



## Theme Menus

### Mexican Fiesta

*Fresh Ceviche with Corn Tortilla Chips*

*Vegetable Crudités with*

*Creamy Cilantro Dipping Sauce*

*Caesar Salad*

*Spicy Chicken Enchiladas*

*Steak or Chicken Fajitas with Grilled Bell Pepper and Onions*

*Served with Corn and Flour Tortillas*

*Whole Beans and Spanish Rice*

**\$26.00 per person**

### Island Style BBQ

*Tropical Fruit Display*

*Egg Rolls with Spicy Mustard and Sweet and Sour Sauce*

*Baby Field Greens,*

*Mandarin Orange, Red Onion Salad with Ginger Dressing*

*Grilled Boneless Teriyaki Chicken*

*Kailua Pork and Cabbage*

*Vegetable Sauté*

*Green Onion Fried Rice*

**\$ 28.00 per person**

### Surf and Turf Club

*Spinach Crab Buttons with Spicy Mustard*

*Baby Field Greens Salad with Lemon Zest Vinaigrette*

*Filet Mignon (Carving Station)*

*With Creamy Tarragon Horseradish*

*Half Lobster Tail*

*With Citrus Drizzled Butter*

*Green Beans, Red Potatoes, and Bell Peppers in Garlic Aioli*

*Sourdough Rolls and Butter*

**\$ 45.00 per person**

### Italian Renaissance

*Mushroom Caps Stuffed with Spicy Turkey Sausage*

*Antipasto Salad with*

*Red Wine Vinaigrette*

*Spinach and Cheese Ravioli in*

*Basil Marinara Sauce*

*Quartered Roasted Chicken with Rosemary*

*Zucchini and Eggplant Parmesan*

*Fresh Rolls and Butter*

**\$ 30.00 per person**

For your dining pleasure, the culinary professionals at Baja Sessions Catering have created a snapshot of some of our Theme Menus. We offer a wide variety of hot entrees, and gourmet appetizers for your dining pleasure.

*“Our focus is on customer service and quality using the freshest ingredients crafted with striking presentation, and served with precision and care.”*

Baja Sessions Catering offers exceptional food and a professional staff, along with experienced catering consultants who will assist you with all aspects of your event planning.

- All pricing includes necessary disposable paper & serving supplies
- At least 48-hour notice is Required
- Menu design and consultation always available

- Tax is not included in pricing
- Prices are based in minimum 100 person head count
- There is 20% Service Charge, and 18% Gratuity for Full Service Events