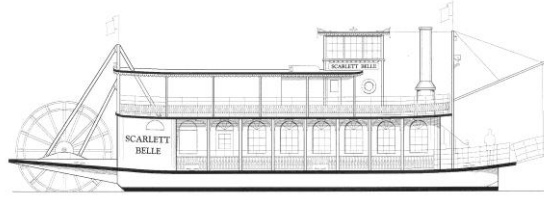


Breakfast On The Scarlett Belle



CONTINENTAL BREAKFAST

Fresh Fruit Display, Basket of Muffins, Fruit Filled Danishes & Mini Bagels, served with flavored cream cheeses.

BREAKFAST BUFFETS

SUNRISE BREAKFAST BUFFET

Mini Waffles with Fruit Sauce, warm Butter and Syrup. Sausage or Bacon, seasonal Fruit Display, Country Potatoes, Quiche, Breakfast Muffins, Petite Bagels, Cream Cheese

or

SOUTH OF THE BORDER

Scrambled Eggs with Peppers and Onions, Fresh Tomatoes and Cheese served with Sausage and Chorizo, Mexican Style Rice, Freshly Sliced Fruits, and Mexican Pastries.

add

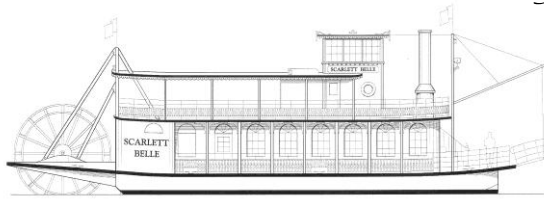
Extra Special Brunch Buffet

Includes Shrimp Cocktails with Sweet Chile Sauce, Chicken Caesar Salad, and Mimosas

Additional charges apply

All breakfast selections include juice, coffee, tea and soda

Elegant Dinner Buffets



All selections served with choice of salad, two choices of Accouterments and rolls with creamy butter.

CHICKEN

We use Fresh California grown Premium Poultry

GRILLED TUSCAN CHICKEN

Grilled with fresh garden herbs and topped with
Chopped Roma tomato, fresh sweet basil and chopped black olive

CHICKEN PICCATA

Chicken breast lightly seasoned tossed in lemon butter cream sauce with capers,
mushrooms, artichokes, tomatoes

CHICKEN PORTOFINO

Chicken breast topped with sautéed mushrooms, bacon bit, feta cheese and roasted
tomatoes

CHICKEN PARMESAN

Chicken breast topped with marinara sauce and melted mozzarella cheese

MUSHROOM CHICKEN

Boneless and Skinless Breast Topped with Whole Sautéed Mushrooms in a Light Cream
Sauce.

GRILLED CAJUN CHICKEN

Boneless Breast with or Fiery Blend of Cajun Seasonings, topped with Roasted Peppers.

CHICKEN CALIFORNIA

Boneless Stuffed with Avocado, Tomato, Mozzarella and Fresh Basil.

BEEF

Our Chefs uses only Certified Angus Beef, the Highest Quality Available.

STEAMSHIP ROUND TOP ROUND OF BEEF

served Au Jus with Creamed and Freshly Ground Horseradish.

FILET MIGNON

Wrapped with Bacon and Rolled with Cracked Pepper, served with Bernaise Sauce.

GRILLED TRI-TIP

Marinated in our Blend of Spices and served in its own Juices.

GRILLED STEAK NEW YORK STRIP FILET MIGNON OR RIB-EYE SEASONED

with Cracked Pepper and Grilled to perfection.

SEAFOOD

We select fresh selections brought in from the sea.

TEXAS SALMON

Salmon baked with a Texas dry spice rub

MAPLE GLAZED SALMON

Salmon baked with a maple Asian glaze

ALASKAN HALIBUT

Best of the Halibut family, Grilled with Butter and Fresh Lemon.

GRILLED SWORDFISH

Grilled over Texas Mesquite & topped with Fresh Mango Salsa.

GRILLED JUMBO SHRIMP

Skewered and Grilled with Fresh Lemon and Cracked Pepper, served with Drawn Butter.

BLACKENED TILAPIA

in an Aged Balsamic Vinegar and Roasted Shallot Reduction.

TILAPIA VERACRUZ

Breaded & Topped with Salsa of Capers, Peppers, Olives & Red Chilies.

LAMB

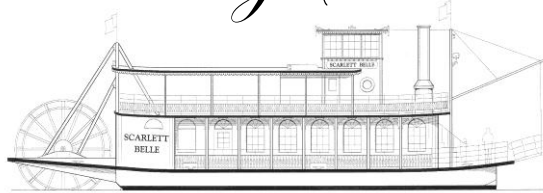
ROAST LEG OF LAMB

Boneless Roast Seasoned with Garlic and Fresh Herbs.

GRILLED LAMB CHOPS TENDER LOIN CHOPS

with Garlic and Fresh Rosemary, served with Mint Sauce.

Carving Stations



Selections of Fine Meats Carved in front of your Guests

ROAST TURKEY

Served Plump and Juicy, with Cranberry Sauce & Homemade Gravy.

GLAZED HAM

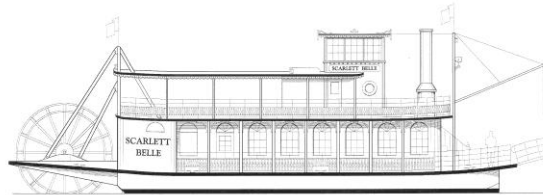
With Spicy Mustards and Apricot Pineapple Sauce.

PRIME RIB

Au Jus and Creamy Horseradish.

PORK TENDERLOIN

Pastas



PASTAS

All Pasta Dinner Menus include choice of Salads: Caesar Salad or Tossed Green Salad Assortment, of Rolls and Butter or Parmesan Garlic Bread.

PASTA ROMA

Farfalle noodles topped with artichoke, tomato, mushrooms tossed with smoked mozzarella cream

BAKED MOSTICCIOLLI

Penne noodles topped with pepperoni, salami, sausage, ricotta cheese, mozzarella cheese and tossed in meat sauce

SOUTHWESTERN PASTA

Farfalle noodles sautéed with olive oil with corn, tomatoes, feta cheese and roasted bell peppers and cilantro

TORTELLINI WITH BROCCOLI

Cheese tortellini topped with broccoli florets, served with white cream sauce

POLLO LA VERA

Marinated Chicken, Sundried Tomatoes, Herbs, Garlic and Olive Oil with Farfalle Pasta.

PASTA PORCINI

Grilled Chicken and Porcini Mushrooms, with Fusili Pasta in a Light Cream Sauce.

PENNE MOZZARELLA

Fresh Tomato, and Basil in a Tomato-Cream Pink Sauce.

Prepared with or without Chicken.

RAVIOLI CHICKEN AND PORTOBELLO MUSHROOM

with Cream Sauce, or Spinach and Cheese in Marinara Sauce.

CHICKEN PESTO

Broccoli and Olives in our Distinctive Pesto Sauce with Farfalle Pasta.

PASTA PRIMAVERA GARDEN VEGETABLES & FRESH HERBS

in a Light Tomato Sauce with Fusilli Pasta.

GRILLED SHRIMP PASTA

Broccoli, Tomato, Basil and Garlic with Fusilli Pasta.

GRILLED SAUSAGE

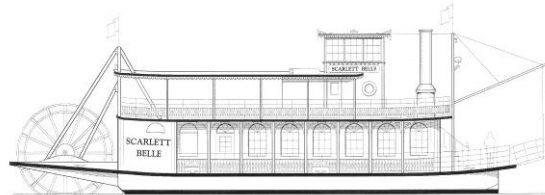
Spicy Italian Sausage and Peppers Marinara with Penne Pasta.

BAKED LASAGNA

Choose Spicy Italian Sausage with Meat and/or Spring Vegetables with Mushrooms.

Additional charges apply for combination of two pastas

Hors D'Oeuvres



GARDEN BUFFET

This Lavish Hors D'oeuvre Display Features:

Warm Carved Roasted Turkey Breast and Honey Roasted Ham with Baguettes, an assortment of Spicy Mustards, Domestic and Imported Cheese display with Crackers, Fresh Fruit display with a Variety of Seasonal Fruits and Berries, Freshly Cut Garden Vegetables with Herb Buttermilk Dip Artfully arranged in a Wicker Basket, Shepherd's Bread with Spinach Dip.

CALIFORNIA GRILL BUFFET

This Fresh Selection Includes:

Grilled Herb Garlic Chicken Breast Skewers, Grilled Lemon Herb Shrimp Skewers, Classic Caesar Salad with Homemade Garlic Croutons, Pesto Pasta Salad with Broccoli Florets, Baked French Brie en Croute, Fresh Fruit display with a variety of Seasonal Fruits and Berries, Baskets of Baguettes, Breads and Rolls.

DIXIE DISPLAY

An Assortment of Fresh Fruit, Seasoned Crackers, Domestic and Imported Cheeses and an Apricot Brandied Brie and cut Garden Vegetables with Ranch Dipping Sauce. Jumbo Shrimp with Cocktail Sauce.

HORS D' OEUVRES HOT SELECTIONS

Grilled Chicken Breast Skewers served with Teriyaki, Herb Garlic, Spicy Peanut, or Spicy Thai sauce

Grilled Spicy Barbecue Steak Skewers

Grilled Lemon Herb Shrimp Skewers

Buffalo Fire Wings with Ranch Dip

Hickory Barbecue Wing Drumettes

Stuffed Baked Potato Skins

Assortment of Grilled Gourmet Chicken Sausages

Meatballs in Marinara Sauce

Petite Swedish Meatballs

Spicy Baby Pork Riblets

Brochette with Tomato, Fresh Basil and Garlic

Individual Quiche

Chinese Eggrolls with Hot Mustard and Sweet & Sour

Scallops Wrapped with Bacon

Mushroom Caps Stuffed with Spinach and Cheese

Mushroom Caps Stuffed with Alaskan Crab

HORS D' OEUVRES CHILLED SELECTIONS

Jumbo Shrimp with Cocktail Sauce

Smoked Salmon Canapés

Garden Vegetables with Dip Fresh seasonal Fruit Display

Shepherd's Bread with Spinach Dip

Fresh Tomato Salsa, Guacamole and Chips

Deviled Eggs

Melon Wrapped with Prosciutto

Caramelized French Brie with Crackers

Mushrooms Stuffed with Herbed Cream Cheese

Asparagus Wrapped with Prosciutto

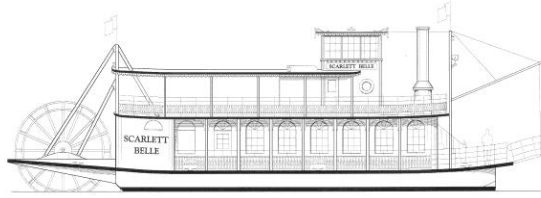
California Sushi Rolls with Wasabi

Seared Ahi Tuna

Ginger Soy Shrimp

spanakopita

Themed Event Buffets



HAWAIIAN TROPICS

Kalua Pork. Mango Chicken marinated with Fresh Pineapple, served with, Tossed Garden Salad with Mandarin Orange Slices and our own Ginger-Soy Dressing, Fresh Tropical Fruit Salad, Freshly Steamed Vegetable Medley, Polynesian Style Rice, Hawaiian Bread Rolls with Butter.

Beef Ribs Grilled with Sweet and Sour Glaze (additional price)

ITALIAN FLAIRE

Melon wrapped with prosciutto, Olive platter, and marinara meatballs followed with Grilled Tuscan chicken, Tortellini with broccoli, Cesar salad and garlic bread

MARDI GRAS PARTY

Cajun Chicken, Shrimp and sausage Jambalaya, Marinated Mushrooms, Smoked Salmon Canapes, Dirty Rice, and finish with tasty Beignets

FROM THE DELI

LUNCHEON SANDWICH PLATTER

Choice of Roast Turkey, Beef, Ham, Tuna and Vegetarian Sandwiches elegantly arranged on a platter.

LUNCHEON DELI PLATTER

A Bountiful Arrangement of Sliced Roast Turkey, Beef and Ham, Swiss and Cheddar Cheese: served with an assortment of Breads, Lettuce, Tomato and Condiments.

CROISSANT SANDWICH PLATTER

Rich Buttery Croissants filled with Roast Turkey, Beef, Ham, Tuna and Fresh Vegetables, beautifully arranged on a platter.

WRAPS PLATTER

Roast Turkey with Tomato, Steak and Cheese, Albacore Tuna, and Garden Vegetable Wrapped in Colorful Flavored Gourmet Tortillas.

All platters served with: Relish Bowl with Pickles, Carrots and Black Olives, and Choice of Two of the Following: Herb Potato Salad, Italian Pasta Salad, Fresh Fruit Salad, and Individual Bags of Chips.

BONITA FIESTA

From South of the Border for an Authentic Taste Experience.

FAJITAS

Seasoned with our own Blend of Spices and grilled to perfection. Steak, Chicken and/or Shrimp with Fresh Tomatoes, Peppers and Onions.

served with: Tossed Green Salad with Ranch and Caesar Dressings, Mexican Style Rice or Cold Lime Marinated Rice Salad, Black or Refried or Ranch Style Beans, Salsa, Guacamole and Sour Cream, Flour Tortillas and Corn Tortilla Chips.

ENCHILADAS

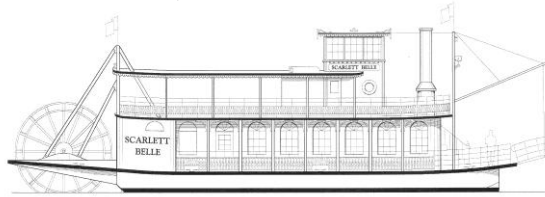
Topped with our Spicy Red Sauce, Jack and Cheddar Cheese, Sliced Black Olives and Green Onions. Steak, Chicken and/or Cheese.

served with: Tossed Green Salad with Ranch and Caesar Dressings Mexican style Rice, Black, Refried or Ranch Style Beans, Salsa, Guacamole, Sour Cream, and Tortilla Chips.

TACO BAR

Prepared just as you Like. Shredded Chicken, Ground or Shredded Beef.
served with: Soft and Hard Taco Shells, Shredded Lettuce & Grated Cheddar Cheese, Mexican style Rice, Refried Beans, Salsa, guacamole, Sour Cream & Tortilla Chips.

Salads



ASIAN CHICKEN SALAD AND PASSED CHINESE EGG ROLLS Shredded lettuce and Napa cabbage with sesame chicken breast, fresh mushrooms, carrots, mandarin oranges, roasted almonds, crunchy Asian noodles, and our homemade ginger spiced sesame dressing.

BBQ CHICKEN CHOPPED SALAD

Chopped lettuces, whole kernel sweet corn, carrots, black beans, Monterey jack cheese, tomato and cucumber, topped with crispy tri-color tortilla strips with our special bbq dressing. Mesquite grilled barbecue chicken breast.

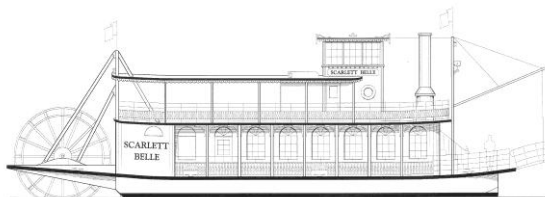
CLASSIC CHICKEN CAESAR SALAD

Crisp romaine lettuce and homemade garlic croutons topped with freshly shredded Parmesan cheese. Grilled chicken breast served.

GREEK SALAD

Crisp lettuce and chopped tomato, cucumber, sliced red onion, kalamata olives, feta cheese, and herb vinaigrette dressing.

Accoutrements



STARCHES

Long Grain and Wild Rice Medley
Roasted Red Potatoes with Fresh Rosemary and Garlic
Baked Idaho Potatoes with Butter, Sour Cream and Chives
Creamy Mashed Potatoes with Gravy
Garlic Mashed Potatoes

VEGETABLES

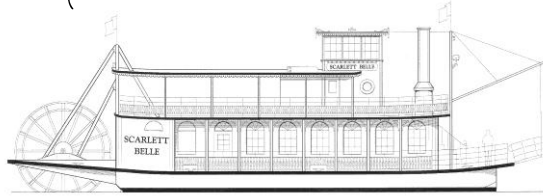
Freshly Steamed Green Beans with Carrots
Steamed and Seasoned Green Beans
Grilled Seasonal Vegetables

Zucchini Yellow Squash and Carrot Medley

SELECTION OF BREAD

Please Select One to Accompany Your Choice of Entrée.
Wheat and Sourdough Rolls with Creamy Butter

Sweet Treats



BAKLAVA

Layers of buttery filo with pecans, hazelnuts, walnuts, brown sugar, & honey.

STRAWBERRY SHORTCAKE

Fresh local berries with sponge and round cakes and hand-whipped cream on the side.

TIRAMISU

Lady fingers infused with Italian espresso and rum, layered with cream and topped with shaved chocolate.

CHOCOLATE FRENCH RASPBERRY CAKE

Rich chocolate cake separated by a sweet raspberry filling.

COUNTRY FRENCH APPLE TORTE

Crisp cinnamon apples in a buttery pastry shell.

24 KARAT CAKE

Carrot cake worth its weight in gold.

FRESHLY BAKED PIE

Apple, pecan and pumpkin.

Delicious Assortment

Cookies and brownies

Chocolate Fondue

Milk Chocolate fondue with Lady Fingers, Fruit & Rice Krispy for dipping.

CAKE

Have a personalized cake for your special occasion