

ALL BREAKFAST BUFFETS INCLUDE
ASSORTED FRUIT JUICES,
FRESH COFFEE AND TEA

CONTINENTAL BREAKFAST \$11.95 PER GUEST

Warmed Danishes, muffins and bagels with preserves
and cream cheese
Bottled water

FRESH & LIGHT BREAKFAST \$12.95 PER GUEST

Fresh seasonal fruit with yogurt
Bran and whole grain muffins
Assorted cereals
Oatmeal with brown sugar, raisins and dried cherries

AMERICAN TRADITIONAL BREAKFAST \$15.95 PER GUEST

Fluffy scrambled eggs Sausage and bacon
Breakfast potatoes Warm Danishes and muffins

EGGS YOUR WAY ACTION STATION \$12.95 PER GUEST

(Plus \$75.00 chef attendant fee)

Choice of scrambled, sunny side up or omelet
Fillings include fresh cheese, ham, bacon, onions, peppers,
mushrooms, spinach, tomatoes, olives, jalapenos

À LA CARTE BREAKFAST ITEMS

Freshly brewed coffee and teas - \$28/gallon
Assorted fruit juices - \$15.00/pitcher
Iced tea, lemonade, fruit punch - \$17/pitcher
Bottled still & sparkling water - \$2.00 each
Fruit plate - \$5/guest
Pastries - \$26/dozen
Assorted yogurts - \$2.00 each
Granola bar - \$2.00 each
Whole fruits - \$2.00 each

All prices are subject
to 20% gratuity &
applicable sales tax





\$24.00 PER GUEST (MINIMUM ORDER 10)
CHOOSE ONE ENTRÉE (ADD A SECOND ENTRÉE
FOR \$8 PER GUEST; A THIRD FOR \$18)

ALL ENTREES COME WITH CHEF SALAD
WITH CHOICE OF TWO DRESSINGS,
ROLLS & BUTTER AND HOMEMADE COOKIE

CHICKEN SELECTIONS

Lemon Garlic Chicken	Fried (or) Barbeque Chicken
Chicken Cordon Bleu	Chipotle Barbeque Chicken
Chicken Picatta	Herb Chicken Lasagna
Chicken Parmigianino	Cilantro Lime Chicken
Chicken Marsala	Lemongrass Chicken
Rosemary Peppercorn Chicken	Chicken Roulade
Apricot Chicken	Chicken Pesto Cream

PORK SELECTIONS

Rosemary Panko Crusted Pork Loin	Ancho Glazed Pork Tenderloin
Smoked Bacon Wrapped Loin	Stuffed Pork Loin with Cranberry Sauce
Ginger Curry Pork Loin	Baby Back Ribs
Hawaiian Mango Pork Loin	Apricot Pork Tenderloin

BEEF SELECTIONS

Peppercorn Crusted Sirloin	Beef Short Ribs
Strip Loin with Horseradish Cream and Au Jus	Pepper Steak
Top Round with Garlic Butter Spread	Teriyaki (or) Mango Beef Tips
Prime Rib	Italian Meatballs with Marinara Sauce
Beef Lasagna	Country Fried Steak

FISH SELECTIONS

Herb Crusted Salmon	Fried (or) Baked Ocean Perch
Blackened Tilapia	Cilantro Mango Mahi Mahi
Panko Crusted Cod	

VEGETABLE SELECTIONS (CHOICE OF ONE)

Herbed Steamed (or) Grilled Seasonal Vegetables	Grilled Bok Choy
California Blend (Cauliflower, Broccoli & Carrots)	Roasted Fennel
Glazed Baby Carrots	Fresh Broccoli
Cream of Corn	Green Beans Almandine
Seasonal Root Vegetable (Parsnips, Turnips, Beets, etc.)	Asparagus Hollandaise
	Tomato Ratatouille
	Roasted Brussels Sprouts

STARCH SELECTIONS (CHOICE OF ONE)

Herb Roasted Red Skins	Couscous
Fingerling Potatoes	Mashed Potatoes (Plain or Garlic)
Wild & Long Grain Rice	Cheddar Mash (Bacon)
Mexican Rice	Scalloped Potatoes
Basmati Rice	Sweet Potato Hash with Candied Pecans
Saffron Rice with Tomatoes	Sage Polenta

All prices are subject to 20% gratuity & applicable sales tax



\$18.50 PER GUEST (MINIMUM NUMBER GUESTS: 10)

INCLUDES HOUSE SALAD WITH CHOICE OF TWO DRESSINGS, ROLLS & BUTTER AND HOMEMADE COOKIE

Chicken Fettuccini with Alfredo Sauce
Rotini Pasta with Meatballs and Marinara Sauce
Penne Pasta with Roasted Vegetables, Garlic and Olive Oil



\$15 PER GUEST (MINIMUM NUMBER GUESTS: 10)

INCLUDES CHOICE OF TWO DRESSINGS, ROLLS & BUTTER, AND HOMEMADE COOKIES

Romaine lettuce
Mixed greens
Chicken
Crab meat
Bacon
Assorted fresh cheese
Mushrooms
Artichokes

Cucumbers
Onions
Tomatoes
Green beans
Hard-boiled egg
Mandarin oranges
Croutons

Add a soup selection to Sausalito Salad Bar for an additional \$4.50 per guest (Minimum number guests: 10)

Chicken Noodle
Beef Barley
Broccoli Cheese
Italian Wedding
Tomato Basil

Garden Vegetable
Chicken & Rice
Chicken Barley
Vegetable Beef
Seafood Bisque

All prices are subject to 20% gratuity & applicable sales tax





SANDWICHES & WRAPS (MINIMUM ORDER 10)

SERVED ON CROISSANT, WRAP OR CHOICE OF BREAD WITH CHOICE OF SIDE

SANDWICH TRAY \$11 PER GUEST

Overstuffed sandwiches made with a variety, or your choice of our home-cooked, lean corned beef, tender roast beef, lean turkey, honey roasted ham, tuna salad, chicken salad or vegetarian

DELI WRAP TRAY \$11 PER GUEST

Made with an assortment, or your choice of deli meats – home-cooked lean corned beef, tender roast beef, turkey, honey roasted ham, tuna salad, chicken salad or vegetarian

CHICKEN SANDWICH TRAY \$11 PER GUEST

Marinated chicken breast, charbroiled to perfection, served on a Kaiser roll with lettuce and tomato and a side of pesto mayo

TURKEY CLUB TRAY \$11 PER GUEST

Oven roasted turkey breast, crispy bacon, lettuce, tomato and Swiss cheese on sourdough bread

CRANBERRY WALNUT CHICKEN SALAD WRAP TRAY \$11 PER GUEST

Roasted chicken breast tossed with mayo, dried cranberries and walnuts in a tomato basil wrap

BOXED SANDWICH LUNCH \$11 PER GUEST

Served on choice of croissant, wrap or your choice of bread

Meat (select one) – baked ham, turkey, roast beef, chicken salad, tuna salad

Cheese (select one) – Swiss, American, mozzarella, cheddar, provolone

Side (select one) - Potato Salad, Pasta Salad, Cole Slaw, Chips

Side Choices (Choose One)

Fresh Coleslaw

Potato Salad

Pasta Salad

Bag of Potato Chips

Add a soup selection for an additional \$4.50 per guest

Add fresh fruit for an additional \$3 per guest

All prices are subject to 20% gratuity & applicable sales tax





(MINIMUM NUMBER GUESTS: 10)

INCLUDES ROLLS & BUTTER

(SALADS CAN BE PLATED FOR AN ADDITIONAL \$2.50 PER GUEST.)

ASIAN SALAD \$11.50 PER GUEST

Crispy chicken breast, walnuts, mandarin oranges, red peppers and green onions served with orange vinaigrette.

SOUTHWESTERN CHICKEN SALAD \$11.50 PER GUEST

Grilled chicken, romaine, black beans, corn, tomatoes, mixed cheese, tortilla strips, sriracha ranch dressing.

BEEF TENDERLOIN COBB SALAD \$11.95 PER GUEST

Sliced beef tenderloin on a bed of baby greens with cucumbers, mushrooms, red onions, bacon, tomatoes and hard-boiled egg, with a Pommery Mustard vinaigrette.

CHICKEN & SPINACH SALAD \$10.95 PER GUEST

Tossed with red onions, sliced strawberries, caramelized walnuts, bleu cheese and poppyseed raspberry vinaigrette.

MEDITERRANEAN SALAD \$10.95 PER GUEST

Grilled breast of chicken, roasted red bell peppers, artichoke hearts and Kalamata olives over field greens with a lemon feta dressing.

CHICKEN STIR FRY SALAD \$11.50 PER GUEST

Breast of chicken and stir-fried vegetables, spicy teriyaki sauce, crispy noodles and provolone cheese on romaine.

SWEETWATER SALAD \$11.50 PER GUEST

Mixed field greens with baby shrimp, crumbled bleu cheese and chopped hard-boiled egg with Italian vinaigrette.

CHEF'S MISTA SALAD \$10.25 PER GUEST

Mixed California greens, pears, walnuts, bleu cheese and balsamic vinaigrette.

CLASSIC CAESAR SALAD \$9.95 PER GUEST

Hearts of romaine and our signature Caesar dressing tossed with shaved Reggiano cheese and tomatoes

Add chicken or calamari - \$3.00

Add salmon or steak - \$6.00

Add a soup selection for an additional \$4.50 per guest

All prices are subject to 20% gratuity & applicable sales tax





ALL SNACK BUFFETS INCLUDE
FRESHLY BREWED COFFEE AND TEA
AND A WATER STATION

HEALTHY BREAK \$7.95 PER GUEST

Assorted Fruit and Vegetable Juices Whole Fresh Fruits
Granola Bars Peanuts in the Shell
Assorted Yogurts

HALF TIME BREAK \$7.95 PER GUEST

Peanuts in the Shell
Cracker Jack and Popcorn
Warm Soft Pretzels with Spicy Mustard
Nachos with Jalapeno Cheese Sauce

CHOCOLATE LOVER'S BREAK \$8.95 PER GUEST

Petit Four Desserts Homemade Cookies
Mini Eclairs Chocolate Dipped Biscotti
Chocolate Covered Strawberries



Freshly brewed coffee and tea - \$26/gallon
Assorted fruit juices - \$12.50/pitcher
Iced tea, lemonade, fruit punch - \$16/pitcher
Assorted sodas - \$1.25 each
Bottled still & sparkling water - \$1.50 each
Fruit plate - \$4/guest
Pastries - \$22/dozen
Assorted yogurts - \$1.50 each
Granola bar - \$1.25 each
Whole fruits - \$1.50 each
Soft pretzel with spicy mustard - \$18/dozen
Chips and salsa - \$8/pound
Chef's Pasta Salad - \$30/pound
Chef's Potato Salad - \$25/pound
Bag of chips - \$2/bag
Coleslaw - \$25/pound

All prices are subject to 20% gratuity & applicable sales tax



TWO-COURSE PLATED MEAL

Includes house salad with choice of two dressings, rolls & butter, choice of vegetable & starch and assorted freshly baked cookies

BEEF ENTRÉES (CHOOSE ONE): \$27 - \$33 PER GUEST

Strip Steak: Char-grilled strip steak served with a Cajun shrimp potato croquette, topped with grilled pineapple, spinach and bleu cheese

Strip Steak: Char-grilled strip steak topped with gorgonzola cheese, served with a garlic mash and balsamic demi-glaze

Strip Steak: Char-grilled strip steak served with a cheddar mash, green beans and herb demi-glaze

Beef Tenderloin: Served with a scallion mash, grilled asparagus and béarnaise sauce

Bistro Steak: Char-grilled bistro steak served with a bacon cheddar mash, green beans and port wine demi-glaze

Bistro Steak: Char-grilled bistro steak served with crispy crab potato cakes, asparagus and port wine demi-glaze

Rib-Eye: Slow roasted rib-eye served with a twice-baked potato, grilled asparagus and au jus

CHICKEN ENTRÉES (CHOOSE ONE): \$19 - \$23 PER GUEST

Chicken Piccata: Tender chicken breast, grilled and served with wild rice, spinach and lemon butter caper sauce

Chicken Roulade: Herb-breaded chicken stuffed with roasted red peppers, feta cheese and spinach, served with a rosemary mash and asparagus

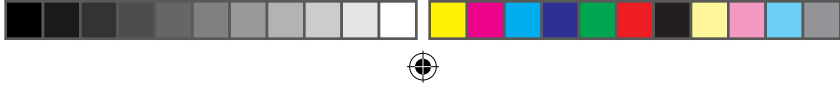
Chicken Wellington: Oven-roasted chicken breast topped with duxelles wrapped in phyllo dough served with a crispy apple potato cake and haricots verts

Chicken in Basil Wine Cream Sauce: Chef's signature grilled chicken breast served with jasmine rice and grilled asparagus in a delicious basil cream sauce with a hint of white wine

Chicken Breast: Ranch-marinated chicken, served over a garlic mash, grilled vegetables and topped with balsamic glaze

All prices are subject to 20% gratuity & applicable sales tax





FISH ENTRÉES (CHOOSE ONE): \$23 - \$29 PER GUEST

Salmon: Char-grilled salmon served with a sweet corn salsa, red pepper aioli and frizzled leeks

Salmon: Pan-seared salmon served over oriental-style noodles, topped with pickled onions and a garlic chili sauce

Salmon: Char-grilled salmon served with tomatoes, fresh mozzarella and basil, drizzled with a balsamic glaze

Salmon: Wasabi pea encrusted salmon served with ginger risotto and seaweed with a honey soy glaze

Salmon: Char-grilled salmon served with blackened shrimp polenta, topped with grilled pineapple and cucumber salsa

Tilapia: Pan-seared tilapia served with lobster spinach risotto, topped with tomato lime salsa

Trout: Pan-seared trout served with couscous, topped with a cucumber cream sauce

Crab-Stuffed Lemon Sole: Served with julienne vegetables and a honey mustard sauce

Catfish: Pan-seared blackened catfish served with a spicy black bean corn salsa and a sweet chili sauce

VEGETARIAN ENTRÉES (CHOOSE ONE): \$18 PER GUEST

Pesto Vegetable Lasagna: Thin slices of seasonal vegetables layered with pesto cream sauce and tender pasta with a layer of golden melted cheese

Tortellini Pasta: Tortellini pasta tossed with artichokes, onions and truffle cream sauce

Fettuccini Pasta: Fettuccini tossed with tomatoes, olives, onions and basil with a Cajun cream sauce

Cheese Ravioli: Cheese ravioli tossed with red onions, basil, tomatoes and garlic olive oil



ASSORTED MINIS \$4.75 PER PIECE

Coconut Macaroons, Coconut Truffles, Eclairs, Mini Fruit Tarts, Truffle Lollipops (almond, coconut, chocolate), Cheesecake Lollipops (lemon, raspberry, Kahlua, bourbon pecan), Cannoli and Mini Cupcakes (carrot, chocolate, white, red velvet)

INDIVIDUAL DESSERTS \$7.00 PER PIECE

New York Cheesecake, Carrot Cake, Tiramisu, Triple Chocolate Torte, Apple Pie

SUNDAE BAR \$8.50 PER GUEST

- | | |
|-----------------------------------------|---------------|
| Vanilla and Chocolate Ice Cream | Sprinkles |
| Sliced Bananas | Chopped Nuts |
| Hot Fudge, Caramel and Strawberry Sauce | Whipped Cream |
| Crushed Cookies | |

All prices are subject to 20% gratuity & applicable sales tax





*\$75 CHEF ATTENDANT FEE PER STATION

PASTA STATION \$14.95 PER GUEST

Choice of two pastas and three sauces

Pasta: tortellini, cheese ravioli, penne, bowtie and linguine

sauce: marinara, Alfredo, pesto, Bolognese and sun-dried tomato sauce

Toppings: tomatoes, herb chicken, shrimp, basil, caramelized onion, mushrooms, mixed peppers, olives, Romano cheese

FAJITA AND TACO BAR \$13.95 PER GUEST

Hard and soft tortillas, grilled chicken, seasoned ground beef, sautéed onions, bell peppers, shredded lettuce, diced tomatoes, jalapenos, black olives, black beans, shredded cheddar cheese, sour cream and homemade salsa

RISOTTO STATION \$14.95 PER GUEST

Chianti Risotto, Pesto Risotto, White Wine-Parmesan Risotto Condiments: smoked chicken, crab meat, shrimp, prosciutto, zucchini, yellow squash, mushrooms, tomatoes, asparagus, sweet corn, sweet peas, spinach and roasted garlic

MASHED POT-INI BAR \$11.95 PER GUEST

Red skin mashed potatoes, garlic mashed potatoes and Yukon sweet mashed potatoes

Toppings: caramelized onions, scallions, bacon, sour cream, shredded cheddar cheese, sweet peas, sun-dried tomatoes, shredded fried carrots, butter and gravy

Chef's Carved Specialties

All carving stations include fresh rolls & butter

OVEN ROAST TURKEY BREAST (SERVES 50 PEOPLE) \$250.00

Served with cranberry sauce & white gravy

TOP ROUND OF BEEF (SERVES 50 PEOPLE) \$300.00

Served with horseradish sauce and au jus

COUNTRY HAM (SERVES 50 PEOPLE) \$225.00

Served with honey-cherry glaze

WHOLE TENDERLOIN OF BEEF (SERVES 25 PEOPLE) \$250.00

Served with horseradish sauce and au jus

ROAST PORK LOIN (SERVES 25 PEOPLE) \$175.00

Served with apricot marmalade

All prices are subject to 20% gratuity & applicable sales tax





HOT

- Sweetwater's Bacon Wrapped Shrimp & Horseradish - 5.50 2 pieces
- Sweetwater's Mini Crab Cakes - 6.00 2 pieces
- Coconut Shrimp - 6.00 3 pieces
- Bacon-Wrapped Scallops - 6.50 2 pieces
- Bacon-Wrapped Artichoke Hearts with Gorgonzola - 5.95 2 pieces
- Brie Raspberry Phyllo - 5.75 2 pieces
- Mini Quiche Assortment - 5.50 3 pieces
- Mushrooms Stuffed with Chorizo Sausage - 5.50 2 pieces
- Mushrooms Stuffed with Seafood - 5.95 2 pieces
- Melon Wrapped Prosciutto - 5.95 2 pieces
- Spanakopita - 5.50 2 pieces
- Vegetable Spring Rolls - 4.75 3 pieces
- Beef & Vegetable Kabobs - 5.95 2 pieces
- Beef Deluxe Wellington - 5.95 2 pieces
- Buffalo Wings with Celery and Bleu Cheese - 5.00 3 pieces
- Chicken Satay with Peanut Sauce - 5.25 2 pieces
- Artichoke Dip with Tortilla Chips - 5.00 4 oz.
- Buffalo Chicken Dip with Pita Chips - 5.00 4 oz.
- Grilled Chicken Quesadillas - 4.50 3 pieces
- Vegetable Quesadilla - 4.00 3 pieces
- Bruschetta Pomodoro - 3.50 2 pieces
- Stuffed Artichoke Hearts (Alouette cheese & scallions) - 4.25 2 pieces
- Whole Baked Brie, Wrapped in Puff Pastry - \$150 per wheel (serves 50 guests)

COLD

- Canapé Assortment - 4.50 3 pieces
- Guacamole and Salsa with Tortilla Chips - 3.95 4 oz.
- Vegetable Crudités - 3.50 6 oz.
- Antipasto Display - 5.50 6 oz.
- Fruit & Cheese Display - 4.25 6 oz.
- Deluxe Cheese Display - 5.95 6 oz.
- Shrimp Cocktail Bowl - 6.25 3 pieces
- Whole Smoked Salmon - \$250 per fish (serves 50 guests), add assorted crackers \$2 per guest

All prices are subject to 20% gratuity & applicable sales tax

