



Sample Menus Serra Cross 2009:

TUSCAN MENU

Appetizers

Antipasto Platter

Prosciutto Parma, Serrano ham, Sicilian black and Greek kalamata olives, smoked mozzarella, Asiago cheese, housemade Caponata, grilled marinated mushrooms, grapes, marinated artichoke hearts and roasted garlic cloves

Entrée

Chicken Naples

Free-Range chicken breast char-grilled then baked with roasted red and yellow bell peppers, capers, tomato and fresh herbs served with grilled asparagus and roasted garlic mashed potatoes

Side Dishes

Salad

Arugula and Mint tossed with cherry tomatoes, thin sliced red onions and pistachio nuts with balsamic vinaigrette

Pasta

*Fettuccine Provencal
Tossed with broccoli rapini, wild mushrooms, sun dried tomato, kalamata olives, roasted pine nuts with a basil infused imported olive oil topped with fresh crumbled feta*

Grilled garlic foccacia bread

\$49.95 per person plus tax and 15% service charge over 100pl or 20% service charge under 100pl

BBQ MENU

Passed Appetizers

- (cocktail hour)-

Smoked Wild Salmon

served on a crustine

Frittata

Topped with a chipotle mousse

Grilled Baguette

Topped with fresh bruschetta

Entrée

Grilled Chicken Breast

Slow grilled over hickory chips marinated with balsamic and fresh herbs

Cherry wood Tri-Tip

*Slowly grilled grade A angus beef
served with different dipping sauces*

Side Dishes

Grilled seasonal vegetables

Roasted corn and red bell pepper tri-colored grilled potato salad

Mediterranean chopped salad

*with artichoke hearts, cucumber, onions, white beans, olives,
feta cheese & fresh oregano vinaigrette
(other salad choices available)*

Grilled garlic focaccia bread

\$49.00 per person plus tax and 15% service charge over 100pl or 20% service charge under 100pl

Price of Menus Include:

- *Full Service Staff*
- *Bartender for beer, wine and soft drinks*
- *Portable Bar rental*
- *VIP bathroom facility*
- *Parking Attendants to direct your guests*
- *Salads plated and served table side or buffet style your choice with the entrée buffet style*
- *Bottled water, Lavender lemonade and Passion fruit Ice tea or soft drinks*
- *Ice service*
- *Day of Event Coordinator*
- *Coffee and tea station*
- *Full basic rentals of linens*
- *China, utensils and glass ware*
- *Include set-up and break down of the above food stations, equipment and event location*
- *Customizing of your menu, you can mix or match or we can create a custom quote for your event in the above price ranges and beyond*

Additional charges:

- *Plated service \$10.00 per person*
- *Additional or upgraded Rentals other than the basic package*
- *Bar Service, You can host the bar at a set limit or we will provide full bar service for free and charge your guests per drink. Please call for more details*
- *Mixed Drink licensed bartender will be \$25.00 per hour, per bartender*
- *For custom menu packages please make an appointment to discuss details*