



EVENT MENU

Tee Off the Morning

Continental Breakfast 13

Freshly Squeezed Orange Juice, Hot Brewed Coffee, a Selection of Flaky Assorted Pastries, and a Variety of Fresh Seasonal Fruit

Supplements

Warm Cinnamon Oatmeal Offered with Brown Sugar, Sweet Raisins, and Tart Cranberries 5

Fluffy Scrambled Eggs, Crispy Breakfast Potatoes with Peppers and Onions, Smoky Applewood Bacon, and Savory Breakfast Sausage 10

Appetizers

Assorted Bruschetta 4

Toasted Baguette Slices Topped with Fresh Tomato, Basil, and Garlic; Savory Olive Tapenade; and Creamy Spinach Artichoke Spread

Spring Rolls with Sweet Thai Chili 4

Crispy Vegetable-Filled Spring Rolls Served with a Sweet and Mildly Spicy Thai Chili Dipping Sauce

Swedish Meatballs 4

Tender Cocktail-Size Meatballs Coated in a Rich and Creamy Swedish-Style Glaze

Caprese Skewers 5

Skewered Ciliegine Mozzarella, Sweet Cherry Tomatoes, and Fresh basil, Drizzled with a Tangy Balsamic Reduction

Potato Skins 5

Crispy Potato Halves Loaded with Melted Cheddar Cheese, Crumbled Bacon, Chopped Scallions, and a Dollop of Sour Cream

Minimum of 16 people required. Prices are per person, does not include tax and 20% gratuity. Custom packages available. Contact us to create a tailored experience for your next event.

On The Go

Boxed Breakfast 20

A Hearty Breakfast Burrito Filled with Fluffy Eggs, Melted Cheese, Sautéed Peppers and Onions, All Wrapped in a Warm Flour Tortilla. Served with a Piece of Fresh Whole Fruit and a Bottle of Water

Boxed Lunch 20

Your Choice of Honey-Glazed Ham, Smoked Turkey, or Classic Tuna Salad, Layered with Crisp Lettuce, Ripe Tomato, and Swiss Cheese on Soft Artisan Wheat Bread. Comes with House-Baked Cookies, Bag of Chips, and Bottled Water

Buffet Selections

Includes Fountain Beverages, Choice of Garden or Caesar Salad and Assorted Dessert

Grilled-To-Order Chef Curated BBQ 25

Classic Backyard Favorites: Flame-Grilled Burgers, Juicy Grilled Chicken, and Savory Hot Dogs. Served with Crisp Lettuce, Sliced Tomatoes, Red Onions, Cheddar Cheese, Mayonnaise, Ketchup, Mustard, and Traditional Creamy Potato Salad

Pasta Your Way 25

Penne Pasta Served with Grilled Chicken and Sautéed Shrimp, Accompanied by Shaved Parmesan, Ripe Tomatoes, Fresh Spinach, Marinated Artichoke Hearts, and Tangy Capers. Choice of Rich Alfredo or Robust Marinara Sauce

Build your Own Fiesta 30

Featuring Grilled Carne Asada, Seasoned Chicken, Tender Carnitas, and Juicy Barbacoa. Includes Shredded Lettuce, Grilled Onions and Bell Peppers, Pickled Jalapeños, House-Made Salsa, Sour Cream, Creamy Guacamole, and Warm Flour Tortillas

Honey BBQ Tri Tip 35

Tender, Slow-Roasted Tri-Tip Steak Seasoned to Perfection. Served with Herb-Roasted Potatoes and a Medley of Seasonal Vegetables

Backyard Boil 50

A Bayou Style Boil Loaded with Jumbo Shrimp, Red Bliss Potatoes, Smoked Kielbasa Sausage, and Sweet Corn on the Cob, All Simmered in Cajun Spices and Finished with Aromatic Garlic Butter

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