



BUFFET STARTS
PER PERSON AT:
LUNCH \$30
DINNER \$38

[PLUS TAX & SERVICE CHARGE]

ENTREES Choose Two

CHICKEN PICCATA

chicken breasts lightly seasoned, coated with flour, seared in butter, and served in a tangy lemon-butter and caper sauce

HERB GRILLED CHICKEN, GF

chicken breast Marinated in olive oil and fresh rosemary thyme & oregano, garlic and citrus

TUSCAN CHICKEN, GF

italian seasoned chicken breast, fresh mushroom, spinach Sun dried tomato cream sauce

TRI TIP WITH CHIMICHURRI, GF

grilled tri tip seasoned with house seasoning, served with signature chimichurri

SHREDDED BEEF, GF

beef slow roasted with onion & house seasoning served with BBQ sauce

SHREDDED CHICKEN

tender pulled chicken seasoned to perfection.

CHILI VERDE, GF

mouth watering chunks of pork, slow simmered in a vibrant green sauce

BARBACOA, GF

slow braised beef with chipotle peppers and bold spices

SALADS Choose One

GARDEN SALAD, GF

tender mixed greens, sliced tomato, cucumbers & shredded carrots. Served with ranch & Apple cider vinaigrette

CAESAR SALAD

crispy Romaine, tossed in our house made dressing finished with Parmesan and crouton crumbles

SEASONAL CHEF SALAD

chef inspired salads featuring the seasons best ingredients

MEXICAN PASTA SALAD

elbow pasta with red onion, peppers, corn, ham tossed in a delicious Jalepeno dressing

SIDES Choose Two

GARLIC PARM MASHED POTATOES

creamy Mashed potato with roasted fresh garlic and parmesan cheese

HERB ROASTED POTATOES

roasted Potato lightly seasoned, tossed in fresh herbs

RICE PILAF

Fluffy toasted rice with fresh herb & vegetable broth

SEASONAL VEGETABLES

fresh seasonal medley of vegetables light seasoned and roasted

HONEY GLAZED CARROTS

tender carrots tossed in sweet local honey, butter and fresh thyme

CITRUS BUTTER GREEN BEANS

beautiful long green beans tossed in glossy butter sauce with fresh citrus zest

PENNE PESTO PASTA

penne pasta tossed in basil pasta with roasted grape tomato finished with fresh baby arugula

PASTA SALAD

cavatappi pasta tossed in a house make vinaigrette with grape tomato, cucumber, sliced olives, feta cheese and finished with fresh parsley

POTATO SALAD

made with tender potatoes, hard-boiled eggs, mayo, mustard, and a touch of seasoning

MEXICAN RICE

long Grain rice flavorful broth of tomatoes, garlic, onion, and chicken or tomato bouillon

REFRIED BEANS

slow-cooked beans mashed and seasoned with savory spices.



VEGETARIAN MENU

(V) = VEGETARIAN | (VV) VEGAN

APPETIZERS

HEARTS OF PALM CEVICHE, VV
fresh hearts of palm tossed with bright citrus and fresh vegetables

SWEET POTATO AVOCADO BITE, VV
roasted sweet potato topped with creamy avocado and fresh flavors

SUNDRIED TOMATO & BASIL ARANCINI, V
crispy risotto bites with sun-dried tomato and fresh basil

JACKFRUIT ASADA TACOS, V
seasoned jackfruit tacos with bold asada-inspired flavors

ENTREES Choose One

CAULIFLOWER STEAK WITH GREMOLATA, VV
roasted cauliflower steak topped with fresh herb gremolata

CRISPY CAULIFLOWER STEAK WITH MUSHROOM SAUCE, V
crispy cauliflower served with savory mushroom sauce

STUFFED EGGPLANT WITH COUSCOUS, VV
roasted eggplant filled with seasoned couscous and vegetables

GRILLED BBQ TOFU, VV
grilled tofu glazed with smoky barbecue sauce

CHILDREN'S MENU

kids plates come with seasonal fruit

KIDS STARTS AT \$25 PER PERSON (PLUS TAX & SERVICE CHARGE)

ENTREES Choose One

CHICKEN FINGERS
crispy chicken tenders served golden brown

SLIDER (HAMBURGER OR CHEESEBURGER)
mini burger served with your choice of hamburger or cheeseburger

PASTA WITH MARINARA OR BUTTER SAUCE
classic pasta served with marinara or buttery sauce

SIDES Choose One

FRENCH FRIES
crispy golden fries lightly seasoned.

HOUSEMADE KETTLE CHIPS
house Made kettles tossed with sea salt & fresh rosemary

APPETIZERS

Price per serving

Minimum order of 20 servings

BACON MAC & CHEESE, \$5

shell macaroni served with a delicious creamy cheddar & gruyere sauce. Topped with bacon

BRUSCHETTA, \$3

toasted crostini that is rubbed with raw garlic, drizzled with high-quality olive oil, and sprinkled with salt

ELOTE CUPS, \$3

roasted butter corn served with cilantro lime crema topped with hot Cheetos

BACON WRAPPED JALAPENO, \$3

seasoned cream cheese stuffed jalapeño half wrapped in honey bacon

LOADED POTATO BITE, \$4

tender mini potato topped with butter, sour cream, cheddar and chives

MINI EMPENADAS, \$4

choice of chicken or beef puff Pastry stuffed with choice of savory filling, bell peppers and bold spices

BEEF WELLINGTON BITES, \$6

beef tenderloin layered with savory mushroom duxelles, wrapped in a golden, flaky puff pastry

WINGS, \$4

BBQ, Nashville, Lemon Pepper, Buffalo crispy fried wings tossed in one of our house made sauces

ARTISAN CHARCUTERIE, \$15

beautifully styled artisan cheeses, cured meats, seasonal fresh fruit, olives, dried fruits, mixed nuts, crackers, and rustic breads

OPTIONAL UPGRADES

Price per person

PLATED SERVICE, \$10

includes serving staff and standard place settings

UPGRADED PLACE SETTINGS, \$7

standard china plate, silver flatware, and glass water goblet

ADDITIONAL ENTREE, \$6

ADDITIONAL SIDE, \$4

BURGER BAR **\$29 P/P**

bars served with house made kettle chips as side

BURGERS Choose One

- angus beef patty
- grilled chicken
- black bean veggie patty

INCLUDED TOPPINGS

- lettuce
- tomato
- red onions
- cheese
- pickles

INCLUDED SPREADS

- Ketchup
- mayo
- mustard
- house signature sauce

ADDITIONAL PREMIUM TOPPINGS & SPREADS

- bacon
- avocado
- mango salsa
- grilled pineapple
- arugala
- caramelized onions
- pesto aioli
- sriracha aioli
- roasted garlic & herb aioli
- honey mustard
- ranch
- bourbon bacon jam
- jalapeno aioli
- bbq sauce

inquire about upgrade items

PASTA BAR **\$28 P/P**

Includes House Rolls & Butter

PASTA TYPES Choose Three

Gluten free options available

- penne
- fettuccine
- spaghetti
- rigatoni

SAUCE TYPES Choose Three

- marinara
- alfredo
- pesto
- alla vodka

INCLUDED TOPPINGS

- italian sausage
- mushrooms
- spinach
- roasted garlic
- parmesan cheese
- fresh herbs
- roasted tomatoes

BREAKFAST MENU

CONTINENTAL BREAKFAST, \$16

Includes:

- assorted danish
- muffins
- bagels
- fresh fruit

CLASSIC BUFFET, \$18

- Scrambled Eggs
- Applewood Smoked Bacon
- Pork Sausage Links
- Breakfast Potatoes
- fresh fruit

QUICHE, \$5

LORRAINE

- GRUYERE & BACON

FLORENTINE

- SPINIACH & SWISS

BOXED LUNCH, \$18 P/P SANDWICH OR WRAP

Includes Chips, Fresh Baked Cookie, and selection of one side.

Choose One

TURKEY AVOCADO

Fresh turkey with avocado, lettuce, tomato, and mayo on fresh ciabatta

HAM AND CHEESE

Classic ham and cheese with lettuce, tomato, and mayo on fresh ciabatta

ROAST BEEF AND CHEDDAR

Roast beef layered with cheddar cheese, lettuce, tomato, and house sauce on rye bread

GREEN GODDESS SANDWICH (V)

Fresh vegetables, avocado, greens, and green goddess dressing on sourdough bread

SIDES Choose One

PASTA SALAD

Classic chilled pasta salad with fresh vegetables.

POTATO SALAD

Creamy traditional potato salad with herbs and seasoning.

FRESH FRUIT CUPS

Seasonal fresh-cut fruit served chilled.