

The Continental

*Fresh Pastries including muffins,
assorted Danish, scones and
cinnamon rolls, butter, variety of jams and jellies
Fresh Sliced Fruits in Season
Fruit Juices, Coffee, Decaffeinated Coffee,
and an assortment of hot teas.*

*For a heartier continental. . .
Selection of Cold Cereals and Milk
Assorted Flavored Yogurt,
Eggs, Sausage or Bacon,
Bagels and Cream Cheese,
Oatmeal with Brown Sugar,
Raisins, Nuts, Dried Fruits*

Entrée Luncheon Salads

Tropical Chicken Breast Salad

Broiled breast of chicken, on top of organic greens and garnished with papaya, mango, jicama and roasted peppers, with a vinaigrette dressing

Chicken Caesar Salad

Romaine lettuce tossed with parmesano reggiano cheese, croutons, and traditional Caesar dressing, topped with grilled chicken breast

Broiled Salmon Filet Salad

Salmon Filet placed on a bed of baby greens, tossed with Champagne vinaigrette

Hearts of Romaine ala Cameron

Garnished with garlic shrimp and tomatoes

Asian Chicken Salad

Mixed greens tossed with chicken, bean sprouts, water chestnuts, wontons, cashews and mandarin oranges with a ginger sesame dressings

Steak Salad

Broiled New York Steak tossed with romaine lettuce, tomatoes, avocado and a served with tomato vinaigrette

Hot Luncheon Entrees'

Baked Orange Roughy

*Served with tomato, herbs, lemons and caper sauce on a bed of
Mixed wild rice*

Stuffed Chicken Breast Florentine

*Stuffed with Spinach, herbs and mozzarella cheese, served
With a sherry wine sauce*

Broiled Top Sirloin Steak

Broiled to your specification, and served with a bordelaise sauce

Green Curried Pork

*Braised pork with a coconut-green curry sauce served on top of
Buttered Chinese noodles*

Beef Raviolis

Sautéed with a fine tomato pesto sauce

Beef Stroganoff

*Braised beef tips with a sour cream-paprika demi glace with onions
and mushrooms, served on a bed of buttered egg noodles*

Peppered New York Steak

served with bacon and scallions demi glace'

*Angeles National Golf Club
California*

Coq Au Vin

Breast of chicken marinated with mushrooms, onions and red wine, served with rice pilaf and fresh vegetables

Sautéed Shrimp Alfredo

Shrimp sautéed in garlic and butter and served on top of linguini with a rich alfredo sauce

Beef Bolognaise

Marinara sauce with beef, served on top of the pasta of your choice

Grilled Mahi Mahi

Served with a lime-ginger marinade with steamed rice and stir fried vegetables

Sweet and Sour Pork Chops

Served with a papaya, mango and pineapple relish

Broiled Lamb Loin Chops

Lamb loin chops in a fine rosemary demi glace'

Sautéed Mediterranean Chicken Breast

Chicken sautéed with kalamata olives, sundried tomatoes, spinach and wine sauce, served with couscous and fresh vegetables

Grilled Onno

Served with pine nuts, wasabi and lemon butter sauce

*All prices are subject to a 18% service charge and 9.75% sales tax
Prices are subject to change.*

Hors d' Oeuvres

*The following items are available for a one hour
duration in conjunction with dinner service.*

Items may be passed 'butler style' or displayed.

1st Tier

*Imported and Domestic Cheese Board
Crudités with Mediterranean Dip
Belgian endive filled with Bleu Cheese, Papaya and Mango Salsa
Thai Spring Rolls
Spanokopita
Goat Cheese, Sun Dried Tomato &
Artichoke Tapenade Spread on Crusty French Bread
Assorted Fresh Seasonal Fruit Display
Shrimp and Crab Salad placed on Crostini
Salmon Florettes on Toast
Malaysian Style Beef Satay, Spicy Peanut Sauce
Charged per piece*

2nd Tier

*Tandoori Chicken, Orange/Grapefruit Fruit Chutney,
Raisin Bread
Mini Crab Cakes with Spicy Tomato Sauce
Coconut Breaded Shrimp with orange marmalade
Baja Seafood Empanada with
Yellow Tomato-Cilantro Salsa
Mini Kobe Beef Burgers
Mini Ahi Wellington
Bacon Wrapped Scallops
Coconut Shrimp with Orange-Passion Fruit Dip
Charged per piece*

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Starter Course

(Optional)

Wild Mushroom Raviolis

served with a creamy tomato vodka sauce

Dungeness crab cakes with Cajun sauce

Asparagus Napoleon

served on puff pastry shell and hollandaise sauce

Scallop Pinwheels

*Scallop wrapped with shrimp pinwheels, served on top
of a herbed angel hair pasta with delicate tomato sauce*

Lobster Bisque

New Zealand Lamb Chops

oven roasted and served on a rosemary demi glace'

Wild Mushroom Consommé

Maple Leaf Duck Breast

Slowly roasted and served with mixed wild rice

And a subtle orange brandy sauce

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Shrimp Cocktail

*Served with Seafood Cocktail Sauce and
Fresh Lemon*

Gazpacho Andaluz

Served with Croutons or Bay Shrimp

Seared Ahi

Served with Wasabi and Soy Sauce

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1st Course

House Salad

*Assorted baby greens, artichoke hearts, tear drop tomato
Julienne of vegetables, hazelnut vinaigrette*

Classic Caesar

*Hearts of Romaine, herb croutons, creamy garlic
anchovy dressings and parmigiano reggiano shaved cheese*

Country Garden Salad

*Spinach, sliced almonds, green onions,
strawberries and maple vinaigrette*

Citrus Avocado Salad

*Bibb lettuce, organic spring mix, avocado, grapefruit,
orange, candied pecans, bleu cheese and balsamic apple cider vinaigrette*

Asian Salad

*Crispy romaine, bean sprouts, snow pea pods, water chestnuts, toasted almonds,
mandarin orange, crispy wontons, sesame ginger vinaigrette*

Angeles National Salad

*Red and white Belgian endive, freeze, radicchio, pears and
caramelized walnuts with champagne vinaigrette*

Entrée'

*All meals consist of a salad and entrée' item
Accompanied by Fresh Garden Vegetables
Golden Phateau Potatoes, Confetti Rice or Risotto,
Coffee, Decaffeinated Coffee or Hot Tea, and
Fosselman's Homemade Ice Cream*

*Filet Mignon and Salmon Combination
Broiled Filet mignon and Grilled Petite Filet of Salmon*

Honey Soy-Glazed Salmon

Pan Seared Pecan

Crusted Chicken Breast

Broiled Salmon Filet

With a Herb Butter White Sauce

Slow Roasted Prime Rib of Beef, au jus

Chicken Saltimbocca

Broiled Filet Mignon

With a Mushroom Demi Glace Sauce

Sautéed Filet of Sole Petroule

Sautéed with bay shrimp, tomatoes and herb-lemon butter sauce

Colorado Lamb Loin

With a delicate tarragon demi glace

Broiled Pork Chop

With a wild mushroom demi glace

Filet of Beef and Shrimp Scampi

Broiled petite filet mignon and sautéed shrimps with lemon garlic sauce

Eggplant and Tomato Napoleon

Served with herb-garlic linguini and a light tomato coulis

Grilled Swordfish Citrus

Served with grapefruit and orange segments, capers and lemon butter sauce

Sautéed Portobello Mushroom Ravioli

Served with an artichoke pesto sauce

Broiled New York Steak

Served with béarnaise sauce

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Spinach Cheese Tortellini

*Sautéed with garlic, tomatoes and herbs with a
creamy parmesan cheese sauce*

Sautéed Chicken Breast Marsala

Served with Marsala-mushroom sauce

Sautéed Chicken Breast Elegante'

Served with a bacon, green onion, white wine sauce

Veal Medallion, Picatta Style

Veal Medallions sautéed with lemon, white wine, and capers sauce

Sautéed Chicken Breast Picatta

Served with Caper-lemon sauce

Culotte Steak

Broiled and Served with a Mushroom Sauce

Steak and Lobster - market price

Broiled Filet Mignon and Australian Lobster tail

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Buffet Choices:

Traditional Buffet:

*Fresh Fruit Display
Imported and Domestic Cheese Board
Caesar Salad (Shrimp may be added for an additional charge)
Crusty French Rolls and Creamery Butter
Carved Beef, Turkey, or Pork Loin
(Choice of Two)
Spinach and Ricotta Ravioli with Light Tomato Sauce
Fresh Steamed Asparagus and Tri Colored Peppers
Choice of Garlic Mashed, or Au Gratin Potatoes
Selection of Pies and Cakes*

Central Coast Buffet

*Baby Mixed Greens and Assorted Dressings
Shrimp Salad, Tortellini Pasta Salad
Array of Grilled Vegetables
Asparagus, Mushrooms, Baby Carrot, Zucchini, Beet, Tomato,
Eggplant, Arugula Pesto, Basil Oil
California Cheese Spreads
Bleu Cheese, Port Wine Comfit,
Assorted Lavosh, Pita Bread, Focaccio
Baked Salmon, Chardonnay Butter
Grilled Breast of Chicken
Variety of Sausages
Baked Beans
Corn on the Cobb
Fruit Tartlettes, Strawberry Cheesecake
Chocolate Ganache Brownies, Mango Banana Crème Brulee'*

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California*

Gaucha's Buffet

Ceviche'

Grilled Tiger Shrimp with Papaya Salad, Chipotle Pepper Dressing

Jicama, Nopales, Tomato and Green Onions salad

Adobe Chicken, Roasted Corn, Tomato and Black Bean Salad

Carving of

Tequila Glazed BBQ Pork Loin

Petite Sirloin, Sauce de Café'

Mango and Mustard Glazed Salmon,

Saffron Rice and Black Beans

Roasted Vegetables

Cilantro Rice

Caramel Flan

Pineapple Cake

Dulce de Leche Cheesecake

Coffee Station

*Additional Buffets will be created
for your specific requests*

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Desserts

Carrot Cake

Served on a fruit coulis

New York Style Cheesecake

Served with sliced strawberries, Chambord, and whipped cream

Chocolate Ganache Cake

Garnished with strawberries and fruit coulis

Pecan Torte, ala mode

Served with vanilla ice cream and chocolate syrup

Apple Pie, ala mode

Served with vanilla ice cream topped with whipped cream

Florentine Cookie

*Presented with Ice Cream, assortment of berries,
and Grand Marnier sauce*

Bananas Foster

*Vanilla ice cream with a sauce of banana liquor, rum and brown sugar, f
fresh bananas and whipped cream*

Wedding/ Celebration Cakes

Decorating Styles:

- *Butter Cream*
- *Rolled Fondant*
- *White Chocolate Savings*

Cake Flavors and Fillings

*White, Chocolate, Carrot, Black Magic, Mocha
Vanilla or Chocolate Custard, Bavarian Cream, Lemon, Guava,
Raspberry, Strawberry, Pineapple, or Coconut Cream,
Chocolate Fudge, Cream Cheese, Dulce de Leche,
Cappuccino Chocolate Chip, (\$1.00) Kahlua Chocolate Chip (\$1.00)*

Tier Styles

Column Stacked Satellite Formation

ANGC Cakes begin at \$5.00 per person

More elaborate cakes are subject to the Baker's discretion

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