



TUXEDOS AND TENNIS SHOES
CATERING

SAMPLE MENUS

HORS D'OEUVRES

Out on the Town \$19.75

- Curried Chicken Satay with Thai Peanut Sauce
- Vegetable Crudit  with Herbed Spinach Dip
- Array of Seasonal Fruits and Berries
- Rustic Cheese Torta with Sundried Tomatoes and Pesto with assorted Crackers & Herbed Garlic Crostini
- Hot Artichoke Garlic Dip with Pita Crisps
- Fresh Tomato, Basil and Italian Fontina Squares

East Meets West \$21

- Chinese Style BBQ Pork with Traditional Dips and Toasted Sesame Seeds
- Vegetarian Spring Rolls with Thai Dipping Sauce
- Grilled Lamb Skewers with Fresh Mint Chutney
- Hot Artichoke Garlic Dip with Wonton Chips
- Vegetable Crudit  with Herbed Spinach Dip
- Array of Seasonal Fruits and Berries

Amor  \$21.30

- Hot Pasta Station – Penne Pasta tossed to order with your choice of two sauces: Pesto Cream, Marinara, Garlic Cream or Spicy Puttanesca
- Herbed Focaccia Bread
- Traditional Caesar Salad with Shredded Parmesan and Garlic Croutons*
- Array of Seasonal Fruits and Berries
- Antipasti Selection of Imported Meats and Cheeses, Marinated and Roasted Vegetables
- Italian Crostini and Pita Crisps with your choice of three dips/spreads: Kalamata Olive Tapenade, Rustic Cheese Tortas, Creamy Roasted Garlic Hummus, Baba Ghanouj, Tomato Caper Relish, Tzatziki or Roasted Vegetable Salsa

For a complete dinner may we suggest adding Chicken Marbella – Boneless Breast of Chicken with Sweet Prunes, Spanish Olives, Garlic and Oregano to this menu – \$4.50

The Classic \$22.80

- Carved Baron of Beef with Rolls, Dijon Mustard, Mayonnaise and Horseradish Cream Sauce*
- Seasonal Field Greens with Candied Walnuts, Dried Cranberries, Chevre and Raspberry Vinaigrette
- Tortellini Salad Tossed with Sundried Tomatoes, Kalamata Olives and Pesto
- Array of Seasonal Fruit and Berries
- Marinated, Grilled, Roasted and Fresh Vegetable Display
- Roasted Yam and New Potato Salad with Herbed Honey Dijon Vinaigrette

Dinner Buffet Option: \$26.20 – 7 oz Portion of Beef



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HORS D'OEUVRES CONTINUED

Pre Theatre \$26.05

- Dungeness Crab Cakes with Mango Salsa
- Foccacia Sandwiches with Grilled Flank Steak and Jalapeno Aioli
- Curried Chicken Satay with Thai Peanut Sauce
- Vegetable Crudit  with Herbed Spinach Dip
- Baked Brie Encroute with Nectarine Chutney and Assorted Crackers
- Tortellini Salad Tossed with Sundried Tomatoes, Kalamata Olives and Pesto

Family and Friends \$29.35

- Whole Poached and Decorated Northwest Salmon with Sliced Baguette and Dill Sauce
- Lemon Rosemary Chicken Skewers with Red Pepper Dipping Sauce
- Assortment of Gourmet Cheeses, Brie and Rustic Tortas with Crackers and Breads
- Chilled Rice Salad with Currants, Julienne Vegetables and Balsamic Vinaigrette
- Salad Caprese – Roma Tomato and Fresh Mozzarella on a bed of seasonal greens with Basil Vinaigrette
- Marinated, Grilled, Roasted and Fresh Vegetable Display

All menus are priced per person and are based on 150 guests.

If guest count falls below 50, menu price to increase by 20%.

Staff, rentals and sales tax not included.

A 20% service charge will be added to all menu prices.

Prices may be subject to change based on seasonal market fluctuations.

There is a \$2000 food minimum for events at the Hall at Fautleroy.

There is a \$500 food minimum for events at all other venues.

Effective January 1, 2007





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DINNER BUFFETS

Festive Fiesta \$22.60

- Fajita Station – Chicken and Beef Fajitas with Grilled Onions and Peppers accompanied by Flour Tortillas, Guacamole, Sour Cream and Fresh Homemade Salsa
- Cuban Style Red Beans and Rice
- Seasonal Field Greens with Julienne Vegetables, Pepitos, Jicama and Mango Vinaigrette
- Black Bean and Corn Salad with Cilantro
- Marinated, Grilled, Roasted and Fresh Seasonal Vegetables
- Array of Seasonal Fruits and Berries

Garden Party \$24.45

- Breast of Chicken with Lemon, Capers and Artichokes
- Chilled Rice Salad with Dried Fruit and Toasted Pecans
- Assortment of Gourmet Cheeses, Brie and Rustic Cheese Tortas with Crackers and Breads
- Marinated, Grilled, Roasted and Fresh Seasonal Vegetables
- Salad Caprese – Roma Tomato and Fresh Mozzarella on a bed of seasonal greens with Basil Vinaigrette
- Seasonal Melon with Fresh Mint
- Rustic Hearth Breads with Sweet Cream Butter

Chef's Table \$27.10

- Cheese Tortellini with a Smoked Tomato Romesco Sauce and Penne Rigate with a Gorgonzola Cream Sauce all tossed to order. Accompaniments to include Grated Parmesan Cheese, Toasted Pinenuts, Cracked Black Pepper and Red Pepper Flakes
- Tender Boneless Breast of Chicken baked with Sweet Prunes, Spanish Olives, Garlic and Oregano
- Greek Salad of Fresh Tomatoes, Feta Cheese, Slivered Red Onions, Sicilian Black Olives with Greens all tossed with Light Red Wine Vinaigrette
- Assortment of Balsamic, Herb Roasted and Grilled Fresh Vegetables
- Artful Display of Fresh Seasonal Fruits and Select Berries
- Rustic Cheese Tortas layered with Sundried Tomatoes and Basil Pesto; Creamy Roasted Garlic Hummus drizzled with Extra Virgin Olive Oil and garnished with Chopped Italian Parsley; Kalamata Olive Tapenade all served with Housemade Crostini and Pita Chips
- La Panzanella Herbed Focaccia and Crispy Breadsticks



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DINNER BUFFETS CONTINUED

Italian Countryside \$26.65

- Pork Loin Stuffed with Caramelized Onions, Roasted Garlic and Rosemary
- Antipasti Selection of Imported Meats and Cheeses, Marinated and Roasted Vegetables
- Orchieta Pasta with Pesto Sauce
- Carrots Provencal – Sautéed Carrots with Roasted Garlic, Kalamata Olives and Fresh Basil
- Seasonal Field Greens with Fresh Pear, Dried Apricots, Toasted Pinenuts and Red Wine Shallot Vinaigrette
- Array of Seasonal Fruits and Berries
- Rustic Hearth Breads with Sweet Cream Butter

Northwest Reception \$28.75

- Grilled Northwest Salmon Fillet with Tarragon Shallot Butter*
- Chili Lime Pork Satay with Ginger Plum Sauce
- Chilled Asparagus Spears with Citrus Vinaigrette (*Seasonal*)
- Seasonal Field Greens with Dried Pears, Cranberries, Chevre, Pumpkin Seeds and Pear Thyme Vinaigrette
- Baked Brie Encroute with Assorted Crackers
- Roasted New Potato Salad with Fresh Herbs, Sugar Snap Peas and Dijon Vinaigrette
- Rustic Hearth Breads with Sweet Cream Butter

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LUNCHEONS

Lunch on the Piazza \$18.50

- Homemade Lasagna choice of Bolognese or Vegetarian
- Traditional Caesar Salad with Parmesan and Garlic Croutons*
- Antipasti Selection of Imported Meats and Cheeses and Caponata
- Roasted Garlic and Caramelized Onion Focaccia
- Array of Seasonal Fruits and Berries

Thai One On \$18.50

- Chili Lime Pork Satay with Ginger Plum Sauce
- Curried Chicken Satay with Spicy Peanut Sauce
- Vegetarian Spring Rolls with Thai Dipping Sauce
- Soba Noodle Salad with Julienne Vegetables
- Bok Choy Slaw with Asian Lime Vinaigrette
- Seasonal Field Greens with Julienne Red Pepper, Jicama and Mango Vinaigrette

Picnic in the Park \$19.80

- Focaccia Sandwiches with Grilled Flank Steak and Jalapeno Aioli
- Petite Croissant with Smoked Turkey Breast and Brie
- Tortellini Salad Tossed with Sundried Tomatoes, Kalamata Olives and Pesto
- Pita Crisps with Creamy Roasted Garlic Hummus
- Fresh Fruit and Berry Bowl

Olive Grove \$20.35

- Chicken Breast Marbella with Spanish Olives, Oregano and Sweet Prunes
- Mediterranean Bread Salad with Roasted Peppers, Olives and Capers
- Classic Greek Salad with Tomatoes, Cucumber, Kalamata Olives and Feta Cheese
- Spanakopita – Phyllo Triangles of Spinach and Feta
- Rustic Cheese Torta with Sundried Tomatoes and Pesto with Assorted Crackers and Herbed Garlic Crostini
- Seasonal Melon with Fresh Mint

- *consuming raw or undercooked food may increase your risk of foodborne illness



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BRUNCH

Late Sunday Morning \$20.55

- Chicken Salad with Granny Smith Apples and Toasted Almonds on a Mini Croissant
- Cheddar and Chive Biscuits with Honey Smoked Ham and Dijon
- Seasonal Field Greens with Candied Walnuts, Chevre and Raspberry Vinaigrette
- Seasonal Fruits with Devonshire Cream
- Baked Brie Encroute with Assorted Crackers
- Warm Almond Pear Bread Pudding with Amaretto Sauce

Coffee at 11:00 \$22.55

- Egg Strata with Cheese and Roasted Vegetables
- Thick Cut Black Pepper Bacon Strips
- Grilled Apple Sausage
- Assorted Fresh Baked Goods: Scones, Muffins and Bread
- Array of Seasonal Fruits and Berries
- Roasted Cottage Potatoes with Fresh Herbs
- Chilled Orange Juice
- Freshly Brewed Italian Roast Coffee

Celebration Brunch \$25.55

- Fresh Tomato, Basil and Parmesan Quiche
- House Cured Gravlox with Sliced Bagels, Cream Cheese, Onion and Capers
- Orange and Watercress Salad with Mustard Dressing
- Tabouleh Salad with Tomatoes, Cucumbers and Fresh Mint
- Balsamic Roasted and Grilled Vegetables
- Dark Chocolate Dipped Strawberries
- Chilled Orange Juice
- Freshly Brewed Italian Roast Coffee

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