



Traditional Packet

MINIMUM OF 20 PEOPLE

The American

Choice of 2 Entrées from the American Menu

Garlic Mashed Potatoes
Oven roasted broccoli and carrots
Spring Mix Berry Salad with
Feta Cheese & Balsamic Dressing
Fresh Baked Dinner Rolls
\$24.07 per person, Salmon add \$2.10 each

L'italiano

Choice of 2 Entrées from the Italian Menu

Italian Chop Salad (Romaine, Cured Meats,
Red Onion, Tomatoes, Olive Oil and Feta)
Oven Roasted Asparagus
Garlic Bread
Anti-pasta Platter
\$19.72 per person, Salmon add \$2.10 each

La Cena Mexicana

Choice of 2 Entrées from the Mexican Menu

Tortillas: Flour & zCorn
Tortilla Chips
Toppings: Pico, Sour Cream, Caramelized Onion,
Cilantro, Diced Onion, Slivered Radish, Cheddar
Cheese and Salsa
Side Dishes: Refried Pinto Beans and Spanish Rice
Salad: Romaine, Tomatoes, Olives, Cheddar
Cheese, Green Onions, Corn and
Pesilla Pepper Ranch
Churros
\$18.82 per person

The Northwestern

1 Salmon Entrée and Choice of 1 Entrée from
the American menu

Oven Roasted Rosemary Potatoes
A Blend of Seasonal Roasted Veggies
Arugula Salad (Candied Walnuts with Cranberry
Dressing)
Dinner Rolls
Cherry Apple Crisp
\$26.18 per person

BBQ

Choice of 2 Entrées from the BBQ Menu

Seasonal Roasted Veggies
Roasted Potatoes or Mashed Potatoes
Baby Spring Mix Salad with Raspberries, Feta &
Balsamic Dressing
Assorted Buns and Butter
Apple Crisp
\$23.10 per person

Mediterranean:

Choice of 2 Entrées from the Mediterranean
Menu

Rice Pilaf
Greek Salad
Romaine, Onion, Olives, Bell Peppers,
Tomatoes, Cucumber and Feta with Olive Oil,
Oregano, Lemon Juice and Black Pepper
Dressing
Hummus and Pita Platter
\$20.53 per person
add salmon, \$2.10 each
add lamb, \$2.75 each



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Entrée Choices

****Meat is served in 4 ounce portions, per person****

Italian Entrée Choices

Saffron Cheese Ravioli

Peppercorn Parmesan Alfredo Sauce With Peas,
Shrimp,
& Linguica Sausage

Penne alla Vodka

Roasted Garlic, Peas, Tomatoes and Fresh Basil in
a Creamy Pink Vodka Sauce.
Choice of: Grilled Chicken, Shrimp or Beef
Meatballs

Pesto Cremoso

Homemade Creamy Basil Pesto Sauce, Penne
Pasta, Cherry Tomatoes, Mozzarella Cheese and
Baked to Perfection.
Choice of: Chicken or Shrimp

Ravioli di Butternut

Butternut Squash with a Creamy Sage Sauce.

Ravioli Funghi e Spinaci

Spinach and Mushroom Ravioli in Pink Vodka
Sauce.
Choice of: Chicken, Beef or Shrimp

Polo al Marsala

Grilled Chicken in a Mushroom Marsala Sauce.

Mexican Entrée Choices

Enchiladas

In Our Homemade Enchilada Sauce & Topped
with Cojita Queso.
Choice of: Chicken, Beef or Vegetarian

Fajitas al Carbon

Sautéed Bell Peppers, Mushrooms, Squash, Red &
Yellow Onions.
Choice of: Chicken or Beef

Street Tacos

Soft Tacos Topped with Cilantro, Onion, and
Salsa.
Choice of: Chicken, Steak or 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/Northwestern Entrée Choices

Beef Medallions

Roasted Beef Shoulder Topped with a Tasty Rosemary Beef Red Wine Sauce and Mushrooms.

Prosciutto Wrapped Chicken

Chicken Stuffed with Provolone Cheese and Wrapped with Prosciutto Topped with a Tasty Mushroom Sauce.

Chicken Bruschetta

Grilled Chicken Breast Topped with a Delicious Bruschetta and Sweet Balsamic Reduction.

Tuscan Grilled Chicken

Grilled Chicken Breast Marinated with Rosemary, Thyme and Garlic

Lemon Caper Salmon

Salmon with a Lemon & Caper Sauce and a Hint of Dill.

Lemon-Thyme Baked Cod

With Spicy Shrimp Butter

Pineapple Pork Tenderloin

Oven Roasted Pork Tenderloin with a Layer of Sweet Honey Dijon Mustard & Topped with a Sweet Pineapple

Mediterranean Entrée Choices

Shish Tawook

Chicken Marinade in Yogurt with Lemon and a Blend of Mediterranean Spices.

Prawn Coconut Curry

A Blend of Bell Peppers, Onions, Pineapple and Ginger Cooked in Coconut Milk with Mild Red Curry.

BBQ Entrée Choices

Pulled Pork

Smoked Pork and slowly roasted & served with a Side of BBQ Sauce.

Beef Brisket

Brisket Rubbed with Our Special Spices Then Smoked Slowly with Oak & Hickory Wood & Served with a Side of BBQ Sauce.

Prime Rib

Beef Roast Rubbed with Special Herbs and Spices, Giving a Smooth and Delicious Taste. Served with a 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
Choice of: Chicken or Steak