

FULL SERVICE MENU

ABSOLUTE CELEBRATIONS CATERING

PASSED APPETIZERS

Each, \$2.50. Minimum order of 48.

SEAFOOD

Seared Ahi Tuna Cones
with Sweet Chili Glaze

Smoked Salmon
Herbed Cream Cheese, Lemon Oil

Crab Croquettes
with Mango Salsa

Panko-Crusted Shrimp
Skewer with Pineapple

CHICKEN

Bite-Sized Chicken & Waffles
Apple Butter, Vermont Maple Syrup

Chicken Salad Cones
Brie, Apples & Raisins

Thai Chicken Salad Cups
Red Chili, Lemongrass & Cilantro

Chicken (Thigh) Satay

Jerk Chicken Skewers

PORK

Chorizo & Potato Empanadas
with Chipotle Cream

Bacon Wrapped Dates
with Bleu Cheese Stuffing

Al Pastor Tortilla Cups
Grilled Pineapples, Avocado Mousse

Pork Spring Rolls

BEEF

Ginger-Soy Beef Skewers
with Chili Cherry Tomatoes

Braised Beef Brisket
on Puff Pastry, Pesto Drizzle

Lemongrass Beef Kabobs
with Spicy Peanut Sauce (+\$0.50)

Roast Beef on Crostini
Caramelized Onions, Grape Compote

VEGETARIAN

Watermelon Basil Gazpacho
with Cucumber Sticks

Artichoke Fritters
with Garlic-Lemon Aioli

Wild Mushrooms on Crostini
with Balsamic Glaze

Kimchi Rice Balls
with Sriracha Aioli

Butternut Squash Soup Shooter
Parmesan Crostini

Caramelized Peaches & Boursin
on Crostini (Figs optional if in season)

Vegetable Spring Rolls

Tomato-Mozzarella Bruschetta

Caprese Skewers

Fresh Fruit Skewers



"Something Blue" Cocktail with Mixed Appetizers

STATIONARY APPETIZERS

Per guest, \$5.00

Cheese & Charcuterie

Prosciutto, Salami, Coppa, Goose & Chicken Pate with Double Cream Brie, Gorgonzola, Blueberry Chèvre & Herbed Goat Cheese. Grapes, Assorted House-Made Crostini & Crackers. (Supplement +\$2.50)

Farmer's Market Fresh

Assortment of Four Seasonal Fruits & Four Vegetable Crudités with Buttermilk Ranch & Bleu Cheese Dips. Double Cream Brie, Goat, Petaluma Bleu & Cheddar Cheeses. Assorted Crackers

Antipasto

Marinated Olives, Sweet Red Peppers, Artichoke Hearts, Apricot Chutney, Genoa Salami, Double Cream Brie, Petaluma Bleu & Cheddar Cheeses with Assorted House-Made Crostini.

HEAVY APPETIZERS

Priced per piece. Minimum order of 48.

Beer Battered Fish & Chips

Hand-Cut Fries, Tartar Sauce & a Meyer Lemon Wedge \$4

Grey Goose Bloody Mary Shrimp Cocktail

Heirloom Tomatoes & Celery Stick \$4

Chicken a la King

on Puff Pastry topped with Sherry Cream Sauce \$4

Pork Belly Steamed Buns

Red Onions, Cilantro & Hoisin Sauce (Vegetarian: Tofu) \$4

Smoked Beef Brisket Hand Pie

Chimichurri Sauce \$3.75

Surf & Turf Mashtini - White Wine Shrimp & Beef Shortribs

Mashed potato bed in a Martini Glass \$5.50

Roasted Tomato Soup & Grilled Cheese

Fire Roasted Tomato Soup, Mini Fontina Cheese Panini \$5.50

BAR SNACKS

Priced per bowl. Minimum order of 12.

Mixed Nuts | Wasabi Chips | Spiced Popcorn | Kettle Chips



Buffet Format (Credit: Photography by Shawnee)

ENTREES

CHICKEN

- Herb Roasted Chicken** | Wilted Spinach & Whole Grain Mustard Jus (8oz. Per Serving, Bone-In)
\$5 Buffet | \$6 Family Style | \$14 Plated (with Roasted Market Vegetables)
- Tequila Citrus Chicken** | Agave Tequila & Citrus Marinade (8oz. Per Serving, Bone-In)
\$5 Buffet | \$6 Family Style | \$14 Plated (with Roasted Market Vegetables)
- Plum BBQ Chicken** | Roasted with Plum Glaze (8oz. Per Serving, Bone-In)
\$5 Buffet | \$6 Family Style | \$14 Plated (with Steamed Pandan Rice)
- Spinach & Garlic Stuffed Chicken Breast** | Mushroom Cream Sauce (6oz. Per Serving)
\$6 Buffet | \$7 Family Style | \$16 Plated (with Buttered Egg Noodles)

BEEF

- Red Wine Braised Tri-Tip** | Baby Carrots & Broccoli (4oz. Per Serving)
\$9 Buffet | \$10 Family Style | \$19 Plated (with Creamy Mashed Potatoes)
- Slow Roasted Beef Brisket** | Ginger-Soy Marinade (4oz. Per Serving)
\$8 Buffet | \$9 Family Style | \$18 Plated 6oz. (with Garlic Roasted Potatoes)
- Grilled Skirt Steak** | Fresh Herb Chimichurri (6oz. Per Serving)
\$9 Buffet | \$10 Family Style | \$19 Plated 6oz. (with Garlic Roasted Potatoes)

PORK

- Pork Roast** | Cherry-Zinfandel Barbecue Sauce (5oz. Per Serving)
\$5 Buffet | \$6 Family Style | \$15 Plated (with Sweet Potato Mash)
- Pork Medallions** | Roasted Broccoli, Mustard & Herb Cream Sauce (5oz. Per Serving)
\$6 Buffet | \$7 Family Style | \$16 Plated (with Garlic Mashed Potatoes)
- Pork Belly** | Sweet Chili Soy & Pickled Red Onions (4oz. Per Serving)
\$7 Buffet | \$8 Family Style | \$17 Plated (with Brown Rice & Baby Bok Choy)

SEAFOOD

- Shrimp & Grits** | Bacon Lardons, Chipotle Barbecue Sauce (5 Medium Shrimps Per Serving)
\$5 Buffet | \$6 Family Style | \$15 Plated (with Cheesy Grits)
- Baked Tilapia** | Salsa Verde & Crispy Onions (5oz. Per Serving)
\$5 Buffet | \$6 Family Style | \$15 Plated (with Rice Pilaf)
- Roasted Salmon** | Capers, Lemon Cream Sauce (5oz. Per Serving)
\$7 Buffet | \$8 Family Style | \$16 Plated (with Roasted Market Vegetables)
- Sweet Chili Salmon** | Pan-Seared with Sweet Chili Glaze (5oz. Per Serving)
\$7 Buffet | \$8 Family Style | \$16 Plated (with Baby Bok Choy & Water Chestnuts)

VEGETARIAN

- Roasted Vegetable Quinoa** | Spinach, Zucchini, Red & Green Bell Peppers with a Lemon-Zest Quinoa Salad
\$5 Buffet | \$6 Family Style | \$15 Plated
- Wild Mushroom Ravioli** | Truffle Cream Sauce
\$5 Buffet | \$6 Family Style | \$15 Plated
- Orzo Pasta** | Cherry Tomatoes, Pesto Sauce
\$5 Buffet | \$6 Family Style | \$15 Plated
- Tofu Steak** | Coriander & Cumin Rub
\$5 Buffet | \$6 Family Style | \$15 Plated (with Black Beans & Wild Rice)
- Eggplant Steak** | Pistachio Crust, Tomato Jam
\$5 Buffet | \$6 Family Style | \$15 Plated (with Israeli Couscous)



Plated Dinner Format

SALADS

\$3 Buffet | \$4 Family Style | \$4 Plated

Green Salad | Mixed Greens, Cherry Tomatoes & Shaved Red Onions in Balsamic Dressing

Classic Caesar Salad | Romaine Lettuce, Aged Parmesan & Garlic Croutons in a Creamy Caesar Dressing

\$3.50 Buffet | \$4.50 Family Style | \$4.50 Plated

Signature Salad | Mixed Greens, Grapes, Dried Cranberries, Candied Walnuts & Feta Cheese in a White Balsamic Dressing

Cucumber Mango Salad | Hearts of Romaine, Cucumbers, Mangoes, Candied Peanuts & Goat Cheese in a Champagne Vinaigrette

Granny Smith Apple Salad | Mixed Greens, Granny Smith Apples, Plum Dried Cranberries, Candied Walnuts & Bleu Cheese Crumble in a Red Wine Vinaigrette

Poached Pear Salad | Mixed Greens, White Zinfandel Poached Bosc Pears. Dried Cranberries & Gorgonzola Cheese with House Dressing

Beet Salad | Mixed Greens, Red Beets, Fennel & Goat Cheese in a Balsamic Dressing

Garden Salad | Mixed Greens, Seasonal Fruit, Cherry Tomatoes, Shaved Red Onions & Croutons in a Balsamic Dressing

\$4 Buffet | \$5 Family Style | \$5 Plated

Strawberry Salad* | Mixed Greens, Strawberries, Fennel, Candied Walnuts & Goat Cheese in a Balsamic Dressing

Grapefruit Salad* | Arugula, Mixed Greens, Grapefruit, Shaved Almonds & Parmesan in a Grapefruit Citronett

SIDES

Roasted Market Vegetables \$3 Buffet | \$4 Family Style

Bourbon Glazed Brussels Sprouts \$3 Buffet | \$4 Family Style

White Corn & Edamame Succotash \$3.25 Buffet | \$4.25 Family Style

Ratatouille of Vegetables in Season \$3 Buffet | \$4 Family Style

Country Style Mac & Four Cheese \$3.50 Buffet | \$4.50 Family Style

Herb Roasted Purple, Red & Gold Potatoes \$3 Buffet | \$4 Family Style

Mashed Potatoes (Creamy or Garlic) \$2.50 Buffet | \$3.50 Family Style

Mashed Sweet Potatoes \$3.50 Buffet | \$4.50 Family Style

Buttered Rice Pilaf \$2.50 Buffet | \$3.50 Family Style

Brown Rice \$2.75 Buffet | \$3.75 Family Style

DESSERTS

Ice Cream Sundae Station | Vanilla & Chocolate Ice Cream with Chocolate & Caramel Syrup, Crushed Peanuts, Marshmallows, Crushed Oreos, Wafer Sticks, Cherries & Whipped Cream
\$4/guest

Specialty Cupcakes | Vanilla, Red Velvet, Double Chocolate, Lemon, Banana & Carrot
Regular Size \$3/piece | Mini \$2/piece

Cafe Attila's Petit Fours | Fruit Tart, Lemon Tart, Milk Chocolate Truffle Tart and Mini Eclairs
\$2/piece

Panna Cotta | Delicious Italian Cream Custard topped with Mixed Berries or infused with Cappuccino, Caramel, Green Tea or Coconut
\$3/piece

Apple Pecan Turnovers | Puff Pastry, Salted Caramel
\$3.25/piece

S'mores Parfait | Graham Crust, Fudge Brownie & Toasted Marshmallow
\$5.00/piece

Occasion Cake | We'll cut your favorite baker's creation at no extra cost-- just rent out the plates & forks.

