

Italian Hors D'oeuvres

Tomato Shrimp Crostini

Grilled prawns, chopped tomatoes, fresh garlic, basil, white wine and ricotta cheese.

Antipasto traditional

Italian cured meats, assorted olives, artichoke hearts, dried & fresh cheeses, roasted red peppers and crostini.

Caprese Skewers

Fresh mozzarella balls, cherry tomatoes, hard salami, basil leaves, extra virgin olive oil, balsamic reduction glaze.

Pear Gorgonzola Crostini

Poached pears, crumbled gorgonzola, walnuts, white wine and honey drizzled sauce.

Panini Bites

French bread, cilantro pesto, salami, provolone cheese, sliced tomatoes, chopped olives, sliced avocados. **Vegetarian option available by request

Prosciutto Wrapped Artichoke Hearts

Skewered artichokes hearts, prosciutto, baked and served with roasted garlic aioli.

Salads

Italian Beet Salad

Arugula, roasted beets, shaved parmesan, orange segments, red onions, sea salt, fresh ground pepper, extra virgin olive oil.

Caprese Salad

Mixed greens, grape tomatoes, Julianne basil, fresh mozzarella balls, sea salt, fresh ground pepper, balsamic vinaigrette dressing.

Antipasto Chopped Salad

Chopped romaine lettuce, prosciutto, grape tomatoes, salami, pepperoncini, fresh mozzarella, Italian dressing.

Italian Quinoa Salad

Fresh Spinach, Roma tomatoes, cucumbers, feta cheese, balsamic reduction glaze, extra virgin olive oil.

Entrees

Marsala Chicken Breast

Fresh garlic, shallots, mushrooms, sun-dried tomatoes, butter, heavy cream, and marsala wine.

Saltimbocca Chicken

Fresh mozzarella, sage, prosciutto, sea salt, fresh ground black pepper.

Piccata Pork Loin

Lemon juice, fresh garlic, capers, sea salt, fresh ground pepper, white wine.

Beef Tenderloin Medallions

Seared-roasted beef tenderloins, served with cognac peppercorn sauce.

Steamed Clams or Mussels

Fresh garlic, shallots, white wine, lemon sauce, parsley, chopped tomatoes, crostini.

Cioppino

Prawns, fish, clams, mussels calamari, tomatoes. Served over angel hair pasta.

Side Dishes

Tri-color Peppers Creamy Risotto

Peppers, fresh garlic, shallots, sea salt, fresh ground pepper, parmesan, sherry wine.

Roasted Red Pepper Gnocchi

Onions, garlic, chili flakes, cream, feta cheese.

Honey Glazed Carrots

Lemon juice, honey, sea salt, chopped basil.

Baked Mac' and Cheese.

Three cheese sauce, bacon bits, bread crumbs,, cavatappi pasta.

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Mexican Hors D'oeuvres

* *Ceviche de Camarones*

Prawns mixed with red onions, cucumber, tomatoes, cilantro, jalapeños, sea salt, lime juice. Garnish with avocado or mango.

* *Ceviche mixto Camarones & Pulpo*

Prawns and octopus mixed with red onions, cucumber, tomatoes, cilantro, jalapeños, sea salt, lime juice. Garnish with avocado or mango.

Guacamole Trio

Three season inspired types of guacamole. served with tortilla chips.

Chorizo Con Papa Sliders

Fresh Mexican chorizo, diced potatoes, onions, cilantro, melted Oaxaca cheese. Served on a brioche bun.

Dobladas de Camaron

Soft corn tortilla filled with shrimp, queso fresco, guacamole, garlic, butter, drizzled with lime crema.

Mexico City Tostadas

Fried corn tortilla with lettuce, avocado, sour cream, cotija cheese, salsa roja. Choice of topping: Chipotle chicken or Barbacoa beef.

Salads

Frontera Caesar Salad

Romaine lettuce, spiced croutons, jalapeños, chipotle caesar dressing.

Avocado Mixed Green Salad

Queso fresco, cherry tomatoes, red onions, cilantro, habanero vinaigrette.

Entrees

Mango-Habanero Chicken

Grilled chicken breast topped with mango-habanero sauce with black beans, green rice, corn, spinach, jack cheese, and tortilla strips.

D.F Chicken

Crispy breaded chicken filled with ham and jack cheese. Topped with chipotle-honey cream sauce.

Chicken Chipotle Cream

Chicken breast over chipotle sauce, filled with diced veggies, ham, and jack and cheese.

California Fajitas

Your choice of : Steak , Chicken or Prawn. Served on a bed of mixed vegetables.

Birria Style Beef

Braised and slowly cooked in a mixed dried peppers marination.

Pollo A La Crema

White chicken meat, carrots, yellow onions, green and red bell peppers, garlic, poblanos in a sherry wine-cream sauce.

Oaxaca Black Mole

Traditional Oaxaca City black mole with your choice of white meat or dark meat.

Side Dishes

Mexican Rice

Your choice of : Poblano Green, tomatoe-chile red or garlic-parsley white.

Beans

Black, Pinto, Refried, Charros, Puercos. All with different toppings.

Fajitas Style Vegetables

Green, red and yellow peppers, onions, carrots and Mexican Zucchini.

Cold Pasta Salad

Macaroni, diced carrots, tomatoes, lettuce, jalapeños, green peas, spicy mayo dressing.

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Mediterranean Menu

Hors D'ouvres

Spanish Fava Beans

Giant fava beans in a garlic - white wine sauce, topped with crumbed feta cheese.

Mussels and Chorizo

Penn Cove muscles sautéed with sherry wine and Spanish chorizo in a tomato based brava sauce. Drizzled with roasted garlic aioli.

Smoked Salmon Paté

Smoked salmon whipped with lemon sauce, green cheese, fresh dill, and capers. Served with artisan crackers.

Tomato Gazpacho Soup

Spanish gazpacho soup shooters.

Traditional Hummus

Traditional recipe serve with warm pita and fresh veggies.

Entrees

Spanish Seafood Paella

Fish, prawns, clams, mussels, arborio rice, Spanish chorizo, onion, peppers, tomatoes, saffron, sea salt, ground pepper.

Turmeric Cauliflower and Chick Pea Stew

Roasted cauliflower, carrots, onions, chickpeas, tomatoes, almonds, pine nuts, turmeric.

* *Moroccan Charmoula Steak*

Grilled skirt steak served with traditional charmoula sauce and feta cheese.

Puttanesca Pasta

Spaghetti, anchovies, tomatoes, capers, kalamata olives, olive oil, pepper flakes, garlic, sea salt, fresh ground pepper.

Pincho Moruno (Pork Skewers)

Seasoned grilled pork skewers served with a brava sauce.

Salads

Greek Vegetable Salad

Diced cucumbers, bell peppers, red onions, kalamata olives, tossed with extra virgin oil, lemon juice, feta cheese and fresh oregano.

Avocado and Kale Salad

Fresh chopped kale, chèvre goat cheese, parsley and avocado slices, tossed with cumin-lime vinaigrette dressing.

Spanish Mango- Quinoa Salad

Mixed greens, diced mango, quinoa, sunflower seeds, cherry tomatoes with a homemade greek dressing.

Side Dishes

Turmeric Roasted Carrots

Rich turmeric with fresh chopped mint.

Grilled Vegetable Kabob

Zucchini, squash, red onions, bell peppers, carrots, olive oil, sea salt, ground pepper, garlic and our signature seasoning.

Patatas Bravas

Roasted red potatoes served with Spanish traditional tomatoes spicy sauce and roasted garlic aioli.

Sautéed Mushroom

Sherry Wine, garlic, parsley, lemon juice, sea salt, ground pepper.

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American Hors D'ouvres

Fresh and grilled vegetables display

Crispy or grilled veggies with roasted garlic and asiago dipping sauce.

Signature cheese Display

Assortment of domestic and imported aged cheeses, mixed olives, membrillo slices and artisan bread and crackers.

Pear and Gorgonzola Crostini

Poached pear slices, crumbled gorgonzola, drizzled with agave-paprika honey.

Bourbon Onion Sliders

Top sirloin patties, bourbon caramelized onion, brie cheese on brioche bun.

Agave Glazed Chicken Skewers

Sweet & spicy marinated grilled chicken, with mango-habanero dipping sauce.

Salads

Caesar Salad

Romaine lettuce, Croutons, shaved parmesan, traditional homemade dressing, black olives.

Wedge Salad

Iceberg lettuce, bacon, blue cheese, cherry tomatoes and red onions

Northwest Mixed Greens

Mixed greens, pecans, golden raisins, dried cranberries, fresh strawberries, raspberry vinaigrette.

Entrees

Fresh herbs chicken breast

Chicken breast marinated in chimichurri - herb oil, served with lemon, and white wine sauce.

Columbia Valley Chicken

Chicken breast filled with poached pears, brie cheese and paprika. Topped with sweet marsala creamy sauce.

* *Flank Steak*

Locale steak grilled over charcoal, served with our signature sherry-peppercorn sauce.

Roasted Garlic Salmon

Wild Alaskan with lemon beurre blanc sauce

Parmesan Crusted Halibut

Served with parmesan cream sauce and asparagus.

Grilled Pork Chops

Marinated in sea salt and served with savory dark gravy.

Side Dishes

Garlic Whipped Potatoes

Yukon whipped potatoes, roasted garlic, sour cream, cream cheese, sea salt, white pepper.

Creamy Potatoes

Gold potatoes, fresh leeks, olive oil, pancetta, creme fraiche, sea salt, ground pepper.

Roasted Seasoned Vegetables

Assortment of market fresh vegetables, olive oil, sea salt, garlic, fresh ground pepper.

Braised Brussel Sprouts

Bacon bits, heavy cream, garlic, olive oil, white wine, sea salt, fresh ground pepper.

Prosciutto Wrapped Asparagus

Lemon sauce, sea salt, olive oil, garlic, fresh ground pepper.

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