





Breakfast Buffets

ALL PRICING IS PER PERSON - MENUS AVAILABLE BEFORE 11:00AM

STANDARD - $22

- loaded scrambled eggs
- bacon or sausage
- breakfast potatoes or hashbrowns
- fresh fruit salad

ADD ONS: **$4 PER PERSON**

- biscuits & gravy
- french toast
- vegetable frittata
- pancakes
- bagels & cream cheese

CONTINENTAL - $19

- assorted danish
- muffins
- fresh fruits
- jams
- jellies
- butter

HEALTHY START - $19

- fruit salad
- greek yogurt
- house made granola
- **OATMEAL BAR**
  - dried fruit
  - nuts
  - brown sugar
  - milk

ACTION STATIONS

$150 CHEF ATTENDANT FEE

OMELET STATION

$13 PER PERSON

bacon - sausage - ham - assorted fresh vegetables - cheese

WAFFLE STATION

$11 PER PERSON

house made waffles - fresh fruit - warm syrup - chopped walnuts - whipped cream

A LA CARTE OR ADD ON - BREAKFAST BURRITOS/SANDWICHES - $13 PER PERSON







Lunch Buffets

ALL PRICING IS PER PERSON - MENUS AVAILABLE BEFORE 4:00 PM.

BOXED LUNCHES - $20

All boxed lunches include - whole fruit - chips - a house made cookie

CHICKEN CAESAR WRAP

grilled chicken - parmesan - romaine lettuce - diced tomatoes - croutons - caesar dressing

HAM & SWISS

ham - swiss cheese - lettuce - tomato - pickle - focaccia roll - mayo & mustard on side

TURKEY & PROVOLONE

roasted turkey - provolone - lettuce - tomato - pickle - focaccia roll - mayo & mustard on side

VEGAN

fresh vegetable - grilled tofu - avocado - focaccia roll - cheese optional

ROAST BEEF & CHEDDAR

roast beef - cheddar cheese - lettuce - tomato - pickle - mustard & mayo on side

FOCCACIA CLUB

turkey - crisp bacon - avocado - roasted red pepper aioli - focaccia roll

MEDITERRANEAN WRAP

grilled vegetables - marinated artichoke hearts - sun dried tomato - hummus - feta cheese - spinach tortilla

BUILD YOUR OWN SANDWICH BAR - $23

Includes - potato salad - chips - a house made cookie

- croissants
- fresh baked rolls
- focaccia
- turkey
- roast beef
- ham
- provolone
- swiss
- cheddar
- lettuce
- tomato
- onion
- pickles
- pepperoncini
- mayo
- mustard

LOADED BAKED POTATO BAR - $16 PER PERSON







Themed Lunch Buffets

Choice of two entrees - $25

All pricing is per person - menus available before 4:00 pm.

Pan-Asian Favorites

ENTREES: CHOOSE TWO

- orange chicken
- almond chicken
- teriyaki beef
- garlic stir fry

SIDES: CHOOSE TWO

- vegetable fried rice
- stir fried vegetables
- steamed jasmine rice
- chow mein
- vegetable egg rolls

ADD DESSERT

choose from - trio of hong kong style cream puffs or trio of pan-asian cookies

$6 PER PERSON

Italiano

CHICKEN ALFREDO
lemon grilled chicken - house-made alfredo - linguini

CHICKEN CACCIATORE
bone-in chicken - braised in tomato - mushroom - peppers & herb sauce

MEATBALLS & MARINARA
served with linguini

ANTIPASTO SALAD
spring mix & romaine - local olives - cherry tomatoes - salami - artichoke hearts - fresh mozzarella - italian dressing

ROASTED VEGETABLES

GARLIC BREAD

ADD DESSSERT
choose from - tiramisu or panna cotta & fresh berries
$6 PER PERSON

Casa del Sabor

chips and salsa included

SOUTHWEST GREEN SALAD
spring mix - corn - black beans - fresh vegetables - cumin & lime vinaigrette

TACOS
fresh tortillas - cilantro - onion - cotija cheese - two house made salsas - guacamole

PROTEINS: CHOOSE TWO

- ground beef
- grilled chicken
- carnitas

SPANISH RICE & REFRIED BEANS

ADD DESSERT
choose from - tres leches cake or churros
$6 PER PERSON







Themed Lunch Buffets

CHOICE OF TWO ENTREES - $25

ALL PRICING IS PER PERSON - MENUS AVAILABLE BEFORE 4:00 PM.

ALL AMERICAN BURGER BAR

EVERYTHING INCLUDED

PROTEINS:

- flame broiled patties
- garden burgers

ACCOMPANIMENTS:

- brioche buns
- cheddar - swiss - provolone
- lettuce - tomato
- onion - pickle

SIDES:

- house made potato salad
- assorted potato chips

PIZZA & WINGS

SALAD:

- GREEN SALAD

dressings included - ranch - italian - blue cheese

PIZZA:

CHOOSE FROM THE FOLLOWING

- cheese
- pepperoni
- combo
- hawaiian
- vegetarian

WINGS:

UP TO THREE SAUCE CHOICES

- buffalo
- bbq
- thai chili
- garlic parmesan

GYRO YOU GO!

PROTEINS: CHOOSE TWO

- saffron grilled chicken
- house made falafel
- marinated beef

GREEK SALAD:

spinach - romaine - cherry tomato - red onion - kalamata olives - feta cheese - greek vinaigrette

ALSO INCLUDED:

- pita bread
- tzatziki
- hummus
- feta
- cucumber
- tomato
- red onion
- lettuce
- basmati rice
- marinated grilled vegetables

ADD DESSERT:

choose from - lemon ricotta cheesecake or olive oil cake

$6 PER PERSON







Dinner Buffets

ONE ENTREE - $37 - TWO ENTREES $42 - THREE ENTREES $52

ALL PRICING IS PER PERSON

ENTREES

CHICKEN MARSALA
chicken breast - marsala & mushroom cream sauce

MEDITERRANEAN CHICKEN
chicken thighs marinated in citrus & spices

LEMON HERB CHICKEN
chicken thighs - lemon - honey - herb glaze

ASIAGO CHICKEN
chicken breast - garlic sauce - asiago

CHICKEN VELOUTE
chicken breast - local olives - white wine sauce

SMOKED TRI-TIP
served au jus

BONELESS SHORT RIBS
paskenta stout braised or italian style

STEAK MEDALLIONS
petite filet - demi-glace
ADD $8.50

VEGETABLE LASAGNA
seasonal vegetables - mozzarella - parmesan - bechamel sauce

GRILLED SALMON
herbes de provence or citrus beurre blanc

ENTREES (cont.)

STUFFED EGGPLANT
quinoa - garbanzo - herbs (VGN & GF)

STUFFED PORTOBELLO
wild rice - caramelized onion - kale - cashew sauce (VGN & GF)

PORK LOIN
with caramelized apples & onions

SHRIMP SCAMPI
with linguini

ACTION STATIONS

$150 CHEF ATTENDANT FEE

PRIME RIB
$32 PER PERSON

BOURBON HONEY GLAZED HAM
$13 PER PERSON

TENDERLOIN WITH CHIMMICHURRI SAUCE
$45 PER PERSON







Dinner Buffet (cont.)

your choice of one salad & two sides

all pricing is per person

SALADS

CHOOSE ONE - **ADD A SECOND FOR $6 PER PERSON**

HARVEST BERRY

baby spinach - fresh mixed berries - toasted pecans -
feta cheese - honey pecan dressing

FARMER'S MARKET

greens - seasonal fresh fruit - watermelon radish -
green onion - sweet & spicy nut + seed blend - lemon vinaigrette

FIELD GREENS

greens - cucumber - grape tomato
dressings included - ranch - Italian - raspberry vinaigrette

GREEK SALAD

spinach - romaine - cherry tomato - red onion - kalamata olives - feta cheese - greek vinaigrette

CAESAR SALAD

romaine - cherry tomato - croutons - parmesan - caesar dressing

SIDES

CHOOSE ANY TWO - **ADDITIONAL SIDES $6 PER PERSON**

- roasted vegetable medley
- scalloped potatoes
- garlic mashed potatoes
- herb roasted red potatoes
- green bean almondine
- seasonal pasta salad
- quinoa & lentil salad
- roasted root vegetables
- wild rice pilaf
- fettuccini alfredo







Themed Dinner Buffets

CHOICE OF TWO ENTREES - $39

ALL PRICING IS PER PERSON.

DOWN HOME BBQ

ENTREES: CHOOSE TWO

- smoked tri tip
- baby back ribs
- bone-in chicken

SIDES: ALL THREE INCLUDED

- coleslaw
- house made potato salad
- baked beans

ADD DESSERT

choose from - texas sheet cake or strawberry shortcake

$6 PER PERSON

ITALIANO

BEEF BRACIOLE
stuffed with prosciutto & breadcrumbs - braised in tomato sauce

CHICKEN CACCIATORE
bone-in chicken - braised in tomato - mushroom - peppers & herb sauce

MEATBALLS & MARINARA
served with linguini

SHRIMP SCAMPI
served with linguini

ANTIPASTO SALAD
spring mix & romaine - local olives - cherry tomatoes - salami - artichoke hearts - fresh mozzarella - italian dressing

ROASTED VEGETABLES

GARLIC BREAD

ADD DESSSERT
choose from - tiramisu or panna cotta & fresh berries
$6 PER PERSON

CASA DEL SABOR

chips and salsa included

SOUTHWEST GREEN SALAD
spring mix - corn - black beans -
fresh vegetables - cumin & lime vinaigrette

TACOS
fresh tortillas - cilantro - onion - cotija cheese - two house made salsas - guacamole

CHOOSE TWO:
- carne asada
- grilled chicken
- grilled shrimp
- carnitas

CHEESE ENCHILADAS

SPANISH RICE & REFRIED BEANS

ADD DESSERT
choose from - tres leches cake or churros
$6 PER PERSON







Themed Dinner Buffets

CHOICE OF TWO ENTREES - $39

ALL PRICING IS PER PERSON.

MEDITERRANEAN

SALADS: CHOOSE ONE

- greek
- quinoa & lentil
- cucumber & tomato

ENTREES: CHOOSE TWO

- mediterranean grilled chicken thighs
- saffron grilled chicken
- moroccan braised short ribs
- mediterranean chimichurri steak
- herb roasted salmon

SIDES: CHOOSE TWO

- basmati rice
- marinated grilled vegetables
- roasted lemon potatoes
- italian green beans
- flat bread

ADD DESSERT

choose from - lemon ricotta cheesecake or olive oil cake

$6 PER PERSON

PAN-ASIAN FAVORITES

SALAD:

- asian slaw with sesame vinaigrette

ENTREES: CHOOSE TWO

- orange chicken
- beef & broccoli
- teriyaki beef
- honey sesame shrimp
- thai chicken curry
- almond chicken
- mongolian beef
- teriyaki chicken
- honey garlic salmon
- garlic pork stir fry

SIDES: CHOOSE TWO

- vegetable fried rice
- chow mein
- stir fried vegetables
- garlic sesame greens beans
- steamed jasmine rice
- vegetable egg rolls

ADD DESSERT

choose from - trio of hong kong style cream puffs or trio of pan-asian cookies

$6 PER PERSON

SURF & TURF - $89

TURF: CHOOSE ONE

- **braised short ribs**
paskenta stout braised or italian style
- **rib eye steak**
crispy pancetta & demi-glace
- **grilled beef medallions**
served with herbed butter
- **filet mignon**
herbed butter & demi-glace

SURF: CHOOSE ONE

- **prawns**
lemon - herbs - butter
- **grilled salmon**
herbes de provence or citrus beurre blanc
- **seared scallops**
saffron cream sauce
- **lobster tail**
lemon - herbs - butter

SIDES: CHOOSE TWO

- parmesan mashed potatoes
- herb roasted heirloom baby potatoes
- wild rice pilaf
- saffron rice pilaf
- grilled asparagus
- charred broccolini







Plated Dinners

one entree - two entrees - choice of one salad & two sides

all pricing is per person

ENTREES

AIRLINE CHICKEN - $35 PER PERSON
crispy chicken breast stuffed with: caramelized onion - spinach - sundried tomato - chèvre

SHORT RIBS - $35 PER PERSON
CHOOSE ONE:
- **italian style**
braised in red wine - herbs - mirepoix
- **paskenta stout**
braised in paskenta stout - herbs - mirepoix

GRILLED SALMON - $35 PER PERSON
herbes de provence or beurre blanc

STUFFED PORTOBELLO MUSHROOM - $20 PER PERSON
wild rice - caramelized onion - kale - cashew sauce (VGN & GF)

PRAWNS - $35 PER PERSON
lemon - herbs - butter

RIB EYE STEAK - $85 PER PERSON
crispy pancetta & demi-glace

TENDERLOIN OF BEEF - $65 PER PERSON
herbed butter & demi-glace

SALADS

CHOOSE ONE - **ADD A SECOND FOR $6 PERSON**

HARVEST BERRY
baby spinach - fresh mixed berries - toasted pecans - feta cheese - honey pecan dressing

FARMER'S MARKET
greens - seasonal fruit - watermelon radish - green onion - sweet & spicy nut + seed blend - lemon vinaigrette

FIELD GREENS
greens - cucumber - grape tomato
dressings included - ranch - Italian - raspberry vinaigrette

GREEK SALAD
spinach - romaine - cherry tomato - red onion - kalamata olives - feta cheese - greek vinaigrette

CAESAR SALAD
romaine - cherry tomato - croutons - parmesan - caesar dressing

SIDES

CHOICE OF TWO
ADDITIONAL SIDES $6 PERSON

- parmesan mashed potatoes
- herb roasted heirloom baby potatoes
- wild rice pilaf
- saffron rice pilaf
- grilled asparagus
- charred broccolini

ADDITIONAL OPTIONS

SHRIMP COCKTAIL
eight shrimp - cocktail sauce
ADD $14 PERSON

ASK OUR SALES TEAM ABOUT
ALL OF OUR PASSED APPETIZER
AND HOUSEMADE DESSERT OPTIONS







Appetizers & Display Tables

HARVEST TABLE

Pricing is per person - 25 person minimum - **$12** per person

- fresh & dried fruit

- local & imported cheese

- local olives

- spiced nuts

- raw crudites

- two seasonal dips

- artisan crackers & crostini

ADD CURED MEATS - $7 PER PERSON

BOARD DISPLAYS

Pricing is per 25 people

CRUDITÉS - $75

seasonal raw produce & seasonal dips

FRUIT BOARD - $150

fresh seasonal fruit

CHEESE & MARKET FRUIT BOARD - $250

brie - local & imported cheeses - fresh fruit - honey - walnuts - artisan crackers

CHARCUTERIE BOARD - $325

sliced cheeses - molinari salami - mixed salami - pepperoncini - local olives - cornichon - seeded mustard - artisan crackers

SMOKED SALMON - $325

smoked salmon - hard cooked egg - red onion - capers - herbed cream cheese - served with mini bagels

SOLD PER 25 PEOPLE ONLY

BAKED BRIE EN CROUTE - $80

served with crostini

SOLD PER 25 PEOPLE ONLY

WARM SPINACH DIP - $100

served with crostini

APPETIZERS

Pricing is per person

MEATBALLS $4

classic beef - bbq or teriyaki sauce

PORK HOISIN MEATBALLS $5

ground pork & beef - ginger - garlic - hoisin sauce

THAI TURKEY MEATBALLS $4

lemon grass - ginger - green curry - scallions - served with spicy peanut sauce

BACON WRAPPED $4-$8

- bacon wrapped lil' smokies
- bacon wrapped jalapeño poppers
- bacon wrapped almond stuffed dates

PINWHEELS $3

deli meats - vegetables - cream cheese - flavored flour tortillas - ranch dip

SKEWERED

- **chicken satay - $6**
served with spicy peanut dipping sauce & lime
- **teriyaki beef - $14**
thiny sliced beef - pineapple - cilantro - scallion - sesame seeds - teriyaki sauce
- **charcuterie skewers - $14**
havarti cheese - local olives - molinari salami - cornichon
- **caprese skewers - $6**
grape tomato - fresh mozzarella - basil - olive - balsamic glaze
- **fruit skewers - $4**
fresh seasonal fruit

SEA

- **smoked salmon - $9**
olive oil brushed flat bread w/ citrus chèvre - garnished w/ fresh lemon zest - caper - dill
- **prawns - $14**
on ice - served with cocktail sauce
- **coconut shrimp - $9**
breaded - deep fried - citrus chili sauce







Desserts

Made from scratch here at Rolling Hills

FRESH BAKED COOKIES $3
choose from an assortment of flavors

ECLAIRS $3
choux pastry - vanilla custard - chocolate ganache

CLASSIC N.Y. STYLE PETITE CHEESECAKE $5
assorted toppings & garnishes

CLASSIC N.Y. STYLE CHEESECAKE $9
assorted toppings & garnishes

CARROT CAKE $5
spices - walnuts - cream cheese frosting

CHOCOLATE TORTE CAKE $10
dark chocolate - fresh berries - fresh whipped cream

FRENCH MOUSSE CAKE $10
chocolate cake - raspberry coulis - chocolate mousse - mirror glaze

CHOCOLATE DIPPED STRAWBERRIES $MP
seasonal availability

GOURMET CUPCAKES $4
choose from a variety of fillings - ganaches - buttercream frostings

FRENCH MACARON $3
choose from a variety of fillings

ALL PRICING IS PER PERSON.