



## SAMPLE BREAKFAST MENU

*a selection fresh raspberries and strawberries*

*a selection of fresh honeydew and cantaloupe*

*hot oatmeal with your choice of  
brown sugar, honey, granola, or raisins*

*a selection of raisin bran, corn flakes, and fruit loops*

*a mixed selection of yogurt*

*fluffy scrambled eggs*

*a homemade spinach & bacon quiche*

*maple cured bacon and sausage links*

*roasted fingerling potatoes*

*cinnamon french toast casserole  
topped with fresh raspberries and blueberries*

*fluffy stack of blueberry pancakes with maple syrup*



## SAMPLE HORS D' OEUVRE / DINNER MENU

Italian antipasto display with a variety of Italian meats,  
cheeses, marinated vegetables & breads

a selection of raw crudités with curry & dill dip

classic Caesar salad  
crisp romaine lettuce, fresh grated parmesan

fresh strawberry and pineapple kebabs

duo of spring rolls  
fresh vegetable with peanut dipping sauce  
caesar salad with creamy Caesar dressing

crimini mushroom stuffed with arugula  
& sundried tomato risotto

smoked chicken quesadillas served with  
spicy tomato salsa

parmesan potato wedges served with  
cucumber ranch dip

Jumbo Chilled Shrimp  
with a trio of dipping sauces

hand carved herb encrusted tenderloin of beef served with  
creamed horseradish sauce & basket of petite soft rolls

miniature sweets & confections



## SAMPLE HORS D' OEUVRE / DINNER MENU

a selection of artisan cheese's  
with fresh grape clusters & driscoll strawberries

butcher block of salami, roast beef, and carved turkey  
accompanied by a chipotle mayo & stone ground mustard

A comprised salad of spinach, gorgonzola cheese,  
Candied pecans, and dried cranberries

lemon artichoke tapenade served with garlic pita chips

Mediterranean beef Tenderloin kebabs served with roasted tomato coulis

new potato baskets with bacon & chive mousseline

smoked shrimp & gruyere tart

pork potstickers served with hoisin dipping sauce

tarragon chicken breast on miniature croissant  
served with tarragon mayo

roasted rack of new zealand lamb  
accompanied by a mint sauce

brownie bites & lemon squares



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with fresh grape clusters & driscoll strawberries

butcher block of salami, roast beef, and carved turkey  
Accompanied by a chipotle mayo & stone ground mustard

a selection of raw crudités with curry & dill dip

trio of bruschetta grilled ciabatta  
green olive, tomato & feta, white bean

california sushi roll with wasabi, pickled ginger & soy

tandori chicken brochette with sweet chile glaze

cannelloni bites with roasted tomato coulis

parmesan potato wedges with cucumber ranch dip

hand carved aged prime rib  
Accompanied by au jus and horseradish

the cookie bar  
an assortment of 3 kinds of homemade petite cookies