

**2009 Fall & Winter Holiday
Main Entrees**

All hot entrées below are served with your choice of two hot side dishes, a choice of one salad for a sit down meal, or split two for buffet-style
Includes a variety of fresh rolls and butter, or garlic bread
For Split Entrees add 2.00 per Serving to Highest Priced Item

Roasted Turkey with Cranberry Sauce

Whole Basted Turkey served sliced with white and dark meat
Sliced Turkey Breast Meat only
16.95

Baked Holiday Ham

Clove Infused Boneless Pit Ham, sliced and glazed with our Special Brown Sugar Sauce and
Topped with Grilled Pineapple
16.95

Combination of Roasted Turkey and Holiday Ham

17.95

Aunt Sue's Famous Beef Brisket

Marinated in Whole Cranberry Sauce with Sliced Onion then braised till "fork tender"
18.95

Chicken Breast Wellington

Wrapped in Pastry with Mushroom Duxelle and Creamy Polenta, served with
Tarragon Cream Sauce on the side
22.95

Apricot Chicken Cordon Bleu

Stuffed with Apricots, Prosciutto and Bleu Cheese, and drizzled with a Sherry Cream Sauce
21.95

10 oz. Smoked Prime Rib with Horseradish Cream

Boneless Prime Rib rubbed with Rosemary and Garlic, then smoked to perfection and served
with Au Jus and Horseradish Cream
26.95

2009 Fall & Winter Holiday Main Entrees, continued

Rolled Flank Steak

Flank Steak stuffed and Rolled with Sun Dried Tomatoes, Fresh Spinach and Three Cheeses
of Parmesan, Ricotta & Feta
Drizzled with a Merlot Demi Glaze

25.95

Boneless Short Ribs over Creamy Polenta

Braised, Fork Tender Beef that has been simmered in Burgundy Wine & Fennel

22.95

Bacon Wrapped Petit 8 oz Filet Mignon

Drizzled with Zinfandel and Black Pepper Tarragon Béarnaise Sauce

34.95

New York Steak and Scampi Style Prawns

Grilled Stock Yard Angus Beef 6 oz New York Steak with 6 Large Tiger Prawns Sautéed
Scampi Style
in Cognac Butter and Garlic

34.95

Grilled Stockyard Angus Beef Rib Eye Steak

Stock Yard Angus Beef 12 oz Rib Eye Steak, Grilled to perfection and served with Merlot
Demi Glaze

28.95

Fresh Grilled Salmon Filet with a Chardonnay Herb Cream Sauce

Lovely grilled 6 oz filet accompanied by a Chardonnay Dill Cream Sauce

20.95

Smoked Thick Cut Pork Chops with a Jack Daniels and Maple Sauce Reduction

Double-Thick 8 oz Pork Chop with Cinnamon-Apple Chutney

22.95

Thyme & Lavender Scented Roasted Pork Tenderloin with Cranberry-Port Sauce

8 oz Portions Seasoned, grilled and topped with this festive sauce

22.95

**2009 Fall & Winter Holiday
Main Entrees, continued**

Chicken Pallards with Saffron Sauce and Tomato Confetti
18.95

Chicken Madeira

Roasted Chicken Breast with Pan Seared Madeira Sauce and Wild Mushrooms, Pearl Onions,
Fresh Rosemary and Petit Carrots
18.95

Fresh Smoked Salmon Filet, served with a Lemon Beurre Blanc Sauce
20.95

Pistachio Crusted Salmon
Served with Pink Peppercorn Sauce
22.95

Red Wine Pot Roast with Honey Thyme
20.95

**Eight Scampi Style Shrimp with Shallots and Button Mushrooms in Butter
and White Wine Sauce**
25.95

Skinless, Crispy Sliced Duck Breasts with Honey & Blood Orange Sauce
21.95

**Herb Crusted Medallions of Beef Tenderloin with Button Mushroom Demi
Glacé**
Beef Tenderloin Filet Rolled in Herbs and Dijon, Roasted and sliced in two 4 ounce portions
per serving
31.95

**Chili Painted Portabella Mushrooms in Puffed Pastry with Chipotle Cream
Sauce**
21.95

Grilled Eggplant Rolls Stuffed with Roasted Peppers
Served with Roasted Red Bell Peppers and Artichokes, perfect for vegetarian guests!
18.95



2009 Fall & Winter Holiday Hot & Cold Side Dishes

Complements to Main Entree

Soups

Pumpkin Soup or Mixed Squash Soup
Carrot, Honey & Ginger Soup
Saffron Chicken Broth with Spinach Matzo Balls Soup
Wild Mushroom Soup
Spiced Winter Squash with Fennel

Potatoes & Stuffings

Porcini Crusted Red Potatoes
Potato Latkes with Apple Sauce and Sour Cream
Garlic Mashed Yukon Potatoes with Chives
Mashed Potatoes with Creamy Home Style Turkey Gravy
Red Skinned Mashed Potatoes with Fresh Sweet Basil Oil
Red Mashed Potatoes with Apples & Thyme
Wild Mushroom & Grilled Onion Gratin Style Potatoes
Twice Baked Red Mashed Potatoes with Smoked Cheddar Au Gratin
Roasted Gold Yukon Potatoes with Fresh Garlic, Rosemary and Oregano
Sesame Sweet Potato Wedges
Mashed Sweet Potatoes with Ginger and Coriander
Sweet Potatoes sprinkled with Cinnamon and Marshmallows
Roasted Yams (skin on) Drizzled with Butter and Garlic
Chef's Cornbread and Andouille Sausage Stuffing
Traditional Home-style Stuffing

Rices & Pastas

Wild Rice with Matchstick Carrots and Sliced Mushrooms
Basmati Rice Pilaf with Peas, Carrots and Fresh Parsley
Wild Rice Salad with Roasted Acorn Squash Served Room Temp
White Rice with Mushrooms, Parsley and Parmesan Cheese
Pumpkin and Feta Cheese Risotto
Fusilli Pasta with Red Romesco Sauce and Pine Nuts
Fettuccini in Garlic and Parmesan Cream Sauce
Pesto Cream and Olive Oil Linguini with Toasted Pine Nuts
Penne Pasta Marinara
Penne Pasta with Virgin Olive Oil, Fresh Garlic, Roma Tomatoes and Sweet Basil

Vegetables

Petite Whole Peeled Carrots in a Cream Sherry Sauce
Fresh Green Beans Almandine in Lemon Butter
Fresh Green Beans with Bacon and Sautéed Mushrooms
Winter Vegetable Medley of Broccoli, Carrots and Cauliflower
Grilled Zucchini, Sautéed Mushrooms, Roma Tomatoes and Sweet Basil, in Garlic Olive Oil
Julienne Carrots, Long Green Beans and Button Mushrooms in Lemon Thyme Butter
Roasted Autumn Vegetable Assortment

Butternut Squash, Rutabagas, Beets and Parsnips with Shallots, and Fresh Sage, Thyme and Oregano

Smoked Vegetables

Assortment of Zucchini, Yellow Squash, Portobello Mushrooms, Red Onion and Red Bell Pepper, with Button Mushrooms in a Balsamic and Walnut Oil Marinade

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2009 Fall & Winter Holiday Salads

Complements to Main Entree
Choice of Two for Buffet-Style Event

Panzanilla Grilled Bread Salad with Spinach, Argula, Kalamata Olives, Roasted Red Bell Peppers, Goat Cheese and Crispy Panchetta tossed in a Cabernet Vinaigrette

Bobbie's Butter Lettuce and Romaine Salad with Jicama, Avocado, Cucumber, Water Chestnuts, Marinated Artichoke Hearts, Shaved Parmesan Cheese, with a Fresh Tarragon and Garlic Vinaigrette

Christmas Salad with Red Leaf and Romaine, Red Onion, Yellow Bell Pepper, Toy Box Tomatoes and Avocado
Served with a Red Wine Vinaigrette

Harvest Salad of Red Leaf, Radicchio, Honey Glazed Walnuts, Dried Cranberries and Goat Cheese
Served with a Balsamic Vinaigrette

California Salad of Boston and Iceberg Lettuce, Avocado, Red Onion, Button Mushrooms, Honey Glazed Walnuts and Crumbled Gorgonzola Cheese served with a Creamy White Wine Vinaigrette

House Salad with Mixed Greens, Carrots, Cherry Tomatoes, Cucumbers and Mushrooms
Served with Bella Toscana Italian and Ranch Dressings

Checkers Specialty Caesar with Romaine Hearts, Smoked Salmon, Red Onion Rings, Bagel Croutons, Crumbled Feta Cheese and the Chef's Caesar Dressing

Holiday Spinach Salad with Chopped Egg, Caramelized Pearl Onions, Sautéed Mushrooms and Crisp Pancetta served with Warm Bacon Dressing

Friseé of Baby Greens with Radicchio, Sliced Pears, Red Grapes, Bleu Cheese Crumbles and Honey Pecans, Served with a White Wine Vinaigrette Dressing

Ambrosia Salad
Oranges, Apples, Walnuts, Bananas, Dried Plump Cherries and Pineapple
Served in a Lemon Marshmallow Crème Sauce

Country Greens with Granny Smith Apples, Plum Dried Cranberries, Ale Soaked Apricots, Bleu Cheese Crumble and Honey Glazed Walnuts served with a Raspberry Vinaigrette

Greek Salad with Hearts of Romaine, Roma Tomato, Feta Cheese, Kalamata Olives, Cucumber served with a Balsamic Vinaigrette Dressing

Insalata Caprese Ravioli Salad

2009 Fall & Winter Holiday Desserts

Our Own Special Bread Pudding Pieces Served with Warm Whiskey Vanilla Sauce
4.95 - Serving

Large Brownie and Lemon Pound Cake Pieces
Served with a Warm Lemon Crème Anglaise and
Chantilly Chocolate Cream Sauce
4.95 - Serving

White Chocolate Cake
Layers of Cream Cheese, White Chocolate Irish Cream and Raspberries
14 slice = 69.35

Flourless Chocolate Torte
Rich Chocolate Torte with Fresh Raspberries, Blackberries Drizzled with Grand Marnier Crème
4.95 - Serving

Fancy Holiday Petit Fours
Small = 1.65 each Large = 3.25 each

Assorted French Pastries
2.95 per
(Minimum purchase of 24)

Tall New York Cheesecake, Crème Brulee Cheesecake, Turtle Cheesecake, White Chocolate
Cheesecake, Egg Nog Cheesecake and Bailey's Cheesecake, Marionberry Cheese Cake
16 slice = 67.35

Apple, Pumpkin, Sweet Potato or Chocolate Pecan
8 slice = 24.95

Fancy Individual Pumpkin Pies with Whipped Cream and a Chocolate Wand
5.95 each

Custom Lemon Cake with White Chocolate, Lemon Flavored Shavings - Incredible!
14 slice = 69.95

Chocolate Symphony Cake with Chocolate Candy Canes
14 slice = 69.95

Egg Nog Mousse Cake
16 slice = 67.95

Dulce de Leche Cake
Three Layers of Vanilla Cake with Whipped Cream, Dulce de Leche and Butter Brickle Filling, Topped with a Dulce de Leche Cream and
White Chocolate Butter Cream Decoration.
16 slice = 66.30

Small Fresh Fruit Tarts = **2.95 each**
minimum order of 24
Variety of Christmas Cookies = **2.10 each**
Chocolate Dip Macaroons = **1.85 each**
Homemade Ginger Snaps = **1.75 each**

2009 Fall & Winter Holiday Fantastic Chocolate Fountain!

An incredible display, wow your guests with a Grand White, Milk or Dark Chocolate Fountain

695.00 and up

Dipping Accompaniments: Pineapple, Strawberries, Marshmallows, Coconut Macaroons, Pretzels,
Crème Puffs, Lemon Pound Bites and Brownie Bites

4.95 per serving

Decorated Special Ordered Cakes

Available with your choice of cake flavor, filling and frosting.

¼ Sheet Cake, ½ Sheet Cake, Full Sheet Cake

Refreshments

Cold Drinks

Pomegranate and Cherry Sparkling Punch

Homemade Holiday Fruit Punch with Oranges and Lemons

Eggnog with Nutmeg and Whipped Cream

2.40 per guest

Hot Drinks

Homemade Hot Apple Cider simmered with Cloves and Cinnamon Sticks

Homemade Hot Chocolate with a Peppermint Twist and served with Freshly Whipped Cream

Fresh Brewed Coffee with Flavored Syrups and served with Freshly Whipped Cream

2.40 per guest

Assorted Canned and Bottled Cold Drinks

An Assortment of Pepsi and Coke Products (Diet and Regular) on ice

Assorted Waters and Fruit Flavored Calistoga's on ice

1.95 per guest

Full Service Bar

We are proud to present a full bar service that includes...

Hosted Full Bar Service

Packages include Reserve, Top Shelf, Premium, Moderate, and Economy

Imported Wine and Beer Bar; California Wine and Beer Bar; Wine, Beer and Soft Drinks; Picnic Service

Special Selections and Upgrades

Espresso Service, Wine Tasting, Wine Pairings, Martini Bar, Non-Alcoholic Bar, Smoothie/Juice
Service

No Host Bar Services

Packages include Sponsored, Premium, Moderate, Economy and Beer/Wine

All bar services include a choice of handcrafted bars, and use disposable cups and cocktail napkins,
ice and service. Glassware is available at an additional charge.

Pricing on all bars varies per event, time frame, and number of guests. Please call for current prices.

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hot appetizers

MINI MEATBALLS @ \$1.35

In Our House BBQ Sauce

SWEDISH MEATBALLS @ \$1.35

With Button Mushrooms

HONEY MUSTARD WINGS @ 1.45

With a Garlic, Honey & Soy Marinade & Glaze

HOT & SPICY WINGS @ 1.45

Zippy Breaded Chicken Wings served with Celery Sticks & Bleu Cheese Dip

MINI BLT SKINS @ \$1.65

Mini Yukon Gold Potatoes Stuffed with Smoked Bacon, Diced Cherry Tomato

Topped with Micro Greens & Bleu Cheese Aioli

SPANIKOPIA @ \$1.70

Filo Triangles Stuffed with Crumbled Feta & Baby Spinach Baked to a Golden Brown

VEGETARIAN SPRING ROLLS @ \$1.70

Matchstick Chinese Vegetables Wrapped Neatly in a Won Ton Wrapper Flash Fried to a Golden Brown. Served with a Curry & Coconut Dipping Sauce

STUFFED FILOS @ \$1.70

Buttery Filo Dough Stuffed with Caramelized Onion, Walnuts, Bleu Cheese and Bacon Crumbles

Baked to a Golden Brown

MOROCCAN MEATBALLS @ \$1.70

Ground Lamb with Seasonal Herbs & Moroccan Spices

SPRING ROLLS @ \$1.75

Minced Chicken & Spiced Cashews Wrapped Neatly in a Won Ton Wrapper.

Served with a Sweet Chili Pepper Dipping Sauce

STUFFED SPUDS @ \$1.75

Potato Skins Stuffed with Cheese, Onion & Bacon and Served with Sour Cream & Salsa on the Side

LIL'POT STICKERS @ \$1.80

Steamed Minced Pork in a Won Ton Wrapper, served with Soy Sauce for Dipping

ITALIAN STUFFED MUSHROOMS @ \$1.80

Baked Mushrooms Stuffed with Italian Sausage & Parmesan Cheese

VEGETARIAN STUFFED MUSHROOMS @ \$1.80

Baked Mushroom Stuffed with Baby Spinach & Crumbled Feta

SPANISH STUFFED CREMINI MUSHROOMS @ \$1.80

Baked Mushrooms Stuffed with Spanish Ham, Parmesan Cheese, Sour cream and Herbed Bread Crumbs

COCONUT FRIED SHRIMP @ \$1.80

Butterfly Shrimp rolled in Panko Bread Crumbs & Coconut & Fried to a Golden Brown. Served with Orange Mango Dipping Sauce

WILD MUSHROOM TARTLETS @ \$1.85

A Trio of Sautéed Mushrooms in a Bite Size Tartlets Topped with Parmesan Cheese & Button Cap

CARROT & SCALLION CAKES @ \$1.85

Pan Seared Topped with Crumbled Feta & Diced Black Olives

TAMALE SHOOTERS @ \$1.85

Corn Tamale with tri color peppers served with a chipotle aioli dollop

MOJO SHRIMP @ \$1.95

Marinated and Grilled Smokey Shrimp with Garlic Parsley Mojo on a Bamboo Skewer

GINGERED CHICKEN CAKES @ \$1.95

Topped with a Dollop of Cilantro Lime Cream Cheese & Mango Garnish

MINI CHICKEN TAMALES @ \$1.95

Served with Homemade Salsa & Sour Cream

CHICKEN TAQUITOS @ \$1.95

Shredded Roasted Chicken Wrapped in a Corn Tortilla Served with Homemade Salsa & Sour Cream

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hot appetizers

CARIBBEAN STYLE QUESADILLAS @ \$1.95

BBQ Pulled Pork & Diced Green Apple Nestled Between Flour Tortillas
Smothered in Cheese with a Bermuda Salsa

CRUNCHY SHRIMP CAKES @ \$1.95

Pan Seared Almond Crusted Shrimp Cakes with Lemon Soy Aioli for Dipping

CITRUS CHILI SHRIMP STICKS @ \$1.95

Grilled over an Open Fire Glazed with a Hot Honey Soy Sauce

CRAB STUFFED MUSHROOMS @ \$1.95

A Blend of Fresh Crab, Parmesan Cheese & Scallions

GRILLED CHICKEN SATAY @ \$2.05

Seasoned & Grilled to Perfection Brushed with Peanut Sauce & sesame seeds

TERIYAKI CHICKEN STICKS @ \$2.15

Grilled Tender Strips of Chicken Threaded on a Bamboo Skewer

Basted with House Teriyaki

SPANISH CHICKEN STICKS @ \$2.15

Grilled Tender strips of Chicken on a Wooden Skewer Basted with a Lemon & Saffron Sauce

INDIAN CHICKEN SKEWERS @ \$2.15

Grilled Marinated Chicken skewer, served with a Green Curry Coconut Dipping Sauce

SOY BEEF STICKS @ \$2.25

Grilled Tender Strips of Beef Threaded on a Bamboo Skewer

Basted with Sesame Soy Glazed Beef Skewers

THAI COCONUT BEEF STICKS @ \$2.25

Threaded Strips of Beef Tenderloin on a Bamboo Skewer with a Thai Red Curry Coconut Dipping Sauce

ROCK SHRIMP & AVOCADO LUMPIA @ \$2.25

Won Ton Wrapper Filled with Rock Shrimp, Diced Avocado, & Jamaican Relish

Flash Fried to a Golden Brown Dusted with Sea Salt

CRAB FILLED SPUD CUPS @ \$2.25

Halved Sweet Yukon Gold Potatoes Stuffed with Dungeness Crab Salad

FIERY THAI SCALLOPS @ \$2.25

Large Pan Seared Scallops Topped with Red Curry & Basil Mango Relish in an Asian Spoon

GRILLED TIGER PRAWN SATAY @ \$2.25

With Thai Red Curry Sauce

TOSCANO PRAWNS @ \$2.35

Prosciutto Wrapped Prawn Stuffed with Herbed Goat Cheese

ROASTED LAMB CHOPS @ \$2.35

With Seasonal Herbs & Spices. Served with a Orange Marmalade Sauce

VINO BEEF SATAY @ \$2.35

Threaded Beef Tenderloin Grilled over an Open Fire Basted with a Sweet Merlot Demi Glace

ITALIAN PRAWNS @ \$2.35

Grilled Pancetta Wrapped Jumbo Prawns Finished with a Chermoula Drizzle

MINI WELLINGTONS @ \$2.40

Tenderloin & Stilton Cheese with Wild Mushrooms Wrapped in Puff Pastry Baked to a Golden Brown

OYSTERS ROCKEFELLER @ \$2.40

Baked on the Half Shell Topped with Herbed Bread Crumbs

LOUISIANA CRAB CAKES @ \$2.45

Pan Seared Served with Chipotle Chili Aioli

LAMB LOLLIPOPS @ \$2.45

Roasted & Seasoned Lamb Lollipops Served with Fresh Raspberry & Blackberry Fruit Glace on the Side

NEW ORLEANS SKEWERS @ \$2.65

Grilled Succulent Shrimp & Andouille Sausage drizzled in Garlic Butter Sauce on a Wooden Skewer

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hot appetizers

LAVA PRAWNS @ \$2.95

Grilled Giant Prawn on a skewer with a Spicy Chipotle Mango Sauce drizzle

WELL DRESSED SCALLOPS @ \$3.25

Pan Seared Giant Scallops Marinated in Garlic & Citrus infused Olive Oil Wrapped in Bacon

SPUD MARTINI BAR @ \$5.50

Choice of Mashed Gold Yukon, or Mashed Red Potatoes with Rosemary or Sweet Potato Mash and served with Butter, Sour Cream, Shredded Cheddar Cheese, Bleu Cheese Crumbles, Scallions, Salsa, Bacon & Onion Strings

ARTICHOKE FRITTERS * 200 pieces @ \$119.95

Quartered Artichokes breaded with Japanese Bread Crumbs then Flash Fried to a Golden Brown Dusted with Sea Salt. Served with a Lemon Tarragon Aioli

FLASH FRIED CALAMARI * 10 lbs @ \$129.95

Lightly Breaded Strips of Calamari Flash Fried to a Golden Brown Dusted with Sea Salt. Served with a Chipotle Aioli for Dipping

carving station

The Carving Station is considered an addition to any assortment of appetizers. Our meat is served in 3 ounce portions and is intended to be served with other appetizers or as an addition to the main entrée

FRESHLY ROASTED TURKEY BREAST

Served with Freshly Baked Assorted Rolls

Aioli and Spicy Mustard on the side

Add 6.95 per serving

SMOKED & GRILLED PORK TENDERLOIN

Glazed and then served with Jack Daniels and Maple Glaze on the side

Served with Soft Egg Rolls and Extra Sauce

Add 8.95 per serving

CHECKERS SIGNATURE SLOW SMOKED PRIME RIB

Served with Creamy Horseradish and au jus on the side

Soft and Freshly Baked Assorted Rolls

Add 10.95 per serving

NEW YORK STRIP LOIN

Seasoned with garlic & herbs then smoked and roasted to perfection

Aioli, Spicy Mustard and BBQ Sauce on the side

Served with Soft and Freshly Baked Assorted Rolls

Add 10.95 per serving

BEEF TENDERLOIN

Generously dry rubbed with fresh herbs, garlic, and sea salt then roasted to medium rare

Aioli, Spicy Mustard and BBQ Sauce on the side

Served with Soft and Freshly Baked Assorted Rolls

Add 11.95 per serving

(A chef is required service for the carving station and is a minimum of 180.00)

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room temp appetizers

CELERY BARQUETTES @ \$1.45

Stuffed with Stilton Cheese Garnished with a Candied Walnut

HARVEST SWEET POTATO TARTS @ \$1.60

Bite Size Tartlet Filled with Mashed Sweet Potato Topped with caramelized Walnuts

BRUSCETTA CHECKERS STYLE @ \$1.65

Diced Vine Ripe Roma Tomatoes, Crumbled Feta Cheese, Garlic & Torn Sweet Basil.

Served with Crostini

PINWHEEL ASSORTMENT @ 1.65

Combination of Turkey, Ham & Roast Beef with Assorted Cheeses wrapped with cream cheese & Cracker Bread

TUSCAN WRAPS @ \$1.65

French Crepe Stuffed with Seasoned Ricotta & Crispy Sage topped with shaved parmesan cheese

TORTA SQUARES @ \$1.65

Prepared with Egg, Shredded Zucchini & Wild Rice

CHILLED JUMBO PRAWNS @ \$1.65

Served with Spicy Cocktail Sauce & Lemon Wedges

MEDITERRANEAN SHOOTERS @ \$1.75

White Grape & Almond Gazpacho Shooters

SPANISH TARTLETS @ \$1.75

Caramelized Spanish Sweet Onions on a Bed of Creme Fraiche in a Bite Size Tart with Minced Chives

CAPRESE SKEWERS @ \$1.75

Toy Box Tomatoes, Marinated Mozzarella Balls & Torn Basil on a Bamboo Skewer Finished with a Balsamic Reduction

CHIVE BLINIS @ \$1.75

Mini Chive Pancakes Topped with a Dollop of Creme Fraiche & Red Onion Confit

DEVILED EGGS 2 WAYS @ \$1.75

Some Topped with Crumbled Bacon & Chives Some Topped with Bay Shrimp

CHICKEN WITH A BIG BANG @ \$1.80

Minced Chicken with Sliced Scallions in a Spicy Peanut Sauce

Sitting Neatly in a Bite Size Filo Tartlet

ALE N' APRICOTS @ \$1.80

Ale Soaked Apricots Stuffed with Gorgonzola Cream Topped with Fresh Mango & Honey Glazed Pecans

SAVORY CREPES @ \$1.80

French Crepe Filled with Smoked Ham in a Tarragon & Mustard Cream Cheese Spread

NAPA CROSTINI @ \$1.85

Sliced D'Anju Pear a top Crostini Smearred with Gorgonzola with a Grape Garnish

ATLANTIC TARTLETS @ \$1.85

Wafer Thin Smoked Salmon

Sitting on a Bed of Cracked Pepper & Lime crème fraiche in a Bite Size Filo Tartlets

SHIKTAKI ON TOASTED PARMESAN CRISP @ \$1.85

Topped with Herb Chevre & Shiitake Mushroom with Roasted Red Bell pepper Garnish

FIVE SPICE DUCK @ \$1.85

With Diced Papaya in a Bite Size Wonton Cup

FALL CROSTINI @ \$1.85

Smoked Turkey, Cranberry Apple Compote & Brie Cheese a top Baguette Smearred with Aioli

HARVEST CRISPS @ \$1.85

Goat Cheese Crisps Topped with Wild Mushroom Ragout and Fresh Dill

PROSCUITTO Y MELON @ \$1.85

Cantaloupe & Honey Dew Melon Balls Wrapped in Salty Proscuitto

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TANGY CHEDDAR CRISPS @ \$1.85

Topped With Mediterranean Grape Relish

GREEK STUFFED TOMATOES @ \$1.95

Cherry Tomatoes Stuffed with Olive Tapenade

AVOCADO MOUSSE ON PARM CRISP TOPPED WITH PRAWN @ \$1.95

A Top a Parmesan Crisp with Prawn Medallion

CHICKEN & PESTO FILO CUP @ 1.95

Filo Cup filled with Smoked Chicken in Parsley & Olive Pesto

SPANISH STYLE ASPARAGUS @ \$1.95

Roasted Asparagus wrapped with Thinly Sliced Prochuitto

Served with Lemon Aioli for Dipping

BRIE EN'CROUTE @ \$1.95

A Square of Ripe Brie Cheese with Minced Spiced Walnuts Wrapped Neatly in Puff Pastry Baked to a Golden Brown with a Sweet Apricot Glaze

ISLAND WON TON CUPS @ \$1.95

Bay Shrimp Tossed in a Mango-Curry Dressing Served in a Bite Size Wonton Cups

ENDIVE BOATS @ \$1.95

Filled with Smoked Salmon Mousse and Alfalfa Sprouts & micro greens Spritzed with Fresh Lemon Juice

FILET MIGNON ON TOASTED PARMESAN CRISPS @ \$2.20

Filet Mignon, Roasted Onions & Dijon Aioli atop a toasted parmesan crisp

RISOTTO CAKE @ \$2.20

Infused with Saffron Topped with a Poached Shrimp and a Red Chili & Chive Oil Drizzle

CALI ROLLS @ \$2.25

Sticky Rice Wrapped in Sea Weed with Diced Avocado, Carrots, Cucumbers & Crab. Served with Soy Sauce Wasabi & Pickled Ginger

FILLED PURSES OF CHICKEN & ASPARAGUS SALAD @ \$2.35

French Crepe Purse Stuffed with Diced Asparagus & Chicken in a Jamaican Relish

Tied with a Fresh Snipped Chive

RAW BLUE POINT OYSTER ON HALF SHELL SHOOTER @ \$2.95

Fresh on Half Shell Snuggled in Spicy Cocktail Sauce

(5 dozen Minimum)

CHARRED SALMON @ \$2.55

Fresh Salmon topped with Chandon Glaze & Thai Salsa with Cashews served in a bamboo cup

AHI CAKES @ \$2.75

Pan Seared Ahi with a Coriander Crust a top

Seasoned Rice Cake with Ginger Aioli, Parsley & Orange Zest

COCONUT SAFFRON SHRIMP @ \$2.85

Served in a bamboo cup

AHI TARTARE @ \$2.95

Sashimi Ahi Tuna Dressed with Scallions, Shiso Leaves in a Sesame Soy Blend with pickled cucumber

Topped with Wasabi Tobiko in a Bamboo Cup

MARGARITA OYSTERS @ \$3.25

Raw Kumomoto Oyster served on the Half Shell with Margarita Lime

(5 dozen Minimum)

TRADITIONAL CEVEICHE @ \$3.25

Citrus infused Marinated Tiger Prawns for 24 Hours with Minced Red Onions Served with Tri-Color Tortilla Chips in bamboo boats

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SOPHISTICATED CEVICHE @ \$3.45

Citrus infused Marinated Bay Scallops & Tiger Prawns for 24 Hours with Minced Red Onions. Finished with a Drizzle of Summer Truffle Oil and served with Tri-Color Tortilla Chips in bamboo boat

TAPENADE TRIO BAR @ \$3.95

A Trio of Kalamata Olives, Artichoke & Roasted Red Pepper Tapenades

Served with Herb & Butter Toasted Pita Chips

THAI SPICED GUACAMOLE @ \$3.95

Served with Toasted Pita Chips

FARMERS MARKET SPINACH DIP @ \$69.95

Baby Spinach with Sliced Water Chestnuts in a Cream Dip with Seasonal Herbs & Spices Displayed in a Round French Bread Bowl.

Served with Sliced Baguettes and Carrot Garnish

CURRY SPICED YOGURT CORIANDER & MANGO CHUTNEY DIP @ \$74.95

Five pounds of dip

Served with Toasted Herbed Pita Chips

THAT'S ITALIAN! 6 lb DISPLAY @ \$102.95

Antipasto Platter Display of Roasted Red Bells, Country Olives, Mozzarella Balls, Olive Tapenade, Salami, Green Onions & Pepperoncinis.

Served with Baguettes & Breadsticks

MOROCCAN BRIE DISPLAY @ \$109.95

Dressed with Extra Virgin Olive Oil, Sun Dried Tomato, Fresh Basil & Roasted Pine Nuts

Served with Table Crackers & Baguettes

TRES BRIE WHEEL DISPLAY @ \$139.95

Topped with a Warm Caramel Glaze & Smothered in Pecans Served with Table Crackers & Sliced Baguette

CHEESE BOARD DISPLAY

*** 5 lbs @ \$79.95 * 10lbs @ \$154.95 * 15 lbs @ \$204.95 * 20 lbs @ \$284.95**

International & Domestic Cheese Garnished with Red Grape Bunches. Served with Table Crackers & Sliced Baguettes

GRILLED CRUDITES

*** 5 lbs @ \$64.95 * 10 lbs @ \$124.95 * 15 lbs @ \$174.95 * 20 lbs @ \$234.95**

Seasonal Vegetables may include Grilled Asparagus, Tri-Color Bell Peppers, Zucchini, Haricot Verts, Baby Carrots, Red Onion & Portobello Mushrooms Finished with a Balsamic Reduction.

Served with a Peppercorn Ranch Dipping Sauce

RAW CRUDITES

*** 5 lbs @ \$57.95 * 10 lbs @ \$ 117.95 * 15 lbs @ \$ 166.95 * 20 lbs @ \$ 226.95**

A Wonderful Selection may include Raw Baby Carrots, Broccoli & Cauliflower Florets, Radishes, Jicama Sticks & Mini Pearl Tomatoes.

Served with your Choice of Ranch Dressing or Red Pepper Hummus

SEVEN LAYER DIP

*** 5 lbs @ \$69.95 * 10 lbs @ \$ 129.95**

Smashed Pinto Beans, Sour Cream, Guacamole, Cheese, Diced Tomatoes, THE WORKS!

Served with Homemade Tri-Color Tortilla Chips

SALMON DISPLAY * 5 lbs @ \$169.95

Poached Fresh Atlantic Salmon in a Citrus infused White Wine with Creamy Dill Sauce & Mini Pearl Capers.

Served with Toasted Baguettes & Mini Bagels

2009 Fall & Winter Holiday Menu

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2009 Rentals

****Visit Our Showroom for Design Ideas****

China

Several styles of china are available for rent
We have everything from gold rim to silver band, to square white plates and many more

10 1/2" Dinner Plates

9" Dinner Plates

7 1/2" Salad & Dessert Plates

5 1/2" Bread & Butter Plates

Flatware

Several Styles of silverware and stainless are available
From simple Chateau stainless to beautiful Gold, and Heavy Silver

Dinner Knife

Dinner Fork

Salad Fork

Dessert Fork

Glassware

Several styles of glassware are available

8 1/2 ounce Wine Glass

10 1/2 ounce Water Glass

16 ounce Iced Tea Glass

Champagne Flute

Linen

Napkins

120" Round Linen

130" Round Linen

6' Table Drapes

8' Table Drape

10' Table Runners

Table & Chairs

A large assortment of tables from round, square, tall cocktail, and serpentine are available for rent, and range in price. We also offer a large variety of chairs from folding Samsonite to Padded Wood chairs to Chivari's and more for rent. Please call for current prices.

We suggest one-week minimum notice on rentals to guarantee availability.

There is a **minimum 48 hours cancellation notice required on all rentals or you will be charged the full price of the rental.** Any changes (add-ons) to orders must be done within 48 hours of your event. Customers will be responsible for replacement cost of any lost or damaged items. We charge an 18% fee for rental management. (All rental equipment, such as tables and chairs, require set up by our staff and appropriate fees are charged.) Please call our Special Event Department for further information.

2009 Policies

This is a full service Holiday Menu and has certain minimum requirements. Weekend events must meet a \$2,500.00 minimum of food sales. All weekend events **require** labor, in addition to other operational charges.

Some weekday and evening events **require** staffing charges according to the scope of the event.

Gratuities for staff are not included but are appreciated for a job well done.

Place your order as far in advance as possible to insure your needs are met.

All items on this menu require at least one week's notice.

CANCELLATION

Events (Orders) cancelled less than (14) working days prior to event will result in a charge of 50% of the event total.

Events (Orders) cancelled less than (5) working days prior to event will result in a charge of 75% of the event total.

Events (Orders) cancelled 24 hours or less prior to the day of your scheduled event will result in a 100% charge of the event total.

SET UP

All our Holiday events include upscale disposable plates, holiday-style or colored paper napkins and elegant, heavy-duty plastic ware. We provide a linen tablecloth, or decorative, holiday-style linen overlay for the buffet table. (Multiple station events that require extra linen are charged according to the needs of the event).

Other holiday touches include pine, and "in season" flowers or mini trees, which are used on the Holiday Menu Buffet.

*China plates, silverware, linen napkins and "guest" table linens are available and suggested for an additional fee.

***China or glass for any event requires staffing.** (See Rental Page) There is no charge for the use of Checkers equipment (i.e., chaffing dishes, bowls, utensils, and baskets) that is used on our buffets.

Full replacement cost will be charged for any lost or damaged equipment.

PICK UP

Pick up of equipment on any weekday event that was drop off in nature is scheduled for 2 to 3 hours after delivery, unless other arrangements are made with our scheduling department. Please ensure that all of our items are available for pick up at this time. NOTE: In compliance with Health code Regulations, our insurance requirements and liability; **pick up includes the removal of all leftover food that was set out at our arrival.** Please remove and refrigerate any items that you wish to keep **BEFORE** our driver arrives. **We will ONLY be able to leave non-perishable items.** All weekend events require service, and therefore our staff will provide clean up services.

SERVICE STAFF

Whether it's a formal or a casual occasion, Checkers has professional servers to assist with your event. Servers are required for most events on this menu that are considered large, in-home events, serving with glassware or china require extensive load-in by Checkers. We charge a minimum of 25.00 per hour per server, for a minimum time frame of 6 hours, portal to portal. Over 8 hours is 37.50 per hour per server. The number of servers needed per event will be determined by our Special Event Coordinators, and is based on the complexity and other aspects of each individual event.

OFF PREMISE CHEF

Professionally trained chefs are available for tableside cooking and carving stations at 40.00 per hour (4 hour minimum that includes set up and breakdown) Chefs are subject to availability.

RENTALS AND DECOR

China, glassware, silverware, linen and floral decor are available at additional rental prices. Rentals may be in limited supply during the busy seasons. Please order early to insure your needs are met. All last minute changes to existing orders will be subject to availability. Professional decorating is available at a reasonable fee and beautiful floral arrangements are practically priced and available in our vases for use at your event.

Prices vary depending on your needs.

CALL TO RESERVE YOUR HOLIDAY EVENT, DATES BOOK UP QUICKLY! 925.968.1121

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