

## BRUNCH PACKAGES

### PACKAGE ONE

Up to 25 Guests: \$1,150.00  
Up to 50 Guests: \$1,925.00  
Up to 75 Guests: \$2,700.00  
Up to 100 Guests: \$3,400.00

#### PASTRIES & SCONES

*Assorted Pastries & Scones, Croissants, Mini Lemon Cakes, Devonshire Creme & Strawberry Jam*

#### SEASONAL FRUIT DISPLAY

*Seasonal Fruit Cut Such as Berries, Melon, Pineapple, Cantaloupe, Etc.*

#### JUICE BAR

*Lemonade, Orange Juice, Cranberry Juice*

### PACKAGE TWO

Up to 25 Guests: \$1,150.00  
Up to 50 Guests: \$1,925.00  
Up to 75 Guests: \$2,700.00  
Up to 100 Guests: \$3,400.00

#### BISCUIT BAR

*Choose Your Own Toppings: Whipped Butter, Jams, Pimento Cheese, Chive Butter, Honey*

#### SEASONAL FRUIT DISPLAY

*Seasonal Fruit Cut Such as Berries, Melon, Pineapple, Cantaloupe, Etc.*

#### JUICE BAR

*Lemonade, Orange Juice, Cranberry Juice*

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Up to 25 Guests: \$1,150.00  
Up to 50 Guests: \$1,925.00  
Up to 75 Guests: \$2,700.00  
Up to 100 Guests: \$3,400.00

#### ASSORTED INDIVIDUAL QUICHE

*Quiche Lorraine, Quiche Florentine & Sun-dried Tomato Goat Cheese Quiche (Based on 2 per person)*

#### COCKTAIL SANDWICH DISPLAY

*Monte Cristo Slider: Turkey, Herb Cream Cheese, Berry Preserves and Arugula on a Mini Croissant*

#### YOGURT PARFAIT BAR

*Greek Yogurt, Granola, Almonds, Chia Seeds, Honey, Assorted Berries and Banana*

#### JUICE BAR

*Lemonade, Orange Juice, Cranberry Juice*

*\*All packages include Disposable Plates, Utensils, Cups, Delivery and Set Up*

## A LA CARTE DESSERTS

*\*These package options do not include the Event Center\**

#### ASSORTED COOKIES

*Chocolate Chip  
Classic Sugar  
Oatmeal Raisin  
M&M*

Up to 50 Guests: \$700.00  
Up to 75 Guests: \$900.00  
Up to 100 Guests: \$1,000.00

#### DESSERT SHOOTERS

*Chocolate Mousse  
Seasonal Shortcake*

Up to 50 Guests: \$800.00  
Up to 75 Guests: \$1,050.00  
Up to 100 Guests: \$1,200.00

#### MINI SWEET TREATS

*Brownie Bites  
Assorted Marcarons  
Mini Fresh Fruit Tartlets*

Up to 50 Guests: \$700.00  
Up to 75 Guests: \$900.00  
Up to 100 Guests: \$1000.00

## BEVERAGES

#### BEVERAGE STATION

*Fruit Infused Ice Water, Unsweet Iced Tea, Fresh Lemonade*

Up to 25 Guests: \$50.00  
Up to 50 Guests: \$100.00  
Up to 75 Guests: \$150.00  
Up to 100 Guests: \$200.00

#### ASSORTED SOFT DRINKS

*Coke, Diet Coke, Sprite, Dr. Pepper*

Up to 25 Guests: \$75.00  
Up to 50 Guests: \$150.00  
Up to 75 Guests: \$225.00  
Up to 100 Guests: \$300.00

*Catering Menu*

ELEVATE YOUR CATERING EXPERIENCE



# HORS D’OEUVRES

## PACKAGE ONE

Up to 25 Guests: \$1,150.00  
Up to 50 Guests: \$2,350.00  
Up to 75 Guests: \$3,400.00  
Up to 100 Guests: \$4,150.00

SMORGASBORD  
*A beautiful display of Cheese and Meats; Spinach Artichoke dip & Hummus; Seasonal Jams & Local Honey; Assortment of Crisps, Vegetable Crudité, Berries, Dried Fruits & Nuts*

SEASONAL FRUIT DISPLAY  
*Seasonal fruit cut such as berries, melon, pineapple, cantelope, etc.*

TEA SANDWICHES  
*Cucumber & Chive Cream Cheese, Asparagus Pin Wheel, Pimento Cheese with Spiced Pecans*

ASSORTED COOKIES  
*Assorted cookies such as Chocolate Chip, Sugar, M&M and Oatmeal Raisin*

## PACKAGE TWO

Up to 25 Guests: \$1,150.00  
Up to 50 Guests: \$2,350.00  
Up to 75 Guests: \$3,400.00  
Up to 100 Guests: \$4,150.00

SMORGASBORD  
*A beautiful display of Cheese and Meats; Spinach Artichoke dip & Hummus; Seasonal Jams & Local Honey; Assortment of Crisps, Vegetable Crudité, Berries, Dried Fruits & Nuts*

SKEWER DISPLAY  
*Caprese Skewers with Fresh Basil, Cherry Tomato and Mozzarella with Balsamic Glaze*

SLIDER DISPLAY  
*Monte Cristo Slider: Turkey, Herb Cream Cheese, Berry Preserves and Arugula on a Mini Croissant*

LIGHT BITES  
*Greek Meatballs*

SEASONAL SHORTCAKE SHOOTERS  
*Chocolate Mousse Shooters  
Seasonal Mousse Shooters*

*\*All packages include Disposable Plates, Utensils, Cups, Unsweet Iced Tea, Lemonade, Delivery and Set Up*

# HORS D’OEUVRES

## PACKAGE THREE

Up to 25 Guests: \$1,925.00  
Up to 50 Guests: \$3,400.00  
Up to 75 Guests: \$4,150.00  
Up to 100 Guests: \$5,500.00

SMORGASBORD  
*A beautiful display of Cheese and Meats; Spinach Artichoke dip & Hummus; Seasonal Jams & Local Honey; Assortment of Crisps, Vegetable Crudité, Berries, Dried Fruits & Nuts*

SKEWER DISPLAY  
*Herb Grilled Shrimp with Citrus Honey Vinaigrette  
Melon with Fresh Mozzarella and Prosciutto with Balsamic Glaze*

SLIDER DISPLAY  
*Grilled Chicken Romesco Sliders  
Roast Beef Slider with Swiss Cheese, Caramelized Onion Spread and Arugula*

*\*All packages include Disposable Plates, Utensils, Cups, Unsweet Iced Tea, Lemonade, Delivery and Set Up*

# BUFFET PACKAGES

## CLASSIC BUFFET

Up to 25 Guests: \$1,150.00  
Up to 50 Guests: \$2,350.00  
Up to 75 Guests: \$3,400.00  
Up to 100 Guests: \$4,150.00

GARDEN SALAD  
*Romaine lettuce, Cherry Tomatoes, Shredded Carrots, Sourdough Croutons & Ranch Dressing*

MAIN  
*Lemon Herb Roasted Chicken Breast, Seasonal Vegetables, Garlic Whipped Potatoes, Artisan Dinner Rolls & Salted Butter*

## LITTLE ITALY

Up to 25 Guests: \$1,150.00  
Up to 50 Guests: \$2,350.00  
Up to 75 Guests: \$3,400.00  
Up to 100 Guests: \$4,150.00

CAESAR SALAD  
*Romaine lettuce, Parmesan, House Made Croutons Served with Caesar dressing*

MAIN  
*Classic Meat Lasagna, Penne with Grilled Chicken and Pesto Sauce, and Garlic Butter Breadsticks*

## FRESH MEX

Up to 25 Guests: \$1,150.00  
Up to 50 Guests: \$2,350.00  
Up to 75 Guests: \$3,400.00  
Up to 100 Guests: \$4,150.00

SOUTHWESTERN SALAD  
*Chopped Romaine and Baby Kale with Roasted Corn, Black Beans, Pickled Red Onion, Queso Fresco with Cilantro Lime Ranch*

STREET TACOS  
*Shredded Chicken Tinga and Shredded Beef served on Flour Tortillas with toppings such as: Red Onion, Queso Fresco, Cilantro and Lime*

SIDES  
*Cilantro Lime Rice, Ranchero Black Beans, Corn Tortilla Chips  
House-Made Ranchero Salsa*

*\*All packages include disposable plates, utensils, cups, Unsweet Iced Tea, Lemonade, Mini Sweet Treats, food delivery, set up and clean up.*