

# Salads Breads & Stations

Each menu is accompanied by freshly baked bread and a carefully selected variety of our signature salads. Enjoy a range of options, from classic to unique creations, with the possibility of upgrading to specialty breads and salads for a small additional charge.



To further elevate your dining experience, consider our dinner stations—adding a touch of excitement to your menu or transforming your event into a dynamic station-style buffet. A perfect way to offer variety and create a memorable experience for your guests.





# Bread & Butter

Price Per Person

## ASSORTED DINNER ROLLS

with Herb Butter (included with most Menus)

## FRESH FOCACCIA 1.95

with Calabria Chili Butter or Balsamic & Oil

## HOUSE MADE SWEET ROLLS 1.95

with Honey Lavender Butter

## BISCUITS AND CORNBREAD 1.49

with Fig Butter

## FRESH TORTILLA CHIPS 2.95

with Salsa and Queso

## ADD A MINI BUTTER BOARD

Choose a Board to add to Each Guest Table

Roasted Garlic, Blistered Tomatoes,  
Capers, Basil Pesto, Black Salt

Sliced Figs, Blackberries, Bourbon Roasted  
Pecans, Apricot Jam, Honey Drizzle,  
Lavender Salt

Chipotle, Hot Honey, Cilantro, Crispy  
Shallots, Lime Zest, Black Salt

Cinnamon, Nutmeg, Slivered Almonds,  
Maple, Honey, orange Zest, Rosemary,  
Sage, black Salt

Board serves 8 to 10  
\$20 per board







# Salads

## CAESAR SALAD

with asiago croutons & tomatoes

## WEDGE SALAD

Iceberg Wedge, tomatoes, eggs, red onions, avocado, bacon, feta cheese, croutons, choice of dressing

## STRAWBERRY FETA SALAD

Fresh mixed greens, red onions, pecans, feta, balsamic vinaigrette

## FRESH GARDEN SALAD

Mixed greens, cucumbers, red onions, red and yellow peppers, tomatoes

## GREEK SALAD

Red onions, black & kalamata olives, cucumbers, iceberg & vinaigrette

## SOUTHWEST SALAD

Mixed greens & romaine with fresh tomatoes, eggs, black beans, corn, avocados and southwest ranch dressing





# Salads

## ORANGE & FIG FROLIC SALAD

Mixed greens, fresh goat cheese, grapes, mandarin oranges, pecans, figs, dried cherries, balsamic vinaigrette

## SLICED APPLE, PEAR, AND BOURBON ROASTED PECAN SALAD

Field greens, bourbon pecans, red onions & feta with balsamic vinaigrette

## SPINACH & MANDARIN ORANGE SALAD

Baby spinach, red onions, almonds, feta, poppyseed dressing



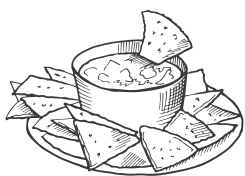
## BUILD YOUR OWN SALAD BAR STATION

Build Your Own Salad Bar Romaine mix & fresh Field Greens, Grilled Chicken, Bacon, Turkey, Chopped Eggs, Avocado, Tomato, Cucumber, Red/Yellow Peppers, Strawberries, Pecans, Croutons, Feta, Monterey Jack, Caesar Dressing, Ranch, Balsamic Vinaigrette

Add on: Choose two Soups for \$4.95 per person: Tomato Feta Bisque, Andouille & Sausage Gumbo, Chicken Tortilla Soup, Loaded Potato Soup, Chicken Noodle Soup, Sweet Corn Bisque, Italian Wedding Soup.

50 -100 guests \$6.50 per person, 100+ \$5.75 per person





# Stationary Displays



## SWEET & SAVORY SLIDER BAR

Please select three options along with a vegetarian choice.

### Beef Tenderloin Slider

with Horseradish  
Adds \$2 per person

### Grilled Chicken Club Sliders

Chicken Bacon & Gouda  
Chipotle Mayo

### Grilled Pork Tenderloin Slider

with Honey Mustard

### Crab Cake Slider

with Remoulade  
Adds \$1 per person

### Nashville Hot Chicken Sliders

Fried & marinated in hot  
sauce with pickle slaw

### Grilled Cheeseburger Slider

with Gouda, Tomato, "Kicked  
Up" sauce

### Smoked Pulled Pork sliders

with Slaw & BBQ drizzle

### Grilled Portobello Sliders

with Pesto Mayo

### Indiana Fried Pork Tenderloin Slider

with Tomato, Lemon  
Aioli

50-100 guests: \$16.95 per person | 100+ guests: \$15.95 per person

## CARVING STATION

A selection of freshly sliced meats served with seasonal toppings and  
sauces. Choose 2 to 3 options from the following:

Brown Sugar Glazed Ham

Beef Tenderloin

Fresh Smoked Turkey

Smoked Tri Tip

Oven Roasted Turkey

Horseradish Crusted Prime Rib

Flank Steak

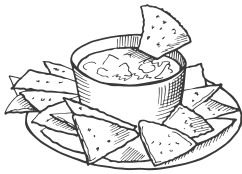
Smoked Leg of Lamb

Poached Salmon\*

Chipotle Pork Tenderloin

Lemon Herb Pork Loin

*Pricing varies based on selection*



# Stationary Displays

## SEAFOOD BAR

### Enjoy the Fresh Catch Selection

Served with lemon slices, tartar sauce and remoulade

Chilled Shrimp Cocktail	Warm crab cakes
Seared tuna poke with wonton chips	Langoustine ceviche with tortilla chips
Mornay in seashells	Oysters & mussels (available for an additional cost)

*Pricing is set according to the current market rate*



## BUILD YOUR OWN PASTA BAR

Add on: cooking for \$4.95 per person

*\*venue approval dependent\**

### Guests may select from the following options

<b>Pasta</b> Penne Pasta, Fettuccine Noodle	<b>Sauce</b> Marinara, Alfredo Sauce
<b>Protein</b> Lemon Butter Grilled Chicken, Italian Meatballs, Bacon, Mesquite Shrimp, Andouille Sausage	<b>Toppings</b> Tomatoes, Fresh Herbs, Garlic, Scallions, Mushrooms, Peppers, Baby Spinach, Asparagus, Parmesan Cheese
50-100 guests: \$18.95 per person   100+ guests: \$16.95 per person	

## SANTA CRUZ STREET TACO STATION

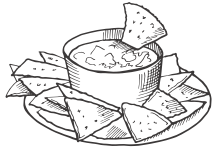
Select two items from the list provided below.

Flank Steak	Mesquite Shrimp	Taco Ground Beef
Grilled Mesquite Chicken	Lime & Honey Glazed Tilapia	Taco Impossible Meat
Santa Cruz Smoked Chicken	Pork Carnitas	

Served with Fajita Veggies, Queso, Guacamole, Pico de Gallo, Salsas, Lettuce, Sour Cream, Cheddar, Queso Fresco, Cilantro Slaw, Pickled Veggies, Jalapeños, Corn & Avocado Salad, Tacos & Chips

50-100 guests: \$16.95 per person | 100+ guests: \$15.95 per person  
Prices may vary depending on selection





# Stationary Displays



## BOURBON BBQ STATION

Choice of protein accompanied by sweet and savory slaw and sweet corn muffins.

*Select two items from the list provided below.*

**Smoked Pork**

**Smoked Brisket**

**Smoked Pulled Chicken**

**Smoked Catalina Tri-Tip**

**Smoked Bone in Chicken**

**Baby Back Ribs**

Come with a delicious array of sauce options, including Smoky BBQ Sauce, Spicy BBQ Sauce, Cherry BBQ Sauce, Mustard BBQ Sauce, and Buffalo Sauce.

*50-100 guests: \$18.95 per person | 100+ guests: \$16.95 per person*

*Prices may vary depending on selection*

## AROUND THE WORLD CEVICHE STATION

A global flavor journey with three vibrant ceviche creations, each served in mini martini glasses\* for a refreshing, world-inspired experience.

**Peruvian Ceviche** with fresh mahi mahi, sweet potato, and roasted corn,

**Belizean Ceviche** with chilled shrimp, cucumber, carrot, and tomato,

**Hawaiian Ceviche** with sweet mango, avocado, and salmon, served with a crispy corn tortilla chip

*50-100 guests: \$20.95 per person | 100+ guests: \$19.95 per person*

## THE MASH OR MAC MARTINI EXPERIENCE

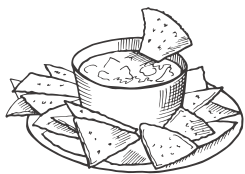
Choose between fresh whipped potatoes & sweet potatoes, or creamy mac & cheese, served in a signature martini glass\*

A variety of toppings included such as bacon, chorizo, assorted cheeses, gravies, broccoli, mushrooms, tomatoes, scallions, sour cream, granola crunch, and marshmallows.

*50-100 guests: \$7.95 per person | 100+ guests: \$6.95 per person*

Add-On Option: Can't choose? Have both Mac & Cheese and Mashed Potatoes for just \$1.95 more per person!

*\*Please note: Martini glasses are available for rent at an additional fee.*



# Stationary Displays

## GRILLED POLENTA STATION

Our onsite chef prepares enticing small plate servings featuring a selection of savory polenta.

**Smoked Pork with Cherry BBQ Sauce** over Grilled Asiago & Rosemary Polenta

**Chipotle Rubbed Shrimp & Chorizo with Asparagus Tips** over Grilled Asiago & Rosemary Polenta

**Sautéed Heirloom Tomato, Burrata, Basil, and Baby Arugula** over Grilled Asiago & Rosemary Polenta

50-100 guests: \$17.95 per person | 100+ guests: \$16.95 per person

## POUTINE STATION

Enjoy your selection of crispy french fries or sweet potato fries, topped with a delicious selection of savory and flavorful ingredients:

Pulled Pork	Cheese Curds	Cheddar
Smoked Chicken	White Queso	Tomatoes
Bacon	Beef Gravy	Mushrooms
Andouille	Scallions	Salsa Verde
	Jalapeños	

*Can be substituted with a Nacho Bar if weather does not permit.*

50-100 guests: \$17.95 per person | 100+ guests: \$16.95 per person

## SAFFRON & SPICE STATION

Enjoy a selection of traditional Indian dishes, prepared and served with Jasmine Coconut Rice and freshly baked Garlic Naan.

**Chicken Tikka Masala** Boneless chicken in a creamy spiced tomato sauce.

**Black Lentil Dal** Creamy black lentils in spiced tomato gravy, finished with butter.

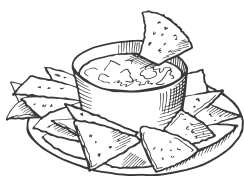
**Curried Cauliflower & Potatoes** Roasted cauliflower and potatoes in curry sauce.

**Aloo Gobi** Spiced cauliflower and tender potatoes.

50-100 guests: \$20.95 per person | 100+ guests: \$19.95 per person







# Stationary Displays

## POKE BOWL STATION

Select two items from the list provided below.

**Ahi Poke Tuna in Ponzu**

**Chicken Teriyaki**

**Ginger Pork**

**Thai Shrimp**

**Tofu**

Served with White Rice & Brown Rice, Asian Sautéed Veggies, Seaweed Salad, Scallions, Tomatoes Avocados, Nori Strips, Carmelized Onions, Sesame Seeds, Pickled Ginger, Basil & Cilantro, Soy Sauce, Sriracha Sauce, Yum Yum Sauce Served with Asian Slaw & Wonton Chips

50-100 guests: \$20.95 per person | 100+ guests: \$19.95 per person

## BOUGIE BURGER BAR

Freshly Grilled **Beef Burgers**,  
**Salmon Burgers**, & **Turkey Burgers**

Assortment of toppings including: Cheddar Cheese, Swiss Cheese, Lettuce, Tomato, Gouda Cheese, Bacon, Ketchup, Mustard, Remoulade, Honey Mustard, Onion Straws, Onion, Pickles, Guacamole, Slaw

50-100 guests: \$19.95 per person

100+ guests: \$18.95 per person

## VALENCIA PAELLA STATION

Select two items from the list provided below.

Served with Garlic Toasts

**Butter Poached Lobster & Chorizo**

**Seafood Extravaganza of Shrimp,  
Mussels & Mahi**

**Smoked Chicken Thighs & Andouille**

**Vegan Sausage & Veggies with Saffron  
Scented Rice & Veggies**

\*Cooking on-site is subject to venue approval

50-100 guests: \$25.95 per person

100+ guests: \$23.95 per person

