

Elevate Your Catering Experience



Catering Menu

PASSED HORS D'OEUVRES

The Perfect Way to Enhance Your Cocktail Hour or Appetizer Only Event

SIGNATURE BITES

3 For \$25

- Birria Empanadas with Poblano Crema
- Bacon Wrapped Dates Stuffed with Goat Cheese
- Mini Crispy Chicken Tinga Tacos With Queso Fresco, Pickled Red Onion & Avocado Aioli
- Whipped Ricotta Crostini with Fresh Berries & Local Honey
- Mini Lump Crabcake with Remoulade
- Mini Tostada With Black Beans, Queso Fresco, Avocado Crema, Pickled Red Onion and Micro Cilantro
- Seasonal Hummus and Crudité Shooter
- Balsamic Roasted Grape Crostini With Whipped Goat Cheese, Balsamic Glaze or Honey, and Crushed Walnuts
- Charcuterie Skewer With Salami, Fresh Basil, Mozzarella, Cherry Tomatoes and Cornichons
- Caramelized Onion & Gruyere Baked In Puff Pastry Cup
- Grilled Shrimp Skewer with Chimichurri
- Black Bean Zucchini Quesadillas with Avocado Aioli
- Classic Deviled Eggs with Chives, Crispy Bacon
- Creamy Elote Spoon

PREMIUM BITES

3 For \$30

- Mini Lobster Roll
- Smoked Salmon & Dill Crème Fraîche in Mini Savory Cone
- Beef Bourguignon Puff Pastry With Dijon Aioli
- Tuna Poke Sesame Cone
- Watermelon Cups Ceviche Bites
- Sliced Tenderloin Crostini with Horseradish Aioli
- Asian Glazed Meatball



8.25% tax and 24% service charge will be applied

GRAZING MENU

À La Carte

S M O R G A S B O R D \$ 24.99pp

Bountiful Display of Cheeses such as Aged Gouda,
Chevre, Smoked Cheddar & Brie
Selection of Cured Italian Meats Such As Salami,
Capocollo, Prosciutto
Classic Dips Including Pimento Cheese & Hummus
Sweet Spreads Such As Seasonal Jams & Local Honey
Assortment of Crisps, Crackers, Crostini, Three Vegetable
Crudit , Fresh Berries, Dried Fruits & Spiced Nuts

D I P D U O \$15.99pp

~Choice of 2~

Hummus, Smokey Pimento Cheese, Guacamole,
Caramelized Onion Dip, OR Spinach Artichoke Dip

Served With Crisps, Crackers, Crostini & Crudit 

C O C K T A I L S A N D W I C H D I S P L A Y \$16.99pp

~Choice of 2~

- Monte Cristo with Turkey, Berry Preserves, Herbed Cream Cheese
Arugula On Mini Croissant
- Roast Beef Slider with Swiss, Caramelized Onion Spread & Arugula
On Brioche Bun
- Honey Ham & Swiss Cheese On Brioche Bun

(Based on 2 per person)

Great as an Add on for a Bountiful Cocktail Hour or Appetizer Only Event





CHEF STATIONS

DISPLAY OF BEEF TENDERLOIN **\$39pp**

Pepper Crusted Tenderloin Sliced With Garlic Aioli, Creamy Horseradish & Spinach Pesto, Accompanied with Cocktail Rolls

Served Chilled as Display OR Served Hot Carving Style

RAVIOLI OR GNOCCHI STATION **\$30pp**

Seasonal Ravioli OR Gnocchi

Sautéed In Your Choice of 2 Sauces: Light Lemon Butter Sauce, Pesto Cream, Creamy Asiago Sauce OR Pomodora

Choice of One Protein: Grilled Chicken OR Crumbled Sausage
Toppings Include: Sun-dried Tomatoes, Cherry Tomatoes, Shaved Asparagus, Spinach, Freshly Grated Grana Padana, Micro Basi

MEDITERRANEAN STATION **\$ 25pp**

Choice of Proteins: Sliced Herb Roasted Chicken Breast
OR Greek Meatballs

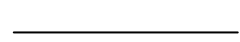
Served With Cherry Tomatoes, Sliced Cucumber, Diced Red Onion,
Drizzled With Creamy Tzatziki Sauce All Wrapped In Soft Pita Bread OR
Served as a Bowl

Sauces Include: Tzatziki & Classic Hummus





CHEF STATIONS



P O K E B O W L B A R \$ 30pp

Proteins: Spicy Tuna, Salmon, Tofu (3oz Portion)
White OR Brown Rice

Served With Mixed Greens & Vegetables Including: Carrots, Edamame,
Cucumbers, Red Pepper, Sliced Avocado

Nuts/Condiments: Toasted Pepitas, Seaweed Salad, Fresh Cilantro

*Add On Spring Rolls for \$4.00 Per Person

A S I A N I N S P I R E D S T A T I O N \$ 30pp

Proteins: Sesame Soy Chicken OR Asian Chili Shrimp

Served With Choice Of Veggies: Chopped Carrot, Grilled Onion,
Zucchini, Mushrooms, & Edamame

Served Over Vegetable Fried Rice OR White Rice

Sauces Include: Teriyaki, Soy OR Ginger Sauce

M A C & C H E E S E B A R \$ 22pp

Creamy Gouda Mac & Cheese

Served With Toppings: Shredded Cheddar, Crispy Crumbled Bacon,
Chives

*Add Shredded Brisket for \$10.00 Per Person

L O A D E D W H I P P E D P O T A T O B A R \$ 20pp

Whipped Yukon Gold Potatoes Served With Shredded Cheddar Cheese,
Salted Butter, Crispy Crumbled Bacon, Chives & Sour Cream

OR

Sweet Whipped Potatoes With Brown Sugar, Cinnamon Butter
& Candied Pecans



BUFFET MENU

*Buffet Meal includes One Salad, One Classic OR One Premium Protein,
One Starch, One Vegetable and Artisan Bread with Salted Butter*

P R O T E I N S

Classic \$45pp

- Lemon Rosemary Chicken
- Blackened Chicken Breast with Cajun Cream Sauce
- Honey Bourbon Glazed Grilled Chicken
- Seared Chicken With Poblano Cream Sauce
- Citrus Glazed Pork Loin
- Chipotle Pork Tenderloin

Premium \$55pp

- Roasted **Sky Blu** Chicken Breast With Dijon Cream Sauce
- Beef Tenderloin Tips with Peppercorn Cream Sauce
- Braised Short Rib with Red Wine Demi-glaze

V E G E T A B L E S

- Sautéed Seasonal Vegetables (Zucchini, Squash, Carrot, Bell Pepper)
- Sautéed Haricots Verts with Slivered Almonds
- Glazed Whole Petite Carrots
- Grilled Broccoli with Lemon Zest

S T A R C H E S

- Garlic Whipped Potatoes
- Baked Gouda Macaroni & Cheese
- Herb Roasted Baby Potatoes
- Roasted Butternut Squash with Sage Brown Butter
- Sweet & Savory Whipped Sweet Potatoes
- Quinoa Pilaf with Bell Peppers & Peas
- Wild Rice Pilaf





BUFFET MENU

Salad Options

T H E G A R D E N

Garden Salad with Romaine Lettuce, Cherry Tomato, Shredded Carrots,
Sourdough Croutons and Ranch Dressing

S O U T H W E S T E R N S A L A D

Romaine & Spinach, Black Beans, Charred Corn, Green Chilies, Tomato &
Avocado Ranch

B E R R Y - L I C I O U S

Fresh Berry Salad with Mixed Greens, Candied Pecans, Feta Cheese,
Strawberries, Blueberries and Balsamic Vinaigrette

B L U E C H E E S E W E D G E

Wedge Salad with Bleu Cheese Crumbles, Shredded Carrots, Crispy Bacon,
Tomato and Blue Cheese Dressing

H A R V E S T

Harvest Salad with Mixed Greens, Dried Cranberries, Goat Cheese, Pistachios,
Herb Vinaigrette



BUFFET PACKAGES

Have A Specific Course In Mind? Check Out Our Customizable Options Below

G O I N G G R E E K

\$35 Per Person
—

Classic Greek Salad
Romaine & Iceberg Lettuce, Cucumber, Cherry Tomato, Shaved Red Onion,
Kalamata Olives, Feta Cheese With Lemon Vinaigrette

Choice of: Sliced Lemon Herb Roasted Chicken Breast OR Greek Meatballs
Served With Turmeric Rice
Sauteed Peppers, Zucchini & Onions

Fresh Pita & Classic Hummus

Add On Option:

*UPGRADE to Seared Shrimp or Cubed Sirloin

L I T T L E I T A L Y

\$35 Per Person
—

Classic Caesar Salad
Romaine with Parmesan & House Made Croutons Served with Caesar Dressing

Pasta Options

(Select 2)

- Classic Meat Lasagna
- Baked Ziti Bolognese
- Penne with Grilled Chicken & Pesto Cream Sauce
- Bowtie Primavera with Seasonal Vegetables

Garlic Butter Breadsticks



BUFFET PACKAGES

Have a specific course in-mind? Check out our customizable options below

F R E S H M E X

\$35 Per Person

Chips & Salsa

House Made Roasted Ranchero Style Salsa with Corn Tortilla Chips

Southwestern Chopped Salad

Chopped Romaine & Baby Kale with Roasted Corn, Black Beans, Pickled Red Onion, Queso Fresco, with Cilantro Lime Ranch

Texican Street Taco Station:

(Select 2)

-Shredded Chicken Tinga

-Pasilla Pulled Pork

-Chopped Smoked Brisket

-Calabacitas (Mexican Zucchini, Red Bell Pepper & Mushroom)

Served with Corn OR Fresh Made Flour Tortillas

Toppings Include: Red Onion, Queso Fresco, Cilantro and Lime

Sides:

(Select 2)

-Cilantro Rice

-Ranchero Black Beans

-Street Style Corn Topped with Ranchero Crema, Tajin, Queso Fresco & Cilantro

Add On Option:

Fresh Guacamole OR Caramelized Onion Queso Blanco

\$6.50 Per Person



PLATED MENU

Plated Meal includes Choice of Salad, One Classic OR One Premium Protein, One Starch, One Vegetable and Artisan Bread with Salted Butter

P R O T E I N S

Classic \$55pp

- Lemon Rosemary Chicken
- Blackened Chicken Breast with Cajun Cream Sauce
 - Honey Bourbon Glazed Grilled Chicken
- Seared Chicken With Poblano Cream Sauce
 - Citrus Glazed Pork Loin
- Chipotle Pork Tenderloin

Premium \$65pp

- Roasted Airline Chicken Breast With Dijon Cream Sauce
- Beef Tenderloin Tips with Peppercorn Cream Sauce
 - Braised Short Rib with Red Wine Demiglace
- Pan Roasted Salmon with Lemon Beurre Blanc
 - Filet Mignon With Béarnaise Sauce

Ask Us About Our Duo Plate Options & Pricing

V E G E T A B L E S

- Sauteed Seasonal Vegetables (Zucchini, Squash, Carrot, Bell Pepper)
- Sautéed Haricots Verts with Sliced Almonds
 - Glazed Whole Petite Carrots
 - Grilled Broccoli
- Grilled Broccoli with Lemon Zest

S T A R C H E S

- Garlic Whipped Potatoes
- Herb Roasted Baby Potatoes
- Roasted Butternut Squash with Sage Brown Butter
- Quinoa Pilaf with Bell Peppers & Peas
- Sweet & Savory Whipped Sweet Potatoes
 - Wild Rice Pilaf



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Dessert



Ask Us About Our Plated Dessert Options

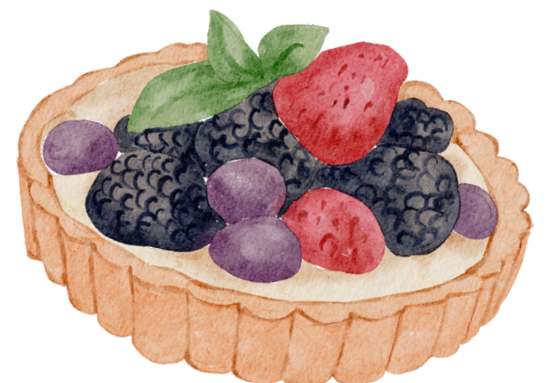
DESSERT SHOOTERS | \$7 Each



- Seasonal Shortcake
- Chocolate Mascarpone Mousse
- Bread Pudding
- Cheesecake
- Key Lime Pie
- Lemon Chiffon Mousse
- Tres Leches

DESSERT BARS | \$6 Each

- Raspberry Crisp
- Lemon
- Pecan
- Chocolate
- Cookies n' Cream



MINI SWEET TREATS | \$7 Each

- Brownie Bites
- Mini Tartlets (Fruit, Chocolate, Key Lime, Banana Cream)
- Assorted Cheesecake Bites
- Assorted Macarons

ASSORTED COOKIES | \$5 Each

- Classic Chocolate Chip
- Oatmeal Raisin
- Peanut Butter
- Sugar



ARTISAN TRUFFLES | \$8 Each

SEASONAL POPTARTS | \$7 Each



8.25% tax and 24% service charge will be applied



STAFFING

Staffing Needs Vary Based On Headcount and Service Style

C H E F A T T E N D A N T

Flat Fee - \$250

P R O F E S S I O N A L S E R V E R

2 Hour Event - \$200

3 Hour Event - \$240

4 Hour Event - \$280

5 Hour Event - \$320

\$40 Per Additional Hour

Fees Include 2 Hours Prior For Setup And 1 Hour Post Event for Clean Up

B A R T E N D E R

2 Hour Event - \$250

3 Hour Event - \$300

4 Hour Event - \$350

5 Hour Event - \$400

\$50 Per Additional Hour

**F E E S I N C L U D E 2 H O U R S P R I O R F O R S E T U P
A N D 1 H O U R P O S T E V E N T F O R C L E A N U P**



RENTALS

Please Inquire For Custom Menu Proposals & For Other Specialty Rentals, Etc.

C H I N A & G L A S S W A R E

Buffet: \$15.00 Per Person | Plated: \$20.00 Per Person

Classic White Rim China Dinner Plate
Classic White China Salad Plate (Plated Only)
Dessert Plate
Bread & Butter Plate (Plated Only)
Classic Dinner Fork
Classic Dinner Knife
Classic Salad Fork (Plated Only)
Dessert Fork
Water Goblets (1/Person)

D I S P O S A B L E S | \$ 6 pp

Clear Plastic Cups
Clear Plates
Clear Dessert Plates
Plasticware
Napkins

A D D I T I O N A L R E N T A L S

Please inquire For All Linens, Extra Table-Ware & Glassware, Etc.



Thank you!