

J.R.'s GRILL

CATERING

ALL INCLUSIVE WEDDING PACKAGE
FOOD TOTAL IS SUBJECT TO 7.9% SALES TAXES AND 20% CATERING SERVICE CHARGE
SUBSTITUTIONS & CUSTOM MENUS WELCOMED

\$65 PER PERSON INCLUDES THE FOLLOWING

- ◆ Appetizer Service (Choice of 3 Appetizers)
- ◆ Casual to Elegant Buffets (2 Meat Entrée Courses and 3 Accompaniments)
- ◆ Carving Stations (Uniformed Staff on Duty)
- ◆ Champagne Toast Service (Table Side Service, Champagne not Included, Strawberry Slices in Champagne Flutes)
- ◆ Punch (Non-Alcoholic)
- ◆ Coffee Service
- ◆ Assorted Bistro Rolls & Butter
- ◆ Table Linens (Choice of 65 Colors, 90" Rounds)
- ◆ Napkins (Choice of 65 Colors)*
- ◆ China (Dinner Plate, Appetizer Plate, Dessert Plate, and Coffee Cup with Saucer)*
- ◆ Flatware (Dinner Fork, Dinner Knife, Spoon, and Dessert Fork)*
- ◆ Stemware (Water Goblet and Champagne Flute)*
- ◆ Cake Cutting Set
- ◆ Cake Service (Cutting, Plating and Boxing)
- ◆ Catering Service Coordinator
- ◆ Wait Staff (5 Hour Event)
- ◆ Center Pieces (Round Mirrored Tiles with Votive candles)
- ◆ Cake Table
- ◆ Wedding Guest Book Table
- ◆ DJ Table
- ◆ Set-Up (2 Hours)
- ◆ Clean-Up (2 Hours)

*Subtract \$8 from the per person price if you chose to substitute the china, flatware, stemware, and cloth napkins with upscale disposables (white plastic plates with silver rim, plastic silver cutlery, white paper linen like napkins, and rigid plastic drink ware)

Sample Buffet #1

Appetizers

Pancetta, Parmesan and Red Pepper Mini Quiches



Smoked Gouda & Caramelized Onion Quesadillas



Fiesta Shrimp Skewers

Buffet

Green Chile Caesar Salad

Queso Anejo & Serrano Chile & Lime Vinaigrette



Chipotle Tri-Tip Sirloin served with Santa Fe Aioli ~ *Carving Station*



Tequila Lime Grilled Chicken Breast Fillets



Sugar Snap Salad

Sugar Snap Peas, Red Peppers, & Green Onion



Herbed Roasted Potatoes



Assorted Bistro Rolls served with Butter

Sample Buffet #2

Appetizers

Ceviche Shooters served in 2 oz Shot Glasses

Mango Ceviche, Shrimp & Avocado Ceviche, and Peruvian Sole Ceviche



Spicy Sausage Bites served with J. R.'s BBQ Sauce



Asparagus & Brie Filo Wrap

Buffet

Strawberry Fields Salad

Field Greens, Strawberries, Candied Pecans, Red Onions

Served with Strawberry Balsamic Vinaigrette or Poppy Seed Dressing



Herb Crusted Steamship Baron of Beef ~ *Carving Station*

Served with Creamy Horseradish



Dijon Tarragon Chicken Breasts



Roasted Asparagus Bundles



Roasted Garlic Mashed Potatoes & Gravy



Assorted Bistro Rolls served with Butter

Sample Buffet #3

Appetizers

Spicy Southwest Meatball Skewers with Sweet & Sour Apricot Dip

◆
Canapés

Smoked Trout with Crème Fraiche, Goat Cheese & Sweet Pepper Canapés and Cucumber Crab

◆
Mini Corn Muffins

Corn Muffins Stuffed with Pulled Pork and Green Chile Corn Muffins

Buffet

Spinach Salad with Goat Cheese

Morales Farms' Curley Spinach, Goat Cheese, Toasted Walnuts and Creamy Vinaigrette

◆
Herb Crusted Steamship Baron of Beef ~ *Carving Station*

Served with Creamy Horseradish

◆
Chicken Paillard with Poulet Sauce

◆
Scalloped Potatoes

◆
Vegetable Medley

Broccoli, Green Beans, Yellow Carrots, and Red Bell Pepper Strips

◆
Assorted Bistro Rolls served with Butter

Sample Buffet #4

Appetizers

Antipasti Skewers

*Marinated Bocconcini, Marinated Artichoke Hearts, Kalamata Olives, Fresh Basil,
Roasted Red Pepper, Prosciutto, Capicola and Genoa Salami*

◆
Bruschetta

Shrimp Bruschetta with Limoncello, Bruschetta with Gorgonzola Cheese & Honey and Tomato, Mozzarella & Basil Pesto

◆
Asparagus & Brie Filo Wrap

Buffet

Avocado Salad

Avocados, Field Greens, Tomatoes, and White Onions served with two Selected Dressings

◆
Ancho & Chipotle Rubbed Pork Loin served with Mango Salsa ~ *Carving Station*

◆
Adobo Chicken Breast Fillets with Margarita Salsa

◆
Saffron Rice with Tomatoes & Fresh Oregano

◆
Fresh Steamed Broccoli

◆
Assorted Bistro Rolls served with Butter

Selections

Cold Appetizers

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| <ul style="list-style-type: none"> <input type="checkbox"/> Banderillos
Skewers of Marinated Sweet Baby Peppers, Marinated Boccnolini, Pimento stuffed Spanish Olives, and Figs with Dipping Sauce <input type="checkbox"/> Canapés-Assortment of Three <ul style="list-style-type: none"> – Smoked Trout with Crème Fraiche – Cucumber Crab – Caramelized Onions & Creamy Cheese Canapés – Cumin Crab Canapés – Goat Cheese & Sweet Pepper Canapés – Tomato Canapés – Smoked Salmon Canapés <input type="checkbox"/> Tri Color Corn Chips
Served with Corn & Goat Cheese Dip and Fresh Salsa <input type="checkbox"/> Antipasti Skewers
Marinated Boccnolini, Marinated Artichoke Hearts, Kalamata Olives, Fresh Basil, Roasted Red Pepper, Prosciutto, Capicola and Genoa Salami <input type="checkbox"/> Caprese Skewers
Marinated Boccnolini, Grape Tomatoes & Fresh Basil <input type="checkbox"/> Assortment of Three Dips Garnish with Vegetable Crudités served with Assorted Crackers, Breads, Breadsticks, Chips and Jumbo Croutons <input type="checkbox"/> Vegetable Crudités Display with Two Selected Dips
Fresh Seasonal Vegetables such as Celery, Carrots, Broccoli, Radishes, Cucumber, Zucchini, Cauliflower, Sugar Snap Peas, Red Peppers, Yellow Peppers, Mushrooms and Assorted Marinated Olives <input type="checkbox"/> Domestic & Imported Cheese Display Garnished with Fruit served with Baguettes & Crackers
An attractive display of cheeses such as Cheddar, Monterrey Jack, Pepper Jack, Colby, Smoked Gouda, Fontina, Goat Cheese, Herb Cream Cheese, Herb Boursin, Gorgonzola, Fig & Pecan Cheese Terrine and Pesto & Sundried Tomato Terrine <input type="checkbox"/> Antipasti Display
Fresh Mozzarella, Prosciutto, Mortadella, Capicola, Provolone, Soppressata, Genoa Salami, Summer Sausage, Marinated Artichoke Hearts, Marinated Red Peppers and Assorted Olives (\$3 Additional) | <ul style="list-style-type: none"> <input type="checkbox"/> Ceviche Shooters-Assortment of Three
Served in 2 oz Shot Glasses <ul style="list-style-type: none"> – Mango Ceviche – Fried Green Plantains with Shrimp Ceviche – Papaya Ceviche – Shrimp & Avocado Ceviche – Crab Ceviche – Sweet & Sour Snapper Ceviche – Peruvian Sole Ceviche – Halibut Ceviche – Asparagus, Shrimp & Crabmeat Ceviche <input type="checkbox"/> Deviled Eggs-Assortment of Three <ul style="list-style-type: none"> – Classic Deviled Eggs – Caramelized Salmon Deviled Eggs – Bacon & Cheese Deviled Eggs – Deviled Eggs with Apple Compote – Smoky Deviled Eggs – Crabmeat Deviled Eggs – Chipotle Deviled Eggs <input type="checkbox"/> Bruschetta-Assortment of Three <ul style="list-style-type: none"> – Tomato, Mozzarella & Basil Pesto – Shrimp Bruschetta with Limoncello – Bruschetta with Gorgonzola Cheese & Honey – Grilled Red Peppers, Grilled Yellow Peppers, Gorgonzola & Basil Bruschetta – Mediterranean Bruschetta – Roasted Tomato Bruschetta – Ricotta & Orange Marmalade Bruschetta – Smoked Tuna Bruschetta – Caramelized Onion & Shrimp Bruschetta <input type="checkbox"/> Chilled Fiesta Shrimp Skewers
Cold Peeled Shrimp marinated in Olive Oil, Garlic, Spanish Olives, Pimentos, Jalapeno & Fresh Cilantro <input type="checkbox"/> Chilled Sweet & Sour Ponzu Shrimp Skewers
Cold Peeled Shrimp marinated in Ponzu Sauce (Soy Sauce, Lime Juice, Orange Juice, Brown Sugar, Asian Chile Sauce, Ginger, Garlic & Fresh Basil) <input type="checkbox"/> Vietnamese Summer Rolls with Selected Dip
Delicate Rice Paper stuffed with Shrimp, Crabmeat, lettuce leaves, Mango, Papaya, Cilantro & Mint |
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Selections

Hot Appetizers

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| <ul style="list-style-type: none"> <input type="checkbox"/> Spring Chicken Roll-Ups with Lemon Dijon Sauce <input type="checkbox"/> Smoked Gouda & Caramelized Onion Quesadillas <input type="checkbox"/> Spicy Sausage Bites served with J. R.'s BBQ Sauce <input type="checkbox"/> Arugula, Feta & Cilantro Puff Pastry Pocket <input type="checkbox"/> Spicy Thai Meatball Skewers with Thai Tomato Salsa <input type="checkbox"/> Olives & Feta Mediterranean Meatball Skewers <input type="checkbox"/> Spicy Southwest Meatball Skewers
Served with Sweet & Sour Apricot Dip
 <input type="checkbox"/> Hot Wings & Teriyaki Wings
Served with Celery, Carrot Sticks and Selected Dip
 <input type="checkbox"/> Mini Quiches-Assortment of Two <ul style="list-style-type: none"> – Pancetta, Parmesan & Red Pepper – Quiche Lorraine – Mixed Vegetables with Cheddar & Parmesan – Asparagus & Cheddar – Mushroom & Sausage
 <input type="checkbox"/> Mini Corn Muffins-Assortment of Two <ul style="list-style-type: none"> – Stuffed with Pulled Pork – Green Chile Corn Muffins – Garlic & Sun-Dried Tomato Corn Muffin – Jalapeno Jack Corn Muffins
 <input type="checkbox"/> Savory Mini Tarts-Assortment of Two <ul style="list-style-type: none"> – Basil, Brie & Ham – Turkey, Brie & Cranberry – Leek & Apple Wood Bacon – Garlic, Rosemary & Goat Cheese – Caramelized Onion, Bacon and Roquefort – Figs & Goat Cheese – Artichoke, Basil and Fontina – Goat Cheese, Rosemary, Prosciutto & Figs – Asparagus & Gruyere – Spinach & Goat Cheese
 <input type="checkbox"/> Sliders-Assortment of Two <ul style="list-style-type: none"> – Pulled Pork, Mustard BBQ Sauce & Pickled Onions – Brisket Sliders with J. R.'s BBQ Sauce – Tri-Tip Sirloin with Chimichurri – Swiss Cheeseburger Sliders – Mini Jalapeno & Green Chili Burgers – Mini Burgers, Bacon & Creamy Horseradish Mayo – Mini Burgers, Pickles, Red Onion & Chipotle Mayo – Mini Southwest Turkey Burgers – Meatball Sliders with Marinara Sauce – Grated Zucchini & Carrot Mini Turkey Burgers with Boston Lettuce and Remoulade | <ul style="list-style-type: none"> <input type="checkbox"/> Mini Empanadas-Assortment of Three <ul style="list-style-type: none"> – Green Chile Chicken & Queso Fresco – Spicy Jamaican Hamburgers – Cuban Picadillo – Vegetable – Chicken & Corn – Spicy Pork – Venezuelan Beef – Ham & Edam Cheese – Spicy Beef and Chipotle Picadillo – Argentine Corn
 <input type="checkbox"/> Hot Artichoke & Spinach Dip
Served with Baguettes & Crackers
 <input type="checkbox"/> Hot Crab & Artichoke Dip
Served with Baguettes & Crackers
 <input type="checkbox"/> Bacon Wraps-Assortment of Three <ul style="list-style-type: none"> – Bacon Wrapped Sweet Chicken – Bacon Wrapped Scallops – Bacon Wrapped Figs – Bacon Wrapped Pineapple Shrimp – Bacon Wrapped Chicken with Blue Cheese – Bacon Wrapped Prawns with Chipotle BBQ Sauce
 <input type="checkbox"/> Filo Bites-Assortment of Two <ul style="list-style-type: none"> – Asparagus & Goat Cheese Filo Wrap – Asparagus & Brie Filo Wrap – Raspberry & Brie Filo Turnovers – Spinach & Feta Filo Turnovers – Lamb & Currants Filo Turnovers – Turkey & Swiss Cheese Turnovers – Crabmeat Beggar's Purses
 Baked Brie Baked in Puff Pastry-Assortment of Two
Garnished with Fruit
Served with Baguettes & Crackers <ul style="list-style-type: none"> – Basil & Dried Cranberries – Pecans, Walnuts & Raspberry Jam – Caramel & Walnuts – Pine Nuts, Sundried Tomatoes & Fresh Basil – Kahlua, Pecans & Brown Sugar – Fresh Raspberries – Pear Chutney – Fig Compote
 <input type="checkbox"/> Smoky Sweet Chorizo Pockets
Puff Pastry Turnovers stuffed with Spanish Chorizo, Dates, Bacon & Piquillo Peppers |
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Selections

Meat Entrees

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| <ul style="list-style-type: none"> <input type="checkbox"/> Chipotle Tri-Tip Sirloin served with Santa Fe Aioli <input type="checkbox"/> Whiskey Tri-Tip Sirloin served with Fresh Salsa <input type="checkbox"/> Cowboy Tri-Tip Sirloin served with J. R.'s BBQ Sauce <input type="checkbox"/> Santa Maria Style Tri-Tip Sirloin served with Fresh Salsa
 <input type="checkbox"/> Herb Crusted Steamship Baron of Beef
Served with Creamy Horseradish <input type="checkbox"/> Herb Crusted Steamship Baron of Pork
Served with Beer Sauce <input type="checkbox"/> Ancho & Chipotle Rubbed Pork Loin
Served with Mango Salsa <input type="checkbox"/> Herbed Pork Loin Roast
Served with Dijon Mustard Sauce <input type="checkbox"/> Rosemary, Thyme & Garlic Pork Loin Roast
Served with Chunky Applesauce <input type="checkbox"/> Cuban Pork Roast
Pork Shoulder Marinated in Garlicky Adobo Slow
Roasted wrapped in Banana Leaves <input type="checkbox"/> Peach Glazed Ham <input type="checkbox"/> Orange Glazed Ham <input type="checkbox"/> Glazed Hickory Smoked Ham
 <input type="checkbox"/> Roasted Breast of Turkey with Papaya-Cranberry Sauce <input type="checkbox"/> Roasted Breast of Turkey with Sage Butter <input type="checkbox"/> Roasted Breast of Turkey with Madeira Gravy <input type="checkbox"/> Roasted Breast of Turkey with Maple Cranberry Glaze
 <input type="checkbox"/> Apple Wood & Rosemary Smoked Beef Prime Rib
Served with Creamy Horseradish (\$8 Additional) <input type="checkbox"/> Herb Crusted Beef Prime
Served with Creamy Horseradish (\$8 Additional) <input type="checkbox"/> Tenderloin of Beef
Served with Caramelized Onions & Mushroom Sauce
(\$10 Additional) <input type="checkbox"/> French Style Roast Leg of Lamb
Garlic, Ginger Root, Dijon Mustard, Honey, Fresh
Rosemary & Thyme (\$10 Additional)
 <input type="checkbox"/> Big Beef Burgers <input type="checkbox"/> Big Buffalo Burgers <input type="checkbox"/> Garden Burgers <input type="checkbox"/> Spicy Polish Sausages <input type="checkbox"/> Foot Long Hot Dogs <input type="checkbox"/> Beer Bratwurst | <ul style="list-style-type: none"> <input type="checkbox"/> Smoked Tri-Tip <input type="checkbox"/> Jack Daniels's Smoked Brisket <input type="checkbox"/> J R.'s Smoked Brisket <input type="checkbox"/> J. R.'s Smoked Pulled Pork <input type="checkbox"/> J. R.'s Smoked St. Louis Style Ribs <input type="checkbox"/> Lemon Smoked Breast of Turkey <input type="checkbox"/> Smoked Honey Brined Breast of Turkey <input type="checkbox"/> Apple Smoked Breast of Turkey <input type="checkbox"/> Thyme-Smoked Pork Loin with Sweet Orange Sauce
 <input type="checkbox"/> Honey BBQ Grilled Chicken Breast Fillets <input type="checkbox"/> Grilled Honey BBQ Chicken Quarters <input type="checkbox"/> Provence Grilled Chicken Breast Fillets <input type="checkbox"/> Chicken Paillard with Poulet Sauce <input type="checkbox"/> Dijon Tarragon Chicken Breast Fillets <input type="checkbox"/> Tequila Lime Grilled Chicken Breast Fillets <input type="checkbox"/> Cilantro Grilled Chicken Breast Fillets <input type="checkbox"/> Adobo Chicken Breast Fillets with Margarita Salsa <input type="checkbox"/> Lemon & Thyme Grilled Chicken Breast Fillets <input type="checkbox"/> Grilled Chicken Breast Fillets & Spicy Peach Glaze <input type="checkbox"/> Grilled Chicken Breast Fillets & Honey Mustard Sauce <input type="checkbox"/> Grilled Chicken Breast Fillets & Sweet Guava BBQ
Sauce
 Possible Additional Cost-Market Price <input type="checkbox"/> Smoked Trout with Mango & Tomato Vinaigrette <input type="checkbox"/> Smoked Trout with Lemon Dressing <input type="checkbox"/> Hickory Smoked Tuna with Chipotle Butter <input type="checkbox"/> Grilled Tuna Steaks with Orange & Rosemary <input type="checkbox"/> Grilled Salmon with Peach Bourbon BBQ Sauce <input type="checkbox"/> Grilled Salmon with Corn, Tomato & Avocado Relish <input type="checkbox"/> Grilled Salmon with Herbed Butter Sauce <input type="checkbox"/> Lemon Grilled Salmon <input type="checkbox"/> Grilled Mahi Mahi with Pepper-Cilantro Pesto <input type="checkbox"/> Grilled Mahi Mahi with Mojo <input type="checkbox"/> Grilled Mahi Mahi with Tomatillo & Mango Salsa <input type="checkbox"/> Grilled Halibut with Salsa Verde <input type="checkbox"/> Grilled Halibut with Cucumber Pineapple Salsa <input type="checkbox"/> Grilled Halibut with Orange Pineapple Relish <input type="checkbox"/> Lemon Rosemary Grilled Halibut <input type="checkbox"/> Sea Bass with Lemon & Caper Sauce <input type="checkbox"/> Sea Bass ala Fiorentina <input type="checkbox"/> Sea Bass with Red Tomatillo Sauce |
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Selections

Accompaniments

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| <ul style="list-style-type: none"> <input type="checkbox"/> Field Greens and Tomatoes served with two Selected Dressings <input type="checkbox"/> Italian Salad
Iceberg Lettuce Wedges with Crispy Pancetta Gorgonzola Dressing <input type="checkbox"/> Traditional Caesar Salad <input type="checkbox"/> Green Chile Caesar Salad
Queso Anejo, Serrano Chile & Lime Vinaigrette <input type="checkbox"/> Spinach Salad with Goat Cheese
Morales Farms' Curley Spinach, Goat Cheese, Toasted Walnuts and Creamy Vinaigrette <input type="checkbox"/> Spinach Salad
Morales Farms' Curly Spinach, Apples, Goat Cheese, Dried Cranberries, Toasted Walnuts & Strawberry Champagne Vinaigrette <input type="checkbox"/> Spinach Salad with Grapefruit
Morales Farms' Curley Spinach, Bacon, Red Onions, Grapefruit Sections & Honey Dijon Vinaigrette <input type="checkbox"/> Avocado Salad
Avocados, Field Greens, Tomatoes, and White Onions served with two Selected Dressings <input type="checkbox"/> Strawberry Fields Salad
Field Greens, Strawberries, Candied Pecans, Red Onions served with Strawberry Balsamic Vinaigrette or Poppy Seed Dressing <input type="checkbox"/> Sugar Snap Salad
Sugar Snap Peas, Red Peppers, & Green Onion <input type="checkbox"/> Corn & Tomato Salad
Corn Kernels, Grape Tomatoes, Scallions, Fresh Mozzarella, Basil Leaves & White Wine Vinaigrette <input type="checkbox"/> Glazed Baby Carrots with Chives <input type="checkbox"/> Roasted Carrots <input type="checkbox"/> Carrots in Marsala <input type="checkbox"/> Roasted Asparagus Bundles <input type="checkbox"/> Steamed Broccoli <input type="checkbox"/> Roasted Green Beans
Seasoned with Shallots, Lemon Juice, Pine Nuts & Fresh Basil <input type="checkbox"/> Vegetable Medley
Broccoli, Green Beans, Yellow Carrots and Red Bell Pepper Strips | <ul style="list-style-type: none"> <input type="checkbox"/> Traditional Coleslaw <input type="checkbox"/> Crunchy Cabbage Slaw
Green Cabbage, Red Cabbage, Carrots, Red Onion, Yellow Peppers, Orange Peppers & Jalapenos and Mustard Vinaigrette <input type="checkbox"/> Delta Coleslaw
Green Cabbage, Red Bell Pepper & Carrots <input type="checkbox"/> Creamy Cole Slaw
Green Cabbage, Carrots, Red Onion, Parsley, Sour Cream & Mayonnaise Dressing <input type="checkbox"/> Roasted Garlic Mashed Potatoes & Gravy <input type="checkbox"/> Herbed Roasted Potatoes <input type="checkbox"/> Scalloped Potatoes <input type="checkbox"/> Potatoes Au Gratin <input type="checkbox"/> Maple Glazed Sweet Potatoes <input type="checkbox"/> Mustard Potato Salad <input type="checkbox"/> Red Potato Salad <input type="checkbox"/> Southwest Potato Salad
Red Potatoes, Scallions, Red Onion, Lime Juice, Cilantro, Mayonnaise & Dijon Mustard <input type="checkbox"/> Provençal Potato Salad
Halved Cherry Tomatoes, Capers, Red Onion, Black Olives, Hard Boiled Eggs, Champagne Vinaigrette <input type="checkbox"/> French Potato Salad
Scallions, Fresh Dill, Fresh Flat Leaf Parsley, Fresh Basil Leaves, Dijon Mustard, Champagne Vinaigrette <input type="checkbox"/> Confetti Corn
Sautéed Corn Kernels, Red Onion, Orange Bell Peppers with Fresh Herbs <input type="checkbox"/> Grilled Corn on the Cob with Garlic Butter, Fresh Lime and Cotija Cheese <input type="checkbox"/> Grilled Plantains with Rum Brown Sugar Glaze <input type="checkbox"/> Orzo Risotto <input type="checkbox"/> Butternut Squash Risotto <input type="checkbox"/> Saffron Rice with Tomatoes & Fresh Oregano <input type="checkbox"/> Yellow Rice <input type="checkbox"/> Mexican Rice <input type="checkbox"/> Fresh Cilantro White Rice <input type="checkbox"/> Macaroni & Cheese <input type="checkbox"/> Grilled Vegetable Skewers with Red Pepper Sauce, Red Onions, Green Bell Peppers, Red Bell Peppers, Orange Bell Peppers, Yellow Bell Peppers, Zucchini, Yellow Squash, Corn on the Cob, Zucchini, Mushrooms & Cherry Tomatoes (\$2 Additional) |
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Selections

Accompaniments Continued	Punches
<ul style="list-style-type: none"> <input type="checkbox"/> Ranch Beans <input type="checkbox"/> Spicy Black Beans seasoned with Sofrito <input type="checkbox"/> Charro Beans <input type="checkbox"/> Pinto Beans, Tequila, Green Chiles Bacon & Cilantro <input type="checkbox"/> Cheese Tortellini Salad Sun Dried Tomatoes, Red Bell Peppers, Scallions, Garlic, Fresh Basil and Balsamic Vinaigrette <input type="checkbox"/> Garden Pasta Salad Broccoli, Grape Tomatoes, Sugar Snap Peas, Cucumbers, Yellow Bell Peppers, Red Bell Peppers, Black Olives, Spanish Olives and Red Wine Vinaigrette <input type="checkbox"/> Tri Color Bow Tie Pasta Salad Roasted Yellow Peppers, Roasted Red Peppers, Fresh Herbs (Mint, Basil, Tarragon & Marjoram) and Poppy Seed Dressing <input type="checkbox"/> Orzo Salad Red Onion, Grape Tomatoes, Celery, Cucumbers, Fresh Basil and Herb Dressing <input type="checkbox"/> Pasta, Pesto & Peas (Basil Pesto) <input type="checkbox"/> Mamma's Macaroni Salad Elbow Macaroni, Finely Chopped ham Steak, Celery, Shallots, Dijon Mustard, Chopped Pimentos, Sweet Pickled Relish and Lemon Mayonnaise <input type="checkbox"/> Tamales Served with Green Chile Assortment of Two <ul style="list-style-type: none"> – Black Bean & Cheese – Green Chile Cheese – Jalapeno & Cheese – Beef with Red Chile – Red Pork Chile – Chicken Verde – Chicken Tomatillo – Cuban Beef – Cuban Pork – Cuban Chicken 	<ul style="list-style-type: none"> <input type="checkbox"/> Fruit Punch Orange Juice, Lime Juice, Red Grapefruit Juice, Pineapple Juice; Bite Size Pieces of Watermelon and Pineapple; Orange, Lime and Lemon Slices <input type="checkbox"/> Volcano Punch Sparkling Cider, Cranberry Juice, Orange Juice, Orange Sherbet <input type="checkbox"/> Lime Sherbet Punch Lime Sherbet, Ginger Ale, Pineapple Juice, Lemon & Lime Slices, Maraschino Cherries <input type="checkbox"/> Party Punch Orange Juice, Pineapple Juice, Ginger Ale, Lemon Lime Soda, Slices of Oranges, Lemon & Lime <input type="checkbox"/> Pomegranate Champagne Punch (\$2 Additional) Champagne, Pomegranate Juice, Club Soda & Citrus Vodka <input type="checkbox"/> Mimosa Punch (\$2 Additional) Orange Juice, Club Soda and Champagne <input type="checkbox"/> Red Punch Apple Juice, Cranberry Juice, Ginger Ale, Berry Vodka & Orange Liqueur (\$2 Additional)
	Dressings
	<ul style="list-style-type: none"> <input type="checkbox"/> Rustic Blue Cheese <input type="checkbox"/> Ranch <input type="checkbox"/> Thousand Island <input type="checkbox"/> Classic Italian <input type="checkbox"/> Gourmet Poppy Seed <input type="checkbox"/> Classic French <input type="checkbox"/> Honey Raspberry Vinaigrette Dressing <input type="checkbox"/> Cabernet Sauvignon Vinaigrette Dressing <input type="checkbox"/> Honey Mustard Dressing
Dips	
<ul style="list-style-type: none"> <input type="checkbox"/> Traditional Hummus <input type="checkbox"/> Red Pepper Hummus <input type="checkbox"/> Roasted Garlic-Artichoke Hummus <input type="checkbox"/> Green Olive Tapenade <input type="checkbox"/> French Onion Dip <input type="checkbox"/> Cold Spinach Dip <input type="checkbox"/> Guacamole Dip <input type="checkbox"/> Bacon Horseradish Dip <input type="checkbox"/> Shrimp Louis Dip 	<ul style="list-style-type: none"> <input type="checkbox"/> Spicy Chunky Peanut Dip <input type="checkbox"/> Tapenade Spread <input type="checkbox"/> Mango Salsa <input type="checkbox"/> Mango & Papaya Salsa <input type="checkbox"/> Fresh Salsa <input type="checkbox"/> Pesto Dip <input type="checkbox"/> Cucumber Dill Dip <input type="checkbox"/> Green Onion Dip <input type="checkbox"/> Teriyaki Sauce
<ul style="list-style-type: none"> <input type="checkbox"/> Thai Tomato Salsa <input type="checkbox"/> Sweet & Sour Apricot Dip <input type="checkbox"/> Chipotle Chile Dip <input type="checkbox"/> Warm Mexican Cheese Dip <input type="checkbox"/> Corn & Goat Cheese Dip <input type="checkbox"/> Hot Crab Dip <input type="checkbox"/> Hot Cheddar Bean Dip <input type="checkbox"/> Ginger Lime Dip <input type="checkbox"/> Ranch Dip 	