

Catering Menu



BREAKFAST BUFFET

Continental

Fresh fruit
Assorted yogurts
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

Salad Bar

Mixed greens
Grape Tomatoes
Kalamata Olives
Assorted Cheeses
Avocado
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
Local sliced cheese
House made hummus
Roasted turkey breast and ham
Lettuce, tomato, red onion
Seasonal pasta salad
Fresh green salad

Slider Bar

Shredded Pork and Chicken
Beef Patties & Bacon
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-shaped shortbread
cookie tray
Dark chocolate brownie tray

Coffee & Tea

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: McCormick Vodka, Henry McKenna Bourbon, Mr. Boston Gin, Castillo Silver Rum, Smugglers Cove
Scotch, Piedra Azul Tequila, Christian Brothers Brandy

Gold Package

Wine by the glass

Beer: price per bottle

Shaken/stirred cocktail

Liquors: Ketel One Vodka, Bulleit Bourbon, Old Overholt Rye, Hendricks Gin,
Mt. Gay Eclipse Rum, Dewar's White Label Scotch, Casa Nobles Blanco Tequila

Platinum Package

Wine by the glass

Craft & Domestic Beer

Shaken/stirred cocktail

Liquors: Grey Goose Vodka, Eagle Rare 10yr Bourbon, James E Pepper Rye, Nolet's Gin,
Broker's London Dry Gin, Smith & Cross Rum, Glenfiddich 12yr, Patron Silver Tequila, Remy VSOP
*liquor substitutions & custom cocktails per request

BOXED LUNCH

Includes choice of any salad or sandwich.
Served with chips, Pineapple cookie and a drink.

Harvest Salad

arugula | apple | prosciutto ham | parmesan | avocado |
poppyseed 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

Caesar Salad

romaine lettuce | parmesan | housemade croutons |
blistered tomatoes | caesar dressing

Chicken Sandwich

creamy pineapple slaw | lettuce | tomato |
dijonnaise | brioche bun

Turkey & Provolone

smoked turkey | provolone | dijonaise |
lettuce | tomato | onion | 9 grain bread

Ham & Cheese

black forest ham | cheddar | dijonaise |
lettuce | tomato | onion | 9 grain bread

Veggie

avocado | provolone | cheddar | hummus |
dijonnaise | lettuce | tomato | onion | 9 grain bread