



SPRING MENU



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SERVICES

DROP-OFF SERVICE

Our drop-off catering service provides a convenient solution for casual gatherings and meetings by delivering pre-packaged meals and ready-to-eat dishes directly to your location. Depending on your menu selections, food can be presented in either disposable or chafing dishes to ensure proper temperature and presentation, allowing for easy setup with minimal on-site management.

\$95 PER DELIVERY AND PICK UP PER TRIP

One delivery trip can accommodate:

- Up to 200 guests for hot themed buffets
- Up to 300 guests for boxed lunches

**Additional fees for events that exceed maximum guests*

Please note that this service does not include staffing, or cleanup, and hosts and guests are responsible for maintaining the cleanliness of buffets, beverage stations, and tables within their reserved space.

FOOD AND BEVERAGE ATTENDANT DROP-OFF

For events that need light staffing support, this option provides attendants to oversee food and beverage stations. Our team will restock items, keep the area tidy, and ensure a smooth experience for your guests, offering added service without the formality of full-service catering.

\$35 PER HOUR PER ATTENDANT (4-HOUR MINIMUM)

- One attendant per buffet or beverage station is recommended.

Includes a **discounted delivery fee of \$45** (standard \$95 delivery fee reduced by \$50).

One delivery trip can accommodate:

- Up to 200 guests for hot themed buffets
- Up to 300 guests for boxed lunches

**Additional fees for events that exceed maximum guests*

Please note that this service does not include full event cleanup, and hosts and guests are responsible for maintaining the cleanliness of tables within their reserved space.

FULL-SERVICE CATERING

Full-service catering offers a seamless experience from start to finish, including complete setup, attentive service throughout your event, and thorough cleanup at the end. Our professional team will serve guests, maintain dining areas, and ensure every detail is managed so you can fully enjoy your event without worry.

\$35 PER HOUR PER ATTENDANT (4-HOUR MINIMUM)

- Buffet-style events: 1 attendant per 15 guests and 1 busser per 30 guests are recommended
- Plated-style events: 1 server per 10 guests and 1 busser per 20 guests are recommended

Please note that this service includes pre-event setup and post-event cleanup.

ADDITIONAL SERVICES

You can customize your catering experience by adding a variety of additional services to fit your event needs. Whether you require bartenders, chef attendants for live cooking stations, or attendants to manage food and beverage stations, we offer flexible staffing options. Additional services such as rental coordination, decor setup and teardown, bar packages, and AV or technical support are also available upon request to help make your event seamless and memorable.

- **Bartenders** – \$35 per hour per bartender (4-hour minimum)
One bartender per 60 guests is recommended
- **Barbacks** – \$35 per hour per barback (4-hour minimum)
One barback per 100 guests is recommended
- **Chef Attendants** – \$35 per hour per attendant (4-hour minimum)
Perfect for enhancing your event with interactive live cooking stations and bespoke made-to-order dishes
- **Food/Beverage Station Attendants** – \$35 per hour per attendant (4-hour minimum)
One attendant per station is recommended

Rates to be determined for the following services: rental coordination, decor setup and teardown, bar packages (beer, wine, and cocktail options).



BREAKFAST



BREAKFAST

CONTINENTAL BREAKFAST OPTIONS

MINIATURE PASTRY PLATTER | \$14

Assorted Fresh Baked Breakfast Pastries Serves 8-10

MINIATURE MUFFIN PLATTER | \$12

Assorted Fresh Baked Seasonal Muffins Serves 8-10

FRESH FRUIT CUP | \$4ea

OVERNIGHT OATS | \$5ea

Rolled Oats, Honey, Fresh and Dried Fruit

YOGURT PARFAIT | \$4ea

Vanilla Greek Yogurt, House Granola, Fresh Berries

CONTINENTAL DISPLAY | \$12 person

Assorted Fresh Baked Mini Pastries, Muffins, and Sliced Fruit

ENHANCED CONTINENTAL DISPLAY | \$18 person

Assorted Fresh Baked Mini Pastries, Muffins, Sliced Fruit, Yogurt Parfaits, and Overnight Oats

FULL BREAKFAST BUFFET | \$27/person

MINI BREAKFAST PASTRIES AND MUFFINS

FRESH SEASONAL FRUIT

YOGURT PARFAITS

CHOICE OF

- Soft Scrambled Eggs with Fines Herbs
- Shakshuka with Poached Eggs and Toasted Baguette
- Chilaquiles Verdes with Poached Eggs, Crema, and Cilantro
- Smoked Brisket Hash with Roasted Potatoes, Poached Eggs, Peppers, and Onions (+\$3/person)

CHOICE OF

- Bacon
- House Breakfast Sausage
- Chicken-Apple Sausage

CHOICE OF

- Traditional Hashbrowns
- Roasted Breakfast Potatoes

CHOICE OF

- Brioche French Toast
- Buttermilk Pancakes
- Belgian Waffles

(ALL SERVED WITH BUTTER AND WARM VERMONT MAPLE SYRUP)

OFFSITE/GRAB AND GO/ INDIVIDUAL

BREAKFAST TACOS | \$31/dozen

All come on Flour Tortilla and Include Eggs and Cheese. Served with Fresh Salsa.

CHOICE OF

- Potato
- Refried Bean
- Bacon
- Chorizo
- Chicharron en Salsa Verde

BREAKFAST BURRITOS | \$8/piece. Min. 10.

All come on Flour Tortilla and Include Eggs, Potatoes, Whole Pinto Beans, and Cheese. Served with Fresh Salsa.

CHOICE OF

- Bacon
- Chorizo
- Smoked Brisket
- Chicharron en Salsa Verde
- Wild Mushrooms and Spinach

BREAKFAST SANDWICHES | \$6/piece, Min 10

- Egg and Cheese English Muffin with Bacon, House Breakfast Sausage, or Mushroom and Spinach
- Egg and Cheese Biscuit with Bacon, House Breakfast Sausage, or Mushroom and Spinach
- Egg and Cheese on a Maple Hotcake with Bacon, House Breakfast Sausage, or Mushroom and Spinach

PERSONAL SIZE QUICHE | \$4/piece, Min 10 AND MINI FRITTATA OFFERINGS | \$31/dozen

- Spinach, Mushrooms, and Goat Cheese
- Roasted Tomato, Peppers, and Monterey Jack Cheese
- Bacon and Gruyere
- House Breakfast Sausage, Caramelized Onions, and Cheddar



SANDWICHES



SANDWICHES

BOXED LUNCHES | \$15/box

Comes with chips and a cookie. Sub cookie for fruit (On All Boxes) for \$1/box

PORK

Thick Sliced Bacon, Heirloom Tomatoes, Avocado Aioli, Butter Lettuce on Toasted Sourdough

Ham and Brie, Fig Jam, Dijon, Arugula on a Baguette

Ham and Salami, Provolone, Olive Salad, Red Onion, Shredded Lettuce on Sesame bread

Cold Cut Trio, Coppa, Ham, Soppressata, Provolone, Oregano Aioli, Hot Cherry Peppers, Tomato Relish, and Shredded Lettuce on a Hoagie Roll

Cuban Roasted Pork Shoulder, Ham, Swiss Cheese, B&B Pickles, Dijon Mustard on Brioche Torta Bread

BEEF

Italian Beef, Shaved Short Rib, Giardiniera, Sliced Mozzarella, Spicy Aioli on a Hoagie Roll

Roast Beef, White Cheddar, Caramelized Onions, and Horseradish Mayo on an Onion Roll

Smoked Brisket, BBQ Aioli, Crispy Onions, Coleslaw on a Brioche Bun

Carne Asada, Monterey Jack, Chipotle Aioli, Curtido on Brioche Torta Bread

VEGETARIAN AND VEGAN

Marinated and Grilled Portobello Mushroom, Swiss Cheese, Butter Lettuce, Roasted Red Peppers, Balsamic-Onion Jam on Focaccia

Hummus, Cucumbers, Za'atar Roasted Tomatoes, Avocado, Spinach, Sunflower Seeds, on Spinach-Herb Wrap (Vegan)

Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Reduction, EVOO on Focaccia

Buffalo Style Tempeh – Spicy tempeh with Vegan Ranch, Lettuce, Tomatoes, and B&B Pickles on a Hoagie Roll (vegan)

Aloo Tikki Wrap, Pickled Vegetables, Cilantro Chutney, Roti

FROM THE SEA

Shrimp Salad, Avocado, Tarragon, Grapefruit, and Fresno Chili on Lightly Grilled Sourdough

Grilled Teriyaki Salmon, Romaine, Avocado, Lightly Pickled Cucumbers, Carrots, Radish Sprouts, Shiso, on a Spinach Herb Wrap

POULTRY

Cranberry-Apple Chicken Salad on a Croissant

Grilled Chicken, Bacon, Ranch Dressing, Monterey Jack, Pickled Red Onions, Butter Lettuce on Ciabatta

Grilled Chicken Caesar Wrap, Herbed Chicken Breast, Caesar Dressing, Romaine, Parmesan and Croutons in a Spinach-Herb Wrap

Thai Chicken Sandwich, Lemongrass-Ginger Marinated Chicken, Mango Slaw, Thai Basil-Lime Leaf Aioli

Turkey Pesto, Sliced Turkey Breast, Provolone, Roasted Tomatoes, Arugula, Basil Pesto on Multigrain Croissant

Turkey-Avocado, Avocado Mousse, Chipotle Aioli, Cheddar Cheese, Pickled Onions and Sprouts on Seeded Loaf

SANDWICH AND SALAD BUFFET | \$20/person

Choice of 2 meat sandwiches, 1 veggie/vegan sandwich, 2 salads/veggie sides, 1 Chef's choice seasonal soup

SALAD/VEG OPTIONS

CAESAR SALAD

Romaine, Parmesan, Sourdough Croutons, Creamy Caesar Dressing

MIXED GREENS

Cucumbers, Tomatoes, Radishes, Roasted Red Peppers, Fines Herbs, House Balsamic Vinaigrette

COBB CHOPPED SALAD

Romaine, Cherry Tomatoes, Bacon, Pickled Onions, Hardboiled Eggs, Blue Cheese Dressing

BEEF SALAD

Roasted Beets, Arugula, Frisee, Herbed Goat Cheese, Toasted Hazelnuts, Orange-Balsamic Vinaigrette

KALE CRUNCH SALAD

Baby Kale, Farro, Jicama, Dried Cranberries, Toasted Almonds, Lemon Vinaigrette

SUNDRIED TOMATO PASTA SALAD

Spinach, Olives, Red Wine Vinaigrette

ROASTED ASPARAGUS WITH LEMON ZEST

LOADED POTATO SALAD

Bacon, Cheese, Scallions

FARRO SALAD

Seasonal Vegetables, Lemon Vinaigrette

ROASTED CURRY CAULIFLOWER

ROASTED HEIRLOOM CARROTS WITH CARROT TOP PESTO



CATERING

BOWLS



BOWLS

GRAIN BOWLS | \$14/person

MEDITERRANEAN VEGGIE BOWL

Farro, Falafel, Baby Kale, Marinated Eggplant, Cucumbers, Cherry Tomatoes, Red Onion, Feta, Kalamata Olives, Tzatziki

BEEF KOFTA BOWL

Israeli Cous Cous, Grilled Beef Kofta, Roasted Cauliflower, Marinated Chickpeas, Cucumbers, Cherry Tomatoes, Red Onions, Torn Mint, Lemon-Oregano Vinaigrette

SOUTHWEST BOWL

Quinoa, Peruvian Grilled Chicken, Arugula, Black Beans, Roasted Corn, Avocado, Cherry Tomatoes, Scallions, Cilantro-Jalapeno Dressing

VIETNAMESE VERMICELLI BOWL

Rice Noodles, Lemongrass Marinated Pork, Carrots, Daikon, Lettuce, Cucumbers, Fresh Herbs, Roasted Peanuts, Nuoc Cham

POKE BOWL

Sushi Rice, Sesame Marinated Ahi Tuna, Avocado, Edamame, Pickled Ginger, Carrots, Cucumbers, Green Onions, Furikake, Ponzu Vinaigrette

TURKEY COBB BOWL

Barley, Smoked Turkey, Chopped Romaine, Avocado, Cherry Tomatoes, Blue Cheese, Pickled Red Onion, Hardboiled Eggs, House Ranch

ASIAN PEANUT BOWL

Udon Noodles, Roasted Chicken, Napa Cabbage, Sweet Corn, Carrots, Arugula, Cucumbers, Peanut-Hoisin Sauce

VEGAN SWEET POTATO BOWL

Spiced Sweet Potatoes, Quinoa, Pickled Red Onions, Crispy Garbanzo Beans, Golden Raisins, Cashews, Maple-Herb Vinaigrette

HARISSA CHICKEN BOWL

Harissa Marinated Chicken Breast, Moroccan Couscous, Feta, Massaged Kale, Sliced Cucumbers, Mediterranean Relish, Honey-Harissa Vinaigrette

ITALIAN CHICKEN BOWL

Grilled Chicken Breast, Orzo, Arugula, Radicchio, Roasted Broccoli, Mozzarella, Tomatoes, Basil Pesto

BLACKENED SHRIMP BOWL

Cajun Seasoned Shrimp, Farro, Avocado, Roasted Corn, Bell Peppers, Thinly Shredded Cabbage, Pecan Dressing

SALMON BOWL

Pesto Marinated Salmon, Lemon-Dill Cream, Orzo, Tomato Relish, Toasted Pine Nuts



SNACK BREAKS



SNACK BREAKS

ANTIPASTI STATION | \$12/person

Wild Mushroom Conserva, Grilled and Marinated Mixed Vegetables, Marinated Artichoke Hearts, Goat Cheese and Balsamic Peppadews, Marinated Bocconcini Mozzarella, Assorted Crostinis and Crackers

CHIP AND DIP STATION | \$12/person

(CHOOSE 3)

Smoked Salmon
Spinach Artichoke
Roasted Poblano
Onion-Fennel
Walnut Romesco

Accompanied by Potato Chips, Pita Chips, Assorted Crackers, Crostinis, and Pretzels

CHEESE AND CHARCUTERIE | \$18/person

Imported and Domestic Cheeses, Cured and Smoked Meats, Garden Vegetable Crudit , Creamy Herb Dip, Garnished with Dried Seasonal Fruits and Nuts, Crackers, Local Honey, Jams

MEDITERRANEAN MEZZE | \$10/person

Chef's Seasonal Selection of Mediterranean Inspired Dips, Marinated Feta, Olives, Pita

INDOOR PICNIC | \$12/person

Reuben, Turkey Club, Curried Chicken Salad, Pimento Cheese, Fig and Brie

BYO ENERGY MEDLEY | \$8/person

Assorted Roasted Nuts, Dried Fruits and Berries, M&M's, Chocolate Chips, Roasted Sunflower Seeds, Flax Seeds, Chia Seeds, Toasted Coconut, House Granola

SIPS AND DIPS | \$11/person

Caf  de Olla, French Roast Drip Coffee, European Drinking Chocolate, House Pan Dulce, Biscotti, Glazed Donut Holes, Fresh Strawberries, Blueberries, and Mandarin Oranges

HEALTHY REJUVENATION | \$9/person

Whole Seasonal Fruit, Vegetable Crudites, Avocado Green Goddess, Mixed Nuts, Dried Fruit, House Made Juices

INNER CHILD | \$8/person

Assorted Cookies, Brownies, Blondies, House Cereal Bars, Candy Bars, Sour Candies, Whole and Chocolate Milks, Sodas

PROTEIN POWERHOUSE | \$9/person

Assorted Jerkies, Pork Rinds, Protein Bars, Hard Boiled Eggs, Roasted and Salted Edamame

AT THE MOVIES | \$11/person

Assorted Popcorns, Boxed Candies, Hard Pretzels, Soft Pretzel Bites with Mustard Dip, Pickles, Tortilla Chips with Nacho Cheese Dip

THE BAR BAR | \$7/person

Various Granola, Protein, and Fruit Bars



PREMIUM BUFFETS



PREMIUM BUFFETS



\$45/PERSON

SALADS

(CHOOSE 2)

CITRUS AND CHICORY SALAD

Fennel, Pistachio, Ricotta Salata, Buttermilk Vinaigrette

STRAWBERRY SALAD

Fava Beans, Balsamic, Mint, and Pecorino

LITTLE GEM SALAD

Bacon Lardons, Parmesan, Hazelnut Dressing

BABY BEET SALAD

Yuzu Kosho Yogurt, Arugula, Pumpkin Seed Butter, Preserved Lemon, Puffed Wild Rice

MIXED GREEN SALAD

Shaved Baby Vegetables, Roasted Red Peppers, Fines Herbs, Lemon Vinaigrette

CAESAR SALAD

Romaine, Croutons, Creamy Garlic Dressing, Parmesan, Spanish White Anchovies

DESSERTS

(CHOOSE 2)

EARL GREY FINANCIER

PIÑA COLADA TRES LECHES

PASSION FRUIT CHEESECAKE

BLACKBERRY TRIFLE

PROTEINS

(CHOOSE 2)

ROASTED AIRLINE CHICKEN BREAST

Herbed Jus

POTATO CRUSTED SNAPPER

Lemon Butter Sauce

GRILLED SALMON

Herbed Caper-Sherry Vinaigrette

COFFEE RUBBED TRI TIP

Black Garlic Chimichurri

SLOW BRAISED BEEF SHORT RIB

Red Wine Jus

ACCOMPANIMENTS

CHOICE OF POTATO PUREE OR LEMON AND ROSEMARY ROASTED POTATOES

CHEF'S CHOICE OF PASTA SHAPE WITH 1 OF THE FOLLOWING:

Sundried Tomato Sauce - Blistered tomatoes, parm

Arugula Pesto - seasonal veg, lemon zest, pine nuts, and Texas Olive Oil

Vegetarian "Bolognese" - whipped ricotta, parsley

Arrabbiata - Calabrian Chile-Spiked Tomato Sauce, Chili Flakes, Pecorino

GF/Vegan Option - Gluten Free Pasta with Vegan "Alfredo" Sauce (contains nuts, +\$1)

MIXED SEASONAL VEGETABLES

BREAD AND BUTTER

PREMIUM BUFFETS

\$35/PERSON

SALADS

(CHOOSE 1)

CITRUS AND CHICORY SALAD

Fennel, Pistachio, Ricotta Salata, Buttermilk Vinaigrette

STRAWBERRY SALAD

Fava Beans, Balsamic, Mint, and Pecorino

LITTLE GEM SALAD

Bacon Lardons, Parmesan, Hazelnut Dressing

BABY BEET SALAD

Yuzu Kosho Yogurt, Arugula, Pumpkin Seed Butter, Preserved Lemon, Puffed Wild Rice

MIXED GREEN SALAD

Shaved Baby Vegetables, Roasted Red Peppers, Fines Herbs, Lemon Vinaigrette

CAESAR SALAD

Romaine, Croutons, Creamy Garlic Dressing, Parmesan, Spanish White Anchovies

CHEF'S CHOICE DESSERT

PROTEINS

(CHOOSE 1)

ROASTED AIRLINE CHICKEN BREAST

Herbed Jus

POTATO CRUSTED SNAPPER

Lemon Butter Sauce

GRILLED SALMON

Herbed Caper-Sherry Vinaigrette

COFFEE RUBBED TRI TIP

Black Garlic Chimichurri

SLOW BRAISED BEEF SHORT RIB

Red Wine Jus

ACCOMPANIMENTS

CHOICE OF POTATO PUREE OR LEMON AND ROSEMARY ROASTED POTATOES

MIXED SEASONAL VEGETABLES

BREAD AND BUTTER



THEMED BUFFETS



THEMED BUFFETS

\$22/PERSON

ASIAN

CHINESE SALAD

DRY FRIED GREEN BEANS AND EGGPLANT
with Garlic Sauce

MISO SALMON

VEGGIE FRIED RICE

TEX-MEX

LATIN CAESAR SALAD

CHICKEN FAJITAS

VEGGIE BORRACHO BEANS

SPANISH RICE

GRILLED VEGETABLES

TORTILLAS

ITALIAN

ITALIAN CHOPPED SALAD

Provolone, Pickled Peppers, Red Wine Vinaigrette

CHICKEN MARSALA

PESTO PASTA SALAD

ROASTED VEGETABLES

FOCCACIA

SALAD BAR

(BUILD YOUR OWN)

GREENS

Mixed Lettuces, Chopped Romaine, Frisee, Arugula,
Seasonal Chicories

PROTEINS

Roasted Chopped Chicken, Chopped Bacon, Chopped
Hard Boiled Eggs, Marinated Garbanzo Beans

TOPPINGS

Shredded Carrot, Marinated Cherry Tomatoes, Haricot Vert,
Sliced Mixed Olives, Shaved Red Onions, Assorted Nuts and
Seeds

DRESSINGS

Balsamic Vinaigrette, Lemon Vinaigrette, Blue Cheese
Dressing

THEMED BUFFETS

\$25/PERSON (*DESSERTS WILL BE A SUPPLEMENT)

BARBECUE

SMOKED TURKEY BREAST

PULLED PORK

(or Sub Smoked Brisket for +\$6/person)

COLESLAW

BAKED BEANS

PICKLES

PARKER ROLLS

BANANA PUDDING PARFAITS*

SOUTHERN SPECIALTIES

SHREDDED COLLARD GREEN SALAD

Spiced Pecans, Pickled Apples, Cider Vinaigrette

BONELESS FRIED CHICKEN

BLACKENED REDFISH

LOADED POTATO SALAD

CORN SUCCOTASH

GARLIC AND HERB TEXAS TOAST

RED VELVET CUPCAKES*

AMERICANA

ICEBERG WEDGE SALAD

House Ranch, Cherry Tomatoes, Blue Cheese

BROCCOLI AND CHEDDAR SOUP

TRADITIONAL MEATLOAF WITH ONION GRAVY

GRILLED SALMON WITH LEMON CAPER SAUCE

SAUTEED GREEN BEANS

POTATO PUREE

SEASONAL COBBLER*

CAJUN/CREOLE

MIXED GREEN SALAD

Fresh Raspberries, Chevre, Pumpkin Seeds, and Balsamic-Molasses Vinaigrette

CHICKEN AND ANDOUILLE PASTA "JAMBALAYA"

SHRIMP ETOUFFEE

BRAISED COLLARD GREENS

RED BEANS AND RICE

JALAPENO CORNBREAD

PRALINE BROWNIES*

SPANISH

MIXED GREENS SALAD

Spanish Olives, Sieved Eggs, Capers, Tomatoes, Cucumbers, Crispy Potatoes, and Sherry Vinaigrette

CHICKEN PAELLA

Spanish Chorizo and Saffron

GAMBAS AL AJILLO

Garlic Marinated Shrimp

GRILLED AND MARINATED VEGETABLES WITH ROMESCO

GARBANZOS A LA CATALAN

Spinach, Tomatoes, Raisins, and Pine Nuts

BASQUE CHEESECAKE*

MEDITERRANEAN

GREEK SALAD

Chopped Romaine with Cucumbers, Tomatoes, Olives, Feta, Lemon-Oregano Vinaigrette

SEASONAL HUMMUS

with Fresh and Toasted Pita

LEMON HERB GRILLED CHICKEN

BEEF KOFTA

GRILLED VEGETABLES

Cumin Vinaigrette

WARM COUS COUS SALAD

HOUSE BAKLAVA*



CLASSIC BUFFETS



MIXTURE OF PINE SLICE
CHICKEN SOUP, POTATOES, AND
GARLIC FRESH, GREEN
DRESSING DRESSING

CLASSIC BUFFETS



\$18/PERSON

CHEF'S CHOICE OF SALAD

DINNER ROLLS

PROTEINS

(CHOOSE 1)

SPICED SALMON

Carrot Ginger Puree

GRILLED HERB CHICKEN

Pesto

ROASTED PORK LOIN

White BBQ Sauce

SMOKED SIRLOIN

Horseradish Cream

VEGETARIAN OPTION AVAILABLE UPON REQUEST

ACCOMPANIMENT

(CHOOSE 2)

SUNDRIED TOMATO PASTA SALAD

ROASTED BEETS

Tarragon and Preserved Lemon

LOADED POTATO SALAD

FARRO SALAD

Seasonal Vegetables and Lemon Vinaigrette

ROASTED CURRY CAULIFLOWER

ROASTED HEIRLOOM CARROTS



TRAY PASS



TRAY PASS

VEGGIE

Deviled Quail Eggs, Chives, Paprika
Seasonal Vegetable Empanadas, Spicy Tomato Sauce
Miniature Avocado Sopes, Roasted Corn Pico de Gallo
Burratas and Sweet Pepper Crostini with Avocado
Fresh Vegetable Spring Rolls, Sweet Chili Sauce
Tomato-Basil Bruschetta, Focaccia Crostini
Crispy Patatas Bravas, Smoked Paprika Aioli
Compressed Melon Skewers, Feta, Balsamic, Tarragon
Seasonal Vegetarian Arancini

POULTRY

Mini Chicken Tinga Tostadas, Queso Fresco, Crema, Cilantro
Mini Chicken Pot Pies, Crispy Leeks
Crispy Chicken Skin, Buffalo, Blue Cheese Mousse, Celery
Bite Sized Chicken Cordon Bleu, Ham, Alpine Cheese, Dijon Cream
Korean Fried Chicken Bao Buns, Gochujang, Pickled Cucumbers, Sesame
Duck Bao Buns, Hoisin, Scallions, Cucumbers
Butter Chicken Empanadas, Cilantro Chutney
Scotch Quail Egg, Chicken Sausage, Ramen Egg, Tare
Tandoori Chicken Skewer, Mint Yogurt
Chicken Fried Quail Breast, Lemon Soubise

SEAFOOD

Crab Cakes, Herb Remoulade
House Smoked Salmon on Herb Blini, Dill Cream
Bite Sized Shrimp 'Takoyaki', Katsu Sauce, Spicy Mayo, Bonito Flake
Mini Lime Marinated Fish Tacos, Avocado, Micro Pico de Gallo
Spicy Tuna Tartare, Wonton Cups
Bite Sized Coconut Shrimp, Pineapple-Chipotle Chutney
Gulf Ceviche, Citrus-Soy, Cilantro, Red Onion, Quicos
Ahi Tuna Poke, Avocado, Green Onion, Sesame Marinade, Nori Cracker
Jerk Octopus Skewer, Sweet Potato, Lime-Pickled Onions

PORK & BEEF

Bacon Wrapped Dates, Saba
Mini Cubano Sandwich, Roasted Pork, Mustard, Gruyere
Crispy Fingerling Potato Bites, Bacon Jam, Crème Fraiche
Bacon Boudin Balls, Pepper Jack, Hot Sauce Aioli
Traditional Beef Tartare, Baguette Crostini
Tiny Quesabirria Tacos, Consommé
Seasonal Meat Arancini
Crostini "Carbonara," Egg Jam, Peppercorn Bacon, Hot Honey, Pecorino
Black Bean Glazed Pork Riblets



CATERING

STATIONS



STATIONS



STEAKHOUSE CLASSICS | \$38/person

CRAB AND SHRIMP LOUIE

Avocado, Cocktail Sauce, Horseradish

WEDGE SALAD

Green Goddess, Tomatoes, Blue Cheese, Fines Herbs

CARVED PRIME NEW YORK STRIP STEAK

Bordelaise, Sundried Tomato Chimichurri

FLAME-GRILLED SPATCHCOCKED CHICKEN

POTATO GRATIN

ROASTED VEGETABLES

POT PIE BAR | \$16/person

CLASSIC CHICKEN POT PIE

SMOKED SHORT RIB SHEPHERD'S PIE

HUITLACOCHÉ POZOLE POT PIE

ITALIAN STATION | \$19/person

CHEF'S CHOICE SEASONAL HOUSE MADE PASTA

BEEF BOLOGNESE LASAGNA

PESTO PASTA SALAD

ASSORTED ANTIPASTI

BRAISED TUSCAN KALE AND WHITE BEANS

HOUSE FOCACCIA WITH HERBS AND SEA SALT

GRILLED CHEESE & SOUP | \$16/person

(CHOOSE 2)

CLASSIC GRILLED CHEESE

on Sourdough

SHORT RIB GRILLED CHEESE

with Caramelized Onions and Horseradish

TRUFFLED GRILLED CHEESE

with Fig Jam

HAM AND HAVARTI

with Whole Grain Mustard and Apple Chutney

CREAMY TOMATO SOUP

SEASONAL SOUP

STREET TACOS | \$17/person

SHORT RIB CARNE ASADA

ACHIOTE MARINATED CHICKEN

LIME GRILLED WHITE FISH

BEEF BIRRIA

PORK AL PASTOR

ELOTE CUP ENHANCEMENT \$4/PERSON

CHARRO BEAN ENHANCEMENT \$4/PERSON

COMES WITH

Corn and Flour Tortillas

Assortment of Salsas, Pico de Gallo, and Guacamole

Sour Cream

Cotija

Red Onions, Shredded Lettuce, Cilantro, and Jalapenos

FRITO PIE BAR | \$14/person

TEXAS CHILI

VEGETARIAN THREE BEAN CHILI

COMES WITH

Shredded Cheddar Cheese

Sour Cream

Pickled Jalapenos

Cabbage Curtido

Chopped Red Onions

Cilantro

Green Onions

KUSHIYAKI (SKEWERS) STATION | \$13/PERSON

FLANK STEAK

COMES WITH

Ponzu and Yuzu Kosho

Chicken Thigh with Tare and Scallions

Seasonal Vegetable Skewers

STATIONS



SLIDER STATION | \$16/person

(CHOOSE 2 + CHEF'S SEASONAL VEGGIE)

SMASHBURGER SLIDERS

with Melty Cheese and Ill Sauce

CHICKEN FRIED STEAK SLIDERS

Raclette "Gravy"

BUFFALO CHICKEN SLIDERS

Ranch, Lettuce, Tomatoes

CHICKEN AND WAFFLE SLIDERS

with Calabrian Chili Honey

CARNITAS SLIDERS

Salsa Verde Aioli, Curtido Slaw

BLT SLIDERS

Slab Bacon, Heirloom Tomatoes, Baby Lettuce, Avocado Aioli

FRENCH FRIES

(Only in House, Potato Chips and Dip Offsite)

SWEET POTATO FRIES

(Only in House)

CREAMY COLESLAW

PAN-ASIAN | \$21/person

(CHOOSE 2 PROTEINS)

SALT BAKED SIDE OF SALMON

with Ginger Scallion Sauce

KOREAN BBQ SHORT RIB

with Kimchi, Lettuce Cups, Sesame Cucumber Banchan, Carrots and Daikon

ORANGE CHILI CHICKEN

with Broccolini

DEEP FRIED WHOLE FISH

Aromatic Oil, Green Onions, Soft Herbs, Thai Chili (+\$5/person)

PEKING DUCK 2 WAYS

Crispy Breast and Confit Legs with Hoisin, Green Onions, Carrots, Rice Crepe, Cucumbers, Chilies, Sesame, Bao Buns, Lettuce Cups (+\$8/person)

COMES WITH

Chinese Cabbage Salad

Shelled Edamame with Togarashi

Chilled Peanut-Hoisin Noodles

Steamed Rice

Stir Fried Vegetables

MEDITERRANEAN STATION | \$25/person

(CHOOSE 2 PROTEINS)

GROUND LAMB GYRO

ROTISSERIE STYLE BEEF SHAWARMA

CHICKEN SHAWARMA

GRILLED WHITE FISH KEBAB

FALAFEL

(Seasonal Fall/Winter Beet, Spring pea, Summer corn)

COMES WITH

Tzatziki, Toun, and Torshi (Mixed Pickles)

Sabzi (Herb, Feta Cheese, Radish)

Seasonal Hummus and Babaganoush

Basmati Rice with Dried Fruit, Lentils, and Shallots

Marinated Olives

Marinated Feta

Grilled Marinated Vegetables

NACHO BAR | \$16/person

(CHOOSE 2 PROTEINS)

POLLO AL CARBON

BEEF PICADILLO

BEEF BRISKET BIRRIA

CRISPY SLOW COOKED CARNITAS

THREE BEAN CHILI

COMES WITH

Cheese Sauce

Shredded Cheddar Cheese

Refried Beans

Sour Cream

Guacamole

Pickled Jalapenos

Chopped Red Onions

Cilantro

Green Onions

Assorted Salsas and Pico de Gallo

House Tortilla Chips

Potato Flauta Enhancement \$6/person



CATERING

SEATED



SEATED | PLATED AND SERVED

SALADS

CITRUS AND CHICORY SALAD

Fennel, Pistachio, Ricotta Salata, Buttermilk Vinaigrette

STRAWBERRY SALAD

Fava Beans, Balsamic, Mint, and Pecorino

LITTLE GEM SALAD

Bacon Lardons, Parmesan, Hazelnut Dressing

BABY BEET SALAD

Yuzu Kosho Yogurt, Arugula, Pumpkin Seed Butter, Preserved Lemon, Puffed Wild Rice

MIXED GREEN SALAD

Shaved Baby Vegetables, Roasted Red Peppers, Fines Herbs, Lemon Vinaigrette

CAESAR SALAD

Romaine, Croutons, Creamy Garlic Dressing, Parmesan, Spanish White Anchovies

DESSERT

CUCUMBER GRANITA

Coconut Sorbet, Pomegranate Syrup, Pineapple

STRAWBERRY MOUSSE

Chamomile-Poppy Cake, Greek Yogurt, Strawberry Compote

BLUEBERRY HONEY CAKE

Yuzu Lavender Curd, Blueberry Ganache, White Chocolate Ganache, Lemon Cake

ENTREES

VEGETARIAN

Spring Risotto with Asparagus, Peas, and Parmesan

Charred Spring Onion Tart with Gruyere Mornay, Roasted Mushrooms, and Spring Legumes

FISH

Grilled Salmon, Roasted Parsnips, Smoked Trout Roe 'Ravigote'

Maple-Miso Glazed Salmon, Crispy Brown Rice Cake, Stir Fried Vegetables, Miso Aioli

Seared Gulf Snapper, Spring Peas, Potato Fondant, Chive Vinaigrette

Lobster Pot Pie (+\$3)

CHICKEN

Pan Roasted Chicken, Potato Puree, Sautéed Spinach, Herbed Jus

Seared Airline Chicken Breast, Sunchoke, Beet, Endive, and Brown Butter

Braised Skin-On Chicken Thigh, Artichokes en Barigoule, Castelvetrano Olives, Meyer Lemon, and Tarragon

PORK

Confit Pork Shoulder, Pozole Verde

Grilled Pork Loin, Braised Christmas Lima Beans, Bacon-Clam Pot Liqueur

BEEF AND LAMB

Beef Tenderloin, Twice Baked Potato, Charred Asparagus, Bearnaise

Braised Short Rib Agnolotti, Peas, Carrots, Pickled Rhubarb

Umami-Rubbed Lamb Shoulder, Baby Turnips, Fava Beans, Pistachio-Chili Puree, Mint Gremolata

DUOS

Seared Chicken Breast and **Grilled Salmon**, Potato Puree, Sautéed Spinach, and Lemon Caper Sauce

Pan Roasted Chicken and **Grilled Snapper**, Braised Artichokes, Castelvetrano Olives, Meyer Lemon, and Tarragon

Maple-Miso Glazed Salmon and **Marinated Grilled Short Rib**, Crispy Brown Rice Cake, Stir Fried Vegetables, and Soy Butter Glaze

Grilled Beef Tenderloin and **Seared Salmon**, Twice Baked Potato, Charred Asparagus, Sauce Bearnaise



CATERING



CHECK OUT OUR WEBSITE TO LEARN MORE
iiicatering.com



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