



# CaterWest

at The National Western Complex

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## **CATERING** MENUS

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# 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.

*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.*

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



# BREAKFAST BUFFETS

## SERVICE FOR UP TO (1) HOUR

Requires a Minimum Order of (25) Guests • Pricing per Person

### INCLUDES

Freshly Brewed Coffee | Iced Water | Orange Juice

Assorted Hot Sauces | Ketchup

### Disposable Tableware

Upgrade to China - Please Inquire

## THE FARM FRESH

\$19

Scrambled Eggs | Country Sausage Links  
Breakfast Potatoes

## THE SUNRISE

\$21.50

### BUILD-YOUR-OWN-TACOS

Chorizo, Scrambled Eggs  
Breakfast Potatoes

### SERVED WITH

Corn Chips | Flour Torillas  
Cheddar Cheese | Salsa | Sour Cream

## THE GRIDDLE

\$25

Fried Chicken & Waffles | Crispy Bacon  
Scrambled Eggs | Seasonal Fruit

### SERVED WITH

Syrup | Butter

## THE SKILLET

\$34

Andouille Sausage | Blackened Shrimp  
Cheddar Grits | Scrambled Eggs

### SERVED WITH

Buttermilk Biscuits | Butter  
Berry Jam | Honey

## À LA CARTE

Prices Per Person. Minimum Food Quantities Must Match Guest Guarantee.

**SEASONAL WHOLE FRUIT | \$3**

**YOGURT PARFAIT | \$7**

INCLUDES: Yogurt | Fresh Berries | Granola

**ASSORTED DONUTS | \$31 per dozen**

MAY INCLUDE: Chocolate | Fruit | Glazed

**BREWED REGULAR -OR- DECAF COFFEE | \$74 per gallon**

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

**BREAKFAST BURRITO | \$11**

Chorizo | Egg | Cheese | Green Chili

**BREAKFAST BAGEL | \$11**

Sausage | Egg | Cheese

**BREAKFAST CROISSANT | \$13**

Ham | Egg | Cheese



# PLATED BREAKFAST

## SERVICE FOR UP TO (1) HOUR

Requires a Minimum Order of (25) Guests • Pricing per Person

### INCLUDES

Freshly Brewed Coffee | Iced Water | Orange Juice

Requires China Rental - Pricing Dependent on Menu Selection

## THE WESTERN BURRITO | \$21.50

Smothered with Green Chili & Sour Cream

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

### BACON

Scrambled Eggs | Bacon | Chorizo  
Cheddar Cheese | Breakfast Potatoes

### VEGETARIAN

Scrambled Eggs | Peppers | Onions  
Cheddar Cheese | Breakfast Potatoes

## CHILAQUILES | \$25

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

### SERVED WITH

Scrambled Eggs

## FRENCH TOAST | \$28

### SELECT (1):

BANANAS FOSTER

CLASSIC TRADITIONAL

ROASTED APPLE-CINNAMON

### SERVED WITH

Sliced Fruit | Thick Cut Bacon

## FRITATTA | \$34

### SELECT (1):

BACON

Eggs | Peppers | Cheddar Fondue

### FLORENTINE

Eggs | Spinach | Mushrooms | Mornay Sauce

### SMOKED STEELHEAD

Eggs | Pickled Red Onions | Lemon-Caper Hollandaise

### SERVED WITH

Breakfast Potatoes | Onions & Peppers | Seasonal Fruit



# BREAKFAST ADD-ONS

Pricing per Person. Minimum Food Quantities Must Match Guest Guarantee.  
Selections Must Be Added to an Existing Breakfast Buffet Order

**ASSORTED BREAKFAST BREADS | \$5**  
MAY INCLUDE: Danishes | Muffins | Scones

**FRESH FRUIT SALAD | \$5**

**YOGURT & GRANOLA | \$5**  
ADD: Seasonal Berries | \$2

**BREAKFAST PROTEIN | \$6**  
SELECT (1): Crispy Bacon | Ham | Sausage Links

**BISCUITS & SAUSAGE GRAVY | \$8**

**CHEDDAR GRITS | \$6**

**CINNAMON BREAD PUDDING | \$7**

**HASH BROWN CASSEROLE | \$6**

**OATMEAL BAR | \$7**  
INCLUDES: Brown Sugar | Butter | Dried Fruit | Cream

## BEVERAGES

**INFUSED AGUA FRESCA | \$4**  
SELECT (1): Citrus | Cucumber-Mint | Very Berry

**COFFEE & HOT TEA STATION | \$6**  
Decaf Coffee Available Upon Request  
INCLUDES: Creamer | Honey | Lemons | Sugar

**JUICE BAR | \$4**  
SELECT (1): Apple | Cranberry

**HOT CHOCOLATE STATION | \$5**  
INCLUDES: Whipped Cream



# BISTRO LUNCH

## BOXED LUNCH

### DROP-OFF SERVICE

Requires a Minimum Order of (25) Guests | Max of (100) Guests • Pricing per Person

### 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

## \$24 GRAINS & GREENS BUFFET

### SERVICE FOR UP TO (1.5) HOURS

Requires a Minimum Order of (25) Guests • Pricing per Person

### INCLUDES

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

Each Group to Select up 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

\$28

## SALADS

### GRILLED CHICKEN CAESAR

Chopped Romaine | Focaccia Croutons  
Grape Tomato | Parmesan | Caesar Dressing

### RANCH HOUSE (GF)

Mixed Greens | Cheddar Cheese | Bacon  
Hardboiled Egg | Turkey | Tomatoes  
Buttermilk Herb Dressing

### SOUTHWEST (GF,V)

Romaine Lettuce | Charred Corn | Black Beans  
Roasted Red Peppers | Green Chili Herb Dressing

## SANDWICHES

### CUBANO HAM

Ham | Pickle | Red Onion | Swiss Cheese  
Dijon Mustard | Artisan Bread

### ROAST BEEF

Roast Beef | Swiss Cheese  
Horseradish Sauce | Artisan Bread

### SOUTHWESTERN TURKEY

Turkey | Lettuce | Red Onion | Tomato  
Green Chili Aioli | Artisan Bread

## WRAPS

### ASIAN (VG)

Mixed Greens | Red Onion | Tofu  
Tomato | Sweet Chili Sauce | Flour Tortilla

### BUFFALO

Blue Cheese Crumbles | Lettuce | Red Onion  
Grilled Chicken | Tomato | Buffalo Sauce | Flour Tortilla

### MEDITERRANEAN (V)

Falafel | Hummus | Lettuce | Red Onion | Tomato  
Vegetable Relish | Flour Tortilla

## ADD-ONS

Pricing per Person | Food Quantities Must Match Guest Guarantee

**ADDITIONAL SALAD SELECTION | \$7**

**ADDITIONAL SANDWICH **-OR-** WRAP SELECTION | \$9**

**FRESH ROLLS & BUTTER | \$3**

**GLUTEN FREE BREAD | \$3**

**WHOLE FRUIT | \$3**

**FRESH FRUIT SALAD (GF,VG) | \$5**

**FUDGE BROWNIES | \$5**



# HOT LUNCH BUFFETS

## SERVICE FOR UP TO (1) HOUR

Requires a Minimum Order of (25) Guests • Pricing per Person

### INCLUDES

Iced Water | Lemonade

Disposable Tableware

Upgrade to China - Please Inquire

## FAR EAST | \$35

### WONTON SALAD (V)

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

#### SERVED WITH

XO Brussels Sprouts (VG) | Vegetable Fried Rice (GF, V)

Fortune Cookies

## ITALIAN | \$34

### CAESAR SALAD

### CHICKEN SALTIMBOCCA (GF)

CRISPY BACON & GARLIC

### PENNE PRIAVERA (V)

SEASONAL VEGETABLES

#### SERVED WITH

Garlic Bread (V) | Seasonal Vegetables (GF, V)

Tiramisu (V)

## LATIN | \$37

### TORTILLA SALAD (GF, V)

### CHICKEN MOLÉ (GF) | PORK CARNITAS (GF)

### VEGETABLE CHILAQUILES (GF, V)

#### SERVED WITH

Borracho Beans | Cilantro-Lime Rice (GF, V)

Flour Tortillas (V) | Salsa | Cinnamon Sugar Donut Holes (V)

## COLORADO | \$39

### FARMHOUSE SALAD (GF, V)

BUTTERMILK HERB DRESSING

### ANCHO & COFFEE MARINATED PORK LOIN (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 | \$41

### 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)



# BREAK TIME

## NON-ALCOHOLIC BEVERAGE PACKAGES

HALF-DAY SERVICE FOR UP TO (4) HOURS

FULL DAY SERVICE FOR UP TO (8) HOURS

### INCLUDES

Disposable Drinkware

Pricing per Person

### INFUSED AGUA FRESCA

#### SELECT (1):

Citrus | Cucumber-Mint | Very Berry

HALF-DAY \$4 | FULL DAY \$8

### ASSORTED PEPSI PRODUCTS

Assorted Pepsi Sodas | Iced Water

HALF-DAY \$9 | FULL DAY \$16

### COFFEE & TEA PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Iced Water

Decaf Coffee Available Upon Request

HALF-DAY \$9 | FULL DAY \$13

### COMPLETE BEVERAGE PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Iced Water

Assorted Pepsi Products | Iced Tea

Decaf Coffee Available Upon Request

HALF-DAY \$11 | FULL DAY \$15

## SNACK BOARDS

SERVICE FOR UP TO (2) HOURS

Requires a Minimum Order of (25) Guests • Pricing per Person

### INCLUDES

Disposable Tableware

Upgrade to China - Please Inquire

### VEGETABLE CRUDITÉ | \$9

Seasonal Farm Vegetables

#### SERVED WITH

BUTTERMILK HERB DIP | FRESH HUMMUS

### ARTISANAL CHEESE DISPLAY | \$15

Chef's Selection of Domestic & Imported Cheeses

#### SERVED WITH

ASSORTED CRACKERS | NUTS | SEASONAL & DRIED FRUITS

### CHARCUTERIE BOARD | \$17

Chef's Selection of Dried & Cured Meats

#### SERVED WITH

PICKLED VEGETABLES | WHOLE GRAIN MUSTARD

ASSORTED CRACKERS | GRILLED BREAD





# CaterWest

at The National Western Complex

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**EVENING**

MENUS

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# APPETIZER RECEPTION

TRAY PASSED SERVICE FOR UP TO (1) HOUR

STATIONED SERVICE FOR UP TO (1.5) HOURS

Requires Passer Fee of \$125

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

Pricing per Piece

## VEGETARIAN

### CAPRESE CROSTINI

Heirloom Tomato | Fresh Mozzarella  
Basil Balsamic

**\$9 passed | \$15 stationed**

### GARLIC & BRIE CROSTINI (V)

Berry Compote

**\$9 passed | \$15 stationed**

### GAZPACHO VERDE SHOOTER (GF,V)

Charred Corn

**\$9 passed | \$15 stationed**

### GOAT CHEESE STUFFED PEPPADEW PEPPER (GF,V)

Micro Cilantro

**\$8 passed | \$15 stationed**

### JALAPEÑO-CHEDDAR RISOTTO CAKE (V)

Herb Crema

**\$8 passed | \$15 stationed**

### MINI VEGETABLE EGG ROLL (V)

Sweet Chili Sauce

**\$9 passed | \$15 stationed**

### RATATOUILLE BRUSCHETTA (V)

Seasonal Vegetables | Fresh Herbs

**\$8 passed | \$15 stationed**

### WILD MUSHROOM RISOTTO CAKE (V)

Truffle Crema

**\$8 passed | \$15 stationed**

## MEAT

### ARGENTINEAN BEEF SKEWER

Chimichurri

**\$10 passed | \$17 stationed**

### BEEF MEATBALL

Alfredo | Roasted Garlic Tomato Sauce

**\$10 passed | \$17 stationed**

### JAPANESE CHICKEN MEATBALL

Eel Sauce Glaze | Sesame

**\$10 passed | \$17 stationed**

### PORK SKEWER (GF)

Ancho Coffee Rub | Peach Chili Glaze

**\$9 passed | \$15 stationed**

### SHORT RIB RISOTTO CAKE

Chimichurri Aioli

**\$10 passed | \$17 stationed**

### STEAK EMPANADA

Chimichurri Aioli

**\$10 passed | \$17 stationed**

### SOUTHWEST CHICKEN EGG ROLL

Chipotle Ranch

**\$10 passed | \$17 stationed**

## SEAFOOD

### CAJUN SHRIMP & GRITS (GF)

Chipotle

**\$10 passed | \$17 stationed**

### TUNA POKE

Furikake | Scallion | Sweet Soy

**\$10 passed | \$17 stationed**

### SALMON TARTARE

Pickled Chili | Soy Emulsion

**\$10 passed | \$17 stationed**



# DINNER STATIONS

SERVICE FOR UP TO (1.5) HOURS

## INCLUDES

Disposable Tableware  
*Upgrade to China - Please Inquire*

Requires a Minimum of (2) Station Selections  
Food Quantities Must Match Guest Guarantee  
Minimum Order of (25) Guests • Pricing per Person

## PRETZEL BAR | \$13

### PRETZEL FLAVORS

Classic Salted | Cinnamon Sugar | Parmesan Truffle

### DIPPING SAUCES

Beer Mustard | Caramel | Honey Mustard | Jalapeño-Cheese

## WALKING SALADS | \$14

### SELECT (2):

#### CAPRESE (GF,V)

Heirloom Tomato  
Fresh Mozzarella | Red Onion  
Pesto | Balsamic

#### GREEK PASTA (V)

Cavatappi | Artichoke | Feta  
Roasted Pepper | Red Onion  
Balsamic Vinaigrette

#### ELOTE (GF,V)

Roasted Corn | Queso Fresco  
Onion | Chili-Lime Aioli

#### GRILLED ASPARAGUS (GF)

Frisée | Bacon  
Roasted Mushroom  
Roasted Garlic Aioli  
Truffle Vinaigrette

## CHIPS & DIP | \$16

### 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 Chips

## SLIDER BAR | \$16

### SELECT (2):

#### ALL-AMERICAN

Ground Beef | Cheddar | Pickle  
Special Sauce | Brioche Bun

#### CRISPY PORK BELLY

Fresh Jalapeño | Pickled Vegetables

#### FALAFEL (V)

Hummus | Cucumber  
Pickled Vegetable Aioli | Pretzel Bun

#### MINI HOT DOG

Ketchup | Pickled Vegetables | Onions  
Mustard | Pretzel Bun

#### REUBEN

Pastrami | Sauerkraut | Swiss Cheese  
Thousand Island Dressing | Dark Rye Bun

#### SHRIMP PO' BOY

Cajun Fried Shrimp | Shredded Lettuce  
Tomato | Pickled Chili

## MAC N' CHEESE BAR | \$20

### SERVED WITH

Crumbled Bacon | Fried Chicken | Green Chili | Green Onions  
Shaved Parmesan | Toasted Bread Crumbs | Assorted Hot Sauces

## WINGS BAR | \$21.50

### SELECT (2):

#### BBQ (GF)

#### BUFFALO (GF)

#### GARLIC PARMESAN (GF)

#### JERK (GF)

#### SWEET CHILI (GF)

### SELECT (2) DIPS:

#### BLUE CHEESE

#### BUTTERMILK HERB DIP

#### TRUFFLE HERB DIP

#### SPICED CREMA



# 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*

**\$47 PER ADULT | \$27 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

Bacon | 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**

#### QUINOA STUFFED PEPPER (VG, GF)

Roasted Vegetables | Red Pepper Coulee

#### SOYRIZO STUFFED PORTOBELLO (VG)

Caramelized Onion | Tofu | Chimichurri

#### 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  
**ADDITIONAL \$7 PER PERSON**

## DESSERTS

### SELECT (1):

#### ASSORTED COOKIES

Chocolate Chip | Oatmeal | Peanut Butter

#### ASSORTED DESSERT BARS

#### BEIGNETS

Cinnamon Sugar Dulce de Leche

#### CHEESECAKE BITES (GF)

Raspberries | Chocolate Sauce  
**ADDITIONAL \$4 PER PERSON**

#### SEASONAL BREAD PUDDING

Crème Anglaise

#### SEASONAL FRUIT COBBLER

Assorted Whipped Creams



# PLATED DINNER

## 3-COURSE MENU | PRICING 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

## 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

### SALT ROASTED BABY BEET SALAD

Whipped Burrata | Spiced Papitas  
Herb Oil | Fresh Herbs

### ROASTED BUTTERNUT

#### SQUASH SALAD (GF,V)

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

### SUN-DRIED TOMATO KALE CEASAR

Focaccia Croutons | Shaved Parmesan  
Cheese | Creamy Caesar Dressing

## ENTRÉES

SELECT (1):

### SMOKE ROASTED

#### CHICKEN BREAST (GF) | \$56

Creamy Mascarpone Polenta  
Roasted Broccolini | Port Wine  
Reduction | Gremolata

### GRILLED BONE-IN

#### PORK CHOP | \$60

Chorizo Hash | Shaved Brussels  
Sprouts | Roasted Garlic Jus  
Fried Prosciutto

### BEEF SHORT RIB (GF) | \$68

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

### PAN ROASTED SALMON (GF) | \$73

Saffron Couscous | Shaved Asparagus  
Salad | Piquillo Pepper Coulis  
Lemon Beurre Blanc

## 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

### CHERRY RICOTTA CHEESECAKE

Macerated Cherries  
Graham Cracker Crumble

### SALTED BUTTERSCOTCH BREAD PUDDING

Espresso Crème Anglaise  
Toasted Almonds



# BAR SERVICES

All Bar Services Include Disposable Drinkware

Upgrade to China - Please Inquire for Pricing

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## 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 | \$8

WINE | \$14

LIQUOR | \$14

ASSORTED PEPSI PRODUCTS | \$4

BOTTLED WATER | \$4

## - 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 and Tax

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### 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

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## - WELCOME DRINK -

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