



HOT LUNCH/ DINNER MENU



ORDERING INFORMATION

Standard Buffet – Black tabletop linen, chafing dishes, baskets, nice serving platters, bowls and stainless steel serving ware along with eco friendly plates and paper napkins.

VIP Buffet – Upgraded display linens, platters, bowls, stainless steel service ware, roll top chafing dishes, beverage dispensers, acrylic plates, utensils and napkins for those looking for the VIP treatment and presentation. Price per quote.

Delivery Presentation & Fee's – Please order as far in advance as possible. We strive to deliver and set up your buffet within 30 minutes of your scheduled eat time. Please let us know if you have circumstances that need additional set up times. All pickup requests after 3PM may incur additional fee's. We accommodate last minute orders to the best of our ability.

Monday- Friday 10A.M- 3P.M: \$200 food and beverage minimum on delivered orders.
Saturday - Sunday 10A.M- 3P.M: \$750 food and beverage minimum on delivered orders.

After hours may incur additional fees. Orders cancelled less than 24 hours are subject to cancellations fees. See terms and condition page for all fees and policies.

A production fee will be added to your invoice. For your safety and the safety of your guests all orders are generally picked up 1½-2 hours after scheduled eat time. A later time can be scheduled (additional charges may be applied). Orders that are requested to be left for additional time will be picked up after 12PM and no later than 2PM. Orders between the hours of 8pm to 5am will be assessed a 10% after hour fee on food and beverages.

Upgrades –

Plastic laminated dinner plate and dessert plate \$0.50 p/p.

Acrylic upgrade \$0.75 p/p, includes dinner & dessert plate.

Square Plate (white, black or clear), dinner plate and dessert plate \$1.10 p/p.

China – call for quote.

Staffing – Wait staff is available for any event with appropriate lead time. We recommend a minimum of two servers per event. Each event is unique to itself so please consult with one of our event specialists for appropriate staffing to ensure a successful event.

Due to the COVID pandemic and based on the volatility of the food market, pricing is subject to change. Please confirm pricing with your event specialist as need be.

For drop off services only, please go to our “express menu.”

HOT ENTRÉES

SELF-SERVICE BUFFET / 10AM-3PM WEEKDAYS
ADDITIONAL ENTRÉE BEGINS AT \$6.00 PER PERSON
AFTER 3PM ADDITIONAL FEES MAY APPLY.

INCLUDES: ENTRÉE, TWO SIDES, BAKED ROLLS OR GARLIC BREAD STICKS, BUTTER,
AND ASSORTED COOKIES OR BROWNIES.

POULTRY ENTRÉES- \$12.50

CHEF'S CHOICE

Malibu Chicken

Sliced Ham, Melted Swiss Cheese, Creamy
Dijon Sauce

Parsley Pesto Chicken

Roasted Garlic Sauce, Oven Cured Tomatoes

California Chicken

Sun Dried Tomatoes, Artichoke Hearts,
Basil, Lemon Herb Sauce

Cracked Mustard Chicken

Grilled Onions, Creamy Mushroom Sauce

BBQ Chicken

Sweet & Spicy BBQ Sauce, Roasted Corn,
Grilled Onions

Key West Chicken

Mango, Red Bell Peppers, Cilantro,
Honey Lime Sauce

Tandoori Chicken

Charred Onions, Coriander-Lime Sauce

Creole Chicken

Andouille, Holy Trinity, Garlic, Creole Mustard Sauce

Chicken Chimichurri

Blistered Cherry Tomatoes, Crispy Fried
Potatoes, Grilled Lemons

ASIAN INSPIRED

Teriyaki Chicken

Grilled Pineapple, Green Onions

Sweet & Sour Chicken

Tempura Fried, Sweet Peppers, Onions

Lemon-Thai Basil Chicken

Ginger Sauce, Shredded Carrots, Cabbage,
Toasted Sesame

Chicken Karaage

Orange Peel, Cashews, Celery, Onion,
Sweet Peppers, Garlic Sauce

Sesame Crusted Chicken

Crispy Broccoli, Korean Barbecue Sauce

SOUTHWESTERN INSPIRED

Blue Corn Chicken

Yellow Corn Salsa, Citrus Tomato Sauce

Cilantro Marinated Chicken

Fire Roasted Chili Salsa

Chipotle Chicken

Peppers, Onions, Roasted Tomato Chipotle Sauce

Tomatillo Chicken

Arbol Chilies, Lime Juice, Cumin, Cilantro

Achiote Pollo Asada

Crispy Grilled Thighs, Sweet Onion Salad, Lime Juice

Pollo con Corona

Crispy Grilled Thighs Marinated in Beer, Spices,
Topped with Butter Braised Onions

Chicken Monterrey

Melted Jack Cheese, Pico de Gallo,
Crispy Bacon, Barbecue Sauce

EUROPEAN INSPIRED

Chicken Sopressata

Sliced Salami, Melted Provolone Cheese, Herbed
Sauvignon Sauce

Mushroom Chicken

Caramelized Onions, Swiss Cheese Béchamel

Chicken Parmesan

Parmesan Breaded, Marinara, Melted Mozzarella Cheese

Mediterranean Chicken

Toasted Fennel Seed, Citrus, Tomatoes, Fine Herbs

Rosemary Grilled Chicken

Creamy Madeira Sauce, Red Onion, Julienne Zucchini

Chicken Scaloppini

Flour Dusted with Prosciutto, Capers, Onions,
Artichokes, White Wine Butter Sauce

Open Faced Cordon Bleu

Crispy Black Forest Ham, Cracked Mustard
Swiss Fondue, Buttered Bread Crumbs

TURKEY DISHES- \$12.50

Turkey Breast Florentine

Creamy Spinach, Crispy Sweet Onions

Turkey Cutlets

Toasted Pecan Cream Sauce, Dried Cranberries

Turkey Cutlets Marsala

Rosemary, Mushrooms and Onions

Turkey Breast Scaloppini

Prosciutto, Capers, Mushrooms,
Artichokes, Chardonnay-Butter Sauce

BEEF ENTRÉES

Beef Burgundy \$14.95

Tender Beef Tips, Mushrooms,
Rich Burgundy Wine Sauce

Barolo Grilled Beef \$14.95

Italian Red Wine, Rich Beef Sauce with
Rosemary and Garlic

Herb Grilled Angus Tri Tip \$16.95

California Zinfandel Sauce, Peppers, Tomatoes

Chimichurri Steak \$16.95

Sliced Angus Beef, Crispy Tostones,
Blistered Tomatoes

Mexican Beef Stew \$14.95

Tender Beef Braised with Chilies, Tomatoes,
Potatoes, Spices

Carne Asada Sorpresa \$15.25

Bacon, Mushrooms, Onions, Tomatoes,
Cilantro, Garlic, Jalapenos

Salisbury Steak \$13.95

Mushrooms, Tomatoes, Onions, Rich Brown Sauce

Smothered Chopped Steak \$13.95

Mushrooms, Onions, Tomatoes, Garlic
and Peppers

Bacon Wrapped Meatloaf \$13.95

Sweet and Sour Tomato Sauce

Italian Braised Meatballs \$13.95

Bold Roma Tomato-Oregano Sauce

Shoyu Marinated Sirloin Steak \$16.95

Grilled Pineapple, Maui Onions,
Island Style Steak Sauce

Beef Teriyaki \$16.95

Green Cabbage, Shredded Carrots, Toasted Sesame

Korean Beef \$15.25

Broccoli, Toasted Peanuts, Red Onions, Green Peppers

FISH ENTRÉES

Grilled Salmon \$16.95

Shoyu Shiitake Sauce, Scallions

Pan Roasted Salmon \$16.95

Picatta Sauce

Tilapia Vera Cruz \$13.95

Roasted Tomatoes, Manzanilla
Olives, Capers, Garlic, Onions, Oregano

Island Style Mahi Mahi \$14.95

Fresh Mango Salsa, Coconut Ginger Sauce

PORK ENTRÉES- \$12.50

Peppercorn Crusted Pork Loin

Creamy Brandy Mustard Seed Sauce,
Braised Celery, Zucchini

Brown Sugar Cured Pork

Carved Shoulder, Bourbon Glaze with Cider,
Golden Raisins, Rosemary

Caribbean Pulled Pork

Black Bean-Pineapple Salsa, Mojo de Ajo

Herb Roasted Pork

Lemon, Garlic, Poultry Jus

Smothered Pork Chops

Bacon, Apples, Onions, Sage, Brown Butter

Cornmeal Dusted Pork Chops

Tomatoes, Lemon, Sweet Onion, Basil Jus

Sweet Tea Brined Pork Chops

Apple Butter Demi, Crispy Brussels Sprouts

Cantonese Char Siu Pork

Rice Vinegar BBQ, Toasted Peanuts, Scallions

Crispy Pork Loin Chop

Green Cabbage, Snow Peas, Jalapeno, Ginger Sauce

SIDE SALADS & DISHES

CHOOSE TWO:

Garden House Salad

Tender Greens, Ranch and Vinaigrette Dressing

Spinach and Citrus Salad

Toasted Pecans, Shaved Red Onion,
Crumbled Blue Cheese, Balsamic Dressing

Classic Caesar

Hearts of Romaine, Croutons, Diced Tomatoes,
Parmesan Cheese, Caesar Dressing

Southwestern Caesar

Romaine Hearts, Tortilla Strips, Tomatoes,
Cotija Cheese, Cilantro Caesar Dressing

Chopped Salad

Romaine, Leaf Lettuce, Tomato, Cucumber,
Olives, Croutons, Red Onion, Zucchini,
Red Wine-Mustard Dressing

Roasted Garlic Mashed Potatoes

Red Skinned Smashed Potatoes

Buttered Red Potatoes- Garlic, Parsley

Garlic-Herb Roasted Potatoes

Macaroni and Cheddar Cheese

Penne Marinara

Bowtie Alfredo

Farfalle Pesto Parmesan

Herb Scented Rice Pilaf

Napa Salad

Romaine, Shredded Carrot,
Bamboo, Sweet Peppers, Crispy Won Ton,
Cilantro, Toasted Sesame Dressing

Elbow Macaroni Salad

Sweet Green Peas, Red Onion, Parsley,
Celery Seed Dressing

Rustic Pasta

Cavatappi Pasta, Zucchini, Red Bell,
Green Onion, Grape Tomatoes, Kalamata Olive,
Parmesan, Chopped Herbs, Oregano Vinaigrette

Red Skin Potato Salad

Diced Celery, Boiled Eggs, Onions, Parsley,
Homemade Dressing

Steamed Jasmine Rice

Cantonese Fried Rice

Spanish Rice

Curried Rice- Cilantro, Jalapeno

Refried Pinto Beans

Charro Beans- Sausage, Tomato, Onion

Refried Black Beans- Red Onion,

Tomato, Jalapeno, Queso Fresco

Seasonal Vegetable Medley

Buttered Corn

Carrots

Additional Salad Add \$2.95 per person
Additional Side Dish Add \$1.95 per person

SALAD UPGRADES

ADD \$0.95 PER PERSON

Arugula Salad

Cherry Tomatoes, Shaved Parmesan Cheese,
Cashews, Celery, Champagne Dressing

Sonoma Mixed Greens

Spring Mixed Greens, Orange Segments,
Sonoma Goat Cheese, Tomatoes, Champagne
Vinaigrette

Four Seasons

Mixed Greens, Candied Walnuts, Dried
Cranberries, Bleu Cheese, White Balsamic Vinaigrette

Power Greens

Wheat Berries, Pecans, Blueberries, Orange
Segments, Pomegranate Dressing

Pear and Pecan

Spring Mix, Pears, Candied Pecans, Golden Raisins,
Goat Cheese Crumbles, Champagne Vinaigrette

Chopped Iceberg Wedge

Diced Tomatoes, Crisp Bacon, Scallions,
Crumbled Blue Cheese, Buttermilk-Cracked
Pepper Dressing

Farmer's Market Vegetable Slaw

Shredded Cabbage, Fresh Picked Vegetables,
Creamy Poppy Dressing

Greek Salad

Romaine, Sun-Dried Tomatoes, Garbanzo Beans,
Cucumber, Red Onion, Feta, Olives,
Lemon Herb Vinaigrette

Rustic Italian Penne Pasta

Penne Pasta, Baby Arugula, Sun-Dried Tomatoes,
Buffalo Mozzarella, Fresh Basil and
Balsamic Vinaigrette

Roasted Corn Salad

Hot Peppers, Sweet Peppers, Black Beans,
Queso Fresco, Chipotle Vinaigrette

Broccoli and Brown Rice Salad

Sunflower Kernels, Citrus, Feta,
Blueberries, Basil Vinaigrette

SIDE UPGRADES

ADD \$0.50

Penne Rustica

Peppers, Tomatoes

Orzo

Basil, Mushroom, Feta

Wild Rice Pilaf

Quinoa

Tomato, Lemon, Parsley, Sunflower Kernels

Swiss Potato Au Gratin

Scalloped Potatoes

Yellow Cheddar Cheese

Jasmine Rice

Olive Oil Toasted Pepitas, Parsley

Brown Rice

Almonds, Lemon, Parsley, Parmesan

Potato Wedges

Bacon, Cheddar

Asparagus*

Green Beans Amadine*

Brussel Sprouts*

**Seasonal Selections*

PRIX FIXE ENTREES

INCLUDES: PRE-DESIGNATED SIDES WITH ASSORTED COOKIES OR BROWNIES
SUBSTITUTE FRUIT PLATTER FOR ADDIT'L. \$0.50 PER PERSON

Pasta Milano \$12.95

Bow-tie Pasta, Grilled Chicken, Diced Carrots and Peas | Roasted Garlic Cream Sauce | Caesar Salad | Daily Vegetable Selection | Garlic Bread Stick

Garlic and Herb Roasted Chicken \$14.95

Wild Rice Pilaf with Parsley, Lemon and Parmesan Cheese | Roasted Zucchini with Mushrooms and Tomatoes | Chopped Salad with Romaine Hearts, Garbanzo Beans, Tomatoes, Onions, Cucumber, Feta Cheese, Strawberry-Basil Vinaigrette | Wheat Rolls and Butter

Sliced Grilled Chicken Marinated with Mustard and Herbs \$15.95

Roasted Potatoes with Sweet Onions and Parsley | Sautéed Seasonal Vegetables | Greek Salad with Tomato, Cucumber, Feta Cheese | Platter of Gourmet Lettuces | Includes: Hummus, Tzatziki and Toasted Pita

Caribbean Garlic Buttered Shrimp \$18.95

Lime, Sweet Peppers, Scallions | Black Beans and Rice | Tropical Fruit Salad with Honey-Lime Vinaigrette | Bread Basket and Butter

Chili Verde \$14.95

Tender Pork, Tomatillo Sauce, Citrus, Poblano Chilies | Cilantro Rice with Toasted Pepitas | Warm Flour Tortillas | Garden Vegetable Salad with Chipotle Ranch Dressing

Meat Lasagna \$12.95

Three Cheeses, Marinara Sauce | Classic Caesar with Hearts of Romaine, Croutons, Diced Tomatoes, Parmesan Cheese and Caesar Dressing | Daily Vegetable Selection | Garlic Bread Sticks

Creamy Garlic and Julienne Vegetable Lasagna \$12.95

Three Cheese, Sliced Basil | Classic Caesar with Hearts of Romaine, Croutons, Diced Tomatoes, Parmesan Cheese and Caesar Dressing | Daily Vegetable Selection | Garlic Bread Sticks

Chicken Enchilada Casserole \$12.95

Shredded Chicken Breast, Corn Tortillas, Jack and Cheddar Cheeses | Taco Salad with Shredded Lettuce, Tomatoes, Olives, Onions, Cheddar and Chipotle Ranch | Refried Black Beans, Tortilla Chips, Salsa and Sour Cream

Beef Stroganoff \$15.95

Garlic Buttered Egg Noodles | Tender Green Vegetables | Arugula Salad, Celery, Apples, Shaved Parmesan, Roasted Almonds, Red Wine-Mustard Dressing | Bread and Butter

Shrimp & Grits \$18.95

Bacon, Tomatoes, Onions, Garlic, Creole Mustard Sauce | Heirloom Grits, Yellow Cheddar Cheese and Sweet Kernel Corn | Daily Vegetable Selection | Chopped Salad with Romaine, Leaf Lettuce, Tomato, Cucumber, Olives, Croutons, Red Onion, Zucchini and Red Wine-Mustard Dressing | Bread and Butter

Lime Marinated Chicken Fajitas \$14.95

Peppers, Onions, Zucchini, Corn | Buttered White Rice, Olive Oil Toasted Pepitas, Cilantro | Shredded Cabbage and Romaine Salad with Black Olives, Tomato, Cucumber, Jalapeno Ranch | Includes: Tortilla Chips, Salsa, Sour Cream

Coriander Steak Fajitas \$16.95

Peppers, Onions, Zucchini, Corn | Southwestern Caesar with Romaine Hearts, Tortilla Strips, Tomatoes, Cotija Cheese and Cilantro Caesar Dressing | Spanish Rice | Includes: Tortilla Chips, Salsa, Sour Cream

Braised Meatballs \$14.95

Bold Roma Tomato Sauce | Rigatoni, Artichoke Hearts, Tomatoes, Spinach, Chardonnay Cream Sauce | Olive Oil Roasted Zucchini with Garlic and Oregano | Antipasti Salad with Tender Greens, Salami, Provolone Cheese, Olives, Tomatoes, Red Onions and Italian Dressing | Garlic-Cheddar Bread

Grilled Chicken and Farfalle \$14.95

Sun Dried Tomatoes, Zucchini, Garlic, Spinach, Creamy White Wine Sauce | Chopped Salad, Romaine, Leaf Lettuce, Tomato, Cucumber, Olives, Croutons, Red Onion, Zucchini, Red Wine-Mustard Dressing | Daily Vegetable Selection | Bread Basket and Butter

Oregano Grilled Chicken and Penne Alfredo \$13.95

Antipasti Salad with Tender Greens, Salami, Olives, Provolone Cheese, Tomatoes, Red Onions, Italian Dressing | Daily Vegetable Selection | Garlic Bread Sticks

Pulled Barbecued Chicken \$14.95

Tangy Barbecue Sauce, Soft Buns, Pickles | Kettle Style Potato Chips, Creamy Poppy Vegetable Slaw, Garden Green Salad with Buttermilk Dressing | Bread and Butter

Sesame Grilled Chicken \$14.95

Steamed Brown Rice | Baby Bok Choy and Broccoli | Green Salad, Cucumber, Shredded Carrot, Toasted Almonds and Ginger Dressing

PLANTBASED ENTREES

\$12.95 PER PERSON | MINIMUM ORDER OF 5 PER SELECTION WITH MEAL PURCHASE

HIGH PROTEIN SALADS

- Quinoa and Citrus Salad** – Celery, Spinach, Pumpkin Seeds, Blueberries, Valencia Orange Vinaigrette
- Quinoa and Grilled Cauliflower Salad** – Zucchini, Tomatoes, Cashews, Scallions, Italian Dressing
- Kale Salad** – Wheat Berries, Sweet Onion, Papaya, Sunflower Kernels, Basil Dressing
- Caribbean Black Bean Salad** – Pineapple, Mango, Onion, Shaved Jalapeno, Baby Greens, Lime Dressing

VEGAN

- Shredded Protein Stir Fry** – Asian Vegetables, Teriyaki Sauce, Steamed Jasmine Rice
- Shredded Protein “Ceviche”** - Mango, Pico De Gallo, Shredded Lettuce, Crispy Corn Tostadas
- Toasted Sesame Protein Lettuce Wraps** – Citrus and Cabbage Slaw, Roasted Peanuts
- Blackened Tempeh Wrap**- Sprouted Tortilla, Braised Kale, Avocado, Radish, Pickled Onion

VEGETARIAN MEATBALLS

- Spaghetti and Veggie Meatballs** – Traditional Marinara, Parmesan
- Spaghetti Squash and Veggie Meatballs** - Traditional Marinara, Parmesan
- Veggie Meatball Sub** – Soft Hoagie Roll, Provolone

POLENTA

- Grilled Parmesan-Herb Polenta** – Sautéed Vegetables, Creamy Tomato Sauce
- Polenta with Feta and Rosemary** – Roasted Vegetables, Creamy Pesto Sauce
- Polenta Marcela** – Caramelized Mushrooms, Onions, Marcela Wine Sauce

TOFU

- BBQ Tofu** – Grilled and Basted with Smokey Barbecue Sauce, Topped with Peppers and Onions
- Crispy Tofu Stir Fry** – Wok Fired with Vegetables, Steamed Jasmine Rice
- California Tofu** – Marinated Artichoke Hearts, Basil, Sun Dried Tomatoes, Tomato Jus
- Teriyaki Tofu** – Grilled Pineapple, Scallions
- Texmex Tofu** – Black Beans, Kernel Corn, Sweet Onions and Peppers
- Tofu Marsala** – Caramelized Mushrooms, Onions, Marsala Wine Sauce

‘BEYOND’ VEGETARIAN CRUMBLE- ADD \$3 PER PERSON

- Taco Crumble** – Warm Tortillas, Lettuce, Onions, Salsa, Seasoning
- Crumbled Protein and Cheddar Empanada** – Black Olives, Spicy Chili Sauce
- Spanish Protein and Brown Rice Stuffed Pepper** – Cumin, Parsley, Spinach, Parmesan Cheese
- Penne and “Meat” Sauce** – Zucchini, Basil, Pomodoro Sauce, Parmesan Cheese

VEGETABLES

- Baked Zucchini Boats** - Mushrooms, Grilled Vegetables, Cumin Scented Tomato Sauce
- Southwest Sweet Potato** – Black Beans, Roasted Corn, Sweet Peppers, Cilantro, Salsa Verde
- Spinach and Artichoke Stuffed Portabella Mushroom** – Three Cheeses, Rich Roma Tomato Fondue
- Roasted Acorn Squash** – Orzo, Feta, Sundried Tomatoes, Basil, Creamy Tapenade Sauce
- Vegetable Fajitas** – Mushrooms, Peppers, Onions, Zucchini and Corn Sautéed with Zesty Cilantro Lime Sauce
- Grilled Cauliflower Steak** – Smothered with Garlic, Peppers, Mushrooms, Onions and Tomatoes
- Crispy Cauliflower** – Stir Fried Vegetables, Zesty Orange Glaze, Zucchini Parmesan, Mozzarella Cheese, Spicy Marinara Sauce
- Grilled Vegetable Puff**- Tomato Jus

STATIONS AND BARS

INCLUDES: PRE-DESIGNATED SIDES WITH ASSORTED COOKIES OR BROWNIES
SUBSTITUTE FRUIT PLATTER FOR ADDIT'L. \$0.50 PER PERSON

CHICKEN TERIYAKI BOWL- \$10.75

Grilled Chicken

Choice of:

Steamed or Fried Rice

Includes:

Oriental Salad with Sesame Dressing, Sautéed Vegetables with Side of Hot Sauce and Teriyaki Sauce

BURGER BAR- \$13.50

Meats:

Choose One: Beef Patties | Grilled Chicken Breasts | Turkey Burger

Option to Substitute with Veggie Patties \$0.50 per person

Toppings:

Grilled Onions, Crumbled Bleu Cheese, Bacon, Sliced Cheddar Cheese, Lettuce,
Tomato, Mayonnaise, Mustard and Ketchup

**Upgrade to Signature Toppings- Add \$5.00 per person*

Includes: Sliced Tillamook Cheddar Cheese, Swiss Cheese, Grilled Mushrooms, Fried Onions,
Pickles, Avocado, Garlic Aioli, House Recipe Ketchup, Barbecue Sauce, Burger Sauce

Includes:

Sea Salt or Barbecued Potato Chips, Farmer's Market Vegetable Slaw or Pasta Salad

PASTA STATION- \$10.50

Penne Pasta with Marinara and Creamy Pesto Sauces

Toppings:

Tomatoes, Basil, Sautéed Mushroom, Diced Bell Peppers, Parmesan Cheese, Crushed Red Pepper

Includes:

Caesar Salad, Garlic Bread Sticks and Butter
Add Sliced Chicken or Italian Sausage - \$3.00 p/p

SOUP & SALAD BAR- \$14.95

Choose One:

Creamy Chicken Noodle | Roasted Tomato Bisque | Braised Barley Beef and
Country Vegetables | Chicken Tortilla | Minestrone with Basil Pesto and Parmesan

Choose One Protein:

Broiled Salmon with Olive Oil, Lemon and Herbs | Marinated Chicken Breast
with Garlic and Mustard | Sliced Skirt Steak with Cilantro, Charred Onions and Lime

Includes:

Marinated Wheat Berry Salad with Cauliflower, Cashews, Oranges, Spinach and Blueberries | Chopped Mixed
Greens | Toppings: Tomato Wedges, Broccoli, Olives, Croutons, Red Onion, Cucumber, Cheddar Cheese,
Shredded Zucchini and Carrots | Balsamic Vinaigrette and Ranch Dressings | Seasonal Fruit

STATIONS AND BARS

TOSTADA BAR- \$12.50

Seasoned Ground Beef and Grilled Chicken with Corn Tostadas

Toppings:

Refried Beans, Shredded Lettuces, Diced Tomatoes, Sliced Olives, Chopped Cilantro and Onions, Shredded Cheddar Cheese, Sliced Jalapenos, Cilantro-Lime Dressing, Salsa Fresca, Sour Cream, Guacamole

TACO LA COSTA- \$13.95

Select Two:

Carne Asada | Pollo Asada | Al Pastor | Talapia

Includes:

Corn Tortillas, Cilantro Lime Cabbage, Cotija Cheese, Spanish Rice, Tortilla Chips and Fire Roasted Salsa, Southwestern Caesar Salad

TACO BAR- \$12.50

Meats:

Seasoned Ground Beef and Grilled Chicken

Includes:

Corn and Flour Tortillas, Spanish Rice, Mixed Green Salad with Ranch Dressing, Tortilla Chips with Cheese, Salsa, and Sour Cream

TORTA BAR- \$13.95

Select Two:

Carne Asada | Pollo Asada | Al Pastor | Chicken Tinga
Served on Soft Bolillos

Toppings:

Spicy Marinated Cabbage, Shredded Lettuce, Cilantro and Onions, Guacamole, Sliced Vine Ripened Tomatoes, Salsa Verde, Chili de Arbol

Includes:

Green Salad with Cucumber, Red Onion, Tomatoes, Jalapenos, Cucumber Ranch Dressing | Cilantro Rice with Toasted Pepitas | Chips and Salsa

CHINESE CHICKEN SALAD BAR- \$13.95

Ginger Shoyu Grilled Chicken Breast with Napa Cabbage and Romaine

Toppings:

Shredded Carrots, Scallions, Mandarin Oranges, Celery, Toasted Almonds, Bell Peppers, Won Ton Chips, Toasted Sesame Dressing

Includes:

Vegetable Egg Rolls with Sweet and Sour Sauce

BEER CHEESE AND SPUDS- \$12.50

Select Idaho Russets with Fondue, Warm Grilled Chicken and Steamed Broccoli

Toppings:

Bacon, Cheddar, Scallions, Sour Cream, Butter

Includes:

Tossed Green Salad with Ranch and Italian Dressing, Bread Basket and Butter