



Occasions Menu

******To be Added to the Reception Option Base Pricing Listed Above******

**Twelve and older = adult menu
Eleven and under = child's menu
Three and under no charge**

The Simple Occasion Buffet

Oven Roasted Turkey, Smoked Ham and Chicken Salad Sandwiches

Displayed with lettuce & tomato on assorted white, wheat rolls and croissants served with chipotle mayo, cilantro mayo, spicy mustard, Dijon mustard, regular mayo & mustard and potato chips. Choice of cole slaw, potato salad or pasta salad.

or

BBQ Brisket Sandwiches

Slow smoked BBQ brisket served on assorted rolls with tangy BBQ sauce & potato chips. Served with your choice of potato salad, slaw or pasta salad.

******You may add carving stations for \$100 each station******

or

The American

Assorted succulent cheeseburger sliders served with gourmet toppings to include caramelized onions, sautéed mushrooms, bleu cheese, Swiss cheese, smoked bacon, crisp lettuce, ripe tomato, mustard, chipotle mustard, spicy brown mustard, mayonnaise, and cilantro mayonnaise. Served with creamy macaroni and cheese and potato chips.

or

Potini Bar Buffet

Perfectly seasoned mashed potatoes served in large martini glass with grilled chicken, chopped ham, bacon bits, sour cream, chives, brown & white gravy, caramelized onions, sautéed mushrooms, Monterrey jack cheese & mozzarella cheese.

or

Spring Salad Buffet

A large selection of salads displayed beautifully on large platters. Includes strawberry & roasted walnut salad, orange mandarin & candied almond salad, layered spinach salad, grilled chicken Caesar salad, and pasta salad served with a bread station to include a variety of rolls with butter.

or

Tex- Mex

Taco Buffet: Seasoned ground beef served with Spanish rice, ranchero beans, hard & soft tortillas with servings of cheese, sour cream, lettuce, pico de gallo, chips, hot sauce, guacamole, and garden salad.

The Superb Occasion Buffet

The Italian Pasta Buffet

Creamy alfredo with grilled chicken, tomato basil with Italian meatballs, basil pesto pasta with steamed carrots, broccoli, and zucchini. Served with a mixed green garden salad & assorted dressings with a bread & butter station.

or

The Texan

Tenderized hand battered and deep fried chicken fried steak or chicken with cream gravy, mashed potatoes and fresh green beans cooked in seasoned stock, served with a bread and butter station and a garden salad with assorted dressings.

or

The Silver Dollar Sandwiches

Beef and pork tenderloin cooked to perfection and served on assorted wheat and white rolls with mayo, mustard, chipotle mayo, cilantro mayo, spicy mustard, Dijon mustard and horseradish sauce. Served with garlic mashed potatoes, green bean almandine, garden salad, a bread & butter station.

or

The Nappa

Marinated herb roasted chicken breast served in a chicken veloute sauce, with English pea rice pilaf, seasonal squash medley, garden salad, and a bread & butter station.

or

The Rancher

BBQ buffet, slow cooked BBQ beef brisket, pulled pork and smoked turkey served with baked beans and potato salad. Served with assorted rolls and a bread & butter station.

or

The South of the Border

Mexican buffet, combination grilled skirt beef and chicken fajitas, grilled onions and peppers, Spanish rice and ranchero beans, sour cream, pico de gallo, shredded cheese, guacamole chips, hot sauce, and a garden salad.

or

The Sicilian

Crispy chicken piccata, dredged in flour and lightly fried, cooked with capers and lemon juice, served over lemon butter linguini cooked to perfection and served with rosemary roasted eggplant, garden salad, and a bread & butter station.

or

The Milan

Pork loin scaloppini lightly dredged in flour and sautéed in olive oil served in a caper cream sauce, with roasted new potatoes and green beans sautéed with bacon, garden salad, and a bread & butter station.

Please Note: For day (and Tues & Wed evening) weddings, acrylic ware & disposable napkins are used. Fri and Sat evening, as well as the Sunday wedding with the four hour reception, glassware, silverware, and formal napkins are used. To maintain highest quality standards, the reception options and/or pricing may change at any time and without notice unless wedding is booked. 20% service charge and 8.25% tax will be added to a portion of the reception package.

The Simply Elegant Occasion Buffet

The Parisian

Chicken cordon bleu buffet: Grilled chicken breast topped with shaved ham, Swiss cheese and asparagus spears in a brandy cream sauce. Served with apricot glazed carrots, garlic mashed potatoes, garden salad, and bread & butter station.

or

The Sonoma

Grilled chicken breast medallions stuffed with spinach, bacon and Monterey jack cheese in a chardonnay cream sauce served with vegetable medley of carrots, broccoli, zucchini; garlic mashed potatoes, garden salad, and bread & butter station.

or

The Venetian

Chicken parmesan, chicken breast rolled in Italian spices and bread crumbs sautéed in butter, topped with fresh mozzarella cheese served with a vegetable medley of carrots, broccoli, zucchini, and pasta alfredo, served with a garden salad and bread & butter station.

or

The Madrid

Pork tenderloin medallions stuffed with spinach, bacon and pine nuts in a merlot sauce. Served with garlic mashed potatoes and apricot glazed carrots, garden salad, and bread & butter station.

or

The Moscow

Hearty beef stroganoff cooked in a mushroom sour cream sauce, served over egg noodle pasta, accompanied by asparagus spears, garden salad and bread & butter station.

or

The Barcelona

Pan seared pork tenderloin medallions with a champagne pomegranate sauce, with scalloped potatoes, braised red cabbage, garden salad, and bread & butter station.

The Ultimate Occasion Buffet

The Alaskan

Grilled Atlantic salmon fillet in a dill beurre blanc sauce served with grilled asparagus spears, rice pilaf, garden salad, and bread & butter station.

or

The Riviera

Shrimp scampi; butterflied shrimp sautéed in a chardonnay garlic butter sauce served with basil pesto pasta and vegetable medley of carrots, broccoli, mushrooms, garden salad, and bread & butter station.

or

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The Ultimate Occasion Buffet (Continued)

The Casa Blanca

Beef tenderloin cooked to perfection, sliced in its own au jus, served with horseradish sauce or merlot mushroom sauce, garlic mashed potatoes, creamed spinach, garden salad, and bread & butter station.

or

The New Yorker

Succulent prime rib, accompanied by horseradish sauce and merlot mushroom sauce, served with garlic mashed potatoes, creamed spinach, garden salad, and bread & butter station. (*Carver required*)

Buffet Salads

You may up-grade to the following salads for \$1pp

Mixed greens with mandarin oranges and candied almond with raspberry vinaigrette, ***or***
Mixed greens with strawberries and roasted walnuts with raspberry vinaigrette, ***or***
Baby spinach with dried cranberries, feta cheese, and roasted walnuts with balsamic vinaigrette.

Buffet Sides

***The following sides are available and may be substituted for any of the sides mentioned above,
Or, you may add additional sides for \$2 pp:***

Green bean almandine
Bacon green beans
Garlic mash potatoes
New potato mash
Vegetables medley
Baked potato
Apricot glazed carrots
Rice pilaf
Creamed spinach
Ranchero beans
Spanish rice
Pasta alfredo
Pesto pasta
Scalloped potatoes
Macaroni & Cheese

Add On Options

- ✚ Carving station - \$100.00 per carver
- ✚ Buffet salad: \$2.00 pp
- ✚ Buffet side: \$2.00 pp
- ✚ Soft Drink: \$1.50 pp

(Assorted, canned soft drinks iced down and served in sterling silver bowls)

The Fun Occasion for Children

(Choose one from the entrée and one from the sides)

Entrée: Corn dog (1pp) **or** Mini pizza (1pp) **or** Chicken Nuggets- w/ BBQ sauce (3pp)
Sides: Macaroni & Cheese **or** Chips

Customized Menus Available Upon Request

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Occasions' BRUNCH Option

******To be Added to the Reception Option Base Pricing Listed Above******

If you choose the brunch option, in addition to the previously listed appetizers, you may also choose the following:

Continental Display

Assorted Danishes, pastries, breakfast breads and muffins
Tea (or juices) and coffee served in sterling silver urns

Occasions' BRUNCH Menu

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The Simple Occasion Brunch Buffet

The Sunrise

Assorted quiches such as, quiche Lorraine, ham & cheese, sausage & cheese, and a vegetable quiche. Served with a fruit display.

or

The Country Breakfast

Your choice of hash brown casserole, French toast casserole or biscuits & gravy casserole. Served with a fruit display.

or

The Sweet Breakfast**

Waffles & pancakes served with syrup, brown sugar butter, fruits (bananas, strawberries, blueberries, and blackberries), candied nuts & whipped cream. Served with a fruit display.

*****Asterisked above, this selection may also be made an action station for \$100*****

The Superb Occasion Brunch Buffet

The French Station

Your choice of a hearty crepe filled with sausage, egg, cheese, and spinach with a cream sauce or a sweet cream filled crepe with strawberries, blueberries, peaches, candied nuts, and whipped cream. Served with a fruit display.

or

The Hearty Breakfast

Buffet to include scrambled eggs, your choice of bacon or sausage. Your choice of biscuits and gravy or grits casserole. Served with hash browns and a fruit display.

or

Build Your Own Omelets Station**

To include eggs, bacon, sausage, cheese, spinach, vegetables. Served with a fruit display.

*****Asterisked above, this selection may also be made an action station for \$100*****

(All served with Assorted Juices)