

# **PLANNING YOUR EVENT**

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## **WELCOME!**

*Thank you for considering Pepperdine Dining Services to cater your upcoming event. To help us provide you with the highest quality food and services please refer to the following guidelines and procedures. With proper planning, your event will not only fit your budget, but will also "WOW" your guests.*

## **CHOOSING FACILITIES**

*Our Catering Department provides service to a variety of locations on Pepperdine campus. In fact, if you can reserve it, we can cater it. Facility reservations need to be made (10) working days prior to the event. To reserve a facility, please contact the University Special Programs at (310) 456-4264. Arrangements for tables and chairs please contact Central Plant Operations/Housekeeping Services at (310) 456-4101. Please feel free to contact our Catering Department for any guidance you may need. Pick up and off campus orders may be arranged by contacting the Catering Department directly.*

## **PLACING YOUR ORDER**

*To ensure your function flows smoothly, we need time to carefully plan your event. We recommend that you place all catering orders at least two weeks in advance. For large events, especially those on popular dates such as graduation weekend, even more advance planning is advisable. Our minimum notice is (7) working days prior to the event. Events booked with less than (7) working days will be subject to a 10% service charge. Last minute events booked with less than (2) days notice will be subject to a 20% service charge. To place a catering orders please call our Catering Department at (310) 456-4121.*

## **SELECTING YOUR MENU**

*Our Catering Guide represents our most popular offerings, however, our Catering staff will be happy to personally assist you in planning a special menu to suit your group's specific needs and budget. Whether your needing innovative cuisine, or simply good food, it is our pride and pleasure to serve your needs with quality, creativity and personal attention.*

## **GREEN REQUISITIONS**

*After placing your order, a Green Requisition should be mailed to the Catering Department.*

*Before mailing Green Requisitions, please check that your department account number & sub code is written along with a signature. Please refer to your Spending Authority List for appropriate signatures.*

### **GUARANTEES AND MINIMUMS**

*In arranging for your function, the attendance numbers must be specified (48) hours prior to the event. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. We will make every effort to accommodate increased counts but service is not guaranteed. Orders under \$25.00 (not including delivery) are subject to an additional charge and are subject to a delivery fee of \$10.00 per delivery on campus. Orders of less than \$50.00 will not be accepted for an off campus events.*

### **CHANGES AND CANCELLATIONS**

*Any necessary changes or cancellations must be made at least two full working days prior to the event. If you cancel your event less than twenty-four hours in advance, you will be charged 50% of the guaranteed count and rate. Events cancelled within (6) hours of the events start time will be subject to a 100% charge based on the guaranteed count.*

### **AFTER HOUR SERVICES**

*Event service time is based on a (2) hour service window beginning upon the guaranteed start time. Additional fee of \$15.00 per hour per Sodexo Marriott staff member will be assessed unless prior arrangements have been made. Events scheduled to run past 10:00pm, or that are booked on Federal or University Holiday will be subject to overtime charges based on required staffing.*

### **BILLING INFORMATION**

*For Non-University events a down payment of 50% is required at least 7 working days prior to the event with the balance due upon service. Off campus groups are required to submit a check made to Sodexo Marriott Services. University groups are required to submit a department requisition 24 hours prior to the start of the event. Sales tax will be added to all orders and prices are subject to change.*

### **SPECIAL CONDITIONS & HOLIDAYS**

*In compliance with State and Federal Health Regulations, you, your group or any guests may not remove food and beverages from the premises following your function. Regarding Holidays, a charge of \$15.00 per hour per Sodexo Marriott staff member applies to any event scheduled on the following holidays: New Year's Day, Christmas Day, Thanksgiving Day, Memorial Day, Labor Day & 4<sup>th</sup> of July.*

# FRESH MORNING START

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*These morning breaks are served in our high quality black plasticware  
China service is available at an additional \$1.50 per person.*

*To enhance your coffee break add Chocolate Shavings, Cinnamon Sticks, Whipped  
Cream, Orange Curl and Nutmeg, for an additionally .50¢ per topping.*

## **THE DELUXE**

*Fresh Seasonal Fruit Platter, Fresh Baked  
Assorted Muffins & Bagels with Cream Cheese  
and fruit preserves, Fruit Juice, Hot Tea,  
Regular & Decaffeinated Coffee.*

## **HARVEST BREAKFAST**

*Fresh Seasonal Fruit Platter, Fresh Baked  
Banana Nut Bread, Granola, Flavored  
Yogurt, Fruit Juice, Hot Tea, Regular  
& Decaffeinated Coffee.*

## **THE VERY BERRY BREAK**

*Fresh Strawberries & Whipped Cream, Fresh  
Blueberry Muffins, Cranberry Bread,  
Fruit Juice, Hot Tea & Coffee.*

## **THE SUNRISE**

*Fresh Seasonal Fruit Platter, Pecan Rolls,  
Fresh Croissants, Fruit Juice, Hot Tea,  
Regular & Decaffeinated Coffee.*

## **THE EARLY BIRD**

*Freshly Baked Assorted Muffins, Hot Tea,  
Regular & Decaffeinated Coffee.*

## **THE GOURMET COFFEE BREAK**

*Assorted Fresh Scones, Fresh Fruit Platter,  
Hot Tea & Flavored Gourmet Coffee.*

## **THE CONTINENTAL**

*Fresh Baked Assorted Muffins & Danish, Fruit Juice,  
Hot Tea, Regular & Decaffeinated Coffee.*

## **BUILD A BREAKFAST BUFFET**

*This Buffet includes Fresh Fruit Platter, Assorted Muffins & Danish,  
Chilled Fruit Juice, Regular & Decaffeinated Coffee. Minimum of  
fifteen people.*

### **Choose one:**

**ENTREES :** *Scrambled Eggs with one choice – Mushrooms, Green Peppers, Onion, Cheese  
Quiche: Tomato & Basil, Florentine, Lorraine  
Breakfast Burritos with Eggs, Bacon & Cheese  
Cheese Blintzes with Fruit Coulis  
Buttermilk or Banana Nut Pancakes with Maple Syrup  
Belgian Waffles with Maple Syrup  
Cinnamon French Toast with Maple Syrup*

### **Choose one:**

**BREAKFAST MEATS:** *Sausage Links, Banquet Ham, Crispy Bacon*

### **Choose one:**

**POTATOES:** *Home Fried Potatoes, Au Gratin with Jack Cheese, Potatoes O'Brien*

# PEPPERDINE BRUNCH

*Brunch Buffet is served in our high quality black plasticware.  
China service is available for an additional \$1.50 per person  
Minimum of twenty people.*

*Buffet includes an Assortment of Muffins,  
Chilled Fruit Juice, Hot Tea, Regular & Decaffeinated Coffee.*

## BRUNCH ENTREES SELECTIONS

**(Choose two)**

*Roast Beef with Mushroom Sauce  
Eggs Florentine*

*Fettuccine Alfredo Primavera  
Herb Roasted Chicken*

*Chicken or Seafood Crepes  
Fluffy Scrambled Eggs  
Seafood Newberg*

## BRUNCH MEAT SELECTIONS

**(Choose one)**

*Crispy Bacon*

*Banquet Ham*

*Sausage Links*

## SALADS SELECTIONS

**(Choose two)**

*Traditional or German Potato Salad  
Rainbow Rotelli Salad Garden Salad*

*Marinated Tomato & Cucumber Salad  
Fruit & Nut Tropical Salad  
Fresh Fruit Platter*

## POTATOES or RICE:

**(Choose one)**

*Potatoes O'Brien*

*Hashbrowns*

*Rice Pilaf*

# BEVERAGES

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## COLD DRINKS

*FRUIT PUNCH*

*APPLE CIDER*

*SPARKLING CRANBERRY PUNCH*

*SPARKLING CRANBERRY-PINEAPPLE PUNCH*

*LEMONADE*

*CITRUS PUNCH*

*EGG NOG*

*MARTINELLIS*

*SPARKLING LEMONADE*  
*Served with Lemon slices floating*

*RASPBERRY SHERBET PUNCH*  
*Strawberry slices floating (in season)*  
**(Minimum of thirty people)**

## JUICES

*CRANBERRY*

*ORANGE*

*ORANGE GUAVA*

*PASSION FRUIT*

*GRAPE*

*APPLE*

## BOTTLED DRINKS

*ASSORTED SOFT DRINKS*

*CRANBERRY-APPLE-RASPBERRY*

*APPLE JUICE*

*ORANGE JUICE*

*PLAIN BOTTLED WATERS*

*FLAVORED SPARKLING WATERS*

## HOT DRINKS

*REGULAR & DECAFFEINATED COFFEE*

*GOURMET FLAVORED COFFEE*

*HOT CRANBERRY PUNCH*

*HOT CHOCOLATE*

*HOT WASSAIL*

*HERBAL TEAS*

*Accompanied with Honey & Lemon Wedges*

# COLD CUTS

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*All Buffets are served on our high quality black plasticware. China service is available for an additional \$1.50 per person. Additional side salads and sandwich salads - \$1.00 per person each. Buffets are served with Iced Tea, Water & Coffee.*

## THE DOWNTOWN DELI SUPREME

*Soup Du Jour  
Chicken Breast  
Sliced London Broil  
Mixed Field Greens with two dressings  
Three Bean Salad  
Crisp Lettuce, Sliced Tomatoes, Onions  
Pickle Spears  
Deli Breads & French Baguettes  
Crème Puffs*

## THE WORKING DELI

*Almond Chicken Salad  
Tuna Salad  
Cheese Tortellini Salad  
Seasonal Fresh Whole Fruit Fresh  
Lettuce, Tomatoes & Onions Deli  
Dill Pickles  
Individual Bags of Chips  
Variety of Breads  
Freshly Baked Cookies*

## TRADITIONAL DELI BUFFET

*This traditional buffet display includes a variety of breads, Lettuce, Tomatoes, Sliced Red Onions, Pickle Spears & traditional deli condiments.*

### (Choose three)

*Turkey  
Roast Beef  
Ham  
Salami  
Pastrami*

### (Choose two)

*American  
Jack  
Provolone  
Swiss  
Cheddar*

### (Choose two)

*Red Dill Potato Salad  
Marinated Vegetable Salad  
Garden Salad  
Coleslaw  
Tri Colored Pasta Salad  
Seasonal Fruit Salad  
Apple Waldorf  
Wild Rice Salad*

### (Choose one) Double

*Fudge Brownie Cherry  
Pie  
Fresh Cookies  
Lemon Bars Tom-  
Thumb Bars  
Apple Pie  
Chocolate Pie*

# ON THE GO

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*Professionally boxed for your convenience for any type of event.*

## **THE CAMPUS BOX**

### **DELI SANDWICH**

*Your choice of Ham, Turkey or Roast Beef served with your selection of Bread accompanied with Lettuce & Tomato.*

#### **PLUS:**

*Potato Chips  
Whole Fruit Freshly  
Baked Cookies  
Canned Soda*

## **CHICKEN DELIGHT HERBED**

### **CHICKEN BREAST CROISSANT** *Chicken*

*Breast on a Croissant with Lettuce, Tomato & a Dijon Cilantro Spread.*

#### **PLUS:**

*Red Dill Potato Salad  
Fresh Grapes  
Fudge Brownie  
Canned Soda*

## **ITALIAN CONNECTION**

### **THE ITALIAN SANDWICH**

*Sliced Salami & Ham with Mozzarella, Provolone Cheeses, Lettuce & Tomato served on Focaccia Bread & brushed with an Italian Dressing.*

#### **PLUS:**

*Tri Colored Pasta Salad  
Seasonal Whole Fruit  
Biscotti  
Canned Soda*

## **EARTH BOX**

### **VEGETARIAN WRAP**

*Shredded Lettuce, Red Onions, Black Olives, Cucumbers, Cheddar Cheese, Red & Yellow Peppers wrapped in a Pesto Tortilla with an Herbed Cream Cheese Spread.*

#### **PLUS:**

*Seasonal Fruit Salad  
Granola Bar Bottled  
Water*

## **SOUTHERN BOX**

**SOUTHWESTERN COBB SALAD** *Black Beans, Corn, Grilled Chicken Breast, Tomatoes, Cheddar Cheese, Green Onions, Corn Tortilla Strips & Southwestern Ranch Dressing.*

#### **PLUS:**

*Cornbread & Creamy Butter  
Apple Bar  
Canned Soda*

## **SUMMER SUN BOX**

### **SUMMER SUN TORTELLINI SALAD** *An*

*Arrangements of Cheese Tortellini, Diced Chicken Breast, Celery, Raisins & Grapes. Tossed with a Parmesan Cheese Dressing.*

#### **PLUS:**

*Fresh Rolls & Creamy Butter  
Lemon Bar  
Canned Soda*

# COLD SALAD PLATES

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*All Salads are served on china with linens. Salad Meals are preset, unless arranged differently.  
Salads include Freshly Baked Rolls & Creamy Butter, Choice of Dessert,  
Iced Tea, Water, Regular & Decaffeinated Coffee.*

## **SUMMER SUN TORTELLINI**

*An arrangement of Cheese Tortellini, Diced Breast of Chicken, Celery, Raisins & Red Grapes with a Parmesan Cheese Dressing, garnished with Diced Seasonal Fruit.*

## **CAMPUS COBB**

*An original recipe from Mrs. Cobb Herself. This Classic comes with Diced Avocados (in season), tender Diced Chicken, Tomatoes, Fresh Bacon, Hard Boiled Eggs and Bleu Cheese beautifully arranged on a bed of Mixed Greens.*

## **CHICKEN ROULADE WITH PASTA**

*Tender Chicken Medallions stuffed with Julienne Zucchini and Sundried Tomatoes placed over Homemade Bow Tie Pasta served with and Herbed Mayo Stuffed in a Fresh Tomato.*

## **LEMON SHRIMP PASTA**

*Jumbo Shrimps, Mushrooms, Green Onions, Red Pepper on a bed of Angel Hair Pasta with Fresh Herb Vinaigrette.*

## **PESTO TORTELLINI**

*Cheese Filled Tortellini with Asparagus, Red Peppers, Walnuts, Parmesan & Mozzarella Cheese, Basil and Tomatoes mixed in a Pesto Caesar Dressing.*

## **THE TACO SALAD**

*Seasoned Beef or Chicken, Tomatoes, Cheddar Cheese, Lettuce, Spicy Black Beans, Jicama and Avocado (in season) piled high in a Flaky Tortilla Shell accompanied with Sour Cream & Silvano's Salsa.*

## **ORIENTAL CHICKEN SALAD**

*Oriental Greens and Water Chestnuts, topped with Julienne of Chicken, Green Onions and Almonds served with a Sesame Soy Dressing. Garnished with Wonton Strips & Mandarin Oranges accompanied with Egg Rolls.*

## **GRILLED CHICKEN CAESAR SALAD**

*Tender Chicken Strips on Romaine Lettuce served with Croutons and Caesar Dressing.*

## **SOUTHWESTERN COBB SALAD**

*Black Bean, Corn, Diced Chicken Breast, Tomatoes, Cheddar Cheese, Green Onion, Corn, & Tortilla Strips served with a Southwestern Ranch Dressing.*

## **CHICKEN WALDORF**

*Diced Chicken, Crisp Apples, Raisins, Grapes and Walnuts tossed in a light Yogurt Dressing.*



# **GOURMET SALAD PLATES**

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*All Salad Plates are served in china service. Salad Meals are preset, unless arranged differently. Meals include Fresh Rolls & Creamy Butter, choice of Dessert (please refer to our "Desserts" Section) Accompanied with Iced Tea, Water, Regular & Decaffeinated Coffee.*

**B.B.Q. CHICKEN SALAD** *Chopped Lettuce, Black Beans, Sweet Corn, Jicama, Cilantro, Crispy Corn Tortilla Strips & Monterey Jack Cheese, Topped with BBQ Chicken Breast, Diced Tomatoes & Scallions. Served with a Herb Ranch Dressing.*

**CHICKEN & ASPARAGUS SALAD**  
*Chicken Breast with Baby Carrots, Red Potatoes and Fresh Asparagus arranged on a bed of Green Leaf Lettuce accented with marinade.*

**PESTO CHICKEN WITH ANTIPASTO**  
*Pesto Chicken, Artichokes, Proscuitto, Diced Tomatoes, Olives, Roasted Peppers, Marinated Mushrooms and Mozzarella Cheese. Served over Romaine Lettuce.*

**POACHED SALMON**  
*Fresh Poached Salmon served upon Angel Hair Pasta Mixed with Vegetables and Olive Oil. Accompanied with Asparagus and served with a Tangy Dill Sauce.  
(minimum of 15 people)*

**AVOCADO & CRAB SALAD**  
*Crabmeat, New Potatoes, sliced Avocado, Cherry Tomatoes with Young Spinach on Bibb Lettuce, served with an Olive Oil Cilantro Dressing.*

## **GRILLED CHICKEN PESTO TORTELLINI SALAD**

*Pesto Tortellini & Sundried Tomatoes topped with Grilled Chicken Breast over a bed of Spring Mix with Asparagus, garnished with Kivi, Strawberries and Grapes.*

**CHICKEN WITH SUNDRIED TOMATOES**  
*Herbed Chicken, upon a Bed of Spring Greens with Capers, Sundried Tomatoes, Grilled Porto Bello Mushrooms and Fresh Herbs, Marinated in Olive Oil.*

**SIRLOIN STEAK SALAD**  
*Sliced Sirloin Steak, Tomato Wedges, Fresh Dill Pickles, Artichoke Hearts, Button Mushrooms and Green Olives placed on Watercress & Escarole Lettuce served with French Dressing.*

**CARNE ASADA CHOPPED SALAD**  
*Carne Asada layered over Shredded Lettuce, Black Beans, Corn, Jicama, diced Tomatoes, Cilantro & Monterey Jack Cheese served with a Buttermilk Ranch Dressing.*

**SEAFOOD COBB**  
*A succulent arrangement of Gulf Shrimp and Crab Claws with Bleu cheese, Tomato, Olives, Bacon, Green Onion & Hard-boiled Eggs served upon Mixed Greens.  
(minimum of 15 people)*

# **COLD SANDWICH PLATES**

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*All Sandwiches are served in china service. Meals include Fruit Garnish, choice of Dessert, Iced Tea, Water, Regular & Decaffeinated Coffee.*

## **PANINI FORNO FLORENTINO** *Sliced*

*Roast Beef, Fresh Spinach & Mozzarella Cheese layered on Italian Loaf with Balsamic Vinaigrette accompanied by German Potato Salad.*

## **THE PEPPER JACK**

*Lemon Grilled Chicken Breast, Pepper Jack Cheese, Lettuce and Tomato served on an Onion Roll served with a Tuscan Coleslaw.*

## **CHICKEN ON FOCACCIA** *Grilled*

*Chicken Breast, Provolone Cheese, Pesto Mayonnaise & Roasted Peppers served on a Focaccia Bread with a Creamy Dill Potato Salad.*

## **GRILLED CHICKEN CROISSANT**

*Tender Chicken Breast, Swiss Cheese, Lettuce & Tomato served on a Buttery Croissant with Dijon-Cilantro Spread accompanied With a Creamy Coleslaw.*

## **SANTA FE CHICKEN**

*Grilled Chicken Breast with Grilled Peppers, Jack Cheese, Lettuce, Tomato & a Chili Mayonnaise served on a fresh Kaiser Roll with a Southwestern Salad.*

## **DIJON ROAST BEEF BAGEL** *Carved*

*Roast Beef served on a Fresh Western Bagel with Dijon Horseradish Cream Cheese, Accompanied with Lettuce Tomato and Served with Tri Colored Pasta Salad.*

## **VEGETARIAN LAVOSH** *Shredded*

*Lettuce, Diced Tomatoes, Avocado (in season), Cheddar Cheese, Cucumber, Red & Yellow Peppers, Shredded Lettuce wrapped in Lavosh With an Herbed Cream Cheese Spread accompanied with a Fruit Salad.*

*Grilled Eggplant, Roasted Red & Yellow Peppers, Basil & Smoked Mozzarella with Herb-Mustard Spread on Focaccia Bread served with a Apple Waldorf Wild Rice Salad.*

## **VEGETARIAN DELIGHT**

# HORS D'OEUVRES

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*All Hors D'oeuvres are served in our upscale black plasticware.  
Price includes linens for buffet tables only. Upgrade  
to china for an additional \$1.00 per person.*

## HOT APPETIZERS

BEEF SATES WITH PEANUT SAUCE

MINI QUICHE ASSORTMENT

CHICKEN TERIYAKI SESAME SKEWERS

SCALLOP BACON WRAP

SWEDISH MEATBALLS

MINI CRAB CAKE

STUFFED MUSHROOMS CAPS

*Accompanied with Re'moulade Sauce*

*Florentine, Italian or Crab*

CHICKEN FINGERS

EGG ROLLS

*Served with Buttermilk Dressing*

*Accompanied with Plum Sauce*

CHICKEN DRUMMETES

MINI BEEF WELLINGTON

*Accompanied with BBQ Sauce*

*Served with Demi Glace*

FRIED RAVIOLI

*Served with Marinara Sauce*

## COLD APPETIZERS

FRESH FRUIT PLATTER

FRESH VEGETABLES PLATTER

*Accompanied with Chocolate Fondue*

*Accompanied with Garden Dip*

STUFFED BELGIAN ENDIVE

3 LAYER FOCACCIA TRIANGLE

*With Gorgonzola Cheese, Cream Cheese,  
Toasted Almonds & Red Pepper*

*Focaccia Triangles with Pesto, Cream Cheese  
& Sundried Tomatoes*

TRI COLORED TORTELLINI SKEWERS

PROSCUITTO MELON WRAP

*Served with Parmesan Cheese Dip*

FINGER SANDWICHES

ASSORTED LAVOSH PINWHEELS

*Tuna, Egg or Chicken Salad*

*Turkey, Ham or Vegetarian*

CHEESE & CRACKERS

GOURMET CHEESE & CRACKERS

*Served with Table Crackers*

*Herbed Brie, Roquefort & Gouda*

SHRIMP COCKTAIL

SPINACH & ARTICHOKE DIP

*Accompanied with Cocktail Sauce*

*Served with Baguette Slices*

# HOT ENTREES

## SERVED SIT DOWN STYLE

*All Served Entrees are served with china, glassware & linens. Our professional wait staff is also available to attend your every need. Served meals are preset with salads and Desserts. Entrees include choice of Salad, Vegetables, choice of Pasta, Potato or Rice, Freshly Baked Rolls, choice of Dessert, Iced Tea, Water, Regular & Decaffeinated Coffee. Minimum of ten people.*

## BUFFET STYLE

*All Hot Buffets are served in china service. All Entrees include choice of Salad, choice of Pasta, Rice or Potato, choice of Vegetables, Choice of Dessert, Fresh Rolls & Butter, Iced Tea, Water, Regular & Decaffeinated Coffee. Maximum service time of any Buffet is 2 hours. Choice of one Entree, any additional Entrée add \$2.00 per person. Buffets that require a carver add a \$50.00 carving fee. Minimum of fifteen people.*

## CHICKEN

### **CHICKEN JERUSALEM**

*Tender Breast of Chicken served with Artichoke Hearts, Fresh Mushrooms & a Velvety White Sauce.*

### **LEMON ROSEMARY CHICKEN**

*Boneless Chicken Breast Marinated with Lemon & Rosemary, Grilled to perfection.*

### **CHICKEN FLORENTINE**

*Chicken Breast filled with Mushrooms, Fresh Spinach & topped with Béchamel Sauce.*

### **CHICKEN PICATTA**

*Lightly Seasoned Chicken Breast sautéed in a Creamy Lemon Sauce and Capers. Garnished with fresh Lemon Twist.*

**ITALIAN STUFFED CHICKEN** *Marinated Chicken Breast stuffed with Spinach, Onions, Roasted Peppers, Ricotta Cheese & Italian Herbs.*

### **CHICKEN TERIYAKI**

*Grilled Chicken Breast Glazed with our homemade Teriyaki Sauce served with Steamed Rice & Stir-Fry Vegetables.*

### **CHICKEN ELAINE**

### **CHICKEN CORDON BLEU**

*Boneless Breast, stuffed with Ham & Melted Swiss Cheese baked to a golden brown, Served with a Chive Sauce.*

*Marinated Grilled Chicken Fillet, Topped with sliced Avocado, Sautéed Mushrooms, Fresh Tomato, Monterey Jack Cheese & a touch of Bordelaise.*

### **HAWAIIAN CHICKEN**

*Herbed Chicken Breast Accompanied With Pineapple juice, Soy Sauce & Ginger Sauce. Topped with Pineapple & Red Pepper Rings.*

### **SOUTHWESTERN CHICKEN**

*Grilled Chicken Breast in a spicy crust topped with Pico de Gallo and melted Monterey Jack Cheese, accompanied with Black Beans And Spanish Rice.*

### **CHICKEN MADEIRA**

*Sautéed Chicken Breast topped with Fresh Asparagus & Melted Mozzarella Cheese, Covered with Fresh Mushroom Madeira Sauce.*

### **CHICKEN PEPPERDINE**

*Boneless Breast of Chicken stuffed with Spinach, Dried Cranberries & Pine Nuts. Accompanied with a Veloute Sauce.*

## **BEEF**

### **PEPPERED TENDERLOIN ROAST**

*Tenderloin Roasted to perfection with a coat of Peppercorns and presented With a rich Velvety Sauce.*

### **BEEF WELLINGTON**

*Whole Tenderloin with Mushroom Duxelles wrapped in a Puff Pastry With a Sauce Perigourdine.*

### **TERIYAKI BEEF STEAK**

*Grilled Sirloin Steak glazed with a Soy Ginger Sauce, served with Steamed White Rice & Stir-Fried Vegetables.*

**TUSCAN ROULADE** *Tenderloin of Beef stuffed with Carrots, Asparagus, Diced Mushrooms, Dried Fruits & Fresh*

*Oregano finished With a Dijon Mustard Crust.*

### **ROAST BEEF AU JUS**

### **FILET MIGNON BORDELAISE**

*Filet Mignon garnished with Fluted Mushroom Caps and served with a Rich Red Bordeaux Sauce.*

**PRIME RIB OF BEEF** *Premium Roasts carved into generous Portions in its own Au Jus served with a Creamy Horseradish.*

### **LONDON BROIL**

*Thinly sliced marinated Flank Steak topped with a Au Jus and Mushroom Sauce.*

**NEW YORK STEAK** *Served with Demi Glace & Caramelized Onions.*

### **SIRLOIN STEAK KABOBS**

*Cubes of Marinated Beef with Fresh Mushrooms, Tomato Wedges, Green Peppers & Onions on a Skewer.*

## **PORK**

**ROAST LOIN OF PORK** *Apricot Glazed Oven Roasted Pork Tenderloin served with Delicious Cinnamon Applesauce.*

### **HONEY BAKED HAM**

*Marinated and Glazed with Pineapples & Cloves.*

### **OVEN ROASTED PORK LOIN**

*Stuffed with Apples & Rosemary, Served with a Cider Sauce.*

### **STUFFED PORK CHOPS AL'ORANGE**

*Oven baked center cut Pork Chops Filled with Apple-Walnut Stuffing, Topped with an Orange Sauce.*

## SEAFOOD

### **BAKED HAZELNUT HALIBUT**

*Served with Beurre Blanc Sauce.*

### **GRILLED SEABASS**

*Served with Tarragon Sauce*

### **SCALLOPS IN CHAMPAGNE GLAZE**

*Served with Port Wine Sauce.*

### **STUFFED FILLED OF SOLE**

*Stuffed with Crab, Shrimp &  
Melted Monterey Jack Cheese.*

### **SHRIMP SCAMPI A LA ROMA**

*Jumbo Shrimp sautéed in  
an Herbed Garlic Butter.*

### **GRILLED SWORDFISH**

*Flame Broiled Fresh Swordfish  
Served with Lemon Herb Butter.*

### **PECAN ALASKA SALMON**

*Seasoned with Mustard & Honey,  
Mixed Together with Bread  
Crumbs, Pecans & Parsley*

### **LINGUINI WITH GRILLED SHRIMP**

*Grilled Jumbo Shrimp served on a bed  
of Pasta with Saffron and tossed  
with a Tomato Coulis*

## VEGETARIAN

### **VEGETARIAN WELLINGTON**

*Seasoned Vegetable & Cheese  
Baked in a Puff Pastry Shell served in a  
Mushroom Cream Sauce.*

### **LASAGNA AL FORNO**

*Layered with Fresh Garden Vegetables &  
Cheese, served with a light Marinara Sauce.*

### **LINGUINI & JULIENNE VEGETABLES**

*Served with Fresh Tomato & Basil Sauce  
Accompanied with Julienne Vegetables.*

### **RICOTTA STUFFED PASTA**

*Pasta Stuffed with a Ricotta Cheese mixture  
And served with Marinara & Pesto Sauces.*

### **RADIATORE**

*Radiatore Pasta tossed with Garlic,  
Eggplant, Diced Tomatoes & Fresh Basil.  
Topped with Ricotta Cheese.*

### **RAVIOLI WITH SUN-DRIED TOMATO SAUCE**

*Ravioli Stuffed with Cheese,  
Tossed in Sun-dried Tomato Sauce  
With Parmesan Cheese.*

# ACCOMPANIMENTS

*Please select a Salad, Vegetable & a Potato, Pasta or Rice to accompany your Entree.*

## CLASSIC SALADS

(These Salads selections are included with your Entrée price)

### **TRADITIONAL GARDEN SALAD** *Crisp*

*Iceberg Lettuce, Cherry Tomatoes,  
Julienne Carrots & Red Cabbage served  
with your choice of Dressing.*

### **BOSTON BIBB**

*Tender Greens & thinly sliced Beets  
with Lemon Vinaigrette.*

### **CLASSIC CAESAR**

*Crisp Romaine in our own Caesar Dressing,  
Parmigan Regina & Croutons.*

### **SPINACH SALAD**

*Spinach Leaves, Baby Tomatoes & Crispy  
Onions served with Bacon Dressing.*

## SPECIALTY SALADS

(Offered at an additional \$1.25 per person)

### **CITRUS SALAD**

*Spring Mix, Mandarin Oranges, Red  
& Yellow Peppers, Pineapple, Kiwi, Almonds  
& Feta Cheese with Citrus Dressing.*

### **RADICCHIO WITH BUTTER LETTUCE**

*Delicate Butter Lettuce and Segments of  
Sweet Orange temper the distinctive bite of  
Radicchio served with Hot Bacon Dressing.*

### **BABY GREEN SALAD**

*Baby Greens, Blue Cheese, Toasted Pecans,  
Scallions & Balsamic Vinaigrette.*

### **ENDIVE SALAD**

*Belgian Endive, Red Leaf Lettuce, Crumbled  
Bleu Cheese & Caramelized Walnuts served  
with Champagne Vinaigrette.*

### **MIXED GREEN SALAD**

*Mixed Greens, Roasted Red Peppers, Hard  
Boiled Egg, Walnuts and Croutons tossed  
with Olive Oil Vinaigrette.*

### **BUTTER LETTUCE SALAD**

*Butter Lettuce, Cherry Tomatoes, Hearts of  
Palm, Asparagus & Champagne Vinaigrette.*

## VEGETABLES

*Pesto Pasta Stuffed Tomatoes  
\*Asparagus with Roasted Red Peppers  
Green Beans Amandine*

*Broccoli with Pine Nuts & Mushrooms*

*Sautéed Autumn Vegetables  
Grilled Tomato with Mozzarella Cheese  
Mixed Grilled Vegetables*

## POTATOES, RICE & PASTA

*Pasta Alfredo with Sundried Tomatoes  
Au Gratin Potatoes  
Garlic Whipped Potatoes  
Wild Rice Pilaf  
Twice Baked Potatoes*

*Parmesan Orzo Rosemary  
Roasted Potatoes Basmati  
Rice*

# DESSERTS

## BASIC DESSERTS

(These Dessert selections are included with your Entrée price)

GERMAN CHOCOLATE CAKE

BLACKFOREST CAKE FRESH

FRUIT TART

FRUIT COBBLERS

NEW YORK STYLE CHEESECAKE

*Served with Blueberry or Cherry Toppings*

LEMON MERINGUE PIE

CARROT CAKE PECAN

PIE

DUTCH APPLE PIE

## SPECIALTY DESSERTS

(These Dessert selections are offered at an additional \$2.25 per person)

CHOCOLATE OBSESSION CAKE

CAPPUCCINO MOUSSE CAKE

PINA COLADA CAKE

TIRA MISU

CREME BRULEE

*Chocolate or Vanilla*

## GOURMET DESSERTS

(These Desserts are offered at an additional \$3.50 per person, minimum of twenty people)

HEATH TOFFEE CRUNCH PIE

CARAMEL PECAN ICE CREAM CAKE

SNICKERS CHEESECAKE

CHOCOLATE LOVIN CAKE MOCHA

CHOCOLATE RASPBERRY BASH

MUD ICE CREAM CAKE

LEMONBERRY JAZZ

KEY LIME PIE

SIGNATURE ICE CREAM TRUFFLES

*Dark Espresso Leaf*

*Pecan Pralines & Cream*

*Cookies & Cream*

*White Chocolate Amore*

*Vanilla Bean White*

*Lemon Custard Turtle*



# THEME BUFFETS

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*All "Theme Buffets" are served with our upscale black plasticware.*

*China service is available for an additional \$1.50 per person.*

*Buffets include iced tea, water & coffee.*

*Minimum of fifteen people.*

## PASTA BAR

*This popular bar is served with Caesar Salad, Bread Sticks & Butter,  
Choice of Chocolate Cake or Cannolis.*

### PASTAS

**(Choose two)**

*Fettuccine*

*Rotelli*

*Linguini*

*Bow Tie*

*Tortellini*

*Penne*

### SAUCES

**(Choose two)**

*Momma Mia*

*Four Cheese*

*Marinara*

*Pesto*

*Alfredo*

*Bolognese*

## MEXICAN BAR

*This authentic Mexican bar is served with Refried Beans, Spanish rice,  
Tortilla Chips, Silvano's Salsa, Guacamole & Flan with Cinnamon Crispas.*

**(Choice of one)**

### **MAKE YOUR OWN TACO BAR**

*Diced Chicken or Ground Beef, Warm Flour*

*Tortillas or Crispy Taco Shells, served with*

*Shredded Lettuce Diced Tomatoes, Cheddar*

*Cheese, Chopped Onions & Sour Cream.*

### **MAKE YOUR OWN FAJITA BAR**

*Marinated Chicken or Seasoned Flank Steak*

*grilled with Onions, Red Pepper & Green*

*Pepper, served with Large Warm Flour*

*Tortillas & Sour Cream.*

## POTATO BAR

*Large Idaho Baked Potatoes with*

*Chili Con Carne or Vegetarian Chili, Cheese Sauce*

*Steamed Broccoli, Grilled Onions & Mushrooms*

*Sour Cream & Jalapeno*

*Garden Salad with Two Dressings*

*Cornbread & Butter*

*Lemon Bars*

# VALUE BUFFETS

*All "Value Buffets" are served in our high quality black plasticware.*

*Beverages & Desserts are provided on self-service stations.*

*All Buffets include Iced Tea, Water, Regular & Decaffeinated Coffee.*

*No Substitutions on Buffet Menu.*

*Minimum of ten people.*

*Cheese Enchiladas  
Spanish Rice  
Spicy Black Beans & Corn  
Chips & Salsa Churros*

*Herbed Baked Chicken  
Mashed Potatoes & Gravy  
Corn Cobblerts  
Cornbread & Creamy Butter  
Cherry Cobbler*

*Caesar Salad  
Homemade Lasagna Bolognese (Meat)  
Mixed Grilled Veggies  
Bread Sticks & Creamy Butter  
Cheesecake with Strawberry Sauce*

*Roast Beef Au Jus  
Baked Potato with Sour Cream  
Corn  
Fresh Rolls & Butter  
Dutch Apple Pie*

*Garlic Beef & Broccoli  
Vegetable Stir Fry  
Fried Rice  
Egg Rolls  
Almond Cookies*

# AUTHENTIC BUFFETS

*All "Authentic Buffets" are served with our upscale black plasticware.*

*China service is available for an additional \$1.50 per person.*

*Buffets also include iced tea, water, & coffee service.*

*All buffets require a minimum of 20 people.*

## A TOUCH OF ITALY

**To satisfy your yearnings for that authentic Italian Taste**

*Antipasto Salad*

*White Bean Salad*

*Bow Tie Pasta with Tomato Coulis*

*Roasted Rosemary Chicken Pesto*

*Lasagna*

*Garlic Sautéed Vegetables*

*Freshly Baked Foccacia Bread*

*Parmesan Cheese*

*Tira Misu*

## ORIENT EXPERIENCE

**A delightful and tasty combination *Chinese***

*Noodle Salad with Oriental Dressing Beef*

*Broccoli in a Garlic Ginger Sauce Szechwan*

*Chicken*

*Fried Rice*

*Stir Fry Vegetables*

*Egg Rolls with Sweet & Sour Sauce*

*Almond & Fortune Cookies*

## LUAU

**Recreate the tropical experience**

*Ambrosia Salad*

*Grilled Mahi Mahi*

*Teriyaki Chicken*

*Maui Rice*

*Hawaiian Sweet Bread*

*Fried Plantains*

*Pina Colada Cake*

## TEX-MEX

**Take a trip to the border with the Tex-Mex creations**

*Corn and Black Bean Salad*

*Cilantro Lime Shredded Chicken*

*Carne Asada Beef*

*Spicy Vegetables*

*Fiesta Rice*

*Tortilla Chips*

*Tomatillo Salsa*

*Flour Tortillas*

*Honey Orange Flan*

# **BARBECUES**

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*All BBQ's are served in our high quality black plasticware with linen for the Buffet.*

*BBQ Buffets includes Lemonade & Water.*

*Minimum of twenty people.*

## **THE RIBSTER**

*BBQ Pork Spareribs  
Char-broiled Beef Ribs  
Corn Cobettes  
Creamy Cole Slaw  
Red Skin Potato Salad  
Chips & Pickle Spears  
Dinner Rolls & Butter  
Apple or Peach Cobbler*

## **COUNTRY PICNIC**

*BBQ Chicken Quarters  
Southwestern Style Sausage  
Grilled Onions & Peppers  
Barbecued Potato Wedges  
Tossed Green Salad  
Potato Chips & Pickles  
Corn Muffins & Butter  
Fudge Brownies*

## **FAIRFAX BBQ BUFFET**

*Grilled Chicken Breast  
Tri Tip  
Sautéed Mixed Vegetables  
Coleslaw with Pineapples  
Tomato & Cucumber Salad  
Chips & Pickle Spears  
Dinner Rolls & Butter  
Lemon Squares*

## **ALL AMERICAN COOKOUT**

*This traditional BBQ picnic includes a Relish Platter, Cheese Tray & Potato Chips.*

### **ENTREE SELECTION**

**(Choose two)**

*Italian Sausages Quarter  
Pound Hamburger BBQ  
Chicken Quarters*

*Jumbo Franks Herbed  
Chicken Quarters Garden  
Burger*

### **ACCOMPANIMENTS**

**(Choose three)**

*Ranch Baked Beans  
Homestyle Chili  
Cucumber & Onion Salad  
Corn Cobbets  
Seasonal Fruit Salad*

*Creamy Dill Potato Salad  
Pasta Salad Marinated  
Vegetable Salad Creamy  
Coleslaw  
Garden Salad*

### **DESSERTS**

**(Choose one)**

*Pineapple Upside Down Cake  
Double Fudge Brownies Rice  
Krispie Bars*

*Apple or Peach Fruit Cobbler  
Fresh Baked Cookies Fruit  
Bar*

# AFTERNOON DELIGHT

## SPECIAL TREATS

CHEESECAKE BARS

CHOCOLATE DIPPED MACAROONS

DOUBLE FUDGE BROWNIES

FRESH BAKED COOKIES  
*Peanut Butter, Double Chocolate, Sugar,  
Oatmeal & Chocolate Chip*

GOURMET COOKIES  
*White Chocolate Macadamia, Fruit Filled &  
Double Chocolate*

FRUIT BARS  
*Lemon, Cherry & Tom-thumb*

## GOURMET DELICACIES

MINI FRUIT TARTS

MINI CREAM PUFFS

NAPOLEONS

MINI ECLAIR

CHOCOLATE DIPPED STRAWBERRIES

## TAKE A BREAK

*The following Breaks are served in our high quality black plasticware.  
Minimum of ten people.*

### **HIGH TEA**

*Cucumber & Cream Cheese and Chive & Egg  
Finger Sandwiches, Scones with Devonshire  
Cream, White Chocolate Strawberries,  
Herbal Teas with Honey & Lemon.*

*Assorted Deli Bagels served with Herbed  
Cream Cheese, Pastrami, Roast Beef,  
Capers, Red Onions & Tomatoes  
Accompanied with a refreshing Lemonade*

### **COOKIE CRAVING**

*Take a break with our Freshly Baked Cookies  
Assorted Sodas & Water.*

### **ALL NATURAL**

*Granola Bars, Sliced Fruit Platter,  
Plain & Flavored Sparkling Waters*

### **BAGELS DELI STYLE**

**CHOCOLATE ATTACK**

*Fudge Brownies, White Chocolate Cheesecake  
Bars, Fresh Fruit Tray & Flavored Sparkling  
Waters*

**TEA TIME**

*Fruit Filled Tea Cookies, Assorted Herbal  
Teas, Plain & Flavored Sparkling Waters*

# RENTALS & MISCELLANEOUS

## RENTALS

<u>ITEM</u>	<u>PRICE</u>	<u>DEPOSIT</u>
<i>Tablecloths</i>	\$ 6.00 ea	\$ 25.00
<i>Cloth Napkins</i>	\$ .50 ea	\$ 10.00
<i>Pitchers</i>	\$ 2.00 ea	\$ 25.00
<i>Coffee Pots</i>	\$ 2.00 ea	\$ 25.00
<i>Plastic Punchbowl</i>	\$ 5.00 ea	\$ 25.00
<i>Cambros</i>	\$ 7.00 ea	\$ 25.00
<i>Charcoal Grill</i>	\$ 25.00 ea	\$100.00
<i>Charcoal</i>	\$ 5.00/bag	

## MISCELLANEOUS

	<u>SCROLLWARE</u>	<u>STYROFOAM</u>
<i>Ice</i>	\$ 3.00 / crate	
<i>Dinner Plates</i>	\$ 3.89 dz	\$ .60 dz
<i>Dessert Plates</i>	\$ 2.11 dz	\$ .50 dz
<i>Plastic Soup Bowls</i>	N/A	\$ .60 dz
<i>Plastic Cups</i>	\$ 1.00 dz	\$ .60 dz
<i>Plasticware</i>	\$ .60 dz	N/A
<i>Plastic Coffee Mugs</i>	\$ 2.27 dz	N/A
<i>Cocktail Napkins</i>	\$ .60 dz	
<i>Dinner Paper Napkins</i>	\$ 1.00 dz	

## DELIVERIES

*Delivery of cakes, linen and miscellaneous items are subject to a \$10.00 delivery charge.*

## NOTE

*China, silverware, utensils, cooking equipment, chaffing dishes & silver pitchers,  
Are not available for Rentals.*