



**MERCER OAKS**  
*Catering*

## Traditional Table Service Lunch

### Cocktail Hour

Garden Crudite, Fresh Breads with Homemade Spinach Dip  
Fresh Fruit and Berry Display  
International and Domestic Cheeses

Please Select Two Stationary Hor D Oeuvres

### Salad Course

Field Greens with Cucumbers, Tomatoes, Shredded Carrots, Croutons with Mercer Oaks House Vinaigrette  
Classic Caesar Salad  
Field Greens with Mandarin Oranges, Toasted Demi Glazed Walnuts, Bermuda onion with Raspberry Vinaigrette

Complimentary Toasted Crostini with Homemade Bruschetta Platter  
Fresh Baked Dinner Breads and Butter

### Pasta Course Or Soup Course

Individually Plated or Family Style Pasta  
OR  
Minestrone, Chicken Egg Drop, or Cream of Broccoli

### Entrees

(All 3 Choices Included)  
Prime Rib  
Chicken Dish of Your Choice  
Broiled Salmon or Tilapia  
Vegetarian Meals Always Available

\*All Dishes come with Vegetable Du Jour and Starch  
\*All Counts Must Be Pre Determined\*

### Dessert

(select one)  
Assorted Mini Pastry Platter  
Customized Occasion Cake  
Fresh Chocolate Mousse Cup

### Beverages

Soft Drinks and Juice  
Butler Served Regular, Decaf, and Hot Tea

Price includes tax, gratuity, linens and setup\*\*