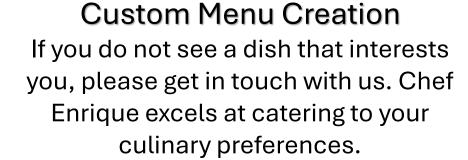
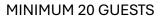
Catering

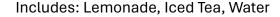


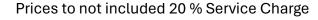
















Buffet Catering

MEXICAN BREAKFAST BUFFET 20

Seasonal Fruit
ENTRÉE CHOICES (CHOOSE 2)
HUEVOS RANCHEROS – Eggs, Corn Tortilla, Ranchero Salsa, Cotija
CHILAQUILES – Corn Tortillas, Salsa Verde, Eggs, Cotija
BREAKFAST BURRITO – Flour Tortilla, Chorizo, Egg, Potato, Oaxaca
- Flour Tortilla, Egg, Potato, Bean, Oaxaca
PAPAS CON CHORIZO Y HUEVOS – Yukon Potato, Chorizo, Egg,
Cotija

SERVED WITH Hash Browns, Pico De Gallo, Sour Cream, Salsa Rojo, Salsa Verde

PASTRY (CHOOSE1)
Pan Dulce, Mexican Wedding cookie, Conchas
Jams, Spreads, Butter
Orange Juice, Mexican Chocolate

AMERICAN BREAKFAST BUFFET 19

Seasonal Fruit
Scrambled Egg
PROTEIN CHOICES (CHOOSE 2)
Smoked Bacon, Sausage Links or Corned Beef
Hash
POTATO CHOICES (CHOOSE 1)
Home Fries, Hash Browns, Smashed Potatoes
BREAD AND PASTRY (CHOOSE1)
French Toast, Waffles or Assorted Bread and
Pastries

SERVED WITH Hollandaise, Jams, Spreads, Butter Orange Juice, Brewed Coffee, Water

MINIMUM 20 GUESTS

Includes: Lemonade, Iced Tea, Water





Buffet Catering

ITALIAN BUFFET 35

MEXICAN BUFFET 28

(Choice of one salad)
Grilled Corn Salad – Pepitas, Pickled Onions,
Cilantro, Cotija, Lime Vinaigrette
Chef's Salad – Cucumber, Cherry Tomato,
Onions, Sunflower Seeds, Grana Padano,
Mustard Vinaigrette

(Choice of two proteins)
Birria de Res, Tinga de Pollo, Carnitas, Picadillo
(Choice of ground beef, pork, turkey)
Corn & Flour Tortilla, Spanish Rice, Black Beans,
Lettuce, Tomato, Onion & Cilantro, Charred
Serrano
Guacamole, Sour Cream, Salsa Rojo, Salsa Verde

(Choose one dessert)
Churros, Lemon Squares, Tres Leches Squares

(Choice of one salad)
Strawberry and Arugula salad – Shaved
Fennel, Dukkhah, Goat Cheese, Citrus
Vinaigrette
Chef's Salad – Cucumber, Cherry Tomato,
Onions, Sunflower Seeds, Grana Padano,
Mustard Vinaigrette

(Choice of two proteins)
Chicken Fra Diavolo (Tomato, Onion, Garlic,
White Wine, Chili), Chicken Parmigiana,
Chicken Piccata, Italian
Sausage and Pepper, Meatballs with
Marinara

Served with
Rigatoni (Pomodoro or Arrabiata), Fusilli
(Alfredo or Cacio E Pepe)
Roasted Garden Vegetables, Garlic Bread

(Choose one dessert) Gianduja Chocolate Torte, Panna Cotta

BBQ BUFFET 43

(Choice of one salad)
Classic Caesar – Romaine, Parmesan,
Crouton, Caesar Dressing
Chef's Salad – Cucumber, Cherry Tomato,
Onions, Sunflower Seeds, Grana Padano,
Mustard Vinaigrette

(Choice of two proteins)
BBQ Brisket, Hickory Smoked Airline
Chicken, Apple Glazed Frenched Bone in
Pork Chop

Served with
Baked Potato or Mashed Potato, Grilled Corn
on the Cob, Bacon Bits, Sour Cream,
Shredded Cheddar Cheese, Grilled Garden
Vegetables

(Choose one dessert)
Apple Crumble, Lemon Curd Shooter





Culinary Examples









Plated Catering

Rigatoni Bolognese

Choice of Caesar Salad or Chef's Salad Rigatoni Pasta, Ground Beef, Ground Pork. Ricotta Parmesan, Garlic Bread 26 per person

Risotto (GF, Vegan)

Chef's Salad Arborio, Carrot Puree, Pea, Roasted Baby Carrots, Aleppo Pepper, Extra Virgin Olive Oil Lemon Zest 24 per person

MINIMUM 20 GUESTS

Includes: Lemonade, Iced Tea, Water





Plated Catering

Ribeye

Choice of Caesar Salad or Chef's Salad
Grilled 10oz Ribeye, Mashed Potatoes, Broccolini
Chimichurri
33 per person
(Medium rare or Medium are the recommended temperatures for the steak)

Salmon

Choice of Caesar Salad or Chef's Salad
Oven Roasted Atlantic Salmon, Roasted Carrot with
Gremolata
Smashed Potato, Romesco
31 per person

Chicken Marsala

Choice of Caesar Salad or Chef's Salad Crispy 8oz Chicken Breast, Creamy Polenta, Charred Broccolini, Mushroom Marsala Cream Sauce 26 per person

Mexican Grilled Chicken

Choice of Grilled Corn Salad or Chef's Salad Ancho Achiote Grilled Chicken, Squash, Cherry Tomato, Cilantro Charred Half Lime, Mexican Rice, Achiote Lime Sauce 26 per person

MINIMUM 20 GUESTS

Includes: Lemonade, Iced Tea, Water





Culinary Examples









Catering

HORS D'OEUVRES

Prices are per person

Cold
Rockfish Ceviche Shooters 4
Charcuterie Cup 8.5
Bloody Mary Gazpacho 4.5
Shrimp Cocktail 3.5
Phyllo Caprese 4
Ahi Tuna Crudo 5

Hot

Crab Cake with Remoulade 6
Pork and Vegetable Spring Roll 3.5
Cheese Stuffed Zucchini Blossoms 4
Meatball Pomodoro 3
Assorted Quiche 2.5
Sesame Glazed Popcorn Chicken. 3.5
Shrimp and Tartar Sauce 3.5
Crispy Cauliflower Romesco 3

MINIMUM 20 GUESTS





Culinary Examples







