

**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.

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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 \$18.00++**

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 \$14.50++**

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 \$16.50++**

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 \$7.25++**

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

### **LONESTAR \$17.25++ 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 \$18.25++**

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 \$17.25++**

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 \$19.00++**

Pulled Pork in BBQ Sauce  
BBQ 1/4 Chicken  
Cowboy Beans  
Corn on the Cob  
Macaroni Salad  
Cole Slaw  
Watermelon Wedges  
Jalapeño Cornbread Muffins

*++ 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

### 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  
1/2 lb Turkey Burgers  
Traditional Sliders BBQ  
Chicken Sliders  
Pulled Pork Sliders  
California Sliders  
Black Bean Slider  
Black Bean Burgers

all served with an extensive  
array of condiments

### Rubs & Sauces

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

*++ All Items Grilled At Your Event Site Over Mesquite Wood*



## BBQ Add-Ons

### Appetizing Appetizers

- Artichoke, Spinach, Cheese Dip with Tortilla Chips \$2.00pp
- Chips, Salsa & Guacamole \$2.00pp
- Vegetable Crudités with Assorted Dips \$2.50pp
- Sausage Brochettes \$2.00pp
- Nuclear Chicken Wings \$1.50pp
- Cajun Shrimp & Andouille Sausage Skewers \$4.25pp

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 \$2.00pp
- Cookies & Brownies \$2.25pp
- Pie a la mode \$4.00pp
- Gourmet Stick Bars \$3.75pp Make Your Own Sundae Bar \$5.25pp
- Strawberry Shortcake \$3.75pp
- Wild Berry Cobbler \$3.75pp



## **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 \$1.50pp

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

Assorted Juices \$2.50pp

Coffee & Tea Station \$1.75pp

Coffee & Tea Service \$2.00pp

Spa Waters (fruit infused water) \$2.00pp

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



## Drop Off Menu

### Round Up BBQ \$18.50pp

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 \$17.00pp

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 \$17.75pp

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 \$2.25pp

Lemon bars \$1.75pp

### Chuck Wagon BBQ \$17.75pp

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 \$18.75pp

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 \$19.50pp

Pulled Pork in BBQ Sauce with Buns  
BBQ 1/4 Chicken  
Cowboy Beans  
Corn on the Cob  
Macaroni Salad  
Cole Slaw  
Jalapeño Cornbread Muffins  
Watermelon Wedges

### Additional Options:

Disposable Chafing Dishes \$15.00ea

*50 person minimum*

*Available Monday - Thursday*

*Full service catering available 7 days a week*



### ***Hot Appetizers***

*Grilled Swordfish Satay  
with rosemary aioli \$3.00pp*

*Chicken Satay  
with spicy peanut sauce \$2.50pp*

*Tandori Chicken Satay \$2.50pp*

*Beef Teriyaki Satay \$2.50pp*

*Ahi Satay  
with wasabi aioli \$3.75pp*

*Asian Meatballs  
skewered with snow peas \$2.75pp*

*Sausage Brochette  
served with assorted mustards \$2.00pp*

*Buffalo Wings  
with ranch dressing \$1.50pp*

*Jerk Chicken Drumettes \$1.50pp*

*Chicken Empanadas \$3.75pp*

*Chimichangas (chicken or beef)  
stuffed mini burrito deep fried & served  
with sour cream and salsa \$3.00pp*

*Plum Brandy Chicken Bundles  
shredded chicken with scallions & plum  
brandy sauce in a wonton wrapper \$2.75pp*

*Phyllo Cups filled with wild mushrooms & prosciutto  
topped with fresh herbs \$2.75pp*

*Pot Stickers  
filled with pork and vegetables with  
sweet & spicy dipping sauce \$3.00pp*

*Mushrooms Stuffed with  
spinach & bacon \$2.50pp*

*Pork Wontons  
served with sweet & sour sauce & hot mustard  
\$2.75pp*

*Brie, Walnut & Shrimp Tyropita \$2.50pp*

*Chicken, Herb, Mozzarella & Sun Dried  
Tomato Tyropita \$2.50pp*

*Spanikopita  
phyllo filled with spinach & feta cheese \$2.50pp*

*Fondue  
All served with assorted bread for dipping  
\$3.00pp*

*Brie Roquefort & Wild Mushroom*

*Cheddar, Tomato & Chipotle Chile*

*Swiss & Garlic*



## ***Hot Appetizers 2***

*Feta, Arugula & Wild Mushroom Crostini*  
\$2.00pp

*Focaccia Crostini with Roasted Sirloin &  
Caramelized Onion Marmalade* \$2.75pp

*Cambazola, Black Olive & Roasted Red  
Pepper Crostini* \$2.00pp

*Goat Cheese & Sun Dried Tomato  
Pesto Crostini* \$2.00pp

*Cambazola, Pear & Walnut Crostini* \$2.00pp

*Wild Mushroom, Prosciutto & Caramelized  
Onion Crostini* \$2.00pp

*Goat Cheese, Roasted Red Pepper & Eggplant  
Crostini* \$2.00pp

*Rock Shrimp & Ancho Chili Wontons* \$2.75pp

*Cajun Shrimp & Andouille Sausage Skewers*  
\$4.25pp

*Mini Crab Cakes*  
with salsa & sour cream \$5.00pp

*Mushroom Caps*  
with crab & cheese \$2.75pp

*Prawns Wrapped in Pancetta & Fresh Basil*  
served with a spicy cocktail sauce \$4.25pp

*Skewered Scallops Wrapped with Bacon*  
\$4.50pp

*Coconut Shrimp*  
plump gulf shrimp in a coconut-beer batter with  
marmalade dipping sauce \$4.25pp

*Pepper Crusted Seared Ahi*  
with wasabi aioli \$6.50pp

*Coconut Chicken*  
sliced chicken breast in a coconut-beer batter  
with marmalade dipping sauce \$3.00pp

*Shrimp Cakes*  
with chili lime aioli \$4.00pp

*Crab & Cheese Wontons*  
with sweet & sour sauce & hot mustard  
\$3.00pp

*Monterey Jack & Cheddar Cheese Quesadilla*  
with salsa, sour cream & guacamole \$2.50pp

*Tacquitos (Chicken or Beef)*  
with salsa, sour cream & guacamole \$3.00pp

*Potato Skins*  
topped with cheddar cheese, bacon & sour cream  
\$3.00pp





## ***Vegetarian Appetizers***

### **Vegetarian Appetizers**

*Artichoke Hearts*  
filled with blue cheese, dipped in a light  
batter & quick fried \$2.50pp

*Mini Quiche*  
cheese & spinach or  
leeks, shallot & cheese \$1.50pp

*Mushroom Turnovers*  
mushrooms & spinach in a flaky pastry  
\$2.50pp

*Pinwheel Sandwiches*  
with red onions, eggplant, red peppers,  
cream cheese, fresh dill in a gourmet tortilla  
\$2.50pp

*Ancho Chile Wontons*  
with asiago cheese \$2.50pp

*Samosas*  
traditional Indian fried pastry filled with  
vegetables \$2.50pp

*Phyllo Cups*  
filled with brie & marmalade,  
topped with dried cranberries & pecans  
\$2.00pp

*Bocconcini tomato skewers*  
fresh mozzarella skewered with tomato, basil & fresh  
herbs \$2.50pp

*California Sliders* \$2.50

### **Vegetarian Appetizers**

*Bruschetta*  
tomatoes, onions, garlic & basil tossed with  
olive oil & balsamic vinegar, served with  
toasted baguettes \$2.00pp

*Artichoke & Goat Cheese Bruschetta* \$2.00pp

*Vegetarian Empanadas* \$3.50pp

*Caramelized Onion Tartlettes* \$1.50pp

### **Cold Appetizers**

*Ahi & Avocado Tartare in a Sesame Cone*  
\$4.50 pp

*Blackened Chicken Cucumber Rounds*  
\$2.75pp

*Smoked Salmon & Crème Fraich*  
with capers Crostini \$2.50pp

*Shrimp Wrapped in Snow Peas*  
with cocktail sauce \$4.25pp

*Smoked Salmon on Mini Scallion Biscuit*  
\$2.50pp

*Corn Cakes topped with smoked trout & creme  
fraich* \$3.50pp

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

*Prosciutto Wrapped Asparagus* \$3.00pp



### ***Stationary Displays***

#### *Assorted Tapenades*

*black olive, red pepper, artichoke & eggplant  
served with sliced baguettes \$3.00pp*

#### *Antipasto*

*salami, buffalo mozzarella, artichoke hearts,  
roasted peppers, marinated mushrooms,  
eggplant, zucchini with other marinated  
vegetables \$3.50pp*

#### *Baked Brie en Brioche*

*served with baguettes & tart apples \$2.00pp*

#### *Bountiful Vegetable Crudites*

*served with assorted dressings \$2.50pp*

#### *Fresh Seasonal Fruit Display*

*beautifully presented in a wicker basket  
\$3.50pp*

#### *Tropical Fresh Fruit Display*

*mango, papaya, kiwi, banana chips & grapefruit  
beautifully presented in a  
wicker basket \$3.50pp*

#### *International Cheese Basket*

*Wisconsin cheddar, brie, cambazola, smoky  
gouda, Swiss, pepper jack & dill havarti,  
presented with crackers & baguettes \$3.50pp*

#### *Triple Crème Soft Cheeses*

*served fancy crackers & baguettes \$3.75pp*

#### *Pinwheel Sandwiches*

*with roast beef, ham or turkey, cream cheese  
red onion, fresh dill, tomato & lettuce in a gourmet  
tortilla \$2.50pp*

#### *Smoked Salmon*

*served with cream cheese, red onions,  
fresh dill, gherkins, capers, sliced tomatoes & sliced  
baguettes \$4.00pp*

#### *Charcuterie Display*

*Assortment of salami, prosciutto and other cured  
meats, with pate & assorted olives. Presented with  
toasted baguettes. \$5.00*



### **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) \$14.00pp*

*Roast tri-tip with natural au jus & creamed horseradish \$7.00pp*

*Roast Turkey with cranberry relish & natural gravy \$5.25pp*

*Honey Glazed Ham with whole grain mustard \$5.00pp*

*Roast Pork Loin with plum brandy sauce \$6.75pp*

*Herb Crusted New Zealand Rack of Lamb with crumbled feta cheese \$8.50pp*

### **Prawns Bordelaise**

*Prawns sautéed with lemon, butter & garlic & finished off with white wine \$10.00pp*



## **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*

#### *Spinach Salad*

*strawberry, walnuts, goat cheese, balsamic  
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*

#### *Chinese Chicken Salad*

*iceburg lettuce, shredded chicken, rice  
noodles, peanuts, with spicy peanut dressing*



### ***Sample Buffets***

#### **Sample Buffet #1**

*\$33.50pp*

*Appetizer: International Cheese Basket*

*Carving Station of Roast Tri Tip*

*Broiled Whole Boneless Salmon*

*Asparagus*

*Cheese Tortellini with Alfredo Pesto Sauce*

*Fresh Garden Salad*

*Cranberry Salad*

*Assorted Rolls with butter*

*Coffee & Tea Station*

#### **Sample Buffet #2**

*\$37.00pp*

*Appetizer: Triple Cream Soft Cheeses*

*Carving Station of Chateaubriand*

*Double Breast of Chicken filled with artichoke hearts, shallots, garlic & mushrooms in a light cream sauce.*

*Roasted Garlic Mashed Potatoes*

*Sautéed Mini Vegetables*

*Butter Lettuce Salad*

*Assorted Rolls with Butter*

*Coffee & Tea Station*

#### **Sample Buffet #3**

*\$32.00pp*

*Appetizer: Antipasto Display*

*Double Breast of Chicken*

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

*Salmon Filet with Papaya Salsa*

*Saffron Rice Pilaf*

*Fresh Seasonal Vegetable Medley*

*Wild Baby Green & Arugula Salad*

*Assorted Rolls with Butter*

*Coffee & Tea Station*

#### **Sample Buffet #4**

*\$37.00pp*

*Appetizer: Assorted Tapenades*

*Carving Station of Roast Pork Loin*

*Grilled Ahi Tuna with Wasabi Aioli*

*Roasted Red Potatoes*

*Sautéed Mini Vegetables*

*Belgian Endive Salad*

*Fresh Fruit Salad*

*Assorted Rolls with Butter*

*Coffee & Tea Station*



## ***International Buffets***

### **American Buffet**

*\$24.75pp*

*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 \$4.00pp  
Deep Dish Apple Pie a la mode \$4.00pp*

### **Fiesta Buffet**

*\$22.00pp*

*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 \$5.00pp  
flour tortilla filled with sauteed bananas & pecans  
deep fried & topped with Haagen Daz  
vanilla ice cream & caramel sauce*

### **Mediterranean Buffet**

*\$27.50pp*

*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 \$2.75pp*

### **Italian Buffet**

*\$27.50pp*

*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 \$5.00pp  
Zabaglione with fresh berries \$5.00pp*



## ***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

*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.

*Cheese Tortellini*  
with a choice of alfredo pesto or roasted pepper  
marinara sauce

*Vegetable Stir Fry*

### **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) \$5.00pp*

*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 (\$1.75pp add'l)*

*Eclairs (\$1.75pp add'l)*

*Long Stem Strawberries*

*dipped in white & dark chocolate \$2.00pp*

*Fresh Fruit Display*

*with chantilly cream & chocolate sauce \$4.00pp*

*Wild Berry Cobbler*

*with Haagen Daz vanilla ice cream & fresh berries \$3.75pp*

*Bananas Foster*

*bananas sauteed in butter, brown sugar, cinnamon, banana liqueur, flambeed with rum & served over Haagen Daz vanilla ice cream \$5.00pp*

### **Buffet Desserts**

*Banana Chimichangas*

*Flour tortilla filled with sauteed bananas & pecans, deep fried & topped with Haagen Daz vanilla ice cream & caramel sauce \$5.00pp*

*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 \$5.25pp*

### **Served Desserts**

*Gingerbread Cake*

*served with warm apples & sabayon \$5.00pp*

*Chocolate Decadence*

*flourless cake on a bed of crème anglaise & raspberry coulis \$5.00pp*

*Crème Brulee with Fresh Berries*

*light custard served in a pastry shell with caramelized sugar \$5.25pp*

*Tiramisu*

*ladyfingers & sponge cake dipped in a blend of Marsala wine, coffee & Kahlua, layered with mascarpone \$5.00pp*

*Frozen Kir Royale*

*raspberry sorbet with Chambord, topped with fresh berries & sabayon \$4.75pp*



## **Breakfast**

### **Continental**

*\$12.50pp*

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

### **Omelet Station**

*\$15.00pp*

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

### **Hearty Breakfast**

*\$16.50pp*

*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*

*Yogurt & granola*

*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*

\$18pp + delivery (minimum order of 50)

*All lunches include biodegradable utensils & paper napkins.  
Box lunches come in a sustainable environmentally friendly recyclable container*



### **Box Lunches**

\$11pp + delivery (minimum order of 50)

#### **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**

*\$2.25pp add'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 \$1.75pp*

*Coffee & Tea Service \$2.00pp*

*Lemonade, Iced Tea & Water \$1.50pp*

*Spa Water (Fruit Infused) \$2.00*

## **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*
Market Umbrella w Table & Linen	\$65.00ea
Children's table with linen	\$12.00ea*
White samsonite chairs	\$1.50ea*
White resin chairs	\$2.50ea*
Children's chairs (plastic)	\$2.00ea*
China	\$5.00pp
Spatter ware	\$4.00pp
Scrollware (black compostable)	\$3.00pp
10x10 Canopies	\$50.00ea*
Market umbrellas (freestanding)	\$75.00ea*

\*plus delivery & set up

### **Entertainment**

Organized games (up to 4 hours)	\$850 & up
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+

### **Games:**

Corn Hole	\$50.00
Bocce Ball	\$50.00

### **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