

Banquet Menu

Assorted Break Items

Artisanal Breakfast Pastries

(Fruit Danish, Cheese Pockets, Bear Claws, Cinnamon Rolls, Apple Turnovers)

Fresh Baked Croissants, Coffee Cake, Cinnamon Rolls

Soft Bagel Assortment (With Cream Cheese)

Assorted Freshly Baked Biscotti

Assorted Freshly Baked Muffins (VE, V, GF)

(Banana Nut, Lemon-Blueberry, Raspberry, Chocolate Chip)

Assorted Cupcakes (Large Size)

Assorted Freshly Baked Jumbo Gourmet Cookies (VE, V, GF)

(Chocolate Chip, Peanut Butter, Oatmeal Raisin, Chocolate with White Chocolate Chips)

Dark Chocolate Dipped Rice Krispy Bars

Chocolate Dipped Pretzel Sticks

Double Chocolate Fudge Brownies, Blondies, Lemon Bars

White and Dark Chocolate Dipped Strawberries (GF)

Assorted Cake Pops

Assorted French Macarons

Assorted Gourmet Ice Cream Bars or Fruit Bars

Assorted Whole Seasonal Fruit (GF)

Sliced Fruit Spears in a Rock Glass (V, VE, GF)

Fruit Skewers with Yogurt Dip (VE, GF)

Individual Yogurt

Individual Greek Yogurt

Fruit Yogurt and Granola Parfaits

Granola, Candy Bars

Power Bars and Energy Bars

Individual Bags of Assorted Chips

Individual Bags of Popcorn, Caramel Corn

Warm Mini Pretzel Bites with Cheese Sauce & Honey Mustard Dipping Sauce

Mini Corn Dogs with Yellow Mustard & Ketchup

House-made Trail Mix

Assorted Deluxe Mixed Nuts

Assorted Bags of Chips and Pretzels

Deluxe Snack Mix

Warm Jumbo Pretzels (Yellow Mustard or Cheese Dipping Sauce)

Assorted Mini Tea Sandwiches (Choice of 3)

(Cucumber & Herb Cheese, Smoked Turkey & Cranberry,

Black Forest Ham & Swiss, Rare Roast Beef & Horseradish)

Traditional Baba Ghanoush (Served in Rocks Glass)

With Pita Chips or Vegetables

Crudités with Hummus (Served in Rocks Glass) (GF)

Assorted Break Packages

Movie Night

Popcorn, Cracker Jacks, Assorted Bags of Chips & Assorted Candy

Sweet Tooth

Assorted Cookies and Mini Doughnut Bites, Chocolate Crèmeux,

Coffee Anglaise, Whipped Cream, Raspberry Sauce

Protein Time

Domestic and Imported Cheeses, Assorted Mixed Nuts, Greek Yogurt

and Berry Parfaits, Protein Bars

Sweet & Savory Factory

Assorted Mixed Nuts, Deluxe Trail Mix, Cocktail Pretzels, Assorted Miniature Tea Cookies

H.C.A Signature Break

Assorted Mini Cookies, Double Chocolate Fudge Brownies,

Sliced Fresh Seasonal Fruit, Ice Cream Cart with Assorted Ice Cream Bars

South of the Border

Corn Tortilla Chips, Assortment of Salsas, Guacamole,

Vegetable Empanadas, Cinnamon Churros

Chocolate Fantasy

Double Chocolate Fudge Brownies, Large Chocolate Chip Cookies, Large White Chocolate Macadamia Nut Cookies, Dark Chocolate Dipped Rice Krispy Bars, Hot Chocolate with Marshmallows (With Whole & Skim Milk)

7th Inning Stretch

Mini Corn Dogs with Yellow Mustard & Ketchup, Warm Jumbo Pretzels with

Yellow Mustard & Cheese Dipping Sauce, Bags of Potato Chips, Popcorn, & Cracker Jacks

Health Nut

Fresh Seasonal Sliced Fruit & Berries, Granola & Energy Bars, Bran Muffins,

House-made Trail Mix, Celery & Carrot Sticks with Hummus

All Day Meeting Break

Sample menu, more menus are available for as many days of your conference.

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries,

Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries,

Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin

Ham, Egg and Cheese Croissant

Bacon, Egg and Cheese Biscuit

Bacon, Sausage or Chorizo Breakfast Burrito

Egg White Wrap (with peppers and mushrooms)

H.C.A Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Mid-Morning Break

House-made Trail Mix and Rice Krispy Squares

Lunch

Chef's Soup Selection of the Day

Mixed Greens & Hearts of Palm Salad, Selection of Dressings (V, VE, GF)

Cucumber & Tomato Salad, Yogurt Dill Dressing (V, VE, GF)

Maytag Bleu Cheese Coleslaw (V, GF)

Rotelli Pasta Salad (V, VE)

(Choice of Three)

Genoa Salami, Oven Roast Beef, Rotisserie Breast of Turkey, Pastrami, Smoked Ham,
Solid White Albacore Tuna with Chopped Onion & Pickle Relish, Waldorf Chicken Salad

Aged Cheddar, Jarlsberg, Provolone, Pepper Jack, Lettuce, Tomato, Sliced Onions,
Mayonnaise,

Horseradish Aioli, Pommery & Dijon Mustards, Kosher Dill Pickles, Marinated Olives,
Pepperoncini with Assorted Rolls & Breads

Individual Bags of Assorted Chips

Double Chocolate Fudge Brownies, Assorted Gourmet Cookies

H.C.A Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Afternoon Break

Seasonal Whole Fresh Fruit, Warm Jumbo Pretzels with Yellow Mustard & Cheese Dipping Sauce

BREAKFAST

Plated breakfasts are fully customizable for your event, please work with your catering sales team

The Continental Breakfast

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)

Sliced Seasonal Fruits & Berries (V, VE, GF)

Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves

The Healthy Start Continental Breakfast

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)

Sliced Seasonal Fruits & Berries (V, VE, GF)

Assorted Greek and Regular Yogurts (VE)

Chef's House-made Multi Grain Muffins, Low-Fat Spreads, Honey & Agave Nectar

Assorted Dry Cereals, House-made Granola with Sliced Almonds, Whole & Skim Milk

Oatmeal, Raisins, Brown Sugar

The H.C.A Continental Breakfast

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)

Sliced Seasonal Fruits & Berries (V, VE, GF)

Assorted Individual Yogurts

Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves

Assorted Dry Cereals, House-made Granola, Whole & Skim Milk

Choice of One of the Following Breakfast Sandwiches:

Warm Breakfast Croissant Sandwich, Eggs, Country Ham, Swiss Cheese

Breakfast Burrito, Warm Tortilla, Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Scallions,

Salsa, Sour Cream, Hot Sauce

English Muffin, Scrambled Eggs, Sausage Patty, American Cheese

American Breakfast Buffet

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)

Sliced Seasonal Fruits & Berries (V, VE, GF)

Assorted Individual Yogurts

Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves

Farm Fresh Scrambled Eggs, Chives (GF)

Cinnamon Scented Brioche French Toast, Apple Raisin Compote, Vermont Maple Syrup, Butter

O'Brien Potatoes, Sautéed Peppers & Onions (V, VE, GF)

Choice of Two of the Following Breakfast Meats:

Applewood Smoked Bacon, Turkey Sausage, Grilled Pork Link Sausage, Canadian Bacon,

Chicken Apple Sausage

The H.C.A Breakfast Buffet

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)

Sliced Seasonal Fruits & Berries (V, VE, GF)

Assorted Individual Yogurts

Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves

Oatmeal, Banana, Raisins & Brown Sugar (V, VE, GF)

Farm Fresh Scrambled Eggs & Chives (GF)

Traditional Hashbrowns (V, VE, GF)

Buttermilk Pancakes or Belgian Waffles, Vermont Maple Syrup, Butter, Sliced Strawberries

Choice of Two of the Following Breakfast Meats:

Applewood Smoked Bacon, Turkey Sausage, Grilled Pork Link Sausage, Canadian Bacon,

Chicken Apple Sausage

South of the Border Breakfast Buffet

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)

Sliced Seasonal Fruits and Berries (V, VE, GF)

Freshly Baked Cornbread with Whipped Honey Butter and Preserves

Build Your Own Breakfast Burrito Station:

Choice of: Diced Ham or Bacon

Farm Fresh Scrambled Eggs, Flour Tortillas, Guacamole, Cilantro, Diced White Onion,
Salsa Fresca,

Refried Beans, Tomatillo Salsa, Cheddar Cheese, Sour Cream, Hot Sauce

Traditional Huevos Rancheros (GF)

Chorizo and Pappas

BREAKFAST STATIONS

Deluxe Omelet Station (GF)

Choice of Three of the Following:

Red & Green Bell Peppers, Wild Mushrooms, Caramelized Sweet Onions, Asparagus,

Scallions, Haas Avocado, Vine Ripe Tomato, Chives, Artichoke Hearts,

Farmers Market Spinach

Choice of 3 of the Following:

Gruyere, Monterey Jack, Aged Cheddar, Laura Chenel Goat Cheese,

Manchego, Provolone, Crumbled Feta

Choice of Two of the Following Breakfast Meats

Applewood Smoked Bacon, Chorizo Sausage, Chicken Apple Sausage,

Sausage, Canadian Bacon

Avocado Toast Station

7 Grain Bread, Sourdough, Avocado Spread, Topping Options: Sundried Tomato,

Diced Cucumbers, Red Onion, Radish, Chopped Bacon, Chopped Hard Boiled Eggs,

Crumbled Feta, Goat Cheese, Pine Nuts, Balsamic Glace, Microgreens

PLATED LUNCHES

Minimum of 10 guests. Less than 10 guests at an additional \$5 per person. Minimum Three (3) Course Luncheon Menu to Include Your Choice of Soup or Salad, Entrée & Dessert. Served with H.C.A Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas.

Choice of One of the Following:

Sweet Corn Soup

Lump Crab, Avocado, Corn Kernels, Chive Oil

Silky Butternut Squash Bisque (VE, GF, NUTS)

Maple Cream, Toasted Hazelnuts

Lobster Bisque

Creamy Lobster Bisque, Caramelized Fennel, Lobster Dumplings

San Marzano Tomato Bisque (VE, GF)

Creamy Tomato Soup, Fried Basil, Mini Grilled Cheese

Tuscan Minestrone (V, VE, GF)

Garlic Confit, Swiss Chard, EVOO

Tri-Color Salad (VE)

Arugula, Radicchio, Endive, Oven Dried Tomatoes, Manchego Cheese, Balsamic Reduction

Classic Caesar Salad

Hearts of Romaine, Herbed Croutons, Shaved Parmesan

Baby Field Green Salad (VE, GF, NUTS)

Poached Pears, Maytag Bleu Cheese, Candied Pecans, Port Vinaigrette

Baby BLT Salad (GF)

Baby Iceberg Wedge, Shaved Red Onion, Heirloom Cherry Tomatoes,

Crisp Smoked Bacon, Buttermilk Dressing

Caprese Salad (VE, GF)

Fresh Mozzarella, Vine Ripe Tomatoes, Baby Arugula, Herb Oil, Balsamic Reduction

Choice of One of the Following:

Rosemary Roasted Free-Range Breast of Chicken (GF)

Grilled Asparagus, Tarragon Oil, Soft Mushroom Polenta, Natural Chicken Jus

Chicken Saltimbocca (GF)

Parmesan Risotto, Broccolini, Lemon, Garlic, Red Chili Flakes

Chicken Breast Dijonnaise (GF)

Potato Gratin, Seasonal Greens, Mustard Sauce

Grilled Petit Filet (GF)

Roasted Sweet Potatoes, Wild Mushroom Ragout, Pink Peppercorn Sauce

Braised Short Rib

Truffled Potato Fondant, Roasted Root Vegetables, Red Wine Jus

Roasted Pork Loin (GF)

Granny Smith Apple & Vanilla Bean Chutney, Mashed Maple Yams, Root Vegetable Fricassee

Veal Scaloppini

Marsala Mushroom Sauce, Garlic Broccolini, Sage-Mascarpone Polenta

Pan Roasted Wild Sea Bass (GF)

Grilled Tomato Provencal, Beurre Blanc, Roasted Garlic, Oven Roasted Potatoes, Herbs, Onions

Pacific Seared Salmon (GF)

Haricot Vert & Artichoke Fricassee, Potato Rosti, Dried Tomato Vinaigrette

DESSERTS

Choice of One of the Following:

Tiramisu "H.C.A" Style

Double Layer Chocolate Brownie

Salted Caramel Sauce

"H.C.A" Signature Cheesecake

Raspberry Sauce, Fresh Seasonal Berries

Citrus Scented Crème Brûlée

Fresh Seasonal Berries

Warm Chocolate Lava

Vanilla Sauce

Fresh Baked Apple Pie

Vanilla Anglaise

Banana Bread Pudding

Rum Raisin Sauce

Strawberry Shortcake

Farmer's Market (Seasonally) Strawberries, Angel Food Cake, Fresh Whipped Cream

Exotic Chocolate Dome

Raspberry Sauce

Key Lime Tart

Vanilla Sable, Raspberry Sauce, Fresh Seasonal Berries

"H.C.A" Chocolate Cake

Hazelnut Mousse

LUNCH ON THE GO SELECTIONS

All selections include an individual bag of chips, a piece of whole fresh fruit, a freshly baked cookie and a bottle of water .

Served with appropriate condiments on the side. Request for a "dismantled" lunch (set buffet style) \$5 increase per person

Classic Chicken Caesar Wrap

Chunks of Freshly Prepared Chicken Breast, Romaine Lettuce, Grated Parmesan Cheese, Classic Caesar Dressing, Whole Wheat Tortilla

Roasted Vegetable Wrap (V)

Grilled & Marinated Seasonal Vegetables, Pesto Aioli, Spinach Tortilla

Turkey Sandwich Or Wrap

Premium Turkey, Provolone Cheese, Iceberg Lettuce, Tomato, Onion, Freshly Baked Kaiser Bun

Ham & Swiss Sandwich Or Wrap

Classic Ham, Swiss Cheese, Freshly Baked Hoagie Roll

Italian Sub Sandwich

Genoa Salami, Mortadella, Fresh Mozzarella, Roasted Sweet Peppers, Freshly Baked Hoagie Roll

Roast Beef Sandwich Or Wrap

Premium Roast Beef, Provolone Cheese, Lettuce, Onion, Tomato, Freshly Baked Kaiser Bun

Southwest Chicken Wrap

Grilled Marinated Chicken Breast, Crisp Romaine Lettuce, Jalapeno Jack Cheese, Chipotle Mayo, Avocado, Flour Tortilla

Vegan Lettuce Wrap (V, VE, GF)

Green Leaf Lettuce with a Roasted Tomato Hummus, Grilled Julienne Vegetables of Portobello Mushroom, Zucchini, Yellow Squash, Eggplant, and Roasted Red Peppers and Tofu

LUNCH BUFFETS

Based on 90 minutes for a minimum of 25 guests. Less than 25 guests at an additional \$10 per person.

Served with H.C.A Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas. Freshly Baked

Rolls & Butter. Based on price per guest. Selections may not be split between two meal periods.

SOUP, SALAD & SANDWICH BUFFET

Chef's Selection of Soup Du Jour

Choice of Three of the Following Entrée Salads:

Mixed Green Salad (V, VE, GF)

Tomato, Cucumber, Red Onion, Sprouts, Croutons, Assorted Salad Toppings, Choice of Dressing

Rigatoni Pasta Salad (V, VE, NUTS)

Grilled Vegetables, Sun-Dried Tomatoes, Pine Nuts, Pesto

Caesar Salad

Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons

Italian Chopped Salad (GF)

Iceberg & Romaine Lettuce, Genoa Salami, Mozzarella, Tomato, Hard Boiled Egg, Pepperoncini, Balsamic Vinaigrette

Cobb Salad

Tomato, Avocado, Egg, Maytag Bleu Cheese, Turkey, Applewood Smoked Bacon

Greek Salad (VE, GF)

Tomato, Cucumber, Feta Cheese, Kalamata Olives, Yogurt Mint Dressing

Asian Chicken Salad

Green Onions, Crispy Wonton, Chicken Breast, Orange-Honey-Sesame Dressing

Bean Salad (V, VE, GF)

Garbanzo Beans, Cherry Tomatoes, Red Onion, Fresh Herbs, EVOO, Balsamic Vinegar

LUNCH BUFFETS

(CONTINUED)

SOUP, SALAD & SANDWICH BUFFET (CONTINUED)**Choice of Three of the Following Sandwiches or Wraps:****Grilled Cheese**

San Francisco Style Grilled Sourdough Bread, Aged Cheddar Cheese

BLT

Applewood Smoked Bacon, Crisp Lettuce, Ripe Tomato, Whole Wheat Bread

Deli Sliced Turkey

Oven Roasted Turkey Breast, Crisp Lettuce, Ripe Tomato, Sliced Vidalia Onion, Whole Wheat Bread

Deli Sliced Ham

Crisp Lettuce, Ripe Tomato, Sliced Vidalia Onion

Deli Sliced Roast Beef

Herb & Spiced Rubbed Roast Beef, Crisp Lettuce, Ripe Tomato, Shaved Red Onion,
Horseradish Cream, Deli Rye

Southwestern Chicken Wrap

Grilled Marinated Chicken Breast, Crisp Romaine Lettuce, Jalapeno Jack Cheese, Chipotle Mayo, Avocado, Flour Tortilla

Classic Caesar Wrap

Grilled Marinated Chicken Breast, Crisp Romaine Lettuce, Parmesan Cheese,
Garlic-Caesar Dressing, Flour Tortilla

Grilled Portobello Mushroom Wrap (VE)

Wood Grilled Portabella Mushroom, Roasted Vegetables in Fresh Herbs, Crumbled Feta Cheese, Baby Arugula, Balsamic Drizzle, Flour Tortilla

Vegan Lettuce Wrap (V, VE)

Green Leaf Lettuce with a Roasted Tomato Hummus, Grilled Julienne Vegetables of Portobello Mushroom, Zucchini, Yellow squash, Eggplant, and Roasted Red Peppers and Tofu.

Assorted Gourmet Cookies**Double Chocolate Fudge Brownies****Blondies****SOUTHWEST BUFFET****Tortilla Soup**

Avocado, Sour Cream, Lime

Green Chili Corn Bread

Whipped Butter

Southwest Caesar Salad

Roasted Corn, Black Beans, Garlic-Chipotle Dressing

Grilled Jicama, Pineapple & Mango Salad (V, VE, GF)

Cilantro, Chili-Lime Vinaigrette

Oven Roasted Striped Bass

Three Bean Stew, Roasted Poblano Salsa (GF)

Char Grilled Tequila Lime Marinated Chicken Fajitas (GF)

Beef Fajitas (GF)

Sautéed Peppers & Onions, Cilantro, Garlic, Lime

Flour Tortillas (V, VE)

Spanish Rice (GF)

Blue & Yellow Corn Tortilla Chips (GF)

Sour Cream, Cilantro, Lime, Queso Fresco

Blackened Tomato Salsa, Pico De Gallo, Tomatillo Salsa, Guacamole

Tres Leches Cake

Cinnamon Churros

VIVA ITALIA BUFFET

Mediterranean Lentil Salad (V, VE, GF)

Lentil Blend, Grilled Vegetables, Garbanzo Beans, Lemon Vinaigrette

Italian Chopped Salad (VE, GF)

Assorted Bell Peppers, Tomatoes, Feta Cheese, Romaine
and Iceberg Lettuce, Italian Vinaigrette

Traditional Caesar Salad

Garlic Croutons, Grated Parmigiano-Reggiano

Pan Seared Branzino

Pomodoro Sauce with Garlic and Basil

Eggplant Parmigiana (VE)

Breaded Eggplant, San Marzano Pomodoro Sauce, Melted Mozzarella

Grilled Chicken Piccata Style (GF)

Lemon-Caper Butter, Creamy Mascarpone Polenta

Sauteed Rapini (V, VE, GF) EVOO, Lemon zest

House-made Cannoli's

Mini Tiramisu

DELUXE BURGER BUFFET

Choice of Three of the Following Salads:

Greek Salad (VE, GF)

Crisp Romaine, Kalamata Olives, Aged Feta Cheese, Oven Dried Tomatoes, Herb Vinaigrette

Caesar Salad

Garlic Croutons, Grated Parmesan

Mixed Baby Greens Salad (V, VE, GF)

Shaved Vegetables, Heirloom Baby Tomatoes, Choice of Dressings

Classic Red Bliss Potato Salad

Roasted BBQ Vegetable Salad (V, VE, GF)

Roasted Mixed Vegetables, BBQ Vinaigrette

Crisp French Beans & Bacon Salad

Frisée Lettuce, Crispy Onions, Grain Mustard Vinaigrette

Southwestern Corn & Black Bean Salad (V, VE, GF)

Charred Tomatoes, Cilantro

Choice of Three of the Following Not Your Typical Sides:

Truffled Macaroni & Brie Cheese

Cauliflower Gratin (VE, GF)

Parmesan

House-made Onion Rings

Grilled Vegetable Medley (V, VE, GF)

Sweet Potato Fries (V, VE, GF)

Simple French Fries (V, VE, GF)

Sea Salt

LUNCH BUFFETS

(CONTINUED)

DELUXE BURGER BUFFET (CONTINUED)

Choice of Three of the Following Exceptionally Good Burgers:

Turkey-Sage Burger (GF)

Classic Prime Beef Burger (GF)

Black Bean Vegan Burger (V, VE)

Herb Grilled Chicken Breast (GF)

Assorted Square Ciabatta, Whole Wheat & Gluten Free Buns (available upon request)

Tomato, Sweet Onions, Leaf Lettuce, Sliced Avocado, Jalapenos,

Sharp Cheddar, Swiss, Bleu Cheese, Garlic-Dill Pickles

Choice of Three of the Following Desserts:

Assorted Gourmet Cookies

Double Chocolate Fudge Brownies

Assorted Mini Cupcakes

Strawberry Shortcake

RECEPTION HORS D'OEUVRES

Minimum Order of 50 Pieces per Item

COLD

Brie Cheese, Caramelized Pecans on Toasted Crouton (VE)

Sliced Cherry Tomato, Basil & Mozzarella Skewer (VE, GF)

Yellow Tomato Gazpacho (V, VE)

Vietnamese Summer Spring Roll, Sweet Lime-Chili Sauce (GF)

Curry Chicken Philo Cup

Grilled Artichoke Bruschetta, White Bean Hummus (V, VE)

Tomato Bruschetta on Garlic Crouton (V, VE)

Smoked Salmon & Dill Cream Cheese on Pumpnickel Crouton

Ahi Tuna Tartar, Wasabi Caviar, Crème Fraîche in Crisp Wonton Cone

Antipasto Skewer (Salami, Aged Parmesan Cheese, Kalamata Olive) (GF)

Seared Ahi Tuna on Whole Wheat Crouton, Spicy Wasabi Edamame

Imported Prosciutto Di Parma Wrapped Grissini Stick

Ahi Poke Spoon with Wakami Salad, Pepper Threads

Shrimp Ceviche Shooter, Spicy Mango Relish (GF)

Seared Tuna Niçoise Crostini, Herb Oil

Maryland Lump Crab & Lobster Roll, Toasted Parker Roll, Tarragon Aioli

Mini Lobster Taco, Vegetable Ribbons, Chipotle Cream

RECEPTION

HORS D'OEUVRES

(CONTINUED)

HOT

BBQ Pulled Pork Sliders

Macaroni and Cheese Bites (VE)

Humboldt Fog Bleu Cheese & Bacon Tartlet in Puff Pastry Cup

Pigs in a Blanket

Curried Vegetable Samosa, Medjool Date & Mango Chutney (V, VE)

Spicy Lamb Burger with Cool Cucumber, Mint-Yogurt Sauce, Sea Salt Mini Bun

Mini Cubanito Sandwich, Slow Roasted Pork, Aged Swiss, Dill Pickle, Mustard

Stuffed Mushroom Cap with Boursin & Crab

Pork Belly Bao Bun, Green Onion, Cucumber, Five Spice Hoisin Glaze

Wild Mushroom Risotto Fritter, Herbed Garlic-Parmesan Dipping Sauce (VE)

Vegetarian Spring Roll, Sweet Chili Plum Sauce (V, VE, GF)

Bite Size Buffalo Cauliflower, Crispy Cauliflower, House-made Hot Sauce (V, VE)

Mini Prime Beef Slider, Caramelized Onions, Brie, Brioche Roll

Southern Style Fried Chicken Tender, Honey Mustard Dipping Sauce

Pork or Vegetable Potsticker, Toasted Sesame Soy

Petit Beef Wellington, Béarnaise Sauce

Seared Beef Tenderloin on Crostini with Gorgonzola, Onion Marmalade

Pesto Shrimp Kabob, Tomato-Garlic Chutney

Bacon Wrapped, Almond Stuffed Dates with Blue Cheese (NUTS)

Thai Beef or Chicken Satay, Chili-Soy Peanut Dipping Sauce

Mini Crab Cake, Sweet & Spicy Mango Coulis

Fried Coconut Shrimp, Orange Horseradish Marmalade

RECEPTION STATIONS

Based on 120 Minutes for a Minimum of 25 Guests. Based on Price Per Guest

Full Guaranteed Number of Guests.

*UNIFORMED CHEF'S REQUIRED AT FEE \$150 FOR CARVING & ACTION STATIONS

FLATBREAD & PASTA STATIONS

Includes Shaved Parmigiano-Reggiano, Fresh Basil, Chili Oil,

Grated Pecorino Cheese, Crushed Red Peppers, Freshly Baked Breads

Flatbread Station

Choice of Three of the Following Flatbreads:

Margherita (VE)

Fresh Tomatoes, Basil, Fresh Mozzarella, Drizzle of EVOO

White (VE)

Creamy Garlic, Four Cheeses, Herbs

Sicilian Italian Salami, Kalamata Olives, Aged Pecorino

Shrimp Scampi

Shrimp, Lemon Zest, Parsley, Sauvignon Blanc Cream Sauce

Vegetable (VE)

Roasted Zucchini, Squash, Mushrooms, Tomato, Kalamata Olives, Herbs, Fresh Mozzarella

PASTA STATION

Choice of Three of the Following Pastas:

Penne

Roasted Peppers, Italian Sausage, Garlic, Basil, Spicy Tomato Sauce

Lobster Ravioli

Roasted Wild Mushrooms, Asparagus, Olives, Lobster Cream

Porcini Mushroom Ravioli

Creamy Wild Mushroom Sauce

Cavatelli Bolognese

Ragu of Beef, Pork & Veal Simmered in San Marzano Tomatoes

Rigatoni ala Vodka

Grilled Chicken, Pink Vodka Sauce, Grated Pecorino Romano

Cheese Tortellini

Crisp Pancetta, Garlic, Green Peas, Alfredo Sauce

Gemelli Primavera

Sautéed Seasonal Farmers Market Vegetables, Garlic, EVOO, Herbs, Parmigiano-Reggiano

RECEPTION STATIONS

Based on 120 Minutes for a Minimum of 25 Guests. Based on Price Per Guest

Full Guaranteed Number of Guests.

*UNIFORMED CHEF'S REQUIRED AT FEE \$150 FOR CARVING & ACTION STATIONS

SALAD STATIONS

Includes Basket of Sourdough Baguette or Rolls

Choice of Three of the Following Salads:

Frisée Leaves (GF)

Duck Confit, Saint Andreas Cheese, Pomegranate Vinaigrette

Singapore Noodles (GF, NUTS)

Crispy Spring Vegetables, Char Sui Pork, Rice Noodles, Peanut Dressing

"H.C.A" Caprese Salad (VE, GF)

Baby Arugula, Vine Ripe Tomatoes, Fresh Mozzarella, Basil Vinaigrette

Little Gems Caesar

Sweet Leaves, Baby Red Romaine, Shaved Parmesan, Ciabatta Croutons, Caesar Dressing

Yellow & Red Beets (VE, GF)

Micro Greens, Goat Cheese, White Balsamic

Niçoise (GF)

Lolla Rossa Lettuce, Green Beans, Onion Confit, Hard Boiled Egg, Fingerling Potatoes,
Pan Seared Tuna, Mustard Dressing

Baby Seasonal Field Greens (VE, GF)

Parmesan Crisp, Dried Cherries, Toasted Pumpkin Seeds, Honey-Raspberry Vinaigrette

Tomato Trio Platter (V, VE, GF)

Grape Tomatoes, Marinated Dried Tomatoes, Heirloom Tomatoes, Basil Vinaigrette

Classic Spinach Salad (GF, NUTS)

Baby Spinach, Mushrooms, Toasted Walnuts, Smoked Bacon, Granny Smith Apples, Hard
Boiled Eggs, Warm Bacon Dressing

RECEPTION STATIONS

(CONTINUED)

MACARONI STATIONS

Choice of Three of the Following Macaroni:

Aged Cheddar Macaroni

Slow Roasted Barbecued Pork, Classic Macaroni with Aged Wisconsin Cheddar Cheese

Monterey Jack Macaroni

Beef Tenderloin Tip, Chili, Classic Macaroni with Monterey Jack Cheese

Asiago Cheese Macaroni

Free Range Chicken, Broccolini, Wild Mushrooms, Asiago Cheese, Crème Fraîche

The "MMMM" Macaroni & Cheese (VE)

Smoked Gouda, Boursin, White Cheddar, Parmesan Crust

RECEPTION STATIONS

(CONTINUED)

SLIDER STATIONS

Choice of Two of the Following Sliders (3 sliders per person):

Prime Beef Slider

BBQ Sauce, Aged Cheddar, Fried Onion Straws

Prime Beef Slider

Bleu Cheese, Bacon

Pastrami Slider

Pastrami, Coleslaw, Provolone Cheese, Deli Mustard

Veal Meatball Slider

Fresh Mozzarella, Marinara Sauce

Buffalo Style Chicken Tender Slider

Bleu Cheese Slaw

Southern Fried Chicken Tender Slider

Honey Mustard, Sliced Dill Pickle

Hickory Smoked Pulled Pork

Cola BBQ Sauce

RECEPTION STATIONS

(CONTINUED)

SATAY STATIONS

Choice of Two of the Following (3 skewers per person):

Chicken Satay (NUTS)

Chili-Soy Peanut Sauce

Jamaican Jerk Pork (GF)

Mango-Red Pepper Relish

Teriyaki Marinated Beef

Pesto Grilled Vegetable Skewer (NUTS)

Garlic Herb Shrimp Skewer (GF)

Sweet Peppers, Onions

Moroccan Spiced Lamb (GF)

Cucumber Riata

Five Spiced Duck Breast (GF)

Ginger-Plum Sauce

ASIAN STATION

Choice of Two of the Following:

Build Your Own Chicken Lettuce Wraps

Spiced Chicken, Peanuts, Green Onion, Water Chestnuts, Sambal Plum Sauce

Kalbi (Korean) Rib, Lettuce Cups

Marinated Cucumber, Spicy Sesame Sauce

Pork & Vegetable Pot Stickers

Toasted Sesame & Ponzu Soy Sauce

Pork Belly Bao Buns

Green Onion, Cucumber, Five Spice Hoisin Glaze

Vegetable Eggrolls (GF)

House-made Plum Sauce

Crab Rangoon

Sweet Chili Sauce

RECEPTION STATIONS

(CONTINUED)

BUILD YOUR OWN POTATO STATION

Choice of Two of the Following:

Regular Fries (GF)

Sweet Potato Fries (GF)

Tater Tots (GF)

Small Baked Potatoes (GF)

Vegetarian Chili (V, VE, GF)

Nacho Cheese Sauce, Sour Cream, Chives, Crumbled Bacon,

Ketchup, Garlic-Parmesan Dipping Sauces

STREET TACO STATION

Choice of Two of the Following:

Spiced Shredded Chicken (GF)

Chipotle Julienne Steak (GF)

Lime Grilled Mahi-Mahi (GF)

Crispy Rock Shrimp

Mini Corn and Flour Tortillas, Shredded Lettuce, Cabbage, Salsa Fresca, Guacamole,

Cilantro &, Diced White Onion, Cotija Cheese and Mexican Crema

RECEPTION DISPLAYS

Platters Serve 25 Guests • Based on Price per Platter

H.C.A CHEESE GALLERY DISPLAY

Assorted American Artisanal Cheeses (VE, NUTS)

Dried Fruits, Toasted Almonds, Hearth Breads, Lahvosh, Baguettes,

Fruit Compote, Organic Honeycomb, Fruit Syrups

Assorted International Artisanal Cheeses (VE, NUTS)

Dried Fruits, Toasted Almonds, Hearth Breads, Lahvosh, Baguettes, Fruit Compote,

Organic Honeycomb, Fruit Syrups

Baked Brie en Croute (serves 15 guests)

Raspberry Jam, Figs, Fresh Honeycomb and Water Crackers

Antipasto Platter (V, VE)

Marinated Mushrooms, Artichokes, Parmesan Cheese, Mixed Olives, Pearl Mozzarella,

Toy Box Cherry Tomatoes, Grilled Peppers, Balsamic Onions, Grissini Sticks, Artisan
Breads

Charcuterie Board

Selection of Cured Salumi: Prosciutto, Felino Salami, Genoa Salami, Sopressata,

Dried Sausage, Cured & Brined Olives, Basket of Gourmet Breads, Crackers

Market Vegetable Crudités (VE, GF)

Display of Fresh Assorted Baby Garden Vegetables, Chive-Sour Cream,

Maytag Bleu Cheese, Roasted Pepper Dipping Sauces

Grilled Vegetables (V, VE, GF)

Lightly Seasoned Grilled Seasonal Vegetables Marinated in Herbs & Spices,

Assorted Dipping Sauces

Meze – Selection of Middle Eastern Dishes (VE)

Traditional Hummus, Eggplant Baba Ghanoush, Kalamata Olive Tapenade, Tzatziki,

Fattoush, Toasted Pita Chips, Lahvosh, Endive Spears

RECEPTION DISPLAYS

PLATTERS SERVE 25 GUESTS • BASED ON PRICE PER PLATTER

ICED SHELLFISH

Shellfish Display Serves contains 100 pieces

Served with Classic Cocktail Sauce, Brandied Mustard Sauce, Lemon Wedges

Jumbo Gulf Prawns (GF)

Cocktail Crab Claws (GF)

Alaskan King Crab Legs (GF) MRKT

Split 5 Inch Sections

Oysters of the Season (GF)

Mignonette, Bottled Hot Sauces

Oysters Shooters

Choice of: Bloody Mary Shooter, Gazpacho Shooter, Cucumber-Ginger Shooter

CHEF'S CARVING STATION

*UNIFORMED CHEF'S FEE \$150

Dijon-Pepper Crusted Tenderloin of Beef – Minimum Guarantee 20 Guests

Red Wine Sauce, Horseradish Cream, Petite Rolls

All Natural Prime Rib of Beef – Minimum Guarantee 30 Guests (GF)

Red Wine Sauce, Horseradish Cream, Petite Rolls

Roasted Rack of Australian Lamb – Minimum Guarantee 6 Guests

Mint Lamb Jus

Smoked Honey Glazed Ham – Minimum Guarantee 50 Guests (GF)

Apricot Chutney, Mustard Aioli

Herb-Roasted Turkey Breast – Minimum Guarantee 30 Guests

Pan Gravy

Mustard-Parsley Crusted Pork Loin – Minimum Guarantee 40 Guests (GF)

Natural Pork Jus

Vegetarian Strudel – Minimum Guarantee 20 Guests

Assorted Sauteed Seasonal Vegetables

Rotisserie Style Chicken – Minimum Guarantee 30 Guests (GF)

PLATED DINNERS

Three Course Minimum. Not Including Intermezzo. Choice of Entrée, Please Consult Your Catering Services Manager for Pricing.

Served with H.C.A Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas Includes Baked Rolls & Butter

SALAD SELECTIONS

Mache Lettuce & Frisée (VE, GF)

Tomatoes, Goat Cheese, Crostini, Cabernet-Herb Vinaigrette

Baby Romaine Greek Salad (VE, GF) \$13

Tomato, Cucumber, Feta Cheese, Oregano, Balsamic Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Herbed Garlic Croutons, Shaved Parmigiano-Reggiano

Heirloom Tomato Stack (VE, GF)

Niçoise Salad

Seared Ahi Tuna, Petit Marble Potatoes, Heirloom Cherry Tomato, Haricot Vert,

Baby Fennel, Niçoise Olive, Quail Egg, Herb Oil, Sherry Vinegar Glaze

Watercress & Frisée Salad (GF)

Baby Arugula, Crab Croûte, Whole Grain Dijon Mustard Vinaigrette

Pear Salad (VE, GF)

Poached Pears, Maytag Bleu Cheese, Candied Walnuts, Balsamic Vinaigrette

Belgian Endive & Watercress Salad

Heirloom Tomato, Truffle Vinaigrette

Baby Arugula Salad

Shaved Fennel, Granny Smith Apple, Pistachio Vinaigrette

PLATED DINNERS

(CONTINUED)

SOUP SELECTIONS

Sweet Corn Soup (GF)

Lump Crab, Avocado, Corn Kernels, Chive Oil

Lobster Bisque

Creamy Lobster Bisque, Lobster Dumplings

Tuscan Minestrone Soup (VE, GF)

Garlic Confit, Swiss Chard, EVOO, Parmesan Crisp

San Marzano Tomato Bisque (VE)

Creamy Tomato Soup, Fried Basil, Mini Grilled Cheese

Silky Butternut Squash Soup (VE, GF, NUTS)

Maple Crème, Toasted Hazelnuts

New England Clam Chowder

New Potatoes, Applewood Smoked Bacon

Cauliflower Soup (VE)

Chives, Gruyere Croutons

PLATED DINNERS

(CONTINUED)

APPETIZER SELECTIONS

Jumbo Lump Crab Cake

Sweet Corn Ragout, Crispy Smoked Bacon, Oven Dried Tomato, Corn Coulis

Caprese Cup (VE, GF)

Marinated Heirloom Cherry Tomatoes, Baby Fresh Mozzarella,
Sweet Basil in a Crispy Parmesan Cup

Antipasto Plate

Imported Salamis, Marinated Artichokes, Roasted Peppers, Aged Pecorino Romano

Tiger & Diver (GF)

Marinated Grilled Colossal Tiger Shrimp & Diver Scallop,
Zesty Cucumber Salad, Limoncello Reduction, Petit Greens

Jumbo Coconut Shrimp

Green Papaya Salad, Passion Fruit Mustard Sauce

Ahi Tuna Poke

Sushi Grade Ahi Tuna, Sesame Oil, Soy Sauce, Sweet Onion,
Seasoned Seaweed Salad, Togarashi

Heirloom Beet Salad (VE, GF, NUTS)

Roasted Market Beets, Pickled Asian Pears, Fresh Goat Cheese,
Hazelnut Brittle, Blood Orange Reduction

INTERMEZZO SELECTIONS

Choice of One of the Following Sorbet:

Lemon, Raspberry, Strawberry, Coconut, Mango

PLATED DINNERS

(CONTINUED)

FISH & SEAFOOD SELECTIONS

Alaskan Halibut (seasonal March-November)

Parmesan Crusted, Lobster Potato Puree, Roasted Broccolini, Heirloom Baby Carrots, Grain Mustard Cream Sauce

Miso Sea Bass

Miso Glazed Bass, Wok Seared Asian Vegetables, Coconut Jasmine Rice, Shoyu Glaze

Pacific Salmon (GF)

Pan Roasted Salmon, Green Bean-Artichoke Ragout, Potato Rosti, Roasted Tomato Coulis

Australian Lobster Tail (GF) MRKT

8 oz Cold Water Lobster Tail Steamed with European Sweet Cream Butter, Lemon,

Herbed Risotto Cake, Market Vegetable Fricassee

PLATED DINNERS

(CONTINUED)

POULTRY, PORK & BEEF SELECTIONS

Organic Chicken (GF)

Roasted Jidori Chicken, Kabocha Squash, Fava Bean, Wild Mushrooms,

Oven Dried Tomato, Dauphine Potato, Natural Jus

Herb Grilled Chicken Breast (GF)

Roasted Artichokes, Oven Dried Tomato, Broccolini, Garlic, Potato Gratin,

Creamy White Wine-Caper Sauce

Chicken Saltimbocca (GF)

Sautéed Chicken Topped with Prosciutto, Fried Sage, Fontina Cheese, Broccolini,

Risotto Cake, Marsala Butter Sauce

Pork Tenderloin (GF) \$49

Mustard-Rosemary Crusted Tenderloin Medallions, Haricot Vert-Yellow Wax Bean Ragout,

Sweet Potato Gratin, Caramelized Apples, Vanilla Bean Reduction

Wild Mushroom Crusted Filet Mignon (GF)

8 oz, Truffled Potato Gratin, Lemon Herb Asparagus, Cote du Rhone Sauce

Bleu Cheese Crusted Filet Mignon (GF)

8 oz, Grilled Asparagus, Potato Rosti, Port Wine Reduction

Grilled NY Strip Loin (GF)

12 oz, Maître d'Hôtel Butter, Green Onion-Horseradish Potato Puree,
Market Baby Vegetables, House-made Worcestershire Sauce

Bone-In Ribeye Steak

Caramelized Shallots, Anna Potatoes, Fresh Thyme, Brandy Peppercorn Sauce

Roasted Prime Rib

Choice Aged, Potato Lyonnaise, Roasted Garlic-Herb Butter,
Creamy Horseradish Sauce, Grilled Asparagus, Roasted Provençal Tomato

Beef Short Ribs

Chianti Braised Prime Short Ribs, Glazed Hazelnuts, Wild Seasonal Mushrooms,
Fingerling Sweet Potatoes, Red Wine Jus

Herb Grilled Rack of Lamb (GF)

Potato Dauphine, Haricot Verts, Almonds, Roasted Stuffed Tomato, Rosemary Jus

PLATED DINNERS

(CONTINUED)

VEGETARIAN SELECTIONS

Yukon Potato Gnocchi

Light Potato Dumplings, Sautéed Wild Mushrooms, Asparagus, Parmesan Emulsion

Pumpkin Ravioli

Japanese Pumpkin & Butternut Squash Ravioli, Fresh Pomodoro-Sage Butter Sauce

Mushroom Tortellini

Porcini Mushroom Tortellini, Vegetable Ribbons, Wild Mushroom Emulsion

Roasted Vegetable Wellington

Roasted Seasonal Vegetables, Spinach Pesto, Wrapped in Puff Pastry, Spicy Piquillo Pepper Coulis

52

PLATED DINNERS

(CONTINUED)

DINNER PLATED DESSERT SELECTIONS

Warm Chocolate Lava Cake

Tahitian Vanilla Bean Sauce

White Chocolate Cheesecake

Raspberry Sauce, Fresh Seasonal Berries

Grand Marnier Crème Brûlée (GF, NF)

Glazed Sugar Crust

“H.C.A” Tiramisu

Espresso-Soaked Lady Fingers, Mascarpone-Amaretto Cream

Lemon Meringue Tart (NF)

Raspberry Marmalade

Chocolate Hazelnut Mousse

Nutella Sauce

Milk Chocolate Caramel Dome

Mango Sauce

Coconut Panna Cotta (GF, NF)

Exotic Fruit Compote

Berry Crumble (NF)

Berries, Streusel Topping

DINNER BUFFETS

Based on a minimum of 30 guests. Less than 30 guests at an additional \$10 per person. Served with H.C.A
Signature Italian Roast

Coffee, Decaffeinated Coffee, Deluxe Herbal Teas. Based on price per guest.

BARBECUE DINNER BUFFET

Green and Red Cabbage Cole Slaw (GF)

Bleu Cheese Dressing

Old Fashion Macaroni Salad (GF)

Seasonal Mixed Green Salad (V, VE, GF)

Shaved Vegetables, Herbs, Selection of Dressings

Sweet Corn & Black Bean Salad (V, VE, GF)

Roasted Corn, Black Beans, Onions, Bell Peppers, Jalapeno, Chipotle Ranch Vinaigrette

Choice of Three of the Following:

Mesquite Smoked Pork Ribs (GF)

BBQ Spiced Pacific Salmon Steaks (GF)

Cumin, Chili-Garlic Rotisserie Chicken (GF)

House Smoked Cola Glazed Beef Brisket (GF)

Sides

Green Beans with Garlic and Shallots (V, VE, GF)

Miniature Baked Potatoes with Butter, Sour Cream, Chives and Cheddar Cheese (VE, GF)

Seasonal Farmers Market Vegetables (V, VE, GF)

Jalapeno Corn Bread & Whipped Honey Butter

Desserts

Fruit Cobbler

Caramel-Banana Bread Pudding

Pecan Pie

DINNER BUFFETS

*Grill Optional for Outdoor Events. \$350 per Grill, One (1) Grill per 125 Guests.

Chef Attendants at \$150 per Chef for up to Two (2) Hours.

\$75 per Additional Hour per Chef.

DINNER BUFFETS

(CONTINUED)

ITALIAN RIVIERA BUFFET

Caesar Salad

Crisp Romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing

Antipasto Salad (GF)

Mixed Greens, Hearts of Palm, Roasted Artichokes, Pepperoncini, Sweet Onions,

Dry Salami, Provolone

Fennel Orange Olive Salad (V, VE, GF)

Shaved Fennel, Orange Segments, Kalamata Olives with a Citrus Dressing

Grilled Jumbo Asparagus (V, VE, GF)

Toasted Pine Nuts, Lemon Zest

Creamy Mascarpone Polenta (VE)

Traditional Chicken Cacciatore (GF)

Caramelized Onions, Mushrooms, Tomatoes, Kalamata Olives

Grilled Salmon (GF)

Limoncello Reduction Sauce, Capers

Beef Short Ribs

Chianti Braised Prime Short Ribs, Porcini Mushrooms, Red Wine Jus

Focaccia Bread

Tiramisu

Mini Cannolis

Ricotta Cheesecake

DINNER BUFFETS

(CONTINUED)

JACKPOT BUFFET

Beet & Goat Cheese Salad (VE, GF)

Red and Yellow Beets, Goat Cheese, White Balsamic Vinaigrette

Mixed Baby Greens, Radicchio & Endive Salad (V, VE, GF)

Julienne Apple, Apple Cider Reduction

Sweet Gem Caesar Salad

Crispy Pancetta, Parmesan Croutons, Creamy Garlic Dressing

Creamy Parmesan & Mascarpone Polenta (VE, GF)

Roasted Fingerling Potatoes (V, GF, NUTS)

Fresh Herbs, Roasted Garlic, Evoo

Haricot Vert Amandine (V, GF, NUTS)

Butter, Shaved Almonds

Grilled Breast of Chicken (GF)

Roasted Artichokes, Fresh Herbs, Thyme Jus

Grilled Salmon (GF)

Grilled Zucchini and Squash Ribbons, Blistered Grape Tomatoes, Balsamic Reduction

Petit Filet Mignon

Balsamic Cipollini Onions, Port Wine Sauce

Fresh Seasonal Mini Fruit Tarts

New York Style Cheesecake

Fresh Berry Crème Brûlée (GF)

DINNER BUFFETS

(CONTINUED)

SOUTH OF THE BORDER

Jicama & Cucumber Salad (V, VE, GF)

Jicama, Fresh Cucumber, Orange Segments, Spicy Chili Vinaigrette

Mixed Greens Salad (V, VE, GF)

Cucumber, Tomato, Carrots, Mushrooms, Sunflower Seeds, Tomatillo Vinaigrette

Carne Asada (GF)

Marinated Beef, Garlic, Oregano, Cumin, Oranges

Shrimp Fajitas

Red & Green Peppers, Tortillas

Chicken Enchiladas

Red & Green Chili Sauce

Chile Rellenos (VE)

Spanish Rice (GF)

Refried Beans (V, VE, GF)

Fiesta Vegetables (V, VE, GF)

Zucchini, Corn, Peppers, Cilantro, Lime

Warm Churros

Whipped Cream, Chocolate Sauce

Tres Leches Cake Shooters

Petite Caramel Flan (GF)

