# Hor D’oeuvres

**Platters – serves 20-30 people**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Shrimp and Artichoke Dip</td>
<td>$80.00</td>
</tr>
<tr>
<td><strong>Served with warm pita bread</strong></td>
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<tr>
<td>Artisan Cheese Display</td>
<td>$80.00</td>
</tr>
<tr>
<td><strong>With pickled relish and grilled baguettes</strong></td>
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<tr>
<td>Baked Brie</td>
<td>$74.00</td>
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<tr>
<td><strong>Served with lavash and seasonal jam</strong></td>
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<tr>
<td>Chips and Queso</td>
<td>$35.00</td>
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<tr>
<td><strong>Served with corn and flour tortilla chips</strong></td>
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<tr>
<td>Smoked Salmon Display</td>
<td>$65.00</td>
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<tr>
<td><strong>Served with classic accoutrement</strong></td>
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<tr>
<td>Vegetable Crudité Display</td>
<td>$35.00</td>
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<tr>
<td><strong>Served with assorted dips</strong></td>
<td></td>
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<tr>
<td>Pate and Moussline</td>
<td>$55.00</td>
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<tr>
<td>Country Pork Pate en Crout, Salmon Mousseline Terrine</td>
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**Dessert Platter $37.50**

**Assorted Chef Choice**

**Individual – 50 pieces per order**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Fresh Tomato Bruschetta</td>
<td>$45.00</td>
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<tr>
<td><strong>Served with grilled baguettes</strong></td>
<td></td>
</tr>
<tr>
<td>Mini Crab Cakes</td>
<td>$75.00</td>
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<tr>
<td>Cajun Remoulade, pickled jalapeno and onion relish</td>
<td></td>
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<tr>
<td>Bacon Wrapped Shrimp Skewers</td>
<td>$85.00</td>
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<tr>
<td><strong>Served with Asian pineapple sauce</strong></td>
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<tr>
<td>Beef Carpaccio</td>
<td>$55.00</td>
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<tr>
<td><strong>Served on a crostini with bleu cheese and chive</strong></td>
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<tr>
<td>Crab and Spinach Stuffed Mushrooms</td>
<td>$85.00</td>
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<tr>
<td><strong>With panko and parmesan crust</strong></td>
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<tr>
<td>Chicken Satay</td>
<td>$55.00</td>
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<tr>
<td><strong>Marinated in citrus and served with Thai peanut sauce</strong></td>
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**Mint Marinated Fruit Skewers $35.00**

**Seasonal fruit with mint and honey drizzle**

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Please alert us if you have a gluten, dairy or other intolerance as we would enjoy creating a menu specific to your needs.

All prices exclude tax.
DINNER

TRADITIONAL BUFFET -
(15 PERSON MINIMUM)
INCLUDES ICED TEA, WATER, REGULAR & DECAFFEINATED COFFEE, SALAD, ROLL WITH BUTTER, DESSERT PLATTER,

BAKED RATATOUILLE $26.50
GARLIC BREAD, GRILLED BROCCOLINI

PORK ROULADE $28.50
SUNDRIED TOMATO PESTO, GOAT CHEESE POLENTA, ROASTED SEASONAL VEGETABLES

BEEF FAJITA $28.50
MARINATED SKIRT STEAK, ONIONS, PEPPERS, MINI TORTILLAS, SPANISH RICE, FRIJoles CHARROS

GRILLED SALMON $29.50
SLICED, HONEY CRANBERRY GLAZE, WARM WINTER BEAN SALAD, SAUTÉED BROCCOLINI

Oven Roasted Chicken $26.50
AU GRATIN POTATOES, ROASTED ASPARAGUS, ROSEMARY VELOUTE SAUCE

Pan Roasted Trout $24.50
GREEN BEAN ALMANDINE, QUINOA

SERVED DINNER
INCLUDES ICED TEA, REGULAR & DECAFFEINATED COFFEE, SALAD, ENTRÉE, ROLLS & BUTTER, DESSERT, CHINA & WHITE LINEN

Pan Roasted Airline Chicken $28.50
Parsnip puree, roasted root vegetables, dijon cream sauce

Grilled Beef Tenderloin $42.50
Roasted garlic and truffle mashed potatoes, char broiled asparagus, sauce perigoux

Blue Valley Trout Filet $36.50
Salsa vera cruz, goat cheese polenta, white wine and thyme beurre blanc

Pork Tenderloin $28.50
Caramelized apple chutney, herb roasted fingerling potatoes, oven roasted cauliflower

Crispy Braised Beef Short Ribs $37.50
Goat cheese polenta, oven roasted brussel sprouts, braising jus

Grilled Salmon Filet $34.50
Celery root puree, French lentils, basil oil emulsion

Vegetarian option upon request

PLEASE ALERT US IF YOU HAVE A GLUTEN, DAIRY OR OTHER INTOLERANCE
AS WE WOULD ENJOY CREATING A MENU SPECIFIC TO YOUR NEEDS.
ALL PRICES EXCLUDE TAX
BAR SERVICE

(HOSTED BAR: $250 MINIMUM, CASH BAR: $250 CHARGE)

THE ICA SERVES BEER & WINE AT ALCOHOL APPROVED EVENTS. THERE IS AN OPTION OF BOTH HOST & CASH BARS.

WE RECOMMEND ONE BARTENDER PER ONE HUNDRED GUESTS.

LOCAL BEER - $5
LUCKY BUCKET LAGER
LUCKY BUCKET WHEAT
EMPYREAN WATCHMAN IPA
OTHER LOCAL BEER MAY BE AVAILABLE

WINE - $5
CANYON ROAD CHARDONNAY
SAUVIGNON BLANC
MERLOT
CABERNET SAUVIGNON

WINE - $7
PARDUCCI CHARDONNAY
PINOT GRIGIO
MERLOT
CABERNET SAUVIGNON

OTHER BEER & WINE AVAILABLE, BY CASE, UPON REQUEST

OTHER SERVICES AVAILABLE

STAGE
SPECIALTY LINENS
CUSTOM CENTERPIECES
WEBINAR
VIDEO CONFERENCING
CONFERENCE PHONE
DIGITAL CAMERA
CAMCORDER
SLIDE PROJECTOR
EASEL

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