

## *Sample Theme Menus*

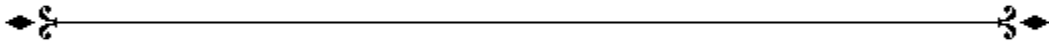
A Traditional Feast • Urban Flair • Countryside Buffet •  
From the Tropics  
A Perfect Summer BBQ • Surf and Turf • Fiesta by the Grill  
Let's Do Pasta! • Holiday Winter Harvest

## *Sample Menu Items*

Salads • Entrees • Starches • Pastas  
Vegetable Selections

## *Hors D'oeuvres*

Seasonal Hors D'oeuvres Suggestions  
Stationary Hors d'oeuvres Continued • Dessert Selections



## **A Traditional Feast**

### **Hors D'oeuvres**

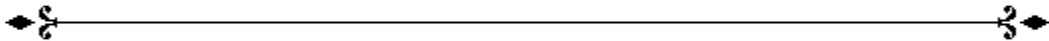
Grilled Ham and Caramelized Onion Bruschetta  
Smoked Turkey, Apple, Chipotle Mousse Canapés  
Fresh Seasonal Fruit and Berries  
Domestic and Imported Cheeses and Assorted Crackers  
Shrimp and Bowtie Pasta Salad

### **Dinner**

Spring Mix with Fresh Mozzarella, Pear Tomatoes, Fresh Basil and Balsamic Vinaigrette  
Assorted Fresh Baked Rolls and Breads to Include Rosemary and Sea Salt Focaccia  
Grilled Breast of Chicken with a Wild Mushroom Demi Glace  
Pork Tenderloin Vegetable Roulade with Roasted Red Pepper Coulis  
Roasted Fingerling Potatoes with Dill Butter  
Vegetable Couscous  
Roasted Baby Vegetables

Assorted Petite Fours and Chocolate Mousse Cups

Champagne



## **Urban Flair**

### **Hors D'oeuvres**

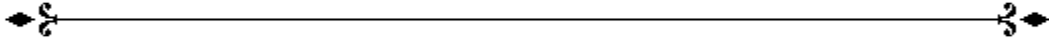
Summer Rolls with Miso Dipping Sauce  
Dungeness Crab Cakes with Lemon and Green Onion Relish  
Grilled Portobello, Fresh Mozzarella & Fresh Basil Napoleon  
Cheese Plateau with Imported Candied Nuts, Assorted Crackers and Herb Cheese Straws  
Grilled Vegetable Crudités  
Assorted Grilled Sliced Baguettes served with Assorted Dips

### **Dinner**

Spring Mix Greens, Blue Cheese, Pear, Apricot Nectar Dressing  
Herb Crusted Tenderloin of Beef  
Served with Cocktail Rolls, Mild Horseradish Cream and Demi Glace  
Creamy Herb Risotto  
Roasted Seasonal Vegetables

Assorted Miniature Berry Trifles  
Served in Shot Glasses

Vodka Papaya Shooters  
Red Sangria



## **Countryside Buffet**

### **Hors D'oeuvres**

Grilled Vegetable Crudités

Platters and Boards adorned with fresh Cheeses, Cured Meats, Dried Fruits, Candied Nuts  
Accompanied by Assorted Cocktail Crackers, Grilled Crustini, Assorted Spreads and Dips  
Fresh Seasonal Fruit in a Watermelon Basket

### **Dinner**

Strawberry Field Salad

Field Greens, Sliced Strawberries, Candied Walnuts, Raspberry Vinaigrette

Off the Grill:

Pork Baby Back Ribs with our Executive Chef's Signature Root Beer BBQ Sauce

Grilled Breast of Chicken

Country Smashed Garlic Red Potatoes

Wild Rice Pilaf with Dried Cranberries and Pine Nuts

Berry Cobbler and Vanilla Bean Ice Cream

Peach Infused Sparkling Water

Vodka Spiked Raspberry Lemonade



## **From the Tropics**

Buffet Displayed with Fresh Bamboo and Banana Leaves

### **Hors D'oeuvres**

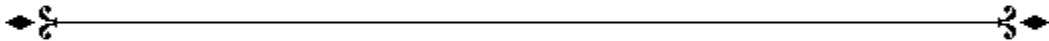
Pork Tenderloin on Citrus Coconut Cakes, Mango Salsa  
Grilled Honey Chili Lime Shrimp  
Teriyaki Meatballs  
Baked Brie with Pineapple Chutney  
Fresh Seasonal Fruit Kabobs

### **Dinner**

Field Greens, Golden Raisins, Mandarin Oranges, Scallions, Macadamia Nuts, Honey Citrus Vinaigrette  
Grilled Jamaican Jerk Chicken Breast with Fresh Fruit Chutney  
Caribbean Braised Pulled Pork with Mango Salsa  
Served with Sweet Hawaiian Rolls  
Whipped Purple Potatoes  
Steamed Coconut Rice  
Roasted Baby Vegetables

Vanilla Coconut Panna Cotta with Fresh Mango  
Pineapple Crème Brule Tartlet

Minted Mojito  
Watermelon Lemonade



## **A Perfect Summer BBQ**

### **Hors d'oeuvres**

Fresh Fruit Kabobs  
Crab and Papaya Tostadas  
Stuffed Mushroom Caps with Spicy Sausage & Parmesan

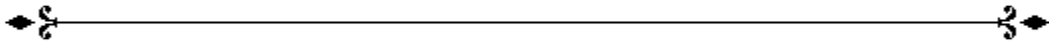
### **Dinner**

Market Garden Salad  
Mixed Greens, Pear Tomato, Julienne Vegetables, Parmesan Peppercorn Ranch Dressing

Off the Grill:  
Portobello Sliders  
Angus Beef Sliders  
Cabbage and Grilled Corn Slaw with Cilantro and Orange Dressing  
Garlic Mashers

Assorted Signature Cupcakes

Citrus Mint Julips



## **Surf and Turf**

### **Hors d'oeuvres**

Dungeness Crab Cakes w/ Roasted Red Pepper Coulis  
Pear, Pancetta, Brie on Grilled Crostini  
Andouille Sausage En Croute  
Fresh Seasonal Fruits and Berries

### **Dinner**

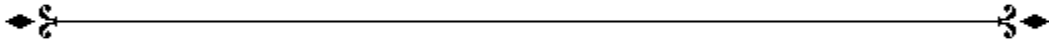
Hearts of Romaine, Candied Pecans, Blue Cheese, Caramelized Shallots, Raspberry Vinaigrette

### **Off the Grill**

Grilled Halibut w/ a Basil-Shallot Butter  
Petite Filet of Beef w/ a Blackberry Demi Glace  
White Cheddar Mashed Potatoes  
Sautéed Baby Vegetables

Chocolate Brownies with Orange Cream Cheese Frosting  
Cherry Jubilee

Orange Infused Spritzers



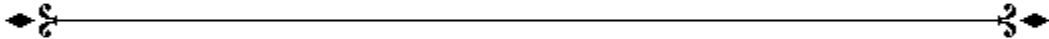
## **Fiesta by the Grill**

### **Hors d'oeuvres**

Corn and Flour Tortilla Chips  
Queso Fundido with Chorizo Dip and Cilantro Salsa  
Corn and Scallion Empanada with Jalapeno Cream  
Fresh Seasonal Fruits and Berries

### **Dinner**

Carne Asada Tacos with Tomatillo Salsa  
Grilled Salmon with Chipotle Raspberry Sauce  
Mama's Red Potato Salad  
Pickled Jalapeno and Bacon Black Beans  
Grilled Vegetables with Lime-Cilantro Butter  
  
Vanilla Bean Ice Cream with Cinnamon Crisps  
  
Watermelon Cucumber Margaritas



## **Let's Do Pasta!**

### **Hors d'oeuvres**

#### Anti Pasta Platter

A lavish Spread of Tuscan Style Marinated Market Vegetables, Country Olives, Genoa and Soppressata Salami,  
Imported and Domestic Cheeses  
Served with Cocktail crackers and Agiaso Cheese Sticks  
Italian Tomato Bruschetta  
Pear, Pancetta and Brie Crostini

### **Dinner**

#### Traditional Caesar

Crisp Romaine, Herb Croutons, Shaved Parmesan  
Strawberry Fields

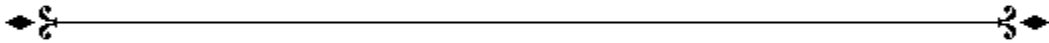
Field Greens, Sliced Strawberries, Candied Walnuts, Raspberry Vinaigrette

#### Made to order Pasta Bar:

Choose from a variety of pastas, sauces, seafood, chicken, vegetables and any other item you could imagine  
Assorted Rolls, Rosemary & Sea Salt Focaccia & Parmesan Crisps

#### Assorted Dessert

Petite Cookies and Brownies, Chocolate Mousse Cups  
Miniature Berry Trifles served in Shot Glasses



## **Holiday Winter Harvest**

### **Hors D'oeuvres**

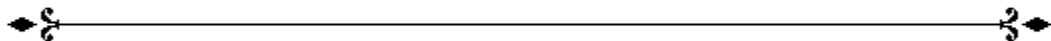
Ham and Caramelized Onion Bruschetta  
Sweet Roasted Baby Bliss Potato Filled with Vodka-Spiked Cream Fraiche and Fresh Herbs  
Assorted Cheeses and Cocktail Crackers

### **Dinner**

A salad of Mixed Greens, Toy Box Tomatoes, English Cucumber, Balsamic Vinaigrette  
Carved and Sliced to Order:  
Pecan Smoked Turkey Breast with Maple Sage Cream Sauce  
Herb Crusted Tenderloin of Beef  
Served with Cocktail Rolls, Creamy Horseradish, Demi Glace  
Creamed Sweet Potatoes  
Vegetable Couscous with Dried Cranberries and Pine Nuts  
Three Cheese Tortellini Alfredo  
Sautéed Harvest Vegetables

Assortment of Gourmet Holiday Cakes and Pies

\*Note: Our sample menus are simply provided to assist you in choosing a menu idea. We are happy to custom build menus to suit your personal preferences.



## **Salads**

### **Endive Salad**

Poached Pear, Candied Walnuts, Blue Cheese, Balsamic Vinaigrette

### **Summer Greens**

Mixed Greens, Dried Cranberries, Golden Raisins, Scallions, Sugared Almonds, Honey Citrus Vinaigrette

### **Spring Mix Greens**

Blue Cheese and Pear with Apricot Nectar Dressing

### **Traditional Caesar**

Shaved Parmesan and Garlic Croutons

### **Strawberry Fields**

Field Greens, Sliced Strawberries, Candied Walnuts, Raspberry Vinaigrette

### **Market Garden Salad**

Mixed Green Salad, Pear Tomato, Julienne Vegetables, Parmesan Ranch

### **Arugula Salad**

Olives, Pancetta and Shaved Parmesan

### **Bahama Greens**

Field Greens, Golden Raisins, Mandarin Oranges, Scallions, Toasted Macadamia Nuts, Citrus Honey Vinaigrette

### **Grilled Chicken**

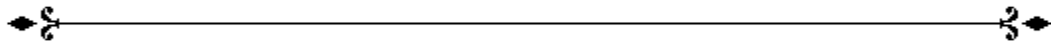
Chopped Cabbage, Avocado, Scallion, Golden Raisins, Chopped English Cucumber, Blue Cheese, Citrus Vinaigrette

### **Grilled Teriyaki Salmon**

Field Greens, Sesame Teriyaki Salmon, Honey Sesame Dressing

### **Fire and Ice Grilled Beef Tenderloin**

Mixed Greens, Sliced Tenderloin, Pear Tomatoes, Warm Fingerling Potatoes, Creamy Vinaigrette

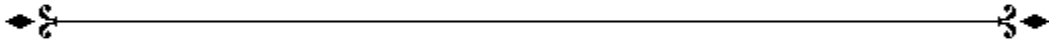


## Entrees

Can be presented plated or Buffet Style

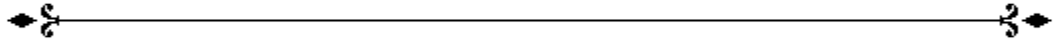
\*Some items seasonal

Herb Crusted Tenderloin of Beef  
Hickory Smoked Prime Rib of Beef  
Rosemary Prime Rib of Beef  
\*Above served with Creamy Horseradish and Au Jus  
Vegetable Stuffed Pork Tenderloin  
Grilled Chicken Breast with Chipotle Cream Sauce  
Dry-Aged Rib Eye with Maitre d'hôtel butter  
Grilled Alaskan Halibut with Mango Relish  
Poached Halibut with Pesto Cream  
Grill-roasted Rack of Lamb in Red Mole Sauce  
Sea Scallops with Cilantro Butter  
Salmon in Puff Pastry with Fresh Spinach, Pine Nuts, Herb Boursin Cheese  
Grilled Salmon with Raspberry Chipotle Sauce  
Baked Salmon with Apple Citrus and Red Currant Glaze  
Chicken Provencal with Tomatoes, Olives, Garlic and Fresh Herbs  
Grilled Breast of Chicken with a Mediterranean Relish  
Grilled Chicken Picatta  
Chicken Cordon Blue with Dijon Cream Sauce  
Roasted Pitted Ham with Brown Sugar, Mustard Pineapple Rum Glaze  
Roasted Glazed Breast of Turkey  
Pan Seared Mahi Mahi with Lemon Caper Sauce



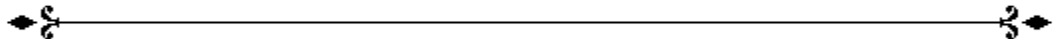
## **Starches**

Roasted Red Potatoes with Fresh Dill and Garlic  
Whipped Garlic and Herb Yukon Gold Potatoes  
Creamy Herb Risotto  
Baked Wild Rice Pilaf with Nuts and Dried Fruit  
Mango Coconut Rice  
Roasted Fingerling Potatoes  
Potato Au Gratin Stack  
Vegetable Couscous  
Wild Rice Pilaf  
Brown Sugar Sweet Potatoes, Macadamia Nut Topping



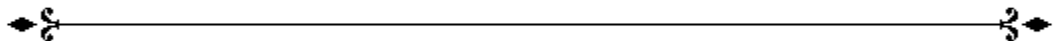
## **Pastas**

Vodka Cream Tortellini  
Penne Pasta Bolognese  
Angel Hair, Grilled Shrimp and Scallop, Roasted Garlic, Olive Oil, Fresh Basil  
Butternut Squash Ravioli, Sage and Shallot Béchamel  
Pumpkin Ravioli, Walnut Cream Sauce  
Penne Pasta, Wild Mushroom, Sun-Dried Tomato Alfredo  
Gnocchi, Sautéed Mushrooms, Light Tomato Sauce  
**Pasta Sedona**  
Grilled Chicken, Shrimp, and Penne Pasta, Roasted Red Pepper Alfredo, Fresh Herbs  
**Pasta Rustica**  
Crab, Crispy Bacon, Grilled Chicken, Bowtie Pasta, Creamy Alfredo Sauce



## **Vegetable Selections:**

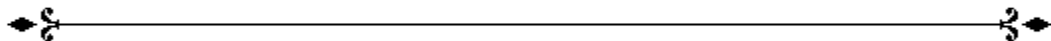
Roasted Root Vegetables  
Seasonal Baby Vegetables  
Haricots Verts Almandine  
Grilled Vegetables with Fresh Basil Vinaigrette  
Sautéed Chef's Seasonal Vegetables  
Sautéed Asparagus Spears, Rustic Aioli  
Zucchini Au Gratin



## Seasonal Hors D'oeuvres Suggestions

### Passed

Dungeness Crab Cakes w/ Lemon and Green Onion Relish  
Petite Lemongrass Beef Skewer w/ Red Onion Marmalade  
Grilled Jumbo Honey Chile Shrimp  
Beef Tenderloin Roll w/ Roasted Red Pepper, Feta Napoleon  
Sesame Seared Filet Mignon “Sushi”, with Sticky Rice, Wasabi & a Sweet Soy Glaze  
Pork Tenderloin on a Citrus Coconut Cake Topped with Mango Salsa  
Crab and Papaya Tostadas  
Duck Confit Canapé with Orange Compote  
Smoked Salmon Mousse on Crostini , Topped with Fresh Dill  
Ham and Caramelized Onion Bruschetta  
Brie and Fresh Fruit Tart  
Poached Scallop with a Turnip Puree  
Sweet Roasted baby Bliss Potatoes Filled with Vodka-Spiked Crème Fraiche and Glistening Caviar  
Stewed Pork Empanada with Smoked Poblano Cream  
Lollipop Lamb Chops, Marinated in Red Wine, Herbs and Pomegranate Glaze  
Spicy Beef Salad in a Cucumber Cup  
Chicken Breast Satay with Asian Peanut Glaze  
Stuffed Mushroom Cap with Spicy Sausage & Parmesan  
Andouille Sausage En Croute  
Parmesan Crostini with Wild Mushroom & Olive Tapenade  
Slice of Pear, Pancetta And Creamy Brie Topping a Grilled Crostini  
Port Poached Pear with Mild Maytag and Crisp Panchetta  
Caprese Crostini  
Melon & Prosciutto Canapés  
Basil Pesto & Sun-Dried Tomato Tarts  
Red Endive Spears with Stilton & Brandied Walnuts  
Grilled Portobello, Fresh Mozzarella, & Fresh Basil Napoleon  
Grilled Polenta Canapé with Green Chili Cream Cheese, Turkey Sausage Topped with Roasted Red Pepper  
& Cilantro Relish  
Corn & Scallion Empanada w/ Jalapeno Cream  
Champagne Poached Pear with Lemon Lavender Compote  
Thai Spring Rolls w/ Fresh Julienne Vegetables and Sweet Chili Sauce



## **Stationary Hors d'oeuvres Continued**

### **Anti Pasta Platter**

A Lavish Spread of Tuscan Style Marinated Market Vegetables, Country Olives, Fresh Bocconcini and Toy Box Tomatoes, Genoa and Soppressata Salamis, White Bean Purée and Roman-Style Artichokes, Presented with Italian Country Bread

### **Fine Imported and Domestic Cheese Boards**

A wonderful selection of Triple Crème, Soft-Bloom, Mountain and Hard Cheeses Lavishly Displayed with Cascading Grapes, and Other Seasonal Fruits- Accompanied by Assorted Crackers and Herb Cheese Straws

### **Fresh Seasonal Fruits and Berries**

Displayed Cascading out of a carved Watermelon Basket

### **Mango Chutney Baked Brie**

A perfectly Ripe Wheel of French Brie Layered with Fresh Mango Chutney and Wrapped in Puff Pastry, Served Warm with Sliced Baguettes

### **Seasonal Crudités**

Seasonal Vegetables at Their Height of Flavor Along with Two Dipping Sauces Create a vivid bouquet for your table

### **Hot Spinach and Artichoke Dip**

Served on Parmesan Baguette Toasts

### **Pesto and Sun-Dried Tomato Brie Torte**

A perfectly Ripe Wheel of French Brie Layered with Pesto and Sun-Dried Tomato Chutney, Topped with Toasted Pine Nuts and Garnished with Basil Leaves and Toy-Box Tomatoes. Accompanied by Crisp Water Crackers

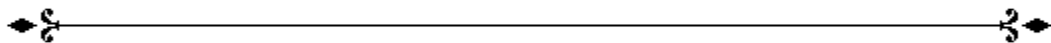
### **Grilled Italian Country Bread Bruschetta**

With Assorted Seasonal Dips

### **BBQ Bourbon Meatballs**

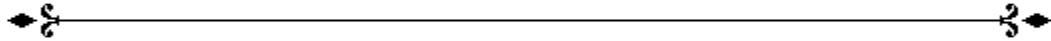
### **Papaya and Watermelon Shooters**

In Shot Glasses



## Dessert Selections

Crème Brule Tartlet  
White & Dark Chocolate Covered Strawberries  
Miniature Berry Trifle served in a Shot Glass  
Dark Chocolate Mousse Cups  
Assorted Gourmet Petite Four Cakes  
Assorted Gourmet Mini Cookie and Brownie Bites  
Éclairs and Cream Puffs  
Cheesecake Bites  
White and Dark Chocolate Fondue Fountain Display



Our menu design is crafted carefully each season by our Executive Chef to ensure freshness and variety. We offer menus by event type such as the typical holiday menu for corporate Christmas parties or Tex-Mex cuisine for Southwestern BBQ. We have an extensive menu, so clients are always free to mix and match items from the menus.

Our Chef and culinary staff are always available to suggest food items and recommend what entrees complement one another.

We plan and execute a wide array of themed events that are innovative enough to wow your guests. From casual Western outdoor picnics to Winter Wonderland holiday parties to Tuscany Plantation dinner parties- we do it all with incredible attention to detail.

We offer new, exciting personalized themes and more traditional themes with a new twist. The options are truly endless.

Executive Chef Robert Hart has traveled around the country perfecting his culinary skills; now he would like to share them with you. He and the culinary staff have honed an environment of innovation and creativity. He enjoys fusion dishes and is not afraid to try new things while upholding old traditions. We are excited about his important contribution to El Portal.