CATERING
Buffet Options

BREAKFAST
minimum 10 guests.

Continental
fresh fruit | assorted yogurts | assorted pastries | coffee, decaf and tea

Bagel Bar
mixed bagel selection | whipped butter | cream cheese (regular, non-fat and strawberry) | nutella spread | lox, onions and capers

Parfait & Fruit
yogurt (vanilla and greek) | seasonal berries | house made granola | honey | slivered toasted almonds | toasted oats | mixed fruit
dairy free and vegan options are available

LUNCH & DINNER
minimum 10 guests.

Southwest Salad Bar
romaine | ground turkey | black beans | cheese (shredded cheddar and cotija cheese) | yellow corn | cherry tomato | creamy cilantro dressing | pico de gallo | tortilla chips

Taco Cart
3 tacos per guest
street taco corn tortillas | shredded chicken | pulled pork | pico de gallo | avocado | salsa | lime crema | cotija cheese | rice and beans

Burger Bar
beef patties | toasted buns | lettuce | tomato | onion | white cheddar | american cheese | french fries | caesar salad

Mac n Cheese Bar
mac n cheese | shredded pork | buffalo fried chicken | bacon | pickled jalepeno | toasted breadcrumbs | bbq sauce | caesar salad

Pizza Bar
2.5 slices per guest
pizza options: cheese, pepperoni, big meat, margherita
comes with salad: romaine | mixed greens | parmesan | bleu cheese | croutons
salad dressings: (choice of 2): caesar, poppy seed vinaigrette, balsamic vinaigrette and ranch

DESSERT & DRINKS

Pineapple-Shaped Shortbread Cookie Tray

Coffee & Tea
unlimited per day

Assorted Sodas

Applicable taxes and 24% service charge apply. 100% of the service charge is distributed to staff. Menu selections are guaranteed 72 hours prior to event date. All menu items and prices are subject to change.
CATERING MENU

HOSTED BANQUET BAR
$150 hosted bar fee, charged on consumption. All beverages subject to 24% service charge.

SILVER PACKAGE
liquors: new amsterdam vodka | ten high bourbon | new amsterdam gin | castillo silver rum | landers scotch | lunazul tequila | christian brothers brandy

GOLD PACKAGE
liquors: ketel one vodka | bulleit bourbon | bulleit rye | aviation gin | bombay gin | diplomatico planas rum | dewar’s white label scotch | hornitos blanco tequila

PLATINUM PACKAGE
liquors: grey goose vodka | maker’s mark bourbon | old overholt rye | bombay sapphire gin | nolet’s london dry gin | mt gay eclipse rum | glenfiddich 12yr | herradura silver tequila | remy vsop

APPETIZERS
prices listed per platter

Bone-in Wings
serves 10
choice of pineapple teriyaki or spicy buffalo flavors

Flatbreads
10 slices/flatbread
mushroom & tomato | 23
cheese & garlic | 20

Charcuterie Board
serves 10
rotating selection of locally curated meats, cheeses, crackers and dried fruits

Hummus Platter
serves 10
feta | evoo | kalamata olives | cucumber | garlic pita

Applicable taxes and 24% service charge apply. 100% of the service charge is distributed to staff. Menu selections are guaranteed 72 hours prior to event date. All menu items and prices are subject to change.
**Boxed Lunch**

Includes choice of any salad or sandwich. Served with chips, pineapple-shaped shortbread cookie and a drink.

## SALADS

<table>
<thead>
<tr>
<th>Salad</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Salad</td>
<td>mixed greens</td>
</tr>
<tr>
<td>Southwest Salad</td>
<td>romaine lettuce</td>
</tr>
<tr>
<td>Cran &amp; Pear Salad</td>
<td>mixed greens</td>
</tr>
<tr>
<td>Chop Chop Salad</td>
<td>romaine</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>romaine</td>
</tr>
</tbody>
</table>

## SANDWICHES

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham</td>
<td>black forest ham</td>
</tr>
<tr>
<td>Veggie</td>
<td>provolone</td>
</tr>
<tr>
<td>Chicken Salad Sandwich</td>
<td>chicken salad</td>
</tr>
</tbody>
</table>