



## CATERING MENU

### Individual Bites

Roasted Carrot Skewer   caramelized date puree, sesame	\$2
Grilled Tofu Skewers   pineapple, shiso	\$2
Falafel   house tatziki	\$2
Pan Seared Crab Cakes   sweet corn relish	\$3
Ricotta Fritters   avocado crema	\$2
Deviled Eggs   crab, mustard seed	\$2
Pork Meatballs   parmesan, sweet tomato glaze	\$2
Peppered Brisket Skewers   romesco, grilled scallion	\$4

• MINIMUM 24 PER ORDER •

### Platters

#### Vegetable Crudité | \$60

Mixed raw and roasted vegetables with house dipping sauces (serves 20)

#### Chopped Salad | \$40

Bacon, avocado, and honey mustard dressing (serves 15)

#### Buttermilk Fried Chicken | \$150

30 pc. with bacon braised collard greens, biscuits, and honey

#### Roasted Pork Shoulder | \$150

Served with BBQ sauces, pickles and Hawaiian buns (serves 15)

#### Cheese & Charcuterie | \$125

Assorted cheeses and cured meats with pickles, crackers, and fruit (serves 20)

#### Sushi Board | \$300

60 pc. nigiri and an assortment of 18 seasonal rolls

#### Braised Short Ribs | \$280

Locally raised beef with roasted potatoes (serves 15)



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## Buffets

### Asian | \$20 per person

Tofu & Mushroom Stir Fry  
Sweet & Sour Chicken  
Beef Egg Rolls  
White Rice

### Italian | \$20 per person

Cheesy Garlic Bread  
Caesar Salad  
Baked Mostaccioli w. Italian Sausage  
Penne w. Broccoli & Alfredo  
\* Add Chicken +\$2 pp

### Fish & Seafood | \$29 per person

Baked Salmon w. Fennel & Cous Cous  
Shrimp Linguine w. Alfredo & Peas  
Roasted Fingerling Potatoes  
Baguette  
\* Add Raw Bar +\$16 pp  
(Oysters, Shrimp, & Tuna Poké)

### BBQ | \$25 per person

Roasted BBQ Chicken  
Painted Hills BBQ Brisket  
Sweet & Tangy Baked Beans  
Roasted Fingerling Potatoes  
Corn on the Cob  
\* Add Baked Potato Bar + \$5 pp

### Taco Bar | \$24 per person

Pollo Asado  
Carne Asada  
Mixed Vegetable Sauté  
Rice & Beans  
Salsa, Onions, Cheese, & Cilantro  
\*Add Chicken Enchiladas +\$6 pp

### Brunch | \$16 per person

Scrambled Eggs  
Handmade Biscuits  
Mushroom -or- Sausage Gravy  
Fresh Fruit  
Coffee, Tea, & Juice

## Buffet Add Ons

Fresh Fruit	\$3 per person
Toasted Baguette	\$2 per person
Raw Bar: Oysters, Shrimp, & Tuna Poké	\$16 per person

ALL BUFFETS ARE FULLY STOCKED FOR 1 HOUR  
ALL PRICING IS BEFORE TAX & 20% SERVICE CHARGE



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## Sweets

Half Sheet Cake   serves 40 - 50	\$65
Quarter Sheet Cake   serves 15 - 20	\$35
Cupcakes   minimum 12 per order	\$2 each

• WE ARE HAPPY TO ACCOMMODATE FLAVOR REQUESTS •

## Bar Services

### Cash / Card Bar

Guests pay for beverages ordered at menu cost

### N/A Beverage Package | \$3.50 per person

includes unlimited fountain beverages, coffee & tea

### Open Bar

Guests may order any beverage at menu cost, added to the host's tab

### Coffee & Tea | \$60

Regular and decaf coffee, alongside assorted hot teas

### Limited Open Bar

Select a dollar amount to host, and once that amount is reached, guests will move to a Cash / Card bar

### Signature Cocktail | MP

Create a signature or themed cocktail for the event. Pricing available upon request

### Drink Tickets

Allows the host to offer a specific number of drinks per person; good for any of the drinks the host chooses. Host is responsible for distributing tickets

### Champagne Toast | \$2 per person

3 oz. toasting pours served to each of your guests at the perfect moment