

Banquet Menu

Appetizers

Each tray averages 20 pieces unless otherwise specified

Steak Skewers \$78

Garlic + parsley, chimichurri

Caprese Skewers \$65

heirloom tomato, mozzarella, pesto

Chicken Teriyaki Skewers \$70

Marinated chicken thighs, house teriyaki, sesame, scallion, lime

Calamari \$55

Scallion, cilantro, sesame, sweet chili aioli

Cheeseburger Sliders (15ea) \$75

Black Angus beef, cheddar cheese,
red onion, iceberg, pickles, secret sauce

Pulled Pork Sliders (15ea) \$70

12 hour pulled pork, spicy BBQ, coleslaw, b + b pickles

Impossible Sliders (15) \$80

Impossible burger, cheddar cheese, red onion,
iceberg, pickles secret sauce

Deviled Eggs \$56

Bacon jam, chives

Cheese Crostini \$58

Local cheese, fig jam, balsamic reduction

Crispy Corn Fritters \$59

Pesto aioli, chives, lemon

Chicken Wings \$45

Buffalo sauce, celery + carrots, blue cheese dressing

Meatballs \$68

Organic tomato sauce, parmesan, basil

Cauliflower "Wings" \$60

Crispy cauliflower, sesame, scallions, spicy ranch

Ahi Pole Wontons \$78

Citrus ponzu, crispy wontons, sweet chili aioli

Shrimp Ceviche Tostadas \$72

Guacamole, Fresno pepper, salsa verde

Philly Spring Rolls \$75

Shaved tri tip + caramelized onions, fondue, jalapeno aioli

Buffet Menu

COMPLETELY CUSTOMIZABLE

INCLUDES BREAD, BUTTER, AND COFFEE STATION

Southwest Buffet

\$35 PER PERSON

Chips + Salsa

Guacamole

Southwest Salad

Chopped romaine, black beans, roasted corn, heirloom tomatoes, queso cotija, crispy tortillas, chipotle ranch

Cheese Enchiladas

Corn tortillas, house Guajillo enchilada sauce, jack cheese

**Taco Bar with
Black Or Refried Beans
Spanish Rice**

Shredded Chicken & Chili Spiced Ground Beef

Lettuce, tomatoes, onions, cilantro, sour cream, house made salsas corn tortillas, flour tortillas, crispy tortillas shells

Chicken Dinner

\$37 Per Person

House Salad

Spring greens, fuji apples, pickled onions, cherry tomatoes, blue cheese, balsamic vinaigrette

Caesar Salad

romaine hearts, brioche croutons, parmesan, house Caesar dressing

Seasonal Vegetables

Garlic + chive butter

Mashed Potatoes and Gravy

Whipped potatoes + chicken gravy

Mary's Chicken

Pan seared chicken thighs, Sherry-chicken jus

Or

Fried Chicken

Crispy buttermilk fried chicken, fresh herbs, lemon

Tri Tip Dinner

\$38 PER PERSON

House Salad

Spring greens, fuji apples, pickled onions, cherry tomatoes, blue cheese, balsamic vinaigrette

Caesar Salad

romaine hearts, brioche croutons, parmesan, house Caesar dressing

Seasonal Vegetables

Garlic + chive butter

Mashed Potatoes and Gravy

Whipped potatoes + chicken gravy

Tri-Tip

Black pepper crusted tri tip, creamy horseradish, Au jus

Chicken + Tri Tip Combo

\$45 PER PERSON

House Salad

Spring greens, fuji apples, pickled onions, cherry tomatoes, blue cheese,
balsamic vinaigrette

Caesar Salad

romaine hearts, brioche croutons, parmesan, house Caesar dressing

Seasonal Vegetables

Garlic + chive butter

Mac and Cheese

Macaroni pasta, 5 cheese mix, fondue, garlic bread crumbs

Mary's Chicken

Pan seared chicken thighs, Sherry-chicken jus

Or

Fried Chicken

Crispy buttermilk fried chicken, fresh herbs, lemon

Tri-Tip

Black pepper crusted tri tip, creamy horseradish, Au jus

Surf & Turf

\$59 PER PERSON

House Salad

Spring greens, fuji apples, pickled onions, cherry tomatoes, blue cheese,
balsamic vinaigrette

Caesar Salad

romaine hearts, brioche croutons, parmesan, house Caesar dressing

Seasonal Vegetables

Garlic + chive butter

Mashed Potatoes and Gravy

Whipped potatoes + chicken gravy

Salmon

Citrus beurre blanc, roasted tomatoes

Prime Rib

Black Angus beef, creamy horseradish, Au jus

Banquet Desserts

Desserts are plated in bite size portions

\$7 per person

Cheesecake

Graham cracker crust, berry puree

Chocolate Cake

Chocolate buttercream, bourbon caramel,
Whip cream

Blondie

salted caramel, whipped cream