

Party Platters and Catering To-Go



Platters are designed to feed 6 to 8 people

Appetizers

- Potstickers with Crunchy Asian Slaw \$35
- Chicken Wings with Apricot or Buffalo Sauce \$35
- Crispy Calamari and Shrimp \$35
- BBQ Chicken Quesadillas \$32
- Zucchini Zircles \$35
- Seasonal Fresh Fruit Platter \$45
- Vegetable Crudite and Dips \$32

Salads

- California Market Salad \$50
romaine, arugula, chicken, pecans, goat cheese, red onion, cashew, avocado, cranberry, cashew vinaigrette
- Mediterranean Chopped Turkey \$50
roasted turkey, black olive, tomato, cucumber, chick peas, red peppers, feta cheese, lemon and herb vinaigrette
- Grilled Chicken Caesar \$45
Romaine, grilled chicken breast, garlicky caesar dressing and parmesan croutons
- Santa Fe Chicken Salad \$45
romaine, corn, black beans, red onion, cilantro, grilled chicken, tomato, tortilla strips, pepper jack cheese and poblano dressing
- Classic Cobb Salad \$45
baby greens, hard cooked egg, roast turkey, blue cheese, tomato, bacon, cucumber, avocado, blue cheese dressing

Desserts

- Freshly Baked Caramel Apple Cobbler \$32
-cinnamon and pecan streusel
- Raspberry Cheesecake \$37
-raspberry sauce

Sandwiches

- California Chicken \$50
-rustic roll
- Hamlet Club Sandwich \$50
-toasted wheat
- Smoked Salmon Caprese \$58
-rustic roll
- Spicy Sonora Flatbread \$52
-pocketless pita
- Combination Platter \$55
-all of the above

We are happy to substitute bread selections upon request

Order an assorted platter of our delicious gourmet mini burgers \$45

Entrees

- Grilled Chicken Breast \$52
-wild mushroom sauce
- Oven Roasted Prime Rib \$82
-au jus and horseradish sauce
- Sesame Ginger Salmon \$72
-on basmati rice
- Baby Back Ribs \$65
-housemade bbq glaze
- Cajun Shrimp Penne Pasta \$65
-spiced pomodoro sauce
- Chicken Alfredo Pasta \$50
-parmesan cream
- Rotisserie Chicken \$52
-apricot glaze