

BUFFET SELECTIONS

A Taste of Italy Buffet- \$36++per person

Tray Passed Hors d'Oeuvres (Please Select One)

- Classic Tomato and Garlic Bruchetta
- Farmers Brushetta with Goat Cheese, Sun Dried Tomatoes and Red Onion
- Caprese Brushetta with fresh basil, tomato, buffalo mozzarella and olive oil
- Mini Individual Assorted Pizzas (Cheese, Pepperoni and Vegetarian)
- Proschutto Wrapped Melon Lollipops
- Roasted Mushroom Caps Stuffed with Vegetables

Buffet

- Caesar salad with hearts of romaine, crumbled parmesan, garlic croutons and BHCC's famous caesar dressing
- Fresh Seasonal Domestic and Tropical Fruits and Berries Presented on a Mirror and Accompanied by Homemade Orange Zest Whipped Cream
- Mediterranean Free Range Chicken Marsala with Mushrooms and Marsala Wine Sauce

- **Made to order Pasta Station**

Each Pasta Station is accompanied by a friendly chef ready to make your custom order pasta. Included on the buffet is Sliced Mushrooms, Sun-Dried Tomatoes, Olives, Fresh Parmesan, Minced Garlic, Artichoke Hearts, Fresh Basil, Fresh Tomatoes and Toasted Pine Nuts

Select Two Pastas and Three Sauces

- Fusilli, Lemon Pepper Linguni, Angel Hair, Penne, Fettuccine, or Spinach Fettuccine
- Alfredo, Marinara, Pesto, Beef or Turkey Bolognese, Rosemary Garlic Butter, White Wine Basil

Dessert

Wedding Cake

- Cake are ordered through your choice of Hansen's Bakery, Rosebud Bakery or Sweet Lady Jane
- Price may vary per person depending on special requests, etc

*Freshly baked bread, creamery butter,
locally roasted coffee, assorted teas, lemonade and iced tea accompany each meal*

20% Service Charge & 9.75% Sales Tax Applies To All Food & Beverage
All Selections can be customized to best suit the need of your event. Please consult your event catering coordinator for a quote

BUFFET SELECTIONS

The Cheviot Buffet- \$40++per person

Tray Passed Hors d'Oeuvres

Please Select 3 specialty Hors d'oeuvres from our Hors d'oeuvre list

Buffet

Please Select One Salmon Entree

- **Grilled Salmon in a Lemon-Butter-Caper Sauce**
- Baked Salmon Filet with Sun Dried Tomato and Brown Butter Sauce
- Grilled Salmon Marinated in Teriyaki with Sweet Golden Pineapple

Please Select One Chicken Entree

- Stuffed Free Range Chicken Breast with Sautéed Garlic, Spinach and Shallots in a Chardonnay Sauce
- Mediterranean Free Range Chicken Marsala with Mushrooms and Marsala Wine Sauce
-

Accompanied by Three Salads

- **Classic Caesar Salad** Crisp Romaine with garlic croutons served with Caesar dressing
- Caprese Salad with Fresh Roma Tomatoes, Buffalo Mozzarella, and whole leaf Basil Drizzled in Extra Virgin Olive Oil
- Fusilli Pasta with Mushroom, Broccoli, and Sun dried Tomatoes Lightly tossed in a Olive Oil and White Wine Sauce

Please Select One Starch

- Rosemary Roasted Potatoes, Almond Wild Rice, Israeli Couscous with Saffron, Garlic or Rosemary Mashed Potatoes, Creamy Corn Polenta

Please Select One Vegetable

- Grilled Locally Grown Seasonal Vegetables, Steamed Locally Grown Seasonal Vegetables, Steam Asparagus (seasonal item Nov through Mar), Glazed Baby Carrots, Braised Haricot Vert (Blue Lake Green Beans)

Dessert

Wedding Cake

- Cake are ordered through your choice of Hansen's Bakery, Rosebud Bakery or Sweet Lady Jane
- Price may vary per person depending on special requests, etc

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locally roasted coffee, assorted teas, lemonade and iced tea accompany each meal*

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BUFFET SELECTIONS

Fiesta Margarita Buffet- \$42++per person (40 guests Minimum)

Tray Passed Hors d'Oeuvres

Please Select 3 specialty Hors d'oeuvres from our Hors d'oeuvre list

Buffet

Fresh Baha-Style Tamale Station (Select Three of the Following)

- Black Bean with Jalapeno Jack Cheese & Scallion
- Blue Corn with Green Chile & Monterey Jack Cheese
- Chicken Breast & Mango Habaneras Sauce
- Grilled Chicken & Anaheim Green Chile with Cilantro

Fresh Sauce Selections *Select Two of the Following*

- Mango-Habanero Barbeque, Roasted Corn Chile, Tomatillo or Tomato Chipotle Chile

“Create Your Own” Fajita Station

- Beef Fajitas, Chicken Fajitas, Cool Sour Cream, Fresh Homemade Salsa, Shredded Lettuce, and Warm Flour Tortillas

“Create Your Own” Fish Taco Station

- Cod Fish, Cool Sour Cream, Homemade Fresh Grilled Vegetable Salsa, Fresh Lime Wedges, Shredded Lettuce, and Warm Green and Red Corn Tortillas

Fiesta Station

- Savory Mexican Rice
- Traditional Mexican Beans
- Homemade Rainbow Colored Tortilla Chips
- Fresh Homemade Salsa
- Chunky Guacamole

Fresh Fruit Array

- A Beautiful Array of Fresh Seasonal Domestic and Tropical Fruits and Berries Presented on a Mirror and Accompanied by Homemade Orange Zest Whipped Cream

Dessert

Wedding Cake

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BUFFET SELECTIONS

The Signature Buffet- \$52++ per person

Tray Passed Hors d'Oeuvres

Please Select 3 specialty Hors d'oeuvres from our Hors d'oeuvre list

Buffet

Please Select One Fish Entree

- Grilled Swordfish Steak with Wild and Exotic Mushrooms and Spring Onions
- Halibut Baked with Tomatoes, White Wine, Green Garlic, Black Olives and Thyme
- Herb Crusted Sea Scallops with a Salad of Baby Spinach, Mache and Water Crest, dressed in a White Truffle Vinaigrette
- Grilled White Fish with Chive and Chevre Butter Sauce with Crispy Leek Strands

Please Select One Chicken Entree

- Stuffed Free Range Chicken Breast with Sautéed Garlic, Spinach and Shallots in a Chardonnay Sauce
- Mediterranean Free Range Chicken Marsala with Mushrooms and Marsala Wine Sauce
- Herb Marinated Free Range Chicken with Roasted Onion Tapenade

Please Select One Beef Entree

- Grilled Marinated Flank Steak with Caramelized Onions and Sautéed Wild Mushrooms
- New York Strip Steak with Dijon Mustard and Garlic Ju
- Grilled Natural Rib Eye with Balsamic and Cabernet Reduction
- Filet Mignon with Merlot Sauce

Accompanied by Three Salads

- **Classic Caesar Salad** Crisp Romaine with garlic croutons served with Caesar dressing
- Caprese Salad with Fresh Roma Tomatoes, Buffalo Mozzarella, and whole leaf Basil Drizzled in Extra Virgin Olive Oil
- Fusilli Pasta with Mushroom, Broccoli, and Sun dried Tomatoes Lightly tossed in a Olive Oil and White Wine Sauce

Please Select One Starch

- Rosemary Roasted Potatoes, Almond Wild Rice, Israeli Couscous with Saffron, Garlic or Rosemary Mashed Potatoes, Creamy Corn Polenta

Please Select One Vegetable

- Grilled Locally Grown Seasonal Vegetables, Steamed Locally Grown Seasonal Vegetables, Steam Asparagus (seasonal item Nov through Mar), Glazed Baby Carrots, Braised Haricot Vert (Blue Lake Green Beans)

Dessert

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