

EVENT CATERING

GUIDE

Menus for meetings, celebrations
& group events.

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BREAKFAST & LUNCH

MORNING & AFTERNOON

MORNING TABLE

AVAILABLE UNTIL 11 A.M.

Coffee, unsweetened & sweet tea, and assorted juices included.

\$22

PER PERSON

- Seasonal whole & fresh-cut fruits (GF, V)
- Assorted individual yogurts
- Assortment of fresh breakfast pastries

AFTERNOON BREAK

Sandwich rolls & chips included

\$24

PER PERSON

SALAD | SELECT ONE

Caesar

Crisp romaine, aged Parmesan, rustic croutons, Caesar dressing

Garden (V)

Crisp romaine, tomatoes, cucumber, carrots, red onions, Cheddar Jack cheese

DRESSINGS | SELECT TWO

-  Buttermilk Ranch | Creamy Bleu Cheese
-  Balsamic Vinaigrette | Cilantro Lime

PROTEINS | SELECT THREE

-  Smoked Turkey
-  Capicola
-  Smoked Ham
- Grilled Mushrooms
- Applewood Bacon

CHEESES & TOPPINGS

Cheddar, American and provolone.

Shaved lettuce, red onion, dill pickle chips, fresh jalapeños, sliced tomatoes, roasted garlic aioli, mayonnaise, ketchup, mustard, vinegar & oil.

BUFFET SELECTIONS

APPETIZER PARTY

\$28
PER PERSON

SELECT FOUR APPETIZERS

Each additional appetizer: \$5 per person

PROTEIN

🔥 Mini Chicken Quesadilla

🔥 Golden Fried Chicken Tenders

Cheeseburger Sliders

Cheese & Bacon Stuffed Potato Skins

VEGETARIAN

🔥 Mac & Cheese Bites

🔥 House-Made Hummus & Grilled Rosemary Bread

Chickpeas, tahini, olive oil

Creamy Spinach Artichoke Dip & Chips

Tomato Pesto Bruschetta

Tomatoes, basil pesto, crostini

ADD A SWEET FINISH

Explore dessert selections and sweet trays on page 10.



BUFFET SELECTIONS

HAND-CRAFTED PIZZA BAR

\$30
PER PERSON

SELECT ONE SALAD + THREE 16-INCH PIZZAS

FRESH SALADS | SELECT ONE

Caesar

Crisp romaine, aged Parmesan, rustic croutons, Caesar dressing

Garden (V)

Crisp romaine, tomatoes, cucumber, carrots, Cheddar Jack cheese

DRESSINGS | SELECT TWO

 Buttermilk Ranch | Creamy Bleu Cheese

 Balsamic Vinaigrette | Cilantro Lime



16-INCH PIZZAS | SELECT THREE

Original Cheese (V)

House marinara, mozzarella, provolone, Parmesan

Margherita (V)

House marinara, fresh mozzarella, oven-roasted tomatoes, balsamic reduction, fresh basil

Roasted Veggie (V)

Marinara, mozzarella, oven-roasted tomatoes, mushrooms, roasted red peppers, red onion

Combo

House marinara, mozzarella, pepperoni, Italian sausage, red onions, mushrooms

Gluten-free crust available upon request.

Pepperoni

House marinara, mozzarella, pepperoni, fresh basil

BBQ Chicken

House BBQ, mozzarella, grilled chicken, bacon, red onion, cilantro

Spinach & Garlic (V)

Herbed olive oil glaze, mozzarella, spinach, roasted garlic

Italian Hot Honey

House marinara, mozzarella, capicola, pepperoni, hot honey, Parmesan

RECOMMENDED DESSERT

Assorted Cookies

BUFFET SELECTIONS

LET'S TACO BAR

\$32

PER PERSON

SELECT TWO PROTEINS

START WITH

House-Made Salsa & Tortilla Chips (V)

PROTEINS | SELECT TWO

Carne Asada

Grilled marinated steak

Chicken Carnitas

Grilled marinated chicken breast

Braised Beef (Barbacoa) (GF)

Slow-cooked and shredded

Fire-Grilled Mushrooms (GF, V)

Citrus and herb marinated

TORTILLAS & TOPPINGS

Flour & corn tortillas | Pickled red onions | Cotija cheese | Sour cream | Shaved lettuce | Pico de gallo | Fresh jalapeños | Hot sauce

RECOMMENDED DESSERT

Churros & Chocolate



BUFFET SELECTIONS

TUSCANY

Italian-inspired mains, a fresh salad and bruschetta.

\$36

PER PERSON

SELECT ONE SALAD + TWO MAINS**STARTER****Tomato Pesto Bruschetta (V)****MAINS | SELECT TWO** **Rigatoni Bolognese**

Beef, sausage, carrots, red wine, tomatoes

 Chicken Fettuccine

Grilled chicken, sun-dried tomatoes, Parmesan cream, fresh herbs

Chicken Parmesan

Crispy breaded chicken, marinara, fresh mozzarella

Chicken Marsala

Grilled chicken, Marsala sauce, mushrooms

Vegetarian Penne Pasta (V)

Tomatoes, artichokes, capers, fresh herbs, white wine lemon sauce

SALADS | SELECT ONE **Caesar Salad**

Romaine, Parmesan, rustic croutons, Caesar dressing

Garden (V)

Crisp romaine, tomatoes, cucumber, carrots, Cheddar Jack cheese

DRESSINGS | SELECT TWO

Buttermilk Ranch | Creamy Bleu Cheese

Balsamic Vinaigrette | Cilantro Lime

Honey Mustard | Caesar

**RECOMMENDED DESSERT****Tiramisu**

BUFFET SELECTIONS

SIGNATURE
FEAST**\$44**

PER PERSON

SELECT ONE SALAD + TWO MAINS + TWO SIDES

SALADS | SELECT ONE

Caesar

Crisp romaine, aged Parmesan, rustic croutons, Caesar dressing

 Garden (V)

Mixed greens, tomatoes, cucumber, carrots, Cheddar Jack cheese

DRESSINGS

-  Buttermilk Ranch | Creamy Bleu Cheese
-  Balsamic Vinaigrette | Lemon Vinaigrette



MAINS | SELECT TWO

 Prime Rib

Rosemary, roasted garlic, creamy horseradish sauce, au jus

 Grilled Lemon Herb Chicken (GF)**Honey Hot Glazed Ham****Slow-Braised Beef Short Ribs (GF)****Almond Herb-Crusted Salmon (GF)**

Prime rib carving station:
\$100 fee | 30-guest minimum

SIDES | SELECT TWO

-  Boursin Mashed Potatoes |  Green Beans & Bacon | Roasted Rosemary Redskin Potatoes | Grilled Asparagus | Roasted Broccoli | Herb Rice

Freshly baked rolls & honey butter included

RECOMMENDED DESSERTS

Goey Butter Bars | Triple Chocolate Brownies | Assorted Cookies

PARTY DISPLAYS

SHARE WITH YOUR CREW

Party displays must accompany a food station.

HOT DISPLAYS

Beef Sliders

20 sliders	\$65
40 sliders	\$120
60 sliders	\$175

Chicken Wings (GF) or Cauliflower Wings (V)

Traditional bone-in wings. Select up to two flavors:
 Buffalo,  House BBQ, Red Dragon, Garlic Parmesan,
 Old Bay Dry Rub, Lemon Pepper Dry Rub, Chipotle
 Honey Hot.

25 wings	\$45
50 wings	\$80
100 wings	\$160

Golden Fried Chicken Tenders

Choice of  Ranch, House BBQ or Honey Mustard.

20 tenders	\$60
40 tenders	\$110
60 tenders	\$160

BBQ Pulled Pork Egg Rolls

20 rolls	\$65
40 rolls	\$115
60 rolls	\$165

PLATTERS & SALADS

Each platter serves 10-15

Domestic Cheeses \$55

Cheddar, Swiss & Pepper Jack; assorted crackers

Fresh Vegetables (GF, V) \$50

Seasonal vegetables & Buttermilk Ranch

Seasonal Fresh Fruit (GF, V) \$55

Hummus & Grilled Rosemary Bread (V) \$55

Tomato Pesto Bruschetta (V) \$48

Spinach Artichoke Dip & Chips (V) \$55

Caesar Salad \$50

Garden Salad (V) \$45

A LA CARTE

16-INCH PIZZAS

Priced per pizza.

Original Cheese

\$16

House marinara, mozzarella, provolone, Parmesan

Pepperoni

\$18

House marinara, mozzarella, pepperoni, fresh basil

Margherita

\$18

House marinara, fresh mozzarella, oven-roasted tomatoes, balsamic reduction, fresh basil

BBQ Chicken

\$20

House BBQ, mozzarella, grilled chicken, bacon, red onion, cilantro

Roasted Veggie (V)

\$18

Marinara, mozzarella, oven-roasted tomatoes, mushrooms, roasted red peppers, red onion

Spinach & Garlic (V)

\$17

Herbed olive oil glaze, mozzarella, spinach, roasted garlic

Combo

\$19

House marinara, mozzarella, pepperoni, Italian sausage, red onions, mushrooms

Italian Hot Honey

\$19

House marinara, mozzarella, capicola, pepperoni, hot honey, Parmesan



DESSERTS

A SWEET FINISH

Per dessert, per person. Must accompany a food station.

\$2

PER PERSON

DESSERT SELECTIONS	SWEET TRAYS
Assorted Housemade Cookies	Assorted Cookies
	20 cookies \$25
Triple Chocolate Brownies	40 cookies \$45
	60 cookies \$65
Tiramisu Espresso-soaked ladyfingers, mascarpone cream	Triple Chocolate Brownies
Churro Bites Chocolate dipping sauce	20 brownies \$30
Seasonal Cobbler	40 brownies \$55
	60 brownies \$80
	Sweet trays are priced by quantity and must accompany a food station.



BEVERAGE MENU

RAISE A GLASS

NON-ALCOHOLIC

Coca-Cola canned beverages, bottled water, coffee & iced tea

\$4

UNLIMITED / PERSON

BEER & WINE

16 oz. domestic draft beers, domestic bottled beers, house wine and hard seltzers.

TICKETS

\$8 / ticket

OR TIMED PACKAGE

2 hours

\$27++ / person

3 hours

\$37++ / person

STANDARD BAR

16 oz. domestic & craft draft beers, domestic bottled beers, house & call liquors, mixers, hard seltzers and house wine.

TICKETS

\$10 / ticket

OR TIMED PACKAGE

2 hours

\$32++ / person

3 hours

\$42++ / person

PREMIUM BAR

16 oz. domestic & craft draft beers, domestic & craft bottled beers, house, call & premium liquors, mixers, hard seltzers and premium wine.

TICKETS

\$12 / ticket

OR TIMED PACKAGE

2 hours

\$40++ / person

3 hours

\$50++ / person**One drink ticket = one drink.****Call liquor brands may include:** Smirnoff Vodka, Jack Daniel's, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Dewar's Scotch and Tanqueray Gin.**Premium liquor brands may include:** Grey Goose, Ketel One, Tito's, Crown Royal, Maker's Mark, Bombay Sapphire Gin, Patrón Tequila and Baileys.

PLAN YOUR EVENT

LET'S GET TOGETHER

BUILD YOUR CATERING MENU

01**SELECT YOUR FOOD**

Start with a breakfast, lunch or buffet menu. Make the salad, protein, pizza, main and side selections listed for your chosen station.

02**ADD SOMETHING TO SHARE**

Complete the menu with party displays, extra pizzas or dessert selections. Party displays and desserts must accompany a food station.

03**SELECT YOUR BEVERAGES**

Select non-alcoholic drinks, drink tickets or a two- or three-hour bar package.

DIETARY & MENU NOTES

(V) Vegetarian. Cross-contact is possible in our kitchen.

(GF) Gluten free. Gluten-free options are available, but our kitchen is not fully gluten free. Cross-contact may occur, and we cannot guarantee that any item is completely free of allergens.

Some menu items contain or may contain raw or undercooked ingredients.

Not all ingredients are listed on the menu. Please discuss dietary needs with the event team.