



Catering Menu & Information

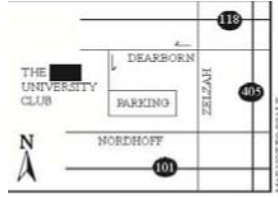
for Meeting Rooms and Banquet Facilities

California State University, Northridge
18111 Nordhoff Street Northridge, CA 91330
(818) 677-2076 fax (818) 677-3082

www.csun.edu/orangegrogebistro

LOCATION

The Orange Grove Bistro is located in the heart of Northridge on the Southeast side of the California State University, Northridge campus.



MEETING AND RECEPTION ROOMS

Four private rooms along with an outdoor garden and gazebo
Provide a unique setting for any event. Capacity ranges from 5 to 500.



ROOM NAME	LAMBS	PRESIDENT	NORTHRIDGE	MAIN	GROUNDS
SIZE	803 SQ. FT.	413 SQ. FT.	872 SQ. FT.	1721 SQ. FT.	
THEATRE	73-100 PEOPLE	20 PEOPLE	100-150 PEOPLE	150 PEOPLE	2000 PEOPLE
U-SHAPED	25-30 PEOPLE	12 PEOPLE	30 PEOPLE	N/A	N/A
BANQUET	50 PEOPLE	24-32 PEOPLE	60 PEOPLE	110 PEOPLE	500 PEOPLE
RECEPTION	75 PEOPLE	20 PEOPLE	100 PEOPLE	160 PEOPLE	800 PEOPLE
CLASSROOM	35 PEOPLE	15 PEOPLE	45 PEOPLE	80 PEOPLE	N/A

*The above numbers may be adjusted according to party

EQUIPMENT RENTAL FEES

† Dance Floor	Varies on size
PowerPoint Projector / Screen	\$100.00
Microphone / Speakers	\$60.00
Easel Pad with Markers	\$25.00
Podium	\$40
Screen	\$60

† No Member Discount
Additional rental prices upon request

ROOM RENTAL FEES**

Lambs	\$300.00
President	\$170.00
Northridge	\$350.00
Main	\$800.00
Bar / Lounge	\$100.00
Entire	\$1400.00
Grounds / Gazebo / Patio	\$1000.00

**Club members room charge is waived.

SERVICES ON REQUEST

Photographer	Pianist	Printing	Florist / Centerpieces	Security
Videographer	DJ/String Quarter	Canopies/Tents	Valet Parking	

BANQUET POLICIES AND INFORMATION

The management and staff of the orange Grove Bistro are dedicated to providing you with the finest services and cuisine. The Orange Grove Bistro policies require that all food and beverages must be provided by the Orange Grove Bistro catering services.

RESERVATIONS AND PAYMENT POLICIES

All bookings are considered tentative until a \$500.00 deposit is received. The deposit is refundable up to sixty days (60) before an event. After sixty days (60), the deposit is non-refundable unless space can be booked for another event. Once a menu has been chosen, a signed Banquet Event Order and Catering agreement is required for all banquet functions. Full payment is due seven (7) business days prior to the function. An additional \$50.00 security deposit may be applied to any extra charges. Overtime charges will be applied to any event ending after 12:00 a.m. midnight, occurring when the facility is closed, and on holidays. Overtime charges will also be applied to any event where the meal service time runs forty-five (45) or more behind the contracted schedule.

WEDDING CEREMONY PACKAGE (\$700.00)

Includes use of gazebo, up to 200 chairs, linen runner, standing microphone and speakers, table with tablecloth, guest book table, easel, & bridal dressing area.

CAKE CUTTING

All cakes not supplied by the Orange Grove Bistro are subject to a \$3.00 per person cutting fee. Cakes made to order and supplied by the Orange Grove Bistro are charged accordingly. A \$2.00 per person hallah fee will also be applied accordingly.

LINEN

Linen selections include a choice of white or ivory tablecloth and a selection of napkin colors depending on availability. Special linen designs and unique colors are available. Additional charges may apply.

DAMAGES

Cleaning or repair due to negligence will be the contractee's responsibility. Any holes or marks resulting from tape or pens will result in damage fees.

SECURITY

The Orange Grove Bistro assumes no responsibility for the loss or damage to Client's personal property or to the personal property of Client's guest and invitees. The Orange Grove Bistro will make arrangements for security services for all events requiring it, and the Client will be billed accordingly. The Orange Grove Bistro defines all events requiring security services as all evening events and any event that has bar service.

FOOD AND BEVERAGE RESTRICTIONS

No food or beverages may be brought in or removed from the premises. All food and beverages must be consumed in the area in which it is served. No food or beverages may be removed. The client will be charged a cake cutting fee for cake and a corkage fee for wine/cider brought in to the Orange Grove Bistro.

PRICING

All food and beverage prices are based on the current market. Prices will be confirmed sixty (60) days prior to the event date. For events booked with less than sixty (60) days notice, prices will be confirmed upon payment of the deposit.

DELIVERY CHARGES

A minimum food & beverage order of \$100.00 is required for any delivery. On campus, a delivery charge of \$25.00 will apply to orders \$50.00 or less. Off campus (Valley area), a delivery charge of \$50.00 will apply to orders under \$200.00.

SERVICE CHARGES AND TAXES

A 17% service charge will be added to applicable items. In addition, 9.75% sales tax will be charged on applicable items. Please note that California law stipulates that service charges are taxable.

BAR CHARGES

A \$150.00 fee per bartender is required for each bar set-up. Wine, champagne and sparkling apple cider brought onto the premises are subject to a \$9.00 per bottle corkage fee for 750 ml. bottles. Appropriate charges will apply to larger bottles and boxed beverages.

PARKING

Complimentary parking is available adjacent to the Orange Grove Bistro for clients and guests.

VALET PARKING

An additional service that may be provided by the Orange Grove Bistro. Hourly charges vary.

EXTRA CHARGES FROM EVENT DATE

An extra \$200.00 will be charged for the approval against the client's credit card prior to the event date. This amount will be held for any incidental charges occurring on the event date such as additional meals, increased bar tabs, or bottled beverage service. The full or remaining amount may be charged to the client immediately following the event. Visa and MasterCard are accepted.

BEVERAGE SERVICE

HOT

Coffee - regular or decaffeinated
\$22.00 *per gallon*

Hot Herbal Tea
\$20.00 *per gallon*

COLD

Individual Ocean Spray Juices (Orange, Cran-Apple, Grapefruit and Cranberry)
\$3.00 *each*

Grape, Orange, Apple, Grapefruit or Cranberry Juice
\$18.00 *per gallon*

Paradise Blend Tropical Iced Tea
\$20.00 *per gallon*

Iced Lemonade \$18.00 *per gallon*

Canned Sodas (Pepsi, Diet Pepsi, Slice, etc.)
\$1.75 *each*

Bottled Waters
\$1.75 *each*

PARTY SPECIALTIES

Lemon Cranberry Spritzer
\$20.00 *per gallon*

Sparkling Wine Punch
\$35.00 *per gallon*

BREAKFAST

Continental Breakfast-Assorted Mini Muffins, Scones, Danish & Fresh Fruit **\$6.95**

Office Breakfast-Assorted Stuffed Croissants, Scones, Whole Sweet Breads and Fresh Fruit **\$7.95**

Deluxe Fitness Breakfast –Buffet Style Plain Yogurt or Vanilla Yogurt, Homemade Apple Granola w/Raisins and Cranberries, Fresh Strawberries & Berries, Bananas and Grapes **\$8.95**

Fitness Yogurt Cups- Plain Yogurt w/ Honey, Apple Granola Cups, Blueberry Bran Muffins, w/ Fresh Fruit **\$6.95**

Executive Breakfast-Scramble Eggs, Apple Wood Smoked Bacon, Apple Chicken Sausage, Pepper and Onion Country Potatoes and Fresh Fruit **\$9.95**

Buenos Dias Breakfast- Bacon, Egg and Cheese Burritos, Roasted Vegetable Burritos, Salsa and Guacamole, w/ Pepper And Onion Country Potatoes and Fresh Fruit **\$10.95**

Country Style Breakfast-Scrambled Eggs with Cheese and Green Onions, Turkey Sausage Patties, Crisp Hash Browns, Home Made Biscuits, w/Turkey Bacon Gravy and Fresh Fruit **\$10.95**

Smoked Salmon w/Cucumbers, Shaved Onions, Capers, Sliced Tomatoes, Eggs, Cream Cheese, Mini Assorted Bagels and Fresh Fruit **\$11.95**

Breakfast Additions

Waffles, Pancakes, French Toast **Additional \$1 per Item**

BAKERY

Sold By The Dozen:

Donuts **\$12**

Miniature Muffins **\$18**

Large Muffins **\$24**

Scones W/Butter & Preserves **\$18**

Assorted Danish: Apple, Cheese, Cinnamon, Vanilla, Maple **\$18**

Bagels & Cream Cheese **\$24**

Mini Bagels and Cream Cheese **\$18**

Mini Croissants with Preserves and butter **\$18**

Regular croissants with Preserves and Butter **\$2**

SALAD ENTREES

Southwestern BBQ Salad

Mixed Greens, w/Roasted Corn, Black Beans, Tomatoes, Cotija Cheese, Cilantro, Green Onions, Red Bell Pepper and Crispy Tortilla Strips w/ Cilantro Ranch Drizzled w/ BBQ Sauce

\$9.95

Asian Salad

Shredded Cabbage, Carrots, Snow Peas, Red Bell Peppers, Spinach, Mandarin Oranges, Green Onions, Cilantro w/Crispy Wonton Strips, w/Honey Sesame Ginger Dressing

\$9.95

Citrus Salad

Bib Lettuce, With Red Grape Fruit, Fan Avocado, Citrus Ginger Vinaigrette

\$9.95

Greek Salad

Romaine, Cucumber, Cherry Tomatoes, Feta Cheese, Basil, Roasted Red Peppers, Kalamata Olives and Arugula w/ Red Wine Herb Vinaigrette

\$9.95

Jamaican Jerk Papaya Salad

Seared Spiced Shrimp, Over Mix Greens, Avocado, Hearts of Palm, Roasted Corn, Cherry Tomatoes w/Lime Yogurt Dressing

\$12.45

Pasta Salad

Bowtie Pasta w/Grilled Zucchini, Yellow Squash, Cherry Tomatoes, Green Beans, Basil W/Herb Pesto Caesar Dressing and Feta Cheese

\$9.95

Classical Caesar Salad

Romaine Hearts, W/Grated Parmesan Cheese, House made Pesto Croutons, w/ Creamy Caesar Dressing

Strawberry Salad

Baby Spinach, Sliced Strawberries, Candied Pecans, Goat Cheese w/Balsamic Vinaigrette

\$9.95

Flat Iron Steak Salad

Roasted Pearl Onions, Roasted Grape Tomatoes, Arugula, Goat Cheese, Herb Vinaigrette

\$12.45

Add Chicken to any Salad **\$1.50**

Add Steak, Salmon or Shrimp to any Salad **\$2.50**

SANDWICHES

Turkey Club

Roasted Turkey, Ham, Smoked Gouda, Tomato, Lettuce, Rustic Wheat Roll

\$10.95

California Chicken Sandwich

Roasted Herb Chicken, w/ Munster Cheese, Alfalfa Sprouts, Tomato, Avocado, On Rustic Wheat Roll

\$10.95

Roast Tri Tip

Room Temperature Sandwich w/ Caramelized Onions, Sautéed Mushroom, Tomato, Red Onion Lettuce, w/ Horseradish Spread on Sourdough Kaiser Roll

\$10.95

Grilled Veggie sandwich

Grilled Herb Vegetables, Portobello Mushroom, Zucchini, Yellow Squash, Goat Cheese, Tomato w/Baby Spinach and Romesco Spread*

\$9.95

***Contains nuts**

WRAPS

Tuna Wrap

Tuna Salad, w/ Mix Greens, Capers, Tomatoes, Cucumber, and Red Onion Slices on a Sun dried Tomato Flour Tortilla

\$10.95

Chicken Caesar Wrap

Grilled Herb Chicken Breast, w/Shaved Asiago Cheese, Romaine Lettuce, Creamy Caesar Spread

On Sundried Tomato Flour Tortilla

\$11.95

Teriyaki Marinated Chicken, w/ Shredded Carrots, Cabbage, Snow Peas, Red Bell Peppers,
W/Honey Ginger Spread on Spinach Flour Tortilla

\$11.95

Club Wrap

Thinly Sliced Turkey, W/Tomatoes, Arugula, and Bacon spread w/Chipotle Mayo on a Sundried Tomato Flour Tortilla

\$11.95

Caprese Wrap

Buffalo Mozzarella with Tomatoes, Mixed Greens, Herb Pesto on a Spinach Flour Tortilla

\$9.95

Butter Milk Chicken Wrap

Panko Breaded Chicken, With Romaine Hearts, Bacon, Tomato, Spicy Cilantro Almond Spread
On Spinach Flour Tortilla*

\$11.95

***Contains nuts**

BOXED LUNCHES

(Choice of Turkey, roast beef, ham, and veggie served with lettuce and tomato)

French roll sandwich, apple, cookie and chips **\$9.95**

French Roll Sandwich, Apple, Brownie, Chips and Pasta or Potato Salad **\$10.95**

Croissant or wrap, Fresh fruit salad, cookie, chips and Pasta or Potato Salad **\$12.95**

\$1.00 Per addition per box

Add Potato Salad, Pasta Salad w/Pesto, Orzo Pasta w/Tomato Feta,

Add Fresh Fruit, Fresh Berries, Brownies, Magic Bars

DIPS AND CHIPS

Tortilla Chips, Crispy Herb Pita Chips, Potato Chips, Sweet Potato Chips **\$25.00**

Guacamole, Roasted Salsa, Pico De Gallo, Artichoke Spinach Dip: **\$15.00**

Greek 7 Layer Dip, Spanish 7 Layer Dip, Charred Onion & Sour Cream Dip, Hummus **\$18.00**

PLATTERS

Domestic Cheese Platter- Cheddar Cheese, Swiss cheese, Pepper Jack,
w/Assorted Crackers **\$65.00**

Deluxe Domestic Platter- Cheddar Cheese, Swiss cheese, Creamy Brie,
Boursin Cheese, Grapes, Dried Fruit **\$80.00**

Imported Cheese Platter- Creamy Brie, Gorgonzola, Norwegian Swiss, Fontina,
w/ Assorted Cracker & Dried Fruit **\$120.00**

Grilled Vegetables- Chinese Eggplant, Zucchini, Yellow Squash, Red Onions, Bell Peppers,
w/ Artichoke Basil Dip & Balsamic Dressing **\$75.00**

Crudités- Carrots, Bell Peppers, Cucumbers, Cherry Tomatoes, Broccoli, and Cauliflower
W/ Ranch Dressing & Spinach Dip **\$75.00**

Jumbo Shrimp Cocktail served with cocktail sauce **\$95.00**

Jumbo Herbed Grilled Shrimp W/ Roasted Garlic Cream Sauce **\$95.00**

Large Fresh Fruit Platter **\$50.00**

Small Fresh Fruit Platter **\$25.00**

Mini Sandwiches on Rolls or Croissants **\$85.00**

Mini Pretzel Sandwiches With Roast Beef, Arugula, Caramelized Onions, Tomato
and Horseradish Cream Spread

Ham and Swiss

Turkey and Gouda

Chicken Cucumber Salad

Gourmet Chicken Salad on croissant W/ Grilled Chicken, Tarragon, Apple, Almonds, and Cranberries **\$85.00**

Assorted Wraps on Lavash or Flavored Tortillas **\$85.00**

Which May Include: Grilled Marinated Vegetable w/Romesco*, Turkey Club, Chicken Caesar, and Ham & Swiss

***contains nuts**

SPECIALTY STATIONS

Soup Station

Butter Nut Squash Soup

Minestrone W/Parmesan

Tortilla Soup

Tomato Basil Soup

French Onion Soup W/Gruyere Croutons

New England clam chowder

\$3.00 per person

Mash Potato Bar

Yukon Gold Whipped Potatoes, Caramelized Onions, Roasted Garlic, Bacon, Green Onions, Sour Cream, Butter Balls, Tortilla Strips.

\$4.00 per person

Nacho Bar

Basket of Tortilla Chips, Nacho Cheese, Fresh Monterey Cheese, Green Onions, Refried Beans, Chopped Tomatoes, Shredded Lettuce, Cilantro, Whole Black Beans, Sour Cream, Fresh Jalapenos

\$5.00 per person

Pasta Bar

Bowtie Pasta, Penne, Bolognese, Marinara, Alfredo, Sausage, Chicken, Broccoli, Tomato,

\$7.00 per person

Falafel Bar

Mini Pita, Israeli Salads (Hummus, Babaganoush, Tahini, Turkish Salad) Mini Garlic Pickles

\$5.00 per person

Chili Bar

Chopped Tomatoes, Jalapeno, Cilantro, Pepitas, Sour Cream, Cheddar Cheese, Green Onions

\$4.00 Veggie

\$6.00 Beef/Turkey

COLD APPETIZERS

50 pieces per order

Prosciutto Melon- Melon Wrapped In Prosciutto \$85.00

Served In Mini Chinese Boxes **\$65.00**

Prosciutto Wrapped Asparagus \$90.00

Trio- French Baguette Crostini:

Classic Bruschetta Tomato, Basil and Garlic,

Artichoke and White bean,

Kalamata Olive Tapenade **\$80.00**

Caprese Skewers- Marinated Baby Mozzarella w/Basil and Herbs, and Grape Tomatoes

Served on a bed of Wheat Grass **\$70.00**

Antipasto Skewer-Marinated Baby Mozzarella, Salami, Grape Tomato, Spanish Olive **\$85.00**

Mini Asian Chicken Salad- Shredded Cabbage, Carrots, Red Cabbage, Spinach, Snow Peas, Cilantro,

Green Onions/Crispy Wontons Served In Mini Chinese Boxes **\$75.00**

Mini Asian Noodle Salad- Soba Noodles, Green Onions, Cilantro, Sesame Seeds, Julianne Carrots, Zucchini,

Yellow Squash, Bell Peppers, Honey Sesame Vinaigrette **\$70.00**

Spicy Tuna on Crisp Wontons, Sriracha Sauce, Ahi Tuna **\$90.00**

California Rolls Vegetarian or Crab **\$70.00**

Variety of Sushi Rolls and Nigiri **\$95.00**

Salmon Rولاتini w/Garlic Chive Cream Cheese, W/Dill on Pumpernickel **\$90.00**

Fish Ceviche on Mini Tostadas **\$90.00**

HOT APPETIZERS

Mini Lasagna Cupcakes -with Variety of Fillings (available fillings: Classic Meat Filing, Smoked Mac and Cheese, Grilled Veg)

\$85.00 for one flavor

For assortment at \$10

Crab Cakes **\$75.00**

Shrimp Cakes **\$75.00**

Skewered Lamb W/Mint Yogurt Sauce or Mint Tahini Sauce **\$75.00**

Bacon Wrapped Shrimp **\$85.00**

Panko Breaded Shrimp w/ Mango Chutney **\$85.00**

Coconut Breaded Shrimp w/Pineapple Coconut Sauce **\$85.00**

Shrimp Satay **\$85.00**

Beef Satay **\$80.00**

Skewered Chicken or Salmon w/Teriyaki Glaze **\$80.00**

Panko Breaded Chicken Skewers w/ Peach Chutney & Honey Mustard **\$80.00**

Stuffed Mushrooms **\$75.00**

Mini Biscuits, Fried Chicken and Gravy **\$80.00**

Mini Beef Sliders w/American Cheese, Pickles **\$75.00**

Mini Bacon Beef Sliders **\$75.00**

Chicken Vegetable Egg Rolls **\$70.00**

Chicken Cashew Egg Rolls **\$75.00**

Chicken Taquitos w/Guacamole & Salsa **\$ 75.00**

Chicken Pot Stickers **\$75.00**

Southwestern Chicken Empanada **\$75.00**

Vegetable Pot Stickers **\$70.00**

Warm Mushroom Tartlets **\$85.00**

Breaded Stuffed Artichokes **\$70.00**

Miniature Quiche **\$75.00**

Spanikopita **\$70.00**

Meatballs w/ Choice of BBQ Sauce or Marinara Sauce **\$80.00**

Buffalo Wing **\$75.00**

Honey Glazed Wing **\$75.00**

DESSERTS

Per dz.

Bistro Cookie **\$12.00**

Shortbread Cookies **\$12.00**

GOURMET cookies **\$16.00**

Fudge Brownies **\$18.00**

Magic Bars **\$24.00**

Lemon Bars **\$18.00**

Whole Pies **\$26.00**

Serves 50

S 'mores on a Skewer- Large Marshmallows Dipped in Chocolate, Rolled in Graham Crackers **\$55.00**

Chocolate Covered Strawberries **\$80.00**

MINI PASTRIES

Per Dz. **\$24**

Mini Cheesecakes

Petit Fours Assortments

Mini Fruit Tarts

Mini Cream Brule Tartlets

Éclairs

Cream Puffs

LUNCH AND DINNER PRICE LIST

(Plated Three Course Meal)

FIRST COURSE

Salad Selection
Rolls served with salad course

MAIN ENTREE

Roasted Chicken	\$ 18.95/21.95	
Sautéed Boneless Chicken Breast	\$18.95/22.95	
Stuffed Chicken Breast	\$19.95/23.95	
Salmon Filet	\$20.95/24.95	Price
Mahi Mahi	Based on Market	Price
Ahi Tuna	Based on Market	Price
Halibut Fillet	Based on Market	Price
Sea Bass	Based on Market	
Stuffed Trout	\$18.95/21.95	
Yellow Fin Tuna	\$20.95/24.95	
Rib Eye Steak	\$26.95	
Prime Rib	\$26.95	
Veal Chop	\$29.95	
Osso Bucco	\$29.95	
Veal Scaloppini	\$27.95	
Rack of Lamb	\$ 18.95/21.95	
Vegetarian Options also available	\$18.95	

Dessert

Crème Brulee	Chocolate Pot au Crème
Warm Chocolate Volcano Cake	Puff Pastry with Ice Cream and Sauce
Trio of Fruit Sorbet	Strawberry Shortcake
Individual Pecan Pie	Apple Tart Tatin
Chocolate Mousse	Individual Bread Pudding with Caramel Sauce

COFFEE TEA

All preparation styles and accompaniments will be arranged with the Catering Manager

Two Course Lunch - \$15.95

Entrée Salad, Fresh Bread/Butter, Dessert

Additional Charges
17% Service Charge
Current Tax Rate
\$500.00 Per Hour Overtime; after 5 hours
\$100.00 Transportation Fee-Cater Out Events

BAR PRICING

HOSTED BAR

Beer/Wine Package \$7.00 per person

Well Brands
\$9.00 per person

Premium Brands \$12.00/per person

*Prices are per hour and include bar tenders and mixers

CASH BAR

Well Liquors
\$9.00

Premium Liquors
\$11.00

Wine by the Glass
\$7.00

Beer
\$5.00

Cash Bartenders \$150/ea
Amount of bartenders based on guest count



Additional Services

Sample buffet and station menus to follow, prices based on
final menu and style of service

All menus can be adapted to client's wishes

WEDDING

4:00pm Guest Arrival
Spicy Tuna on Wonton Crisps*

Crudités Display w/ assorted dips

Israeli Salad Medley

Gourmet Bread and Olive Oils

Fresh Vegetable Spring Rolls*

Panko Chicken w/Mango-Peach Chutney*

Asparagus Katafi*

Assorted Burrekas*

Wild Mushroom Station

(Attended)

(*Denotes Passed Items)

5:00 Ceremony

5:30 Guests Enter Room

6:00 Motzi (Over Large Challah)

1st Course Served

Butternut Squash soup w/red pepper coulis and pumpkin pesto crouton

2nd Course

Romaine w/artichokes, hearts of palm, snow peas and current tomatoes

Balsamic Vinaigrette

Entrée

Pre Selected Choice of:

Osso Bucco served over orzo pasta w/Haricots vert and roasted vegetables

OR

Panko Crusted Yellow Tail w/edamame-corn succotash, roasted fingerling

potatoes

and lemon-herb sauce

OR

Grilled Portobello Wellington w/sautéed Haricots Verts

Plain Pasta (no sauce)

9:00 Dessert

Apple Tart Tatin

OR

Warm Chocolate cake w/fresh raspberries and coulis (Served every other)

Coffee/Tea Service

PROPOSED SHOWER LUNCH

Humus and Taboulli Salad with Pita Triangles

Greek Style Salad with Olives and Feta Cheese

Cold Grilled Salmon with Pineapple-Papaya Salsa

Fussilli Pasta Salad with roasted eggplant, capers and sun dried tomatoes

Bread Display

Fresh Fruit

Biscotti and Brownies

WELCOME BACK LUNCH

Cabbage and Tomato Slaw with Sherry Mustard Vinaigrette

Platter of Grilled and Marinated Vegetables

Fresh Baked Bread

BBQ Chicken Salad

Penne Pasta Baked with Roasted Eggplant, Olives, Capers and Sun-Dried Tomatoes

Fresh Fruit

Summer Peach Cobbler

DINNER PARTY

Cocktail Hour
Full Bar

Crudités Display w/dip
Assorted Gourmet Pizza
Warm Wild Mushroom Tartlettes

Dinner
Offer Wine with Dinner

Grilled Prawns w/Truffled Mashed Potatoes and Roasted Garlic Cream

Grilled Lamb Chops w/sun dried tomato polenta, asparagus and cabernet sauce

Dessert
Warm Chocolate Volcano Cake w/fresh Raspberries

(Family Style)
Mini Cannoli and Biscotti

WORKING DINNER BUFFET

Mixed Greens with Balsamic Vinaigrette

Couscous Salad w/Cucumber, Tomato and Onion

Sautéed Chicken Breast w/Dijon Mustard Sauce

Penne Pasta w/caramelized onions, sweet corn and roasted peppers

Steamed Baby French Green Beans

Family Style Dessert Brownies and Berries

Coffee/Tea

TRIBUTE EVENT

5:00-6:00 Cocktail Hour
Tray Passed Martinis and Wine

Vegetable Crudités Display w/assorted dips

Attended Sushi Station

*Panko Breaded Chicken Skewers w/ginger-peach chutney

*Beef empanadas

*Roast Beef Carving Station w/rolls and assorted mustards

Wild Mushroom Sauté Station

*Moroccan Cigars

*Asparagus w/Smoked Turkey and Katafi

*Mini Hot Dogs w/mustard dipping sauce

6:00 Enter Room

6:15-6:45 Greetings, etc.

6:45 Dinner Service

Pre set Bread and Butter

Salad of Baby Mixed Greens on Olive Oil Crouton w/Confetti of Vegetables
and Current Tomatoes

(Wine Service with each course)

Chicken Breast Florentine w/Mushroom Marsala Sauce, Spaghetti Squash Gratin
and Roasted Fingerling Potatoes

OR

Osso Bucco w/herb Polenta and Grilled Asparagus

OR

Vegetable Timbale with Tomato Confit and Haricots Vert

Trio of Desserts

Coffee/Tea Service

**Denotes Passed Items*

WEDDING

9:30 Ceremony

10:00-11:00 Cocktail Hour

Caprise Salad in Phyllo Cups

Crudités Display w/dips

Warm Baked Brie w/Baguettes

Assorted Burekas

Spicy Tuna on Crispy Wontons

Wild Mushroom Station

Tortellini Skeweres

Spanikopita

11:00 Enter Room

Coffee Station set up

11:15 Grand Entrance

Hora, etc.

12:00am Motzi and 1st Course Large Sesame Seed Challah

Salad of Endive, apples, arugula, and current tomatoes, toasted pine nuts, balsamic on side
(waiters to offer crumbled blue cheese and goat cheese)

Kids Meal: Angel Hair Pasta w/fresh tomato basil sauce

1:00am Entrée

Seared Salmon Fillet w/veggie orzo pasta, steamed asparagus and pesto cream sauce

OR

Grilled Portobello Wellington

Fresh Tomato Sauce and French Green Beans

2:00am Cake Cutting (cake to be served with sauce and fresh berries)

3:00am Dessert Station (ordered for 75 only)

Chocolate Fountain w/assorted small desserts

(Mudd Pie)

Cappuccino Bar **2-5am

3:30am END

4:00am Continental Breakfast (ordered for 35 only)

Bagels w/cream cheese

Assorted muffins and pastries

Butter/Jams

Coffee/Tea

Juices

DINNER PARTY

Starters

Spicy Tuna on Wonton Crisps w/wasabi cream
Warm Brie and Cranberry Pockets
Panko Crusted Shrimp w/mango-peach chutney
Smoked Salmon Roulade w/caviar relish

Dinner

Sweet onion and crab tart w/baby greens and citrus Vinaigrette

Trio of Beef, Lamb and Veal

Grantin Potatoes

Haricots Vert

OR

Marinated Portobello Wellington
(Vegetarian Entrée)

Dessert

Crème Brulee

Warm Chocolate Cake

(served to every other guest)

FACULTY PARTY

Baked Brie stuffed with Sundried Tomatoes

Fresh Vegetable Spring Rolls w/sweet and spicy dipping sauce

Vegetarian Chili Bar w/Toppings

Grated Cheese

Olives

Tomatoes

Avocado

Chopped Red Onions

Sour Cream

Green Onion

Cilantro

Tortilla Chips

Lettuce

Fresh Baked Sweet Summer Corn Bread

Chocolate Chip Pecan Pies

HOLIDAY PARTY

7:00 Guest Arrival

Passed Items:

Spicy Tuna on Crisp Wontons

Chinese Chicken Salad Cups

Coconut Breaded Shrimp w/chutney

Turkey Meatballs

Station 1:

Carved Beef Tenderloin and Roasted Turkey Breast (for mini sandwiches)

Assorted artisan rolls

Horseradish Cream

Stone -ground Mustard

Cranberry Relish

Station 2:

Grilled and Marinated Vegetable Platter

Tortellini Pasta Salad w/sundried tomato pesto

Assorted Israeli Salads with Goat Cheese and Pine Nuts

Station 3:

Martini Mashed Potato Bar

Yukon Gold Mashed

Lobster Cream Sauce

Pesto

Cabernet Sauce

Sour Cream

Sautéed Mushrooms

Roasted Garlic

Bacon Bits

Chives

Butter

Cheddar Cheese

Station 4:

Assorted Mini Desserts and Fresh Fruit

Specialty Cake

(to be provided by host)

Continuous Bar Service

Coffee Station

BRUNCH MENU

Assorted Bagels/Bread

Flavored Cream Cheeses

Platter Of Tomatoes, Onions, Cucumbers, Pickles And Olives

Cold Grilled Salmon With Tropical Fruit Salsa

Omelet Station With Assorted Toppings

Salad Of Mixed Greens With Strawberries, Almonds And Balsamic

Vinaigrette

Platter Of Grilled And Marinated Vegetables

Albacore Tuna Salad

Assorted Israeli Salads

Assorted Muffins And Pastries

Fresh Fruit Platter

Smoothie Bar

Coffee/Tea

KID'S BIRTHDAY PARTY

HELP YOURSELF PASTA BAR

Variety of pasta shapes

Marinara sauce

Alfredo sauce

Pesto sauce

Cheese sauce

Peas

Mushrooms

Julianne vegetables

Chopped tomato

Olives

Caramelized onions

Sun dried tomatoes

Parmesan cheese

Caesar Salad

Balsamic Glazed Chicken Breasts

Garlic Bread

Fresh Fruit

Birthday Cake*

BACKYARD BBQ

5:30pm Guest Arrival

Bar Set Up: Waters, Beer, Wine, Sangria,
Lemonade, Iced Tea

Crudités Display W/ Chips And Assorted Salsas

6:15 Motzi
6:30 Buffet Dinner

Salad Of Baby Greens, W/ Caramelized Onions,
Toasted Pine Nuts And Citrus Vinaigrette

Tomato And Summer Sweet Corn Salad With
Fresh Herbs And

Carved Beef W/ Assorted Mustards And
Horseradish

Brown Rice Cakes W/ Fresh Spinach, Tofu And
Chimichuri Sauce

Seared Yellowtail Fillet W/ Fresh Fruit Salsa

Bread Display

Roasted Yukon Gold Potatoes W/ Rosemary And Garlic

SUMMER BBQ

5:30pm Guest Arrival

Bar Set Up: Waters, Beers, Wine, Sangria, Lemonade, Iced Tea

Crudite Display W/ Chips And Assorted Salsas

6:15 Motzi

6:30 Buffet Dinner

Salad Of Baby Greens, W/ Caramelized Onions, Toasted Pine Nuts And Citrus Vinaigrette

Tropical Cole Slaw

Grilled Chili-Lime Corn On The Cob

Roasted Red Potatoes W/ Rosemary And Garlic

The Ultimate Burger Bar

Choose From:

Beef Burgers

Turkey Burgers

Tuna Burgers

Marinated Portobello Burgers

Gourmet Sausages

Topping Bar To Include:

Caramelized Onions

Sautéed Mushrooms

Lettuce, Tomato, Avocado

Assorted Pickles

Sautéed Peppers And Onions

Roasted Peppers

Vegetarian Chili

Condiment Bar:

Assorted Mustards

BBQ Sauce

Ketchup

Gourmet Mayos

Russian Dressing

Whole Wheat, Egg, White Buns

Hot Dog Buns

8:00pm Plated Dessert

Balsamic Glazed Strawberry Shortcake

Coffee Service

Grapes/Biscotti

(Family Style)

COCKTAILS AND COMEDY NIGHT

7:00 Pm Guest Arrival

Passed Items:

Spicy Tuna On Crisp Wontons

Beef Empanadas

Chinese Chicken Salad Cups

Spinach Burekas

Stations:

Soups

Tortillas Soup W/ Toppings

French Onion Soup W/ Croutons

Mushroom Barley Soup

Italian

Grilled And Marinated Vegetable Platter

Mini Meat Balls W/ Sauce

Gourmet Bread Display

Carved Turkey Breast W/ Sun Dried Tomato-Sausage Stuffing

Crudités Display W/ Assorted Dips

8:15 Bar Service Stops

8:30

Dessert / Coffee Station Open

Bar Service

Warm Apple Cobbler

Brownies

Assorted Cookies

Fresh Fruit

Coffee/ Tea

9:30- 11:00 Pm Auction And Show

11:00 Good Night

TRIBUTE EVENT

Cocktail Hour: 7:30-8:30 Pm

Martini Bar- Featuring Green Apple, Cosmopolitan And Lemon Drop Martini
Ice Luge With 25th Anniversary Logo (Price TBD)
Full Bar Service (All Beverages To Be Provided By Client)

Vegetable Crudités Display W/ Assorted Dips
Smoked Salmon Carving Station W/ Toast Points And Assorted
Condiments

Gourmet Fruit And Cheese Assortment W/ Crackers
Assorted Calzones

Phyllo Cups W/ Warm Wild Mushrooms
New Potatoes W/ Sour Cream And Caviar

Mini Ginger Wontons

Attended Sushi Station

Dinner (Approx. 9:30pm)

California Style Station-

Whole Salmon Wellington W/ Lemon Caper Sauce**

Gratin Potatoes

Haricot Vert Salad With Goat Cheese, Sun

Dried Tomatoes And Pine Nuts

Salad Of Baby Mixed Greens W/ Balsamic Vinaigrette

Southwestern Station-

Whole Salmon Wellington W/ Blue And

Yellow Corn Tortilla Chips

Petite Tamales- Fresh Corn And Chili Cheese

Grilled Vegetable Quesadillas With Chipotle Cream*

Italian Station:

Baked Pasta W/ Three Cheeses, Caramelized Onions And Peas

Assorted Ravioli Station W/ Sauces**

Caesar Salad

Roasted Garlic Bread

Tomato-Basil Platter W/ Buffalo Mozzarella

Dessert Station (10:45pm)

Fresh Fruit Display

Assorted Pies a la Mode

Cakes

Biscotti

Donut Station**

Coffee Service At Tables

** Denotes Chef Attended Stations

LUNCH MENU

Baby Mixed Greens With Balsamic Vinaigrette

Greek Style Salad With Feta

Salad Of Haricot Vert, Jicama, Pomegranate and Walnut

Bread Display

Cold Poached Salmon With Cucumber Dill Sauce

Roasted Root Vegetables With Couscous

Fresh Fruit

Chocolate Ganache Tart With Peanut Butter Cream

And Pomegranate Syrup

SPRING LUNCH

French Onion Soup With Cheese Croutons

Grilled And Marinated Vegetable Platter

Salad Nicoise With Balsamic Vinaigrette

Crusty French Bread

Wild Rice Salad With Sun Dried Cranberries

French Apple Galette

Ice Tea/Lemonade/Water

Coffee

MENU PROPOSAL

Cold Shrimp Display (4x Shrimp-4 Sauces)

Warm Baked Brie W/ Cranberries And Caramelized Onions

Panko Breaded Chicken Skewers W/ Ginger- Peach Chutney*

Warm Crab Meat Tostadas*

Spanikopitas*

Vegetable Crudités With Dip

Chinese Chicken Salad Cups*

Grilled Portobello Mushrooms With Sun Dried Tomato Pesto*

Ravioli Station

Ice Cream Sundae Bar

Or

Warm Chocolate Fondue Fountain

Fresh Fruit

Coffee / Tea

MOROCCAN STYLEL DINNER BUFFET

Seared Salmon With Spicy Tomato Sauce

Chicken Tajine With Dried Fruits And Preserved Lemons

Vegetable Bastilla

Saffron Rice W/ Currants

Dill Rice With Fava Beans

Roasted Carrots And Parsnips W/ Cumin

Bell Peppers And Cucumbers In Mediterranean Seasoning

Roasted Beef Fennel And Orange Salad

Eggplant Salad

Baklava

Sliced Melon

Mint Tea

ASIAN STYLE BUFFET MENU

Green Papaya Salad

Lo Mein Noodle Salad W/ Peanut Sauce

Chinese Vegetable Salad

Steamed Jasmine Rice/ Brown Rice

Macadamia Nut Crusted Mahi Mahi

Minced Chicken With Lettuce Cups

Assorted Stir Fry Vegetables

MENU PROPOSAL FOR CUBAN PARTY

Cocktail Hour:

Suggested Drinks- Mojitos , Lime Margaritas, Havana Especial, Cuba Libre

Assorted Empanadas

Cuban Salsas And Root Chips

Vegetable Crudités Salmon Croquetas

Dinner Buffet:

Ensalada Cubana - Sliced Tomato, Onion And Radish W/ Lettuce And
Lemon- Garlic Vinaigrette

Garbanzos Ensalada: Marinated Salad Of Garbanzo Bean And Diced Roasted Peppers

Paella Havana: Yellow Rice With Combination Of Fish, Chicken And Vegetables

Cuban Style Garlic Chicken

Frijoles Negroes

Plantanos Maduros: Fried Sweet Plantains

Rice Pudding

AFTERNOON TEA

Assorted Tazo Tea Collection
Flavored Ice Tea (If Requested)
Sparkling Water
Tea Sandwiches
(Choose 5)
Smoked Salmon
English Cucumber
Egg Salad Herbed Vidalia Onion
Tuna Salad
Grilled Vegetable Goat Cheese With Roasted Pepper
Tuna Salad With Sesame Crust
Pb&J (Kids)
Scones
(Choose 2)
Currant
Blueberry
Corn
Cinnamon-Chocolate
Dried Cherry
Roasted Red Pepper
Strawberry
Jams, Lemon Curd, Devonshire Cream, Butter
Assorted Tea Pastries And Fruit

DESSERT RECEPTION

Fresh/Dry Fruit Display
(To include whole and sliced fruit and assorted dried fruits)
Biscotti and Cookies
Sugar Free Cookies and Cake
Assorted Mini “over the top” cup cakes
Assorted Waters and Soft Drinks
Coffee/Tea