



Traditional packets  
FOR PARTYS OF OVER 20 GUEST

**The American**

Choice of 2 entrees from the American menu.

Garlic mash potatoes  
Steamed broccolini  
Spring mix Berry Salad and  
feta Cheese with Balsamic Dressing  
Fresh baked Dinner rolls  
22.92 per-person add \$2 for salmon

**L'italiano**

Choice of 2 Entrees from the Italian menu

Italian chop salad (romaine and cured meats,  
red onion and tomatoes on olive oil and feta)  
Oven roasted asparagus  
Garlic bread  
Anti-pesto platter  
18.78 per-person add salmon \$2

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**La Cena Mexicana**

Any two Choice of entrées from the Mexican menu.

Tortillas: flour/corn  
Tortilla chips  
toppings: Pico, Sour cream, Caramelized onion,  
Cilantro, dice onion, slivered radish, cheddar cheese  
and Salsa  
Side dish: refried Pinto beans and Spanish rice  
Salad: romaine, tomato olives, cheddar cheese,  
green onion, corn and  
pesilla pepper ranch  
churros  
17.92

**The Northwestern**

One choice of any protein with any choice of  
salmon from the American menu

Oven roasted Rosemary potato  
A blend of seasonal roasted Veggies  
Arugula salad (candied walnuts with Cranberry  
dressing)  
Dinner rolls  
Cherry apple Crisp  
24.93

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**The Healthy:**

Zucchini, Carrots, yellow squash noodles  
Creamy Basil Pesto  
Marinara  
Quinoa Salad  
Rosemary roasted sweet potatoes  
Protein:  
Garbanzo beans

**Veggie platter:**

Whole Fresh veggies  
Cherry tomato, Carrots, cauliflower, cucumber, snap  
peas  
Hummus, Ranch  
21.95

**Mediterranean:**

2 entrée choices from Mediterranean menu

Rice pilaf  
Greek salad  
Romaine, onion, olives, bell peppers, tomatoes,  
cucumber and cheese with olive oil, oregano,  
lemon juice and black pepper dressing  
Hummus and pita platter  
19.56  
add salmon \$3  
add lamb \$2.58

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**Hawaiian:**

2 Choice of entrée from menu

Steamed rice  
Oven roasted potato

**BBQ**

Any two entrees from the BBQ menu

Seasonal roasted veggies  
Roasted potatoes or mash potato



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Blend of roasted seasonal veggies  
Tropical fruit platter  
17.80

Baby Spring Mix Salad with Raspberry feta  
cheese Balsamic Dressing  
Assorted Buns and Butter  
Apple Crips  
\$ 22

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**Entrée Choice**

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***Italian:***

**Penne alla Vodka**

Roasted garlic, peas, tomatoes and fresh basil in a  
creamy pink vodka sauce.  
Grilled chicken/Shrimp/Beef Meat balls

**Pesto cremoso**

home-made basil creamy pesto sauce, penne  
pasta, Cherry tomato, mozzarella cheese and  
baked to perfection.  
Chicken/shrimp

**Ravioli di butternut**

Butternut squash with a creamy sage sauce

**Ravioli Funghi e spinaci**

spinach and mushroom ravioli in pink vodka  
sauce.  
Chicken/beef/shrimp

**Polo al Marsala**

Grilled chicken in a mushroom Marsala sauce

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***Mexican:***

**Enchiladas**

Choice of Chicken, Beef or Vegetarian. In our  
home-made enchilada sauce. Topped off with  
Cojita Queso.  
Vegetarian / Chicken / Beef

**Fajitas Al Carbon**

Sautéed bell peppers, red and yellow onion,  
mushrooms, squash with choice of chicken or  
beef.  
Chicken / Beef

**Street Tacos**

Soft tacos with choice of meat – steak, chicken or  
pork. Topped with cilantro, onion, and salsa.  
Chicken / Steak / Carnitas

**Salmon Mango Salsa**

Grilled Salmon topped with a mixture of diced  
mango, corn, black beans, tomatoes, onions,  
cilantro and extra virgin olive oil.

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***American***

**Beef Medallions**

Roasted Beef shoulder topped off with a tasty  
rosemary beef red wine sauce and mushrooms.

**Prosciutto Wrapped Chicken**

Chicken stuffed provolone cheese and wrapped  
with prosciutto topped off with a tasty mushroom  
sauce.

**Chicken Bruschetta**

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***MEDITERRANEAN***

**Kofta kebab**

your choice of meat with herbs, including parsley,  
mint, garlic and onion  
lamb/beef/ blend of lamb and beef

**Shish Tawook**

Chicken Marinade in yogurt with lemon and a  
blend of Mediterranean spices.

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Grilled Chicken Breast topped off with a delicious  
bruschetta and sweet balsamic reduction.

**Tuscan grilled chicken**

Grilled chicken breast marinated with Rosemary,  
thyme and garlic

**Lemon Caper Salmon**

Lemon with a lemon and capers sauce and a hint  
of dill.

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**Prawn coconut Curry**

A blend of bell peppers, onions, pineapple and  
ginger cooked in coconut milk with mild red  
curry.

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***BBQ:***

**Pulled Pork**

Smoked Pork and then slowly roasted with side of  
BBQ sauce.

**Beef Brisket**

Brisket rubbed with our special spices then  
smoked slowly with oak and hickory wood with  
side of bbq sauce.

**Prime Rib**

Beef roast rubbed with special spices and herbs  
giving a smooth and delicious taste. With side of  
au jus.

**BBQ Chicken**

Chicken in an Orange Citrus marinade. Marked  
and glazed with BBQ sauce.

**Meat and Veggie kabobs**

Assortment of veggies  
steak/chicken

***Hawaiian inspired:***

**ribs**

Slowly smoked pork ribs

**Ahi tuna poke**

The classic tuna poke  
Spicy/not spicy

**Pine apple pork tenderloin**

Oven roasted pork tenderloin with a layer of  
sweet honey Dejon mustard topped off with a  
sweet pineapple