



CATERING
MENU



WOLFGANG PUCK
CATERING

EVENT INFO & MENU SELECTION

The following pages outline our selection of menus carefully designed by our culinary team. Wolfgang Puck Catering (WPC) is happy to customize seasonal menus upon request, including the substitution of vegetarian, vegan, low carb/high protein items.

FOOD AND BEVERAGE

Due to liability and legal restrictions, there is no outside food and beverage permitted in event spaces. WPC reserves the right to charge for any beverages and food supplied in violation to this policy. WPC specifically prohibits the removal of food from any catered function by the client or any of the invitees.

WPC agrees to accommodate special menu requests to the best of its ability, including those related to allergens. Client understands that WPC handle all the major allergens, gluten, and other ingredients in the performance of services. Because of the potential for cross-contact WPC does not guarantee that any items will be completely "free" of any ingredient.

If alcoholic beverages are to be served on the premises, WPC will require that all beverages are dispensed by WPC bartenders. WPC alcoholic beverage license requires we (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage to any person, who, in WPC's judgement, appears intoxicated. There is a limit of (2) alcoholic beverages per person per University of Arizona policy, which may include wine, beer, and/or spirits.

MENUS

Menu selections should be submitted to WPC a minimum of (7) day business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. WPC Event Orders will be provided to confirm all menus, start and end times, room locations and number of guests.

FINAL GUARANTEE

A final guest count is required five (5) business days prior to the event date. If no final guarantee is received five (5) business days prior to the event date then the event will be billed for the number of guests shown on the final proposal. WPC will accommodate 3% over your guarantee.

PAYMENT

WPC requires Client to enter a credit card through WPC's secure and PCI Compliant Event Portal along with a signed Agreement. A 50% deposit will be required for events with estimated catering charges exceeding \$2,500. Final payment is due (3) days prior to event date. Any overtime or additional charges will be due immediately upon receipt of invoice following the event.

STAFFING CHARGE / SALES TAX/ ADMINISTRATIVE FEE

All food and beverage will be subject to applicable staffing charges, 25% administrative fee, and current Arizona sales tax of 8.7%. Staffing fees and tax are subject to change. The administrative fee is a charge for administrative function and is not purported to be a tip or gratuity.

CANCELLATION

If the event is cancelled within (10) business days of the event date, Client will be charged for incurred expenses that cannot be recouped.



WOLFGANG PUCK
CATERING

BREAKFAST



BREAKFAST

Minimum 15 Guests

Add China Service | Additional \$3

ALL PRICES ARE PER PERSON

CONTINENTAL BREAKFAST

\$11.50

SUB VEGAN COCONUT YOGURT ADDITIONAL \$2 PER ORDER
(10 ORDER MINIMUM)

Assorted Seasonal Muffins, Bagels & Breakfast Breads

Jams, Butter, Cream Cheese

Assorted Fresh Seasonal Fruit & Berries

Greek Yogurt and Granola

TRADITIONAL FAVORITES \$15

EGGS (SELECT ONE)

Soft Scrambled Eggs with Herbs

Tofu Scramble with Veggies

MEATS (SELECT ONE)

ADDITIONAL MEAT SELECTIONS \$3.50 PER PERSON
PER ITEM

Applewood Smoked Bacon

Chicken Apple Sausage

Vegan Sausage

Turkey Bacon

Home Fries, Sweet Peppers, Onions, Parsley

Assorted Fresh Seasonal Fruit & Berries

BREAKFAST ENHANCEMENTS

FRENCH TOAST | PANCAKES \$3

(SELECT ONE)

Old Style Buttermilk Pancakes

Lemon Ricotta Pancakes

Vanilla Infused French Toast

Vegan Banana Pancakes

STEEL-CUT OATMEAL BAR \$7

Fresh Berries and Bananas, Dried Fruits

Slivered Almonds

Brown Sugar

YOGURT PARFAIT BAR \$9.50

SUB VEGAN COCONUT YOGURT ADDITIONAL \$3 PER ORDER
(10 ORDER MINIMUM)

Fresh Berries and Bananas, Honey, Dried Fruits,
Slivered Almonds, Shaved Coconut

BAKERY

PRICED BY THE DOZEN

Assorted Bagels and Cream Cheese **\$34**

Assorted Muffins **\$40**

Assorted Croissants and Danish **\$45**

SNACKS

PRICED BY THE DOZEN

Whole Fruit **\$16**

Hard-boiled Eggs **\$30**

Granola Bar **\$48**

Mixed Nuts **\$48**

Seasonal Sliced Fruit **\$60**

Yogurt Parfaits **\$66**

BREAKFAST

Minimum 15 Guests

Add China Service | Additional \$3

ALL PRICES PER PERSON UNLESS NOTED

BREAKFAST HANDHELDS

BURRITOS \$9

(SELECT TWO)

ADD A THIRD FOR ADDITIONAL \$1

Scrambled Eggs, Bacon, Cheddar Cheese,
Potatoes, Salsa

Scrambled Eggs, Sausage, Cheddar Cheese,
Potatoes, Salsa

Scrambled Eggs, Roasted Vegetables,
Cheddar Cheese, Potatoes, Salsa

Tofu Scramble, Roasted Veggies, Salsa,
Potatoes

SANDWICHES \$9

(SELECT TWO)

ADD A THIRD FOR ADDITIONAL \$1

Eggs, Bacon, Cheddar Cheese, English
Muffin

Egg, Cheddar Cheese, English Muffin

Open-faced Avocado Toast

BEVERAGES

COFFEE AND TEA \$2.50

COFFEE AND TEA BY THE GALLON \$50

JUICE TOWER \$2.50

(SELECT ONE)

Orange

Cranberry

ALL DAY JUICE \$5.50

(SELECT ONE)

Orange

Cranberry



WOLFGANG PUCK
CATERING

BREAKS



MORNING & AFTERNOON BREAKS

Service for up to one hour with a minimum of 15 guests.

Additional hours are charged at 50% of the first hour.

Additional charges per guest will apply for less than the minimum.

All items are individually packaged.

Add China Service | Additional \$3 Per Person

SELECT 3 | \$9 PER PERSON

SELECT 4 | \$12 PER PERSON

SELECT 5 | \$15 PER PERSON

SAVORY

MINI HARD PRETZELS

POTATO CHIPS

DRY ROASTED, SALTED NUTS

SOFT PRETZEL BITES AND MUSTARD DIP

TARO ROOT CHIPS

CHEESE TWISTS

BAGEL CHIPS

INDIVIDUAL HUMMUS AND PITA CHIPS

SWEET

ASSORTED HOMEMADE COOKIES

BROWNIES AND BLONDIES

RASPBERRY, LEMON AND APPLE CRUMB
BARS

HOMEMADE CHOCOLATE BARK

PEANUT BRITTLE

CANDY

Gummy Bears, Whoppers, Chocolate Covered
Peanuts, M&Ms, Red Licorice, Milk Duds

HEALTHY

DRIED FRUITS, NUTS AND SEEDS

WHOLE FRUIT

HOMEMADE GRANOLA BARS

TRAIL MIX

INDIVIDUAL CRUDITÉ AND HERB DIP

INDIVIDUAL SEASONAL FRUIT AND BERRIES
CUPS

POWER BAR AND ENERGY BARS

INDIVIDUAL YOGURT PARFAITS

VEGAN COOKIES

BREAKS

PRICE PER PERSON UNLESS NOTED

A LA CARTE BREAK

BEVERAGES

Coffee and Tea **\$2.50**

All Day Coffee and Tea **\$6.50**

Coffee and Tea by the gallon **\$50**

Iced Tea Tower **\$2**

Juice Tower | Choice of Orange or Cranberry **\$2.50**

All Day Juice | Choice of Orange or Cranberry **\$5.50**

Bottled Juices (Orange, Grapefruit, Lemonade, Strawberry Lemonade) **\$4 EACH**

Bottled Waters **\$3.50 EACH**

Soft Drinks (Coke, Diet Coke, and Sprite) **\$3.50 EACH**

All Day Soft Drinks (Coke, Diet Coke, and Sprite) **\$6.50**

SNACKS

PRICED BY THE DOZEN

Whole Fruit **\$16**

Granola Bar **\$48**

Mixed Nuts **\$48**

Seasonal Sliced Fruit **\$60**

Yogurt Parfaits **\$66**

CHEESE BOARD

SERVES 12

Assorted Domestic and Imported Cheeses, Dried Fruits, Nuts and Crackers **\$84**

FARMERS MARKET VEGETABLE CRUDITÉ

SERVES 12

Farmers Market Vegetables, Creamy Herb Dip and Red Pepper Romesco **\$72**

BAKERY

PRICED BY THE DOZEN

Assorted Cookies **\$54**

Brownies & Blondies **\$54**

Assorted Fruit Bars **\$60**

Jumbo Soft Pretzels, Assorted Mustards **\$66**

SHEET CAKES

Select from Chocolate, Marble, Red Velvet, White Vanilla or Chocolate Buttercream

Half Sheet Cake (SERVES 24) **\$76**

Full Sheet Cake (SERVES 48) **\$135**



WOLFGANG PUCK
CATERING

BUFFETS



CONFERENCE LUNCH

Two Hours of Service | Minimum 15 Guests
Add China Service | Additional \$3

\$26 PER PERSON

SALAD AND SIDES

(SELECT ONE)

Fresh Mixed Greens Salad, Carrots, Tomatoes,
Cucumbers, Shallot Vinaigrette

Red Bliss Potato Salad, Whole Grain Mustard

Pasta Salad, Spinach, Tomatoes, Mozzarella, Scallions

Chopped Chino Farms Vegetable Salad,
Balsamic Vinaigrette

Caesar Salad, Romaine Lettuce, Parmesan, Croutons,
Garlic Dressing

WRAPS AND SANDWICHES

(SELECT THREE)

Slow Roasted Turkey Sandwich, Avocado Mash,
Bacon, Heirloom Tomato, Multigrain Roll

Ham and Swiss Sandwich served on Baguette

Roast Beef Sandwich, Caramelized Onion, Aged
Cheddar, Arugula, Rosemary Aioli, Torpedo Roll

Tomato Mozzarella Sandwich, Arugula, Piquillo
Peppers, Garlic Aioli, Ciabatta

Roasted Vegetable Sandwich, Pesto, Mixed Greens,
Ciabatta

Smashed Avocado Sandwich, Cucumbers, Tomato,
Arugula, Ciabatta

Turkey and Avocado Wrap, Tomato, Cheese,
Herbed Aioli

Greek Style Wrap, Romaine, Cucumber, Olives,
Diced Tomatoes, Hummus, Red Wine Vinaigrette,
Spinach Wrap

Caesar Salad Wrap, Croutons, Parmesan,
Spinach Wrap

UPGRADES

White Bean Hummus with Fresh Pita Chips **\$3.50**

Substitute Gluten Free Bread **\$2**

Kale Antioxidant Salad with Chickpeas, Dried
Cranberries, Farro, Jicama, Avocado Lemon
Vinaigrette **\$3.50**

Chinois Chicken Salad with Crispy Wontons, Candied
Cashews, Mustard Ginger Vinaigrette **\$5**

House Baked Brownies **\$3.50**

House Baked Blondies **\$3.50**

CONFERENCE LUNCH BUFFET INCLUDES

Water Tower

Iced Tea Tower

Potato Chips

Seasonal Sliced Fruit

House Baked Cookies

CARVING BOARD

Minimum of 15 Guests

SELECT ONE SERVICE OPTION:

Plattered Drop-Off or Boxed Meal Drop-Off

SELECT TWO \$19 | SELECT THREE \$21

SANDWICHES AND ENTRÉE SALADS

INCLUDES WHOLE FRUIT, HOUSE CHIPS OR COOKIE, BOTTLE OF WATER

SMOKED TURKEY BLT

Applewood Bacon, Arugula, Red Onion, Sundried Tomato Aioli, Whole Wheat Roll

SHAVED HAM TORTA

Chipotle Black Bean Spread, Oaxaca Cheese, Lettuce, Tomato, Garlic Lime Aioli, Torpedo Roll

ROAST BEEF

Caramelized Onion, Aged Cheddar, Arugula, Rosemary Aioli, Torpedo Roll

TRADITIONAL TUNA SALAD SANDWICH

Celery, Citrus Zest, Fresh Herbs With Lettuce, Tomato, & Red Onion, Whole Wheat Roll

CURRIED CHICKEN SALAD SANDWICH

Golden Raisins, Multigrain Bread

CHICKEN CAESAR WRAP

Sundried Tomato, Celery, Capers, Garlic Dressing, Spinach Wrap

GREEK SALAD WRAP

Peppers, Marinated Chickpeas, Romaine, Tomato Kalamata Olives, Cucumber, Spinach Wrap

MARKET WRAP

Avocado, Cucumber, Hummus, Za'atar Roasted Tomato, Sunflower Seeds, Spinach

CLASSIC EGG SALAD SANDWICH

Chives, Romaine, Multigrain Bread

GRILLED VEGETABLE SANDWICH

Goat Cheese, Mixed Greens, Basil Aioli, Ciabatta

GRILLED PORTOBELLO SANDWICH

Roasted Peppers, Arugula, Ciabatta

BUTTER LETTUCE SALAD

Oranges, Candied Walnuts, Olives, Balsamic Dressing

GRILLED CHICKEN CAESAR SALAD

Shaved Parmesan, Croutons

CHINESE CHICKEN SALAD

Crispy Wontons, Candied Cashews, Mustard Ginger Vinaigrette

THEMED BUFFETS

Minimum of 15 Guests

ALL PRICES ARE PER PERSON

ASIAN \$28

SALAD AND SIDES (SELECT TWO)
ADD THIRD SALAD OR SIDE ADDITIONAL \$4

Asian Slaw with Napa Cabbage, Carrots, Snow Peas, Cashews, Miso Vinaigrette, Stir Fried Vegetables

Chilled Noodle Salad, Julienned Cucumber, Spicy Szechuan Peanut Sauce,

Green Bean Salad, Red Peppers, Sesame-Soy Vinaigrette

Vegetable Pot Stickers with Soy Ginger Sauce

ENTRÉE (SELECT ONE)
ADD SECOND ENTRÉE ADDITIONAL \$6

Citrus Chicken

Beef & Broccoli

Miso Glazed Salmon with Carrot Ginger Puree

Includes Vegetable Fried Rice

DESSERTS

Market Fresh Fruit

Housemade Cookies **ADDITIONAL \$3**

Housemade Brownies **ADDITIONAL \$3**

Housemade Blondies **ADDITIONAL \$3**

WOLFGANG'S CLASSICS \$28

SALAD AND SIDES (SELECT TWO)
ADD THIRD SALAD OR SIDE ADDITIONAL \$4

Romaine, Tomato, Cucumber, Red Onion, Feta, Dill, Red Wine Vinaigrette

Roasted Fingerling Potatoes

Sautéed Seasonal Vegetables

Hummus, Baba Ghanoush, Tzatziki with Pita Chips

ENTRÉES (SELECT ONE)
ADD SECOND ENTRÉE ADDITIONAL \$6

Herb Marinated Chicken

Beef Shawarma

Za'atar Eggplant

Includes Mediterranean Rice

DESSERTS

Market Fresh Fruit

Housemade Cookies **ADDITIONAL \$3**

Housemade Brownies **ADDITIONAL \$3**

Housemade Blondies **ADDITIONAL \$3**

THEMED BUFFETS

Minimum of 15 Guests

ALL PRICES ARE PER PERSON

LATIN \$28

SALAD AND SIDES (SELECT TWO)
ADD THIRD SALAD OR SIDE ADDITIONAL \$4

Latin Style Caesar, Crispy Tortilla Strips,
Cotija Cheese, Black Beans, Chili
Lime Dressing

Guacamole

Spanish Rice

Black Beans

ENTRÉES (SELECT ONE)
ADD SECOND ENTRÉE ADDITIONAL \$6

Chipotle and Tomato Braised Shredded
Chicken

Slow Cooked Pork Carnitas

Tacos al Carbon, Charred Flank Steak

Corn Tortillas

Chicken Enchilada Suiza, Salsa Verde

Corn Tamales, Roasted Green Chile, Cheddar
Cheese

Vegetable Empanadas, Chipotle Crema

Includes Tortilla Chips, Chopped Red Onions, Pico de Gallo, Cotija
Cheese, Jalapeños, Chipotle Salsa

DESSERTS

Market Fresh Fruit

Housemade Cookies **ADDITIONAL \$3**

Housemade Brownies **ADDITIONAL \$3**

Housemade Blondies **ADDITIONAL \$3**

ITALIAN \$28

SALAD AND SIDES (SELECT TWO)
ADD THIRD SALAD OR SIDE ADDITIONAL \$4

Vine Ripened Tomato and Mozzarella
Caprese Salad, Torn Basil, Olive Oil, Aged
Balsamic

Farro Salad, Cucumbers, Parsley, Spinach

Sautéed Broccoli, Candied Garlic

ENTRÉES (SELECT ONE)
ADD SECOND ENTRÉE FOR AN ADDITIONAL COST

Chicken Piccata, White Wine, Lemon, Capers
Includes a side of Creamy Herb Cavatappi Pasta

Chicken Marsala, Mushrooms
Includes a side of Creamy Herb Cavatappi Pasta

Penne Pasta, Wild Mushrooms

Fusilli Pasta, Sun Dried Tomatoes, Parmesan

Includes Herb Focaccia

DESSERTS

Market Fresh Fruit

Housemade Cookies **ADDITIONAL \$3**

Housemade Brownies **ADDITIONAL \$3**

Housemade Blondies **ADDITIONAL \$3**

AMBIENT DROP OFF LUNCH

Minimum of 15 Guests | Includes Disposables

\$22 PER PERSON

SKY VIEW

Kale Caesar Salad, Brioche Croutons, Parmesan,
Lemon Vinaigrette

Chilled Buttermilk Fried Chicken

Cornbread, Whipped Honey Butter

Apple Crumb Bars

MEDITERRANEAN

Green Herb Falafel Fritters, Tahini Sauce

Fresh and Toasted Pita

Classic Chickpea Hummus, Eggplant Babaganoush,
Red Pepper Walnut Muhammara, Tzatziki

Lemon Roasted Salmon with Escarole, Asparagus,
Potatoes, Roasted Peppers, Dill, Crumbled Feta

Lemon Bars



WOLFGANG PUCK
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RECEPTION



LIGHT RECEPTION STATIONS

One Hour of Service | Minimum 15 Guests
Add China Service | Additional \$3

ALL PRICES ARE PER PERSON

CHIPS & DIPS BAR \$16

Potato Chips or Tortilla Chips

Garden Vegetables

DIPS (SELECT THREE)

Sweet and Sour Onion Crème Fraiche

Green Goddess Dip

Spiced Black Bean Dip with Cotija Cheese

Salsa Roja

Pico de Gallo

Guacamole

Tomatillo Salsa Verde

MEDITERRANEAN BAR \$16

Tabbouleh

Fresh and Toasted Pita

Grilled Vegetables, Cumin Vinaigrette

SPREADS (SELECT TWO)

Classic Chickpea Hummus

Eggplant Babaganoush

Fava Bean Hummus

Red Pepper Walnut Muhammara

Tzatziki

CHEESE TABLE \$14

Imported and Domestic Cow,
Goat and Sheep's Milk Cheeses

Crackers and Assorted Breads

Farmers Market Vegetable Crudité

Dried Fruits, Nuts, Grapes, Honeycomb

Cornichons, Mustard

Creamy Herb Dip

Add Selection of Assorted Cured Meats

ADDITIONAL \$6 PER PERSON

RECEPTION | TRAY PASSED HORS D'OEUVRE

Service Prior to Dinner or Add-on to Reception Station(s)

MINIMUM OF 25 GUESTS | ONE HOUR OF SERVICE | \$23 PER PERSON | SELECT 6

MINIMUM OF 50 GUESTS | TWO HOURS OF SERVICE | \$46 PER PERSON | SELECT 8

WOLFGANG PUCK CLASSICS

SMOKED SALMON

Lemon Herb Blini, Chive

SPAGO'S SIGNATURE SPICY TUNA TARTARE

Sesame Miso Cone

CHINOIS CHICKEN SALAD

Candied Cashews, Wonton Cup

MEAT

TINY WAGYU PASTRAMI REUBEN

Marble Rye

PARMESAN STUFFED BACON WRAPPED DATES

PRIME NEW YORK STEAK CROSTINI

Yuzu Butter, Shiitake Mushrooms

PORK POTSTICKERS

Ponzu

CRISPY DUCK CROSTINI

Candied Kumquat

ROASTED LAMB LOIN

Olive Bread Crostini, Oven Dried Tomatoes

BOLOGNESE STUFFED ARANCINI

Brioche Bun, Tiny Tomatoes, Remoulade

SEAFOOD

SALMON CAKE

Dill Gremolata

SHRIMP STUFFED BABY ARTICHOKE

Brioche, Herbs, Lemon Aioli

MINIATURE SHRIMP TORTILLA CUPS

Chipotle Glazed Shrimp, Sweet Corn, Red Peppers

VEGETARIAN

MINI GRILLED CHEESE

Tomato Soup

GRILLED PORCINI MUSHROOMS

Parmesan, Cracked Pepper Shortbread

SLENDER TUILLE CONE

Basil-Goat Cheese Mousse, Tomato Tartare

ROASTED EGGPLANT TART

Olive Oil, Chickpea Popcorn

POLENTA BRUSCHETTA

Wild Mushrooms, Locatelli Cheese

VEGETABLE EMPANADAS

Spicy Tomato Sauce

WILD MUSHROOM TART

Marscapone

WARM WHITE BEAN AND SAGE TART

CARAMELIZED ONION

Black Olive Tart

TOMATO TART TATIN

Lemon Aioli

WATERMELON CUBE

French Feta, Tarragon Balsamic

SWEET CORN SOPES

Avocado

POTATO KNISH

Caramelized Onion Grain Mustard

VEGAN WHITE BEAN AND QUINOA CAKE

Red Pepper Romesco

RECEPTION STATIONS

Minimum of 25 Guests

ALL PRICES ARE PER PERSON PER HOUR

ITALIAN \$22

MEATBALLS

Vine-Ripened Tomato Sauce

TOMATO AND BASIL BRUSCHETTA

Toasted Crostini

PENNE PASTA

Wild Mushrooms, Garlic, EVOO

SLIDERS \$28

BEEF SLIDERS

Shredded Lettuce, Pickle, Special Sauce,
Brioche Bun

FRIED GREEN TOMATO SLIDER

CHICKEN TENDER SLIDERS

Honey Buttermilk Biscuit

GRAINS AND GREENS \$22

GREENS (SELECT TWO)

Spring Mix

Spinach

Arugula

INCLUDES

Quinoa, Farro, and Wheat Berries

Grilled Chicken

Grilled Marinated Tofu

Tomatoes, Pine Nuts, Almonds, Dried Cherries,
Watercress, Grapes

Aged Balsamic Vinaigrette

Green Goddess Dressing

MEDITERRANEAN \$22

GRILLED VEGETABLE SKEWERS

MARINATED CHICKEN SKEWERS

FRESH WARM PITA

Tzatziki, Sliced Tomatoes, Sliced Cucumbers,
Red Onion

SPANISH \$22

TOMATO GAZPACHO

TORTILLA DE PATATAS

Romesco Sauce

VEGETABLE EMPANADAS

PAELLA

Chicken, Sausage, Peas

SCANDINAVIAN \$28

PIMENTO CHEESE STUFFED PRETZEL BITES

SCANDINAVIAN MINI MEATBALLS

Warm Spices, Dijon Cream, Lingonberry Jam

CUMIN ROASTED VEGETABLES

Pomegranate Seeds, Fried Sage

SMOKED SALMON RYE TOAST

Shallot Cream, Pickled Radish, Dill, Maldon Salt

RECEPTION STATIONS

Minimum of 25 Guests

ALL PRICES ARE PER PERSON PER HOUR

SOPES \$28

MEATS

Cowboy Rub Asada, Hatch Roasted Carnitas, Mole Jackfruit

TOPPINGS

Pico de Gallo Verde, Queso Fresco, Pickled Cactus, Roasted Pumpkin Seeds, Coriander Black Bean Puree, Pickled Red Onion

SAUCES

Cultured Cilantro Crema, Sweet Habanero and Prickly Pear, Persimmon & Pomegranate Chimichurri

SOUTHWEST \$22

ROASTED CORN AND POBLANO SALAD

Creamy Sumac Dressing

CHIPOTLE SHRIMP TOSTADA

Shrimp, Coriander Slaw, Lime, Avocado Crema

TAMALE BITES

Green Chili, Black Bean, Cotija, Pickled Red Onion, Cilantro

TACO BAR \$22 (SELECT TWO)

CHIPOTLE CHICKEN, CRISPY PORK CARNITAS, SOYRIZO

Chopped Onions, Cilantro, Limes, Sliced Radish, Cotija Cheese, Jalapenos

TORTILLA CHIPS

Guacamole, Pico de Gallo

CURRY \$25

CHICKEN VINDALOO

MAKHANI PANEER

PHOOL GOBI - CURRIED CAULIFLOWER

SAFFRON RICE

NAAN BREAD

CHARCUTERIE, CHEESE, AND CRUDITE STATION \$20

Selection of Assorted Cured Meats

Selection of Imported and Domestic Cheeses

Dried Fruits, Nuts, Cornichons, Mustards, Jams, Honey Sliced Rustic Breads, Lavosh, Artisanal Crackers

Grilled Vegetables

Farmers Market Vegetable Crudité with Creamy Herb Dip and Red Pepper Romesco

DESSERT STATIONS

Minimum of 25 Guests

ALL PRICES ARE PER PERSON PER HOUR

CLASSIC SWEETS \$12 (SELECT THREE)

Chocolate Fudge Brownies

Chocolate Chip Cookies

Peanut Butter Cookies

White Chocolate Macadamia Cookies

Blondies

Rice Crispy Treats

Lemon Tarts

Pecan Bars

Fresh Seasonal Fruit Platter

SIGNATURE SWEETS \$14 (SELECT THREE)

Valrhona Chocolate Truffle Cakes, Whipped Cream

Buttermilk Cake, Strawberries, Crème Fraiche

Caramelized Meyer Lemon Tart

Freshly Baked Cookies

Bitter Chocolate Mousse Cake, Malted Crispy Pearls

Blueberry Cheesecake Bites

Dark Chocolate Ganache Tarts

Tiramisu Parfait

Cinnamon Dusted Churros

Fresh Seasonal Fruit Platter

SEATED | PLATED AND SERVED \$60 LUNCH | \$72 DINNER

Minimum of 25 Guests | Additional Cost Per Guest Less than the Minimum.

**SERVICE FOR UP TO THREE HOURS
ALL PRICES ARE PER PERSON**

SALADS (SELECT ONE)

ASPARAGUS, YOUNG GREENS, LOCAL WATERCRESS

Citrus-Miso Vinaigrette

ORGANIC FIELD GREENS

Shaved Market Vegetables, Smoked Almonds,
Sherry Shallot Vinaigrette

BUTTER LETTUCE WEDGE

Cherry Tomatoes, Smoked Bacon,
Blue Cheese Vinaigrette

TUSCAN KALE CAESAR

Rustic Croutons, Shaved Parmesan

MARINATED HARICOT VERT

Crumbled Goat Cheese, Toasted Pine Nuts,
Basil Vinaigrette

ENTRÉES (SELECT ONE)

PAN ROASTED CHICKEN

Potato Puree, Sautéed Spinach, Rosemary,
Natural Jus

ROASTED BASS ADDITIONAL \$5

Feta-Scallion Potato Puree, Sautéed Zucchini,
Sun Dried Tomatoes, Black Olives, Wild Oregano

HERB CRUSTED SALMON

Basil Potato Puree, Tomato Fennel Fondue

SLOW BRAISED SHORT RIB

Potato Puree, Sautéed Seasonal Baby Vegetables,
Caramelized Shallot-Mustard Glaze

SLICED NEW YORK STEAK ADDITIONAL \$10

Crispy Fingerling Potatoes, Broccolini, Bordelaise

VEGETARIAN ENTREES (SELECT ONE)

WILD MUSHROOM RISOTTO

GRILLED CAULIFLOWER STEAK

Parsnip Puree, Roasted Heirloom Carrots,
Chimichurri

HONG KONG STYLE CHINESE EGGPLANT

Lemongrass Steamed Rice, Snow Peas, Scallions

DESSERT (SELECT ONE)

Valrhona Chocolate Truffle Cakes,
Whipped Cream

Chocolate Tart, Salted Caramel

Olive Oil Cake, Berries

Coffee, Decaffeinated Coffee,
Iced Tea, Hot Tea

BEER AND WINE BAR

Minimum of 25 Guests

FIRST HOUR | \$14 PER PERSON

EACH ADDITIONAL HOUR | \$18 PER PERSON

LOCAL, DOMESTIC AND IMPORTED BEERS

HOUSE RED, WHITE AND SPARKLING WINES

SAUVIGNON BLANC

CHARDONNAY

CABERNET SAUVIGNON

PINOT NOIR

SPARKLING

NON-ALCOHOLIC

SPARKLING WATER, STILL WATER, COKE,
DIET COKE, AND SPRITE

SEASONAL MOCKTAILS

Minimum of 25 Guests

FALL / WINTER

CARAMEL APPLE SPRITZER

Apple Cider, Spiced Simple Syrup, Spiced Apple Spindrift, Caramel Sugar Rim, Garnished with Dried Apple

PINEAPPLE SAGE MULE

Ginger Beer, Sage Simple, Pineapple Juice, Apple Cider Vinegar, Fresh Lime Juice, Garnished with Fresh Lime Wheel

FAUXMOSA

Blood Orange Juice, Ginger Ale (or Ginger Beer), Garnished with Orange Wheel

ROSEMARRY POMEGRANATE REFRESHER

Pomegranate Juice, Rosemary Syrup, Sparkling Water, Garnished with Rosemary Sprig

CRANBERRY THYME LEMONADE

Cranberry Juice, Fresh Lemonade, Thyme Simple Syrup, Garnished with Fresh Thyme Sprig

PEPPERMINT HOT CHOCOLATE

Hot Cocoa, Peppermint Syrup, Garnished with Whipped Cream and Crushed Peppermint

SPRING / SUMMER

BLACKBERRY FIZZ

Blackberry Puree, Fresh Lime Juice, Honey Syrup, Fresh Mint, Sparkling Water or Kombucha, Garnished with Blackberries and Mint Sprig

STRAWBERRY CUCUMBER COOLER

Strawberry Puree, Cucumber Juice, Simple Syrup, Sparkling Water, Garnished with Fresh Strawberry and a Cucumber slice.

WATERMELON AGUA FRESCA

Watermelon Juice, Simple Syrup, Fresh Lemon Juice, Garnished with Fresh Watermelon and/or mint wheel.

FAUXJITO

Freh Lime Juice, Mint Simple Syrup, Fresh Mint, Soda Water, Garnished with a lime wheel and Fresh Mint Sprig

TANGY CUCUMBER BASIL PUNCH

Cucumber Juice, Basil Simple Syrup, Pickle Juice, Fresh Lemon Juice, Garnished with Cucumber Slice and/or Fresh Basil

LEMON GUAVA TONIC

Guava Nectar, Fresh Lemon Juice, Kombucha (or soda water) Garnished with a Lemon Wheel

FIERY GOLDEN TONIC

Spicy Ginger Turmeric Mango Tonic, Garnished with Spiced Mango