

Catering Menu



BREAKFAST BUFFET

Continental

Fresh fruit
Yogurt
Assorted pastries
Coffee, decaf and tea

American

Scrambled eggs
Smoked bacon
Fried potatoes
Fresh fruit
Assorted pastries
Coffee, decaf and tea

Breakfast Tacos

Scrambled eggs
Black beans
Roasted vegetables
Smoked bacon
Salsa verde
Jack cheese
Lime crema
Corn tortillas
Coffee, decaf and tea

LUNCH/DINNER BUFFET

Per person, minimum 10 guests

Salad Bar

Mixed greens
Grape Tomatoes
Kalamata Olives
Mozzarella Pearls
Cucumber
Red Onion
Housemade Croutons
Assorted Dressings
Bread/Rolls

Taco Cart

Street Taco Corn Tortillas
Shredded Chicken
Pulled Pork
Pico de Gallo
Avocado
Salsa
Lime Crema
Cotija Cheese
Rice & Beans

Sandwich Board

Assorted breads
Sliced cheese
House made hummus
Roasted turkey breast
Ham
Salami
Dijon and Garlic Aioli
Lettuce, tomato, red onion
Fresh green salad

Slider Bar

Shredded Pork and Chicken
BBQ Sauce
Tomato, Onion
Cheese
Brioche Buns
Fries & Fry Sauce

Lemon Herb Chicken

Roasted potatoes
Seasonal vegetables
Fresh green salad with vinaigrette
Bread/rolls

Braised short rib

Roasted potatoes
Au jus and horseradish cream
Seasonal vegetables
Fresh green salad with
vinaigrette
Bread/rolls

Dessert

Pineapple shortbread cookies
Dark chocolate brownie dozen

Coffee, Tea, Soda, water

Unlimited per day

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.

APPETIZERS

Hummus Platter

Kalamata Olives, Cucumber,
Feta, EVOO & Grilled Pita

Pretzel Bites Platter

IPA Beer Cheese Dip & Stone
Ground Mustard

Prawn Cocktail

cocktail sauce, lemon

Nachos Station

Pulled Pork or Shredded
Chicken, Cheese Blend, Pico
de Gallo, Avocado, Salsa, Lime
Crema, and Cotija Cheese

Harvest Board

Rotating Selection of Locally
Curated Meats & Cheeses

HOSTED BANQUET BAR

\$150 hosted bar fee, charged on consumption & all beverages subject to 24% service charge

Silver Package

Wine by the glass
Beers: price per bottle
Shaken/stirred cocktail

Liquors: Wheatley Vodka, Old Forester Bourbon, Aviation Gin, Sailor Jerry's Rum,
Dewars White Label Scotch, Arette Blanco Tequila, Maison Rouge Cognac

Gold Package

Wine by the glass: \$14
Beer: price per bottle \$7-9
Shaken/stirred cocktail

Liquors: Tito's Vodka, Elijah Craig Bourbon, Bulleit Rye, Aviation Gin, Bombay Gin,
Mt. Gay Black Barrel Rum, Johnny Walker Black Scotch, Corazon Blanco Tequila

Platinum Package

Wine by the glass
Craft & Domestic Beer: price per bottle
Shaken/stirred cocktail

Liquors: Belvedere Vodka, Basil Hayden Bourbon, Knob Creek Rye, The Botanist Gin,
El Dorado Rum, Glenlivet 12yr, Código Blanco Tequila, Hennessy VS
*liquor substitutions & custom cocktails per request

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 cookie, fruit and a drink.

Harvest Salad

arugula | garbanzo beans | pecans |
dried cranberry | sherry vinaigrette

Wedge Salad

iceberg lettuce | blistered tomatoes | green
onions | smoked bacon | blue cheese crumbles |
blue cheese dressing

Chop Chop Salad

romaine lettuce | arugula | kalamata olive | genoa
salami | grape tomatoes | mozzarella |
pepperoncini | sherry vinaigrette

Chicken Caesar Salad

romaine lettuce | parmesan |
housemade croutons | caesar dressing

Chicken Salad Sandwich

pecan | apple | dried cranberry |
arugula | dijonnaise | brioche bun

Turkey & Provolone

smoked turkey | provolone |
dijonnaise | lettuce | avocado | tomato | onion |
9 grain bread

Italian

salami | prosciutto | dijon | arugula | tomato | onion |
9 grain bread

Veggie Wrap

garbanzos | dried cranberry | pecan | apple
arugula | red onion | flour tortilla

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.