

# **CONTINENTAL BREAKFAST SELECTIONS**

## **CAPISTRANO CONTINENTAL BREAKFAST 9**

Freshly Squeezed Orange Juice, Freshly Baked Danish, Muffins and Croissants  
Freshly Brewed Coffee and Decaffeinated Coffee, Selection of Herbal Teas

## **DELUXE CONTINENTAL BREAKFAST 10**

Sliced Fresh Fruit, Freshly Squeezed Orange Juice, Freshly Baked Danish, Muffins and Croissants  
Freshly Brewed Coffee and Decaffeinated Coffee, Selection of Herbal Teas

### **ADDITIONAL ENHANCEMENTS**

Assorted Freshly Baked Danish, Muffins, Croissants or Donuts 2.50 each

Bagels with Cream Cheese 3.00 each

Assorted Breakfast Breads 3.50 each

Freshly Brewed French Roast Coffee and Decaffeinated Coffee 2.00 per person

Assorted Whole Fruits 2.00 each

Sliced Fresh Seasonal Fruit 3.00 per person

Assorted Fruit Flavored Yogurts 3.00 each

Assorted Granola Bars or Fruit Bars 2.00 each

Assorted Candy Bars 2.00 each

Mixed Nuts or Trail Mix 20.00 per pound

Assorted Homemade Cookies 20.00 per dozen

Brownies 20.00 per dozen

### **BEVERAGES**

Freshly Brewed Coffee Decaffeinated Coffee & Hot Tea 30.00 per gallon

Freshly Brewed French Roast Coffee and Decaffeinated Coffee 36.00 per gallon

Herbal Hot Tea 32.00 per gallon

Assorted Bottled Fruit Juices 3.50 each

Iced Tea or Lemonade 30.00 per gallon

Fruit Punch 30.00 per gallon

Assorted Soft Drinks *(Includes Diet)* 2.50 each

Bottled Water 3.00 each

Evian Bottle Water 3.50 each

*-20% taxable service charge and state sales tax will be added to all charges-*

## **PLATED BREAKFAST**

### **FIESTA BREAKFAST**

**13**

(Plated)

Sliced Fresh Fruit, Breakfast Burrito (Scrambled Eggs, Chopped Ham, Peppers and Cheese),  
Bacon or Sausage, Senor O'Brien's Papas, Pan Dulce (Mexican Sweet Bread)  
Orange Juice, Coffee, Decaf. or Tea

### **ALL AMERICAN BREAKFAST**

**13**

(Plated)

Sliced Fresh Fruit, Scrambled Eggs, Sausage or Bacon, New Potatoes O'Brien  
Freshly Baked Danish, Muffins and Croissants, Orange Juice, Coffee, Decaf. or Tea

## **BREAKFAST BUFFETS**

*(Minimum 50 guests)*

### **SUNRISE BUFFET**

**14**

Sliced Fresh Fruit, Scrambled Eggs, Sausage or Bacon, Choice of Potatoes O'Brien or  
Roasted New Potatoes, Freshly Baked Danish, Muffins and Croissants  
Orange Juice, Coffee, Decaf. or Tea

### **DELUXE SUNRISE BUFFET**

**17**

Includes Above Sunrise Buffet Plus: *One Choice of* Belgium Waffles or French Toast  
*Two Choices of:* Sausage, Bacon or Ham

### **CHAMPAGNE BRUNCH**

**21**

Sliced Fresh Fruit, Scrambled Eggs, Sausage and Bacon, Choice of Potatoes O'Brien  
or Roasted New Potatoes, Freshly Baked Danish, Muffins and Croissants

*Select one each of the following items:*

Mixed Green Salad or Pasta Salad

Breast of Chicken

(Choice of: coq au vin, picatta, valencia, roasted garlic, teriyaki, lime and cilantro, or wild mushroom)  
or

Honey Baked Virginia Ham with Brandied Fruit Sauce

Apple Cobbler and Choice of One Mousse (Dark Chocolate, White Chocolate or Strawberry)

Orange Juice, Coffee, Decaf. or Tea, One Glass of Champagne Included Per Person

**Free Poured House Champagne, Add 2.00 per person**

*-20% taxable service charge and state sales tax will be added to all charges-*

# **SPECIALTY BREAKS**

*(Minimum 25 guests)*

<b><i>Healthnut</i></b>	<b>9.00</b>
Granola Bars, Fruit Bars, Assorted Sliced Fresh Fruit, Trail Mix, Assorted Bottled Fruit Juices	
<b><i>Afternoon at the Movies</i></b>	<b>9.00</b>
Popcorn, Soft Pretzels, Assorted Movie Candies, Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Soft Drinks	
<b><i>Cookie Monster</i></b>	<b>9.00</b>
Homemade Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies Freshly Brewed Coffee and Decaffeinated Coffee, Chilled Milk	
<b><i>Sunny Delight</i></b>	<b>9.00</b>
Seasonal Fresh Fruit Dipped in Chocolate, Melon Wedges and Grapes Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Bottled Fruit Juices	
<b><i>Build Your Own Sundae</i></b>	<b>9.00</b>
French Vanilla Ice Cream with Assorted Toppings, Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Soft Drinks	
<b><i>Fiesta</i></b>	<b>9.00</b>
Tortilla Chips with Salsa & Guacamole, Mini Chimichangas, Churros, Assorted Soft Drinks	

*-20% taxable service charge and state sales tax will be added to all charges-*

## ***LIGHT LUNCHEON SELECTIONS***

This menu provides a variety of items which can be served in your meeting room.

All Items are served with fresh bread, coffee, decaffeinated coffee, tea (hot or iced), and milk.

### ***ENTREE SALADS***

#### **Oriental Chicken Salad 14.00**

Freshly poached chicken mixed with romaine, toasted sesame seeds, green onions, celery and almonds. Tossed with sesame oil dressing and topped with fried Cantonese wonton skins.

#### **Grilled Tostito Salad 14.00**

Your choice of marinated, grilled breast of chicken or ground beef, tomato, cheddar cheese, avocado and olives on a bed of salad greens crowned with crisp flour tortillas.

Served with sour cream and gaucho dressing.

#### **Cobb Salad... with Chicken 14.00, with Crab & Bay Shrimp 17.00**

Romaine lettuce with your choice of tender chicken or crab and bay shrimp, crisp bacon, avocado, hard-boiled eggs, red ripe tomatoes and crumbled blue cheese.

Served with your choice of dressing.

#### **Classic Caesar... with Chicken 14.00, with Grilled Prawns 17.00**

Fresh romaine tossed with caesar dressing, parmesan cheese and garlic croutons, topped with your choice of a marinated, sliced, charbroiled breast of chicken or grilled prawns.

### ***SANDWICHES***

#### **The Sandwich Board 20.00**

*(Minimum of 10 guests)*

Your choice of (2) salads, (2) sandwiches, Potato Chips, Assorted Cookies, Assorted Whole Fruit

Salad Choices: Classic Caesar Salad, Crisp Romaine Salad, Fresh Spinach Salad

Sandwich Choices: Ruby Wrap, Turkey Croissant, Mediterranean Chicken Wrap

All Sandwiches are served with one choice of a mixed green salad, cole slaw, potato salad or fruit.

#### **Ruby Wrap 14.00**

A spinach and herb tortilla filled with smoked turkey, provolone cheese, avocado, bacon, lettuce, tomatoes, mayonnaise and hacienda ranch dressing.

#### **Turkey Croissant 14.00**

Smoked breast of turkey, provolone cheese and avocado with lettuce, tomato and mayonnaise.

#### **Mediterranean Chicken Wrap 14.00**

A tomato herb tortilla filled with grilled herb chicken, romaine lettuce, red onions, tomatoes, feta cheese, black and kalamata olives with light balsamic vinaigrette.

## ***BUFFET LUNCHES***

*(Minimum 25 guests)*

Theme buffets include props. If less than 25 guests, a 50.00 setup fee will apply.

### **Executive Deli 16.00**

Assortment of fresh salads, sliced meats and cheeses, assorted breads, croissants, lettuce, tomatoes, onions, pickles and condiments. Assorted sliced fresh fruit.

### **Mexican 18.00**

Build your own soft tacos: Beef and Chicken, flour or corn tortillas, fiesta salad, rice, beans, chips and salsa.

### **Asian 18.00**

Almond chicken and beef broccoli, oriental salad, white rice and stir fried vegetables.

### **Hawaiian 18.00**

Chicken teriyaki and green pepper beef kabobs, tossed salad, fried rice, island style vegetables. Served with rolls and butter.

### **Italian 18.00**

Penne Margarita and chicken fettuccini, caesar or mixed green salad and garlic bread.

### **Western 18.00**

BBQ beef ribs and mesquite BBQ chicken, potato salad or cole slaw, baked beans and corn bread.

## ***BOXED LUNCHES***

### **The Deli Case 14.00**

One Choice of Ham, Turkey or Roast Beef, whole fruit, potato chips, homemade cookie and soft drink.

### **Ruby Wrap Pack 14.00**

A spinach and herb tortilla filled with smoked turkey, provolone cheese, avocado, bacon, lettuce, tomatoes, mayonnaise and hacienda ranch dressing.

Boxed with whole fruit, potato chips, homemade cookie and soft drink.

### **Mediterranean Chicken Box 14.00**

A tomato herb tortilla filled with grilled herb chicken, romaine lettuce, red onions, tomatoes, feta cheese, black and kalamata olives with light balsamic vinaigrette.

Boxed with whole fruit, potato chips, homemade cookie and soft drink.

## ***PLATED MENU SELECTIONS***

Our three course plated meals include a salad, a main course, a dessert, coffee, decaffeinated coffee, tea, milk and fresh bread. All our main courses are served with rice or potatoes and the chef's choice of seasonal fresh vegetables. The price is determined by the main course selected.

### ***SALAD SELECTIONS (Choose one)***

Crisp Romaine Salad

Fresh Spinach Salad

Classic Caesar Salad

### ***SALAD UPGRADES***

**Mediterranean Salad 3.00**

Crisp greens tossed with tomatoes and cucumbers, in a lemon oregano dressing and topped with feta cheese and olives.

**Capri Salad 3.00**

Fresh crisp romaine lettuce and assorted baby greens, tossed in a light capri vinaigrette with blue chevre. Topped with fresh grapefruit segments and roasted walnuts.

### ***DESSERTS LUNCH (Choose one)***

Creme Caramel

French Vanilla Ice Cream

Fresh Fruit Cup

Dark Chocolate, White Chocolate or Strawberry Mousse

### ***DESSERTS DINNER (Choose one)***

New York Cheesecake, French Vanilla Ice Cream, Chocolate Decadence Cake

Dark Chocolate, White Chocolate or Strawberry Mousse, Carrot Cake

### ***DESSERT UPGRADES***

**New York Cheesecake 4.00**

Authentic and topped with fresh strawberries and strawberry sauce (in season).

**Chocolate Decadence Cake 4.00**

With raspberry coulis and fresh whipped cream.

**Carrot Cake 4.00**

Lancaster County style.

**Homemade Key Lime Pie 4.00**

Made with authentic key lime juice, served in a graham cracker crust, topped with fresh whipped cream and raspberry coulis.

**Tiramisu d' Amaretto 5.00**

**Fresh Seasonal Fruit Tart 4.00**

**Sacher Torte 4.00**

Chocolate sponge cake layered with apricot filling and dipped in milk and dark chocolate, served with fresh raspberry coulis.

*-20% taxable service charge and state sales tax will be added to all charges-*





# ***BUFFET SELECTIONS***

All Buffets Include Coffee, Decaffeinated Coffee, Tea, Milk and Fresh Bread.

*(Minimum 50 Guests)*

If less than 50 guests, a 100.00 setup fee will apply.

## **Salads**

### **(Choice of Three)**

- Caesar Salad
- Spinach Salad
- Capistrano's Pea Salad with Snow Peas  
and Water Chestnuts
- Mixed Green Salad
- Greek Salad with Feta Cheese
- Pasta Salad
- Capistrano's New Potato Salad

## **Sides**

### **(Choice of Two)**

- Chef's Specialty Rice
- Roasted New Potatoes
- Garlic Mashed Potatoes
- Mixed Seasonal Vegetables
- Green Beans Amandine
- Stir Fried Oriental Vegetables
- Rum Glazed Carrots

## **Desserts**

### **(Choice of Two)**

- Chocolate Cake
- White Chocolate Mousse
- Dark Chocolate Mousse
- Strawberry Mousse
- Creme Caramel
- Apple Cobbler
- Peach Cobbler
- Carrot Cake

## **Your Choice of Entrees Determines Pricing**

*(Minimum 50 Guests)*

If less than 50 guests, a 100.00 setup fee will apply.

<b>Two Selections</b>	<b>Lunch - 22.00</b>	<b>Dinner - 25.00</b>
<b>Three Selections</b>	<b>Lunch - 24.00</b>	<b>Dinner - 27.00</b>

**Additional Salad - 3.00**

**Additional Side - 3.00**

**Additional Entree - 5.00**

**Additional Dessert - 3.00**

*-20% taxable service charge and state sales tax will be added to all charges-*

## ***BUFFET ENTREE SELECTIONS***

### **Penne Margherita**

Penne pasta tossed with fresh tomatoes, garlic, basil and olive oil and sprinkled with romano cheese.

### **Capistrano's Lasagna**

Layers of fresh pasta, ricotta, mozzarella, parmesan cheese and rich meat sauce.

**Vegetarian Lasagna also available.**

### **Tri-Tip Bourguignonne**

Tender selections of beef braised in red wine with mushrooms and onions.

### **Breast of Chicken**

Served with your choice of one sauce: coq au vin, picatta, valencia, roasted garlic, teriyaki, lime and cilantro, wild mushroom or chipotle chile sauce.

### **Carved Baron of Beef**

Served with au jus and creamy horseradish.

*(Additional 100.00 carver fee)*

### **London Broil**

Thinly sliced flank steak.

### **Fillet of Mahi Mahi**

Served with your choice of one sauce:

Basil-Garlic, Ginger-Lime, Tarragon or Cajun Style.

### **Grilled Fillet of Salmon**

Served with your choice of one sauce:

Basil-Garlic, Ginger-Lime, Tarragon or Cajun Style.

### **Shrimp and Scallop Jambalaya**

A Creole favorite with shrimp, scallops, sausage, tomatoes, onions and green peppers.

### **Garlic Lover's Pork Chop**

Plump and juicy garlic marinated pork chop.

Served with a spicy BBQ sauce.

### **Poulet Champignon**

Boneless breast of chicken stuffed with mushrooms, spinach, cheese, served with light mushroom sauce.

### **Baked Chicken Dijon**

Grilled boneless breast of chicken marinated in a dijon sauce, coated with Japanese bread crumbs and grated parmesan cheese.

## ***THEME BUFFETS***

(Minimum 75 Guests)

If less than minimum, a 100.00 set-up fee will apply

### **SAGEBRUSH BUFFET**

Warm Biscuits and Corn Bread  
Washtub Salad  
Idaho Potato Salad  
Country Coleslaw  
Sun-Ripened Fresh Watermelon  
Chuck Wagon Baked Beans  
Santa Fe Potatoes  
BBQ Chicken  
Carolina Baby Back Ribs  
Homemade Apple Cobbler  
Grandma's Fudge Cake

**Lunch 25.00**

**Dinner 30.00**

### **HAWAIIAN LUAU BUFFET**

King's Bread and Butter  
Haole Tossed Green Salad  
Carousel of Fresh Tropical Fruit  
Fresh Vegetable Display  
*(with Aloha Dip)*  
Lanai Pasta Salad  
Pineapple Glazed Baby Back Ribs  
King Kamehameha Chicken  
Lahaina Whaler's Style Seafood  
Hanale Fried Rice  
Island Style Vegetables  
Kona Coffee Macadamia Nut Mousse  
Plantation Pineapple Upside Down Cake

**Lunch 26.00**

**Dinner 31.00**

### **FIESTA DEL SOL**

Homemade Guacamole, Chips and Salsa Ranchera  
Ensenada Tostada Salad  
Sonora Refried Beans  
Pueblo Rice  
Enchiladas Nortenas ***(Choose one selection of Cheese, Chicken or Beef)***  
***Chile Relleno Caserola***  
***Steak Picado Vaquero or Sea Bass Vera Cruz***  
***Warm Soft Flour Tortillas***  
Tia Clara's Chocolate Kahlua Mousse  
Flan Clasico

**Lunch 24.00**

**Dinner 29.00**

*-20% taxable service charge and state sales tax will be added to all charges-*

## ***THEME BUFFETS CONTINUED***

(Minimum 75 Guests)

If less than minimum, a 100.00 set-up fee will apply

### **BELLA ITALIA BUFFET**

#### ***Fresh Bread and Butter***

Antipasto Calabrese  
Fresca Milana Pasta Salad  
Tomato and Pepper Salad with Mozzarella  
Tossed Romana Salad  
Chicken Marsala  
Beef and Veal Stuffed Cannelloni  
(with Salsa Bianca)  
Eggplant Parmigiana  
Verdure Misto  
Amaretto Mousse  
Tiramisu d' Angelina

**Lunch 25.00**

**Dinner 30.00**

### **MARDI GRAS BUFFET**

Fresh Bread and Butter  
Salad Lummie  
Acadian Crudite of Vegetables  
(*With Cajun Dip or Opelousas Ranch Dip*)  
Red Beans and Rice  
Bayou Vegetables Medley  
Creole Jambalaya  
Chicken N'Orleans  
Seafood Etouffee  
Homestyle Bread Pudding  
(*With Bourbon Sauce*)  
Lafayette Pecan Pie

**Lunch 27.00**

**Dinner 32.00**

### **Cocktails - Hosted**

Cocktails and Highballs - Well Brands	4.50
Cocktails and Highballs - Call Brands	starting at 6.00
Cocktails and Highballs - Premium Brands	starting at 7.00

Domestic Beer 4.00      Imported Beer 4.50

Burgundy/Chablis/Blush 4.00      Chardonnay/White Zinfandel/Cabernet Sauvignon/Merlot 5.00

### **Draft Beer** (Approximately 200 Servings)

Domestic Beer 275.00/keg      Imported/Micro Beer 325.00/keg

### **House Wine**

Chablis (per liter)	18.00
Blush (per liter)	18.00
Burgundy (per liter)	18.00
Chardonnay (per liter)	25.00
Cabernet Sauvignon (per liter)	25.00
Merlot (per liter)	25.00
Champagne (per bottle)	20.00

*A wide variety of imported and California wines are available on our wine list.*

*(We will be glad to serve guest-provided wine or champagne: Corkage fee 10.00 per 750 ml. Bottle)*

**Non-Alcoholic Sparkling Cider** (per bottle) 15.00

### **Punch** (Minimum 3 gallons, approximately 20-25 glasses per gallon)

Fruit Punch (per gallon)	30.00
Champagne Punch (per gallon)	40.00
Margarita Punch (per gallon)	60.00

### **Soft Drinks, Bottled Juice, Bottled Water**

Assorted Soft Drinks (Includes Diet) each	1.95
Bottled Water (each)	3.00
Assorted Bottled Fruit Juices (each)	3.50

*A Bartender fee of 100.00 will be refunded to all private bars with more than 500.00 in beverage sales. Minimum of 30 guests required for private bar service.*

*2-hour minimum cocktail service from the restaurant bar at a 25.00 charge per hour/per server.*

*-20% taxable service charge and state sales tax will be added to all charges-*

# WEDDING PARTY PACKAGES

(Minimum 100pp)

Your Choice of a Three Course Plated or Buffet Menu

See Page 16 for Your Course Selections

## Sapphire Package

Buffet or Sit-down Entrees  
Champagne and Martinelli's Toast  
Choice of Over Thirty Linen Colors  
No Host (Cash) Bar  
Dance Floor

**Available Lunch Only 25.00**

## Emerald Package

Buffet or Plated  
Champagne and Martinelli's Toast  
Choice of Two Cold Hor d'oeuvres  
One Carafe of Blush or Chablis Per Table  
Wedding Cake and Cake Cutting Service  
Suite for Bride and Groom with  
Complimentary Bottle of Champagne  
Choice of Over Thirty Linen Colors  
Fruit Punch in Fountain  
Elegant Ivory Underlays  
Mirrored Rounds  
No Host (Cash) Bar  
Votive Candles  
Dance Floor

**Lunch 35.00**

**Dinner 45.00**

## Diamond Package

Buffet or Plated  
Champagne and Martinelli's Toast  
Choice of Three Hor d'oeuvres  
Bottle of Chardonnay or Cabernet Per Table  
Wedding Cake and Cake Cutting Service  
Suite for Bride and Groom with  
Complimentary Bottle of Champagne  
Choice of Over Thirty Linen Colors  
Free Flowing Punch in Fountain  
Elegant Ivory Underlays  
Mirrored Rounds  
No Host (Cash) Bar  
Votive Candles  
Dance Floor  
Custom Fresh Floral Centerpieces  
Fichus Trees with White Lights

**Lunch 45.00**

**Dinner 55.00**

# **WEDDING PACKAGE PLATED MENU SELECTIONS**

## ***SALAD (Choose One)***

### **Crisp Romaine Salad**

Romaine lettuce and a variety of fresh garden vegetables with your choice of dressings.

### **Fresh Spinach Salad**

Fresh spinach, dijon dressing, bacon, chopped egg and shredded romano cheese.

### **Classic Caesar Salad**

Fresh romaine lettuce tossed with parmesan cheese and garlic croutons.

## ***Entree (Choose One)***

All entrees include coffee, decaf., tea, milk and fresh bread. Each entree is served with rice or potatoes and the chef's choice of seasonal fresh vegetables.

**You may create a combination plate with any two of the following selections for an additional 5.00.**

### **Breast of Chicken**

Served with your choice of one sauce: coq au vin, picatta, valencia, roasted garlic, teriyaki, lime and cilantro, wild mushroom, hoisin glaze or chipotle chile sauce.

### **Grilled or Oven-Baked Fresh Fish**

Fresh fish with your choice of preparations: basil-garlic, ginger-lime, tarragon or cajun style.

### **Capistrano's Lasagna**

Layers of fresh pasta, ricotta, mozzarella, parmesan cheese and rich meat sauce.

**Vegetarian Lasagna also available.**

### **Penne Margherita**

Penne pasta tossed with fresh tomatoes, garlic, basil, olive oil and sprinkled with romano cheese.

### **Certified Angus™ Center-Cut Top Sirloin Steak**

A seven ounce cut at lunch and a nine ounce cut at dinner.

## **WEDDING PACKAGE BUFFET SELECTIONS**

All buffets include coffee, decaf., tea, milk and fresh bread.

You have a choice of two selections from each of the following three categories.

### **Salads**

Caesar Salad  
Spinach Salad  
Capistrano's Pea Salad with Snow  
Peas and Water Chestnuts  
Mixed Green Salad  
Greek Salad with Feta Cheese  
Pasta Salad  
Capistrano's New Potato Salad  
Antipasto Salad

### **Entrees**

**Penne Margherita**  
**Meat or Vegetarian Lasagna**  
**London Broil**  
**Tri-Tip Bourguignonne**  
**Grilled or Oven-Baked Fresh Fish**  
*Served with Your Choice of One Preparation:  
Basil-Garlic, Ginger-Lime, Tarragon or Cajun Style.*  
**Breast of Chicken**  
*Served with Your Choice of One Sauce:  
Coq Au Vin, Picatta, Valencia, Roasted Garlic,  
Teriyaki, Lime and Cilantro, Wild Mushroom,  
Hoisin Glaze or Chipotle Chile Sauce.*

### **Vegetables**

Chef's Specialty Rice  
Roasted New Potatoes  
Garlic Mashed Potatoes  
Baked Potatoes  
Mixed Seasonal Vegetables  
Green Beans Amandine  
Stir Fried Oriental Vegetables  
Rum Glazed Carrots

## **WEDDING PACKAGE HOR D'OEUVRES SELECTIONS**

Emerald Package includes choice of two cold hor d'oeuvre selections.

Diamond Package includes choice of two cold and one hot hor d'oeuvre selection.

### **Cold Selections**

Domestic Cheeseboard and Crackers  
Crudite of Vegetables with Ranch Dip  
Cocktail Sandwiches  
Sliced Fresh Fruit Display

### **Hot Selections**

Swedish or BBQ Meatballs  
Cheese Stuffed Mushrooms  
Eggrolls with Hot Chinese Mustard Sauce  
Mini Quiche

# **UPGRADED WEDDING PACKAGE**

(Minimum 100ppl)

Your Choice of a Three Course Plated or Buffet Menu

See Page 18, 19, & 20 for Your Course Selections

## **Diamond Tiara Package**

Buffet or Plated from an Up-Graded Menu

Champagne and Martinelli's Toast

Choice of Two Hot Tray Passed Hor d'oeuvres

Choice of Two Cold Tray Passed Hor d'oeuvres

Bottle of Chardonnay and Cabernet Per Table

Wedding Cake and Cake Cutting Service

Suite for Bride and Groom with

Complimentary Bottle of Champagne

Choice of Over Thirty Linen Colors

Free Flowing Punch in Fountain

Elegant Ivory Underlays

Mirrored Rounds

1 Hour Hosted Bar

Votive Candles

Dance Floor

Custom Fresh Floral Centerpieces

Fichus Trees with White Lights

Seat Covers

**Lunch 70.00**

**Dinner 80.00**

# **PREMIERE CATERING SELECTIONS**

## **TRAY PASSED HOR D'OEUVRES**

### **Cold**

*Spicy Shrimp Shooters*

*Curry Crab Salad in Miniature Cucumber Cups*

*Ahi Sashimi with Mango Aioli in Asian Spoons*

*Smoked Salmon Bouchees Topped with Cream Cheese & Capers*

*Basil, Fresh Mozzarella, and Roma Tomatoes on a Crouton*

*Smoked Chicken Salad on Baby Belgian Endive*

### **Hot**

*Artichoke Bottoms with Spinach Mousse Baked & Topped with Fresh Parmesan*

*Fresh Lobster with Beurre Blanc Baked in a Mushroom Cup*

*Brie and Prosciutto Purses*

*Miniature Beef Wellingtons Served with a Chardonnay Demi-Glace*

*Pancetta Wrapped Stuffed Prawns with Crab*

*Grilled Curry Chicken & Pineapple Satays*

*-20% taxable service charge and state sales tax will be added to all charges*

# **PREMIERE CATERING SELECTIONS CONTINUED**

## **PLATED SALADS**

*Salad of Asparagus, Toasted Almonds & Pecans, Gorgonzola Cheese,  
and Baby Mixed Greens Served with a Raspberry Vinaigrette*

*Belgian Endive & Baby Mixed Greens Topped with Bleu Cheese Crumbles  
and Topped with Red & Yellow Pear Drop Tomatoes Served with a Roasted Shallot Vinaigrette*

*Autumn Salad of Roasted Beets, Candied Walnuts, Frisee,  
Goat Cheese and Pomegranate Vinaigrette*

## **PLATED ENTREES**

### **Filet Mignon**

*Served with Port Wine Demi-Glace and Topped with Crispy Onion Fritters*

### **Petite Filet & Sautéed Shrimp "Scampi" Style**

*with Sautéed Spinach and Potato Puree*

### **Grilled New York Strip**

*Served with a Four Peppercorn Sauce, Fingerling Potatoes and Cippolini Onions*

### **Cornish Game Hen**

*Stuffed with Fresh Apples, Wild Rice, Savory Walnuts, and Dried Figs*

### **Chicken Marsala**

*Airline Style Chicken Breast Sautéed with Wild Mushrooms and a Marsala Demi-Glace*

### **Salmon En Croute**

*Roasted with Red Bell Pepper Au Jus*

### **Macadamia Crusted Halibut**

*Seared and Served with a Mango-Papaya Salsa*

### **Prime Rib**

*Nine Ounce Cut Served with Horseradish and Au Jus*

*-20% taxable service charge and state sales tax will be added to all charges*

# **PREMIERE CATERING SELECTIONS CONTINUED**

## **BUFFET SALADS**

*Marinated Mushroom and Artichoke Salad with Aged Balsamic Vinaigrette*

*Roma Tomato and Mozzarella Salad Tossed with Extra Virgin Olive and Truffle Oil*

*Bay Shrimp and Crab Salad*

## **BUFFET ENTREES**

### ***Roasted Tenderloin of Beef***

*Served with a Port Wine Demi-Glace*

### ***Roasted New York Strip***

*Served with a Bordelaise Sauce*

### ***Macadamia Crusted Halibut***

*Seared and Served with a Mango-Papaya Salsa*

### ***Grilled Pacific Salmon Filet***

*Topped with a Bay Shrimp Sauce*

### ***Breast of Chicken***

*Stuffed with Roma Tomatoes, Onions, Mushrooms, Rice, Herbs,  
And Mozzarella Cheese Baked and Served with a Creamy Tomato Sauce*

### ***Pork Tenderloin Florentine***

*Pork Tenderloin Stuffed with Spinach, Onions, Mushrooms, Herbs,  
And Provolone Cheese Served with a Madera Demi-Glace*

### ***Prime Rib Carving Station***

*Carved, Succulent Prime Rib with Horseradish and Au Jus  
Additional Carver Fee of \$100.00*

*-20% taxable service charge and state sales tax will be added to all charges*

# ***HOR D'OEUVRES***

## ***SPECIALTIES***

<b>Carved Roast Baron of Beef</b> with Dollar Rolls, Horseradish, and Au Jus	Serves 100 / \$500
<b>Carved Top Round</b> with Dollar Rolls, Horseradish, and Au Jus	Serves 50 / \$300
<b>Fresh Sliced Deli Meat and Cheese Platter</b> with Dollar Rolls and Condiments	Serves 50 / \$250
<b>Fresh Fruit Display</b> with Assorted Seasonal Fruits	Serves 50 / \$160
	Serves 25 / \$120
<b>Carved Roast Turkey</b> with Dollar Rolls, Cranberry Sauce, and Giblet Gravy	Serves 100 / \$450
	Serves 50 / \$250
<b>Brie En Croute</b> , Wheel of Brie Baked in Puff Pastry	Serves 50 / \$125
<b>Cheeseboard with Crackers</b> , Assortment of Cheese such as Swiss, Cheddar, Munster, Brie, and Pepper Jack	Serves 50 / \$100
	Serves 25 / \$60
<b>Bruschetta</b> , Thick Sliced Baguette, Toasted Golden Brown and Covered with Fresh Tomato, Garlic, Basil, and Olive Oil	Serves 50 / \$100
	Serves 25 / \$60
<b>Crudite of Fresh Vegetables</b> with Ranch Dressing	Serves 50 / \$100
	Serves 25 / \$60
<b>Mixed Nuts</b> , By the Pound	\$18
<b>Fresh Tortilla Chips</b> , with Homemade Salsa and Black Bean Dip	Serves 50 / \$100
	Serves 25 / \$60

## ***COLD HOR D'OEUVRES***

<b>Deviled Eggs</b> , with Capistrano's Zesty Stuffing	\$2 / per piece
<b>Prawns on Ice</b> , with Tangy Cocktail Sauce	\$3 / per piece
<b>Assorted Sushi</b> , Ask About Varieties	market price
<b>Capistrano's Pinwheels</b> , Sliced Club Wraps	\$2.50 / per piece
<b>Sliced Cucumbers with Salmon Mousse</b>	\$2.50 / per piece
<b>Canapes</b> , Ask About Varieties	\$2.50 / per piece
<b>Cocktail Sandwiches</b> , Ask About Varieties	\$2.50 / per piece

*-20% taxable service charge and state sales tax will be added to all charges*

## ***HOR D'OEUVRES CONTINUED***

### ***HOT HOR D'OEUVRES***

<b>Potstickers</b> , with Plum Wine Dipping Sauce	\$2.25 / per piece
<b>Chicken Satays</b> , with Peanut Sauce	\$2.50 / per piece
<b>Beef Teriyaki on Skewers</b>	\$2.50 / per piece
<b>Mini Quiche Assortment</b>	\$2 / per piece
<b>Crab Stuffed Mushrooms</b>	\$2.50 / per piece
<b>Buffalo Chicken Wings</b> , Marinated in Spicy Tomato Sauce and Served with Ranch	\$2 / per piece
<b>Korean Short Ribs</b> , Long Strips of Beef Short Ribs, Marinated & Grilled	\$2.50 / per piece
<b>Egg Rolls</b> , with Hot Chinese Mustard	\$2.25 / per piece
<b>Meatballs</b> , Swedish or Barbeque Style	\$1.50 / per piece
<b>Spanakopita</b> , Spinach and Feta Cheese in a Flaky Filo Dough Crust	\$2.50 / per piece
<b>Mini Chimis</b> , Miniature Bean and Cheese Burritos	\$2 / per piece
<b>Mini Tacos</b>	\$1.75 / per piece
<b>Petite Crab Cakes</b> , Served with a Chipotle Aioli	\$2.50 / per piece

### ***DESSERTS***

<b>Fancy Petit Fours</b>	\$3 / per piece
<b>Assorted Mini French Pastries</b>	\$3.50 / per piece
<b>Mini Cheesecakes</b>	\$2.50 / per piece
<b>Chocolate Dipped Fresh Strawberries</b> , White or Dark Chocolate	market price

# ***CORPORATE MEETING PACKAGES***

## ***THE BASIC***

***\$35.00 per person***

(Minimum of 25 guests)

### **Continental Breakfast**

Freshly Baked Danish, Muffins, and Croissants Served with Orange Juice, Coffee, Decaf, and Tea

### **AM Refresh**

Refresh of Coffee, Decaf, and Tea

### **Plated Express Lunch**

Your choice of plated entrée that includes the following options:

Deli Plate (Your choice of an assortment of Fresh Salads, Sliced Meats, Cheeses, Assorted Breads, Croissants, Lettuce, Tomatoes, Onions, Pickles, and Condiments)

Oriental Chicken Salad, Grilled Tostito Salad, Cobb Salad with Chicken, Classic Chicken Caesar Salad

### **PM Break**

Your choice of one of our five fabulous themed breaks

## ***THE EXECUTIVE***

***\$40.00 per person***

(minimum of 25 guests)

### **Deluxe Continental Breakfast**

Freshly Baked Danish, Muffins, and Croissants with a Platter of Fresh Fruit, Served with Orange Juice, Coffee, Decaf, and Tea

### **AM Refresh**

Refresh of Coffee, Decaf, and Tea

### **Executive Buffet Lunch**

Your choice of one of the following themed buffets:

Executive Deli, Mexican, Asian, Hawaiian, Italian, Western

### **PM Break**

Your choice of one of our five fabulous themed breaks

Add an additional \$2.00 per person to any lunch for a choice of one of the following desserts:  
Chocolate Mousse, French Vanilla Ice Cream, Sherbet, Crème Caramel, or Fruit Cup

*-20% taxable service charge and state sales tax will be added to all charges*

