

buffets

SALADS

rayleigh papaya | \$11/pp

miso caesar | \$10/pp

house greens | \$9/pp

ENTRÉES

herb-crusted pork tenderloin | \$27/pp

smoked salmon in a coconut broth | \$32/pp

rotisserie roasted chicken with fresh herbs | \$24/pp

thai style flank steak | \$34/pp

braised beef short ribs | \$36/pp

beef medallions | \$45/pp

sea bass with coconut rice | \$45/pp

SIDES

roasted garlic mashed potatoes | \$6/pp

seasonal vegetable medley | \$7/pp

coconut rice | \$6/pp

quinoa & avocado salad | \$7/pp

brussels sprouts | \$6/pp

roasted potatoes | \$6/pp

ADD-ONS

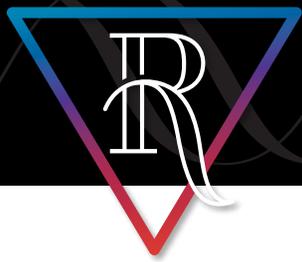
lo mein station | \$10/pp

pad thai station | \$11/pp

fried rice station | \$9/pp

+ *chicken* \$3/guest • + *shrimp* \$5/guest

*THERE IS A CHEF ATTENDANT FEE OF \$250 PER STATION



themed buffets

TEX MEX | \$69/GUEST

ENTRÉES

beef & chicken fajitas
beef & chicken enchiladas
margarita shrimp
poblano queso flameado
shrimp ceviche

SIDES

southwest rice
borracho beans
tortillas & chips with traditional mexican garnishes

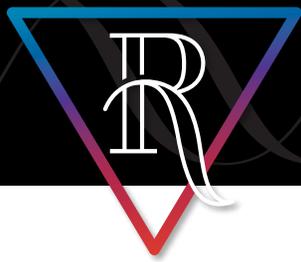
TEXAS BBQ | \$89/GUEST/3 PROTEINS \$99/GUEST/4 PROTEINS

ENTRÉES

bbq brisket
bbq pulled pork
bbq chicken breast
smoked sausage

SIDES

mac & cheese
baked beans
elotes
coleslaw
dinner rolls



dual entrées

CHOOSE ONE SALAD, TWO ENTRÉES PER TIER, TWO SIDES + ONE DESSERT

\$89/GUEST

ENTRÉES

braised beef short rib with chianti sauce
herb-crusted pork tenderloin
smoked salmon in a coconut broth
honey-garlic chicken

\$109/GUEST

grilled thai bbq shrimp
herb-crusted pork tenderloin
smoked salmon in a coconut broth
honey-garlic chicken

\$129/GUEST

5oz filet with god's butter
sea bass with coconut rice
smoked salmon in a coconut broth
honey-garlic chicken

SALADS

rayleigh papaya
house greens
miso caesar

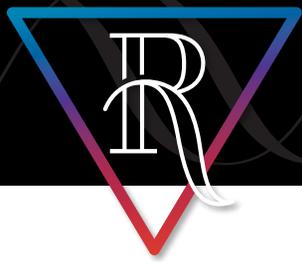
SIDES

roasted garlic mashed potatoes
stir fry vegetables
coconut rice
brussels sprouts
roasted potatoes
quinoa & avocado salad

DESSERTS

macha cheesecake
death by chocolate
strawberry shortcake

**price is reflected per person for all items; any additions will result in an upcharge*



hors d'oeuvres

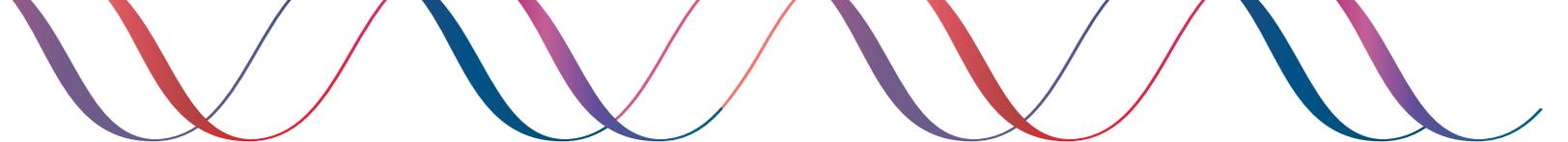
PASSED

- rayleigh papaya salad on a crispy wonton | \$6/pc
- thai beef with basil & sweet chili sauce | \$6/pc
- lemongrass shrimp cocktail shooter | \$6/pc
- lobster salad on smoked paprika potato chip | \$6/pc
- pacific rim steak bites | \$6/pc
- seared tuna & crab on endive | \$6/pc
- thai chili prawn cakes with mango lime salsa | \$6/pc
- avocado toast with mediterranean relish | \$4/pc
- korean fried chicken bite | \$4/pc
- egg roll with dipping sauce | \$4/pc
- seasonal fruit skewer | \$4/pc

VEGAN

- greek salad bowl with endive | \$5/pc
- stuffed dates with sundried tomatoes, pickled onions,
topped with serrano peppers | \$4/pc
- artichokes with chianti vegetable medley | \$6/pc
- hummus trio on cucumber | \$4/pc

** priced per piece; minimum order of 50 pieces each*



hors d'oeuvres

STATIONS

grazing board | \$8/pp

asian tuna tacos | \$6/pp

kimchi flatbread | \$5/pp

muhummara dip | \$6/pp

shrimp & crab dip | \$6/pp

crab rangoon dip | \$6/pp

kimchi dip | \$5/pp

pickled deviled eggs | \$4/pp

**priced per piece; minimum order of 50 pieces each*

PACIFIC RIM

YAKITORI

with vietnamese pickled vegetables, spicy tomato sauce
& asian bbq sauce

chicken \$6/guest • pork \$7/guest • shrimp \$7/guest

steak \$8/guest • salmon \$8/guest

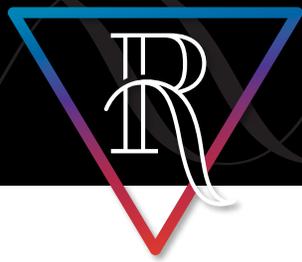
BAO BUNS

choice of:

braised pork belly: with mango salsa | \$10/two

korean fried chicken: crispy chicken with vietnamese
pickled vegetables & gangnam sauce | \$10/two

crispy soy: golden crispy soy skin with vietnamese
pickled vegetables & a hoisin glaze | \$10/two



reception stations

BBQ
\$49/GUEST
pulled pork sliders
brisket quesadillas
bacon mac & cheese bites
bacon-wrapped jalapeños
elotes

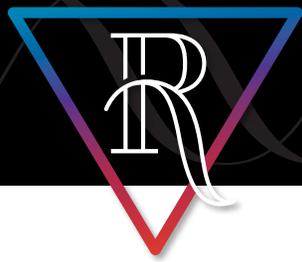
PASTA
\$35/GUEST
farfalle & penne
marinara & alfredo sauces
spinach, mushrooms, tri-color bell peppers, tomatoes & onions

FAJITA
\$45/GUEST
chicken fajitas
beef fajitas
mini shrimp tacos
tortillas with traditional mexican garnishes,
including guacamole & salsa

SALAD
\$18/GUEST
house greens salad
rayleigh papaya salad
miso caesar salad
+ chicken \$4 • + steak \$12 • + shrimp \$6 • + salmon \$10

DESSERTS
\$15/GUEST
macha cheesecake
death by chocolate
strawberry shortcake

** all selections available per piece; please ask catering manager for pricing details*



carving stations

PRIME RIB | \$45/GUEST

with au jus, horseradish & sliced petite rolls

BEEF TENDERLOIN | \$45/GUEST

with mustard, horseradish & sliced petite rolls

BEEF WELLINGTON | \$55/GUEST

with demi glace, chimichurri & sliced petite rolls

HONEY-GLAZED HAM | \$28/GUEST

with honey mustard, horseradish & sliced petite rolls

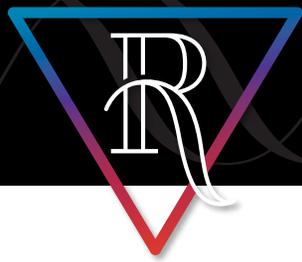
ROASTED TURKEY BREAST | \$32/GUEST

with honey-garlic demi glace & sliced petite rolls

THAI FLANK STEAK | \$34/GUEST

with spicy thai-style sauce & bhan mi

*THERE IS A CHEF ATTENDANT FEE OF \$250 PER STATION;
NOT INCLUDED IN TASTING OPTIONS



hosted bar packages

CALL

\$42/GUEST 2HR SERVICE

\$63/GUEST 4HR SERVICE

bacardi superior rum
jack daniel's whiskey
dewar's white label scotch
sauza hornitos plata tequila
western son's vodka
western son's gin

PREMIUM

\$48/GUEST 2HR SERVICE

\$72/GUEST 4HR SERVICE

captain morgan rum
crown royal whiskey
johnny walker black scotch
patrón silver tequila
grey goose vodka
tanqueray gin

ULTRA PREMIUM

\$54/GUEST 2HR SERVICE

\$81/GUEST 4HR SERVICE

appleton estate 12-year rum
maker's mark bourbon
glenlivet 12-year scotch
casamigos blanco tequila
belvedere vodka
hendrick's gin

BEER & WINE

\$33/GUEST 2HR SERVICE

\$50/GUEST 4HR SERVICE

sand point chardonnay
sand point cabernet sauvignon
local, domestic & craft beers

NON-ALCOHOLICS

\$8/GUEST 2HR SERVICE

\$12/GUEST 4HR SERVICE

fresh-brewed iced tea
fresh-brewed coffee
assorted soft drinks