



# Alice's

2023 PRIVATE EVENT MENUS



## *Index*

BRUNCH BUFFET MENU	3
TIERED BUFFET PACKAGES	4
SIT DOWN MENU	5
HORS D' OEUUVRES MENU	6
COCKTAIL & BAR MENU	7
DESSERT SELECTIONS	7
TABLECLOTH & NAPKIN OPTIONS	8

*Prices and availability are subject to change*

# BRUNCH BUFFET MENU

\$50 PER PERSON + GRATUITY & 6.625% SALES TAX. WATER, COFFEE, TEA AND SODA INCLUDED.

## FRUIT AND PASTRIES

*Choose Two*

MINI CROISSANTS

BOMBOLONIS

*mini filled pastries*

AVOCADO TOAST

*multigrain bread, tomato,  
pickled onion, cilantro*

FRUIT, YOGURT AND GRANOLA  
PARFAITS

FRUIT PLATTER

BAGEL BAR PLATTER

*mini bagels, smoked salmon, scallion  
and plain cream cheese*

## HOT BREAKFAST ITEMS

*Choose Three*

SCRAMBLED EGGS

BREAKFAST POTATOES

TOMATO, FETA & SPINACH FRITATA

BACON AND SAUSAGE BREAKFAST BAKE

*tomato, onion, cheddar cheese*

SAUSAGE

BACON

FRENCH TOAST

## FRESH SALADS

*Choose One*

ALICE'S HOUSE SALAD

*mesclun greens, grape tomatoes,  
cucumber, and carrots, served with  
Alice's lime-herb vinaigrette*

CAESAR SALAD

*Romaine leaves tossed  
with croutons and  
Caesar dressing*

CAPRESE \$4

*fresh tomato, mozzarella,  
basil, balsamic glaze*

## HOT ENTRÉES & SIDES

*Choose Two Main Entrees, One Side*

CAJUN PASTA

*roasted red peppers, tomatoes, peas, and  
shallots, in a Cajun cream sauce*

SHRIMP SCAMPI

DIJON CRUSTED SALMON

*lemon white wine sauce*

STUFFED EGGPLANT

*grilled eggplant stuffed with cumin  
scented quinoa, blistered tomatoes,  
topped with a tahini chickpea pesto*

CHICKEN FONTINA

*egg dipped chicken breast, lemon butter  
white wine sauce, topped with sautéed  
spinach and fontina cheese*

GRILLED CAPRESE CHICKEN

*fresh mozzarella, tomato and basil  
with balsamic glaze*

PENNE A LA VODKA

ORECCHIETTE

*pesto cream sauce, roasted red peppers*

ROASTED SEASONAL VEGETABLES

GARLIC GREEN BEANS

ROASTED BRUSSELS SPROUTS

## ADD A STATION

*\$8 per person, choose one*

CREPE STATION

*chocolate spread  
fruit  
bananas  
berries  
chocolate sauce*

OMELET STATION

*goat cheese  
black olives  
tomatoes  
shredded jack cheese  
egg whites\*  
green peppers  
onions  
ham  
hot cherry peppers  
spinach*

*\*available upon request*

WAFFLE STATION

*whipped cream  
berries  
bananas  
chicken  
butter and syrup*

# TIERED BUFFET PACKAGES

## BUFFET ONE

*\$53 per person*

- Two Hors d' Oeuvres
- One Fresh Salad
- Three Traditional Entrees
- Two Classic Side Dishes
- Bread/Rolls & Butter
- Coffee, Tea, Soda

## BUFFET TWO

*\$59 per person*

- Two Hors d' Oeuvres
- One Fresh Salad
- Two Traditional Entrees
- One Signature Entree
- Two Classic Side Dishes
- Bread/Rolls with Butter
- Coffee, Tea, Soda

## BUFFET THREE

*\$65 per person*

- Two Hors d' Oeuvres
- One Fresh Salad
- Three entrees from either category
- Two Classic Side Dishes
- Bread/Rolls with Butter
- Coffee, Tea, Soda

## ADD A CARVING STATION

- Garlic & Herb Marinated Pork Loin \$8
- Flank Steak \$10
- Roasted NY Sirloin \$12
- Filet Mignon \$MP

## FRESH SALADS

### ALICE'S HOUSE SALAD

*mesclun greens, grape tomatoes, cucumber, and carrots, served with Alice's lime-herb vinaigrette*

### CAESAR SALAD

*Romaine tossed with croutons and Caesar Dressing*

## TRADITIONAL ENTREES

### PORK CARNITAS

*slow cooked shredded pork shoulder*

### GRILLED ROSEMARY CHICKEN

*pan seared rosemary herb chicken breast*

### HAWAIIAN PORK LOIN

*teriyaki sauce and fresh pineapple*

### STUFFED EGGPLANT

*grilled eggplant stuffed with cumin scented quinoa, blistered tomatoes, topped with a tahini chickpea pesto*

### CHILI RELLENO BAKE

*stuffed bell pepper with quinoa, black beans, corn and Monterrey jack topped with tomato pink sauce*

### CAJUN PASTA

*roasted red peppers, tomatoes, peas, and shallots, Cajun cream sauce*

### TEQUILA LIME CHICKEN

*lime-herb marinaded grilled chicken topped with a tequila cream sauce*

### ORECCHIETTE

*roasted red peppers, pesto cream sauce*

### CHICKEN FONTINA

*egg dipped chicken breast, lemon butter white wine sauce, topped with sautéed spinach and fontina cheese*

## SIGNATURE ENTREES

### DIJON CRUSTED OR LEMON WHITE WINE BAKED SALMON

### CHICKEN SALTIMBOCCA

*prosciutto, sage, spinach, melted mozzarella, marsala wine sauce*

### SEARED EVERYTHING AHI TUNA

*with spicy honey sesame drizzle*

### GARLIC BACON SHRIMP

*sauteed shrimp, bacon, cherry tomatoes, onion, garlic, in a white wine sauce*

### STEAK CHIMICHURRI

*grilled steak with cilantro garlic sauce*

### FAJITA BOWL

*seasoned steak or shrimp, sauteed with peppers, onions, and garlic*

### PAELLA

*chicken, chorizo, baby shrimp, scallops, with saffron rice*

### MUSHROOM RAVIOLI

*with mushroom-herb bechamel and arugula*

## CLASSIC SIDES

### FRENCH GREEN BEANS

### SAFFRON RICE

### GARLIC MASHED POTATOES

### ROASTED SEASONAL VEGETABLES

### ROASTED POTATOES

### COCONUT RICE

### ROASTED BRUSSELS SPROUTS

### BROCCOLI WITH GARLIC

# SIT DOWN MENU

\$65 PER PERSON + GRATUITY & 6.625% SALES TAX. WATER, COFFEE, TEA AND SODA INCLUDED.

## FIRST COURSE

*Choose One*

### BRUSCHETTA

*served with toast points*

### BUFFALO CHICKEN HOT POT

*creamy crock of shredded chicken, buffalo sauce & blue cheese crumbles. served with tortilla chips*

### SHRIMP COCKTAIL

### COCONUT SHRIMP

*mango sauce*

### SOUPS

*broccoli & cheddar, minestrone, cream of wild mushroom, or bacon corn chowder*

### SEARED EVERYTHING AHI TUNA

*wasabi, salad of local microgreens, pickled ginger*

### SPINACH AND ARTICHOKÉ HOT POT

*creamy crock of spinach and artichokes in a parmesan & cream cheese. served with tortilla chips*

## SECOND COURSE

*Choose One*

### ALICE'S HOUSE SALAD

*mesclun greens, grape tomatoes, cucumber, and carrots, served with Alice's lime-herb vinaigrette*

### CAESAR SALAD

*romaine tossed with croutons and Caesar dressing*

## ENTRÉE COURSE

*Choose Three*

### CHICKEN FONTINA

*egg dipped chicken breast, lemon butter white wine sauce, topped with sautéed spinach and fontina cheese, served with seasonal vegetables and garlic mashed potatoes*

### DIJON CRUSTED SALMON

*baked salmon, topped with a Dijon crust and lemon wine sauce, served with seasonal vegetables and garlic mashed potatoes*

### SLICED FLANK STEAK

*grilled flank steak topped with a mushroom Shiraz demi glace served with seasonal vegetables and garlic mashed potatoes*

### GARLIC BACON SHRIMP

*sautéed shrimp, bacon, cherry tomatoes, onion, garlic, in a white wine sauce served over linguine*

### SEARED EVERYTHING AHI TUNA

*with spicy honey sesame drizzle, served with seasonal vegetables and garlic mashed potatoes*

### GRILLED EGGPLANT PARMESAN

*made with vegan mozzarella, served with linguine*

### MUSHROOM RAVIOLI

*with mushroom-herb béchamel and arugula*

### SHRIMP SCAMPI

*served over linguine with a white wine garlic sauce*

### CAJUN PASTA

*penne pasta with shrimp, chicken, roasted red peppers, tomatoes, peas, and shallots, in a Cajun cream sauce*

### TUSCAN PASTA

*penne pasta, garlic, olive oil, basil, sun dried tomatoes, spinach and capers with fresh mozzarella*

### CHICKEN SALTIMBOCCA

*prosciutto, sage, spinach, melted mozzarella, marsala wine sauce, served with seasonal vegetables and garlic mashed potatoes*



# HORS D' OEUVRES MENU

PRICE EXCLUDES GRATUITY & 6.625% SALES TAX.

## Group One

### ROASTED GARLIC HUMMUS

olive tapenade, vegetable crudité, pita

### SPINACH & ARTICHOKE HOT POT

creamy parmesan sauce, tortilla chips

### MAC N' CHEESE

four cheese blend, garlic, cavatappi, breadcrumbs

### ROASTED BRUSSELS SPROUT POP

with bacon jam

### PIGS IN A BLANKET

honey mustard sauce

### VEGETABLE SPRING ROLLS

Thai chili dipping sauce

## Group Two

### SOUTHWESTERN CHICKEN QUESADILLAS

topped with a cilantro jalapeño crema

### ARTICHOKE CAPRESE SKEWERS

ciliegine fresh mozzarella, vine ripe tomato, artichoke hearts, basil, balsamic reduction

### HOUSEMADE GUACAMOLE

served with tortilla chips

### WINGS

served with a choice of: Thai sesame, buffalo, or habanero pineapple sauce on the side

### RASPBERRY BRIE PHYLLO

creamy brie, raspberry preserves, toasted almonds

## Group Three

### SHRIMP COCKTAIL

with classic cocktail sauce and lemon wedge

### MINI BEEF WELLINGTON

### PULLED PORK TOSTADAS

smoked corn salsa, lime jalapeño aioli

### COCONUT SHRIMP

mango sauce

### SHRIMP & MANGO POKE BOWLS

with mango salsa

### CHICKEN CORDON BLEU BITES

ham, cheese sauce

## HORS D' OEUVRES DINNER STATIONS AND PLATTERS

*Recommended for Hors D' Oeuvres Style Dinner: 30 people or more*

### BUILD-YOUR-OWN NACHOS STATION

queso sauce, Pico de Gallo, beanless chili, sour cream

### PASTA STATION

penne and orecchiette pasta with marinara, vodka and pesto sauce

### COCKTAIL SANDWICH PLATTER

choice of: corned beef, coleslaw and Russian dressing, or roasted turkey, bacon, tomato & ranch, or ham, honey mustard & coleslaw, paired with cocktail breads

### SLIDER STATION

choice of two proteins; pulled pork with BBQ sauce, black bean burger with garlic aioli or Angus beef sliders with cheese all served on Hawaiian rolls

### MINI STREET TACO STATION

choice of two proteins: carne asada, grilled chicken, or mojo pork served with jalapeño aioli, Pico de Gallo, lime crema, shredded cheddar

### ANTIPASTO PLATTER

sliced Italian meats and cheeses with olives, pepperoncini, roasted red peppers, cherry tomatoes, and crostini

### PARIS PLATTER

fresh fruit, assorted imported cheeses, honey, breads, olives, artichokes

### ENTRÉE CARVING STATION

one choice of either roasted sirloin of beef, lemon rosemary pork loin or brown sugar ham

### WINGS STATION

crispy fried with your choice of three sauces; classic buffalo, parmesan garlic, chipotle BBQ, gochujang Honey and sesame teriyaki

### POKE BOWL STATION

sesame ahi tuna, mango shrimp, and miso ginger crab clusters, jasmine rice and sesame noodles

# COCKTAIL & BAR PACKAGES

## MIMOSAS

MIMOSAS BY THE PITCHER  
TRADITIONAL STYLE WITH  
ORANGE JUICE \$34  
*pitcher serves 6 - 8*

MIMOSAS BY THE GLASS \$8

## BUBBLY BAR

*A Bridal Shower Favorite!*  
make your own mimosas from a  
display of prosecco accompanied  
by assorted juices and a variety  
of fresh seasonal berries

\$42 PER BOTTLE  
*serves 6*

## SANGRIAS

*refreshing and fruity, our sangria  
recipes, made with the best seasonal  
ingredients, are sure to please!*

\$28 PER PITCHER  
*serves 6*

\$10 BY THE GLASS

## BAR PACKAGES

### CASH BAR

*guests will purchase their  
own alcoholic beverages*

### CONSUMPTION BAR

*run a tab for drinks ordered by your guests  
to be totaled at the end of the event*

### BEER AND WINE ONLY OPEN BAR

*\$35 per person for 3 hours  
\$10 per person for each additional hour*

### FULL PREMIUM OPEN BAR

*\$55 per person for 3 hours  
\$15 per person for each additional hour*

# DESSERT SELECTIONS

ITEMS ARE PRICED PER PERSON.

## CONFECTIONS FOR EVERY OCCASION

### COOKIE TRAY \$3

*variety of house baked cookies*

### BROWNIES & BARS TRAY \$3

*assorted brownies and bars*

### CHOCOLATE MOUSSE \$6

### CRÈME BRÛLÉE \$7

YOU MAY BRING YOUR OWN CAKE OR ASK US FOR RECOMMENDATIONS

# TABLECLOTH AND NAPKIN OPTIONS

<p>BROWN</p>  <p>■ NAPKINS □ TABLECLOTH</p>	<p>SANDALWOOD</p>  <p>■ NAPKINS ■ TABLECLOTH</p>	<p>CHAMPAGNE</p>  <p>■ NAPKINS ■ TABLECLOTH</p>	<p>YELLOW GOLD</p>  <p>■ NAPKINS □ TABLECLOTH</p>
<p>NAVY</p>  <p>■ NAPKINS ■ TABLECLOTH</p>	<p>CADET BLUE</p>  <p>■ NAPKINS ■ TABLECLOTH</p>	<p>LIGHT BLUE</p>  <p>■ NAPKINS ■ TABLECLOTH</p>	<p>TEAL</p>  <p>■ NAPKINS □ TABLECLOTH</p>
<p>FOREST GREEN</p>  <p>■ NAPKINS ■ TABLECLOTH</p>	<p>SEAFOAM</p>  <p>■ NAPKINS □ TABLECLOTH</p>	<p>PURPLE</p>  <p>■ NAPKINS □ TABLECLOTH</p>	<p>BURGUNDY</p>  <p>■ NAPKINS ■ TABLECLOTH</p>
<p>RED</p>  <p>■ NAPKINS ■ TABLECLOTH</p>	<p>DUSTY ROSE</p>  <p>■ NAPKINS ■ TABLECLOTH</p>	<p>PEACH</p>  <p>■ NAPKINS □ TABLECLOTH</p>	<p>PINK</p>  <p>■ NAPKINS □ TABLECLOTH</p>
<p>WHITE</p>  <p>■ NAPKINS ■ TABLECLOTH</p>	<p>BLACK</p>  <p>■ NAPKINS ■ TABLECLOTH</p>	<p>GRAY</p>  <p>■ NAPKINS □ TABLECLOTH</p>	<p>BURGUNDY BISTRO NAPKIN</p>  <p>■ NAPKINS □ TABLECLOTH</p>