



# Ponderosa

hosts to choose offerings & submit guests' entrée selections in advance  
served individually with fresh baked bread & house butter  
50.00 per person

## Two Course

Salads choose one

**CAESAR** house baked ciabatta croutons, shaved parmesan, Caesar dressing

**STRAWBERRY SPINACH** baby spinach, strawberries, red onions, local goat cheese, candied pecans, poppy seed dressing

Entrées choose two

**SPINACH & MUSHROOM LASAGNA** layered spinach, mushrooms, roasted zucchini, tomato sauce, ricotta & parmesan, drizzled with pesto

**STUFFED CHICKEN BREAST** mozzarella, sundried tomato, basil, sweet balsamic drizzle

**SHORT RIB** slow braised angus beef, red wine-blackberry demi

Accompaniments choose three

**GRILLED ASPARAGUS** sauteed & tossed with romesco sauce

**BRUSSELS SPROUTS** lemon & thyme

**BUTTER POACHED CARROTS** honey & orange

**MASHED POTATOES** garlic infused

Add Dessert +5.00 per person

choose one

**MINI DOUGHNUTS** fresh baked glazed, churro & chocolate trio served warm

**DOUBLE CHOCOLATE CAKE** warm chocolate sauce, strawberries, house made whipped cream





# Cypress

*hosts to choose offerings & submit guests' entrée selections in advance  
served individually with fresh baked bread & house butter  
60.00 per person*

## Starter

**BRUSCHETTA BOARD** an assortment of chef's favorite recipes

## Salad

**CAESAR** house baked ciabatta croutons, shaved parmesan, Caesar dressing

## Entrées

choose two

**CHEESE LASAGNA** three cheeses, italian sausage, house made tomato sauce, asparagus

**CHICKEN CARBONARA** sliced grilled chicken breast, fettuccini pasta, creamy carbonara sauce, grilled asparagus

**CHICKEN PICCATA** seared chicken breast, creamy lemon-caper sauce, grilled asparagus, risotto

**BRAISED SHORT RIB** red wine sauce, grilled asparagus, risotto

## Dessert

choose one

**MINI DOUGHNUTS** fresh baked glazed, churro & chocolate trio served warm

**LEMON RICOTTA CAKE** drizzled with a lemon glaze





# Agave

hosts to choose offerings & submit guests' entrée selections in advance  
served individually with fresh baked fry bread & house butter  
60.00 per person

## Starters

### FRESH CHIPS & SALSA

**ELOTE** creamy corn dip with cilantro, jalapeños, cotija cheese

## Salad

**MEXICAN CHOPPED** heirloom cherry tomatoes, cucumbers, corn, black beans, avocado, cotija cheese, cilantro lime dressing

## Entrées

 choose two

**CHICKEN FAJITAS** sliced grilled chicken breast, sautéed bell peppers, onions and garlic +5

**GREEN CHILE PORK** pork shoulder roasted in a three green chili sauce, melted mozzarella +5

**ENCHILADAS** smothered in a creamy jalapeño sauce, topped with cotija cheese  
CHOICE OF: ROASTED VEGETABLES, PULLED CHICKEN, OR BEEF

## Accompaniments

**CAST IRON PINTO BEANS**

**SPANISH RICE**

## Dessert

**CHURRO DOUGHNUTS** house made doughnuts coated with cinnamon and sugar

**DOUBLE CHOCOLATE CAKE** warm chocolate sauce, strawberries, house made whipped cream





# Juniper

hosts to choose offerings & submit guests' entrée selections in advance  
served individually with fresh baked bread & house butter

75.00 per person

## Salads choose one

**PANZANELLA SALAD** fine ripened tomatoes, cucumbers, red onion, basil, house baked ciabatta croutons, balsamic vinaigrette

**CAESAR** romaine, house baked ciabatta croutons, shaved parmesan, Caesar dressing

**CHOPPED** greens, cherry tomatoes, cucumber, red onion, kalamata olives, chickpeas, feta cheese, oregano red wine vinaigrette

## Entrées choose two

**SPINACH & MUSHROOM LASAGNA** layered spinach, mushrooms, roasted zucchini, tomato sauce, ricotta & parmesan, drizzled with pesto

**SALMON** citrus glaze, seasonal puree

**ROASTED CHICKEN** lemon-herb butter rub, roasted mirepoix

**PORK CHOPS** maple-agave glaze

**BABY BACK PORK RIBS** Cowboy Club's famous recipe

**FILET MIGNON** served with herb butter

## Accompaniments choose two to accompany all entrées

**ASPARAGUS** romesco sauce

**BRUSSELS SPROUTS** hazelnuts & maple syrup

**BUTTER POACHED CARROTS** honey & orange

**ROASTED CAULIFLOWER** lemon & parsley

**CRISPY SMASHED FINGERLING POTATOES** garlic aioli


## Desserts +5.00 per person

choose one

**CRÈME BRÛLÉE** vanilla bean custard, caramelized sugar crust, candied raspberries

**FLOURLESS CHOCOLATE TORTE** chocolate & almond recipe, macerated orange, orange-cinnamon gastrique

**CHEESECAKE** shortbread macadamia crust, fresh strawberry puree, sabayon sauce





# Buffet Service

*Tier 1* 55.00 per person

*Salads* choose one

**CAESAR SALAD** house baked ciabatta croutons, shaved Parmesan, Caesar dressing

**BEET SALAD** arugula, fennel, pistachios, goat cheese, orange champagne dressing

*Entrées* choose two

**EGGPLANT LASAGNA**  tomato basil sauce

**SALMON** citrus glaze

**GRILLED CHICKEN BREAST** lemon-herb butter rub

*Accompaniments* included

**BRUSSELS SPROUTS** hazelnuts & maple syrup

**BUTTER POACHED CARROTS** honey & orange

*Tier 2* 65.00 per person

*Salads* choose one

**CAESAR SALAD** house baked ciabatta croutons, shaved Parmesan, Caesar dressing

**BEET SALAD** arugula, fennel, pistachios, goat cheese, orange champagne dressing

*Entrées* choose three

**SALMON** citrus glaze

**GRILLED CHICKEN BREAST** lemon-herb butter rub

**PORK CHOP** maple-agave glaze

**FLATIRON STEAK** seared & sliced, served with steak sauce

*Accompaniments* choose three

**GRILLED BROCCOLINI** romesco sauce

**BRUSSELS SPROUTS** maple syrup & hazelnuts

**BUTTER POACHED CARROTS** honey & orange

**CRISPY SMASHED FINGERLING POTATOES** garlic aioli



# From the Grill

grilled on site & served buffet style

*Fier /* 55.00 per person

## *Starter*

included

TORTILLA CHIPS & HOUSE MADE SALSA **GF**

## *Entrees*

included | with all the fixings

GRILLED PORTOBELLO MUSHROOMS **GF**

GRILLED CHICKEN SANDWICH

PRIME STEAK HAMBURGER

## *Accompaniments*

included

CILANTRO PEANUT COLESLAW

BARBECUE BAKED BEANS **GF**

## *Dessert*

included

FLOURLESS CHOCOLATE TORTE

# From the Grill

grilled on site & served buffet style

*Fier //* 65.00 per person

## *Salad*

choose one

**CAESAR** house baked ciabatta croutons, shaved Parmesan, Caesar dressing

**STRAWBERRY SPINACH** baby spinach, strawberries, red onions, local goat cheese, candied pecans, poppy seed dressing

## *Entrees*

included | with all the fixings

**GRILLED VEGETABLE BROCHETTES** **GF** seasonal selection

**ROASTED HALF-CHICKEN** **GF**

**BABY BACK PORK RIBS** **GF** raspberry plum barbecue sauce

**SLOW SMOKED BRISKET** **GF**

## *Accompaniments*

included

**CILANTRO PEANUT COLESLAW**

**BARBECUE BAKED BEANS** **GF**

**GREEN CHILI CORN BREAD** with green onions & chipotle butter

## *Dessert*

included

**PETITE CARROT CAKE**

**FLOURLESS CHOCOLATE TORTE**

# From the Grill

gilled on site & served buffet style

*Fier III* 75.00 per person

## *Hors d'Oeuvres*

**DEVILED EGGS** bacon, chives & house made sweet pickles

**BUFFALO SKEWERS** raspberry chipotle glaze

## *Salad*

choose one

**CAESAR** house baked ciabatta croutons, shaved Parmesan, Caesar dressing

**STRAWBERRY SPINACH** baby spinach, strawberries, red onions, local goat cheese, candied pecans, poppy seed dressing

## *Entrees*

included | with all the fixings

**MARINATED VEGETABLE BROCHETTES** **GF** seasonal selection

**GRILLED SALMON** **GF**

**ROASTED HALF-CHICKEN** **GF**

**FILET MIGNON** **GF**

## *Accompaniments*

included

**GREEN CHILI CORN BREAD** with green onions & chipotle butter

**GRILLED VEGETABLES** **GF** seasonal selection

**LOADED BAKED POTATO** **GF** butter, sour cream, bacon, cheese, green onions

## *Dessert*

included

**PETITE CARROT CAKE**

**FLOURLESS CHOCOLATE TORTE**



# Reception Style

*limited to standing receptions without designate seating  
passed or stationary upon request  
45.00 per person*

choose six

## Two Bites

**VEGETABLE SPRING ROLL** sesame-ginger dipping sauce

**CAPRESE SKEWER** heirloom tomato, fresh mozzarella, basil, balsamic reduction

**GYRO** marinated chicken, flatbread, tomato-cucumber salad, tzatziki

**POLLO FUNDIDO** mini chicken chimichangas, creamy jalapeno sauce

**CHICKEN & WAFFLE** crispy chicken & waffle, spicy maple syrup

**CROQUETTAS** serrano ham, smoked tomato aioli

**BBQ SLIDERS** pulled pork, pickle, crispy onion

**STREET TACOS** mini beef tacos, onion, cilantro, cabbage, queso fresco

**CORN DOGS** corn battered mini beef hot dogs, house made ketchup

**BRISKET GRILLED CHEESE** smoked brisket, white cheddar, provolone cheese

**MINI DOUGHNUT HOLES** assorted flavors

**DEEP FRIED OREOS** sprinkled with powdered sugar



## *Hors d'Oeuvres*

*passed or stationary upon request  
minimum 12 pieces*

- HUMMUS FLATBREAD** roasted red pepper hummus served with fresh baked flatbread 6.00
- BRUSCHETTA** vine ripened tomato, basil, mozzarella, drizzled with balsamic vinegar 6.00
- ASPARAGUS TARTS** grilled asparagus, caramelized onions, goat cheese, drizzled with local honey 6.00
- VEGETABLE SPRING ROLLS** sesame-ginger dipping sauce 7.00
- CAPRESE SKEWERS** traditional or southwestern style | heirloom tomato, fresh mozzarella, basil, balsamic reduction 6.00
- DEVILED EGGS** bacon, chives, house made pickles, smoked paprika 4.00
- CROQUETAS** serrano ham, smoked tomato aioli 7.00
- BACON WRAPPED DATES** bleu cheese stuffed dates wrapped in bacon with chili glaze 7.00
- CHICKEN SATAYS** grilled chicken with honey balsamic glaze 7.00
- MEATBALLS** bison or lamb with house-made dip 8.00

## *Grazing Boards*

*all boards serve twenty*

- CRUDITÉ** fresh & grilled vegetables | spicy marcona almonds | honey mustard, lemon-herb white bean & pesto yogurt dips | 125.00
- CHARCUTERIE** cured meats & cheeses | seasonal accompaniments | sliced fresh baked bread | 325.00
- BRUSCHETTA** selection of chef's favorite recipes including vine ripened tomato & mozzarella | honey & goat cheese | fig & brie | 155.00
- MEZZE** marinated artichokes, olives & feta | hummus, olive tapenade & romesco sauce | fresh veggies | dried fruit | house made flatbread | \$125
- MEXICAN** chorizo | mini empanadas | watermelon, mango & cucumbers dipped in Tajin | queso fresco & oaxaca cheese | pico de gallo, corn salsa, bean dip | tortilla chips | \$155
- DESSERT** selection of mini desserts including doughnut holes | churros | cookies | cakes | 225.00

