

# CATERING MENUS

## BREAKFAST

### CONTINENTAL BREAKFAST

Assorted Danish Pastries	Hot Tea
Muffins & Croissants	Assorted Chilled Juices
Freshly Brewed Coffee & Decaf	Butter, Jams & Jellies

\$9.99 per guest

### ADDITIONAL CONTINENTAL ACCOMPANIMENTS

Platter of Sliced Seasonal Fruits	\$3.00 per guest
Bagels & Cream Cheese	\$2.25 per guest
Assorted Individual Yogurts	\$2.00 each

### YUKON STYLE BREAKFAST BUFFET

Fresh Seasonal Fruit Bowl	Warm Biscuits & Country Style Gravy
Yogurt	Assorted Danish Pastries
Assorted Pastries & Danish	Muffins & Croissants
Scrambled Eggs	Freshly Brewed Coffee & Decaf
Bacon	Hot Tea
Sausage Links	Assorted Chilled Juices
Sliced Virginia Ham	Butter, Jams & Jellies
Country Potatoes	

\$15.99 per guest

Breakfast served until 11am

All breakfast prices based on a 25 person minimum  
All prices subject to 8.15% sales tax & 20% gratuity  
Prices are subject to change

## LUNCH BUFFETS

All lunch buffets include Freshly Brewed Coffee,  
Decaffeinated Coffee and Iced Tea

### ITALIAN LUNCH BUFFET

Tossed Green Salad	Fettuccini Alfredo with
Antipasto Salad	Chicken & Broccoli

#### CHOOSE TWO PASTAS

Penne, Linguine, Cheese Tortellini or Ravioli

#### CHOOSE TWO SAUCES

Marinara, Italian Meat Sauce, Mushroom, White Clam or  
Basil Pesto

Fresh Garlic Breadsticks	Tiramisu & Mini Cannoli
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\$16.99 per guest

### AMERICAN LUNCH BUFFET

Tossed Green Salad	Cucumber & Tomato Salad
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#### CHOOSE TWO ENTRÉES

Honey Mustard Chicken	Pork Loin with Gravy
Fried Chicken	Stuffed Baked Swai
Country Fried Chicken Breast with Gravy	Baked Salmon with Fresh Tomato & Lemon Butter
Sliced Roast Beef with Gravy	Fried Shrimp

#### CHOOSE ONE ACCOMPANIMENT

Rice Pilaf	Sweet Potato Fries
Roasted Yukon Gold Potatoes	Macaroni & Cheese
Mashed Potatoes	

Chef's Select Vegetable	Assorted Rolls & Butter
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#### CHOOSE TWO DESSERTS

Cherry, Peach, Blueberry, Pecan or Dutch Apple Pie	Pineapple Upside-Down Cake
Chocolate Fudge Cake	Carrot Cake
	Strawberry Shortcake

\$16.99 per guest

### TACO BAR BUFFET

Texas Caviar, Roasted Corn, Black Beans, Chilies,  
Tomatoes & Onions

Ground Beef Taco Meat, Seasoned Taco Chicken &  
Seasoned Shredded Pork, Spanish Rice & Refried Beans

Crispy Taco Shells, Shredded Lettuce, Diced Tomatoes,  
Sliced Black Olives, Shredded Cheese, Sour Cream, Salsa &  
Guacamole

Tres Leche Cake or Churros

\$16.99 per guest

### SALAD BAR BUFFET

Soup du Jour	Green Pea Salad
Tossed Garden Salad	Chicken, Ham & Tuna Salads
Spinach Salad	Assorted Breads, Rolls & Butter
Pasta or Potato Salad	

#### CHOOSE TWO DESSERTS

Peach Pie	Banana Cream Pie
Dutch Apple Pie	Strawberry Shortcake
Chocolate Fudge Cake	

\$14.99 per guest

### DELI LUNCH BUFFET

Honey Roasted Ham	Lettuce
Roast Beef	Sliced Tomatoes
Salami	Sliced Red Onion
Turkey Breast	Pickle Chips
Swiss Cheese	Hot & Sweet Peppers
Provolone Cheese	Assorted Rolls & Breads
American Cheese	Mayo & Mustard

#### CHOOSE ONE ACCOMPANIMENT

Pasta Salad	Tossed Green Salad
Potato Salad	Tuna Salad
Coleslaw	Egg Salad

Potato Chips	Assorted Cookies
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\$15.99 per guest

All buffet prices based on a 25 person minimum on weekdays, 50 person minimum on weekends  
All prices subject to 8.15% sales tax & 20% gratuity  
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## PLATED LUNCHES

All plated lunches include Freshly Brewed Coffee,  
Decaffeinated Coffee or Iced Tea

### ENTRÉES

Pasta Primavera	\$15.99
Chicken Marsala	\$17.99
Chicken Provençal <i>Fresh tomatoes, green onions, mushrooms, white wine &amp; garlic sauce</i>	\$17.99
Medallions of Pork Loin <i>Pan gravy</i>	\$17.99
Salmon <i>Dill sauce, fresh spinach</i>	\$18.99
Seafood Newburg <i>Scallops, shrimp, mushrooms, sherry cream sauce, puff pastry shell</i>	\$18.99
London Broil <i>Broiled portobello mushroom</i>	\$19.99

#### CHOICE OF ONE ACCOMPANIMENT INCLUDED

Rice Pilaf	Yukon Gold
Parisienne Potatoes	Mashed Potatoes

Mixed Green Salad with Vinaigrette or Ranch Dressing

Chef's Selection Seasonal Vegetable

Fresh Rolls & Butter

#### CHOICE OF ONE DESSERT INCLUDED

Double Layer Chocolate Cake	Carrot Cake
Strawberry Shortcake	Fresh Fruit Pie

\$14.99 per guest

### LIGHT LUNCHEON ENTRÉES

Blackened Steak Salad  
*Marinated New York steak slices, Romaine lettuce, cucumbers,  
tomatoes, shaved red onions, crumbled blue cheese, balsamic  
Parmesan dressing*

Southwest Chicken Salad  
*Choice of chicken or shrimp, Romaine lettuce, Monterey jack cheese,  
fresh roasted corn, tomatoes, crispy corn tortilla strips, Southwest  
Caesar dressing*

Asian Chicken Salad  
*Chicken breast, baby kale, Napa cabbage, snow peas, baby corn,  
cucumber, water chestnuts, Mandarin oranges, fried wonton strips,  
sesame ginger dressing*

Shrimp Louie Salad  
*Chilled shrimp, bed of mixed greens, tomatoes, cucumber, hardboiled  
egg, carrots, focaccia croutons, choice of Thousand Island or ranch  
dressing*

Grilled Chicken Salad  
*Grilled chicken, bed of mixed greens, sliced avocado, oranges, Ruby Red  
grapefruit, raspberries, shaved red onion, fruit & raspberry vinaigrette*

Fresh Rolls & Butter

#### CHOICE OF ONE DESSERT INCLUDED

Double Layer Chocolate Cake	Carrot Cake
Strawberry Shortcake	Fresh Fruit Pie

All lunch entrée prices are per guest and based on a 25 person minimum  
All prices subject to 8.15% sales tax & 20% gratuity  
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## HOLIDAY TRADITIONS SEASONAL BUFFET

Available for lunch or dinner celebrations

The Holiday Buffet includes Freshly Brewed Coffee,  
Decaffeinated Coffee, Hot Tea, Iced Tea and Fresh Rolls & Butter

#### CHOOSE ONE SALAD

Fresh Mixed Greens with Italian and Ranch Dressings  
Ambrosia Salad

#### CHOOSE ONE ENTRÉE

Sliced Baked Virginia Ham with Pineapple Sauce  
Roasted Breast of Turkey with Fresh Cranberry Sauce

#### CHOOSE THREE ACCOMPANIMENTS

Whipped Potatoes with Giblet Gravy	Peas & Pearl Onions
Seasoned Stuffing	Buttered Corn
Brandied Sweet Potatoes	

#### CHOOSE THREE DESSERTS

Traditional Pumpkin Pie	Cherry Pie
Pecan Pie	Chocolate Cake
Dutch Apple Pie	Coconut Cake

#### LUNCHEON

\$22.50 per guest

Luncheon Hours: 11am-2:30pm

#### DINNER

\$24.99 per guest

All buffet prices based on a 25 person minimum on weekdays, 50 person minimum on weekends  
All prices subject to 8.15% sales tax & 20% gratuity  
Prices are subject to change

## DINNER BUFFETS

All dinner buffets include Freshly Brewed Coffee,  
Decaffeinated Coffee, Hot Tea, Iced Tea and Fresh Rolls & Butter

### CHUCK WAGON BUFFET

#### FRESH MIXED GREEN SALAD

Choice of three dressings:

Ranch	Creamy Italian
Thousand Island	Raspberry Vinaigrette
Blue Cheese	

#### CHOOSE TWO ENTRÉES

BBQ Pork Ribs <i>St. Louis Style Ribs, Slow Roasted and Smothered in Tangy BBQ Sauce</i>	
Smoked Beef Brisket <i>Slowly Smoked and Sliced Thickly</i>	
Fried Chicken <i>Seasoned and Fried Golden Brown</i>	

#### CHOOSE ONE ACCOMPANIMENT

Mashed Potatoes	Ranch Fried Potatoes & Onions
Macaroni & Cheese	

Coleslaw	Biscuits or Rolls
Ranch Style Beans	Butter or Honey Butter
Corn on the Cob	

#### DESSERTS

Cherry Pie	Pineapple Upside-Down Cake
Dutch Apple Pie	

\$26.99 per guest

### CUSTOM BUFFET

#### FRESH MIXED GREEN SALAD

Choice of three dressings:

Ranch	French
Blue Cheese	Raspberry Vinaigrette
Thousand Island	

#### CHOOSE TWO SALADS

Potato Salad	Marinated Mushrooms
Fresh Seasonal Fruit Bowl	Thai Noodle
Seafood Salad	Cucumber with Tomatoes & Onions
Broccoli Salad	
Coleslaw	

#### CHOOSE TWO ENTRÉES

Cod with Fresh Tomatoes, Garlic & Lemon	Lemon Herb Chicken
Grilled Salmon Filet with Dill Sauce	Roasted Pork Loin with Pan Gravy
Chicken Marsala	London Broil with Peppercorn or Bordelaise Sauce
Chicken Piccata	

#### CHOOSE ONE ACCOMPANIMENT

Rice Pilaf	Potatoes au Gratin
Mashed Potatoes	Chef's Choice of Pasta
Roasted Red Potatoes	Spiced Yukon Gold Roasted Potatoes
Twice Baked Potatoes	
Parisienne Potatoes	

#### CHOOSE ONE VEGETABLE

Sautéed Green Beans	Carrots with Honey Butter
Vegetable Jardinière	Peas & Pearl Onions
Broccoli au Gratin	Vegetable Medley
Sugar Snap Peas & Cherry Tomatoes	Buttered Corn

#### DESSERTS

Chef's Selection of Assorted Pastries

\$27.99 per guest

### HEALTHY CHOICE BUFFET

#### FRESH MIXED GREEN WITH TOPPING BAR

Toppings include:

Cherry Tomatoes	Sunflower Seeds
Sliced Mushrooms	Bacon Bits
Cucumbers	Broccoli & Cauliflower Florets
Sliced Hardboiled Eggs	Juicienne Carrots
Raisins	Beets

#### FRESH SEASONAL FRUIT BOWL

#### CHOOSE TWO ENTRÉES

Orange & Cranberry Roast Pork Loin <i>Roasted boneless pork loin marinated in oranges and cranberries</i>	
Southwest Chicken Sauté <i>Chicken breast sautéed in a chili, roasted fresh corn and tomato sauce</i>	
Broiled Marinated Salmon <i>Broiled salmon on a bed of seasoned and lightly sautéed spinach and Swiss chard</i>	

#### CHOOSE ONE ACCOMPANIMENT

Rice Pilaf	Fresh Parsley & Garlic tossed with Angel Hair Pasta
Pasta Pomodoro	Chef's Select Fresh Vegetable
Fresh Tomatoes	
Olive Oil	

#### DESSERTS

Dutch Apple Pie	Key Lime Pie
Blueberry Pie	Chocolate Cream Pie
Cherry Pie	Lemon Meringue Pie

\$24.99 per guest



# ISLAND PARADISE BUFFET

## FRESH MIXED GREENS

Choice of three dressings:

Ranch	Papaya
Thousand Island	Vinaigrette

## FRESH SEASONAL FRUIT BOWL

## CHOOSE TWO ENTRÉES

**Teriyaki Chicken**  
*Tender breast of chicken in a teriyaki and pineapple sauce*

**Hawaiian Chicken**  
*Baked chicken in a pineapple sauce with onions, green & red peppers and maraschino cherries*

**Orange Roughy with Island Salsa**

**Pepper Steak**  
*Beef steak with onions, green & red peppers, garlic & soy sauce*

**Kalua Pork**  
*Slow roasted and shredded with green onions*

**Sliced Kalbi Beef**

**Coconut Shrimp** *additional \$2.75 per person*

## CHOOSE ONE ACCOMPANIMENT

Roasted Sweet Potatoes	Steamed White Rice
Pork Lumpia	Chicken Fried Rice

## VEGETABLE

Sautéed snow peas with water chestnuts and baby corn

## DESSERTS

Guava Cake	Key Lime Pie
Coconut Cake	

\$24.99 per guest

# ITALIAN BANQUET

## FRESH MIXED GREENS

Choice of three dressings:

Ranch	Blue Cheese
Thousand Island	Vinaigrette
Italian	

## CHOOSE ONE SALAD

Antipasto Salad	Seafood Salad
Fresh Seasonal Fruit Bowl	Broccoli Salad
Cucumber	Italian Coleslaw
Tomato & Onion Salad	

## CHOOSE ONE PASTA

Linguine	Bowtie
Fettuccini	Cheese Ravioli
Penne	

## CHOOSE ONE SAUCE

Alfredo	Mushroom
Italian Meat	Brown Butter & Garlic
Marinara	Sun-Dried Tomato
White Clam	Basil Pesto

## CHOOSE TWO ENTRÉES

**Chicken Parmesan**  
*Breast of chicken tenders coated in seasoned breadcrumbs, herbed tomato sauce, mozzarella, Asiago and Parmesan cheeses*

**Shrimp Carbonara**  
*Shrimp in a rich creamy bacon, fresh tomato & cheese sauce*

**Italian Sausage**  
*Sweet mild Italian sausage, red & green peppers, onions, herbed marinara sauce*

**Choice of One Lasagna**  
*Meat, Four Cheese or Vegetable*

**Chicken Cacciatore**  
*Chicken, wine & garlic sauce with mushrooms, peppers and onion*

**Cod Bruschetta**  
*Cod filet baked with a butter, cheese & black olive breadcrumb topping*

Garlic Breadsticks\*

## DESSERTS

Chef's Selection of Assorted Pastries

Tiramisu & Cannoli

\$24.99 per guest

\*The Italian Banquet includes Garlic Breadsticks in place of Fresh Rolls  
All buffet prices based on a 25 person minimum on weekdays, 50 person minimum on weekends  
All prices subject to 8.15% sales tax & 20% gratuity  
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# CARVING STATION

Add a Carving Station to your Lunch or Dinner Buffet

\$65 per Carver

Roasted Virginia Ham	\$3.99 per guest
Roasted Breast of Turkey	\$3.99 per guest
Roasted Loin of Pork	\$4.99 per guest
Roasted New York Strip Loin	\$5.99 per guest
Roasted Prime Rib of Beef	\$5.99 per guest
Roasted Steamship Round, Pork or Beef	\$4.99 per guest

## ACCOMPANIMENTS

Pasta Salad Bowl	Mushroom Salad Bowl
Potato Salad Bowl	Egg Salad Bowl
Caesar Salad Bowl	Greek Salad Bowl
Coleslaw Bowl	Chicken Salad Bowl
Fresh Seasonal Fruit Bowl	Thai Noodle Bowl
Spinach Salad Bowl	Tossed Green Salad with Choice of Dressing
Carrot Salad Bowl	

Small <i>serves 25-40</i>	\$65.00
Medium <i>serves 45-65</i>	\$85.00
Large <i>serves 65-85</i>	\$110.00

All carving station prices based on a 25 person minimum  
All prices subject to 8.15% sales tax & 20% gratuity  
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# PLATED DINNERS

All plated dinners include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

## CHOOSE TWO ENTRÉES

<b>Chicken Marsala with Mushroom Demi-Glace</b> <i>Breast of chicken coated in seasoned breadcrumbs, rich herbed tomato sauce, mozzarella, Asiago and Parmesan cheeses</i>	\$25.99
<b>Chicken Francaise</b> <i>Sautéed chicken breast, white wine butter sauce</i>	\$25.99
<b>Chicken Angelo</b> <i>Sautéed chicken breast, white wine, artichokes &amp; mushrooms</i>	\$25.99
<b>Chicken Provençal</b> <i>Fresh tomatoes, green onions, mushrooms, white wine &amp; garlic sauce</i>	\$25.99
<b>Medallions of Pork Loin</b> <i>Pan gravy</i>	\$25.99
<b>Salmon</b> <i>Creamy dill sauce, fresh spinach</i>	\$27.99
<b>Roasted Prime Rib of Beef</b> <i>Au jus, creamy horseradish sauce</i>	\$29.99
<b>Shrimp Scampi</b>	\$29.99
<b>Broiled Petite Filet Mignon</b> <i>Béarnaise sauce, sautéed mushroom caps</i>	\$30.99

6oz Grilled Chicken Breast *additional \$2.75 per person*

Two Grilled Jumbo Shrimp *additional \$2.75 per person*

## CHOICE OF ONE SALAD INCLUDED

Mixed Green Salad	Caesar Salad
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## CHOICE OF ONE ACCOMPANIMENT INCLUDED

Rice Pilaf	Twice Baked Potatoes
Wild Rice Pilaf	Potatoes au Gratin
Baked Potato	Yukon Gold Mashed Potatoes
Parisienne Potatoes	Herb Roasted Red Potatoes

Chef's Selection Seasonal Vegetable

Fresh Rolls & Butter

## CHOICE OF ONE DESSERT INCLUDED

Double Layer Chocolate Fudge Cake	New York Cheesecake with Fruit Topping
Carrot Cake	Strawberry Shortcake

All dinner entrée prices are per guest and based on a 25 person minimum on weekdays, 50 person minimum on weekends  
All prices subject to 8.15% sales tax & 20% gratuity  
Prices are subject to change

# HORS D'OEUVRE

50 pieces per order

## HOT

Vegetable Spring Rolls	\$65.00
Chicken Kabobs	\$80.00
Beef Kabobs	\$80.00
Breaded Fan Tailed Shrimp	\$65.00
Buffalo Chicken Wings	\$90.00
Breaded Deep Fried Artichoke Hearts	\$85.00
Taquitos	\$65.00
BBQ Chicken Wings	\$90.00
Chicken Tenders	\$80.00
Marinara Meatballs	\$75.00
BBQ Meatballs	\$75.00
Swedish Meatballs	\$75.00
Petite Assorted Quiche	\$75.00
Mini Crab Cakes	\$90.00
Stuffed Mushrooms	\$90.00
Little Franks in Puff Pastry	\$65.00

## COLD

Cucumber Stuffed with Salmon Cream Cheese	\$80.00
Tomato Bruschetta	\$65.00
Deviled Eggs	\$45.00
Caprese Skewers	\$80.00
Shrimp Cocktail	\$90.00

All prices subject to 8.15% sales tax & 20% gratuity  
Prices are subject to change

# PLATTERS

## DELI STYLE

Honey Roasted Ham	Swiss Cheese
Roast Beef	Provolone Cheese
Salami	American Cheese
Turkey Breast	Assorted Rolls & Condiments

Small \$175 <i>serves 25-40</i>	Medium \$250 <i>serves 45-65</i>	Large \$300 <i>serves 65-85</i>
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## GOURMET CHEESE

Cheddar	Pepper Jack
Mozzarella	Boursin
Swiss	Brie
Provolone	Assorted Crackers
Monterey	

Small \$110 <i>serves 25-40</i>	Medium \$175 <i>serves 45-65</i>	Large \$225 <i>serves 65-85</i>
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## VEGETABLE CRUDITÉ

Celery Sticks	Assorted Peppers
Carrot Sticks	Cherry Tomatoes
Broccoli Florets	Sliced Cucumber
Cauliflower Florets	Radishes
Olives	

Small \$75 <i>serves 25-40</i>	Medium \$125 <i>serves 45-65</i>	Large \$175 <i>serves 65-85</i>
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## FRESH FRUIT

Cantaloupe	Grapes
Pineapple	Watermelon
Strawberries	

Small \$125 <i>serves 25-40</i>	Medium \$210 <i>serves 45-65</i>	Large \$295 <i>serves 65-85</i>
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All platter prices based on a 25 person minimum  
All prices subject to 8.15% sales tax & 20% gratuity  
Prices are subject to change

# SNACKS & REFRESHMENTS

## ASSORTED DIPS SERVED WITH TORTILLA CHIPS

Guacamole	\$30.00
French Onion Dip	\$30.00
Homemade Salsa	\$30.00
Homemade Tomatillo Sauce	\$30.00
Fresh Pico de Gallo	\$30.00
Refried Bean Dip	\$30.00
Hot Chili con Queso	\$30.00

## ASSORTED DRY SNACKS

Potato Chips	\$25.00
Pretzels	\$25.00
Tri-Colored Tortilla Chips	\$25.00
Peanuts	\$40.00
Mixed Nuts	\$50.00
Trail Mix	\$20.00

## FROM THE BAKERY

Assorted Danish Pastries	\$18.00 per dozen
Freshly Baked Croissants	\$18.00 per dozen
Assorted Cookies	\$16.00 per dozen
Assorted Muffins	\$20.00 per dozen
Assorted Doughnuts	\$24.00 per dozen

## BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee & Tea	\$25.00 per gallon
Iced Tea	\$25.00 per gallon
Chilled Fruit Juices	\$20.00 per pitcher
Assorted Soft Drinks	\$1.75 per each
Bottled Water	\$1.75 per each

**ARIZONA★CHARLIE'S**  
BOULDER

All snack and dip prices are per 25 guests, with a 25 person minimum  
All prices subject to 8.15% sales tax & 20% gratuity  
Prices are subject to change