

menu

SPECIAL OCCASIONS PACKAGES

Our special occasion packages make menu planning a breeze, while still providing you with lots of choices, so you can create just the right mix of foods and service for your guests, setting and personal style.

COCKTAIL RECEPTIONS

Get ready to mix and mingle! With our huge assortment of cocktail favorites, choosing the perfect mix of self-serve appetizers, passed hors d'oeuvres and chef-attended stations is almost as much fun as hearing the compliments while you mix and mingle with your guests.

Standard Package

Includes eco-friendly VerTerra Dinnerware or acrylic plates, cutlery, paper cocktail napkins, buffet linens, first-tier glassware (wine only), 365 Everyday Value still and Italian sparkling water, ice and service staff. All food items will be set up as stationary/self-serve style.

Mix and match your favorites from each category of appetizers for a total of eight self-serve selections.

Category A

Choose two:

- v** Choice Cheese
- vn** Green Goddess Crudités
- v** Mediterranean Feast
- vn** Vegan Antipasti
- v** Continental Fruit and Cheese
- v** Grilled Herbed Vegetables
- Petite Baguette Sandwiches
- v** Wrapped and Stuffed Brie

Category B

Choose one:

- vn** Buffalo Chicken Dip
- vn** Chipotle Eggplant
- v** Queso Blanco
- Cajun Crab and Shrimp Dip
- v** Hot Artichoke Parmesan Dip
- v** Salsa Medley

Category C

Choose five:

- v** Artichoke Lemon Fritters
- vn** Bakwan
- Chicken and Bacon Sausage Bites
- Chicken Yakitori
- Coconut Chicken Tenders
- Corn Cups with Crab Salsa
- v** Empanadas (choice of fillings)
- vn** Ginger-Battered Asparagus
- Herbed Gougères with Curried Chicken Salad
- v** Potato and Pea Samosas
- v** Roasted Tomato and Thyme Pissaladiere
- v** Southwestern Egg Rolls
- v** Stuffed Belgian Endive
- Twice Baked New Potatoes
- v** White Bean and Parsley Tarts
- Baby Bibb Lettuce Wraps
- Buffalo Chicken Drumettes
- Chicken Pot Stickers
- Cocktail Meatballs (choice of sauce)
- Cola-Glazed Wings
- v** Eggplant Parmesan Bites
- v** Falafel with Cucumber Tzatziki
- Goat Cheese Stuffed Dates
- v** Mini Vegetable Egg Rolls
- Quesadilla (your choice)
- v** Savory Cheesecakes Tarts
- v** Spanakopita
- v** Texas Toast with Wild Mushrooms
- v** Vegetable Pot Stickers

continued



Please call to order:

1-866-547-7527

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Minimum guest counts apply (varies by package). Please ask your event planner for details.

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Tax not included.

Prices and ingredient availability subject to change.

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Deluxe Package

Includes first-tier china plates, cutlery, paper cocktail napkins, buffet linens, all-purpose beverage glasses, wine glasses, 365 Everyday Value still and Italian sparkling water, ice and service staff.

Package includes one chef-attended station, plus choose from each category for a total of nine self-serve appetizer selections.

Chef-Attended Stations

Choose one:

- v** **Quesadilla Station**
Includes everything needed to make the perfect quesadilla on the spot: carne asada, grilled chicken breast, portobello strips, grilled shrimp, cheddar cheese, Monterey Jack, tomatoes, shredded lettuce, pico de gallo, sour cream, guacamole and our signature Salsa Brodie.
- v** **Macaroni and Cheese Station**
An elegant twist on a homestyle classic. Guests can customize this all-American comfort food on the spot. Toppings include mammoth and white cheddar, sautéed wild mushrooms, green peas, fried onions, applewood-smoked bacon bits, green onions and white truffle oil.
- v vn** **Asian Stir-Fry Station**
With influences from Japan, Thailand and China, guests can create their own flavor explosion with a choice of chicken, lemongrass-marinated flank steak or shrimp, stir-fried with ponzu sauce, coconut red curry sauce, teriyaki sauce, green onions, red and yellow peppers, bean sprouts, sugar snap peas, shiitake mushrooms, peanuts and toasted sesame seeds. Served with steamed basmati rice.

Self-Serve Appetizers

Choose the number indicated from each category.

Category A

Choose two:

- v** Choice Cheese
- v** Elegant Cheese Selection
- v** Grilled Herbed Vegetables
- v** Petite Baguette Sandwiches
- v** Wrapped and Stuffed Brie
- v** Continental Fruit and Cheese
- vn** Green Goddess Crudités
- v** Mediterranean Feast
- vn** Vegan Antipasti

Category B

Choose one:

- vn** Buffalo Chicken Dip
- vn** Chipotle Eggplant
- v** Queso Blanco
- v** Cajun Crab and Shrimp Dip
- v** Hot Artichoke Parmesan Dip
- vn** Salsa Medley

Category C

Choose four:

- v** Artichoke Lemon Fritters
- vn** Bakwan
- Chicken and Bacon Sausage Bites
- Chicken Yakitori
- Classic Tea Sandwiches
- Corn Cups with Crab Salsa
- Cowboy Meatballs
- v** Empanadas (choice of fillings)
- Goat Cheese Stuffed Dates
- Baby Bibb Lettuce Wraps
- Buffalo Chicken Drumettes
- Chicken Pot Stickers
- Chipotle Pork Meatballs
- Cola-Glazed Wings
- v** Costa Rican Three-Cheese Flan
- v** Eggplant Parmesan Bites
- vn** Ginger-Battered Asparagus
- vn** Green Pea and Herbed Falafel

continued

- v** Vegetarian item
- vn** Vegan item



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- v** Herbed Gougères with Curried Chicken Salad
- v** Porcini and Pea Arancini
- Quesadilla (choice of flavors)
- v** Roasted Tomato and Thyme Pissaladiere
- v** Savory Cheesecakes Tarts
- v** Spanakopita
- v** Texas Toast with Wild Mushrooms
- Twice-Baked New Potatoes
- v** Mini Vegetable Egg Rolls
- v** Potato and Pea Samosas
- v** Roasted Stuffed Mushrooms
- v** Salvadoran Cheese Pupusas
- v** Southwestern Egg Rolls
- v** Stuffed Belgian Endive
- v** Traditional or Truffled Deviled Eggs
- v** White Bean and Parsley Tarts

Category D

Choose two:

- Beef Tenderloin Canapés
- Coconut Shrimp
- Indonesian Beef Satay
- Maryland-Style Crab Cakes
- Pesto Chicken Skewers
- Smoked Salmon Canapés
- Toasted Sesame Seed Tartare
- Cajun BBQ Shrimp
- Corner Pocket Shrimp Balls
- Jerk Marinated Shrimp Skewers
- v** Mushroom Truffle Purses
- Polenta, Bacon and Shrimp Cakes
- Smoked Trout Canapés
- vn** White Truffle Pate Canapés

Premium Package

Includes second-tier china plates, cutlery, paper cocktail napkins, buffet linens, all-purpose beverage glasses, wine glasses, 365 Everyday Value still and Italian sparkling water, ice and service staff.

Package includes one chef-attended station, three passed hors d'oeuvres and seven self-serve appetizer selections.

Chef-Attended Stations

Choose one:

- v** **Quesadilla Station**
Includes everything needed to make the perfect quesadilla on the spot: carne asada, grilled chicken breast, portobello strips, grilled shrimp, cheddar cheese, Monterey Jack, tomatoes, shredded lettuce, pico de gallo, sour cream, guacamole and our signature Salsa Brodie.
- v** **Macaroni and Cheese Station**
An elegant twist on a homestyle classic. Guests can customize this all-American comfort food on the spot. Toppings include mammoth and white cheddar, sautéed wild mushrooms, green peas, fried onions, applewood-smoked bacon bits, green onions and white truffle oil.
- v vn** **Asian Stir-Fry Station**
With influences from Japan, Thailand and China, guests can create their own flavor explosion with a choice of chicken, lemongrass-marinated flank steak or shrimp, stir-fried with ponzu sauce, coconut red curry sauce, teriyaki sauce, green onions, red and yellow peppers, bean sprouts, sugar snap peas, shiitake mushrooms, peanuts and toasted sesame seeds. Served with steamed basmati rice.
- Coconut and Thai Red Curry Wok Station**
This wok station includes a choice of shrimp or chicken, stir-fried with garlic, shallots, sesame oil, coconut milk and spicy Thai red curry. Served with steamed basmati rice. Also includes a condiment station for guests to further customize the dish with chopped peanuts, watercress, cilantro, banana chutney and lime wedges.
- v** **Crepe Station**
Guests choose between orange-scented or chocolate crepe batter. Toppings include fresh berries, vanilla whipped cream, chocolate hazelnut butter, chocolate ganache and toasted almonds.

continued

- v** Vegetarian item
- vn** Vegan item



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Passed Hors d'Oeuvres

Choose three:

- Beef Tenderloin Canapés
- Corner Pocket Shrimp Balls
- Jerk Marinated Shrimp Skewers
- Miniature Burgers (choice of ground meat)
- Pesto Chicken Skewers
- Polenta, Bacon and Shrimp Cakes
- Smoked Trout Canapés

V White Truffle Pate Canapés

- Coconut Shrimp
- Indonesian Beef Satay
- Maryland-Style Crab Cakes
- V** Mushroom Truffle Purses
- Petite Beef Wellingtons
- Smoked Salmon Canapés
- Toasted Sesame Seed Tartare

Self-Serve Appetizers

Choose the number indicated from each category.

Category A

Choose one:

- V** Choice Cheese
- V** Continental Fruit and Cheese
- vn** Green Goddess Crudités
- V** Mediterranean Feast
- V** Wrapped and Stuffed Brie

- V** Classic Antipasti
- V** Elegant Cheese Selection
- V** Grilled Herbed Vegetables
- vn** Vegan Antipasti

Category B

Choose one:

- Cedar Plank Salmon
- Roasted Beef Tenderloin
- Smoked Salmon Tray

- Classic Shrimp Cocktail
- Seafood Trio
- Whole Poached Salmon

Category C

Choose five:

- V** Artichoke Lemon Fritters
- vn** Bakwan
- Chicken and Bacon Sausage Bites
- Chicken Yakitori
- Classic Tea Sandwiches
- Corn Cups with Crab Salsa
- Cowboy Meatballs
- V** Empanadas (choice of fillings)
- Goat Cheese Stuffed Dates
- Herbed Gougères with Curried Chicken Salad
- V** Porcini and Pea Arancini
- Quesadilla (choice of flavors)
- V** Roasted Tomato and Thyme Pissaladiere
- V** Savory Cheesecakes Tarts
- V** Spanakopita
- V** Texas Toast with Wild Mushrooms
- Twice Baked New Potatoes

- Baby Bibb Lettuce Wraps
- Buffalo Chicken Drumettes
- Chicken Pot Stickers
- Chipotle Pork Meatballs
- Cola-Glazed Wings
- V** Costa Rican Three-Cheese Flan
- V** Eggplant Parmesan Bites
- vn** Ginger-Battered Asparagus
- vn** Green Pea and Herbed Falafel
- V** Mini Vegetable Egg Rolls
- V** Potato and Pea Samosas
- V** Roasted Stuffed Mushrooms
- V** Salvadoran Cheese Pupusas
- V** Southwestern Egg Rolls
- V** Stuffed Belgian Endive
- V** Traditional or Truffled Deviled Eggs
- V** White Bean and Parsley Tarts

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V Vegetarian item

vn Vegan item



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BUFFETS

Standard Package

Includes first-tier china plates, cutlery, water/iced tea glasses, paper napkins, buffet linens, water and iced tea service, artisan breadbasket with creamery butter, ice and service staff.

Package includes Choice Cheese Display, one salad course selection, two entrées and two side dishes.

V Choice Cheese Display

Generous wedges of brie, Mammoth cheddar, Parrano, Gorgonzola and goat cheeses. Garnished with fresh herbs, Adriatic fig spread Marcona almonds, dried fruits and berries, served with baguette and crackers.

Salad Course

Choose one:

V Culinary Center Caesar Salad

Fresh hearts of romaine lettuce with baguette croutons, shredded parmesan cheese and roasted tomatoes tossed in creamy Caesar dressing.

V Bibb with Basil Green Goddess

Tender bibb lettuce, roasted tomatoes, kalamata olives and tender celery hearts, served with creamy basil green goddess dressing.

V Romaine and Radicchio Salad

Romaine hearts tossed with torn radicchio, kalamata olives, shaved parmesan cheese, grape tomatoes and artichoke hearts tossed with balsamic vinaigrette.

Entrées

Choose two:

Chicken Marsala with Wild Mushrooms

Chicken scaloppini sautéed lightly in olive oil with garlic, shallots, fresh thyme and Marsala wine, finished with butter and topped with a sautéed medley of cremini and oyster mushrooms.

Herb-Marinated Grilled Chicken Breast

Boneless chicken breast marinated with fresh basil, Italian parsley and garlic. Topped with roasted mushrooms, pearl onions and tomatoes.

Chicken Marbella

Oven-roasted chicken breast seasoned with fresh oregano, garlic, prunes, capers and olives.

V Swiss Chard, Pine Nut and Ricotta Cannelloni

Fresh pasta filled with Swiss chard, roasted garlic, toasted pine nuts and ricotta cheese. Served with a watercress cream sauce.

Artichoke, Shrimp and Vermouth-Stuffed Tilapia Fillet

Key West pink shrimp with artichokes, parmesan, panko and chives, enveloped in fresh tilapia and baked.

Garlic-Studded, Balsamic-Marinated Roast Beef

Boneless top round of beef slow roasted to medium rare and hand carved in front of your guests. Served with shoestring fried onions, creamy horseradish sauce and jus.

Roasted Shallot and Apple Pork Loin

Grilled seasoned pork tenderloin topped with roasted shallots, fresh apples and cider pan gravy.

Side Dishes

Choose two. Please refer to our complete list of side dishes.

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V Vegetarian item

Vn Vegan item

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Deluxe Package

Includes first-tier china plates, cutlery, water/iced tea glasses, linen napkins, buffet linens, water/iced tea service, artisan breadbasket with creamery butter, ice and service staff.

Package includes your choice of three appetizers, one salad course selection, two entrées and two side dishes.

Appetizers

Choose three:

- | | |
|--|--|
| v Artichoke Lemon Fritters | vn Bakwan |
| Cajun Crab and Shrimp Dip | Chicken Yakitori |
| vn Chipotle Eggplant Dip | Chipotle Pork Meatballs |
| v Choice Cheese Display | Corn Cups with Crab Salsa |
| Cowboy Meatballs | v Eggplant Parmesan Bites |
| v Empanadas (choice of filling) | vn Ginger-Battered Asparagus |
| vn Green Goddess Crudités | vn Green Pea and Herbed Falafel |
| Herbed Gougères with Curried Chicken Salad | v Hot Artichoke Parmesan Dip |
| Quesadilla (your choice) | v Queso Blanco |
| v Roasted Stuffed Mushroom | v Roasted Tomato and Thyme Pissaladiere |
| v Savory Cheesecakes Tarts | v Spanakopita |
| v Stuffed Belgian Endive | v White Bean and Parsley Tarts |

Salad Course

Choose one:

- v** **Culinary Center Caesar Salad**
Fresh hearts of romaine lettuce with baguette croutons, shredded parmesan cheese and roasted tomatoes tossed in creamy Caesar dressing.
- v** **Bibb with Basil Green Goddess**
Tender bibb lettuce, roasted tomatoes, kalamata olives and tender celery hearts, served with creamy basil green goddess dressing.
- v** **Romaine and Radicchio Salad**
Romaine hearts tossed with torn radicchio, kalamata olives, shaved parmesan cheese, grape tomatoes and artichoke hearts tossed with balsamic vinaigrette.

Entrées

Choose two:

- Chicken Wrapped in Phyllo**
Boneless chicken breast stuffed with wilted baby spinach and garlic wrapped in flaky phyllo dough. Served on top of a creamy dill and feta sauce.
- Chicken Saltimbocca**
Lightly pounded chicken breast pocketed around fresh sage, prosciutto, provolone cheese and portobello mushrooms, served with a sherry demi-glace.
- Pepper-Seared Duck Breast**
Pepper-crusted duck breast seared to medium rare and topped with apple cider chutney.
- v** **Potato and Parsnip Cakes with Oyster Mushroom Cider Cream**
Yukon Gold potatoes, wild rice and parsnips formed into a cake and served with an oyster mushroom, sage and cider cream sauce, topped with beet relish.
- Tuscan Roasted Salmon Fillet**
Fresh Atlantic salmon seasoned with dijon mustard and covered in a pine nut and panko crust, served on a pool of tomato and balsamic sauce.

continued

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Teriyaki Salmon

Teriyaki-marinated salmon fillet grilled to perfection and nestled on a bed of baby bok choy and black sesame seeds. Served with a flavorful broth of shoyu and bonito flakes.

Sicilian-Style Shrimp

Large (16-20) shrimp sautéed with roma tomato concasse, currants, pine nuts and Marsala wine.

Roasted Beef Strip Loin

Marinated beef strip loin sliced to order and served with grilled Bermuda onions and Gorgonzola-herb butter.

Garlic-Studded, Balsamic-Marinated Roast Beef

Boneless top round of beef slow roasted to medium rare and hand carved in front of your guests. Served with shoestring fried onions, creamy horseradish sauce and jus.

Grilled Pork Tenderloin with Blood Orange Sauce

Pork tenderloin seasoned with a dry rub of dried porcini mushrooms, fennel and crushed red pepper, then grilled, sliced and served with a blood orange and rosemary sauce.

Side Dishes

Choose two. Please refer to our complete list of side dishes.

Premium Package

Includes second-tier china plates, cutlery, water/iced tea glasses, linen napkins, buffet linens, water/iced tea service, artisan breadbasket with creamery butter, ice and service staff.

Package includes your choice of three passed hors d'oeuvres, one salad course, two entrées and two side dishes.

Passed Hors d'Oeuvres

Choose three:

- Beef Tenderloin Canapés
- Ⓥ Eggplant Parmesan Bites
- Indonesian Beef Satay
- Maryland Crab Cakes
- Ⓥ Mushroom Truffle Purse
- Petite Beef Wellingtons
- Porcini and Pea Arancine
- Smoked Salmon Canapés
- Ⓥ Stuffed Belgian Endive
- Ⓥ White Bean and Parsley Tarts
- Ⓥ Costa Rican Three-Cheese Flan
- Goat Cheese Stuffed Dates
- Jerk Marinated Shrimp
- Miniature Burger Selection (choice of flavor)
- Pesto Chicken Skewers
- Polenta and Bacon Shrimp Cakes
- Ⓥ Savory Cheesecakes Tarts
- Smoked Trout Canapés
- Toasted Sesame Seed Tuna Tartar
- Ⓥ White Truffle Pate Canapés

Salad Course

Choose one:

- Ⓥ **Culinary Center Caesar Salad**
Fresh hearts of romaine lettuce with baguette croutons, shredded parmesan cheese and roasted tomatoes tossed in creamy Caesar dressing.
- Ⓥ **Bibb with Basil Green Goddess**
Tender bibb lettuce, roasted tomatoes, kalamata olives and tender celery hearts, served with creamy basil green goddess dressing.
- Ⓥ **Romaine and Radicchio Salad**
Romaine hearts tossed with torn radicchio, kalamata olives, shaved parmesan cheese, grape tomatoes and artichoke hearts tossed with balsamic vinaigrette.

continued

Ⓥ Vegetarian item

Ⓥn Vegan item



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Entrées

Choose two:

Fennel and Pine Nut Encrusted Chicken

Boneless chicken breast stuffed with roasted red pepper, goat cheese and fresh basil, encrusted in a mixture of panko, toasted fennel seeds and pine nuts.

Chorizo and Brioche Stuffed Quail

Texas farm-raised quail stuffed with a spicy stuffing made of chorizo and rich brioche bread, roasted to perfection and served with a fig and port demi-glace.

Seared Sea Scallops with Ginger Butter Sauce

Seared jumbo sea scallops nestled on a bed of miso-braised baby bok choy and shitake mushrooms, topped with ginger butter sauce and toasted sesame seeds.

Jumbo Rosemary Shrimp Skewers

Jumbo (U-10) shrimp lightly marinated in extra virgin olive oil and sea salt, then skewered on fresh rosemary and grilled. Nestled on saffron couscous pilaf and topped with a lemon-caper citronette.

Potato-Encrusted Salmon Fillet

Fresh Atlantic salmon fillet crusted with spiraled potatoes and served on a bed of fried fennel with Pernod cream.

Grouper with Champagne Butter Sauce

A lean, mild-flavored, firm-fleshed fillet sautéed to golden brown and served on a bed of wilted watercress, topped with Champagne butter sauce and parmesan crisp.

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Sweet Chile Tofu with and Coconut-Leek Broth

Slices of tofu sautéed with a sweet-hot Indonesian marinade, nestled on a bed of wilted leeks and Thai basil and served with a lemongrass-infused coconut milk broth.

Baby Lamb Chops with Gremolata

Lamb chops marinated in fresh oregano, extra virgin olive oil, sea salt and crushed red peppers, grilled to medium rare and served on a white bean smash. Topped with gremolata, a blend of lemon rind, parsley and garlic.

Bourbon Beef Fillet with Shoestring Onions

Tenderloin of beef rubbed in a special spice mix and roasted to perfection, cut into fillets, served with a bourbon glaze, and topped with a nest of buttermilk-soaked, shoestring, fried onions.

Fresh Horseradish-Encrusted Prime Rib of Beef

Boneless prime rib encrusted in freshly grated horseradish, fresh thyme and panko breading, roasted to medium rare and sliced to order, served with Cabernet demi-glace.

Side Dishes

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SIDE DISH CHOICES



All items below vegetarian

- Asparagus and Pea Risotto with Truffle Oil
- Baked Vine Tomatoes with Basil and Parmesan
- Farfalle Pasta with Peas in Gorgonzola Cream Sauce
- Gorgonzola and Chive Stuffed Yukon Gold Potatoes
- Grilled Corn Off the Cobb with Roasted Garlic Butter
- Parsley Fingerling Potatoes
- Penne with Baby Spinach, Roasted Tomatoes and Pine Nuts
- Potato and Fennel Gratin
- Roasted Garlic Mashed Potatoes



All items below vegan

- Broccoli Florets with Vodka-Soaked Grape Tomatoes
- Gingered Carrots in Italian Sparkling Water
- Green Beans with Thyme and Roasted Shallots
- Green Beans with Toasted Hazelnuts
- Lemon-Scented Roasted Asparagus
- Naked Asparagus with Extra Virgin Olive Oil and Pepper
- Saffron Basmati Rice with Currants and Almonds
- Saffron Israeli Couscous
- Sautéed Brussels Sprouts with Maple Pecans
- Sea Salt Roasted New Potatoes with Rosemary
- Seasonal Vegetable Medley with Fresh Basil
- Sugar Snap Peas with Grape Tomatoes
- Sugar Snap Peas with Orange and Roasted Shallots
- Tarragon and Mustard Seed French Green Beans
- Wild Mushroom Orzo



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Vegetarian item



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