauce  
Fried Chicken w/ Creamy Gravy  
Chicken Alfredo w/ Penne Pasta & Julienne Veggies

Bacon, Egg & Cheese Biscuits  
Egg & Cheese Biscuit -w/ Bacon -or- Sausage  
Fried Chicken Tenders w/ Honey Mustard  
Italian Sausage Pasta w/ Marinara Sauce  
Spicy Shrimp Creole +\$5.95 pp

— SIDES -(CHOOSE (2)TWO) —

Fresh Fruit Platter  
Garden Salad w/ Ranch -or- Italian Dressing  
Diced Breakfast Potatoes  
Biscuits w/ Gravy  
Seasoned Green Beans

Assorted Pastries/Danishes w/ Fruit Preserves & Butter  
Caesar Salad w/ Caesar Dressing  
Grits w/ Toppings -(Shredded Cheese, Brown Sugar, Butter)  
Herb & Lemon Roasted New Potatoes  
Chefs Vegetables w/ Seasonal Veggie Assortment

Pancakes w/ Maple Syrup  
Waffles w/ Berry Compote -or- Maple Syrup  
Creamy Cheese Grits  
Penne Pasta Alfredo w/ Jull. Vegetables  
Sautéed Spinach

— Above Buffet Includes —

Bottled Juices, Ice-Tea, Lemonade, OJ, Tomato Juice Choose (1)One

Buffet Attendants. China Plates, Flatware, Glassware

Service For (5)Hours(2hrs. Food Service ~ 2hrs. Setup ~ 1hr. Breakdown. For Each Extra Hr. Of Service Add +\$1.00 pp)







# COCKTAIL RECEPTION PACKAGES

## HORS D'OEUVRES BUFFET I - \$21.95 PP

Includes The Following

Cheese & Fruit Display w/ Crackers (1)One Heavy Item (2)Two Hors D'oeuvres Iced Tea -or- Lemonade

## HORS D'OEUVRES BUFFET II - \$25.95 PP

Includes The Following

Cheese & Fruit Display w/ Crackers (2)Two Heavy Item (3)Three Hors D'oeuvres Iced Tea -or- Lemonade

### — CHEESE & FRUIT DISPLAY —

Imported & Domestic Cheese w/ Fancy Crackers ~ Seasonal Fresh Fruit ~ Vegetable Crudités w/ Ranch Dip

### — HEAVY ITEMS —

Mini Cheeseburger Sliders w/ Ketchup	Mini Roast Beef Sliders w/ BBQ Sauce	Chicken Alfredo w/ Penne Pasta & Jull Veggies
Pesto Kissed Tomato Bruschetta	Spicy Veggie Jambalaya Rice	Creamy Spinach & Artichoke Dip w/ Tortilla Chips
Fried Ravioli In Tomato Cream Sauce	Swedish Meatballs	Assorted Asian Dumplings w/ Dipping Sauce

### — HORS D'OEUVRES —

#### Assorted

Assorted Petite Quiche	Asian Dumplings w/ Dipping Sauce	Assorted Sausage Skewers w/ Dipping Sauces
Beef Fajita Quesadilla Cornets	<b>Beef</b>	Meatballs (Sweet & Sour, Swedish -or- Smoked)
Jamaican Beef Patties	All Beef Franks in a Blanket	Beef Brochette w/ Pineapple Teriyaki Glaze
Mexican Empanadas	Mojito Beef Kebabs	†Tenderloin Crostini w/ Bleu Cheese Sauce +\$1.95 pp
	Beef Meat Pie -(African Style)	
	<b>Chicken</b>	
Chicken Skewers w/ Thai Chili Sauce	Pecan Kissed Chicken Tenders	Mini Creamy Chicken Pot Pie -(In Pastry Cup)
Chicken Egg Rolls	Chicken Quesadillas Cornets	Cajun Chicken & Rice Dressing Lollipops
Jerk Chicken Kebabs	Coconut Chicken An A Skewer	Chicken Wings-(Seasoned, BBQ, Teriyaki, Jerk -or- Hot)
Chicken & Waffle Lollipop	Sicilian Chicken Rice Stuffing Lollipops	Chicken Suya Skewers -African Style w/ Ginger & Peanut
	<b>Pork</b>	
Thai Pork Satay w/ Peanut & Soy	Stuffed New Potatoes w/ Cheddar & Bacon	Pork Kebabs w/ Honey, Rosemary & Orange Glaze
	<b>Vegetarian</b>	
Mac & Cheese Lollipops	Pesto Kissed Tomato Bruschetta	Spanakopita (Spinach and Feta In Filo Triangle)
Mushroom Lady's Purse	Spinach & Feta Stuffed Mushrooms	Vegetable Spring Rolls
Plantain Beignet Lollipops	Roasted Veggie Stuffing Lollipops	Black Bean & (3)Cheese Quesadillas
†Mini Grilled Cheese Sandwich & Tomato Basil Soup Shooters +\$1.00 pp		

#### Seafood

Salmon Croquettes	Cajun Seafood Jambalaya Lollipops	Louisiana Crawfish & Cheese Brochette +\$1.00 pp
Coconut Shrimp +\$1.50 pp	Mini Shrimp Pot Pies +\$1.50 pp	†Shrimp Ceviche Shooters +\$1.95 pp
Premium Crab Cakes +\$1.95 pp	Creole Shrimp & Grits Shooters +\$1.95 pp	†Louisiana Style BBQ Shrimp Shooters +\$1.95 pp

#### Sweet Option

Assorted Mini Dessert Shooters -7 Layer-(White & Dark Chocolate, Coconut, Walnut & Butterscotch) ~ Apple Crumb ~ Lemon Crumb ~ Chocolate Chunk Brownie ~ Chocolate Peanut Butter Stack Toffee Caramel Oreo Brownie ~ Summer's Berry-(Raspberries, Blueberries & White Chocolate) ~ Mini N.Y. Style Cheesecake ~ Mini Raspberry Cheesecake ~ Mini Chocolate & Nut Cheesecake

Served On Fancy Acrylic Plates & Forks, Acrylic Cups, Paper Napkins, Line Servers ☉ Includes Cake Cutting, Acrylic Cake Plates & Forks

Add Service On China, Flatware & Glassware +\$5.95 pp ☉ +\$2.75 pp For Each Added Hors D'oeuvre ☉ †Requires A Chef-(Add \$150 Per Chef)





# NOTES



