

# *Themed Buffet Dinners at Chaminade*

*Decorative Props for Each Theme Buffet are Available for an Additional \$5.00 per person*

*All Buffets include Freshly Ground Coffee and Teas*

## *Viva Italia*

*(25 Person Minimum)*

*\$55.95++*

### *Caesar Salad*

*Antipasti Platter: Sliced Cheeses, Meats, Peppers,*

*Olives & Vegetables with Fresh Basil*

*Spinach Tortellini Salad*

*Tomato & Mozzarella Cheese Platter with Basil Vinaigrette*

*Pasta Salad with Olives, Tomatoes & Balsamic Vinegar*

*Seasonal Vegetables*

*Garlic Bread*

### *Entrées*

*(Select two)*

*Stuffed Manicotti with Marinara Sauce*

*Grilled Vegetable Lasagna with Pesto*

*Sautéed Chicken Breast with Lemon Parsley Sauce*

*Osso Bucco Braised Veal Shanks*

*Cioppino Seafood Stew*

*Marinated Sirloin Venetian Style*

### *Served to Order*

*(Select one)*

*Roast Pork Loin, Pancetta Wrapped, Rosemary Studded*

*Leg of Lamb with Madeira Au Jus*

### *Pasta Bar*

*Scallops, Prawns, Salmon and Fresh Seasonal Vegetables*

*Sautéed and Served with House-made Sauces and Fresh Pastas*

### *Desserts*

*Panna Cotta, Biscotti, Tiramisu, Chocolate Praline Decadence*

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*Prices Subject to Applicable Sales Tax and 20% Service Charge*

*All Prices subject to Change without Notice*

## **SOUTH OF THE BORDER**

*(25 Person Minimum)*

**\$51.95++**

### ***Ensaladas***

*California Greens with Housemade Dressings,  
Marinated Sweet Peppers & Black Beans with Cumin Dressing,  
Chicken Salad with Cilantro & Lime,  
Tortilla Chips with Guacamole and Salsa*

### ***Entrées***

#### ***Enchilada Verde***

*Cilantro & Lime Rubbed Rotisserie Chicken with Black Bean Relish  
Grilled Salmon with Poblano Sauce & Crème Fraiche*

### ***Fajita Bar***

*Beef and Chicken Fajitas, Shredded Lettuce, Shredded Cheese,  
Salsa Fresca, Diced Tomato, Diced Onion, Sour Cream, with  
Traditional Spanish Rice, Refried Beans and Flour Tortillas*

### ***Desserts***

*Tropical Fruit Mousse, Mexican Chocolate Cheesecake and Flan*

## **WESTERN BARBECUE**

*(25 Person Minimum)*

**\$53.95++**

*Two Seasonal Salads, Potato Salad, California Greens with Housemade Dressings  
Fresh Fruit Display, Domestic & Imported Cheese Display,  
Corn on the Cob, Vegetarian Black Bean Chili, Herb-Roasted Potatoes, Garlic Bread*

### ***From the Mesquite Grill*** (select two)

***New York Steaks***

***BBQ Baby Back Ribs***

***BBQ Chicken***

***Rib Eye Steaks***

***Vegetable Brochettes***

***Mustard BBQ Mahi Mahi***

### ***Desserts***

*Freshly Baked Peach Cobbler with Whipped Cream,  
Apple Spiced Cake, Strawberry Shortcake*

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## **SUNSET BY THE BAY**

*(25-Person Minimum)*

**\$49.95++**

*California Greens with Assorted Dressings, Three Seasonal Salads, Fruit Tray, Domestic & Imported Cheese Display, Seasonal Vegetables, Herb-Roasted Potatoes or Rice Pilaf, Fresh Bread & Butter*

**Entrées** *(select two)*

**Carved Roasted New York Strip Loin au Jus & Horseradish**

**Carved Roast Turkey Breast with Traditional Gravy**

**Beef Brochette with Wild Mushroom-Rosemary Glaze**

**Grilled Sea Bass with Roasted Peppers**

**Chicken Breast with Fresh Tomatoes & Olives**

**Mosaic Ravioli Cambozola Crème with Sauté Leeks**

**Eggplant Parmesan (Vegetarian)**

**PASTRY CHEF'S DESSERT TABLE**

## **SANTA CRUZ FEST**

*(25 Person Minimum)*

**\$65.95++**

*Two Seasonal Salads, California Greens with Housemade Dressing, Oysters on the Half Shell, Domestic and Imported Cheese Display, Provencal Platter, Fresh Fruit Display, Rice Pilaf and Herb Roasted Potatoes  
Fresh Bread and Butter*

**Mixed Grill of - Sausage, Skirt Steak, Rotisserie Chicken**

**Grilled Maine Lobster with Drawn Butter**

**Skewered Prawns with Lemon Butter**

**Roasted Vegetables with Polenta**

**DESSERTS**

*Chocolate Mousse Cake, Berry Cobbler and Key Lime Tart*

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# *Hawaiian Luau*

*(25-Person Minimum)*

**\$57.95++**

*Sushi & Sashimi Platter*

*Tropical Fruit Platter*

*Mixed Greens with Housemade Dressings*

*Thinly Sliced Tomatoes on Shaved Red Onions with Pesto Vinaigrette*

*Fresh Seasonal Vegetables and Steamed Rice with Fresh Pineapple*

*Deep Fried Plantains and Molokai Sweet Potatoes*

*Bread & Butter*

## *From the Grill*

*(Select three)*

*Skewered Prawns with Lemon Butter*

*Fresh Hawaiian Tuna in Shoyu Lacquer with Tropical Chutney*

*Marinated Chicken Breast with Papaya Salsa*

*Grilled Sea Bass with Mango Butter*

*Crisp Roast Suckling Pig, Carved to Order*

## *Desserts*

*Koña Coffee Cheesecake, Macadamia Nut Torte, Pineapple Flan*

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# Chaminade

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## **DINNER BUFFET EMBELLISHMENTS**

*(The following Items May be added to any Dinner Buffet. Prices are per person.)*

*Salad Bar in Lieu of Green Salad \$3.50*

*Pasta Bar as an Addition \$8.50*

*Pasta Bar as a Substitution for an Entrée \$6.50*

*Sundae Bar as an Addition to any Existing Buffet \$5.00*

*(Sundae Bars Include: Two Types of Ice Cream, Six Toppings*

*Hot Fudge & Butterscotch Sauces)*

*Dessert Petit Four Selection \$5.50*

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