

Themed Menus

Italian Theme

Antipasti (choose 2):

- Capresinis* – bite sized Caprese Salads (*Additional fee of \$1 per person)
- Antipasti Skewers – meat, cheese, veggies marinated in Italian Pesto Dressing
- Giant Antipasti Platter
- Caesar Salad Cups
- Tri-Colored Cheese Loaf – Pesto, Sun dried Tomato, and Garlic Layers served with sliced artisan bread

Primi (choose 2):

- Caesar Salad – traditional crisp romaine, parmesan cheese, tangy dressing & croutons
- Pasta Salad in Vinaigrette
- Italian Green Beans with Cippollini Onions
- Seasonal Vegetable Sauté with Italian spices
- Zucchini Boats – squash halves hollowed out and filled with savory stuffing
- Risotto – choose from Classic, Primavera, or Milanese

Secondi (choose 1):

- Stuffed Pasta – large shells or manicotti stuffed with ricotta, spinach, onions, and parmesan. Served with a Basil Cream Sauce and melted mozzarella.
- Parmesan Lemon Pepper Sole Filets – breaded and baked. Served with a white wine sauce
- Chicken Provencal – braised with artichokes, lemons, garlic, and bay leaves.
- Lasagna – choose from meat with a Bolognese sauce, or vegetarian in a white garlic cream sauce.

Dolce (choose1):

- Sliced Fruit Cups with a White Chocolate Hazelnut Cream Sauce
- Tiramisu
- Ricotta Coffee Cream Cups

Asian Fusion Theme

Appetizers (choose 2):

- Coconut Lime Rice Balls with Shrimp
- Potstickers – with ginger soy dipping sauce
- Beef Satay Skewers with peanut sauce (appetizer portions)
- Chinese Chicken Salad Cups
- Sweet & Spicy Chicken Wings

Entrees (choose 1):

- Grilled Teriyaki Chicken
- Beef Satay on Lemongrass Skewers (entrée sized) with peanut sauce
- Thai Chicken Pasta
- Hoisin Baked Salmon* (*Additional fee of \$1 per person)
- Asian Pork Loin

Salads & Sides (choose 2):

- String Beans in Sesame Dressing
- Asparagus & Gingered Grapefruit Salad
- Noodle Salad
- Coconut Lime Rice with Mangoes & Almonds
- Baked Rice and Vegetables
- Asian Vegetable Stir Fry
- Grilled Vegetables

Dessert (choose1):

- Chocolate Dipped Fortune Cookies
- Sliced Fruit Cups with Tropical Coconut Cream
- Mango Cups with Vanilla Cream Sauce

Mexican Theme

Antojitos (choose 2):

- Margarita Shrimp Cocktails* - 5 Shrimp marinated in margarita mix and served in glasses rimmed with cumin & paprika. Mixed greens and Pico de Gallo fill the glasses. (*Additional fee of 3.50 per person)
- Tri Colored Chips with choice of Homemade Salsa, Queso Fundido or guacamole dip
- Taco Salad Cups
- Texas Style Vegetarian Bean Rollups with Cilantro Cream sauce
- Smoked Chicken Nachos with Guacamole

Entradas (choose 1):

- Fajita Bar – grilled beef & chicken, peppers, onions, beans, cheese, & fresh warm flour tortillas (add shrimp for \$1.50 per person)
- Taco Bar – same as fajita bar except meat is shredded and includes flour and corn tortillas
- Enchiladas – beef with red sauce or chicken with sour cream sauce
- Tejas Chili – beans served on the side. Includes Fritos, cheese & onions for chili pie!
- Tamales* - chicken, pork, or cheese & green chili (*Additional fee of \$4 per person.)
- Mixed Grill Skewers with Cilantro Pesto Sauce

Ensaladas & Platos Laterales (choose 2):

- Marinated Black Bean & Corn Salad
- Southwestern Caesar Salad with Polenta Croutons
- Beans - Refried or Black
- Spanish Rice
- Grilled Azteca Vegetables

Postres (choose1):

- Lemon Pound Cake with Fresh Fruit
- Coconut Lime Flan
- Ancho-Chocolate Mousse Cups

Contemporary American Theme

Appetizers (choose 2):

- Stuffed Mushrooms
- Garlic BLT Potato Bites – BLT filling with garlic aioli in hollowed out red potato halves
- Prime Rib Bites – smoked prime rib on potato slices with blue cheese
- Brie en Croute with Raspberry Sauce
- Warm Onion Tarts in Puff Pastry
- 3 cheese mini biscuits

Entrees (choose 1):

- Bourbon Pecan Stuffed Pork Loin Chop with Whiskey Cream Sauce
- Baked Halibut Francisco with tomatoes, artichoke hearts, and parmesan
- Stuffed Chicken Breasts – with gruyere, tarragon, and leeks. Finished with a Chardonnay Demi Glace.
- Smoked Prime Rib* – the best. Hickory Smoked VERY slow! (*Single Entrée; Additional fee of \$3 per person)
- Spicy Shrimp & Veggie Skewers

Salads & Sides (choose 2):

- Garden Salad with Ranch & Vinaigrette choices
- Marinated Vegetable Salad
- Wedge Salad
- Garlic Sour Cream Mashed Potatoes
- Baked Potatoes
- Seasonal Vegetable Sauté
- Grilled Vegetables
- Azteca Sweet Potatoes
- Braised Greens with Apples

Dessert (choose1):

- Grilled Pineapple Slices with a Port Pomegranate Cream Sauce
- Whiskey Pecan Pie
- Bread Pudding with Cream Anglaise
- Individual Chocolate Mousse Cups
- Tuxedo Dipped Strawberries