

APPEALING APPETIZERS

CHILLED

| | | |
|---|---|-----------------------|
| Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips |  | <input type="radio"/> |
| Variety of Domestic & Imported Cheese with Crackers |  | <input type="radio"/> |
| Rainbow Vegetable Platter with Pesto Hummus Dip |   | <input type="radio"/> |
| Fresh Mozzarella & Grape Tomato Caprese Skewers |   | <input type="radio"/> |
| Ahi Tuna Sashimi Wontons with Wasabi Cream* |  | <input type="radio"/> |
| Array of Fresh Sliced Fruit with Honey Yogurt |    | <input type="radio"/> |
| Roma Tomato & Fresh Basil Bruschetta |   | <input type="radio"/> |
| Balsamic & Strawberry Crostini |  | <input type="radio"/> |
| Smoked Salmon Canapés |  | <input type="radio"/> |
| Mini Shrimp Tostadas |  | <input type="radio"/> |

HOT

| | | |
|--|---|-----------------------|
| Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce |  | <input type="radio"/> |
| Crisp Dumplings with Pineapple Teriyaki Dipping Sauce | | <input type="radio"/> |
| Pulled Pork Canapés with Pineapple Salsa | | <input type="radio"/> |
| Mini Crab Cakes with Spicy Remoulade | | <input type="radio"/> |
| Chicken & Waffles with Bourbon Syrup | | <input type="radio"/> |
| Spicy Jamaican Jerk Chicken Skewers |  | <input type="radio"/> |
| Mac & Cheese Panko Croquettes |   | <input type="radio"/> |
| Sweet & Tangy BBQ Meatballs | | <input type="radio"/> |
| Bacon Wrapped Wild Scallops |   | <input type="radio"/> |
| Brie & Apple Phyllo Kisses |  | <input type="radio"/> |
| Pork Belly BLT Crostini | | <input type="radio"/> |



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 and venue fee apply. Prices subject to change.

ENTICING ENTRÉES

SALADS

Buffet

Assorted Salads

☐

ENTRÉES

Buffet

Rosemary Garlic Herb Chicken 

☐

Charred Lemon Chicken Piccata

☐

Chicken Cordon Bleu with Chardonnay Sauce

☐

Panko Parmesan Crusted Chicken with Sherry Cream 

☐

Cremini Mushroom Chicken Marsala

☐

Alaskan Cod with Grape Tomato Vinaigrette 

☐

Oven-Roasted Salmon with Tarragon Butter Sauce  

☐

Harvest Grain Stuffed Bell Pepper   

☐

Five-Cheese Tortellini Pesto Parmesan 

☐

CARVING STATION OPTIONS

Buffet

Pit Ham with Pineapple Glaze 

☐

Oven-Roasted Turkey with Gravy

☐

Herb-Crusted Beef Tenderloin Au Jus  UPGRADE

☐

Roast Beef Au Jus with Creamed Horseradish 

☐

Slow-Roasted Prime Rib Au Jus with Creamed Horseradish   UPGRADE

☐


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DELICIOUS DECADENCES

SPECIALTY BUFFETS

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

\$39.98

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.

\$39.98

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.

\$38.98

ISLAND LUAU

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

\$37.98

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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