

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





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





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

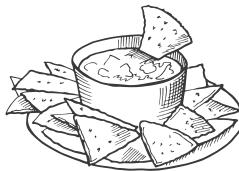


BUILD YOUR OWN SALAD BAR STATION

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

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 PestoMayo

Indiana Fried Pork Tenderloin Slider with Tomato, Lemon Aioli

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

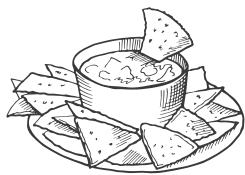
CARVING STATION

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 Her 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

Pasta Penne Pasta, Fettuccine Noodle

Sauce Marinara, Alfredo Sauce

Protein Lemon Butter Grilled Chicken,
Italian Meatballs, Bacon
Mesquite Shrimp, Andouille
Sausage

Toppings 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

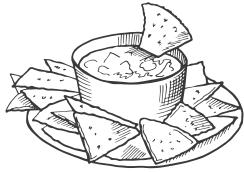
Choose between fresh whipped potatoes & sweet potatoes, or creamy mac & cheese, served in a signature martini glass*

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.

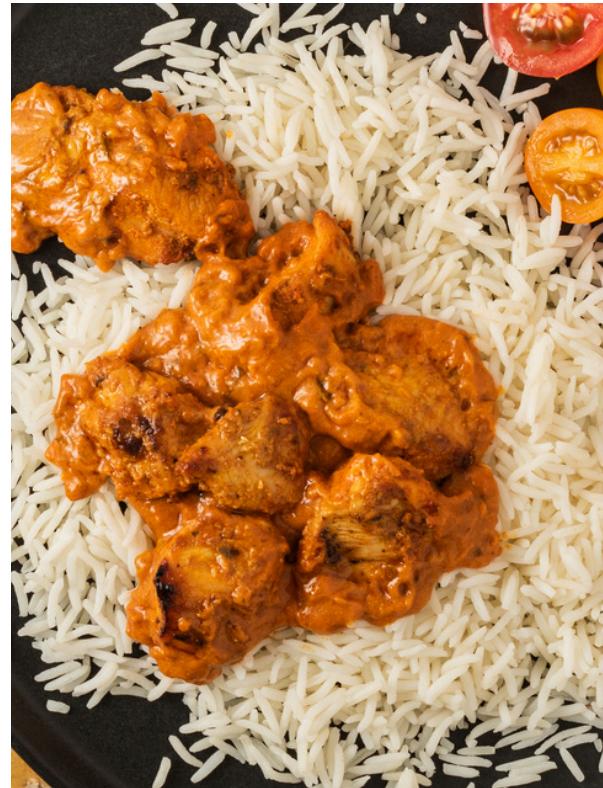
Chicken Tikka Masala Boneless chicken in a creamy spiced tomato sauce.

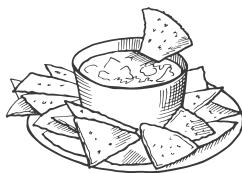
Black Lentil Dal Creamy black lentils in spiced tomato gravy, finished with butter.

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

