

Alice's

2022 PRIVATE EVENT MENUS

# Alice's

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# BRUNCH BUFFET MENU

\$44 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

TOMATO, FETA & SPINACH FRITATA

SAUSAGE

BREAKFAST POTATOES

**BACON AND SAUSAGE BREAKFAST BAKE**  
*tomato, onion, cheddar cheese*

**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*

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

**GRILLED CAPRESE CHICKEN**  
*fresh mozzarella, tomato and basil  
with balsamic glaze*

**SHRIMP SCAMPI**

**DIJON CRUSTED SALMON**  
*lemon white wine sauce*

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

**PENNE A LA VODKA**  
**ORECCHIETTE**  
*pesto cream sauce, roasted red peppers*

**ROASTED SEASONAL VEGETABLES**

**GARLIC GREEN BEANS**

**ROASTED BRUSSELS SPROUTS**

## ADD AN OMELET STATION

*+ per person*

EGG WHITES AVAILABLE UPON REQUEST

**SHREDDED JACK CHEESE**

**GREEN PEPPERS**

**HOT CHERRY PEPPERS**

**BLACK OLIVES**

**SPINACH**

**FETA CHEESE**

**ONIONS**

**TOMATOES**

**HAM**

*Please note that our menus change seasonally. Some items are subject to additional cost.  
Our private event coordinator will happily address questions about this menu, as well as dietary considerations or other special menu requests.*

# TIERED BUFFET PACKAGES

*For parties of 30 or more*

## BUFFET ONE

*\$34 per person*

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

## BUFFET TWO

*\$40 per person*

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

## BUFFET THREE

*\$46 per person*

- 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

*Note: price excludes 20% gratuity and 6.625% tax*

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## 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

*sautéed 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, sautéed 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

\$40 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 ARTICHOKE

### 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

*sauteed 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*

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# HORS D' OEVRES MENU

ITEMS ARE PRICED INDIVIDUALLY PER PERSON. PRICE EXCLUDES GRATUITY & 6.625% SALES TAX.

## ROASTED GARLIC HUMMUS \$5

*olive tapenade, vegetable crudité, pita*

## SPINACH & ARTICHOKE HOT POT \$5

*creamy parmesan sauce, tortilla chips*

## MAC N' CHEESE \$5

*four cheese blend, garlic, cavatappi, breadcrumbs*

## ROASTED BRUSSELS SPROUT POP \$5

*with bacon jam*

## PIGS IN A BLANKET \$6

*honey mustard sauce*

## SOUTHWESTERN CHICKEN QUESADILLAS \$6

*topped with a cilantro jalapeño crema*

## ARTICHOKE CAPRESE SKEWERS \$6

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

## HOUSEMADE GUACAMOLE \$6

*served with tortilla chips*

## VEGETABLE SPRING ROLLS \$6

*Thai chili dipping sauce*

## WINGS \$7

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

## RASPBERRY BRIE PHYLLO \$9

*creamy brie, raspberry preserves, toasted almonds*

## SHRIMP COCKTAIL \$9

*with classic cocktail sauce and lemon wedge*

## MINI BEEF WELLINGTON \$9

## PULLED PORK TOSTADAS \$9

*smoked corn salsa, lime jalapeño aioli*

## COCONUT SHRIMP \$9

*mango sauce*

## SHRIMP & MANGO POKE BOWLS \$9

*with mango salsa*

## MINI CHICKEN CORDON BLEU \$9

*ham, cheese sauce*

# HORS D' OEVRES DINNER STATIONS

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

## BUILD-YOUR-OWN NACHOS \$10

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

## PASTA STATION \$10

*penne and orecchiette pasta with marinara, vodka and pesto sauce*

## COCKTAIL SANDWICHES \$10

*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 \$12

*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 TACOS \$12

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

## ANTIPASTO \$12

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

## PARIS STATION \$12

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

## ENTRÉE CARVERY \$12

*one choice of either roasted sirloin of beef, lemon rosemary grilled turkey breast or brown sugar ham*

## WINGS \$12

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

## POKE BOWL STATION \$12

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

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# 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 champagne accompanied  
by assorted juices and a variety  
of fresh seasonal berries

\$40 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

*\$33 per person for 3 hours*

*\$6 per person for each additional hour*

### FULL PREMIUM OPEN BAR

*\$40 per person for 3 hours*

*\$10 per person for each additional hour*

# DESSERT SELECTIONS

ITEMS ARE PRICED INDIVIDUALLY PER PERSON UNLESS OTHERWISE NOTED. PRICE EXCLUDES GRATUITY & 6.625% SALES TAX.

## CONFECTIONS FOR EVERY OCCASION

### COOKIE TRAY \$5

*variety of house baked cookies*

### CRÈME BRÛLÉE \$7

### CHOCOLATE MOUSSE \$6

### BROWNIES & BARS \$7

*assorted brownies and pastries*

YOU MAY BRING YOUR OWN CAKE OR ASK US FOR RECOMMENDATIONS

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# TABLECLOTH AND NAPKIN OPTIONS



■ NAPKINS  
□ TABLECLOTH



■ NAPKINS  
■ TABLECLOTH



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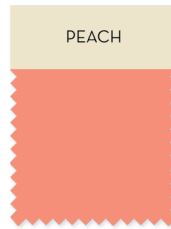
■ NAPKINS  
■ TABLECLOTH



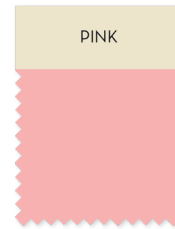
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