Elevate your Catering

Experience



Catering Menn

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

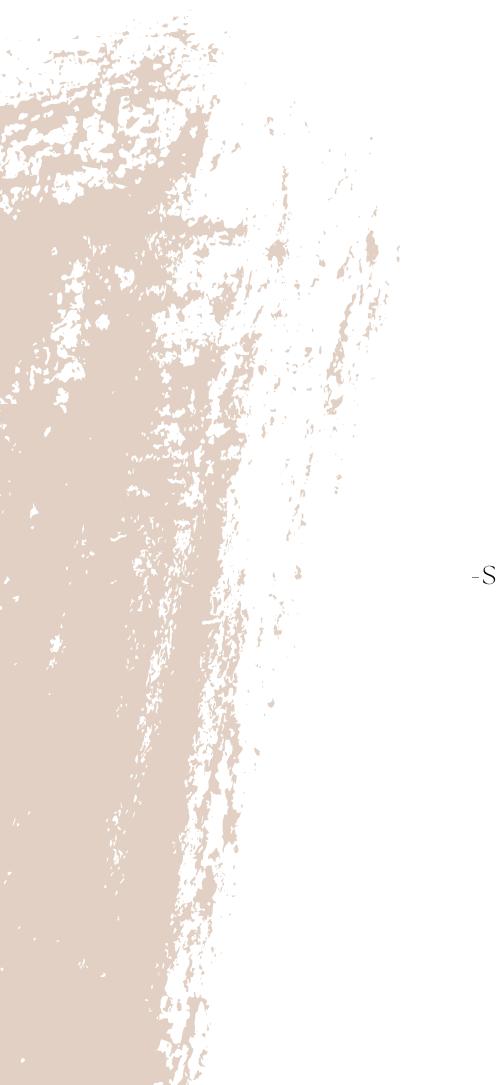
-Mini Tostada With Black Beans, Queso Fresco, Avocado Crema, Pickled Red Onion and Micro Cilantro

-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



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 Crudité, 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 & Crudité

COCKTAIL SANDWICH DISPLAY \$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



GRAZING MENU

À La Carte

SKEWER DISPLAY **\$18.99pp**

~Choice of 2~ -Italian Sausage With Roasted Bell Peppers -Garlic Herb Chicken with Romesco Sauce -Grilled Chicken Pesto Skewer -Herb Grilled Shrimp Drizzled with Citrus Honey Vinaigrette -Thai Coconut Curry Chicken -Seasonal Vegetable with Pesto Drizzle -Grilled Sirloin with Chimichurri -Caprese with Fresh Mozzarella, Cherry Tomatoes, Basil, Drizzled with Balsamic Glaze -Panzanella: Grilled Rustic Bread, Roasted Cherry Tomatoes, Fresh Bocconcini Mozzarella, Basil Pesto Drizzle

(Based on 2 per person)

BITES T E A \$16.99pp

~Choice of 3~ -Curried Chicken Salad -Cucumber & Chive Cream Cheese -Pimento Cheese Rolled in Spiced Pecans -Asparagus Pin Wheel -Ham & White Cheddar with Peach Chutney -Classic Egg Salad

(Based on 3 per person)

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GRAZING PACKAGES

Curated Menus Designed for Showers, Cocktail Parties or Come and Go Affairs

BRUNCH BUNCH

(\$47 Per Person)

DIP DUO

Pimento Cheese & Seasonal Hummus. Served with Assortment of Fresh Crudité, Crostini, Crackers & Crisps.

DEVILED EGG DISPLAY

Classic Deviled Eggs With Assorted Garnishes Such As: Chives, Crispy Bacon, Candied Jalapeño & Everything Seasoning (Based on 2 per person)

UPTOWN CHIC

(\$69 Per Person)

DIP DUO Pimento Cheese & Seasonal Hummus. Served With Assortment Of Fresh Crudité, Crostini, Crackers & Crisps.

GREENS & GRAINS STATION

Quinoa Salad: Tri Colored Quinoa, Seasonal Roasted Vegetables, Feta, Citrus Vinaigrette; Spinach Salad: Candied Walnuts, Grapes, Dates, Gorgonzola, Balsamic Vinaigrette

SEASONAL FRUIT DISPLAY Seasonal Fruit Cut Such As Berries, Melon, Pineapple, Cantelope, Etc.

SALMON BAGEL BAR Accompanied With: Diced Red Onion, Diced Boiled Egg, Capers, Whipped Cream Cheese, Sliced Cucumber, Cornichons Plain, Sesame & Everything Bagels OR BISCUIT BAR Choose Your Own Toppings: Whipped Butter, Jams, Pimento Cheese, Chive Butter, Honey

Add On Idea: YOGURT PARFAIT Greek Yogurt, Granola, Almonds, Chia Seeds, Honey, Assorted Berries & Banana

DISPLAY OF BEEF TENDERLOIN

Pepper Crusted Tenderloin Sliced, Served Chilled OR Hot With Garlic Aioli, Creamy Horseradish, Spinach Pesto, Accompanied With Cocktail Rolls. (Based on 4-5 oz Per Person)

SOMETHING SWEET

Assorted Petite Sweets With Choice Of: Mini Pastries, Tartlets, Dessert Shooters or Macarons.



GRAZING PACKAGES

Curated Menus Created Exclusively for Showers, Cocktail Parties or Come and Go Affairs

THE TEXICAN	TEA TIME
(\$53 Per Person)	(\$30 Per Person)
DISPLAY OF CHIPS & DIPS Smokey Pimento Cheese, Guacamole, & Roasted Salsa Rojo	TEA SANDWICHES Choice of Three: Curried Chicken Salad, Cucumber & Chive Cream Cheese, Pimento Cheese Rolled in Spiced Pecans, Asparagus
TEX-MEX APPETIZER DISPLAY Mini Chicken Flautas, Black Bean, Zucchini & Charred Corn Quesadillas, Beef Empanadas.	Pin Wheel, Ham & White Cheddar with Peach Chutney, Classic Egg Salad (Based on 2 per person)
Served with Chipotle Cream & Jalapeño Ranch	ASSORTED INDIVIDUAL QUICHE

Quiche Lorraine, Quiche Florentine

STREET TACO STATION Shredded Chicken Tinga, Chipotle Shredded Beef OR Carnitas. Served with Mini Flour OR Corn Tortillas & Toppings Include: Diced Red Onion, Cilantro & Queso Fresco

TRES LECHES SHOOTER

Layered Sponge Cake Soaked In Three Kinds of Milk: Evaporated, Condensed and Whole Milk. Topped With Whipped Sweet Cream, Cinnamon & Berries & Sun-dried Tomato Goat Cheese Quiche (Based on 2 per person)

PASTRIES & SCONES Assortment of Scones, Croissants, Mini Lemon Cakes. Devonshire Creme & Strawberry Jam. (Based on 2 Per Person)



GRAZING PACKAGES

Curated Menus Created Exclusively for Showers, Cocktail Parties or Come and Go Affairs

THE NABORLY

(\$65 Per Person)

SMORGASBORD

Bountiful Display of Cheeses; Selection of Cured Italian Meats Such As Salami, Capocollo, Prosciutto; Classic Dips Including: Pimento Cheese and Hummus; Sweet Spreads Such As Seasonal Jams & Local Honey; Assortment of Crisps, Crackers, Crostini, Lavash, Vegetable Crudité, Berries, Dried Fruits & Spiced Nuts

SKEWER DISPLAY ~Choice of 2~

SLIDER DISPLAY

~Choice of 2~ -Grilled Chicken Romesco on Brioche Bun -Monte Cristo with Turkey, Herbed Cream Cheese, Berry Preserves & Arugula on Croissant -Honey Ham & Swiss on Brioche Bun -Ground Beef Slider with Sharp Cheddar, Butter Leaf Lettuce, Sliced Roma Tomato & Garlic Aioli on Brioche Bun -Roast Beef Slider with Swiss, Caramelized Onion Spread & Arugula on Brioche Bun -Shredded Pork Slider with Provolone, Pickled Red Onion and Creamy Ranchero Slaw -Grown-up Grilled Cheese with Gruyère & Peach Chutney -Hot Ham with Jalapeño Jelly On Sourdough -French Press: Roast Beef, Provolone & Aioli On Sourdough

-Italian Sausage With Roasted Bell Peppers -Garlic Herb Chicken with Romesco Sauce -Grilled Chicken Pesto Skewer -Herb Grilled Shrimp Drizzled with Citrus Honey Vinaigrette -Thai Coconut Curry Chicken -Seasonal Vegetable with Pesto Drizzle -Grilled Sirloin with Chimichurri -Caprese with Fresh Mozzarella, Cherry Tomatoes, Basil, Drizzled with Balsamic Glaze -Panzanella: Grilled Rustic Bread, Roasted Cherry Tomatoes, Fresh Bocconcini Mozzarella, Basil Pesto Drizzle

(Based on 2 per person)

(Based on 2 per person)

COLD SALAD DISPLAY

-Choice of 2-<u>Berry & Fig:</u> Mixed Greens, Fresh Berries, Figs, Goat Cheese Crumbles, Pecans and Honey Citrus Vinaigrette <u>Classic Cob:</u> Iceberg Lettuce, Blue Cheese Crumbles, Boiled Egg, Bacon, Shredded Carrot, Red Cabbage with Avocado Ranch <u>Roasted Vegetable Quinoa:</u> Tri Colored Quinoa, Roasted Sweet Potatoes, Seasonal Vegetables Tossed in Seasame Dressing <u>Old School Broccoli:</u> Roasted Broccoli, Shredded Cheddar Cheese, Sunflower Seeds and Crispy Bacon, Tossed in Creamy Herb Dressing

CHEF STATIONS

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

GRIDDLED SANDWICH STATION \$25pp

~Choice of 2~

-Monte Cristo with Turkey, Berry Preserves, Herned Cream Cheese & Arugula on Challah

-Grilled Chicken Romesco on Brioche Bun

-Ground Beef Slider with Sharp Cheddar, Butter Leaf Lettuce, Sliced

Roma Tomato & Garlic Aioli

-Roast Beef Slider with Swiss, Caramelized Onion Spread & Arugula -Shredded Pork Slider with Provolone, Pickled Red Onion and Creamy

Ranchero Slaw

-Hot Ham with Jalapeño Jelly on Sourdough

-French Press: Roast Beef, Provolone, and Aioli on Sourdough -Grown-up Grilled Cheese with Gruyère and Peach Chutney

(Based on 2 per person)

MEXICAN TOSTADA OR TACO STATION \$25pp

4" Crispy Tostada Shells

Choice of: Chicken Tinga, Blackened Shrimp OR Birria Topped with White OR Black Bean Pureé Toppings Include: Queso Fresco, Micro Cilantro, Pickled Red Onion & Buttermilk Cilantro Drizzle

OR

Shredded Chicken Tinga, Chipotle Shredded Beef OR Carnitas. Served with Mini Flour OR Corn Tortillas. Toppings Include: Queso Fresco, Diced Red Onion, Cilantro & Lime

(Based on Two Per Person)

TEX-MEX APPETIZER DISPLAY \$25pp

Mini Chicken Flautas, Black Bean and Sautèed Zucchini Quesadillas, Birria Empanadas. Served with Chipotle Crema & Jalapeño Ranch

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 Sautèed 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

POKE BOWL BAR \$ 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

ASIAN INSPIRED STATION \$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

MAC & CHEESE BAR \$ 22pp

Creamy Gouda Mac & Cheese Served With Toppings: Shredded Cheddar, Crispy Crumbled Bacon, Chives *Add Shredded Brisket for \$10.00 Per Person

LOADED WHIPPED POTATO BAR \$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 <u>OR</u> 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

-Sauteed Seasonal Vegetables (Zucchini, Squash, Carrot, Bell Pepper) -Sautèed 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

THE GARDEN

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

SOUTHWESTERN SALAD

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

BERRY-LICIOUS

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

BLUE CHEESE WEDGE

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

HARVEST

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

GOING GREEK

\$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 <u>OR</u> Greek Meatballs Served With Turmeric Rice Sauteed Peppers, Zucchini & Onions

Fresh Pita & Classic Hummus

Add On Option: *UPGRADE to Seared Shrimp or Cubed Sirloin

LITTLE ITALY

\$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

FRESH MEX

\$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 <u>OR</u> 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

VEGETABLES

-Sauteed Seasonal Vegetables (Zucchini, Squash, Carrot, Bell Pepper) -Sautèed 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



Jessen



Ask Us About Our Plated Dessert Options

DESSERT SHOOTERS | \$7 Each



Seasonal Shortcake Chocolate Mascarpone Mousse Bread Pudding Cheesecake KeyLime 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





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 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

BARTENDER

2 Hour Event - \$250

3 Hour Event - \$3004 Hour Event - \$3505 Hour Event - \$400

\$50 Per Additional Hour

FEES INCLUDE 2 HOURS PRIOR FOR SETUP AND 1 HOUR POST EVENT FOR CLEAN UP



RENTALS



CHINA & GLASSWARE

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)

DISPOSABLES | \$ 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!