

3) BIRTHDAY BISTRO ASIAN FLARE: Sides to include choice of 2 only

1 entrée - \$20.95

2 entrée @ \$26.95

– White or Brown Rice, Steamed Baby Bok Choy, Braised Kale Greens, Stir Fry Yaki Soba Noodles, Vegetable Fried Rice, Asian Chopped Salad, Egg Drop Soup, Mix Green Salad

Beef or Chicken w/ Broccoli

Pork L

Szechuan Chicken or Eggplant

Orange Chicken

Kung Pao Chicken

Teriyaki Grilled Chicken

Chinese Style BBQ Pork

Shrimp Stir Fry – add \$1.95 per person

Sweet Soy Glazed Beef Short Ribs – add \$2.95 per person

Desserts: NY Cheesecake, Assorted Cookies, Fortune Cookies

(Section 4) BIRTHDAY BISTRO ITALIAN FLARE: Sides to include 2 of the following only:

1 entrée - \$20.95

2 entrée @ \$26.95

Roast Potatoes, Garlic Dash Potatoes, Garlic Bread, Seasonal Vegetable Caprese Platter, Pasta Salad.
Garden Salad w/ Ranch or Balsamic Dressing

Meat or Mushroom Lasagna

Chicken or Salmon Piccata

Chicken Marsala

Mushroom or Butternut Squash ravioli

Braised Pork Osso Bucco

Chicken Parmesan

Sausage and Peppers

Pasta Buffet Choices: Choice of One of the Following:

<u>Pasta</u>	<u>Protein</u>	<u>Sauce</u>
Penne	Chicken	Alfredo
Linguine	Salmon – add \$2.25	Marinara
Cavatappi	Shrimp – add \$1.95	Spicy Marinara
Gemelli	Portabella Pesto or Sun-Dried Tomato Pesto	
Tortellini		

DESSERT:

Chocolate Cake, Carrot Cake, Tiramisu, Assorted Cookies

(Selection 5) VIP EXECUTIVE DINNER BUFFET / PLATED:

Choice of one of the Following

Starters - Classic Caesar Salad, Baby Green Salad, Roast Brussel Sprouts and Mushroom Salad, Grilled Vegetable Crudit , Arugula M ch  Roasted Beets and Sonoma Valley Goat Cheese with Pinot Noir Dressing, Butternut Squash Soup with Chive Oil and Ginger Cr me, Italian Wedding Soup, Greek Lemon and Rice Soup

Choice of 1:

Entr es:

All Buffets Served with Dinner Rolls

Braised Beef Short Ribs - \$ 32.95

Grilled Salmon with Pomegranate Reduction - \$28.95

Pan Seared Miso Glazed Halibut - \$30.95

Grilled Flat Iron Steak with Cherry Merlot Demi-Glaze - \$27.95

Slow Roast Chicken Quarters - \$21.95
Citrus Grilled Airline Chicken - \$24.95
Crab Stuffed Salmon with Sun-Dried Tomato Pesto Cream - \$29.95
Sous Vide Cider Brined Pork Loin with Creole Mustard Cream - \$20.95
Quinoa and Soyrito Stuffed Mushroom with Chipotle Crème - \$17.95/ (Vegan)
Butternut Squash Ravioli with Cranberry and Hazelnut
Carrot Nage - \$18.95/ (Vegetarian) – **NOT PLATED**
Slow Roast ½ rack of Baby Back Ribs with Smokey Honey BBQ Sauce - \$24.95

Choice of 2 Sides:

Garlic Mashed Potatoes
Rice Pilaf
Roast Baby Potatoes
Baby Carrots
Fresh Vegetable Medley
Garlic Braised Kale Greens
Herbed Faro
Tri-Colored Quinoa
Roast Broccolini with Parmesan and Lemon Zest
Asparagus

Choice of 1 Dessert:

New York Style Cheesecake
Tiramisu
Chocolate Cake
Carrot Cake
Bread Pudding
Assorted Mini Cheesecakes

(Selection 6) Reception Items

25 Minimum Guest Count for all Reception Items

All Items are À La Cart with Per Person Prices

Chicken Quesadilla Cornucopia - \$2.75

Stuffed Jalapeños - \$1.75

Pork or Chicken Pot Stickers - \$2.25

Spanakopita - \$2.50

Mini Asian BBQ Pork Buns - \$2.50

Mini Crab Cakes - \$3.00

Smoked Salmon Blinni - \$3.00

Eggplant Pizza Bites - \$2.75

Anti-Pasta Skewers - \$3.00

Mini Meatballs w/Choice of Sauce:BBQ, Teriyaki, Swedish - \$1.50 / 2 ea.

Fruit Platter - \$42.95 / 10-12 Guests

Cheese Platter - \$ 60.00 / 10-12 Guests

Pull Pork or Pulled Chicken Sliders – \$2.00

Mini Beef Burger Sliders - \$2.00

Sausage Stuffed Mushrooms - \$1.75

Crab Stuffed Mushrooms - \$1.75