

APPEALING APPETIZERS

CHILLED

Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips	☑	○
Variety of Domestic & Imported Cheese with Crackers	☑	○
Rainbow Vegetable Platter with Pesto Hummus Dip	☑ ✕	○
Fresh Mozzarella & Grape Tomato Caprese Skewers	☑ ✕	○
Ahi Tuna Sashimi Wontons with Wasabi Cream*	☆	○
Array of Fresh Sliced Fruit with Honey Yogurt	☑ ✕ 🍃	○
Roma Tomato & Fresh Basil Bruschetta	☑ 🍃	○
Balsamic & Strawberry Crostini	☑	○
Smoked Salmon Canapés	✕	○
Mini Shrimp Tostadas	✕	○

HOT

Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce	☑	○
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce		○
Pulled Pork Canapés with Pineapple Salsa		○
Mini Crab Cakes with Spicy Remoulade		○
Chicken & Waffles with Bourbon Syrup		○
Spicy Jamaican Jerk Chicken Skewers	✕	○
Mac & Cheese Panko Croquettes	☑ ☆	○
Sweet & Tangy BBQ Meatballs		○
Bacon Wrapped Wild Scallops	✕ ☆	○
Brie & Apple Phyllo Kisses	☑	○
Pork Belly BLT Crostini		○



Gluten-Free



Vegan



Vegetarian



Favorite

All served with coffee, tea and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Prices valid for events celebrated between Jan 1, 2024 & Dec 31, 2024.

ENTICING ENTRÉES

SALADS	Plated	Buffet
Signature Vinaigrette  	<input type="radio"/>	
Classic Caesar Salad <small>UPGRADE</small>	<input type="radio"/>	
Raspberry Walnut   <small>UPGRADE</small>	<input type="radio"/>	
Assorted Salads		<input type="radio"/>
ENTRÉES	Plated	Buffet
Rosemary Garlic Herb Chicken 	<input type="radio"/>	<input type="radio"/>
Charred Lemon Chicken Piccata	<input type="radio"/>	<input type="radio"/>
Chicken Cordon Bleu with Chardonnay Sauce	<input type="radio"/>	<input type="radio"/>
Panko Parmesan Crusted Chicken with Sherry Cream 	<input type="radio"/>	<input type="radio"/>
Cremini Mushroom Chicken Marsala	<input type="radio"/>	<input type="radio"/>
Braised Beef Short Rib  	<input type="radio"/>	
Center Cut Sirloin with Demi-Glace  	<input type="radio"/>	
Alaskan Cod with Grape Tomato Vinaigrette 	<input type="radio"/>	<input type="radio"/>
Oven-Roasted Salmon with Tarragon Butter Sauce  	<input type="radio"/>	<input type="radio"/>
Harvest Grain Stuffed Bell Pepper   	<input type="radio"/>	<input type="radio"/>
Five-Cheese Tortellini Pesto Parmesan 	<input type="radio"/>	<input type="radio"/>
CARVING STATION OPTIONS		Buffet
Pit Ham with Pineapple Glaze 		<input type="radio"/>
Oven-Roasted Turkey with Gravy		<input type="radio"/>
Herb-Crusted Beef Tenderloin Au Jus  <small>UPGRADE</small>		<input type="radio"/>
Roast Beef Au Jus with Creamed Horseradish 		<input type="radio"/>
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish   <small>UPGRADE</small>		<input type="radio"/>



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DELICIOUS DECADENCES

SPECIALTY BUFFETS

Includes three hours of event time.

Cost per person

EPIC BRUNCH

Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings

41.98

SUMMER GRILL BBQ

Santa maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, six summer salads, & garlic bread.

41.98

FIESTA

Chef special fiesta spiced chicken and beef served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.

40.98

ISLAND LUAU

Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.

39.98

DESSERTS

Cost per person.

DESSERT BUFFET

Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests

8

DONUT STATION

Fun display of fresh-baked donuts

5

INDIVIDUAL DELIGHTS

Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on dessert plates for each guest

6

COOKIES & BARS

Cookies, brownies, blondies, lemon & berry bars. Served family-style.

4

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