

PASSED HORS D'OEUVRES

Handcrafted bites circulated by our staff. Priced per guest.



PACKAGES



THE LIGHT MIXER

16/PP - 45 MIN

Your choice of **3 items** from *The Selects*.

*Perfect for networking
or pre-dinner receptions*

THE SOCIAL HOUR

24/PP - 1 HR

Your choice of **4 items** from *The Selects or Signatures*.

Ideal for happy hours

THE MAIN EVENT

32/PP - 2 HRS

Your choice of **5 items** from *The Selects or Signatures*.

*Skip the buffet for a
high-energy party*

THE SELECTS

- **TOMATO MOZZARELLA BRUSCHETTA**
- **LEMON PEPPER BAY WINGS**
- **CURRY CHICKEN SKEWERS** w/ peanut dipping sauce
- **GROUND TURKEY MEATBALLS** w/ chipotle bbq sauce
- **BBQ TOFU SLIDERS** w/ caramelized onions
- **SALMON CAKES**

THE SIGNATURES

- **BBQ BEEF BRISKET CORN MUFFIN**
- **HONEY SESAME SOY GLAZED WINGS**
- **GOAT CHEESE CROQUETTE** w/ candied bacon
- **CRAB CAKES** w/ spicy mustard aioli

GRAZING BOARDS

Beautifully styled grazing stations.
Each board serves 30 guests.

THE BUTCHER BOARD

A curated medley of artisanal meats & cheeses, seasonal fruit, and rustic grains.

THE SLIDER BAR

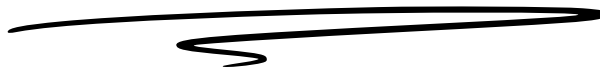
Chilled roast beef tenderloin and roasted turkey, served with soft rolls, lettuce, tomatoes, and chef's condiments.

THE MEZZE SPREAD

A vibrant mix of beet hummus, tzatziki, marinated olives, pickled veggies, and white bean salad. Served with garlic pita.

THE SURF BOARD

Smoked Oregon Chinook salmon paired with cream cheese, capers, hard-boiled eggs, cucumbers, and aioli.



BUILD YOUR OWN DAYTIME BUFFET

A customizable breakfast, brunch, or lunch feast for your guests.
Includes self service water station.



MORNING BREAD Select **one**

- **CINNAMON ROLLS**
- **HOMESTYLE BISCUITS**
- **CROISSANTS**
- **YEAST ROLLS**
- **ASSORTED BAGELS** | *everything, wheat, blueberry*
- **ASSORTED MUFFINS** | *blueberry, lemon poppyseed, banana*
- **ASSORTED TOAST** | *wheat, sourdough, rye*

ENTREES Select **two**

- **GRILLED JERK SHRIMP & ORZO SALAD** | *orzo, asparagus, grilled corn, and citrus vinaigrette*
- **CHICKEN & WAFFLES** | *served w/ maple syrup and hot honey*
- **FRENCH TOAST** | *served w/ maple syrup and powdered sugar*
- **BREAKFAST BURRITOS** | *eggs, bacon, potatoes, pico de gallo, and black beans*
- **SWEET POTATO HASH** | *roasted sweet potatoes, spinach, onions, peppers, and scrambled eggs*
- **MARGARITA CHICKEN QUESADILLAS** | *grilled chicken, onions, peppers, and lime butter*
- **BBQ PULLED PORK OR CHICKEN**
- **SHRIMP & GRITS**

SIDES

- **FRIED EGGS**
- **THICK CUT BACON**
- **SAUSAGE LINKS OR PATTIES**
- **BREAKFAST POTATOES**
- **HASH BROWNS**
- **FRENCH FRIES**
- **CREAMY MAC & CHEESE**
- **ESQUITES**
- **FRESH FRUIT**

BEVERAGE BARS ADD-ON

BRIGHT & BUBBLY MIMOSAS

Two bottles of bubbly, carafes of orange, cranberry, and pineapple juice. Served with fresh fruit garnishes.

JAVA BAR

Fresh brewed regular and decaf coffee, assorted cream and sugar.

PLATED DINNER

Create a full course meal for your guests. All courses include artisanal bread, a soup or salad, entree, and two sides, selected for the group.



STARTER Select **one** to be served to all guests.

- **MIXED GREENS** | red onion, mandarin, shaved parmesan, balsamic vinaigrette
- **CLASSIC CAESAR** | romaine, shaved parmesan, garlic croutons, caesar dressing
- **SPINACH SALAD** | dried cranberries, bacon, candied pecans, shallot vinaigrette
- **LOBSTER OR SHRIMP BISQUE** | served with housemade croutons

ENTREES

GRILLED FLATIRON STEAK

with housemade chimichurri

OVEN ROASTED SALMON FILET

with citrus caper butter & grilled lemon

CHICKEN MILANESE

handbreaded and topped with lemon butter, capers, cherry tomatoes & parmesan cheese

SEARED SNAPPER

topped with mango and pineapple salsa

ROASTED PORK LOIN

herb crusted and roasted with apricot reduction

MUSHROOM MEDLEY

triple blend of mushrooms sauteed and deglazed with white wine thyme butter sauce

SIDES

Select **two** to be served to all guests.

- **GRILLED ASPARAGUS**
- **TRUFFLE BUTTER BROCCOLI**
- **GARLIC JASMINE RICE**
- **CRISPY BRUSSELS SPROUTS**
- **RUSTIC GARLIC MASHED POTATOES**
- **SWEET POTATO MEDLEY**

DESSERT

Select **two** for your menu

- **UBE BREAD PUDDING**
- **SEASONAL CHEESECAKE**
- **KEY LIME PIE**
- **FLOURLESS CHOCOLATE CAKE**

BUILD YOUR OWN DINNER BUFFET

A customizable feast for your guests. Includes dinner rolls, whipped butter, and a self-service water station.



STARTER Select **one**

- **SUMMER ASIAN SALAD** | *mixed greens, edamame, red peppers, mango, cilantro & cucumber*
- **GRILLED ROMAINE CAESAR** | *charred romaine, shaved parmesan, garlic croutons, caesar dressing*
- **SOBA NOODLE SALAD** | *with mango and cucumber*
- **MIXED GREENS** | *carrots, cucumber, cherry tomatoes, and balsamic vinaigrette*

ENTREES

- **HERB ROASTED HALF CHICKEN**
- **CHICKEN MILANESE** | *parmesan and herb encrusted*
- **CURRY COAST MUSSELS** | *sauteed w/ tomatoes, onion, garlic & spinach in coconut curry broth*
- **CAJUN SEAFOOD PASTA** | *penne w/ jumbo shrimp, blackened salmon, roasted peppers & spinach*
- **FILET OF SALMON**
- **BBQ BRISKET**
- **BONELESS BEEF SHORT RIB**
- **BOURBON BBQ GLAZED PORK RIBS**

SIDES

- | | |
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| • HONEY GARLIC CHARRED BRUSSELS | • CARAMELIZED SWEET POTATOES |
| • TRUFFLE BUTTER BROCCOLI | • PAN ROASTED RED POTATOES |
| • GREEN BEAN AMANDINE | • RUSTIC GARLIC MASHED POTATOES |
| • HONEY BUTTER ROASTED CORN | • GARLIC JASMINE RICE |

DESSERT ADD-ON

DULCE GRAZING BOARD |

An assortment of mini desserts including key lime pie tartlets, strawberry shortcake parfaits, brownie truffles, and cookies. (Assortment may vary)

FAMILY STYLE DESSERT | *Ask about our seasonal dessert for large groups*