

SAVOR THE NEW 'SIDE OF CLASSIC CALIFORNIA

CULINARY INTERACTIONS

STREET TACOS ■ 18.95 per person

Carne Asada, Pollo
Petite Corn Tortillas
Cilantro, Onions & House-Made Salsa
Queso Fresco
Fresh Corn Chips & Pico De Gallo

RISOTTO CAKES ■ 17.95 per person

Lobster Cream Sauce
Shaved Fennel Salad

LAMB LOLLIPOPS ■ 20.95 per person

Rosemary-Roasted Fingerling Potatoes
Chimichurri Pesto

PASTA STATION ■ 16.95 per person

Chicken, Italian Sausage, Roasted Pepper, Spinach, Portobello Mushrooms,
Caramelized Onions, Pine Nuts, Parmesan Cheese
Choice of Two Sauces — Tomato Basil Marinara, Alfredo,
Pesto Cream or Smoked Tomato

BACON-WRAPPED PRAWNS ■ 19.95 per person

Pan-Seared Prawns resting on a Bed of Dijon Cabbage Slaw with Honey Chipotle Glaze

CHIPOTLE-RUBBED SALMON ■ 18.95 per person

Pan-Seared Salmon resting on a Bed of Jicama, Bell Pepper Slaw, Tropical Fruit Salsa

MINI BBQ PORK & CHICKEN SLIDERS ■ 18.95 per person

Pulled Pork & Shredded BBQ Chicken on Sweet Hawaiian Roll & Southern Slaw

DIRTY MAC & CHEESE WITH CAJUN CHICKEN ■ 15.95 per person

Classic 4-Cheese Sauce & a Rich Spicy Tomato Sauce Blended Together

MASHED POTATO BAR WITH TOPPINGS ■ 17.95 per person

Start with our Whipped Yukon Mashed Potato & Dress It Up with Your Own Toppings
Bacon Bits, Cheddar Cheese, Chives, Sour Cream, Broccoli, Chopped Jalapeño,
Chili, Red-eye Gravy & Green Pepper Corn Demi-Glace



CATERING MENU

Our Raincross Hospitality Catering Team is pleased to prepare custom menus tailored to your specific wishes.

All selections shall be subject to 19% service charge & 8% sales tax.

Prices, service charges and taxes are all subject to adjustment without notice.

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MORE INTERACTIONS

SIPS ■ 17.95 per person
(Choice of Two Hand-Crafted Soups)

Roast Butternut Squash with Sage Croutons
Chicken Corn Chowder with Garlic Crisps
Spicy Tomato & Chicken Florentine
Loaded Baked Potato with Chives & Cheddar
Poblano, Corn Chowder with Corn Chips
Seafood Bisque with Crème Fraîche
Asian Mushroom Vegetable
Gazpacho Shrimp
Thai-Coconut Curry with Toasted Cashews

CARVERY

PEPPER-CRUSTED BEEF TENDERLOIN ■ 485.00*

Brandy Demi-Glace & Sweet Onion Marmalade, Assorted Petite Dinner Rolls
Serves approximately 40

GARLIC ROSEMARY PRIME RIB ■ 435.00*

Au Jus & Creamy Horseradish, Assorted Petite Dinner Rolls
Serves approximately 50

DIJON CRUSTED PORK LOIN ■ 365.00*

Apple Jack Demi-Glace, Assorted Petite Dinner Rolls
Serves approximately 50

SAGE-RUBBED TURKEY BREAST ■ 265.00*

Chipotle Cranberry Mayo & Whole-Grain Mustard, Assorted Petite Dinner Rolls
Serves approximately 50

HONEY BOURBON-GLAZED HAM ■ 295.00*

Honey Mustard & Roasted Garlic Aioli, Sweet Hawaiian Rolls
Serves approximately 40

***90-Minute Chef Attendant Required ■ 125.00**



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PRESENTATIONS

All Presentation selections require a 25-person minimum

SLICED FRESH FRUIT ■ 5.95 per person

Best of Season Mixed Fruits & Berries

TEA SANDWICHES ■ 7.95 per person

Assortment of Small Finger Sandwiches, Ham Salad, Roasted Turkey, Smoked Salmon, Sesame Chicken Salad, Cucumber Dill

PIN WHEELS ■ 6.95 per person

Assortment of Flavored Tortilla-Rolled Bites
Hawaiian Ham, Roasted Vegetables, Curry Chicken, Roasted Turkey

PALM SANDWICHES ■ 5.95 per person

Assortment of Petite Dinner Roll Sandwiches
Roast Beef & Cheddar, Ham & Swiss, Turkey & Provolone

DIPS, BREADS & SPREAD ■ 4.95 per person

Classic Hummus, Roasted Red Pepper Hummus, Artichoke Lemon Pesto, Olive Caper Tapenade

ARTISAN CHEESE ■ 7.95 per person

Artisan Display of Domestic & Imported Cheeses, Berries, Toast Points & Crackers

ANTIPASTO & BRUSCHETTA ■ 8.95 per person

Sliced Dry-Cured Meats & Assortment of Cheeses, Olives, Artichokes, Tomato Bruschetta & Garlic Toast Points

ARTISAN RAW & GRILLED VEGGIES ■ 5.95 per person

Artfully Displayed Mix of Best of Season Vegetables — Marinated, Grilled & Raw

SMOKED SLICED SALMON ■ Market Price

Served with Capers, Eggs, Purple Onion, Whipped Cream Cheese & Bagel Chips

FROM THE SEA ■ Market Price

Shrimp Cocktail, Seared Marinated Scallops & Snow Crab Claws

ASSORTED SUSHI ROLLS ■ Market Price

Cali Rolls, Spicy Tuna, Tempura Shrimp & Vegetables with Pickled Ginger & Wasabi

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BITES



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Thai Peanut Chicken Satay	160.00
Sweet & Spicy Beef Satay	165.00
Caramelized Onion Gorgonzola Tart	145.00
Wild Mushroom Tart	150.00
Vegetable Ratatouille Tart	135.00
Crab-Stuffed Mushroom Caps	200.00
Veggie Spring Rolls with Sweet-Sour Dipping Sauce	135.00
Tomato-Basil-Mozzarella Balls on Skewers	145.00
Thai-Chicken Salad in a Pickled Cucumber Cup	145.00
Stuffed Red-Skinned Potato with Carnitas	165.00
Stuffed Red-Skinned Potato with Boursin Herb Cheese	155.00
Bacon-Wrapped Dates	155.00
Crab Cakes with Red Pepper Cajun Aioli	200.00
Smoked Salmon Mousse on Pumpnickel	165.00
Beef & Chicken Empanadas	185.00
Beef Tenderloin Crostini, Boursin Cheese & Caramelized Onions	170.00
Veggie Mini-Quiche	140.00
Tandoori-Spiced Chicken Skewers	160.00
Pork or Veggie Pot Stickers, Garlic Chili Sauce	185.00
Coconut Panko-Fried Shrimp, Tropical Dipping Sauce	200.00
Mini-Flatbread with Beef Chimichurri — <i>Chef Brad Martin recreates his Featured Dish from ABC's "The Taste," Season 2</i>	195.00
Fried Artichoke Hearts, Wasabi Aioli	165.00
Pecan Panko Chicken Tenders, Mustard Honey Clover Sauce	170.00
Black & Blue Tuna Wonton	200.00
Hot Wings with Blue Cheese Dipping Sauce	110.00
Chicken Taquitos with Sour Cream Dipping Sauce	120.00
Chorizo Rice Croquettes with Cilantro Dipping Sauce	185.00
Stuffed Bacon-Wrapped Jalapeños	165.00
Assorted Deviled Eggs	115.00
Green Peppercorn Demi-Glace Meatballs	155.00
Fried Mac & Cheese Bites	135.00
Fried Cheese Ravioli with Tomato Basil Ragout	135.00

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