

NATIONAL WESTERN Complex



CATERING MENU

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 partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make 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

Group will forfeit entire deposit received, if event is canceled within 30 days or less of the event date. If cancellation occurs 61 days (two months) or more prior to event date, a 50% deposit penalty will apply. If a group reschedules within 15 days of first cancellation and said event occurs within 90 days of the original date, National Western Complex will apply 100% of the forfeited deposit towards a deposit for the rescheduled event. A \$200.00 cancellation fee will be incurred for any cancellation within 7 days of event.

BREAKFAST BUFFETS

DETAILS:

- Service for up to one hour
- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

- Fresh Brewed Coffee
- Iced Water
- Orange Juice
- Assorted Hot Sauces
- Ketchup
- Disposable Tableware
- Upgrade to rental glassware - *Please Inquire*

THE FARM FRESH

Scrambled Eggs, Country Sausage Links, Breakfast Potatoes

THE GRIDDLE

Fried Chicken & Waffles, Crispy Bacon, Scrambled Eggs, Seasonal Fruit, Syrup & Butter

THE SKILLET

Andouille Sausage, Blackened Shrimp, Cheddar Grits, Scrambled Eggs, Buttermilk Biscuits, Butter, Berry Jam, Honey

19 THE SUNRISE

BUILD-YOUR-OWN TACOS

Chorizo, Scrambled Eggs, Breakfast Potatoes, Corn Chips, Flour Tortillas, Cheddar Cheese, Salsa, Sour Cream

25

34

21.50

A LA CARTE

Prices are per person. Minimum food quantities must match guest guarantee.

SEASONAL WHOLE FRUIT VG	3	BREAKFAST BAGEL	11
YOGURT PARFAIT V	7	<i>Sausage, Egg, Cheese</i>	
<i>Yogurt, Fresh Berries, Granola</i>		BREAKFAST CROISSANT	13
ASSORTED DONUTS V	31	<i>Ham, Egg, Cheese</i>	
<i>Per Dozen May Include: Chocolate, Fruit, Glazed</i>		BREWED REGULAR -OR- DECAF COFFEE	74
BREAKFAST BURRITO	11	<i>Per Gallon Includes: Creamer, Sugar, Cups, Lids, Sleeves, Stirs</i>	
<i>Chorizo, Egg, Cheese, Green Chili</i>			

BREAKFAST ADDITIONS

Must be added to an existing breakfast buffet order. Minimum food quantities must match guest guarantee.
Prices are per person

ASSORTED BREAKFAST BREADS	5	HASH BROWN CASSEROLE V	6
<i>May Include: Danishes, Muffins, Scones</i>		OATMEAL BAR V	7
FRESH FRUIT SALAD V VG	5	<i>Brown Sugar, Butter, Dried Fruit, Cream</i>	
YOGURT & GRANOLA V	5		
ADD SEASONAL BERRIES	2		
BREAKFAST PROTEIN	6		
SELECT (1): <i>Crispy Bacon, Ham, Sausage Links</i>			
BISCUITS & SAUSAGE GRAVY	8		
CHEDDAR GRITS V	6		
CINNAMON BREAD PUDDING V	7		

BEVERAGES

INFUSED AGUA FRESCA	4
SELECT (1): <i>Citrus, Cucumber-Mint, Very Berry</i>	
COFFEE & HOT TEA STATION	6
<i>Creamer, Honey, Lemons, Sugar - Decaf coffee available on request</i>	
JUICE BAR	4
SELECT (1): <i>Apple, Cranberry</i>	
HOT CHOCOLATE STATION	5
<i>Whipped Cream</i>	

DIETARY INFORMATION:

V Vegetarian **VG** Vegan **GF** Gluten-Free **N** Contains Nuts **DF** Dairy-Free **CS** Contains Sesame **S** Sustainable Seafood **LS** Locally Sourced

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Due to the seasonal nature of our sustainable practices, prices are subject to change. Prices are subject to a 22% service charge and current sales tax.

PLATED BREAKFAST

DETAILS:

- Service for up to one hour
- Requires a minimum of 25 guests
- Prices are per person
- China rental required (additional fee applies)

INCLUDES:

- Fresh Brewed Coffee
- Iced Water
- Orange Juice

THE WESTERN BURRITO

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

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

SERVED WITH:

Scrambled Eggs

21.50 FRENCH TOAST

SELECT (1):

BANANAS FOSTER

CLASSIC TRADITIONAL

ROASTED APPLE-CINNAMON

SERVED WITH:

Sliced Fruit, Thick Cut Bacon

28

25 FRITATTA

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

34

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BISTRO LUNCH

BOXED LUNCHES 24

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

DETAILS:

- Prices are per person
- Drop-off service requires a minimum order of 25 guests, Max of 100 guests
- One menu selection per guest. Pre-selected final food quantities given in advance

GRAINS & GREENS BUFFET 28

Includes Kettle Chips, Whole Fruit, Chocolate Chip Cookie, Bottled Water

(1) SALAD & A COMBINATION OF (2) SANDWICHES/WRAP OFFERINGS PER EVENT FOR A TOTAL OF (3) MENU OFFERINGS

DETAILS:

- Services for up to (1.5) hours
- Prices are per person
- Drop-off service requires a minimum order of 25 guests
- One menu selection per guest. Pre-selected final food quantities given in advance
- Sandwich/Wrap quantities will be evenly split against guest guarantee

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 VB

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

Food Quantities Must Match Final Guest Count. Prices are per person.

ADDITIONAL SALAD SELECTION _____	7	WHOLE FRUIT _____	3
ADDITIONAL SANDWICH -OR- WRAP SELECTION _____	9	FRESH FRUIT SALAD GF VB _____	5
FRESH ROLLS & BUTTER _____	3	FUDGE BROWNIES _____	5
GLUTEN-FREE BREAD _____	3		

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LUNCH BUFFETS

DETAILS:

- Service for up to (1) hour
- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

- Iced Water
- Lemonade
- Disposable Tableware
- Upgrade to rental glassware - *Please Inquire*

FAR EAST

WONTON SALAD V

HONEY-SRIRACHA PORK GF

SESAME CHICKEN GF

SERVED WITH:

XO Brussels Sprouts VB, Vegetable Fried Rice GF V, Fortune Cookies

ITALIAN

CAESAR SALAD V

CHICKEN SALTIMBOCCA GF

Crispy Bacon & Garlic

PENNE PRIMAVERA V

Seasonal Vegetables

SERVED WITH:

Garlic Bread V, Seasonal Vegetables V GF, Tiramisu V

LATIN

TORTILLA SALAD V GF

CHICKEN MOLÉ GF, **PORK CARNITAS** GF

VEGETABLE CHILAQUILES V GF

SERVED WITH:

Borracho Beans, Cilantro-Lime Rice V GF, Flour Tortillas V, Salsa, Cinnamon Sugar Donut Holes V

35 COLORADO LOCAL

FARMHOUSE SALAD GF V

Buttermilk Herb Dressing

ANCHO & COFFEE RUBBED PORK LOIN GF

BISON CHILI GF

SERVED WITH:

Green Chili Mac N' Cheese V, Seasonal Squash V GF, Palisade Peach Cobbler with Bourbon Whipped Cream V

34

WESTERN SMOKEHOUSE BBQ

41

COUNTRY STYLE POTATO SALAD V GF

DRY RUBBED BBQ CHICKEN GF

HOUSE SMOKED BRISKET GF

SERVED WITH:

Coleslaw V GF, Creamed Corn V GF, Corn Bread V, Apple Bread Pudding V

37

ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

ASSORTED DESSERT BARS V

5

COOKIES & BROWNIES V

4

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SNACKS & BEVERAGES

BREAK TIME

DETAILS:

- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

- Disposable Drinkware/ Tableware
- Upgrade to rental glassware - *Please Inquire*

NON-ALCOHOLIC BEVERAGE PACKAGES

Half-Day Service for up to (4) Hours

Full-Day Service for up to (8) Hours

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

VEGETABLE CRUDITÉ

Seasonal Farm Vegetables **VB** **GF**

SERVED WITH:

Buttermilk Herb Dip **V**,

Fresh Hummus **V** **GF** **CS**

9 ARTISINAL CHEESE DISPLAY **V** **H**

Chef's Selection of Domestic & Imported Cheeses

SERVED WITH:

Assorted Crackers, Nuts, Seasonal & Dried Fruits

15 CHARCUTERIE BOARD **N** 17

Chef's Selection of Dried & Cured Meats

SERVED WITH:

Pickled Vegetables, Whole Grain Mustard, Assorted Crackers, Grilled Bread

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EVENING MENU



APPETIZER RECEPTION

DETAILS:

- Minimum order of (25) pieces per item
- Food quantities must match final guest count
- Served on disposable tableware

TRAY PASSED:

- Service for up to (1) hour
- Pricing is per piece
- \$125 Passer fee required

STATIONED:

- Service for up to (1.5) hours
- Pricing includes 2 pieces per person

VEGETARIAN **V**

GOAT CHEESE STUFFED PEPPADEW PEPPER **V** **GF**

Micro Cilantro

JALAPEÑO-CHEDDAR RISOTTO CAKE **V**

Herb Crema

RATATOUILLE BRUSCHETTA **V**

Seasonal Vegetables, Fresh Herbs

WILD MUSHROOM RISOTTO CAKE **V**

Truffle Crema

CAPRESE CROSTINI **V**

Heirloom Tomato, Fresh Mozzarella, Basil Balsamic

GARLIC & BRIE CROSTINI **V**

Berry Compote

GAZPACHO VERDE SHOOTER **V** **GF**

Charred Corn

MINI VEGETABLE EGG ROLL **V**

Sweet Chili Sauce

SEAFOOD **S**

CAJUN SHRIMP & GRITS **GF**

Chipotle

TUNA POKE **CS**

Furikake, Scallion, Sweet Soy

PASSED

STATIONED

MEAT

PASSED

STATIONED

8

15

PORK SKEWER **GF**

Ancho Coffee Rub, Peach Chili Glaze

9

15

ARGENTINEAN BEEF SKEWER

Chimichurri

10

17

BEEF MEATBALL

Alfredo, Roasted Garlic Tomato Sauce

10

17

JAPANESE CHICKEN MEATBALL **CS**

Eel Sauce Glaze, Sesame

10

17

SHORT RIB RISOTTO CAKE

Chimichurri Aioli

10

17

STEAK EMPANADA

Chimichurri Aioli

10

17

SOUTHWEST CHICKEN EGG ROLL

Chipotle Ranch

10

17

8

15

9

15

9

15

9

15

9

15

PASSED

STATIONED

10

17

SALMON TARTARE **CS**

Pickled Chili, Soy Emulsion

PASSED

STATIONED

10

17

10

17

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BOARDS & STATIONS

DETAILS:

- Service for up to (1.5) hours
- Requires a minimum of (2) station selections
- Minimum order of (25) guests
- Food quantities must match guest guarantee
- Prices are per person

INCLUDES:

- Disposable Tableware
- Upgrade to rental glassware - *Please Inquire*

BYO CHIPS & DIP

SELECT (2):

Spinach-Artichoke Fondue **V** **GF**

Pita Chips, Crackers

Red Pepper

Hummus **VB** **GF**

Grilled Flatbreads,
Fresh Crudité

Cowboy Queso with

Guacamole & Salsa **V** **GF**

Tortilla Chips

PRETZEL BAR

PRETZEL FLAVORS

Classic Salted, Cinnamon

DIPPING SAUCES

Beer Mustard, Caramel,
Honey Mustard, Jalapeño-
Cheese

SLIDER BAR

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

16 WINGS BAR **N**

21.50

SELECT (2) WINGS:

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

13 WALKING SALADS

14

SELECT (2):

Caprese **V** **GF**

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

Elote **V** **GF**

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

Greek Pasta **V** **GF**

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

Grilled Asparagus **GF**

Frisée, Bacon, Roasted
Mushroom, Roasted Garlic
Aioli, Truffle Vinaigrette

16

MAC N' CHEESE BAR

20

SERVED WITH:

Crumbled Bacon, Fried Chicken, Green Chili,
Green Onions, Shaved Parmesan,
Toasted Breadcrumbs, Assorted Hot Sauces

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DINNER BUFFETS

DETAILS:

- Service for up to (2) hours
- Requires a minimum of (25) guests
- Prices are per person

INCLUDES:

- Bread & Butter
- Iced Water
- Lemonade
- Disposable Tableware
- Upgrade to rental glassware — *please inquire*

**(1) SALAD, (2) ACCOMPANIMENTS,
(2) ENTRÉES, (1) DESSERT**
47 PER ADULT, 27 PER CHILD

SALADS

SELECT (1):

ARUGULA **V** **GF** **N**

Gorgonzola Cheese Crumbles, Walnuts, Lemongrass-Kaffir Lime Vinaigrette

BABY SPINACH **GF**

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

FARMHOUSE **V** **GF**

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

FIELD GREENS **V** **GF** **N**

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

SUN-DRIED TOMATO CAESAR **V**

Crisp Romaine, Garlic Croutons, Parmesan Cheese, Classic Caesar Dressing

TOASTED QUINOA **VB** **GF**

Kale, Dried Cranberries, Grilled Corn, Orange Vinaigrette

QUINOA STUFFED PEPPER **VB** **GF**

Roasted Vegetables, Red Pepper Coulee

SOYRIZO STUFFED PORTOBELLA MUSHROOM **VB** **GF**

Caramelized Onion, Tofu, Chimichurri

BUTTERNUT SQUASH RAVIOLI **V**

Pine Nut & Sage Cream

ADDITIONAL \$6 PER PERSON

APPLE-BRINED PORK LOIN **GF**

Caramelized Onions, Roasted Apples

CHICKEN SALTIMBOCCA **GF**

Garlic, Parmesan, Prosciutto, Spinach, Lemon Cream Sauce

ENTRÉES

SELECT (2):

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

ADDITIONAL \$7 PER PERSON

ACCOMPANIMENTS

SELECT (2):

Balsamic-Glazed Brussels Sprouts **V** **GF**

Green Bean Casserole **V**

Herb Roasted Red Potatoes **V** **GF**

Honey Roasted Baby Carrots **V** **GF**

Loaded Mashed Potatoes **GF**

Bacon, Cheddar, Green Onion

Maple-Pecan Whipped Sweet Potatoes **V** **GF**

Roasted Cauliflower **V** **GF**

Parmesan Gremolata

Roasted Garlic Couscous "Risotto" **V**

Savory Bread Pudding

Bacon, Gruyère Cheese, Mushrooms

Scalloped Potatoes **V** **GF**

Sweet Corn Succotash **V** **GF**

Peppers, Onions

DESSERTS

ASSORTED COOKIES **V**

ASSORTED DESSERT BARS **V**

BEIGNETS **V**

Cinnamon Sugar, Dulce de Leche

SEASONAL FRUIT COBBLER **V**

Whipped Cream

CHEESECAKE BITES **GF**

Raspberries, Chocolate Sauce

ADDITIONAL \$4 PER PERSON

SEASONAL BREAD PUDDING

Crème Anglaise

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PLATED DINNER

DETAILS:

- Prices are per person
- Requires a minimum order of 25 guests
- China rental required (additional fee applies)

INCLUDES:

- Bread & Butter
- Iced Water
- Freshly Brewed Coffee

THREE-COURSE DINNER

(1) PRE-SET STARTER, (1) PRE-SELECTED ENTRÉE, (1) PRE-SET DESSERT

STARTER

SELECT (1):

BABY ICEBERG WEDGE **GF**

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

ELOTE SALAD **V GF**

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

SALT ROASTED BABY BEET SALAD **V GF**

Whipped Burrata, Spiced Pepitas, Herb Oil, Arugula

ROASTED BUTTERNUT SQUASH SALAD **V GF**

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

SUN-DRIED TOMATO KALE CAESAR **V**

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 **GF** 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

PAN ROASTED SALMON **GF** 73

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

DESSERTS

SELECT (1):

FLOURLESS CHIPOTLE CHOCOLATE CAKE **GF**

Cinnamon Cream, Toasted Pepita Crumble, Roasted Banana Dulce de Leche

SALTED BUTTERSCOTCH BREAD PUDDING

Espresso Crème Anglaise, Toasted Almonds

BLUEBERRY COBLER

Granola Crumble, Lemon Whipped Cream

CHERRY RICOTTA CHEESECAKE

Macerated Cherries, Graham Cracker Crumble

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BAR SERVICES

SPIRITS INCLUDES:

Gin, Rum, Scotch, Tequila, Vodka, Whiskey

DETAILS:

- Bar Services Include Disposable Drinkware
- Upgrade to rental glassware - *Please Inquire*

CONSUMPTION BAR

SETTLED POST EVENT BY THE HOST

*Requires a Bartender Fee & Minimum Bar Spend
Pricing is per beverage*

CASH BAR

GUESTS PURCHASE THEIR OWN BEVERAGES

*Requires a Bartender Fee & Bar Set-Up Fees
Pricing is per beverage*

STANDARD

DOMESTIC BEER	7.75	WINE	12.50
PREMIUM BEER/SELTZER	8.50	ASSORTED PEPSI PRODUCTS	4
LIQUOR	14.25	ALUMINUM CANNED WATER	5

CONSUMPTION BAR FEES

- (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

CASH BAR FEES

- (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

DIETARY INFORMATION:

V Vegetarian **VB** Vegan **GF** Gluten-Free **N** Contains Nuts **DF** Dairy-Free **CS** Contains Sesame **S** Sustainable Seafood **LS** Locally Sourced

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Due to the seasonal nature of our sustainable practices, prices are subject to change. Prices are subject to a 22% service charge and current sales tax.



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