



Appetizers

All prices are per person minimum of 25 people

reception table

Domestic Cheese

Cheddar, pepperjack, muenster, domestic swiss, and monterey jack cheese bites.

Garnished grapes and strawberries with assorted breads and crackers

\$ 8.00

Classic Antipasti

Savory sliced Genoa salami, Capicola ham, and Prosciutto, fresh mozzarella and provolone, marinated artichokes, roasted red peppers, calamata olives and Pepperocini.

\$ 12.00

Additional fee of \$5 per person for guarantees less than 30 people.

^Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

All pricing is per person unless otherwise noted. Prices are exclusive of taxable service charge (currently 23%)

Mediterranean Display

Lemon and garlic infused hummus, pita bread, plates of grilled and marinated eggplant, portobello mushrooms, red bell pepper, zucchini and yellow squash, marinated artichoke hearts and cured olives

\$ 12.00

Artisan Cheese

Artfully arranged assortment of brie, gorgonzola, smoked gouda, havarti, fontina, and imported swiss cheeses.
Garnished with dried apricots, walnuts, grapes, and english water crackers.

\$ 16.00

Vegetable Crudite

Cherry tomato, celery, baby carrots, broccoli bites, fresh cucumber, and green bell pepper, served with our own avocado ranch dipping sauce and lemon infused hummus.

\$ 7.00

Cheese Fondue

Roasted garlic pinot grigio emmental cheese
Baguettes
pretzels
rustic breads
Assorted vegetable crudité to include:
Diced ham
Chicken

18.00

- broccoli
- steamed potatoes
- pickles
- artichoke
- celery

Cold Canapés

All prices are per piece with a minimum purchase of 50 pieces per item. Stationary or butler passed.
Butler passed appetizers will be charged \$75.

Shrimp Cocktail Shooters

Gulf shrimp served with a spicy Bloody Mary cocktail sauce. \$ 6.00

Caprese Skewers

Fresh mozzarella, basil and cherry tomatoes skewers with a balsamic glaze. \$ 3.00

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Chilled Stuffed Shrimp

Green chile cream cheese stuffed jumbo shrimp.
\$ 5.00

Capicola & Mango Toastada

Spicy capicola ham and mango salsa served on
toasted baguette
\$ 4.00

Vietnamese Tuna Salad Spring Rolls

Sweet and spicy tuna salad wrapped in rice paper
and toasted nori sheets.
\$ 5.00

Southwestern Pinwheels

A southwestern twist on a traditional favorite! Green
chile, red bell peppers, black beans, sweet corn,
cilantro and cream cheese wrapped in chipotle, flour
and spinach tortillas rolled and sliced.
\$ 3.00

Hot Canapés

All prices are per piece with a minimum purchase of 50 pieces per item. Stationary or butler passed.
Butler passed appetizers will be charged \$75.

Beef Taquitos

Ground spiced meat, wrapped in a corn tortilla and
crisp-fried served with our authentic fire roasted
salsa. \$ 3.00

Andouille Puffs

Smoked spicy sausage on a puff biscuit with chipotle
remoulade.
\$ 4.00

Glazed Ham & Pineapple Skewers

Honey & soy glazed ham with pineapple.
\$ 4.00

Mini Bruschetta

Your choice of:
Toasted mini baguettes with caramelized onions and
bacon.
OR Chopped tomato & basil atop warm crostini.
\$ 3.00

Quesadillas

Shredded chicken, green chile and cheese
sandwiched within grilled flour tortillas. Served with
our authentic fire roasted salsa.
\$ 4.00

Green Chile Cheese Chicken Wellington

Chicken, green chile and cheese in a savory puff pastry. \$ 4.00

Bacon Wrapped Chicken Skewer

Tender chicken wrapped with hickory smoked bacon drizzled with a maple glaze.
\$ 5.00

Ground Sirloin Meatballs

Cocktail meatballs in a sweet red chile and roasted garlic sauce.
\$ 4.00

Vegetable Spring Rolls

Crispy vegetable spring rolls filled with munster cheese & jardinière vegetables, served with a plum dipping sauce.
\$ 3.00

Bacon Tempura

Tempura bacon nuggets served with a chipotle barbecue sauce.
\$ 4.00

Breaded Scallop Skewers

Bite sized scallop skewers with a sweet red chile hoisin sauce.
\$ 5.00

Coconut Fried Shrimp

Sweet battered shrimp rolled in flaky coconut and crisp fried served with a tangy sweet and sour sauce.
\$ 4.00

Green Chile Crab Cakes

Seared lump crab meat and green chile served with a citrus ginger dipping sauce.
\$ 5.00

Chicken Yakatori

Chicken skewers glazed with teriyaki sauce and served with spicy peanut sauce.
\$ 4.00

Siracha Krab Ragoon

Wonton pastry wrappers filled with a spicy cream cheese and Krab flavored stuffing.
\$ 5.00

Vegetable Curried Samosa

Mini pastry bites filled with vegetables.
\$ 3.00

Buffalo Wings

Chicken drumettes and flats tossed in buffalo sauce served with a bleu cheese dipping sauce.
\$ 4.00

Savory Stuffed Mushrooms

Baked mushrooms stuffed with shrimp and crab flavored with Dijon.
\$ 5.00

Heavy Hors D' oeuvres

Culinary Attendant Fee \$100 Per 50 Guests Required W/All Carving And Action Stations

Baron of Beef Carving Station

Chef carved juicy grilled baron of beef.
Served with Horseradish and artisan rolls.

Minimum of 50 guests

\$ 12.00

Prime Rib Carving Station

Chef carved prime rib roasted with herbs and black pepper.

Includes au jus, horseradish sauce and artisan rolls.

Minimum of 25 guests

\$ 22.00

Carved Baked Ham

Chef carved orange chipotle glazed ham and artisan rolls.

Minimum of 40 guests

\$ 10.00

Carved Roasted Turkey

Chef carved juicy turkey breast basted in natural juices. Accompanied by giblet gravy, chipotle cranberry sauce and artisan rolls.

Minimum of 35 guests

\$ 10.00

Do It Yourself Self Service Stations

Chocolate Fondue

White & dark chocolate fondue with a full spread of fruits, berries, pound cake, pretzels and marshmallows. **\$ 16.00**

S'mores Bar

Build your own s'mores with graham crackers, Hershey's chocolate and marshmallows. **\$ 14.00**

Mashed Potato Bar

Yukon garlic mashed potatoes OR baked potatoes.

Toppings included:

16.00

- Scallions
- Crumbled bacon
- Whipped butter
- Sour cream
- Roasted garlic
- Fresh chopped herb mixture
- Crumbled Bleu Cheese
- Grated Parmigianino Reggiano
- Sautéed peppers
- Mushroom Ragout.

Salad Bar

Tossed to order, chopped romaine, mixed field greens, baby spinach.

12.00

- Diced tomatoes
- Cucumbers
- Sliced red onions
- Black olives
- Crumbled smokehouse bacon
- Red chile dusted croutons
- Sunflower seeds
- Dried cranberries
- Candied walnuts
- Caesar dressing
- Avocado Ranch
- Champagne Vinaigrette
- Honey Mustard Dressing.

Slider Station

Chicken, BBQ pork and beef sliders with coleslaw, cheese and a variety of sauces served on a Hawaiian roll.

\$ 16.00

Mac N' Cheese Bar

Cavatappi corkscrew pasta

Smoked sausage

Popcorn shrimp

Diced grilled chicken.

Accompanied by:

16.00

- Scallions
- Crumbled Bacon
- Diced Tomatoes
- Buttered Toasted Breadcrumbs
- Jalapenos
- Ale Sharp Cheddar Cheese Sauce
- Gruyere Swiss Cheese.

Quesadilla Station

Assorted quesadillas to include:

Fire roasted salsa, sour cream and guacamole.

19.00

- Chicken, green chile and queso asadero on a spinach tortilla.
- Wild mushroom and spinach with boursin cheese on a whole wheat tortilla.
- Shredded beef and sharp cheddar cheese on a flour tortilla.

Lighter Option's

All of our lighter menus are served with freshly brewed Starbucks® organic, shade grown coffee, decaffeinated coffee and specialty Tazo® teas. Based per person, on 60 minutes of continuous service.

Artisan Cheese Table

Regional small farm crafted soft, medium and hard ripened cheeses, roasted pears and walnuts, house made bread.

\$ 20.00

Farm to Table

Fire grilled local farmers market vegetables, house made bread, white bean hummus and pepper and dill yogurt dip.

\$ 13.00

Lemon Pepper and Sage Roasted Organic Turkey Breast

with cranberry tangerine chutney and house made corn bread

\$16

Culinary Attendant Fee \$100 Per 50 Guests
Required Culinary Attendant Required Per Station

Bar Packages

All host bars include domestic, imported beers, house wines, juices and mixers, bottled waters and assorted Pepsi® soft drinks. All pricing is per drink. All host bars require a minimum of 40 guests.

host Bar

Premium - Appreciated Brands

Bourbon: Basil Haydens
Scotch: Johnny Walker Black
Vodka: Grey Goose
Gin: Bombay Sapphire
Tequila: Patron Silver
Rum: Sailor Jerry
\$12.00

Favorite Brands

Bourbon: Jack Daniels
Scotch: Johny Walker Red
Vodka: Titos
Gin: Tanqueray
Whiskey: Crown Royal
Tequila: Hornitos
Rum: Bacardi Silver
\$ 10.00

Familiar Brands

Bourbon- Jim Beam
Scotch: J&B
Vodka: Smirnoff
Gin: Beefeater
Tequila- Sauza Silver
Rum- Cruzan
\$ 8.00



One ~ 1 ~ bartender required for every 100 guests.

*Bartender fee of \$150 for parties of 50 or more per bar for the first 4 hour period.

For parties under 50 the fee is \$100 for up to 4 hours and will be serviced by a cocktail server.

Additional bartender hourly rate at 50 per hour

All pricing is per person unless otherwise noted. Prices are exclusive of taxable service charge (currently 23%)

Domestic Beer

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Light
St Pauli Girl
Angry Orchard
\$ 5.00

Local Beer

Marble Double White
Santa Fe Brown
Happy Camper IPA
\$ 6.00

Imported and Specialty Domestic Beers

Corona
Corona Light
Heineken
Samuel Adams
Dos Equis XX
Blue Moon
Stella Artois
\$ 6.00

House Wine

Canyon Road:
Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio
Beringer White Zinfandel
\$ 8.00

Pepsi® Soft Drinks

\$4

Bottled Water

San Pellegrino®
Perrier®
Evian®
ina®
\$ 5.00

Gourmet Mixed Nuts

\$70 per 25 guests

Artisan Cheese Dried Fruit & Nut Display

\$300 per 50 guests

Fresh Salsa

with white corn tortilla chips
\$100 per 25 guests

Cash Bar

One ~ 1 ~ bartender required for every 125 guests for a Cash Pay Own Bar.

*Bartender fee of \$150 for parties of 50 or more per bar for the first 4 hour period.

For parties under 50 the fee is \$100 for up to 4 hours and will be serviced by a cocktail server.

Additional bartender hourly rate at 50 per hour.

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