



Hors d' Oeuvres Menu

Displayed

Fresh Seasonal Fruit Platter

Seasonal Vegetable Display with Creamy Dip

Select Domestic and Imported Cheeses
With French Bread Slices and Assorted Crackers

\$4.00 per person*

Stationed/Passed

(Choose four)

Prawn Cocktail

Artichoke Dip on Garlic Crostini

Open Face Prawns with Roasted Garlic Basil Butter

Smoked Salmon Crostini with Red Onions and Capers

Brochette Roma Toasted Baguette with Fresh Garlic, Basil, and Tomatoes

Marinated Mushroom stuffed with Italian Sausage

Seasoned Steak Crostini topped with Swiss and Horseradish

Meatballs simmered in Barbeque Sauce

Crispy Chicken Wings tossed in Buffalo or Barbeque Sauce

\$15.95 per person*

The heavy Hors d' oeuvres will be taken care of and replenished for 1-2 hours
All Food & Beverage Charges are subject to 20% service charge and all applicable taxes.

*All prices subject to change until contract is signed.



Buffet Menu Selection

The Chefs Buffet

Slow Roasted Prime Rib with Bourbon Sauce

Baked Salmon Piccata with Capers, White Wine & Lemon Butter Sauce

Penne Alfredo

Garlic Mashed Potatoes

Seasonal Vegetable

Mixed Baby Greens with Apples, Gorgonzola, Candied Pecans & Maple Vinaigrette

Vista Caesar Salad

\$30.95 per person*

The Preserve

Marinated Tri-Tip with Ginger-Sesame Glaze or Red Wine Mushroom Sauce

Breast of Chicken Marsala with Mushrooms, Tomatoes, & Prosciutto Ham

Penne Pomodoro with Fresh Tomatoes, Garlic, Basil & White Wine

Garlic Mashed Potatoes

Seasonal Vegetable

Mixed Baby Greens with Raspberry Vinaigrette

Vista Caesar Salad

\$28.95 per person*

The Vista

Breast of Chicken with a Creamy Artichoke Sauce

Stuffed Roasted Pork Loin with Apples & Prosciutto Ham with Demi Glaze Sauce

Garlic Mashed Potatoes

Seasonal Vegetable

Mixed Baby Greens with Raspberry Vinaigrette

Vista Caesar Salad

\$26.95 per person*

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Sit Down Dinner Menu

Starters (Select One)

Hacienda Salad-Mixed Baby Greens, Apples, Gorgonzola & Candied Pecans with Maple Vinaigrette

Callippe Caesar-Romaine Lettuce, Garlic Croutons, Romano Cheese, Creamy Garlic Dressing

Vista Spinach Salad- Fresh Spinach, Almonds, Red Onions, & Mandarin Oranges with Citrus Vinaigrette

Main Course (Select two)

Slow Roasted Prime Rib- Roasted Garlic Mashed Potatoes & Fresh Seasonal Vegetables **\$37.95***

Baked Salmon Piccata- Homemade Piccata Sauce served with Seasonal Vegetables & Rice Pilaf **\$32.95***

Stuffed Chicken Breast- Prosciutto Ham, Mushrooms, Spinach Feta Cheese with a Demi Glaze served with Seasonal Vegetables & Creamy Risotto Rice **\$31.95***

Filet Mignon- Tarragon Béarnaise Sauce, Seasonal Vegetables, Roasted Garlic & Rosemary Red Potatoes **\$36.95***

Sea Bass Filet- Tropical Salsa, Rice Pilaf and Seasonal Vegetables **\$32.95***

Stuffed Pork Loin- Stuffed with Almonds, Raisins, Apples, & Brie Cheese, Apple Demi Glaze Sauce, Seasonal Vegetables & Blue Cheese Mashed Potatoes **\$33.95***

DUET- Combination of two entrees from above (4oz. /4oz.) **\$39.95***

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