



# The Four Roses

Catering & Event Management

CATERING MENU & PRICES



# HOW IT WORKS

## *Pricing to fit your budget*

### 1. CHOOSE THE TYPE OF SERVICE YOU PREFER

#### Drop-Off Service

*Your food will be prepared off site and dropped off to your event venue one hour before your event. The Four Roses will provide disposable chafing pans and racks along with the paper products needed for your event (including plates, napkins, cups and flatware). You will be responsible to keep the food warm (or cold). No wait staff is provided with the drop-off service.*

#### Buffet Service

*Your food will be prepared at your (or our) venue site. If a kitchen is not available at your venue an additional charge will be assessed. The Four Roses will provide and set table linens and napkins, china place settings and glassware as well as stainless flatware. The buffet will be set with stainless chaffers and glass serving pieces (no plastic will be used). A wait staff will be provided to serve the buffet as well as refill coffee, tea and water. All set up and clean up of the meal will be done by The Four Roses staff.*

#### Full Service

*Your food will be prepared at your (or our) venue site. If a kitchen is not available at your venue an additional charge will be assessed. The Four Roses will provide and set table linens and napkins, china place settings and glassware as well as stainless flatware. Each plate will be served directly to your guest by The Four Roses wait staff. We will provide one staff person for every 10 guests. All set up and clean up of the meal will be done by The Four Roses staff.*

### 2. CHOOSE THE TIER OF FOOD THAT BEST MEETS YOUR BUDGETARY REQUIREMENTS

#### Tier “A”

*Tier A offers a variety of economical menu choices. If you choose all your menu choices from this tier, the list price will apply. If you make selections from Tier B or Tier C the price will vary.*

#### Tier “B”

*Tier B offers moderate menu choices. If you choose all your menu choices from this tier, the list price will apply. If you make selections from Tier A or Tier C the price will vary.*

#### Tier “C”

*Tier “C” offers several high end choices. If you choose all your menu choices from this tier, the list price will apply. If you make selections from Tier A or Tier B the price will be reduced. If the entrée is chosen from Tier C, full service is required.*

# DINNER MENU – TIER A

2 entrée selections, 3 side dishes, rolls & butter, iced tea & coffee

Drop-Off - \$10 per person

Buffet Service - \$15 per person

## PASTA & RAGOUT ENTRÉE SELECTIONS

### Cheesy Vegetable Lasagna

*Rich cheesy lasagna pasta loaded with layers of assorted vegetables*

### Beef Lasagna

*Layers of lasagna pasta covered with browned beef, ricotta and mozzarella*

### Stuffed Manicotti

*Manicotti stuffed with a blend of three cheeses, covered with a sweet marinara or creamy pink sauce*

### Spinach & Beef Stuffed Shells

*Jumbo shells stuffed with beef, spinach and cheese topped with sweet marinara or creamy pink sauce*

### Layered Chicken & Black Bean Enchilada

*Layers of sauce and tortillas mingled with a seasoned chicken and black bean mixture*

### Chicken Divan

*A classic dish of chicken breast, broccoli smothered in a creamy curry sauce*

## BEEF ENTRÉE SELECTIONS

### Salisbury Steak

*“Grandmas” Salisbury steak with a browned beef, French onion and mushroom gravy*

### Bacon Wrapped Ground Sirloin

*Specially seasoned sirloin steak ground and formed into patties and wrapped in crisp bacon*

## CHICKEN ENTRÉE SELECTIONS

### Oregano-Lemon Chicken

*Chicken breasts baked in a honey lemon sauce with a touch of oregano*

### Chicken Florentine

*Chicken breast on a bed of spinach and mushrooms covered with a creamy white sauce*

## SEAFOOD ENTRÉE SELECTION

### Seafood Medley

*Scallops, Crabmeat and shrimp combined with a creamy tomato sauce served over your choice of rice or fettuccini*

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## SIDEDISH (Starch)

*Choose one*

Spanish Rice	Herbed Potato Wedges	Rice Pilaf
Scalloped Potatoes	Au Gratin Potatoes	Wild Rice
Quinoa Pilaf	Baked Potato	

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## SIDEDISH (Vegetable)

*Choose one*

Honey Glazed Carrots	Mixed Vegetables
Whole Green Beans w/Almonds	

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## SIDEDISH (Green or Fruit Salad)

*Choose one*

Caesar Salad	Fresh Fruit w/Cream Cheese
Spinach Salad	Garden Salad w/3 Dressings
Mango Berry Fruit Salad	Emerald Fruit Salad
Pistachio Fluff Fruit Salad	Lemony Fresh Fruit Salad
Blueberry Fruit Salad w/Tangy Creamy Dressing	

# DINNER MENU – TIER B

1 entrée selection, 3 side dishes, rolls & butter, iced tea & coffee

Drop-Off - \$16 per person

Buffet Service - \$21 per person

Full Service - \$26 per person

## BEEF ENTRÉE SELECTIONS

### Slow Cooked Pepper Steak

*Strips of beef sirloin and red, yellow and green peppers slow cooked and served over your choice of rice or pasta*

### Sirloin Steak Ka Bobs

*Chunks of sirloin steak and fresh vegetables bathed in a zesty marinade and served on your choice of rice or pasta*

### Tri Tip

*Slices of tender marinated Santa Maria style tri tip, slow roasted and served with a tangy au jus*

### Lemon Basil Pesto Flat Iron Steak

*Slices of tender marinated Santa Maria style tri tip, slow roasted and served with a tangy au jus*

## SEAFOOD ENTRÉE SELECTION

### Lemon and Cilantro Shrimp

*Jumbo shrimp marinated in the juice of fresh lemons and seasoned with cilantro and pepper*

### Coconut Shrimp

*Crispy shrimp rolled in coconut beer batter and fried to a golden brown and served with a marmalade dipping sauce*

### Baked Halibut Steaks

*A delicious baked halibut enhanced with an Italian style vegetable and feta cheese topping*

### Zesty Tilapia w/Mushrooms

*Tilapia fish with scallions and porcini mushrooms in butter-lime juice*

## CHICKEN ENTRÉE SELECTIONS

### Orange Rosemary Chicken

*Boneless, skinless chicken breast in a citrus and fresh rosemary marinade*

## Sweet & Sour Glazed Chicken

*Half chicken glazed with a sweet and tangy and sweet sauce with a twist*

## Monterey Stuffed Chicken

*Chicken breast stuffed with Monterey cheese and bacon and topped with slices of hearty beefsteak tomatoes*

## Teriyaki Chicken

*Boneless chicken breast in a sweet teriyaki glaze and spiked with ginger*

## Chicken Roulade

*Spinach, pesto, sun-dried tomatoes and pine nuts rolled into a tenderized, breaded chicken breast*

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## SIDEDISH (Starch)

*Choose one*

Broccoli-Rice

Sweet Pepper Rice

Cheesy Polenta

Quinoa w/Thyme

Delmonico Potatoes

Almond Wild Rice

Rosemary Au Gratin Potatoes

Scalloped Potatoes

Cashew Rice Pilaf

Cheesy Herbed Mashed Potatoes

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## SIDEDISH (Vegetable)

*Choose one*

Candied Sweet Potatoes

Sautéed Garlic Asparagus

Asian Flavored Green Beans

Rosemary Carrots

Lemon Pepper Zucchini

Tomato & Cheese Crunch

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## SIDEDISH (Green or Fruit Salad)

*Choose one*

Broccoli Salad

Baked Pineapple

Tomato Feta Salad

Spicy Mango Salad

Fried Apples

Fruited Spinach Salad

Petite Pea & Tomato Salad

Tomato Cucumber Salad

Asian Chicken Salad

Mandarin, Gorgonzola & Almond Delight

# DINNER MENU – TIER C

1 entrée selection\*, 3 side dishes, rolls & butter, iced tea & coffee

Full Service - \$34 per person

## BEEF ENTRÉE SELECTIONS

### Spicy Filet Mignon or Bacon Wrapped Filet w/Balsamic Glaze

*Your choice of a Tender filet mignon rubbed with a spicy combination of paprika, basil, thyme and cayenne pepper or bacon wrapped and cooked in red wine and a balsamic glaze*

### Petite Filet with Jumbo Shrimp

*A petite filet mignon served with three jumbo shrimp flavored with fresh ginger, soy sauce and dry sherry*

### Sirloin Steak Dianne

*Sirloin steak cooked in a red wine and cream sauce with Dijon mustard, onions and mushrooms*

### Chateaubriand or Beef Wellington

*Your choice of a Beef tenderloin roasted in a sauce of lime juice, herbs, peppercorns and red wine or a classic Chateaubriand wrapped in prosciutto, mushroom duxelles and puffed pastry served with a green peppercorn sauce*

## SEAFOOD ENTRÉE SELECTION

### Stuffed Salmon

*Baked salmon stuffed with mixture of pesto, spinach, sun dried tomatoes and pine nuts*

### Baked Salmon w/Lemon Hazelnut sauce

*King Salmon marinated in lemon and a hazelnut liqueur, baked to perfection and garnished with roasted hazelnuts*

## CHICKEN ENTRÉE SELECTIONS

### Chicken Cordon Bleu

*A French classic; chicken rolled around ham and topped with a creamy wine sauce*

### White Wine Almond Chicken

*Almonds offer their nutty sweetness to this richly white wine sauced chicken with mushrooms*

## PORK ENTRÉE SELECTIONS

### Maple-Garlic Pork Tenderloin

*Tender pork marinated sesame oil and real maple syrup*

### Pork Medallions in Bourbon

*Butter browned medallions of pork tenderloin in a white wine and Dijon mustard sauce*

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## SIDEDISH (Starch)

*Choose one*

Asparagus-Zucchini Rice

Baked Sweet Potato Sticks

Wild Rice Pilaf w/Sausage

Orange Cilantro Rice

Fried Rice Balls

Wine Baked Potato

Quinoa w/Black Beans

Cheesy Quinoa Pilaf w/Spinach

Festive Wild Rice  
w/Cranberries & Peas

Baked Polenta w/Fresh  
Tomatoes & Parmesan

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## SIDEDISH (Vegetable)

*Choose one*

Fried Zucchini coated with corn meal

Asparagus Bouquets

Butternut Squash w/Pecans

Fried Spinach w/Bacon

Grilled Artichokes w/Butter & Garlic

Cheesy Baked Eggplant

Zucchini stuffed with bread crumbs and cheeses

Asparagus w/Brie and toasted sesame seeds

Honey Glazed Peapods & Carrots

Teriyaki Mushrooms w/Peppercorn Sauce

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## **SIDEDISH (Green or Fruit Salad)**

*Choose one*

The Four Roses Signature Salad

Grilled Fruit Gorgonzola Salad

Insalata Caprese Salad w/Balsamic Dressing

Tomato & Spinach Salad w/Dill Dressing

Wedge Salad w/Bleu Cheese Dressing

Crab & Avocado Salad w/Fruit Salsa

Baked Brandy Cranberry Sauce

Sparkling Wine Fruit Salad

Baked Pear

# HOR D' OEUVRES & CANAPÉ MENU

## Drop-Off Pricing

*2 hot selections & 2 cold selections – \$10 per person*

*3 hot selections & 3 cold selections – \$14 per person*

*4 hot selections & 4 cold selections – \$17 per person*

*5 hot selections & 5 cold selections – \$19 per person*

## Buffet Pricing

*2 hot selections & 2 cold selections – \$12 per person*

*3 hot selections & 3 cold selections – \$16 per person*

*4 hot selections & 4 cold selections – \$19 per person*

*5 hot selections & 5 cold selections – \$21 per person*

## Served Pricing

*2 hot selections & 2 cold selections – \$14 per person*

*3 hot selections & 3 cold selections – \$18 per person*

*4 hot selections & 4 cold selections – \$21 per person*

*5 hot selections & 5 cold selections – \$23 per person*

## Economy Selection Pricing

*Drop-Off – \$8 per person*

*Buffet – \$10 per person*

## ECONOMY SELECTION\*

Fresh Fruit Platter

Vegetable Platter

Spinach Dip w/Bread Bowl

Cheese Platter w/Crackers

*\*No Deletions or Substitutions on Economy Selection*

# HOT HOR D' OEUVRES & CANAPÉ SELECTIONS

Potato Rounds topped w/bacon

Mini Crab Cakes

Spinach and Feta Cheese Foldovers †

Mini Kielbasa Skewers

Stuffed Mushrooms (Sausage or Vegetarian)

Coconut Shrimp †

Broccoli-Chicken Roulade

Spicy Shrimp Kabobs (jalapeno & bacon)

Curried Chicken Triangle Pastry

Crunchy Chicken Balls

Bacon Wrapped Chicken, Scallops, Filet Mignon †

Bacon Wrapped & Maple Baked Smokies

Beef or Chicken Skewers †

† *A Four Roses Favorite*

# COLD HOR D' OEUVRES & CANAPÉ SELECTIONS

Fresh Fruit Skewers with Sweet Cream Dip

Caravan Sandwiches (Turkey, Turkey Pesto, Roast, Ham) †

Vegetable Tray w/ranch & honey mustard dipping sauce

Spinach Dip w/Bread Bowl †

Antipasti Platter

Mini Chicken Cashew Croissant †

Cheese Skewer

Mini Tri-Tip Sandwiches

Italian Pinwheels

Crab Bites

Shrimp w/Cocktail Sauce

Crab Stuffed Shrimp

Seafood Stuffed Mushrooms

Caviar Julia (red & black caviar) on tostini

† *A Four Roses Favorite*

# BREAKFAST & BRUNCH MENU

1 entrée selection, 3 side dishes, juice & coffee

Drop-Off - \$14 per person  
Buffet Service - \$19 per person  
Full Service - \$21 per person

## MAIN ENTRÉE SELECTIONS

### Mini Breakfast Quiche

*Variety of phyllo and pastry filled quiche*

### Maureen's Quiche

*Crustless quiche with your choice of bacon, sausage or spinach & mushroom*

### Omelets

*Two egg omelet with your choice of cheese, bacon or vegetables*

### Strata Frittata (spinach, mushrooms & cheese)

*Frittata layered with spinach, mushrooms and cheese, served with salsa*

### Breakfast Piadini

*Folded pastry filled with eggs, cheese and your choice of bacon or sausage*

### Breakfast Burrito

*Flour tortilla filled with eggs, cheese and your choice of bacon or sausage*

### Breakfast Croissant

*Butter Croissant layered with eggs, cheese, onion, peppers and your choice of bacon or sausage*

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## SIDEDISH (Meat)

*Choose one*

Bacon

Sausage Links

Little Smokies

Brown Sugar Glazed Ham

## **SIDEDISH (Starch)**

*Choose one*

Belgium Waffle

French Toast

Granola

Oatmeal

Hash Browned Potatoes

Buttermilk Pancakes (Original, Banana or Blueberry)

Red Potato Rounds w/ Caramelized Onions

Pastry Items

(Variety of muffins, croissants, scones, bagels, Danish and cinnamon rolls)

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## **SIDEDISH (Fruit)**

*Choose two*

Fresh Fruit Display

Yogurt, Fruit & Granola Parfait

Fresh Fruit Skewers

Broiled Grapefruit

(Sectioned, sugared and broiled to perfection)

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## **CHOICE OF JUICE**

*Choose two*

Orange

Sparkling Orange

Apple

Sparkling Apple

Grapefruit

Sparkling Grapefruit

Grape

Sparkling Grape

# BOX LUNCH

*All lunches include flatware, napkin, salt, pepper, mayonnaise, mustard, hand wipe & mint*

Regular - \$8 per person  
Gourmet - \$10 per person

## REGULAR BOX LUNCH

### Sandwich Choices

*Chicken Cashew Salad*

*Roast Beef (with or without Cheese)*

*Ham (with or without Cheese)*

*Egg Salad*

*Turkey (with or without Cheese)*

*Vegetable (with or without Cheese)*

### Bread Choices

*Sour Dough Roll*

*Whole Grain Roll*

### Sides (choose one)

*Fresh Fruit*

*Pasta Salad*

*Cole Slaw*

*Potato Salad*

*Pistachio Salad*

*Green Salad w/dressing*

### Chips

*Lays or Sun Chips*

*Others available on request*

### Dessert (choose one)

*Brownie*

*Cupcake*

*Fruit Tart*

### Beverage (choose one)

*Pepsi or Coke*

*Sprite or 7up*

*Water*

*Diet Pepsi or Diet Coke*

*Diet Sprite or Diet 7up*

# GOURMET BOX LUNCH

## Sandwich Choices

*Chicken Cashew Salad*

*Roast Beef (with or without Cheese)*

*Ham (with or without Cheese)*

*Egg Salad*

*Turkey (with or without Cheese)*

*Vegetable (with or without Cheese)*

## Bread Choices

*Butter Croissant*

*Ciabatta Bread*

*Whole Grain Roll*

*Focaccia Bread*

*Sour Dough Roll*

## Sides (choose two)

*Fresh Fruit*

*Pasta Salad*

*Cole Slaw*

*Potato Salad*

*Pistachio Salad*

*Green Salad w/dressing*

## Chips

*Lays or Sun Chips*

*Others available on request*

## Dessert (choose one)

*Brownie*

*Cupcake*

*Fruit Tart*

## Beverage (choose one)

*Pepsi or Coke*

*Sprite or 7up*

*Water*

*Diet Pepsi or Diet Coke*

*Diet Sprite or Diet 7up*



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