

MENU

 **PLAZA ARBOLEDA
CONFERENCE CENTER**

Catering Menu

2017



MENU

Breakfast Selections

Breakfasts are served with Regular and Decaffeinated Coffee and Assorted Hot Tea.

Prices are per person.

Continental

Mini Continental - \$5.00

Muffins and Scones

Continental - \$6.50

Muffins, Scones and Fresh Fruit Bowl

Deluxe Continental - \$7.50

Baked Breads, Assorted Croissants and Fresh Fruit Bowl

Hot Breakfast

French Toast - \$9.50

With Fruit and Bacon or Sausage

Pancakes - \$9.50

(Pecan, blueberry, or apple cinnamon)

With Fruit and Bacon or Sausage

Scrambled Eggs - \$9.50

With Potatoes, Fruit and Bacon or Sausage

A la Carte

Prices are per person, except where noted.

Fresh Fruit Bowl - \$2.50

With Honey Yogurt Dip

Assorted Muffins or Scones -

\$10.00 doz, \$5.00 ½ doz

Mini Croissants - \$15.00 doz, \$7.50 ½ doz

Gluten Free Muffins - \$20.00 doz

Baked Breads - \$3.50 per Loaf (8 Slices each)

Banana, Blueberry or Chocolate

Bagel and Cream Cheese - \$1.50

Mini Quiche - \$1.25 Each

Hot Oatmeal - \$1.50

With Toppings

Light Yogurt - \$1.25 Each

(Add \$0.50 for a Granola Parfait)

Greek Yogurt - \$1.75 Each

(Add \$0.50 for a Granola Parfait)

MENU

Lunch Buffet Entrée Selections

Prices are per person

Grilled Chicken Breast - \$9.95

Served with Herbed Risotto Rice, Mixed Greens with a Lemon Vinaigrette and a Roll

Beef or Chicken Kabob - \$10.95

Served with Greek Salad, Tomato Lemon Roasted Potatoes and Naan Bread

Blackened Cod - \$9.95

Served with Garlic Rice and Grilled Vegetables

Southwest Chicken Salad - \$7.95

Grilled Chicken Breast on a Bed of Lettuce with Roasted Corn and Bean Salsa, Avocado, Cheddar Cheese and a Chipotle Ranch Dressing

Grilled Portabella - \$7.50

Served with Grilled Eggplant, Tomato and Hummus on Naan Bread

Pimento Cheese Sandwich - \$6.95

Cheddar Cheese with Roasted Peppers, Garlic and Arugula on Wheat Berry Bread Served with Fresh Fruit

Mexican Grilled Seabass Salad - \$11.95

Grilled Seabass on a bed of Field Greens with Roasted Tomatoes, Grilled Sweet Peppers, Queso and Avocado Greek Yogurt Dressing

Chicken Soup - \$6.95

Served with Avocado Pico De Gallo, Cheese and Tortilla Chips

Taco Salad Buffet - \$8.95

Shredded Beef and Chicken, Beans, Rice and Toppings (Pickled Vegetable, Homemade Salsa, Sour Cream, Cheese, Lettuce and Tomatoes)

Italian Buffet - \$8.95 (minimum 20 people)

Meat or Cheese Lasagna, Garlic Bread and Caesar Salad

Deli Buffet - \$7.95 (for groups under 25)

Build Your Own: Assorted Breads, Turkey, Ham, Assorted Cheese, Relish Tray and Fruit Bowl

Grab & Go Buffet - \$9.95

Choose 3: Italian Grinder, Turkey & Swiss on Wheat Berry Buffalo Chicken Salad Wrap, Grape and Pecan Chicken Salad on Wheat Berry, Pimento Cheese on Wheat Berry, Grilled Portabella, Eggplant and Tomato with Hummus on Naan Bread

Choose 2: Hand Fruit, Baked Chips, Pesto Pasta, Marinated Vegetables, Spinach Orzo Salad, Potato Salad

MENU

 PLAZA ARBOLEDA
CONFERENCE CENTER

Dinner Buffet

All dinner selections are served on china with glass, silverware and linen. Prices are per person.

Entrée Selection

Prime Rib - \$22.95 (minimum 15 people)

Seabass - \$23.95

Boneless Chicken Breast - \$17.95

Alaskan Cod - \$16.95

Center Cut Pork Chop - \$18.95

Add a Second Entrée
+\$4.00 per Person

Marinated Bone in Chicken

Grilled Sausage

Tofu (Asian or Citrus)

**Chicken, Beef, Shrimp or Seabass
Skewers**

Choice of Sides:

(Choose 3)

Scalloped Potatoes • Herb Risotto
Roasted Potato Medley
Brown Butter Garlic Pasta • Rice Pilaf
Lemon and Tomato Roasted Potatoes
Baked Sweet Potato

Slow Roasted Tomatoes
Sea Salt Roasted Carrots
Roasted Vegetable Medley
Steamed California Blend
Grilled Vegetable Platter String Beans
Grilled Pineapple

Field Green Salad • Kale Citrus Salad
Tomatoes with Fresh Mozzarella
Caesar Salad • Greek Salad
Jicama Apple Salad • Fruit and Nut Salad

Includes Assorted Baked Breads or Rolls

Tapas (Small Plates)

Let us create for you, small plates with your choice of the main ingredient. Prices are per person.

1-25 People (Choose 3)

26-50 People (Choose 4)

51-75 People (Choose 5)

76+ People (Choose 6)

\$9.95

Salmon • Shrimp • Chicken Breast • Salad (Fruit & Nut) • Vegetables
Beans • Bacon • Portabella Mushrooms • Goat Cheese • Soy • Tofu
Sliders (Assortment) • Beet Salad • Jicama Salad
Naan with Toppings • Fish Ceviche • Hummus • Quinoa Salad
Bavarian Pretzels (sweet or savory) • Assorted Dessert Bars
Grilled Pineapple • Berries • Melon • Dates

Choose 2 in addition to above:

\$12.95

Scallops • Crab • Beef • Sea Bass

MENU

Prices are per person, except where noted.

Sweet and Savory Snacks

- Bavarian Pretzels** - \$1.50 Each
With Sweet or Savory Toppings
- Granola Bars** - \$1.00 Each
- Kashi Bars** - \$1.50 Each
- Hand Fruit (assorted)** - \$0.75 Each
- Air Popped Popcorn** - \$1.50
With Truffle Oil or Premium Olive Oil and Sea Salt
- Freshly Made Trail Mix** - \$1.50
- Soy Ceviche** - \$2.00
With Tortilla Chips
- Chips and Salsa** - \$2.00
- Roasted Corn and Bean Salsa** - \$2.00
With Vegetable Sticks or Tortilla Chips
- Roasted Kale Chips** - \$2.00
Seasoned with Olive Oil and Sea Salt

Afternoon Break

- Add Iced Tea, Lemonade or Coffee to a Snack or Dessert** - \$1.50

Platters

- Assorted Cheese** - \$3.00
Served with Crackers, Pepperoni and Tapenade
- Fresh Fruit** - \$3.00
Served with Honey Yogurt Sauce
- Veggie Sticks** - \$3.00
Served with Hummus and Ranch Dip
- Grilled Veggies** - \$3.00
Mushrooms, Eggplant, Squash and Peppers
Served with Tzatziki Sauce and Grilled Naan Bread

Desserts

- Baked Cookies** - \$6.50 doz, \$3.25 ½ doz
- Scones** - \$10.00 doz, \$5.00 ½ doz
- Dessert Bars** - \$2.00
Assortment of Fruit, Nut, Oatmeal and Chocolate
- Lemon Squares** - \$2.00
- Brownies** - \$10.00 doz, \$5.00 ½ doz
- Bread Pudding** - \$2.00
Dried Fruit or Chocolate Chip
- Apple Cranberry Crisp** - \$2.00

(All items can be made gluten free)

MENU

Beverages

Regular/Decaffeinated Coffee - \$8.00 per Pot

Assorted Hot Tea - \$1.25 per Serving

Iced Tea - \$5.50 per Pitcher

Lemonade - \$5.50 per Pitcher

Hibiscus Iced Tea - \$7.00 per Pitcher

Iced Chai Latte - \$8.00 per Pitcher

Melon Agua Fresca - \$8.00 per Pitcher

Bottled Orange Juice - \$1.50 Each

Individual Beverages - \$1.50 Each
Bottled or Canned Beverages, Iced Teas and
Flavored Waters

Canned Soda - \$1.00 Each

* Spa Water is included for all events
when food is ordered.

Thank you for choosing Plaza Arboleda Conference Center. All of our menu items are prepared with fresh ingredients especially for your catered event. In addition:

- Please let us know if there are any special dietary requests for anyone attending your event. We can provide appropriate options.
- If you would prefer to have your breakfast or lunch on china, please let us know.
- All food pricing is based on buffet style service. Please let us know if you would like to have a plated meal or other special attention for your event.