



# CATERING MENU

2026

# BREAKFAST À LA CARTE



ASSORTMENT OF BAGELS PRICED PER DOZEN SERVED WITH CREAM CHEESE	18
<b>BLUEBERRY</b>	
<b>PLAIN</b>	
<b>EVERYTHING</b>	
<b>CINNAMON RAISIN</b>	
ASSORTMENT OF MUFFINS PRICED PER DOZEN	24
<b>CHOCOLATE</b>	
<b>BLUEBERRY</b>	
<b>BANANA NUT</b>	
ASSORTMENT OF DANISHES PRICED PER DOZEN	24
<b>RASPBERRY</b>	
<b>APPLE</b>	
<b>CINNAMON</b>	
<b>CREAM CHEESE</b>	

ASSORTMENT OF SCONES PRICED PER DOZEN	24
<b>BLUEBERRY</b>	
<b>APPLE CINNAMON</b>	
<b>WHITE CHOCOLATE RASPBERRY</b>	
ASSORTMENT OF DONUTS PRICED PER DOZEN	24
FRESH FRUIT PLATTER SERVES 25 GUESTS	99
<b>MELONS</b>	
<b>PINEAPPLE</b>	
<b>BERRIES</b>	
<b>RED GRAPES</b>	
YOGURT PARFAITS PRICED PER ITEM - 25 GUEST MINIMUM strawberry and vanilla yogurt with fresh berries and gluten-free granola	6
SEASONED HOME FRIES PRICED PER PERSON - 25 GUEST MINIMUM	3
SAUSAGE OR BACON PRICED PER PERSON - 25 GUEST MINIMUM	5
SCRAMBLED EGGS PRICED PER PERSON - 25 GUEST MINIMUM	5
BISCUITS & GRAVY PRICED PER PERSON - 25 GUEST MINIMUM	6
PANCAKES & SYRUP PRICED PER PERSON - 25 GUEST MINIMUM	6
BRIOCHE FRENCH TOAST & SYRUP PRICED PER PERSON - 25 GUEST MINIMUM	7
BREAKFAST SANDWICHES PRICED PER ITEM - 25 MINIMUM ORDER choice of: sausage, bacon or ham with cheddar	8
BREAKFAST BURRITO PRICED PER ITEM - 25 MINIMUM ORDER choice of: sausage, bacon, or ham with cheddar and potato	10

BREAKFAST

LUNCH

HORS D'OEUVRES & APPS

DINNER

DESSERT

BEVERAGES

# BREAKFAST BUFFETS

All buffets include water stations, other beverages available upon request at extra charge  
25 Guest Minimum

## HOME-STYLE BREAKFAST

20

PRICED PER PERSON

**SCRAMBLED EGGS**

**BACON**

**SAUSAGE**

**HOME FRIES**

**FRESH FRUIT**

## SOUTHERN CLASSIC

24

PRICED PER PERSON

**BISCUITS & GRAVY**

**SCRAMBLED EGGS**

**BACON & SAUSAGE**

**HOME FRIES WITH CHARRED PEPPERS & ONIONS**

**FRESH FRUIT**

## SOUTHWEST BREAKFAST

24

PRICED PER PERSON

**FLOUR & CORN TORTILLAS**

**GREEN CHILE CHEESE SCRAMBLED EGGS**

**BACON & CHORIZO**

**ROASTED PEPPER & ONION HOME FRIES**

**PICO DE GALLO & SOUR CREAM**

**FRESH FRUIT**



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# BOX LUNCHES

Served with bagged chips, macaroni or potato salad, whole fruit and packaged cookies  
Three selections per banquet order

**PRICED PER PERSON**

**30**



## GRILLED CHICKEN CAESAR WRAP

with diced tomato, parmesan and croutons in a spinach tortilla

## SPICY CHIPOTLE TURKEY WRAPS

with chipotle mayo, smoked turkey, cheddar cheese, avocado, black bean-corn salsa and romaine on tomato tortilla

## ROASTED VEGGIE WRAP <sup>VG</sup>

roasted blend of zucchini, butternut and yellow squash, onion, tomato with lettuce and roasted red pepper hummus in a wheat tortilla

## SLICED HAM & SWISS

with lettuce, tomato, red onion, and dijon aioli on a croissant

## TURKEY CLUB FOCACCIA

with turkey, bacon, tomato, cheddar cheese, avocado and honey-mustard aioli on herbed focaccia bread

## TURKEY & BRIE

with spring mix, caramelized apple and onion, balsamic glaze, and garlic aioli on herbed focaccia bread

## PORTOBELLO CAPRESE <sup>V</sup>

grilled garlic portobello mushroom, tomato, fresh mozzarella, fresh basil on herbed focaccia with balsamic aioli

## EASY CAPRESE <sup>V</sup>

tomato, fresh mozzarella, fresh basil on herbed focaccia with balsamic glaze and garlic aioli

## ROAST BEEF & PROVOLONE

with caramelized onions, horseradish sauce, lettuce, tomato on a hoagie roll

## CURRIED CHICKEN SALAD CROISSANT

a blend of chicken, celery, onion, raisin, toasted almond and curry aioli with spring mix on a croissant

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# BOX SALADS

Served with whole fruit, packaged cookies and grilled flatbread  
Three selections per banquet order

**PRICED PER PERSON**

**30**

## THE CLUB SALAD

spring mix with black forest ham, smoked turkey, swiss, cheddar, bacon, egg, grape tomato, and croutons served with ranch dressing

## ASIAN CHICKEN & NOODLE SALAD <sup>DF</sup>

honey tamari marinated chicken breast on yakisoba noodles tossed in sweet chili lime vinaigrette with fresh peppers, onions, shredded cabbage, mandarin oranges and toasted almonds

## CHICKEN CAPRESE SALAD

grilled chicken breast, fresh mozzarella, tomato, fresh basil on romaine with extra virgin olive oil drizzle and balsamic dressing on the side

## CHICKEN APPLE SALAD

grilled chicken breast, diced granny smith apple, blue cheese, dried cranberries, candied walnuts on romaine served with raspberry vinaigrette

## GRILLED CHICKEN CAESAR

grilled chicken breast on our traditional caesar salad with parmesan and croutons

## SOUTHWESTERN GRILLED CHICKEN CAESAR

grilled chicken breast on romaine with chipotle caesar dressing, black bean corn relish, parmesan and crispy tortilla strips

## TURKEY COBB

a collage of turkey, avocado, bacon, blue cheese, tomato, egg on chopped romaine served with ranch dressing

## PORTOBELLO CAESAR <sup>V</sup>

grilled marinated portobello mushrooms and roasted red peppers on our traditional caesar salad with parmesan and croutons

## SOUTHWEST PORTOBELLO CAESAR <sup>V</sup>

grilled marinated portobello mushroom and roasted red peppers on romaine with chipotle caesar, black bean corn relish, parmesan and tortilla crisps

## BERRY GRANOLA SALAD <sup>VG, GF</sup>

fresh strawberries, blueberries, blackberries with gluten-free granola, goat cheese served with raspberry vinaigrette



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# LUNCH BUFFETS

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## RICE BOWLS

25

SERVED WITH BIODEGRADABLE BOWLS

### CARIBBEAN

cilantro lime rice, shredded pork, jerk chicken, cuban black bean, cumin chili roast zucchini, pico, orange mango mojo sauce and fresh cut limes

### KOREAN

white rice, korean bbq shredded beef, gochujang chicken, korean fried tofu, sesame green beans, sriracha mayo, korean bbq sauce, fresh scallion and carrot



### BAYOU

cajun red rice, andouille sausage, cajun seasoned chicken, seasoned red beans, corn maque choux, tomato creole, remoulade and fresh scallion

## BARS N BUFFETS

PRICED PER GUEST

### BAKED POTATO BAR

20

house salad and dressings, large idaho russet potatoes, chili con carne, queso, steamed broccoli, bacon bits, green onion, sour cream, salsa and rolls

### MAC N CHEESE BAR

25

house salad and dressings, 3 cheese mac, carolina pulled pork, grilled chicken, steamed broccoli, bacon bits, and rolls served with assorted sauce (i.e.; bbq, buffalo, sriracha)

### ITALIAN

25

caesar salad, penne pasta, cheese tortellini, meatballs, chicken, alfredo sauce, tuscan tomato sauce, roast zucchini and yellow squash with red onion, garlic focaccia

### BACKYARD PICNIC

25

country potato salad, burgers, dogs, mac n cheese, lettuce, tomato, onion, pickle, assorted cheese, baked beans

### HAWAIIAN

30

macaroni salad, kahlua smoked pork, huli huli chicken, coconut rice, pineapple baked beans, hawaiian rolls

### SOUTH OF THE BORDER

30

southwest caesar salad, beef birria, chicken tinga, corn/flour tortillas, mexican rice, seasoned black beans, cheese, sour cream, pico de gallo, jalapeño

### SOUTHERN CHARM

35

house salad and dressings, creamy southern slaw, bbq glazed beef brisket, bbq smoked sausage, three cheese macaroni, caramelized bacon and onion green beans, aleppo corn muffins

### ALL BONES ABOUT IT

40

creamy coleslaw, st louis ribs and bbq glazed chicken leg/thigh quarters, red potato salad, baked beans, buttermilk biscuit and honey butter

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# HORS D'OEUVRES & APPETIZERS

## BAKED BRIE IN PASTRY

FEEDS 15-20 WITH CROSTINIS

ORIGINAL one size (2.3 lbs)	100
HOT & SPICY <sup>V</sup> topped with house hot honey and spiced walnuts	100
RASPBERRY <sup>V</sup> topped with fresh raspberries in syrup	100
SWEET & SAVORY topped with bacon apple onion jam and rosemary pecan	110

## DIPS & SPREADS

FEEDS 20-30 GUESTS | SERVED HOT OR COLD  
SERVED WITH GRILLED FLATBREAD

ARTICHOKE & SPINACH DIP <sup>V</sup> buttery chunks of artichoke hearts and dark green spinach combined with a creamy parmesan, cream cheese and mozzarella blend make this dip one of our favorites	140
PEPPERONI PIZZA DIP pepperoni, mozzarella, cream cheese, ricotta and sun-dried tomato is a good spread for your bread	140
JALAPEÑO POPPER DIP smokey applewood bacon, fresh sliced jalapeño, cream cheese, and cheddar cheese baked to a golden brown for a fan favorite appetizer	140

## FRESH SNACK PLATTERS

FEEDS 25 GUESTS | PRICED PER PLATTER

GARDEN FRESH VEGETABLE sliced fresh veggies with buttermilk ranch dip; selections may include carrots, celery, tomatoes, broccoli, cauliflower, cucumbers, and peppers as available seasonally	89
FRESH FRUIT selection will include sweet melon, berries, pineapple, and grapes as available seasonally	125
MEDITERRANEAN classic house-made hummus, tomato relish, dilled cucumber relish, crumbled feta, pepperoncini, and grilled pita triangles	125

## SAVORY SNACKS

PRICED PER GUEST

CHEESE & CRACKER selection of domestic cubed cheeses, creamy garlic herb boursin, light fruit garnish, and assorted crackers	10
MEAT & CHEESE selection of domestic cubed cheeses, creamy garlic herb boursin, salami, pepperoni, black forest ham, a light fruit garnish, assorted crackers, and garlic chili oil	12
CHEF'S CHARCUTERIE marinated cremini mushrooms, artichokes, olives, dried fruits, crostini's, assorted cheeses, meats, and jams	15

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# BY THE DOZEN

## PINWHEELS

- TUSCAN PINWHEEL <sup>V</sup> 24  
spinach tortilla pinwheel filled with sun-dried tomato basil cream cheese
- CURRIED CHICKEN PINWHEEL <sup>DF</sup> 26  
curry seasoned chicken salad mixed with tart craisins in spinach tortilla pinwheels
- BEEF CHIPOTLE PINWHEEL <sup>DF</sup> 36  
smoked beef brisket, green onion, chipotle mayonnaise in flour tortilla pinwheels

## CROSTINIS

- FOCACCIA POMODORO <sup>VG</sup> 20  
fresh garlic tomato basil relish on toasted garlic focaccia
- HOT HONEY FETA <sup>V</sup> 24  
whipped feta cheese, house-made hot honey, candied walnut on toasted sourdough baguette
- BLACK & BLUE 36  
thinly sliced cajun seasoned beef, caramelized onion and blue cheese whip on toasted sourdough baguette



## SATAY

- CHIPOTLE MAPLE BACON CHICKEN SKEWERS <sup>GF, DF</sup> 43  
chicken breast wrapped with applewood smoked bacon and baked with sweet and spicy chipotle maple glaze
- THAI CHICKEN SATAY <sup>GF, DF</sup> 32  
marinated chicken thigh skewered and grilled served with thai peanut sauce
- TERIYAKI BEEF SATAY <sup>DF</sup> 60  
marinated beef skewered and grilled served with teriyaki sauce

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# LUNCH & DINNER BUFFETS

Entrées served with rolls and butter, one chosen salad, one seasonal vegetable, one starch and water station. Other beverages are available upon request at extra charge.

## SALADS

SALAD OFFERINGS INCLUDE CHOICE OF TWO DRESSINGS: RANCH, BALSAMIC, LITE ITALIAN, RASPBERRY VINAIGRETTE, CAESAR

### HOUSE SALAD

mixed greens with grape tomato, sliced cucumber and feta cheese crumbles

### CLASSIC CAESAR

crisp romaine, shaved parmesan, grape tomato, croutons and lemon wedges on the side

### SALAD CAPRESE

crisp romaine, heirloom grape tomato, fresh mozzarella, fresh basil

### FALL HARVEST SALAD

crisp romaine with roasted butternut squash, craisin, roasted pepitas and gorgonzola crumbles



## CHICKEN PLATES

**ADD +10 PER GUEST PER ADDITIONAL PROTEIN OPTION**  
**ADD +10 ADDITIONAL FOR PLATED OPTION**

FRENCH ONION CHICKEN <sup>GF</sup>	37
seared chicken breast topped with caramelized french onions and melted gruyere cheese	
BACON APPLE BRAISED CHICKEN <sup>GF</sup>	37
seared chicken breast finished in bacon apple dijon sherry cream	
BOURSIN STUFFED CHICKEN <sup>GF</sup>	37
seared chicken breast stuffed with garlic herb boursin cheese finished with apricot chutney	
“SOUTHERN GEM” CHICKEN <sup>GF</sup>	35
marinated grilled chicken breast with roasted red grapes, caramelized onions and goat cheese in a white wine dijon sauce	
GRILLED CHICKEN POMODORO <sup>GF, DF</sup>	30
marinated grilled chicken breast topped with fresh basil and balsamic tomato relish	

# LUNCH & DINNER BUFFETS

Entrées served with rolls and butter, one chosen salad, one seasonal vegetable, one starch and water station. Other beverages are available upon request at extra charge.



## BEEF & PORK PLATES

**ADD +10 PER GUEST PER ADDITIONAL PROTEIN OPTION**  
**ADD +10 ADDITIONAL FOR PLATED OPTION**

PRIME RIB <sup>GF, DF</sup>	MARKET PRICE
well-seasoned and slow roasted to medium	
SOUTHWEST TRI TIP ROAST <sup>GF</sup>	40
sliced and finished with jalapeño pesto and fresh pico de gallo	
BEEF AU POIVRE <sup>GF</sup>	40
roast peppered tri tip finished with a shallot and cracked black peppercorn sherry cream	
PORK MARSALA <sup>GF, DF</sup>	38
carved and finished with mushroom marsala sauce	
BIG BONELESS PORK CHOP <sup>GF</sup>	38
8oz cut, seasoned and grilled, topped with sweet and sour red onions	

## FROM THE SEA

**ADD +10 PER GUEST PER ADDITIONAL PROTEIN OPTION**  
**ADD +10 ADDITIONAL FOR PLATED OPTION**

LEMON HUCKLEBERRY SALMON <sup>GF, DF</sup>	45
6oz atlantic salmon fillet with tangy lemon huckleberry sauce	
SALMON PICCATA <sup>GF</sup>	43
6oz atlantic salmon fillet with garlic white wine caper sauce	
DIJON POTATO CRUSTED SALMON <sup>GF, DF</sup>	37
6oz atlantic salmon fillet topped with dijon mustard and shredded potato pan seared golden brown	



# LUNCH & DINNER BUFFETS

Entrées served with rolls and butter, one chosen salad, one seasonal vegetable, one starch and water station. Other beverages are available upon request at extra charge.



## VEGETARIAN PLATES

**ADD +10 PER GUEST PER ADDITIONAL PROTEIN OPTION**  
**ADD +10 ADDITIONAL FOR PLATED OPTION**

CHEESE MANICOTTI <sup>V</sup>	22
baked three cheese manicotti with marinara	
PENNE PRIMA VERA <sup>V</sup>	20
penne pasta and vegetables with creamy alfredo	
MUSHROOM STROGANOFF <sup>V, GF</sup>	20
cremini mushroom, onion in savory sour cream sauce served over brown rice	
SPINACH ARTICHOKE STUFFED PORTOBELLO <sup>V, GF</sup>	20
balsamic marinated portobello stuffed with cream cheese, spinach, artichoke and onion	

## VEGAN PLATES

**ADD +10 PER GUEST PER ADDITIONAL PROTEIN OPTION • ADD +10 ADDITIONAL FOR PLATED OPTION**

SOUTHWEST STUFFED BELL PEPPER <sup>VG, GF</sup>	20	FRUITED QUINOA & BUTTERNUT SQUASH <sup>VG, GF</sup>	20
rice, black bean, corn stuffed red bell pepper with red chili sauce and tofu queso		a blend of raisin, apricot, granny smith apple, butternut squash on a bed of curried tofu hollandaise	
SPINACH ARTICHOKE PORTOBELLO <sup>VG, GF</sup>	20	TOFU CHIMICHURRI <sup>VG, GF</sup>	20
sautéed spinach, artichoke and onion over grilled portobello mushroom with balsamic tomato basil relish		chili cumin dusted tofu steak pan seared and finished with chimichurri and "cowboy caviar"	

# SIDES

## STARCHES

**GARLIC PARMESAN MASHED RED POTATOES** <sup>V</sup>

**GARLIC HERB ROASTED POTATOES** <sup>VG</sup>

**POTATOES DEL MONICO** <sup>V</sup>

shredded potato baked with parmesan and cream

**MAPLE GLAZED YAMS** <sup>VG</sup>

**3 CHEESE MAC** <sup>V</sup>

**MUSHROOM WILD RICE PILAF** <sup>VG</sup>

**MEXICAN RED RICE** <sup>VG</sup>

## VEGETABLES

**ROASTED ZUCCHINI SQUASH MEDLEY** <sup>VG</sup>

zucchini, yellow squash, butternut squash, red onion

**GREEN BEAN POMODORO** <sup>VG</sup>

roasted with grape tomato, garlic and balsamic glaze

**GREEN BEAN CARROT MEDLEY** <sup>VG</sup>

**CALIFORNIA MEDLEY** <sup>VG</sup>

broccoli, carrot, cauliflower

**ROASTED GARLIC CHILI PARMESAN BROCCOLINI** <sup>V</sup>

tossed with garlic, red chili flakes, shaved parmesan

**OLIVE OIL GLAZED CARROT AND SHALLOT** <sup>VG</sup>

**ROASTED BRUSSELS SPROUTS** <sup>GF,DF</sup>

with balsamic onion and bacon

**LEMON PEPPER ASPARAGUS** <sup>VG</sup>



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# À LA CARTE DESSERTS



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<p><b>TRIPLE CHOCOLATE MOUSSE CAKE</b> chocolate cake with layers of chocolate mousse, white chocolate mousse finished with dark chocolate sauce</p>	<p>9</p>	<p><b>STRAWBERRY POUND CAKE</b> pound cake, fresh strawberries, sweet whipped cream</p>	<p>6</p>
<p><b>CLASSIC NEW YORK CHEESECAKE</b> with strawberries, chocolate, caramel, or mixed berry topping</p>	<p>8</p>	<p><b>SEASONAL GRANOLA BERRY COBBLER</b> <sup>VG, GF</sup> BUFFET STYLE ONLY   SERVES 20-30 GUESTS   PRICED PER PERSON mixed berries baked with sweet granola topper</p>	<p>6</p>
<p><b>FLOURLESS ALMOND CHOCOLATE TORTE</b> <sup>GF</sup> rich, moist and gluten-free</p>	<p>8</p>	<p><b>COOKIES BY THE DOZEN</b> mix and match: white chocolate macadamia nut, oatmeal raisin, peanut butter, snickerdoodle, chocolate chip</p>	<p>18</p>
<p><b>CLASSIC TIRAMISU</b> layers of lady finger cookie soaked with espresso and dark rum, sweetened mascarpone cream and cocoa</p>	<p>8</p>	<p><b>CHEESECAKE SHOTS</b> PRICED PER DOZEN sweetened whipped cream cheese in a shot glass with graham cracker crust, topped with an assortment of chocolate, caramel, strawberry, mixed berry</p>	<p>36</p>

# BEVERAGES



WATER DISPENSER 20  
5 GALLONS

COFFEE 45  
PRICED PER GALLON  
SERVED WITH SUGARS, CREAMERS, HONEY

UNSWEETENED ICED TEA 65  
PER 5 GALLON DISPENSER

LEMONADE 65  
PER 5 GALLON DISPENSER

BOTTLED JUICE 4

**APPLE**

**ORANGE**

**GRAPE**

**CRANBERRY**

BOTTLED BEVERAGES 6  
20 OZ BOTTLES

**PEPSI PRODUCTS**

**GATORADE**

RED BULL 8

**REGULAR**

**SUGAR-FREE**

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## BAR OPTIONS

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BARTENDER FEE 195  
PER BARTENDER

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