



# EVENT MENU PACKAGES

THE AMERICAN PIE \$18.00

*1 Salad, Pizza*

THE FRONT RUNNER \$29.00

*1 Salad, 1 Entree, and 1 Side*

THE KICK OFF \$35.00

*1 Salad, 1 Entree, and 2 Sides*

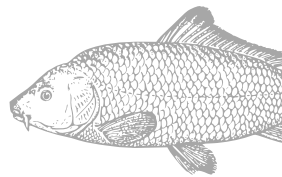


PAR FOR THE COURSE \$41.00

*1 Salad, 2 Entrees, and 1 Side*

THE SLAM DUNK \$48.00

*1 Salad, 2 Entrees, and 2 Sides*



*\*All packages include your choice of a dinner roll, corn bread, or tortillas*

*Event Menus are not all- you-can-eat and will be proportioned out according to your final headcount*

*All guests in the event will be sharing the same menu selections, please take into account vegetarian and gluten free guests. Guests do NOT order individually.*

*There is a 15 guest minimum for all event packages.*





# EVENT MENU

## APPETIZERS (SERVES 8-10)

BRUSCHETTA \$30.00

*Traditional diced mix of fresh tomatoes, garlic, basil, parmesan and olive oil topped on a baked crostini*

FRIED RAVIOLI \$30.00

*Flash fried ravioli served with a side of house made red sauce*

MUSHROOM SKEWER \$30.00

*Grilled and marinated portabella mushroom skewer*

MINI MEATBALLS \$30.00

*Served with your choice of sauce - BBQ or Classic Marinara*

SPRING ROLLS \$30.00

*Vegetarian or Southwestern (bronzed chicken, roasted red peppers, onions, corn, black beans, and chipotle ranch)*

SMOKED SALMON CROSTINI \$40.00

*Served with avocado and red onions*

TRI-TIP CROSTINI \$40.00

*Served with horseradish cream*

CHICKEN DRUMETTES \$50.00

*Flash fried and seasoned with lemon, garlic, salt and pepper*

BUFFALO WINGS \$50.00

*Traditional wings in our house made buffalo sauce served with ranch*

SEASONAL FRUIT PLATTER \$60.00

*A display of the season's best fruit (Vegetarian / Gluten Free)*

MEXICAN FIESTA \$60.00

*Homemade corn tortilla chips, rojo & verde salsas and guacamole (Vegetarian / Gluten Free)*





# EVENT MENU

## APPETIZERS (SERVES 8-10)

GOURMET CHEESE \$60.00

*A selection of fine imported and domestic gourmet cheeses, served with gourmet crackers (Vegetarian)*

SHRIMP COCKTAIL \$60.00

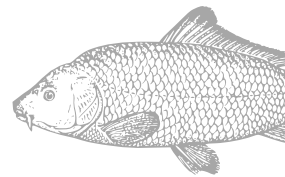
*Grilled and chilled shrimp served with cocktail sauce*

HONEY CRISP SHRIMP SKEWER \$60.00

*Double flash fried shrimp with honey glaze and a walnut garnish*

MEDITERRANEAN PLATTER \$60.00

*Fresh vegetables with hummus Served with pita points, herb crostini and gourmet crackers (Vegetarian)*





# EVENT MENU

## SALADS

### HOUSE SALAD

*Romaine, tomato, red onion and cucumber with house made vinaigrette*

### CAESER SALAD

*House made croutons, shaved parmesan and caesar dressing*

## PREMIUM SALADS

CAPRESE SALAD + \$3.00 PER PERSON

*Served with olive oil and balsamic glaze*

### CALIFORNIA CAPRESE SALAD

+ \$4.00 PER PERSON

*Served with olive oil, balsamic glaze, and avocado*

### THAI CUCUMBER SALAD

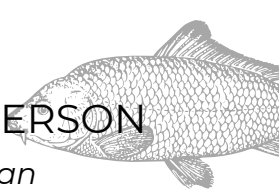
+ \$3.00 PER PERSON

*Cucumbers, tomatoes, bean sprouts, red peppers, oriental creamy dressing*

### TOMATO CUCUMBER SALAD

+ \$3.00 PER PERSON

*Tomatoes, cucumbers, red onions with italian vinaigrette*





# EVENT MENU

## SIDES

### PENNE ALFREDO

*Penne pasta with our rich alfredo sauce*

### PENNE WITH CLASSIC MARINARA OR BOLOGNESE

*Penne pasta with our traditional red meat sauce or marinara*

### PENNE WITH WHITE CHAMPAGNE SAUCE

*Penne with sun-dried tomatoes and a light cream sauce*

### PASTA ALL'AMATRICIANA

*Pancetta, basil, & fire roasted tomatoes*



### SAUTEED VEGGIES

*Mix of seasonal veggies*

### BROCCOLI OLIO

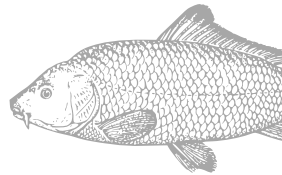
*Garlic infused oil, parsley, olive oil, and sauted broccoli*

### GRILLED CAULIFLOWER

*Pistachio dusted and grilled cauliflower*

### BRUSSEL SPROUTS (SEASONAL)

*Crispy fried with sriracha and agave*



### ROASTED GARLIC MASHED POTATOES

*Creamy mashed potatoes with roasted garlic*

### FIRE ROASTED PURPLE NEW POTATOES

*Roasted with garlic, rosemary, salt, pepper, and olive oil*

### MACARONI & CHEESE

*House made macaroni and cheese*





# EVENT MENU

## SIDES

### SPANISH RICE

*Spanish rice with a tomato base*

### BLACK BEANS

*Garnished with green onions*

### STREET CORN

*Chili lime seasoning, fresca cheese, and cilantro*

### COLESLAW

*Sweet coleslaw with a hint of honey*





# EVENT MENU

## ENTREES

### CHICKEN PICCATA

*Browned chicken served in a sauce containing lemon juice, butter, and capers*

### SIRLOIN MARSALA

*Served in a demi glaze with mushrooms*

### LIGHTLY BLACKENED SALMON

*Served with peach & pear salsa*

### PENNE WITH CHAMPAGNE SAUCE

*Choice of protein - chicken, tri tip, salmon, shrimp, or tofu, with sundried tomatoes*



### PASTA ALL'AMATRICIANA

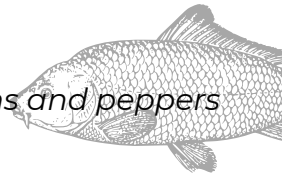
*Choice of protein - chicken, tri tip, salmon, shrimp, or tofu with pancetta, basil, & fire roasted tomatoes*

### TRI-TIP MADERA

*Served with wild mushroom sauce*

### MEXICAN STYLE FAJITAS

*(Steak or Chicken) served with grilled onions and peppers*



### PORK RIBS

*St.Louis Style (chipotle & brown sugar) sauce Or Dry Rub*

### TERIYAKI BOWL

*Choice of protein - chicken, tri tip, salmon, shrimp, or tofu*

### GRILLED OR LIGHTLY BLACKENED SHRIMP

*Jumbo shrimp seared with cajun seasoning*





# EVENT MENU

## VEGETARIAN ENTREES

### CAULIFLOWER STEAK

*Pistachio crusted cauliflower steak served with a provençal sauce made from fire roasted heirloom tomatoes and white wine*

### PORTABELLA MUSHROOMS

Grilled portabella mushrooms stacked with red and yellow peppers served with or without cheese

### PASTA PRIMAVERA

*Fresh veggies with pasta in a cream sauce*

## PREMIUM ENTREES

### OSSOBUCO - PORK CHOP

*Slow roasted with carrots, onions, celery, and garlic, served with a natural ajus* + \$4.00 PER PERSON

### CRISPY HONEY SHRIMP WITH VEGETABLE FRIED RICE

*Double flash fried shrimp with honey glaze and a walnut garnish* + \$6.00 PER PERSON

### LOLLIPOP LAMB SHANKS

*Sliced lamb chops, seasoned with olive oil, rosemary, salt, and pepper* + \$MARKET PRICE PER PERSON







# EVENT MENU

## DESSERT

### MINI CANNOLI

Classic mini cannoli with chocolate chip creme filling

+ \$4.00 PER PERSON

### TIRAMISU (CLASSIC OR WHITE)

(Classic) Espresso soaked lady fingers with coffee laced whip cream and cocoa powder

(White) Amaretto soaked lady fingers with white whip cream and an almond crust

+ \$4.00 PER PERSON

### BROWNIE BITES

Served with or without nuts

+ \$4.00 PER PERSON

### FRESH BAKED COOKIES

Choice of white macadamia nut, cranberry oatmeal, or chocolate chip

+ \$4.00 PER PERSON

### BAKLAVA

Pistachio crusted phyllo dough layered and soaked in honey

+ \$4.00 PER PERSON





# EVENT MENU

## DRINKS

### SOFT DRINKS

All food packages include unlimited soft drinks, including Coke, Diet Coke, Sprite, & Lemonade

### FULL OPEN BAR

Open bar - drinks charged by consumption

### DRINK TICKETS

\$8 - Beer & Wine

\$10 - Beer, Wine & Cocktails



### CASH & CARRY

All guests are responsible for their own bar beverages

### COFFEE & HOT TEA BAR

\$30 for up to 25 guests

### QUICK TAP

Custom Event Cocktail in a self serve tap

\$350 for 33 drinks

