



CaterWest

at The National Western Complex

CATERING

MENUS

EVENT INFORMATION

SUSTAINABLE SEAFOOD

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events.

We also follow the recommendations of the Monterey Bay Aquarium's Seafood Watch program, in combination with eco-certifications, to ensure that we are making choices for healthy oceans.

PALM OIL

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

DIVERSITY-OWNED VENDORS

We celebrate the things that make each one of us different, and work to support the local communities that we partner with. Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!



MENUS

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at National Western Complex. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

FOOD GUARANTEES

Final guest count is to be advised no later than Ten (10) business days prior to the event date. The final bill will reflect the submitted final guest count or the number served, whichever is greater. If no final guest count is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The final guest count is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

LIQUOR & FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. Please see your Sales Manager for pricing. SSA Group, LLC. holds the Liquor License at the National Western Complex, therefore, liquor, beer, and wine may not be brought into the complex from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the event contract. Deposit payments may be made by credit card, certified check, company check or money order. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

Client must give SSA Group, LLC. written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to SSA Group, LLC. in the event of cancellation.

BREAKFAST BUFFETS

SERVICE FOR UP TO (1) HOUR
Requires a Minimum Order of (25) Guests

INCLUDES

Freshly Brewed Coffee | Iced Water | Orange Juice

Disposable Tableware

Upgrade to China - Please Inquire

GF - Gluten Free | VG- Vegan | V - Vegetarian

THE FARM FRESH | \$18 per Person

Scrambled Eggs | Country Sausage Links | Breakfast Potatoes

SERVED WITH

Assorted Hot Sauces & Ketchup

THE SUNRISE | \$20 per Person

BUILD-YOUR-OWN-TACOS

Chorizo | Scrambled Eggs | Breakfast Potatoes

SERVED WITH

Corn Chips | Flour Torillas | Cheddar Cheese

Salsa | Sour Cream

THE GRIDDLE | \$23 per Person

Fried Chicken & Waffles

Crispy Bacon | Scrambled Eggs | Seasonal Fruit

SERVED WITH

Assorted Hot Sauces | Syrup | Butter

THE SKILLET | \$32 per Person

Andouille Sausage | Blackened Shrimp

Cheddar Grits | Scrambled Eggs

SERVED WITH

Assorted Hot Sauces

Buttermilk Biscuits | Butter | Berry Jam | Honey

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

PLATED BREAKFAST

SERVICE FOR UP TO (1) HOUR
Requires a Minimum Order of (25) Guests

INCLUDES

Freshly Brewed Coffee | Iced Water | Orange Juice

Requires China Rental - Pricing Dependent on Menu Selection

GF - Gluten Free | VG- Vegan | V - Vegetarian

THE WESTERN BURRITO | \$20 per Person

SMOTHERED WITH GREEN CHILI & SOUR CREAM

(1) Burrito per person | Pre-selected final food quantities given in advance

BACON

Scrambled Eggs | Bacon

Cheddar Cheese | Breakfast Potatoes

VEGETARIAN

Scrambled Eggs | Peppers | Onions

Cheddar Cheese | Breakfast Potatoes

CHILAQUILES | \$23 per Person

Corn Tortillas Simmered in Salsa Verde
Topped with Black Beans | Cilantro | Corn
Lime Crema | Queso Fresco

SERVED WITH

Scrambled Eggs with Onions & Peppers

FRENCH TOAST | \$26 per Person

SELECT (1):

BANANAS FOSTER

CLASSIC TRADITIONAL

ROASTED APPLE-CINNAMON

SERVED WITH

Sliced Fruit | Thick Cut Bacon

FRITATTA | \$32 per Person

SELECT (1):

BACON

Eggs | Peppers | Cheddar Fondue

FLORENTINE

Eggs | Spinach | Mushrooms | Mornay Sauce

SMOKED SALMON

Eggs | Pickled Red Onions | Lemon-Caper Hollandaise

SERVED WITH

Breakfast Potatoes | Onions & Peppers | Seasonal Fruit

BREAKFAST ADD-ONS

Price per Person Unless Otherwise Specified
Minimum Food Quantities Must Match Guest Guarantee

GRAB n' GO

SEASONAL WHOLE FRUIT | \$2

YOGURT PARFAIT | \$6

INCLUDES: Yogurt | Fresh Berries | Granola

ASSORTED DONUTS | \$29 per dozen

MAY INCLUDE: Chocolate | Fruit | Glazed

BREWED REGULAR -OR- DECAF COFFEE | \$69 per gallon

INCLUDES: Creamer | Sugar | Cups | Lids | Sleeves | Stirrs

HOT BREAKFAST

(1) Option per person

Pre-selected final food quantities given in advance

INCLUDES EGGS | CHEDDAR CHEESE

SELECT (1):

BREAKFAST BURRITO | \$10

BREAKFAST BAGEL | \$10

BREAKFAST CROISSANT | \$12

À LA CARTE

ASSORTED BREAKFAST BREADS | \$4

MAY INCLUDE: Danishes | Muffins | Scones

FRESH FRUIT SALAD | \$4

YOGURT & GRANOLA | \$4

ADD: Seasonal Berries | \$2 per person

BREAKFAST PROTEIN | \$5

SELECT (1): Crispy Bacon | Ham | Sausage Links

BISCUITS & SAUSAGE GRAVY | \$7

CHEDDAR GRITS | \$5

CINNAMON BREAD PUDDING | \$6

HASH BROWN CASSEROLE | \$5

OATMEAL BAR | \$6

INCLUDES: Brown Sugar | Butter | Dried Fruit | Whole Milk

BEVERAGES

INFUSED AQUA FRESCA | \$3

SELECT (1): Citrus | Cucumber-Mint | Very Berry

COFFEE & HOT TEA STATION | \$5

Decaf Coffee Available Upon Request

INCLUDES: Creamer | Honey | Lemons | Sugar

JUICE BAR | \$3

SELECT (1): Apple | Cranberry

HOT CHOCOLATE STATION | \$4

INCLUDES: Whipped Cream

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BISTRO LUNCH

GF - Gluten Free | VG- Vegan | V - Vegetarian

BOXED LUNCH | \$22 per Person

DROP-OFF SERVICE

Requires a Minimum Order of (25) Guests | Max of (100) Guests

INCLUDES

Kettle Chips | Whole Fruit | Chocolate Chip Cookie | Bottled Water

Each Group to Select up to (2) Options from Either Salad,

Sandwich -OR- Wrap Offerings

(1) Menu Selection per Guest | Pre-Selected Final Food Quantities Given in Advance

GRAINS & GREENS BUFFET | \$26 per Person

Service for up to (1.5) Hours

Requires a Minimum Order of (25) Guests

INCLUDES

Kettle Chips | Chocolate Chip Cookie | Iced Water | Iced Tea

Each Group to Select to (1) Salad -AND- A Combination of (2) Sandwiches/Wrap

Offerings per Event for a Total of (3) Menu Offerings

Sandwich/Wrap quantities will be evenly split against guest guarantee

ADD-ONS

Pricing per Person | Food Quantities Must Match Guest Guarantee

ADDITIONAL SALAD SELECTION | \$6

ADDITIONAL SANDWICH -OR- WRAP SELECTION | \$8

FRESH ROLLS & BUTTER | \$2

GLUTEN FREE BREAD | \$2

WHOLE FRUIT | \$2

FRESH FRUIT SALAD (GF, VG) | \$4

FUDGE BROWNIES | \$4

SALADS

GRILLED CHICKEN CAESAR

Chopped Romaine | Focaccia Croutons | Grape Tomato

Parmesan | Caesar Dressing

RANCH HOUSE (GF)

Mixed Greens | Cheddar Cheese | Ham | Hardboiled Egg | Turkey

Tomatoes | Buttermilk Herb Dressing

SOUTHWEST (GF, V)

Romaine Lettuce | Charred Corn | Marinated Heirloom Tomatoes

Roasted Red Peppers | Green Chili Herb Dressing

SANDWICHES

CUBANO HAM

Lettuce | Pickle | Red Onion | Swiss Cheese

Tomato | Dijon Mustard | Artisan Bread

DIJONNAISE HAM

Cheddar Cheese | Lettuce | Red Onion | Tomato

Dijonnaise | Artisan Bread

HORSEY ROAST BEEF

Lettuce | Red Onion | Tomato

Horseradish Sauce | Artisan Bread

SOUTHWESTERN TURKEY

Lettuce | Red Onion | Tomato

Whole Grain Mustard Aioli | Artisan Bread

WRAPS

ASIAN (VG)

Mixed Greens | Red Onion | Tofu

Tomato | Sweet Chili Sauce | Flour Tortilla

BUFFALO (V)

Blue Cheese Crumbles | Lettuce | Red Onion

Tofu | Tomato | Buffalo Sauce | Flour Tortilla

MEDITERRANEAN (V)

Falafel | Hummus | Lettuce | Red Onion | Tomato

Vegetable Relish | Flour Tortilla

RANCH TURKEY CLUB

Lettuce | Red Onion | Rendered Bacon | Tomato

Buttermilk Herb Aioli | Flour Tortilla

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HOT LUNCH BUFFETS

SERVICE FOR UP TO (1) HOUR
Requires a Minimum Order of (25) Guests

INCLUDES

Iced Water | Lemonade

Disposable Tableware

Upgrade to China - Please Inquire

GF - Gluten Free | VG- Vegan | V - Vegetarian

FAR EAST | \$32 per Person

WONTON SALAD (V)

HONEY-SRIRACHA PORK (GF) | SESAME CHICKEN (GF)

SERVED WITH

XO BRUSSELS SPROUTS (VG) | VEGETABLE FRIED RICE (GF,V)

COCONUT TAPIOCA (GF,V) | FORTUNE COOKIES

ITALIAN | \$32 per Person

CAESAR SALAD

CHICKEN SALTIMBOCCA (GF)

CRISPY BACON & GARLIC

PENNE PRIMAVERA (V)

SEASONAL VEGETABLES

SERVED WITH

GARLIC BREAD (V) | SEASONAL VEGETABLES (GF,V)

TIRAMISU (V)

LATIN | \$32 per Person

TORTILLA SALAD (GF,V)

CHICKEN MOLE (GF) | PORK CARNITAS (GF)

VEGETABLE CHILAQUILES (GF,V)

SERVED WITH

BORRACHO BEANS (GF,V) | CILANTRO-LIME RICE (GF,V)

FLOUR TORTILLAS (V) | SALSA | CINNAMON CHURRO BITES (V)

COLORADO | \$36 per Person

FARMHOUSE SALAD (GF,V)

BUTTERMILK HERB DRESSING

ANCHO & COFFEE MARINATED PULLED PORK (GF)

BISON CHILI (GF)

SERVED WITH

GREEN CHILI MAC N' CHEESE (V) | SEASONAL SQUASH (GF,V)

PALISADE PEACH COBBLER (V)

BOURBON WHIPPED CREAM

WESTERN SMOKEHOUSE BBQ | \$38 per Person

COUNTRY STYLE POTATO SALAD (GF,V)

DRY RUBBED BBQ CHICKEN (GF) | HOUSE SMOKED BRISKET (GF)

SERVED WITH

COLESLAW (GF,V) | CREAMED CORN (GF,V)

CORN BREAD (V) | APPLE BREAD PUDDING (V)

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BREAK TIME

NON-ALCOHOLIC BEVERAGE PACKAGES

HALF-DAY SERVICE FOR UP TO **(4) HOURS** | FULL DAY SERVICE FOR UP TO **(8) HOURS**

Disposable Drinkware

INFUSED AQUA FRESCA

SELECT (1):

Citrus | Cucumber-Mint | Very Berry

HALF-DAY \$3 PER PERSON | **FULL DAY** \$5 PER PERSON

ASSORTED PEPSI PRODUCTS

Assorted Pepsi Sodas | Iced Water

HALF-DAY \$8 PER PERSON | **FULL DAY** \$16 PER PERSON

COFFEE & TEA PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Iced Water

Decaf Coffee Available Upon Request

HALF-DAY \$8 PER PERSON | **FULL DAY** \$12 PER PERSON

COMPLETE BEVERAGE PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Iced Water

Assorted Pepsi Products | Iced Tea

Decaf Coffee Available Upon Request

HALF-DAY \$10 PER PERSON | **FULL DAY** \$14 PER PERSON

SNACK BOARDS

SERVICE FOR UP TO (2) HOURS

Requires a Minimum Order of (15) Guests | Pricing is per person

INCLUDES

Disposable Tableware

Upgrade to China - Please Inquire

CHIPS & DIP | \$8

House-Made Kettle Chips

SERVED WITH

BREAD & BUTTER PICKLES | FRENCH ONION DIP

VEGETABLE CRUDITÉ | \$8

Seasonal Farm Vegetables

SERVED WITH

BUTTERMILK HERB DIP | FRESH HUMMUS

ARTISANAL CHEESE DISPLAY | \$12

Chef's Selection of Domestic & Imported Cheeses

SERVED WITH

ASSORTED CRACKERS | NUTS | SEASONAL & DRIED FRUITS

CHARCUTERIE BOARD | \$16

Chef's Selection of Dried & Cured Meats

SERVED WITH

PÂTÉS | PICKLED VEGETABLES | WHOLE GRAIN MUSTARD

ASSORTED CRACKERS | GRILLED BREAD

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EVENING

MENUS

APPETIZER RECEPTION

Tray Passed Service For Up To **(1) HOUR** | Stationed Service For Up To **(1.5) HOURS**

Requires Passer Fee of \$90

Food Quantities Must Match Guest Guarantee
Minimum Order of (25) Pieces Required per Item

Pricing is per piece

GF - Gluten Free | VG- Vegan | V - Vegetarian

STATIONED

ARTISANAL CHEESE DISPLAY

Assorted Domestic Cheeses

Grapes | Crackers

\$14 per person

COWBOY CHARCUTERIE

Cured Meats | Assorted Cheeses

Jam | Grilled & Pickled Vegetables

Artisan Bread & Crackers

\$18 per person

VEGETARIAN

CAPRESE CROSTINI

Heirloom Tomato | Fresh Mozzarella | Basil

Balsamic

\$8 passed | \$14 stationed

GARLIC & BRIE CROSTINI (V)

Berry Compote

\$8 passed | \$14 stationed

GAZPACHO VERDE SHOOTER (GF,V)

Charred Corn

\$8 passed | \$14 stationed

GOAT CHEESE STUFFED PEPADREW PEPPER (GF,V)

Micro Cilantro

\$7 passed | \$14 stationed

JALAPEÑO-CHEDDAR RISOTTO CAKE (V)

Herb Crema

\$7 passed | \$14 stationed

MINI VEGETABLE EGG ROLL (V)

Sweet Chili Sauce

\$8 passed | \$14 stationed

RATATOUILLE BRUSCHETTA (V)

Seasonal Vegetables | Fresh Herbs

\$7 passed | \$14 stationed

WILD MUSHROOM RISOTTO CAKE (V)

Truffle Crema

\$7 passed | \$14 stationed

MEAT

ARGENTINEAN BEEF SKEWER

Chimichurri

\$9 passed | \$16 stationed

BEEF MEATBALL

Alfredo | Roasted Garlic Tomato Sauce

\$9 passed | \$16 stationed

JAPANESE CHICKEN MEATBALL

Eel Sauce Glaze | Sesame

\$9 passed | \$16 stationed

PORK SKEWER (GF)

Ancho Coffee Rub | Peach Chili Glaze

\$8 passed | \$14 stationed

SHORT RIB RISOTTO CAKE

Chimichurri Aioli

\$9 passed | \$16 stationed

STEAK EMPANADA

Chimichurri Aioli

\$9 passed | \$16 stationed

SOUTHWEST CHICKEN EGG ROLL

Chipotle Ranch

\$9 passed | \$16 stationed

SEAFOOD

CAJUN SHRIMP & GRITS (GF)

Chipotle

\$9 passed | \$16 stationed

TUNA POKE

Furikake | Scallion | Sweet Soy

\$9 passed | \$16 stationed

SALMON TARTARE

Pickled Chili | Soy Emulsion

\$9 passed | \$16 stationed

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DINNER STATIONS

SERVICE FOR UP TO (1.5) HOURS

INCLUDES

Disposable Tableware

Upgrade to China - Please Inquire

GF - Gluten Free | VG- Vegan | V - Vegetarian

Requires a Minimum of (3) Station Selections

Food Quantities Must Match Guest Guarantee | Minimum Order of (25) Guests

PRETZEL BAR | \$12 per Person

PRETZEL FLAVORS

Classic Salted | Cinnamon Sugar | Parmesan Truffle

DIPPING SAUCES

Beer Mustard | Caramel | Honey Mustard | Jalapeño-Cheese

WALKING SALADS | \$13 per Person

SELECT (2):

CAPRESE (GF,V)

Heirloom Tomato | Fresh Mozzarella | Red Onion | Pesto | Balsamic

ELOTE (GF,V)

Roasted Corn | Queso Fresco | Onion | Chili-Lime Aioli

GREEK PASTA (V)

Cavatappi | Artichoke | Feta | Roasted Pepper | Red Onion

Balsamic Vinaigrette

GRILLED ASPARAGUS (GF)

Frisée | Bacon | Roasted Mushroom

Roasted Garlic Aioli | Truffle Vinaigrette

CHIPS & DIP | \$15 per Person

SELECT (2):

SPINACH-ARTICHOKE FONDUE (GF,V) | Pita Chips | Crackers

RED PEPPER HUMMUS (GF,VG) | Grilled Flatbreads | Fresh Crudité

COWBOY QUESO WITH GUACAMOLE & SALSA (GF,V) | Tortilla

SLIDER BAR | \$15 per Person

SELECT (2):

ALL-AMERICAN | Ground Beef | Cheddar | Pickle | Special Sauce | Brioche Bun

CRISPY PORK BELLY | Fresh Jalapeño | Pickled Vegetables

FALAFEL (V) | Hummus | Cucumber | Yogurt | Brioche Bun

MINI HOT DOG | Cheese | Onions | Mustard | Brioche Bun

REUBEN | Pastrami | Sauerkraut | Swiss Cheese | 1,000 Island Dressing | Dark Rye Bun

SHRIMP PO' BOY | Cajun Fried Shrimp | Shredded Lettuce | Tomato | Pickled Chili

ADDITIONAL \$4 PER PERSON

MAC N' CHEESE BAR | \$19 per Person

SERVED WITH

Crumbled Bacon | Fried Chicken

Green Chili | Green Onions | Roasted Corn

Shaved Parmesan | Toasted Bread Crumbs | Assorted Hot Sauces

WINGS BAR | \$20 per Person

SELECT (2):

BBQ (GF)

JERK (GF)

BUFFALO (GF)

SWEET CHILI (GF)

GARLIC PARMESAN (GF)

SELECT (2) DIPS:

Bleu Cheese | Buttermilk Herb Dip

Toasted Sesame Sauce | Truffle Herb Dip | Spiced Crema

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DINNER BUFFETS

SERVICE FOR UP TO (2) HOURS
Requires a Minimum Order of (25) Guests

INCLUDES

Bread & Butter | Iced Water | Lemonade

Disposable Tableware

Upgrade to China - Please Inquire

GF - Gluten Free | VG- Vegan | V - Vegetarian

\$44 PER ADULT | \$25 PER CHILD
(1) Salad | (2) Accompaniments | (2) Entrées | (1) Dessert

SALADS

SELECT (1):

ARUGULA (GF,V)

Gorgonzola Cheese Crumbles | Walnuts
Lemongrass-Kaffir Lime Vinaigrette

BABY SPINACH (GF)

Bacon | Hard Boiled Egg | Pickled Red Onion
Blue Cheese Dressing

FARM HOUSE (GF,V)

Mixed Greens | Carrot | Cheddar | Cucumber
Herb Croutons | Tomato | Ranch Dressing

FIELD GREENS (GF,V)

Candied Pecans | Dried Cherries | Goat Cheese
Champagne-Poppy Vinaigrette

SUN-DRIED TOMATO CAESAR

Crisp Romaine | Garlic Croutons
Parmesan Cheese | Classic Caesar Dressing

TOASTED QUINOA (GF,VG)

Kale | Dried Cranberries | Grilled Corn
Orange Vinaigrette

ACCOMPANIMENTS

SELECT (2):

BALSAMIC-GLAZED BRUSSELS SPROUTS (GF,V)

GREEN BEAN CASSEROLE (V)

HERB ROASTED RED POTATOES (GF,V)

HONEY ROASTED BABY CARROTS (GF,V)

LOADED MASHED POTATOES (GF)

Bacon | Cheddar | Green Onion

MAPLE-PECAN WHIPPED SWEET POTATOES (GF,V)

ROASTED CAULIFLOWER (GF,V)

Parmesan Gremolata

ROASTED GARLIC COUSCOUS "RISOTTO" (V)

SAVORY BREAD PUDDING (V)

Gruyère Cheese | Mushrooms

SCALLOPED POTATOES (GF,V)

SWEET CORN SUCCOTASH (GF,V)

Peppers | Onions

ENTRÉES

SELECT (2):

APPLE-BRINED PORK LOIN (GF)

Caramelized Onions | Roasted Apples

BACON-WRAPPED MEATLOAF

BBQ Glaze

BUTTERNUT SQUASH RAVIOLI (V)

Pine Nut & Sage Cream

ADDITIONAL \$6 PER PERSON

CHICKEN SALTIMBOCCA (GF)

Garlic | Parmesan | Prosciutto | Spinach
Lemon Cream Sauce

COUNTRY FRIED STEAK

Pepper-Cream Gravy

ADDITIONAL \$7 PER PERSON

GRILLED BONE-IN PORK CHOP

Fig-Balsamic Gastrique

ADDITIONAL \$8 PER PERSON

GRILLED CHICKEN BREAST (GF)

Achiote Marinade | Tomatillo
Roasted Corn Sauce

PENNE ALFREDO (V)

Mushroom | Spinach
Sun-Dried Tomatoes | Pine Nuts

SLOW ROASTED PORK SHOULDER (GF)

Garlic-Citrus Mojo

STEELHEAD TROUT

Gnocchi | Wild Mushroom Ragout
Piquillo Pepper-Olive Oil Emulsion

DESSERTS

SELECT (1):

ASSORTED COOKIES

Chocolate Chip | Oatmeal
Peanut Butter

ASSORTED DESSERT BARS

CHURRO BITES

Mexican Chocolate Sauce

FLOURLESS CHEESECAKE BITES (GF)

SEASONAL BREAD PUDDING

Crème Anglaise

SEASONAL FRUIT COBBLER

Assorted Whipped Creams

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PLATED DINNER

3-COURSE MENU | PRICING IS PER PERSON

(1) Pre-Set Starter | (1) Pre-Selected Entrée | (1) Pre-Set Dessert

Requires a Minimum Order of (25) Guests

INCLUDES

Bread & Butter | Freshly Brewed Coffee | Iced Water

Requires China Rental - Pricing Dependent on Menu Selection

UPGRADE ENTRÉE SELECTION TO DUO **-OR-** CUSTOM MENU

Please Inquire for Menu & Pricing

ENTRÉES

SELECT (1):

SMOKE ROASTED CHICKEN BREAST (GF) | \$52

Fingerling Potato-Chorizo Hash | Grilled Asparagus
Green Chile-Roasted Corn Cream Sauce

GRILLED BONE-IN PORK CHOP | \$56

Mashed Yams | Sweet n' Sour Bacon Collard Greens
Black Fig Red Eye Gravy

LAMB SHANK (GF) | \$66

Creamy Goat Cheese Polenta | Roasted Broccolini
Red Wine-Herb Jus | Citrus Pine Nut Gremolata

BEEF SHORT RIB (GF) | \$68

Truffle Whipped Potatoes | Roasted Baby Carrots
Creamy Wild Mushroom-Sherry Demi Glace | Young Herbs

PAN ROASTED SALMON (GF) | \$68

Saffron Couscous Risotto | Shaved Asparagus Salad | Piquillo Pepper Coulis

STARTER

SELECT (1):

BABY ICEBERG WEDGE (GF)

Crispy Bacon | Shaved Red Onion | Tomato
Blue Cheese Dressing | Balsamic Glaze

ELOTE SALAD (V)

Charred Corn | Cilantro | Crispy Tortilla Strips
Red Onion | Queso Fresco | Creamy Chili-Lime Dressing

GAZPACHO VERDE (GF)

Sweet Corn Saffron Panna Cotta | Hominy Chicharrones | Arbequina Olive Oil

ROASTED BUTTERNUT SQUASH & BEET SALAD (GF, V)

Arugula | Peruvian Quinoa | Goat Cheese | Toasted Pepitas
Pickled Fresno Chiles | Orange Vinaigrette

SUN-DRIED TOMATO KALE CAESAR

Focaccia Croutons | Shaved Parmesan Cheese
Creamy Caesar Dressing

DESSERTS

SELECT (1):

BLUEBERRY COBBLER

Granola Crumble
Lemon Whipped Cream

FLOURLESS CHIPOTLE CHOCOLATE CAKE (GF)

Cinnamon Cream | Toasted Pepita Crumble
Roasted Banana Dulce de Leche

LEMONGRASS POT DE CRÈME

Pineapple Confit
Toasted Coconut Whipped Cream

SALTED BUTTERSCOTCH BREAD PUDDING

Espresso Crème Anglaise
Toasted Almonds

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BAR SERVICES

All Bar Services Include Disposable Drinkware

Upgrade to China - Please Inquire for Pricing

STANDARD SPIRITS

Includes the Following:

Gin | Rum | Scotch | Tequila | Vodka | Whiskey

CONSUMPTION BAR

Consumption Bar is Settled Post Event
by the Host

Requires a Bartender Fee & Minimum Bar Spend

CASH BAR

Guests Purchase Their Own Beverages

Requires a Bartender Fee
& Bar Set-Up Fees

STANDARD

DOMESTIC BEER | \$7.5

WINE | \$11.5

LIQUOR | \$13.5

ASSORTED PEPSI PRODUCTS | \$5

BOTTLED WATER | \$5

- BAR FEES -

CONSUMPTION BARS

(1) Bartender per 75 Guests

Requires a Bartender Fee of \$200 per Bartender up to (2) Hours of Service

\$100 per Bartender per (1) Additional Hour

Requires Minimum Bar Spend of \$500

Pricing Excludes Service Charge

CASH BAR

(1) Bartender per 100 Guests

Requires a Bartender fee of \$200 per Bartender up to (2) Hours of Service

\$100 per Bartender per (1) Additional Hour

Requires Bar Set-Up Fee of \$250

Pricing Includes Sales Tax

- WELCOME DRINK -

Champagne **-OR-** Signature Cocktails are Available when
Pre-Arranged for an Additional Charge
Please inquire for additional information