

BREAKFAST AND BRUNCH

CONTINENTAL

Fresh orange juice assorted mini-Danish, mini muffins, and mini bagels.

Served with Starbuck's coffee, decaf, hot tea, and orange juice.

Minimum 10 servings
\$8.00 per person

CALIFORNIA CONTINENTAL

Same selection as continental with seasonal fresh fruit platter added.

Served with Starbuck's coffee, decaf, hot tea, and orange juice.

Minimum 10 servings
\$10.00 per person

THE SPECIAL

Fluffy scrambled eggs, bacon / turkey sausage patties, accompanied with breakfast potatoes and croissants.

Served with Starbuck's coffee, decaf, hot tea, and orange juice.

Minimum 25 servings
\$11.00 per person

COUNTRY KITCHEN

Cinnamon-scented French toast, sliced ham, bacon, fluffy scrambled eggs, and seasonal fresh fruit platter

Served with Starbuck's coffee, decaf, hot tea, and orange juice.

Minimum 25 servings
\$12.00 per person

INDIVIDUAL ASSORTED BOXED CEREALS

Assorted cereals and accompanied by choice of regular, low fat, or non-fat milk.

\$2.50 per box

GRANOLA

Naturally sweetened, served with fruit-flavored yogurt or milk.

\$3.00 per person

MENU

AYS BREAKFAST BOXES

***Only available at RRUMC Westwood**

Boxed or Buffet Style

Morning Star \$10.00 per person

Reg. Bagel with cream cheese
1 scone, 1 Danish,
1 PC Boiled egg
Cut Fruit Salad
Individual OJ cup
Starbuck Coffee with creamer
Hot Tea

Sunrise Star \$12.50 per person

Scrambled eggs with vegetables
(Spinach, mushroom, bell pepper)
Turkey Sausage Patty,
Bacon and Breakfast Potatoes
Mini Croissant with butter and Jam
Individual Fresh fruit cups
Individual OJ cup
Starbuck Coffee with creamer
Hot Tea

Healthy Star \$12.50 per person

Smoked Salmon Lox with capers
Onions, Tomatoes
Wheat bagel with Light Cream cheese
2 oz. Cottage cheese
Bran Muffins
Individual Fresh fruit cups
Individual OJ cup
Starbuck Coffee with creamer
Hot Tea

Signature Star \$14.50 per person

French Toast with Blueberry/ maple syrup
Scrambled eggs with Vegetables
(Spinach, mushroom, bell pepper)
Ham and Bacon
Breakfast Potatoes
Individual Fresh fruit cups
Individual OJ cup
Starbuck Coffee with creamer
Hot Tea, bottled water

HEALTHY BREAKFAST

WELLNESS

50% Assorted yogurt and granola, 50% Assorted dry cereals with non-fat and low-fat milk, cottage cheese and mini bran muffins, fruit salad bowl (grapes, pineapple, and strawberries)

Served with Starbuck's coffee, decaf, hot water with tea bags, cranberry, apple, or orange juice.

\$11.00 per person / minimum 15 servings

THE EXECUTIVE

Egg whites scramble with sautéed bell peppers, onions, mushrooms, turkey bacon with wheat bread or wheat bagel. Accompanied by assorted yogurt and granola.

Served with Starbuck's coffee, decaf, hot water with tea bags, cranberry, apple, or orange juice.

\$12.50 per person / minimum 15 servings

GARDEN OF PEACE

Assorted yogurt and granola, seasonal fresh fruit platter, boiled eggs and chicken sausage, wheat French toast, with raisin and cinnamon

Served with Starbuck's coffee, decaf, hot water with tea bags, cranberry, apple, or orange juice.

\$12.00 per person / minimum 15 servings

HOT CEREAL (*upon availability*)
Oatmeal or Cream of Wheat

\$3.00 per person / minimum 15 servings

BAKED GOODS

BAGELS

Fresh-baked hand rolls, served with cream cheese.

Regular each.....	\$2.00
One dozen.....	\$24.00
Mini one dozen.....	\$16.00

FLAKY CROISSANTS

The classic butter croissant

Regular each.....	\$1.25
One dozen.....	\$15.00
Mini each.....	\$.90
One dozen.....	\$12.00

FILLED CROISSANTS

Filled with chocolate, almond paste, or sweet ricotta cheese.

Regular Each	\$2.00
One dozen.....	\$20.00
Bite size by the dozen only.....	\$15.00

SWEET BREADS

Select from zucchini, carrot, orange poppy-seed, banana, cranberry, chocolate chip, or pumpkin.

(7 - 10 slices) per loaf.....	\$12.00
Minimum two loaf of each flavor	

CINNAMON ROLLS

Each.....	\$1.50
One dozen.....	\$18.00

ASSORTED GOURMET BABY ROLLS

By the dozen only.....	\$9.00
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ASSORTED RUSTIC DINNER ROLLS

By the dozen only.....	\$9.00
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SCONES

Sweet English biscuits blueberry, cranberry, raisin

By the dozen only.....	\$20.00
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ASSORTED DANISH PASTRIES

Gourmet fruit-filled, cheese, or jelly filled pastries or bear claw

Each.....	\$2.00
One dozen.....	\$20.00

ASSORTED MUFFINS

Blueberry, chocolate chip, banana, bran, or raspberry muffins

Each.....	\$2.00
One dozen.....	\$20.00

ASSORTED MUFFINS 2.5 Oz.

Blueberry, chocolate chip, banana, bran, or raspberry muffins

Each.....	\$1.75
One dozen.....	\$18.00

DESSERTS

FRESH COOKIES

Assorted large homemade style with real butter, oatmeal, chocolate chip, peanut butter, peanut butter, double chocolate, and macadamia white chocolate.

One dozen.....\$12.00
Each.....\$1.00

GOURMET BROWNIES

Each.....\$1.50
One dozen.....\$18.00

SPECIALTY BARS

Lemon Bars\$18.00 Dz.
Pecan Bars\$18.00 Dz.
Raspberry Bars\$18.00 Dz.
Apricot Bars\$18.00 Dz.

SPECIALTY BAKED GOODS

Ask about our specialty items.

- Gourmet mini-French pastries
- Elegant chocolate éclairs
- Elegant French tarts
- Chocolate dipped strawberries (seasonal)

\$2.50 per piece

COCONUT MACARON COOKIES

By the dozen only.....\$24.00 Reg.

SUGAR FREE CAKE AVAILABLE ON REQUEST
(MINIMUM TWO DAYS IN ADVANCE REQUEST)

Regular Cup Cakes

Red Velvet 20 per box.....\$2.25 each.
Vanilla Bean 20 per box.....\$2.25 each.
Double Chocolate 20 per box.....\$2.25 each.

Mini Cup Cakes-Assorted

Minimum order 1 dozen
\$20.00 per Dozen

CAKES

Our exquisite cakes are individually made to order. Special decorations are available at extra cost.

10" Round

Serves 16 Price \$55.00

Red Velvet
Carrot
Chocolate Mousse
Tiramisu
White Chocolate Hawaiian
Inscription on chocolate plaque \$9.00

¼ SHEET

Serves 17-24 Price \$65.00

White Chocolate Hawaiian
Chocolate Mousse
Tres Leches

½ SHEET

Serves 32-48 Price \$110.00

White Chocolate Hawaiian
Chocolate Mousse
Tres Leches
Tiramisu
Lemon Raspberry
Carrot
Chocolate Ganache
Strawberry Short Cake

Full Sheet

Serves 65-96 Price \$170.00

White Chocolate Hawaiian
Chocolate Mousse
Tres Leches

Please get quote for Image and special decoration.

SANDWICHES

Our convenient sandwiches solve problems for the office bound person, for working meetings where space is at a premium, and for easy handling of food for a casual event. Choose from our extensive Sandwich menu as platters or as box lunches. (Just add \$3.50 to the Sandwich price) will include a side salad, fresh fruit, and a fresh-baked cookie.

THE CLASSIC SUB

Choose two items from salami, roast beef, ham, or turkey breast!

Includes tomatoes, provolone cheese, lettuce, onion, and pickles on a 6" submarine roll.

\$8.50 per person / 10 minimum

BOMBAY CHICKEN SANDWICH

Cubes of poached chicken breast, celery, almonds, and diced apples are combined with a pleasantly mild curry-chutney mayonnaise.

Choice of ciabatta bread or whole wheat bread

\$8.50 per person / 10 minimum

GRILLED CHICKEN SANDWICH

Grilled boneless chicken breast is served on whole wheat or multi grain bread accompanied by herb mayonnaise, tomato, onion, pickle, and lettuce.

\$8.50 per person / 10 minimum

CALIFORNIA GRILLED VEGGIE

Grilled eggplant, red bells, and zucchini, on wheat/sour dough bread with basil mayonnaise

\$8.50 per person / 10 minimum

PANINI

A hearty Italian favorite: marinated sun-dried tomatoes, prosciutto, provolone cheese, fresh basil, lettuce, and tomatoes

\$8.50 per person / 10 minimum

TURKEY CLUB

Our well-known sandwich served on whole wheat or sourdough bread with sliced roast turkey, bacon, avocado, tomatoes and lettuce

\$8.50 per person / 10 minimum

Choose from individually wrapped ham, pastrami, turkey breast, roast beef, salami, provolone cheese, Swiss cheese and tuna, a variety of bread such as sourdough, rye, and whole wheat.

ASSORTED SANDWICH PLATTER

All sandwich orders are served with mayonnaise and mustard on the side.

\$8.50 per person / 10 minimum

DELI PLATTER WITH ASSORTED BREADS

Roast beef, grilled chicken breast, ham, and turkey breast, provolone, or Swiss cheese

Accompanied with lettuce, tomatoes, pickles, and red onions.

\$8.00 per person / 10 minimum

DELI PLATTERS & ENTRÉE SALADS

MEDITERRANEAN PLATTER

Prosciutto wrapped melon, marinated roasted bell peppers, grilled eggplant, dry salami, provolone cheese and served with crusty sliced bread.

\$11.00 per person / 20 minimum

GARDEN VEGETABLE AND DIP TRAY

An assortment of crudité's such as carrots, celery, jicama, cucumber and cherry tomatoes with ranch or onion sour cream dip

\$2.75 per person / 12 minimum

GOURMET VEGETABLE TRAY

Array of fancy baby vegetables, jicama, artichoke hearts, celery, cucumber, baby squash, carrots with Green Goddess / ranch

\$3.25 per person / 12 Minimum

SEASONAL FRUIT PLATTER

Assortment of seasonal fresh fruit

\$2.75 per person / 12 Minimum

ASIAN EXPRESS BOX

Assorted vegetarian sushi, teriyaki chicken breast, and fresh fruit.

\$14.00 per box / minimum 12 boxes

Not available at Santa Monica

HERB MARINATED GRILLED BREAST OF CHICKEN BOX

A whole chicken breast is conveniently sliced and accompanied by penne pasta tossed with tomato and fresh basil, fresh fruit, and Dessert.

\$14.00 per box / minimum 12 boxes

GREEK TORTELLINI BOX

Cheese filled tortellini salad, mini croissant, and fresh fruit

\$14.00 per box / minimum 12 boxes

CHICKEN TACO SALAD

Cubes of grilled chicken, lettuce, tomato, black olives, guacamole, salsa, and tortilla chips accompanied by beans and corn.

\$14.00 per box / minimum 12 boxes

COLD ENTRÉE AND SALADS

CHINESE CHICKEN SALAD WITH WONTON CRISPS

Baby dinner rolls and fresh fruit

\$15.00 person / 10 minimum

THAI SPICY NOODLE

Thin Asian noodles tossed with vegetables and dressed with a mildly spicy dressing (choice of chicken or vegetables)

\$15.00 person / 10 minimum

\$18.00 person with shrimp added.

SHRIMP CARRIBBEAN BLACK BEAN SALAD

With mango, baby dinner rolls, and fresh fruit

\$20.00 person / 10 minimum

GREEK TORTELLINI SALAD

With Kalamata's and feta, garlic bread and fresh fruit

\$13.00 person / 10 minimum

GLUTEN FREE

Baby green salad with dressing

Charbroiled chicken or fish

Grilled vegetables

Cut fruit salad!

\$15.00 person

VEGAN

Baby green salad with oil and vinegar

Grilled Tofu

Grilled Vegetable

Cut fruit salad with rolls.

\$15.00 person

TUSCANY GRILLED VEGETABLES

On exotic greens with balsamic vinaigrette, focaccia bread, and fresh fruit

\$15.00 per person / 10 minimum

MORROCCAN GRILLED CHICKEN

Served on a bed of curried couscous, marinated cucumbers, and pita triangles.

\$15.00 per person / 10 minimum

CHICKEN CAESAR

Grilled chicken breast on bed of crisp romaine lettuce with French bread

\$15.00 per person / 10 minimum

BALSAMIC CHICKEN

Glazed chicken breast on a bed of fresh spinach, with French roll and fruit salad

\$15.00 per person / 10 minimum

CHIPOTLE CHICKEN

Julienne chipotle chicken breast on bed of mescaline greens with mango slaw, French roll, and fruit salad

\$15.00 per person / 10 minimum

BULK SALADS

12 Servings (2 Quart)

25 Servings (1 Gal)

TRADITIONAL POTATO SALAD

12 Servings..... \$25.00

25 Servings.....\$50.00

CURRIED CHICKEN

PEANUT SALAD

Pan Asian flavors of chicken, pineapple, and curry are combined with a creamy dressing.

12 Servings.....40.00

25 Servings.....80.00

MEDITERRANEAN

GREEN BEAN SALAD

Green beans, tomatoes, kalamatas and feta tossed in light olive oil vinaigrette.

12 Servings.....\$25.00

25 Servings.....\$50.00

SINGAPORE SLAW

Colorful crunchy slaw with peanuts dressed with piquant Asian vinaigrette

12 Servings.....\$35.00

25 Servings.....\$60.00

MOROCCAN COUSCOUS SALAD

Exotically flavored with turmeric, couscous is tossed with finely minced vegetables, currants, pine nuts, and olive oil.

12 Servings.....\$35.00

25 Servings.....\$60.00

SOUTHWEST SALAD

A hearty salad of black beans, baby corn, hominy, tomatoes, black olives, cilantro, laced with lime chili dressing.

12 Servings.....\$25.00

25 Servings.....\$50.00

SUNNY GREEK SALAD

Cubed English cucumber, tomatoes, sweet red pepper, Greek olives, red onion, and feta cheese are tossed with olive oil and fresh lemon.

12 Servings.....\$25.00

25 Servings.....\$50.00

GOURMET MIXED BABY GREEN

12 Servings.....\$25.00

25 Servings.....\$40.00

CLASSIC CEASAR SALAD

Hearts of romaine, radicchio, parmesan cheese, and croutons

12 Servings.....\$25.00

25 Servings.....\$40.00

HEALTHY CHOICE COLD OR HOT

All the Healthy Entrees below includes a wheat roll, coffee, decaf tea, and iced tea.

HEALTHY COLD CHARBROILED HERB CHICKEN

Herb marinated grilled chicken, kale salad with Meyer lemon vinaigrette, summer pasta salad (Greek orzo) and seasonal fruit salad.

\$15 per person / 15 minimum

POACHED DILL SALMON

Poached salmon with dill Dijon sauce, caprese pasta salad with Tuscany grilled vegetables, and Waldorf celebration salad

\$22 per person / 15 minimum

HEALTHY HOT CHARBROILED CHICKEN

Charbroiled garlic lime chicken, crunchy harvest salad with honey cider vinaigrette, sautéed wild mushroom, zucchini and carrots, herb roasted potatoes, and fruit salad (pineapple, strawberries, grapes)

\$18 per person / 15 minimum

CHARBROILED CITRUS SALMON

Charbroiled salmon with savory blueberry citrus sauce, spinach salad with toasted pecans

Southwestern potatoes, green beans almandine, and fancy cookies

\$25 per person / 15 minimum

CHARBROILED SEA BASS

Chilean sea bass with butter lime sauce, wild rice with dried cranberries and nuts, asparagus with herbs, and fruit salad

\$35 per person / 15 minimum

PASTAS & HOT ENTRÉE

Pastas & Hot Entrees are served buffet style choice of high-quality disposable ware or biodegradable. Includes garden salad, rolls, and a light dessert as well as Soda and water.

FETTUCHINI WITH PROSCIUTTO

Perfect selection for a light lunch: slivers of prosciutto are tossed with fettuccini, peas, olive oil, and then garnished with parmesan curls. Includes salad, rolls, dessert, Soda, and water.

\$18.00 per person / 12 minimum

PORCINI MUSHROOM RAVIOLI

Earthy mushroom blended with ricotta and Italian spices served with a light cream sauce. Includes salad, rolls, dessert, Soda, and water.

\$18.00 per person / 12 minimum

SUN-DRIED TOMATO AND BASIL RAVIOLI

Beautiful green and red striped ravioli served with a light tomato basil and roasted garlic sauce. Includes salad, rolls, dessert, Soda and water.

\$18.00 per person / 12 minimum

LEMON PEPPER LINGUINI WITH SMOKED SALMON

Delicate smoked salmon and linguini tossed with extra virgin olive oil, fresh dill, and capers. Includes salad, rolls, dessert, Soda and water.

\$18.00 per person / 12 minimum

VEGETABLE LASAGNA

Vegetable studded béchamel sauce is layered with light ricotta cheese and pasta. Served with Caesar salad and crusty rolls.

\$18.00 per person / 12 minimum

CHICKEN CACCAITORE WITH PENNE

Strips of boneless chicken breasts in light oregano-flavored tomato sauce with black olives. Includes salad, rolls, dessert, Soda, and water.

Served on penne pasta.

\$18.00 per person/12 minimum

CHICKEN VERACRUZ

Boneless chicken breast in a slightly spicy sauce of fresh tomatoes, peppers, onions, and cilantro served with Mexican rice, corn, black beans, and salsa. Includes salad, rolls, Soda and water.

\$18.00 per person/ 15 minimum

JAMAICAN STEAK AU POIVRE

Tender New York steak dry rubbed with spices and then grilled. Served with potato fans, crispy carrot vermicelli, and a seasonal green salad. Includes rolls, dessert, Soda, and water.

\$35.00 per person/ 12 minimum

Not available at Santa Monica

HOT ENTRÉES

Pastas & Hot Entrees are served buffet style choice of high-quality disposable ware or biodegradable. Includes garden salad, rolls, and a light dessert, as well as soda and water.

CHICKEN PICCATA

Accompanied by lemon pasta with sun-dried tomatoes and steamed green beans with browned butter. Includes salad, rolls, dessert, Soda and water

\$18.00 per person / 12 minimum

CHARBROILED SEASONAL FISH

Accompanied by fresh fruit salsa. Served with wild rice tossed with dried cranberries and pecans. Includes green vegetable salad, rolls, dessert, soda, and water.

\$25.00 per person / 12 minimum

FILET MIGNON MEDALLIONS W/ PORT WINE SAGE SAUCE

Served with roasted garlic mashed potatoes and a seasonal green vegetable salad. Includes rolls, dessert, soda, and water.

\$35.00 per person / 12 minimum

Not available at Santa Monica

PENNE WITH SAUSAGE PUTANESCA SAUCE

Earthy and hearty flavors. Includes salad, rolls, dessert, soda, and water.

\$18.00 per person / 12 minimum

SESAME GRILLED CHICKEN

Marinated chicken breast grilled to a mahogany finish. Served with Asian rice pilaf with mandarin oranges and peas. Includes salad, rolls, dessert, soda, and water.

\$18.00 per person / 10 minimum

SAUTEED CHICKEN

Served with orange-ginger sauce, roasted red potatoes, and fresh asparagus. Includes salad, rolls, dessert, soda, and water.

\$18.00 per person / 10 minimum

POACHED SALMON WITH DILLED SOURCREAM

Served at room temperature accompanied by Greek orzo, olives, feta cheese, and fresh fruit salad. Includes salad, rolls, dessert, soda, and water.

\$22.00 per person / 10 minimum

PINE NUT CHICKEN

Crusted boneless chicken breast with pine nuts and basil sauce on bed of penne pasta and julienne vegetables. Includes salad, rolls, dessert, soda, and water.

\$22.00 per person / 10 minimum

VENDOR S

JAIPUR CUISINE OF INDIA INDIAN FOOD

Buffet Style \$20.00 per person

Includes: salad, yogurt salad, veggie samosa, chicken tandoori, white rice, and Naan bread

(1) Choice of chicken entrée

Chicken Tikka Masala or Chicken Curry

(2) Choice of side orders or vegetables

Spinach with cheese, Chana Masala- (garbanzo with curry), Vegetable Curry

AYS Dessert or whole fruits (Banana / Apple)

Soda / Bottled water

Add \$3 per person for Shrimp or Lamb curry!

BOX LUNCH

Chicken Box: Vegetable samosa, Chicken Tikka Masala, Tandoori Chicken, Saffron Rice, Nan bread

Vegetarian Box: Vegetable samosa, Paneer Tikka Masala, Garbanzo curry, Saffron Rice, Nan bread

\$15.50 per person / 10 minimum

MEDITERRANEAN BUFFET

Salad with dressing, chicken shawarma or chicken tikka kabob

Rice, hummus, pita bread, falafel, grape leaves, cheese Fatayer

AYS dessert, soda, and bottled water

\$17.00 per person/ 12 minimum

MEDITERRANEAN CHICKEN BOX

Green salad, chicken, rice, pita bread, and hummus

\$15.00 per person/ 12 minimum

MEDITERRANEAN VEGETARIAN BOX

Green salad, rice, falafel, cheese Fatayer, grape leaves, hummus, and pita bread

\$15.00 per person/ 12 minimum

EL POLLO LOCO

Burrito-Chicken

Chipotle (spicy) or *Poblano* (Non spicy)
Coleslaw and Corn

Box lunch \$15.00 per person / 12 minimum

Charbroiled Chicken 2 pc Box Lunch

Served with rice, beans, tortilla, and salsa Box lunch
\$12.00 per person / 12 minimum.

Chicken Bowl

Chicken served with rice, beans, and a cookie
\$10.00 per person / 12 minimum.

Chicken Caesar Salad Buffet Style

Chicken served with Caesar salad; cookies
\$10.00 per person / 12 minimum.

Veggie Box

Choice: cheese quesadilla, bean and rice burrito or veggie burrito with avocado, coleslaw, corn
\$15.00 per person / 12 minimum

Buffet Special

Two pc. of chicken *Served with choice of two side dishes: Rice, Beans, Coleslaw and Corn, accompanied by flour or corn tortilla, chips and salsa, as well as chef's choice of dessert*
\$17.00 per person / 20 minimum.

SUBWAY BOX LUNCH

Includes 6" sub, apple, chips and cookie *Turkey, Turkey club, Chicken Breast, Ham, Roast Beef, Tuna, Spicy Italian, BLT or Veggie Delight*
\$11.50 per box / with drinks: \$12.50.

FRESH BROTHER PIZZA

CHEESE PIZZA \$22

SPECIALTY PIZZA \$27

Pure Pepperoni- Classic Pepperoni, Mozzarella.

Tripple Pepperoni- 3x Pepperoni

Hawaiian- Ham, Pineapple, Mozzarella.

BBQ Chicken

Daworks- Sausage-Pepperoni-Mushroom-Pepper- Onion.

CSAP- Chicken Sausage, Artichoke, Pesto, Basil. Miller

Special- Sausage, Pepperoni, Bacon, Ham. CharCotta-

Pepperoni Charred/Cups, Mozzarella, Ricotta

Fresh Momma-Spinach-Mushroom-Garlic-Pepperoni

Fresh Veggie- Peppers, Onions, Mushrooms, Olives.

Margherita- Pesto, Tomato, Mozzarella, Basil Garlic.

Plant Base Vegan Specialty

Vegan Veggie, Vegan Cheese, Vegan Daworks

Vegan Momma's, Vegan Pepperoni

RECEPTIONS AND FIRST IMPRESSIONS

Appetizers

For important occasions, try our selection of appetizers, exquisitely presented and served by an attentive staff. Most of the items may be tray passed for a more formal affair or served buffet. Full China service, linen, dessert, and beverages are available at additional cost.

PACIFIC NORTHWEST

Whole side of salmon in light aspic with sliced cucumbers, served with rye bread rounds, dilled sour cream, and asparagus in puff pastry.

Beef satay with peanut sauce, gorgonzola, and spinach-stuffed mushrooms

Assorted mini quiche.

Mini crab cakes with cocktail sauce

\$25.00 per person / 25-person minimum

BRENTWOOD

Jumbo shrimp with cocktail sauce

Basil-infused crostini with fresh tomato and feta cheese

Smoked salmon tartar on Belgian endive spears

Wheel of brie layered with sundried-tomato pesto and roasted pine nuts, served with gourmet crackers.

Grilled Caribbean-style chicken

\$25.00 per person / 25-person minimum

FARMER'S MARKET

Brie and shiitake mushroom quesadillas with roasted tomato salsa

Mini chicken empanadas

Crown Cucumber filled with curried chicken salad.

Grilled Jody Maroni sausage with honey mustard, steamed baby potatoes with sour cream and tapenade

\$25.00 per person / 25-person minimum

WINDOWS ON THE WORLD

Southwest crostini with green chili cheese

Beef and chicken satay with peanut sauce

Assorted sushi

Mini chicken empanadas

Spanakopita

Hoisin-glazed chicken wings, baby skewers of marinated fresh mozzarella and red pear tomatoes

\$25.00 per person / 25-person minimum

Not available at Santa Monica

THE VILLAGE

Vegetable Samosa

Assorted tea sandwiches (turkey, ham, and veggie)

Pesto-stuffed deviled eggs

BBQ hot wings

Seasonal fresh fruit platter

Fresh garden vegetable tray with ranch dip

\$25.00 per person/25-person minimum

ALA CARTE HORS D'OEUVRES

SUGGESTED ORDERING GUIDELINES:

Early Afternoon: 4-6 Before Dinner: 6-8,

In Place of Dinner: 8-12

Mini Assorted Tea Sandwiches
(turkey, ham, and veggie)

\$1.75 per piece / 10 serving's minimum

Fresh Tortilla Chips with guacamole and salsa

\$45.00 / 25 serving's minimum

Bruschetta with tapenade and roasted red bell
peppers.

\$2.50 per choice/per piece- 10 minimum

Poached salmon platter in light cucumber
aspic, served with rye bread rounds, and
dilled sour cream.

\$110.00 (serves 50 people)

Jumbo Shrimp with cocktail sauce

Cucumber filled with Thai flavored bay shrimp
or chicken, mini brochettes of smoked chicken
and papaya, mini carne asada tacos with
fresh salsa.

Quesadillas with roasted tomato salsa

Mini Maryland crab cakes

Brie and shiitake mushroom

\$2.75 per item/per piece- 10 minimum

Mediterranean Crostini with melted mozzarella
blended with sun-dried tomatoes, olives, and
fresh basil.

Southwest crostini with melted jack cheese,
green chilies, and garlic

Baked hoisin glazed or BBQ chicken wings.

Spanakopita- pastry triangles with spinach
cheese

Chicken or beef satay on skewers with
peanut sauce

Jamaican jerk chicken with mango sauce

Gorgonzola and spinach-stuffed mushrooms

Assorted petite quiche.

\$2.50 per item / per piece -10 minimum

Gourmet cheese and fancy crackers

\$5.00 per person (serves 25 people)

Brie layered with sun-dried tomato pesto and
roasted pine nuts with gourmet crackers.

\$100.00 (serves 25 people)

Bowl of fancy roasted nuts (1 QT)

\$25.00 (serves 25 people)

ALA CARTE HORS D'OEUVRES

A Touch of Elegance

Minimum 40 and above

- Mini duck quesadilla served with mango salsa..... \$3.00
- Swordfish skewer served with lime sauce \$3.50
- Italian turkey meatballs..... \$2.50
- Thai chilled fresh rolls (shrimps or chicken) \$2.50
- Chilled melon cup with blue cheese \$2.50
- Stuffed mushrooms \$2.50
- Charbroiled chili and shrimp kebabs \$3.50
- Tuna tartar on Belgian endive spears..... \$2.50
- Chilled asparagus soup \$3.00
- Truffle grilled cheese \$3.00
- Short rib sliders \$3.50

BUFFETS WITH A THEME

SOUL OF TUSCANY

Citrus, arugula, and olive salad with balsamic vinaigrette

Bruschetta with smoked mozzarella and roasted red peppers.

Grilled orange roughy with capers, sundried tomatoes, and anchovies

Tuscan lemon-grilled chicken with fresh rosemary

Grilled vegetable platter

Roasted red potatoes with herbs.

Mini French pastries

\$28.00 person / 25-person minimum

BAJA FIESTA

Homemade tortilla chips and salsa with sour cream

Carne asada with corn or flour tortillas

Roasted chicken quarters

Frijoles

Cilantro rice

Exotic greens with citrus vinaigrette

Seasonal fresh fruit platter

Mini macaroon/ Mini Éclairs

\$28.00 person / 25-person minimum

PACIFIC RIM

Asian greens with ginger sesame vinaigrette

Thai spicy noodles

Crab cake with cocktail sauce

Bangkok yellow chicken curry

Teriyaki salmon

Jasmine rice

Seasonal fresh fruit platter

Lemon bars / brownies

\$25.00 person / 25-person minimum

BEVERAGES

STARBUCK'S COFFEE

Note: Serving Suggestion

1/2 gallon serves 6-7

Coffee, regular & decaffeinated.

1/2 gallon carafe..... \$6.00

1 gallon \$12.00

Tea-specialty and herb tea

1/2 gallon (7 bags)..... \$6.00

1 gallon (14 bags)..... \$12.00

Fresh squeezed orange and grapefruit juice

1/2 gallon pitcher \$6.00

1 gallon \$12.00

Apple juice, V-8 juice, or cranberry juice.

1/2 gallon pitcher \$6.00

1 gallon \$12.00

Lemonade, party punch, white sparkling punch,

Iced tea with lemon wedges, Crystal Light

1 gallon \$12.00

Individual Servings (500 ML)

Mineral water \$1.25

Perrier water..... \$1.50

Pellegrino (1 liter)..... \$5.00

Fiji \$2.50

Coke, diet, and regular \$1.10

Milk (1/2 pint)

Regular, non-fat, or low-fat \$.75

Iced water

1 pitcher \$3.00

AYS SEASONAL SPECIAL

SEASONAL SPECIAL

Citrus, arugula, and olive salad with balsamic vinaigrette

Roasted Cuban chicken.

Cranberry rice

Grilled Brussel sprouts, glazed baby carrots

Mini French pastry cups

Iced Tea, coffee, ice water

\$22.00 per person / 20 person minimum