

Here are some sample menus to guide you in planning your event!

Summer Wedding (\$45/person)



Appetizers

Crab Empanadas
Mini Corn Cakes with Goat Cheese and Pepper Chili
Bacon Wrapped Scallops

Salad & Bread

Mixed Greens, Grilled Artichokes, Blanched Asparagus, White Zinfandel Poached Pears and Fresh Basil Vinaigrette
Whole Wheat Rolls with Butter

Entrée

Grilled Beef Tenderloin with Cabrales Butter
Pepita-Crusted Salmon with Toasted Cumin Tomato Sauce

Side Dishes

Escalivada – Grilled Vegetable Salad
Patatas Bravas – Garlic Roasted Potatoes

Dessert

Whimsical Ice Cream Bar
Varieties of Homemade Ice Cream and Sorbets with an Assortment of Homemade Toppings,
Fresh Fruit and Whipped Cream

Beverages

Abuelita Hot Chocolate
Ginger Lavender Lemonade
Hot Peppermint Tea
Coffee and Decaffeinated Coffee

Here are some sample menus to guide you in planning your event!

Grilled Lobster Skewer (\$45/person)



Appetizers

Mini Faccio, with Figs, Prociutto and Honey
Crab, Wasabi and Cucumber Cups
Leek Barketts

Salad & Bread

Watermelon and Watercress Salad
Whole Wheat Rolls

Entrée

Grilled Lobster Skewers with Grapefruit Salsa

Side Dishes

Sautéed Snow Peas with Toasted Almonds
Garlic Roasted Potato Wedges with Fresh Lime

Dessert

Chocolate Brownie with Coconut Ice Cream and Chocolate Sauce

Beverages

Ginger Lavender Lemonade
Mint Tea (with condiments)

Spanish Dinner Menu (\$45/person)



Appetizers

Sandia Con Jamon (Watermelon Wrapped in Jamon Serrano)
Grilled Honey Caper Shrimp Skewer
Espinaca Con Pasas Empanada (Sautéed Spinach and Raisin Empanada)

Salad & Bread

Aguacate
Crispy Fried Avocado Topped with a Fresh Cucumber Pico de Galleo
Spanish Flat Bread

Entrée

Pepita Crusted Salmon with Toasted Cumin Tomato Sauce
Cordero Harissa (Marinated Lamb Chops with a Tunisian Harissa Sauce)
Stuffed Poblano Chilies (Vegetarian Option)

Side Dishes

Patatas Bravas (Oven Roasted Garlic Potato Wedges)
Blanched White Asparagus with Saffron Butter

**Here are some sample menus to guide you in planning
your next morning event or company meeting!**

Yum Yum Continental Breakfast (\$10/person)



**Freshly Baked Banana Nut & Zucchini Bread
Fresh Apple & Cherry Turnover
Home Made Cinnamon Rolls
Seasonal Fresh Fruit Platter**

Beverages

Assorted Juices
Bottled Water
Fresh Ground Coffee (with condiments)

Three Cheese Frittata Breakfast (\$10/person)



**Fresh Seasonal Fruit Platter
Three Cheese Green Chili Frittata
Red Pepper Roasted Potatoes
Crispy Honey Smoked Bacon
Mini Tortillas with Butter**

Beverages

Assorted Juices
Bottled Water
Fresh Ground Coffee (with condiments)

**Here is our boxed lunch menu to guide you
in planning your company lunch meeting or event!**

Boxed Lunch Menu (\$13/person)

all boxed lunches are served with chips, fresh fruit, dessert & bottled water



Honey Smoked Turkey

Honey Smoked Turkey, Red Leaf Lettuce, Vine Ripened Tomatoes, Sliced Red Onion and Tarragon Herbed Mayo on a Whole Wheat Roll

Pastrami

Pastrami and Provolone, Romaine Lettuce, Vine Ripened Tomatoes and Stone Ground Mustard on a Poppy Seed Kaiser

Black Forest Ham

Black Forest Ham, Caramelized Red Onion, Red Leaf Lettuce and Stone Ground Mustard Served on a Whole Wheat Onion Roll

Grilled Chicken Breast Sandwich

Grilled Chicken Breast and Caramelized Onions, Served with a Tarragon Mayonnaise on Fresh Baked Focaccia Bread

Roast Beef

Thinly Sliced Roast Beef with Caramelized Red Onions, Red Leaf Lettuce and Thinly Sliced Tomatoes, Served with Seasoned Mustard on a Fresh Baked Wheat Roll.

Tarragon Chicken

Roasted Chicken, Grapes and Almonds Mixed with a Seasoned Mayonnaise and Served on a Fresh Baked Roll

Orange Red Chile Glazed Chicken Salad

Tender Grilled Chicken Breast Sliced and Served on a Bed of Romaine Lettuce, Shaved Baby Carrots, Jicama, Cherry Tomatoes and Finished with a Spicy Southwest Dressing

Old Town Chef Salad

Red Leaf Lettuce, Hard Boiled Eggs, Cucumber, Cherry Tomatoes, Jicama, Shaved Baby Carrots, Shaved Red Onion Croutons, Topped with pepper Jack Cheese and Spiced Creamy Vinaigrette

Vegetarian Boxed Lunch

Grilled Zucchini and Bell Peppers with an Herbed Cream Cheese (available upon request)

**Here is another menu option to guide you
in planning your company lunch meeting or event!**

Rigatoni & Meatball Lunch (\$15.75/person)



Salad & Bread

Caesar Salad
Fresh Foccacia Bread

Entrée

Rigatoni and Garlic Feta Meat Balls

Side Dishes

Fresh Fruit Salad

Dessert

Limeade Pie

Beverages

Raspberry Lavender Lemonade