

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
Sliced cheese
House made hummus
Roasted turkey breast and ham
Lettuce, tomato, red onion
Seasonal pasta salad
Fresh green salad

Slider Bar

Shredded Pork, Chicken and
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

Pizza Bar

Choice of 3 types of pizza
Caesar salad
Fresh green salad with vinaigrette
Dipping sauces

Dessert

Pineapple-shaped shortbread cookie tray
Dark chocolate brownie tray

Coffee & Tea

Unlimited per day

APPETIZERS

Hummus Platter

Kalamata Olives, Cucumber, Feta,
EVOO & Grilled Pita

Deviled Eggs

Dijon, mayo, pepperoncini

Sweet and Salty

Candied peanuts, marinated olives

Buffalo Cauliflower

Lemon ranch sauce, Buffalo sauce

Nachos

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: New Amsterdam Vodka, Ten High Bourbon, New Amsterdam Gin, Castillo Silver Rum,
Landers Scotch, Luna Azul Tequila, Christian Brothers Brandy

Gold Package

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

Liquors: Ketel One Vodka, Bulleit Bourbon, Bulleit Rye, Aviation Gin, Bombay Gin,
Sailor Jerry Spiced Rum, Dewar's White Label Scotch, Hornitos Blanco Tequila

Platinum Package

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

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
liquor substitutions & custom cocktails per request

BOXED LUNCH

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

Harvest Salad

arugula | apple | prosciutto ham | parmesan | avocado |
poppseed vinaigrette

Wedge Salad

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

Chop Chop Salad

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

Caesar Salad

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

Chicken Sandwich

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

Turkey

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

Ham

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

Veggie

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