



Ponderosa

hosts to choose offerings & submit guests' entrée selections in advance
served individually with fresh baked bread & house butter
50.00 per person

Two Course

Salads

choose one

CAESAR house baked ciabatta croutons, shaved parmesan, Caesar dressing

STRAWBERRY SPINACH baby spinach, strawberries, red onions, local goat cheese, candied pecans, poppy seed dressing

Entrées

choose two

SPINACH & MUSHROOM LASAGNA layered spinach, mushrooms, roasted zucchini, tomato sauce, ricotta & parmesan, drizzled with pesto

STUFFED CHICKEN BREAST mozzarella, sundried tomato, basil, sweet balsamic drizzle

SHORT RIB slow braised angus beef, red wine-blackberry demi

Accompaniments

choose three

GRILLED ASPARAGUS sauteed & tossed with romesco sauce

BRUSSELS SPROUTS lemon & thyme

BUTTER POACHED CARROTS honey & orange

MASHED POTATOES garlic infused

Add Dessert

+5.00 per person

choose one

MINI DOUGHNUTS fresh baked glazed, churro & chocolate trio served warm

DOUBLE CHOCOLATE CAKE warm chocolate sauce, strawberries, house made whipped cream





Cypress

*hosts to choose offerings & submit guests' entrée selections in advance
served individually with fresh baked bread & house butter
60.00 per person*

Starter

BRUSCHETTA BOARD an assortment of chef's favorite recipes

Salad

CAESAR house baked ciabatta croutons, shaved parmesan, Caesar dressing

Entrées

choose two

CHEESE LASAGNA three cheeses, italian sausage, house made tomato sauce, asparagus

CHICKEN CARBONARA sliced grilled chicken breast, fettuccini pasta, creamy carbonara sauce, grilled asparagus

CHICKEN PICCATA seared chicken breast, creamy lemon-caper sauce, grilled asparagus, risotto

BRAISED SHORT RIB red wine sauce, grilled asparagus, risotto

Dessert

choose one

MINI DOUGHNUTS fresh baked glazed, churro & chocolate trio served warm

LEMON RICOTTA CAKE drizzled with a lemon glaze





Agave

*hosts to choose offerings & submit guests' entrée selections in advance
served individually with fresh baked fry bread & house butter
60.00 per person*

Starters

FRESH CHIPS & SALSA

ELOTE creamy corn dip with cilantro, jalapeños, cotija cheese

Salad

MEXICAN CHOPPED heirloom cherry tomatoes, cucumbers, corn, black beans, avocado, cotija cheese, cilantro lime dressing

Entrées

choose two

CHICKEN FAJITAS sliced grilled chicken breast, sautéed bell peppers, onions and garlic +5

GREEN CHILE PORK pork shoulder roasted in a three green chili sauce, melted mozzarella +5

ENCHILADAS smothered in a creamy jalapeño sauce, topped with cotija cheese
CHOICE OF: ROASTED VEGETABLES, PULLED CHICKEN, OR BEEF

Accompaniments

CAST IRON PINTO BEANS

SPANISH RICE

Dessert

CHURRO DOUGHNUTS house made doughnuts coated with cinnamon and sugar

DOUBLE CHOCOLATE CAKE warm chocolate sauce, strawberries, house made whipped cream





Juniper

*hosts to choose offerings & submit guests' entrée selections in advance
served individually with fresh baked bread & house butter
75.00 per person*

Salads choose one

PANZANELLA SALAD fine ripened tomatoes, cucumbers, red onion, basil, house baked ciabatta croutons, balsamic vinaigrette

CAESAR romaine, house baked ciabatta croutons, shaved parmesan, Caesar dressing

CHOPPED greens, cherry tomatoes, cucumber, red onion, kalamata olives, chickpeas, feta cheese, oregano red wine vinaigrette

Entrées choose two

SPINACH & MUSHROOM LASAGNA layered spinach, mushrooms, roasted zucchini, tomato sauce, ricotta & parmesan, drizzled with pesto

SALMON citrus glaze, seasonal puree

ROASTED CHICKEN lemon-herb butter rub, roasted mirepoix

PORK CHOPS maple-agave glaze

BABY BACK PORK RIBS Cowboy Club's famous recipe

FILET MIGNON served with herb butter

Accompaniments choose two to accompany all entrées

ASPARAGUS romesco sauce

BRUSSELS SPROUTS hazelnuts & maple syrup

BUTTER POACHED CARROTS honey & orange

ROASTED CAULIFLOWER lemon & parsley

CRISPY SMASHED FINGERLING POTATOES garlic aioli


Desserts +5.00 per person


choose one

CRÈME BRÛLÉE vanilla bean custard, caramelized sugar crust, candied raspberries

FLOURLESS CHOCOLATE TORTE chocolate & almond recipe, macerated orange, orange-cinnamon gastrique

CHEESECAKE shortbread macadamia crust, fresh strawberry puree, sabayon sauce





Buffet Service

Tier 1 55.00 per person

Salads choose one

CAESAR SALAD house baked ciabatta croutons, shaved Parmesan, Caesar dressing

BEET SALAD arugula, fennel, pistachios, goat cheese, orange champagne dressing

Entrées choose two

EGGPLANT LASAGNA  tomato basil sauce

SALMON citrus glaze

GRILLED CHICKEN BREAST lemon-herb butter rub

Accompaniments included

BRUSSELS SPROUTS hazelnuts & maple syrup

BUTTER POACHED CARROTS honey & orange

Tier 2 65.00 per person

Salads choose one

CAESAR SALAD house baked ciabatta croutons, shaved Parmesan, Caesar dressing

BEET SALAD arugula, fennel, pistachios, goat cheese, orange champagne dressing

Entrées choose three

SALMON citrus glaze

GRILLED CHICKEN BREAST lemon-herb butter rub

PORK CHOP maple-agave glaze

FLATIRON STEAK seared & sliced, served with steak sauce

Accompaniments choose three

GRILLED BROCCOLINI romesco sauce

BRUSSELS SPROUTS maple syrup & hazelnuts

BUTTER POACHED CARROTS honey & orange

CRISPY SMASHED FINGERLING POTATOES garlic aioli



From the Grill

grilled on site & served buffet style

Pier 1 55.00 per person

Starter

included

TORTILLA CHIPS & HOUSE MADE SALSA GF

Entrees

included | with all the fixings

GRILLED PORTOBELLO MUSHROOMS GF

GRILLED CHICKEN SANDWICH

PRIME STEAK HAMBURGER

Accompaniments

included

CILANTRO PEANUT COLESLAW

BARBECUE BAKED BEANS GF

Dessert

included

FLOURLESS CHOCOLATE TORTE

From the Grill

grilled on site & served buffet style

Dinner // 65.00 per person

Salad

choose one

CAESAR house baked ciabatta croutons, shaved Parmesan, Caesar dressing

STRAWBERRY SPINACH baby spinach, strawberries, red onions, local goat cheese, candied pecans, poppy seed dressing

Entrees

included | with all the fixings

GRILLED VEGETABLE BROCHETTES GF seasonal selection

ROASTED HALF-CHICKEN GF

BABY BACK PORK RIBS GF raspberry plum barbecue sauce

SLOW SMOKED BRISKET GF

Accompaniments

included

CILANTRO PEANUT COLESLAW

BARBECUE BAKED BEANS GF

GREEN CHILI CORN BREAD with green onions & chipotle butter

Dessert

included

PETITE CARROT CAKE

FLOURLESS CHOCOLATE TORTE

From the Grill

gilled on site & served buffet style

Tier III 75.00 per person

Hors d'Oeuvres

DEVILED EGGS bacon, chives & house made sweet pickles

BUFFALO SKEWERS raspberry chipotle glaze

Salad

choose one

CAESAR house baked ciabatta croutons, shaved Parmesan, Caesar dressing

STRAWBERRY SPINACH baby spinach, strawberries, red onions, local goat cheese, candied pecans, poppy seed dressing

Entrees

included | with all the fixings

MARINATED VEGETABLE BROCHETTES **GF** seasonal selection

GRILLED SALMON **GF**

ROASTED HALF-CHICKEN **GF**

FILET MIGNON **GF**

Accompaniments

included

GREEN CHILI CORN BREAD with green onions & chipotle butter

GRILLED VEGETABLES **GF** seasonal selection

LOADED BAKED POTATO **GF** butter, sour cream, bacon, cheese, green onions

Dessert

included

PETITE CARROT CAKE

FLOURLESS CHOCOLATE TORTE

Reception Style

*limited to standing receptions without designate seating
passed or stationary upon request
45.00 per person*

choose six

Two Bites

VEGETABLE SPRING ROLL sesame-ginger dipping sauce

CAPRESE SKEWER heirloom tomato, fresh mozzarella, basil, balsamic reduction

GYRO marinated chicken, flatbread, tomato-cucumber salad, tzatziki

POLLO FUNDIDO mini chicken chimichangas, creamy jalapeno sauce

CHICKEN & WAFFLE crispy chicken & waffle, spicy maple syrup

CROQUETTAS serrano ham, smoked tomato aioli

BBQ SLIDERS pulled pork, pickle, crispy onion

STREET TACOS mini beef tacos, onion, cilantro, cabbage, queso fresco

CORN DOGS corn battered mini beef hot dogs, house made ketchup

BRISKET GRILLED CHEESE smoked brisket, white cheddar, provolone cheese

MINI DOUGHNUT HOLES assorted flavors

DEEP FRIED OREOS sprinkled with powdered sugar



Hors d'Oeuvres

*passed or stationary upon request
minimum 12 pieces*

HUMMUS FLATBREAD roasted red pepper hummus served with fresh baked flatbread 6.00

BRUSCHETTA vine ripened tomato, basil, mozzarella, drizzled with balsamic vinegar 6.00

ASPARAGUS TARTS grilled asparagus, caramelized onions, goat cheese, drizzled with local honey 6.00

VEGETABLE SPRING ROLLS sesame-ginger dipping sauce 7.00

CAPRESE SKEWERS traditional or southwestern style | heirloom tomato, fresh mozzarella, basil, balsamic reduction 6.00

DEVILED EGGS bacon, chives, house made pickles, smoked paprika 4.00

CROQUETAS serrano ham, smoked tomato aioli 7.00

BACON WRAPPED DATES bleu cheese stuffed dates wrapped in bacon with chili glaze 7.00

CHICKEN SATAYS grilled chicken with honey balsamic glaze 7.00

MEATBALLS bison or lamb with house-made dip 8.00

Grazing Boards

all boards serve twenty

CRUDITÉ fresh & grilled vegetables | spicy marcona almonds | honey mustard, lemon-herb white bean & pesto yogurt dips | 125.00

CHARCUTERIE cured meats & cheeses | seasonal accompaniments | sliced fresh baked bread | 325.00

BRUSCHETTA selection of chef's favorite recipes including vine ripened tomato & mozzarella | honey & goat cheese | fig & brie | 155.00

MEZZE marinated artichokes, olives & feta | hummus, olive tapenade & romesco sauce | fresh veggies | dried fruit | house made flatbread | 125

MEXICAN chorizo | mini empanadas | watermelon, mango & cucumbers dipped in Tajin | queso fresco & oaxaca cheese | pico de gallo, corn salsa, bean dip | tortilla chips | 155

DESSERT selection of mini desserts including doughnut holes | churros | cookies | cakes | 225.00

