

Fun in the Summer

Seasonal Menu Selections

It's time for shades and sandals! Refresh your event with our coolest seasonal favorites. Order one of our complete suggested meals, or go a la carte to build your menu. We're always happy to make substitutions or additions to your selected menu. Please ask about vegan and vegetarian options!

Ranch style

BBQ chicken - Tender marinated chicken finished with our house smoky BBQ sauce. With house potato salad, or pasta salad primavera, chilled watermelon, ranch-style garden salad (with grape tomatoes, cucumber, corn, cheese, egg, house croutons, lemon-herb vinaigrette and creamy BBQ ranch dressing), dinner rolls & cheddar biscuits with butter
\$39 per person

Add Bourbon-brushed tri tip - dry-rubbed, seared and cooked to medium, finished with Bourbon sauce +\$12

Sweet basil

Banh mi (select chicken or pork), Vietnamese noodle salad with shrimp; green papaya salad, yum nua - spicy Thai beef salad, fresh fruit
\$39 per person

Add fresh Vietnamese Spring rolls with vermicelli, veggies, herbs, shrimp, chili dipping sauce +\$4

Picnic chic

Assorted mini wraps: tri-tip with cheese & chipotle mayo; balsamic roasted veggies; Pesto chicken salad; fresh fruit, kettle chips, Italian pasta salad, chocolate chip cookies
\$29 per person

Summer sophisticate

Chardonnay poached salmon entrée salad - on a bed of greens with roasted grape tomatoes, feta cheese, cucumber, lemon-herb vinaigrette. Summer fruit and berry arrangement, pesto pasta salad with sundried tomatoes, house-made focaccia
\$42 per person

Let's taco bout it

Our street taco all-stars:

Pollo asado & adobada de res, tortilla chips, salsa, corn tortillas, onion & cilantro, Spanish rice, traditional refried beans, fiesta salad (mixed greens, black beans, roasted corn, red onion, tomatoes) with cilantro-lime dressing
\$39 per person

Add fajita-style vegetables +\$4

Greek to me

Lemony garlic chicken brochettes
Herbed pearl couscous with tomatoes & spinach
Flatbread with house-made hummus
Fresh fruit
Greek salad
Dolmas (stuffed grape leaves, vegetarian)
\$29 per person

Add baklava +\$4

What is included?

Price includes your selected menu, quality environmentally-friendly disposable dinnerware, buffet attendants, draped buffet station, essential serving pieces (chafers etc.). Additional staff may be needed, and can be arranged in advance at our rate of \$45 per staff person per hour. Pricing is based on 50 guests minimum. Prices subject to applicable taxes and 22% Admin/Service Charge.

Refreshment a la carte

Looking for a little something more? Add on to your selected menu.

Small bites

Bruschetta - with vine-ripe Roma tomatoes, feta and basil (60 pcs) \$130

Fruit & berry platter \$110

Fresh-cut veggies & dip - colorful and crisp fresh veggies with ranch dip and house-made hummus...\$90

Deviled eggs (24) \$72

California rolls - seafood salad, cucumber, avocado (24) \$72

Spicy tuna rolls - yellowfin tuna, spicy mayo, green onion (24) \$72

Lobster rolls, palm size (12) \$216

Mini gourmet wraps (48), two selections from: Curried chicken, Pesto chicken, Roast beef with white cheddar and chipotle mayo, Roasted veggie with feta, Chicken Caesar, Turkey & cheese...\$144

Bacon wrapped dates (48) \$120

Mezze platter - house-made hummus and tzatziki, stuffed grape leaves, feta cheese, olives, flatbread...\$120

Caprese skewers - feta, grape tomato, kalamata olive, balsamic glaze (48) \$87

Sides

Pasta salad primavera with feta \$3

Golden house-made russet potato salad \$3

Corn bread brushed with honey \$2

Coleslaw, tangy and refreshing \$2

Tri-tip chili from scratch, with cheese \$5

Vegan three-bean chili \$4

Grown-up mac & cheese \$4

Beverages

Strawberry lemonade (3 gal) \$48

Lavender lemonade (3 gal) \$51

Jamaica (3 gal) \$48

Cucumber mint water (3 gal) \$39

Assorted chilled sodas & sparkling water (cans) \$3 ea

Sweet delights

Ice cream sundae station \$7 per person

Zesty lemon bars (24) \$72

Key lime pie bars (24) \$72

Berry bars (24) \$72

Oreo brownies (24) \$72

Chocolate chip cookies (24) \$45

Peach Cobbler (half pan) \$62

Mixed berry cobbler (half pan) \$65

Mini canoli (24) - traditional sweet ricotta & chocolate chip filling \$84

Cookie corral: snickerdoodles, chocolate chip, mint chocolate shortbread (36) \$64

Assorted macarons (36) \$78