

Boards & Grazing Tables

Charcuterie Boards GF artisanal cheeses cured meats assorted nuts/fruits	\$5	Mezze Board GF VE tapenade dolmas pickled veggies	\$5
Cheese Boards GFV artisanal cheeses assorted nuts/fruits	\$4	Hummus Board GF VE hummus pita bread crudité	\$4
Cheese and Chocolate Board GF V artisanal cheeses rich chocolates assorted nuts/fruits	\$5	Smoked Salmon Board GF smoked salmon mascarpone tomatoss	\$6
Vegan Charcuterie Board GF VE pickled vegetables dried fruit meat/cheese substitutes	\$5	Cold Roasted Vegetable Board GF VE house roasted vegetables hummus or green goddess	\$4

Crudité Board GF VE \$4
choice of charred onion or hummus dip

Fresh Seasonal Fruit GF VE \$4



Grazing Charcuterie Table | \$160 per foot

Fondue Table: Cheese and Chocolate | \$180 per foot

Grazing Grilled Vegetable Table w/ dipping sauces GF V | \$150 per foot

Grazing Fruit and Pastry Table* V | \$150 per foot

All tables are a four foot minimum

Hot Hors D'oeuvres

Bacon Wrapped Dates GF	\$3	Mac & Cheese Bites	\$4
dates honey goat cheese maple gastrique		4 cheeses herb ranch	
Walnut Herb Dates GF VE	\$3	Bourbon Chicken Bites	\$4
dates walnut & herb stuffing		bacon chicken jalapenos	
Bacon Water Chestnuts	\$3	Crab Beignets	\$6
water chestnut bacon red pepper jelly		crab shallot romesco	
Crispy Artichokes GF VE	\$4	Crispy Salmon Bites	\$4
fried artichoke hearts vegan lemon aioli		fried rice paper onion salmon	
Sweet Potato Mini Tacos	\$4	Filet Bites GF	\$5
sweet potatoes black beans corn		choice of horseradish, bacon jam or chimichurri	
Curry Hand Pies	\$5	Fire Roasted Meatballs	\$4
beef or veggie curry potatoes		comes with ricotta, and garlic butter rolls	
Chili Relleno Minis V	\$4	Bourbon BBQ Meatballs	\$4
pepper jack green chili wonton skin		served in our house bourbon BBQ sauce	
Empanadas	\$6	Korean Meatballs	\$4
choice of beef, chicken, or veggie		pickled cucumber cilantro pickled onion	
Mini Mashed Potatoes	\$4	Short Rib Yorkshire Pudding	\$6
gruyere chopped bacon creme fraiche		with creamed horseradish and chives	

Lettuce Wrap Station \$7
chicken or tofu | ginger scallion & peanut sauce

Hot Hors D'oeuvres

Truffle Arancini V	\$4	Sausage Stuffed Mushrooms	\$4
creamy risotto bite red pepper coulis		hazelnuts sausage cheddar	
Soup Shooters V	\$4	Crab Stuffed Mushrooms	\$5
tomato bisque corn chowder butternut		crab cream cheese panko	
Gyoza	\$3	Vegan Stuffed Mushrooms GF	\$4
chicken or veggie ginger scallion sauce		quinoa veggies romesco	
Coconut Shrimp	\$4	Bacon Jam & Havarti Sliders	\$6
coconut breaded shrimp mango chutney		tiny slider buns bacon jam arugula	
Miso Vegan "Scallops"	\$5	Mini Wellingtons	\$6
king mushrooms miso garlic		filet bite duxelles puff pastry	
Scampi: shrimp or Mushrooms	\$4	Southern Chicken Bites	\$4
shrimp or mushrooms garlic brown butter		comes with ranch and honey mustard	
Cajun Corndog Pops	\$4	Lollipop Wings	\$4
andouille sausage corn bread beer mustard		garlic buffalo, maple BBQ, sweet chili	
Baked Brie Bites V	\$4	Cauliflower Bites GF VE	\$3
seasonal jam brie almonds		garlic buffalo or sweet chili	



Cold Hors D'oeuvres

Avocado Toast VE \$4

avocado | red onion | whole grain bread

Caviar Toast Points \$7

beluga caviar | crème fresh | pumpernickel

Caviar Chips \$7

beluga caviar | crème fresh | potato chip

Mini Lobster Rolls \$7

lobster | kewpie mayo | brown butter

Ham & Cheese Puffs \$4

smoked ham | cheddar cheese | puff pastry

Duck Prosciutto Wrapped Figs \$7

figs | duck prosciutto | honey & salt

Focaccia Bites \$5

fresh focaccia | herb cream cheese | prosciutto or tomato

Margarita Watermelon \$4

watermelon | feta | fresh margarita mix

Spring Rolls GF \$6

shrimp or tofu | fresh veggies | peanut sauce

Shrimp Cocktail GF \$4.50

seasoned jumbo shrimp | cocktail sauce

Crab Claw \$12

king crab claw | mignonette | cocktail sauce

Cowboy Caviar GF VE \$4

black beans | peppers | avocado | corn chips

Ceviche \$5

Thai | shrimp | ahi | jackfruit

Tea Sandwiches \$5

cucumber | tuna | chicken salad

Ahi Poke Stack \$5

ahi | avocado | sticky rice

Ahi Wonton Bite \$5

seared ahi | avocado | ginger

Shrimp Avocado Bite GF \$4.50

jumbo shrimp | avocado | pickled onions

Salmon Mousse bites \$5

smoked salmon mousse | puff pastry | pickled onion

Smoked Salmon Canapes GF \$4

salmon | whipped mascarpone | puff pastry

Mediterranean Bites GF V \$4

avocado mousse | radish | mint | pine nuts

Seafood Tower MP

fresh oysters | jumbo shrimp | king crab

Toasted Beets GF VE \$4

crispy beets | gorgonzola | walnuts | apples

Garden Pickled Veggie Bar GF VE \$5

a selection of freshly pickled seasonal vegetables

Caviar Bar MP

a selection of caviar, toppings, chips and breads

Deviled Eggs \$3

traditional, bacon jam, pickled beet

Hors D'oeuvres

Skewers

Korean Beef \$4.50

bulgogi beef | sesame seeds | sweet soy glaze

Peanut Satay \$4

chicken steak or tofu | cilantro | peanut sauce

Mediterranean \$4

chicken, shrimp, steak, or veggie | red pepper coulis

Garlic Shrimp \$4

shrimp | Garlic confit | lemon

Antipasto \$4

tortellini | salami | cheese | pepperoncini

Melon Prosciutto \$4

melon | mozzarella | prosciutto | fig balsamic glaze

Caprese \$3

tomato | basil | mozzarella | balsamic glaze

Fruit \$3

seasonal fruit | mint

Crostini

Filet & Blue \$5

whipped blue cheese | medium rare filet | sauteed mushrooms

French Onion \$4

sherry | gruyere | onions

Sirloin & Horseradish \$5

horseradish cream | thinly cut sirloin

Chorizo & Honey \$4

chorizo | manchego | hot honey

Bruschetta \$3

marinated tomatoes | basil | balsamic glaze

Fig & Goat Cheese \$4

fig jam | goat cheese | crushed walnuts

Apricot & Brie \$4

apricot jam | whipped brie | crushed almonds

Feta & Roasted Tomato \$4

whipped feta | roasted tomatoes | garlic confit

Gorgonzola & Grilled Pear \$4

whipped gorgonzola | grilled pear | walnuts

Prosciutto & Pepper Jelly \$4

prosciutto | pepper jelly | whipped brie

Salads

Garden Salad GF VE cherry tomatoes cucumbers carrots served with herb ranch & maple vinaigrette	\$4	Arugula Parmesan GF V arugula parmesan toasted almonds served tossed in a lemon vinaigrette	\$4
Basil Caesar Salad V parmesan cocktail tomatoes croutons served with basil caesar dressing	\$5	Kale Crunch GF V sunflower seeds red onion cilantro & mint served with peanut dressing	\$4
Mediterranean Salad GF V kalamata olives artichokes feta served with balsamic dressing	\$5	Farmers Salad V blueberries cranberries pepitas feta with a champagne vinaigrette	\$6
Strawberry Goat Cheese Salad GF V strawberries honey goat cheese toasted pecans served with maple vinaigrette	\$5	Cranberry Almond Coleslaw GF V cranberries scallions toasted almonds in a sour cream sweet and tangy sauce.	\$4
Gorgonzola Cherry Salad GF V butter lettuce gorgonzola dried cherries walnuts served with champagne vinaigrette	\$5	Pesto Tortellini V cheese tortellini peas peppers served tossed in a pesto sauce	\$4
Seasonal Salad (summer citrus) GF V grapefruit blood orange pistachios feta served with champagne vinaigrette	\$5	Avocado Corn Black Bean GF VE avocado black beans jalapenos served tossed in lime juice	\$5
Watermelon Feta GF V watermelon mint feta Served with lime vinaigrette	\$5	Dijon Potato Salad GF V red potatoes pickles onions served tossed in a dijon sauce	\$4
Chopped Salad GF V garbanzo beans mozzarella pepperoncini served with balsamic dressing	\$5	Fruit Salad GF V seasonal fruit served tossed in a lime vinaigrette	\$4
Wedge Salad GF crumbled blue cheese bacon red onion served with blue cheese or herb ranch dressing	\$4	Crispy Rice Salad GF VE mango cucumber edamame cabbage in a miso dressing	\$5
Spinach & Berry GF V berries toasted almonds feta served with maple vinaigrette	\$5	Lemon Asparagus Couscous VE sundried tomatoes asparagus lemon	\$4

Salad Bar **\$24**

Choice of 2 meats: Steak, Chicken, Salmon, Shrimp, or Tofu
Choice of Dressing: Maple Vinaigrette or Herb Ranch
Comes with assorted salad fixings

Entrees

*Comes with 2 Sides, Garden Salad, and Rolls
Garden Salad can be upgraded to any of our other salads*

Poultry

Dijon Chicken GF	\$27
shallots white wine dijon	
'Marry Me' Chicken GF	\$27
rich cream sauce sundried tomatoes basil	
Prosciutto Asparagus Chicken GF	\$28
mascarpone stuffed chicken asparagus prosciutto	
Chicken Teriyaki	\$27
pineapple peppers teriyaki	
Mediterranean Chicken GF	\$27
tomatoes lemon sauce artichoke hearts	
Chicken Piccata GF	\$27
lemons butter sauce capers	
Chicken Marsala GF	\$27
bella mushrooms caramelized onions rosemary	
Maple Glazed Turkey GF	\$24
rich maple glaze butter rosemary & thyme	

Beef

Balsamic Steak Bites GF	\$30
balsamic roasted tomatoes chimichurri	
Prosciutto Asparagus Sirloin GF	\$30
mascarpone stuffed sirloin asparagus prosciutto	
Espresso Striploin GF	\$35
espresso dry rub brown butter striploin steak	
Garlic Butter Filet Bites GF	\$33
filet bites garlic butter fresh chives	
Beef Tenderloin Medallions GF	\$33
wild mushrooms herb red wine reduction	
Filet Stuffed Pasilla Peppers GF	\$32
corn peppers cotija	
Beef Wellington	\$45
demiglace mushroom duxelles puff pastry	

Entree Carving Stations

*Includes hand carved meats, butter rolls,
house sauces, sauteed mushrooms.*

Turkey	\$25
Ham	\$25
Prime Rib	\$35
Filet of Beef	\$35

Entrees

Seafood

Soy Ginger Grilled Ahi \$26
marinated ahi | soy ginger glaze | scallions

Brown Sugar Salmon \$25
soy | brown sugar glaze | garlic

Lemon Dill Salmon \$25
lemon | buttery sauce | fresh dill

Coconut Poached Cod or Salmon GF \$26
pineapple | coconut milk | peppers

Chimichurri Cod GF \$25
chimichurri | roasted tomatoes

Macadamia Seabass \$45
macadamia crusted seabass | fresh herbs | coconut cream

Wild Caught Shrimp Scampi GF \$28
white wine | garlic | butter

Seafood Station GF MP
fresh oysters | jumbo shrimp | king crab

Pork

Southern Ham GF \$24
coca cola | dijon | brown sugar

Rosemary Garlic Pork Loin GF \$25
thick cut pork loin | parsley | rich garlic sauce

Apricot Glazed Pork Loin GF \$25
apricot | onions | garlicks

Veggie

Vegan Swedish Meatballs VE \$28
beyond 'meat' | mushroom sauce | liberry

Coconut Curry Cauliflower GF VE \$24
coconut curry | potatoes | onions

Stuffed Seasonal Squash GF VE \$25
squash | quinoa | roasted veggies

Garlic Ginger Tofu GF VE \$24
tofu | peppers & onions | ginger scallion sauce

Harissa Eggplant VE \$26
harissa | chickpeas | crispy eggplant

Eggplant Parmesan V \$25
breaded eggplant | parmesan | fire roasted sauce

Stuffed Portobello VE GF \$26
quinoa | roasted veggies | red pepper coulis

Veggie Lasagna (tradition \$28
available)

fire roasted tomato sauce | spinach | zucchini



Sides

Grilled Seasonal Veggies GF VE \$4

Garlic Herb Fingerling Potatoes GF VE \$4

Parmesan Ranch Potatoes GF V \$4

Dauphinoise Potatoes GF V \$4

Honey Harissa Carrots GF V \$4

Apple Cider Brussels GF VE \$4

Lemon Pepper Asparagus GF VE \$4

Sauteed Garlic Butter Veggies GF \$4

Brown Butter Mashed Potatoes GF V \$3

Rustic Garlic Mashed Potatoes GF V \$3

Creamed Corn GF V \$4

Sesame Broccolini GF VE \$4

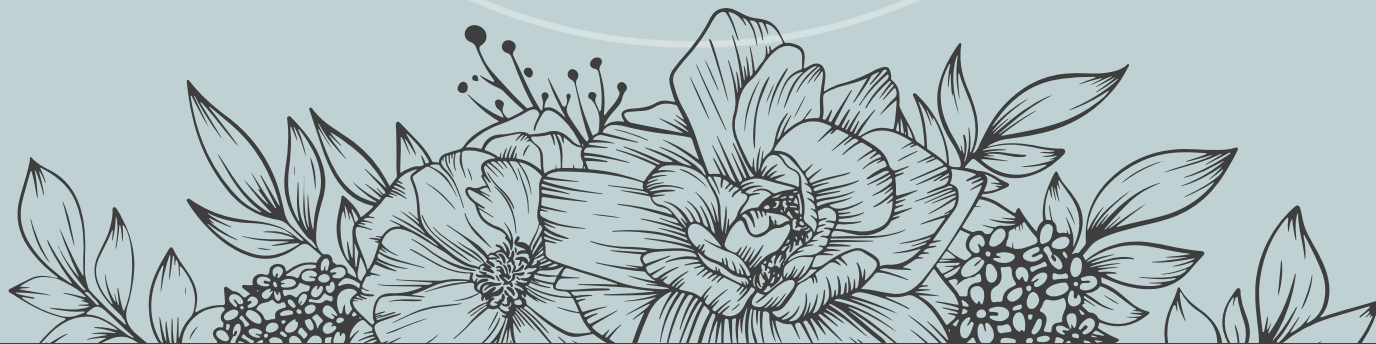
Blistered Green Bean GF VE \$4

Vegetable Pilaf VE \$4



Sliders & Sandwiches

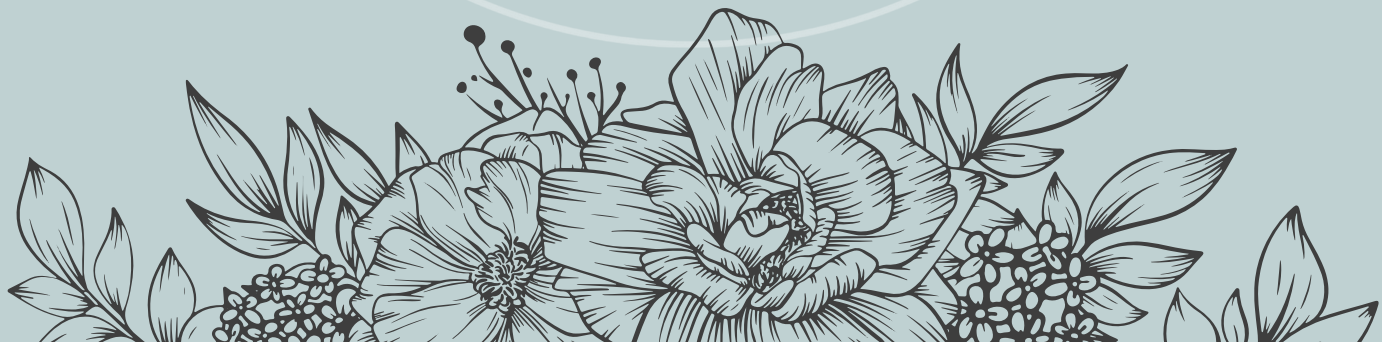
Chicken Salad scallions grapes pecans	\$6	Korean Meatball pickled fresnos carrots scallion aioli	\$7
Roast Beef cheddar crispy onions horseradish cream	\$6	Turkey & Brie spicy jam brie arugula	\$6
Ham & Swiss arugula caramelized onions dijon sauce	\$6	Fig & Brie V apple fig jam brie	\$6
Sirloin, Onion & Horseradish bacon cheddar herb aioli	\$7	Caprese V bruschetta balsamic glaze fresh mozzarella	\$6
Italian Slider ham salami italian aioli	\$6	Ciabatta & Veggies VE avocado sprouts cucumber red pepper aioli	\$7
Philly 20 min, onions peppers side of horseradish cream	\$7	Roasted Veggie & Hummus VE hummus seasonal veggies	\$7
Filet & Blue filet blue cheese butter bella mushrooms	\$7.50	Falafel V pickled onions tzatziki tomato	\$6
Meatball fire roasted sauce mozzarella garlic butter bun	\$6	Pulled Pork or Chicken 20 min. korean bbq choice of protein pickled onion	\$7



Boxed Lunches

All items served with choice of chips, fruit or seasonal salad and a cookie.

Chicken Salad on Multigrain yogurt grapes pecans	\$19	Chicken Caesar Wrap pickled fresnos napa cabbage wasabi aioli	\$19
Roast Beef on Brioche cheddar crispy onions horseradish cream	\$19	Turkey & Brie on Brioche spicy jam brie arugula	\$19
Ham & Swiss on Brioche arugula caramelized onions dijon sauce	\$18	Caprese on Focaccia mozzarella bruschetta arugula	\$20
Turkey Club Pretzel Bun bacon cheddar herb aioli	\$20	Southwest Chicken Caesar GF peppers corn avocado	\$22
Italian Sub on Brioche ham salami italian aioli	\$18	Chicken Garden Salad GF avocado sprouts cucumber red pepper aioli	\$22
Philly on a Hoagie onions peppers side of horseradish cream	\$20	Roasted Veggie Wrap VE hummus seasonal veggies	\$20
Steak & Blue on Brioche filet blue cheese butter bella mushrooms	\$23	Bowls: GF med southwestern asian fusion	\$23
Meatball on a Hoagie fire roasted sauce mozzarella garlic butter bun	\$20		



Brunch

Savory

Mini Quiche \$4
variety

Individual Quiche \$7
bacon cheddar or mushroom spinach

Custom Quiche \$8
full size customizable quiche

Breakfast Burrito Bar \$17
eggs | breakfast meats | green chili | tortillas

Breakfast Bar \$17
eggs | breakfast meats | hash

Breakfast Meats \$5
sausage | bacon | vegan sausage

Frittatas GF \$8

Breakfast Hash GF VE \$4
cubed potatoes | onions | peppers

Green Chili Hash \$5
cubed potatoes | green chili | cheddar

Deluxe Breakfast \$23
eggs | crack bacon | hash | fruit | bagels

Lox & Bagels \$8
smoked salmon | bagels | cream cheese

Bagels & Cream Cheese \$6
plain cream cheese, garlic herb, or maple cinnamon

Biscuits and Gravy \$18
biscuits | eggs | hash | sausage or mushroom gravy

Crack Bacon \$4

Sweet

Doughnuts \$4
glazed, chocolate, maple, and/or sprinkle

Pecan French Toast \$8
Brioche | Pecans | Bourbon

Scones Variety \$5
comes with whipped butter & jam

Yogurt \$5
strawberry | peach | vegan

Bacon Cheddar Scones \$6

Assorted Pastries & Croissants \$5

Breads or Muffins \$4

Pumpkin, Maple Pecan, Zucchini, Banana Nut, Raspberry White Chocolate, Blueberry

Pancakes \$8
strawberry syrup | maple | peanut butter

Banana Macadamia Pancakes \$12
whipped butter | macadamia nuts | toasted coconut

Parfaits \$6
berries | granola | greek vanilla yogurt

Steel Cut Oats \$6
brown sugar | milk | syrup

Brown Butter Cinnamon Rolls \$6

Ask About Our Brunch Boards \$12+

BBQ

BUFFET SERVICE ONLY
2 Proteins, 2 Sides, and Rolls
\$27 per person | 3 Sides and Proteins 50+ Guests
Extra Protein +\$5 per person

'Proteins'

Beef Brisket GF

Brown Sugar Steak Bites GF +\$4

Baby Back Pork Ribs GF +\$4

Hamburgers

Hot Dogs

Veggie Burgers VE

Smoked Pulled BBQ Pork GF

Spicy Pork Links GF

Pulled BBQ Chicken GF

Maple BBQ Chicken GF

Maple BBQ Jackfruit GF VE

BBQ Tofu GF VE

Sides

Cranberry Almond Slaw GF V

Garden Salad GF VE

Ranch Potatoes GF V

House Potato Chips GF V

Mustard Potato Salad GF V

Bacon Green Beans GF

Cowboy Beans GF 

Maple Beans GF V

Mac 'n' Cheese V

Green Chili Mac V +\$2

Hawaiian Mac Salad V

Sauces

House Maple BBQ GF VE

Sweet Heat GF VE 

Colorado Bourbon GF VE

Carolina Style GF VE

Add-ons

Cornbread GF +\$2

Garlic Rolls V +\$2

On Site Grilling

BUFFET SERVICE ONLY
2 Proteins, 2 Sides, 2 Sauces and Rolls
\$32 per person | 3 Sides and Proteins 50+ Guests
Extra Protein +\$7 per person

'Proteins'

Santa Maria Tri Tip GF

Pork Loin GF

Brown Sugar Steak Bites GF

Thick Cut Pork Chops GF

Sirloin GF

Chicken Breast GF

New York Strip Steak GF +\$5

Salmon GF

Filet of Beef GF +\$5

Portobello Mushroom GF VE

Squash (in season) GF VE

Sides

Garlic & Herb Fingerlings GF VE

Ranch Potatoes GF V

Brown Butter Mashed GF V

House Potato Chips GF V

Grilled Vegetables GF VE

Maple Brussels GF V

Bacon Green Beans GF

Grilled Asparagus GF VE

Maple Beans GF V

Mac 'n' Cheese V

Garden, Caesar or Seasonal Salad

Sauces

Chimichurri GF VE

Gremolata GF VE

Maple Black Pepper BBQ GF VE

Bourbon BBQ GF VE

Peppercorn GF VE

Herb & Garlic Butter GF V

Jalapeno Cowboy Butter GF V

Cognac Cream GF V

Mushroom Sauce GF

Dijon Sauce GF

Italian

BUFFET SERVICE ONLY
2 Pastas, 2 'Proteins', 2 Sauces, 1 Salad, and Rolls
\$28 per person | 12 guest minimum
3rd Protein +\$4 per person

'Proteins'

Chicken Parmigiana
topped with shredded mozzarella

Chicken Piccata GF
served in a lemon caper sauce

Chicken Marsala GF
served in a marsala mushroom sauce

Meatballs
served in fire roasted tomato sauce

Italian Sausage GF
served in fire roasted tomato sauce

Eggplant Parmigiana V
topped with shredded mozzarella

Italian Portobellas VE GF
stuffed with quinoa and seasonal vegetables

Beyond Meatballs VE
served in fire roasted tomato sauce

Salads

Caesar

Garden GF VE

Mediterranean GF VE

Sauce

Fire Roasted Tomato GF VE

Roasted Veggie Marinara GF VE

Vodka Sauce GF V +\$1

Tomato Cream GF V

Alfredo GF V

Pesto Cream GF V

Pasta

Penne (can be GF)

Cheese Tortellini

Farfalle

Spaghetti

Butternut Squash Ravioli +\$4

Add-ons

Garlic Rolls +\$2

Cheesy Stuffed Garlic Bread +\$3

Mediterranean

BUFFET SERVICE ONLY

Your choice of two proteins, and three sides | \$28 per person Comes with tzatziki, red pepper coulis, feta and pita Hummus platter +\$2 | 3rd 'protein' +4

'Proteins'

Greek Grilled Chicken GF DF

Shawarma Chicken GF

Balsamic Steak Bites GF

Gyro GF

Lamb & Mint Meatballs

Lemon Shrimp GF +\$2

Lemon Herb Tofu GF VE

Falafel GF VE

Sides

Cucumber Tomato Salad GF VE

Garden GF VE

Med Salad GF V

Grilled Vegetables GF VE

Yellow Rice GF VE

Tabouleh VE

Greek Lemon Herb Potatoes GF VE

Quinoa GF VE

Lemon Asparagus Couscous VE

Tacos & Fajitas

BUFFET SERVICE ONLY

2 Proteins, 2 Sides, and 2 Salsas \$26 per person | 3 Sides +75 Guests
Comes with lettuce, tomato, red onion, pickled jalapeños, cheese,
sour cream, guacamole, chips, and corn & flour tortillas.

'Proteins'

- Shredded Pork GF
- Shredded Verde Chicken GF
- Shredded Chipotle Beef GF
- Cilantro Lime Chicken GF
- Carne Asada GF
- Blackened Lime Shrimp +\$3 GF
- Blackened Cod GF
- Beyond Taco Meat GF
- Soyrizo
- Sweet Potato GF VE

Add-ons

- Queso w/ Chips or Crudite +\$3
- Extra Guacamole +\$3
- Ceviche with Shrimp & Avocado +\$5
- Chicken & Cheese Enchiladas +\$6
- Veggie Enchiladas +\$6

Sides

- Chipotle Slaw GF V
- Fiesta Salad GF V
- Cilantro Rice GF VE
- Spanish Rice GF VE
- Street Corn Off-the-Cob GF V
- Cuban Black Beans GF VE
- Refried Beans GF VE
- Charro Beans GF

Salsas

- Fire Roasted
- Avocado Verde
- Pico
- Habanero
- Mango
- Cabbage

Asian Fusion

Your choice of two entrees & two sides
Comes with Asian fusion salad | \$50 per person

Asian Fusion Salad

Mandarin oranges, crispy wontons, scallions, carrots & marinated cucumbers with a sweet sesame dressing.

Entrees

Ginger Garlic Sliced Sirloin

Filet & Broccoli GF

Orange Chicken GF

Hoisin Roasted Pork Loin

Soy Glaze Roasted Pork Shoulder

Crispy Garlic Shrimp GF

Ponzu & Macadamia Ahi GF

Sesame Tofu VE

Sides

Steamed Rice GF VE

Fried Rice V

Coconut Rice GF VE

Sesame Noodles VE

Sesame Broccoli VE

Broccoli, Carrots, & Snow Peas GF VE

Spicy Garlic Zucchini GF VE





Stations

Skewers

\$14

Pick 3 skewers: chicken, vegetable, steak, or shrimp.
Comes with sundried tomato couscous, tzatziki, and red pepper coulis.

Mac & Cheese Bar

\$12

Mac and cheese, bacon, chicken, blue cheese crumbles, crispy onions, jalapenos, green chili, peas, mushrooms, broccoli, buffalo sauce, and BBQ sauce.

Salad

18

Choose 3 of our salads
Comes with bacon and chicken on the side

Cold Noodle Bar

14

Comes with chicken, shrimp, peanuts, peppers, onions, water chestnuts, cilantro, bean sprouts, carrots, cucumbers, ginger scallion sauce, and peanut sauce.

Filet Sliders

\$15

Filet carving, butter rolls, burgundy mushrooms, caramelized onions,, horseradish, and demi glace.

Asian Fusion

\$15

Pick three: gyoza, spring rolls, crab wonton, poke stack, Korean beef skewers, satay, or egg rolls.
Comes with sweet chili, ginger scallion, and/or peanut sauce.

Jacket Potato Bar

\$10

A baked potato bar that comes with bacon, broccoli, cheese, scallions, green chili, jalapenos, sour cream, and butter.

Taco Bar

\$15

Choose two proteins from our taco bar menu.
Comes with flour and corn tortillas, tomatoes, lettuce, cheese, sour cream, pickled onions, jalapenos, and pico de gallo.

Hot Dog Station

\$12

Comes with beef hot dogs, veggie dogs, chili, cheese, onions, peppers, sauerkraut, mustard, ketchup, mayo, relish, and house chips.

Sandwich Bar

\$13

Build your own sliders with buns, meats (ham, turkey, roast beef, salami), cheeses (swiss, cheddar, provolone), spreads (chipotle aioli, herb aioli, dijon mustard), and toppings (lettuce, tomato, pickled onions).
Comes with house chips, and onion dip.

Mashed Bar

\$11

Mashed potatoes, green chili, cheddar cheese, crispy onions, gravy, scallions, jalapenos, bacon

Pasta Bar

\$17

Comes with garlic butter rolls, penne, alfredo, fire roasted tomato sauce, parmesan, crushed red pepper, chicken, and sausage.

Prime Rib

\$30

Prime rib carving station with butter rolls, horseradish cream, and au jus.

Kids Menu

Available for kids under 10
All are \$12 per kid
12 PERSON MINIMUM

Southern Chicken Nuggets

Mac n Cheese

Buttered Noodles

Cheese Pizza

Grilled Teriyaki Chicken

All options come with carrots, celery, & ranch
Ask about gluten-free or vegan options

Desserts

Minis \$4

- | | |
|---|--------------------|
| Cherry Amaretti | Fruit Crisp VE GF |
| Chocolate Mousse | Black Forest |
| Coconut Key Lime | Churros |
| Cheese Cake Bites | Creme Brulee Bites |
| Blueberry Panna | Berries & Cream GF |
| Cotta VE GF | Tiramisu |
| traditional, lemon blueberry, pistachio | |

Cookies \$2.50

- Lemon Bars
- Vegan Apricot Hazelnut
- Pistachio Cherry
- Jam Shortbread
- Brown Butter Chocolate Chip
- White Chocolate Oatmeal
- Butterscotch Blondie
- Edible Flower Shortbread +.50
- lemon, lavender, earl grey

Cupcakes \$3

- | | |
|-----------------|-----------------|
| Chocolate | Red Velvet |
| Mocha | Carrot |
| Vanilla | Earl Grey |
| Spice | Banana |
| Blackberry | Lemon |
| Cookies & Cream | Lemon Blueberry |
| Strawberry | Champagne |

Brownies \$4

- Traditional
- Caramel
- Raspberry

Mini Tarts \$4

- Lemon Meringue
- Mascarpone Fruit
- Chocolate Hazelnut
- Strawberry
- Maple Pecan

Boozy Bites \$7

contains alcohol | served in a wine glass

- Limoncello Pound Cake
- Port Berry Cheesecake
- Bourbon Bacon Cake
- Dark Chocolate Grand Marnier Mousse

Local Ice Cream \$6

Sundae Bar \$8

Doughnuts \$4

- Maple Glazed
- Chocolate Sprinkle
- Doughnut Wall +\$1
- Doughnut "Charcuterie" +\$1

Dessert Cart \$6

pick 5 desserts | guest count 80+
ice cream and boozy bites not included

Beverages

Water & Seltzer Bins \$4

Standard Drink Station \$4
three choices

Deluxe Drink Station \$5
Four Choices

Super Deluxe Drink Station \$6
Five choices †

Juice Bar \$6
four juices of your choice

Soda Bins \$4
up to 5 sodas

Hot Chocolate Bar \$6

with Cookies +\$3

with Mini Deserts +\$5

Coffee (regular & decaf) \$4


Coffee, Tea, & Hot Cocoa \$6

Simple Syrups for Cocktails \$4

Mixers \$3

Deluxe Mixers \$6

Cocktails



Insane Bloody Bar	\$6	Jalapeno Margarita	\$3
Ranch Water	\$3	Manhattan <i>smoked Manhattan +\$1</i>	\$3
Tamarind Sour	\$3	Watermelon Martinis	\$4
Strawberry Gin Smash	\$3	Lavender Lemonade	\$3
Maple Bourbon Sour	\$3	Hibiscus Mojito	\$4
Chai Espresso Martinis	\$4	Mimosa Bar	\$5
Grapefruit and Thyme Spritzer	\$3	Mulled Wine or Sangria	\$4

We provide the mixers & garnish, you provide the alcohol

Late Night Snack

For weddings and other large events
Usually served in the last 2 hours of the event



Popcorn Bar	\$5	Nacho Bar	\$9
Pretzel Bar	\$7	Slider & Hot Dog Bar	\$8
Tater Tot Bar	\$6	Crostini Bar	\$7
Ramen Cup Bar	\$6	Tenders & Fries	\$8
Mac n Cheese Bar	\$8	Waffle Bar	\$9

Pizza: Assorted Choices \$7

Doggie Meals

Pet friendly meals for your furry best friend

Chicken Pup Meal \$20

chicken - sweet potatoes - carrots

Salmon Pup Meal \$20

salmon - carrots - potatoes - green beans

Veggie Pup Meal \$15

broccoli - green beans - pumpkin - carrots - potatoes



Sweet Pup Meal \$15

pumpkin - blueberries - banana - sweet potatoes

Pupcake \$50

A small sharable cake for you and your pup

Pup Cupcakes \$25

6 pack up pup safe cupcakes

Colorado Menu

\$60 per person
comes with house butter rolls

Apps

Bison Meatballs

served in a wild mushroom sauce

Peach & Goat Cheese Crostini V

Salad

Spring mix with heirloom tomatoes, cucumbers, carrots, pickled onions, mint, and served with a champagne vinaigrette. GF VE

Entrees

Grilled Trout GF

served in a lemon beurre blanc

Dijon Chicken GF

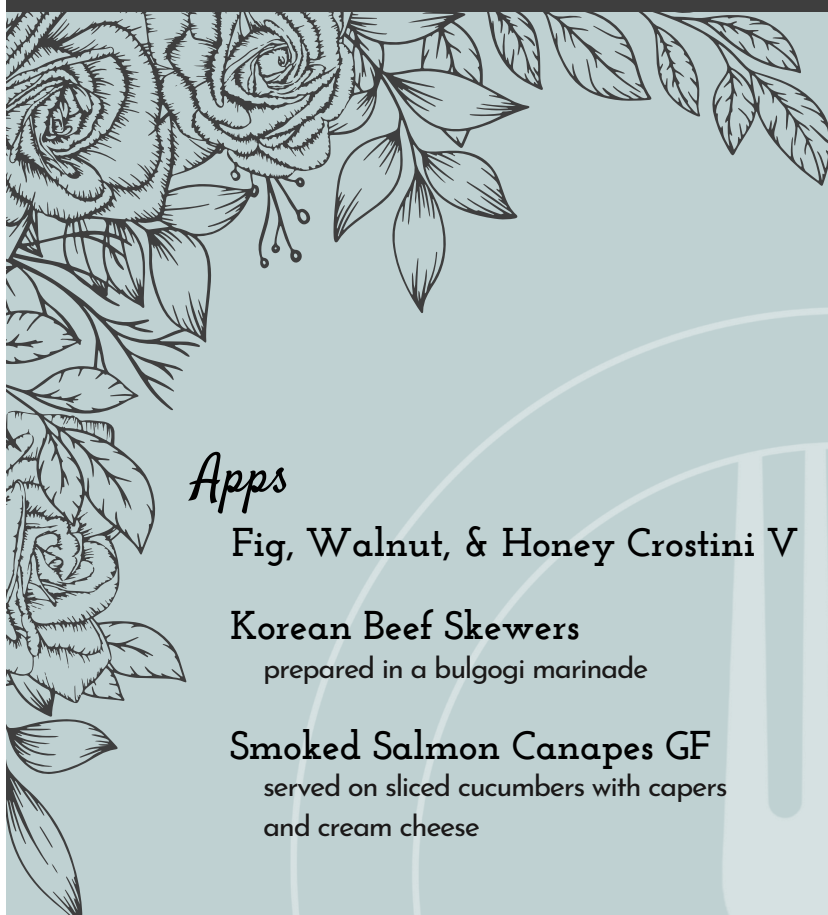
served in white wine sauce with shallots

Sides

Burrata Ravioli V

served in a corn velouté with green chilies, and crispy shallots

Grilled Seasonal Veggies GF VE



Surf & Turf

\$57 per person
comes with house butter rolls

Apps

Fig, Walnut, & Honey Crostini V

Korean Beef Skewers

prepared in a bulgogi marinade

Smoked Salmon Canapes GF

served on sliced cucumbers with capers
and cream cheese

Salad

Spring mix, toasted pecans, and berries,
served with maple vinaigrette. GF VE

Entrees

Balsamic Steak Tips GF

served with roasted tomatoes in a
chimichurri sauce

Shrimp Scampi GF

served with roasted garlic, lemon, and
fresh parsley

Sides

Garlic & Herb Fingerling Potatoes GF VE

Grilled Seasonal Veggies GF VE



Surf & Turf

\$115 per person ✨ *Elevated* ✨
comes with house butter rolls

Apps

Bacon Wrapped Scallops GF

Filet Bites GF

served in a summer herb sauce

Roasted Vegetable Tarts V

Entrees

Sliced Filet of Beef GF

served with a red wine reduction or
a tarragon bearnaise

Lobster Tail GF

served in brown butter with lemon
and parsley

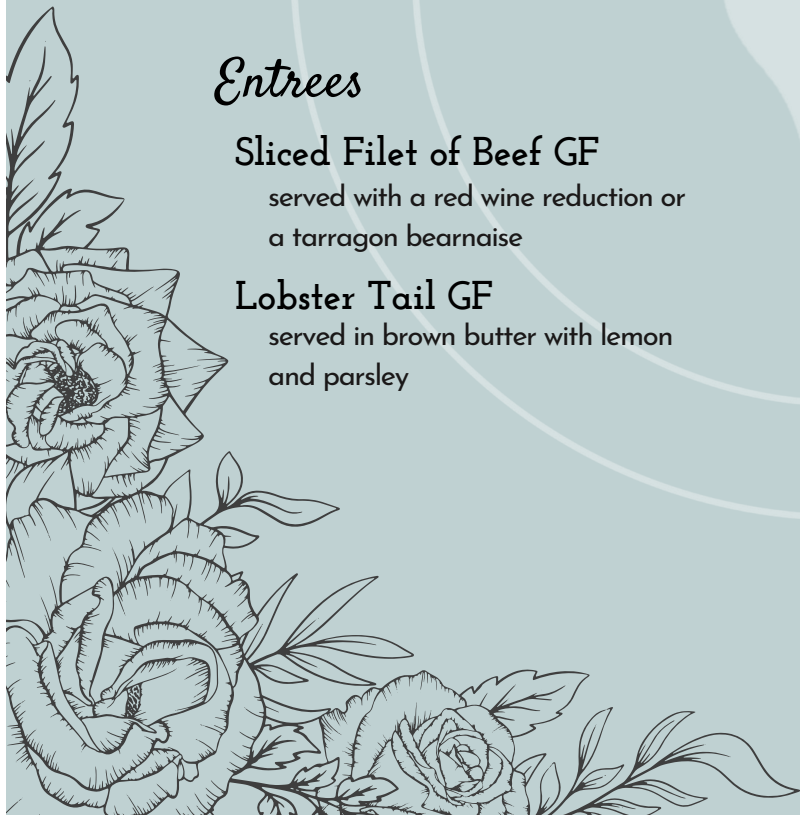
Salad

Chopped endive with pecorino and heirloom
tomatoes, served with a champagne
vinaigrette.

Sides

Duchess Potatoes V

Grilled Baby Vegetables VE





Tried & True

\$49 per person
comes with house butter rolls

Apps

Brie Bites V

made with seasonal jam and topped with
toasted almonds and rosemary

Bacon Wrapped Dates GF

stuffed with either honey goat cheese or
Marcona almonds

Crispy Artichokes VE

served with a vegan lemon basil aioli

Entrees

Prosciutto Chicken GF

stuffed with mascarpone and asparagus

Lemon Dill Salmon GF

Salad

Spring mix, honey goat cheese, strawberries,
pecans, and chives, served with a maple
vinaigrette. GF V

Sides

Roasted Balsamic Veggies GF VE

Brown Butter Mashed Potatoes GF V



Veggie Lovers

\$53 per person
comes with house butter rolls

Apps

Crispy Artichokes VE
served with a vegan lemon basil aioli

Tomato Bisque Shooters V
served with grilled cheese croutons

Walnut Herb Stuffed Dates GF VE

Salad

Spring mix, honey goat cheese, strawberries, pecans, and chives, served with a maple vinaigrette.

Entrees

Eggplant Harissa VE
tossed in a chickpea breading

Roasted Caramelized Squash GF VE
stuffed with walnuts and honey

Sides

Roasted Veggies GF VE

Truffle Risotto GF V
topped with crispy shallots and thyme