

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

PACKAGE THREE

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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

A LA CARTE DESSERTS

These package options do not include the Event Center

ASSORTED COOKIES

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

*Chocolate Chip
Classic Sugar
Oatmeal Raisin
M&M*

DESSERT SHOOTERS

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

*Chocolate Mousse
Seasonal Shortcake*

MINI SWEET TREATS

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

*Brownie Bites
Assorted Marcarons
Mini Fresh Fruit Tartlets*

BEVERAGES

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

BEVERAGE STATION

Fruit Infused Ice Water, Unsweet Iced Tea, Fresh Lemonade

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

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper



Catering Menu

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*

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

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*

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