

## Selections from Social Events Menu

For complete menu please join our newsletter  
or call our corporate office for a copy.

### Hors d'oeuvres

**Capri Mozzarella Skewer | \$2.50**

mozzarella, toy box tomatoes and fresh basil, drizzled with balsamic reduction

**Ruben Bite | \$2.50**

spicy mustard, swiss cheese and corned beef set atop toasted thinly sliced rye bread

**Char Grilled Tandoori Chicken Skewer | \$2.50**

with yogurt and cucumber dip

**Braised Beef on Bamboo Skewer | \$2.25**

with hoisin glaze garnished with sesame and green onions

Asian Chicken Cup



### Stations

**Savory Crab Cakes | \$3.00**

with smoked paprika aioli dipping sauce

**Portobello Mushroom Steak Fries | \$2.00**

served in paper cones in a perforated acrylic tray display and served with horseradish cream dip

**Balinese-Style Beef Dipper | \$3.00**

skewered Asian flavored marinated beef with coconut curry dip displayed in a petite glass

**Small Bite Garlic Chicken Flatbread | \$4.50**

with balsamic red onions, roasted red peppers and topped with grated mozzarella cheese and displayed on rustic board

Capri Mozzarella Skewer



### Bar Snacks

**Orecchiette Pasta Bar | \$6.00**

topped with a roasted garlic marsala sauce served with shaved parmesan cheese, crushed red and black pepper and grissini

**Chinese Noodle Take Out Bar | \$4.00**

soba noodles served in miniature Chinese take out boxes with choice of toppings and chopsticks

**Asian Chicken Rice Bowl | \$4.50**

stir-fried teriyaki chicken and asian vegetables served over steamed white rice and displayed in miniature bowl with chopsticks

Crab Cakes



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### Entrees

**Tandoori Spiced Chicken Breast  
with Grilled Tomato Jam and Herbed Yogurt Sauce  
\$22.00**

tandoori spiced rubbed chicken breast topped with grilled tomato jam and yogurt sauce

**BBQ Tri-Tip | \$22.00**

grilled tri-tip with red wine BBQ sauce and topped with caramelized red onions

**Stuffed Butterflied Leg of Lamb | \$26.00**

filled with sage leaves and pancetta served with caramelized lemon and herb jus

**Baja Corvina Sea Bass with Shrimp Vera Cruz Sauce  
Market Price**

sauteed fresh sea bass topped with spicy rock shrimp and tomato chutney

**Wild Mushroom Ravioli | \$18.00**

with sun-dried tomato pesto sauce

### Accompaniments

#### Salads

**Petite Romaine Salad**

petite romaine hearts with shaved Asiago cheese, baby heirloom tomatoes and sun-dried tomato vinaigrette

**The "Wedge" Salad**

chilled iceberg lettuce with crumbled bleu cheese, applewood smoked bacon, green onions and bleu cheese dressing

#### Sides

**Roasted Baby Vegetables**

carrots, zucchini, sunburst squash, and haricot verts

**Broccolini**

with citrus vinaigrette

**Roasted Fingerling Potatoes**

**Wild Mushroom Risotto**

**Cilantro Rice Pilaf**

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### Desserts

**Posh's Petite Gourmet Pastries**

chef prepared with the finest ingredients

**Chocolate Roulade | \$4.50 (2 per person)**  
filled with berries and cream

**Citrus Scented Vanilla Madeleines | \$4.00**  
(2 per person)  
shell shaped sponge cake cookie

**Whoopie Pies | \$2.25 (1 pie per person)**

**Coconut Cloud Whoopie Pie**  
filled with coconut cream

**Red Velvet Whoopie Pie**  
filled with vanilla cream cheese

**Mini Strawberry Shortcake Slider | \$4.00**

(2 per person)

delicate buttermilk biscuits layered with strawberries and whipped cream

**Parfait Shooters | \$2.50**

displayed in petite glasses

**Vanilla Pot De Creme Shooter**

salted caramel bottom, vanilla cream and topped with cinnamon pecan praline

**Double Chocolate Shooter**

filled with rich dark chocolate cake and layered with chocolate fudge

**Speciality Cakes Available (call for quote)**