



Catering Menu

minimum of 25 guests | pp - per person | (#) - how many package feeds
Brunch 10am or later, add't fees apply for early service or extended party time past 10pm

App's

MINI MEATBALLS | \$5 PP

Homemade ground beef meatballs in a Swedish demi-glace or marinara sauce

DIP & PITA CHIPS | \$5 PP

Garlic Hummus, Artichoke or Spinach Dip served with crispy pita chips

CALAMARI FRITTI | \$5 PP

Hand-breaded calamari served with a roasted garlic aioli and a grilled lemon

TOMATO SOUP & GRILLED CHEESE | \$8 PP

Homemade tomato soup served with a cheddar and buttermilk grilled cheese

TRI-TIP SLIDERS | \$7 PP

BBQ tri-tip on a Hawaiian roll

STUFFED MUSHROOMS | \$6 PP

Button mushrooms, stuffed with sausage, mozzarella, parmesan and Italian spices

Brunch

BREAKFAST BUFFET | \$22 PP

Pancakes or French toast, bacon or sausage, herb country potatoes, and scrambled eggs (pancakes AND French toast +\$3 pp)
(bacon AND sausage +\$5 pp)

BREAKFAST CASSEROLE \$14 PP

Eggs, cheese, potatoes, and your choice of bacon or sausage, (mixed proteins, ham, linguica +\$3pp)

BREAKFAST SANDWICH | \$10 PP

Your choice of ham or bacon with an egg
*not available for 50+ guests

FRESH FRUIT TRAY

(30) - \$150 | (60) - \$225

Seasonal citrus, berries, variety of melons, and more

FRESH FRUIT BOWL \$4PP

Seasonal citrus, berries, variety of melons, and more

BERRY PARFAITS WITH GRANOLA | \$7 PP

Seasonal Berries, Greek Yogurt and Almond Granola

Lunch

CHICKEN ALFREDO | \$17 PP

With mushrooms and bacon

FETTUCCHINE ALFREDO | \$14 PP

With mushrooms and bacon (vegetarian)

STRAWBERRY, STEAK & BLUE CHEESE SALAD | \$15 PP

Mixed greens, strawberries, blue cheese crumbles, candied almonds and steak, with balsamic dressing and a balsamic glaze

MEATBALLS & MARINARA | \$16 PP

THREE CHEESE TORTELLINI PESTO | \$14 PP

ALMOND CRUSTED CHICKEN SALAD | \$14 PP
Mixed greens, apples, fresh mozzarella, dried cranberries, candied almonds, almond-crust chicken, honey drizzle and champagne apple vinaigrette

ALMOND CRUSTED CHICKEN SKEWERS | \$8 PP
served with an apricot-chili sauce

Beverages

SODA PACKAGE | \$3 PP

Soda (2) choices, self serve station includes refills.
Add Inland Roasters Coffee &/or hot tea +\$2pp

MIMOSA BAR |(25-59) \$10PP | 60+ \$8PP

Your choice of 2 juices, Bottles of champagne,
fresh fruit garnishes, choose 2 fruits.

BEER & WINE PACKAGE

*Bartender Required

(30) - \$400 | (60) - \$750 | (90) - \$1000

Variety of Beer, White Wine and Red Wine

BARTENDER \$200

Team member pouring wine/beer &(or) mixing
cocktails at bar station for your party guests.
Required for all types of alcohol services.
Excluding mimosa bar or wine only.

CORKAGE FEE \$25/ BOTTLE

10+ bottles \$20

FULL BAR

*Bartender Required

Hosted: Pre-determined spend amount for party guests.
No Host: Party guests responsible for alcoholic drinks
ordered at the bar

Dinner

1 Entrée 1 Side - \$30

1 Entrée 2 Sides - \$34

2 Entrées 1 Side - \$36

2 Entrées 2 Sides - \$40

2 Entrées 3 Sides - \$45

3 Entrées 1 Side - \$48

3 Entrées 2 Sides - \$52

3 Entrées 3 Sides - \$55

DINNER PACKAGES

Includes our Herb Bread and Butter, Salad, Entrée(s),

TOSSED GARDEN SALAD

Mixed greens, heirloom tomatoes, cucumbers,
olives, and carrots. Topped with parmesan
Romano cheese and served with house made
Ranch & Italian salad dressings

SIDES

- Fresh Seasonal Vegetables
- Mashed Red Potatoes
- Roasted Red Potatoes
- Rice Pilaf
- Penne Pasta with Marinara
- Penne Pasta with Butter & Parmesan

PASTA

- Chicken Alfredo with mushrooms and bacon
- Spaghetti and Meatballs with marinara sauce
- Penne Picante Vodka with chicken, heirloom
tomatoes and mushrooms
- Three-cheese tortellini with creamy pesto sauce,
mushrooms, and heirloom tomatoes

CHICKEN

- Herb Roasted Chicken
- Chicken Piccata
- Chicken Marsala (+\$2 pp)

BEEF

- Sliced Tri-tip topped with mushroom demi-glaze
- Seared Filet (+\$15 pp)
- Seared Sirloin (+\$8 pp)

Dessert

CHEESECAKE | \$7 PP

- Classic
- Pumpkin
- Oreo

CAKE | \$6 PP

- Chocolate Kahlua Cake
- Lemon Cake
- Short Cake

COOKIES | \$4 PP

- Chocolate Chip
- Peanut Butter
- Macadamia Nut

BROWNIES | \$4 PP

- Chocolate Chip
- Caramel
- Walnuts

CAKEAGE FEE \$25 PER CAKE

plated and served to your guests along with
forks

TRADITIONAL DESSERTS & CUPCAKES ALLOWED

Disposable plates & napkins can be provided
at an extra charge by request only.