



CATERING & BANQUETS MENU



BREAKFAST - A LA CARTE



SNACKS

Assorted Danish & Muffins	\$42 dozen
AC Butter Croissants	\$38 dozen
Assorted Bagels w/ Cream Cheese	\$42
Freshly Diced Fruit	\$15 per person
Kind bars	\$6
Small Chobani Yogurt	\$5 each
Whole Fresh Fruit	\$4 each

*Banana, apple, orange

BEVERAGES

Freshly brewed coffee	\$67 gallon
Freshly brewed decaf coffee	\$67 gallon
Assorted teas with hot water	\$67 gallon
Pressed juices	\$9
Assorted sodas	\$6
Energy Drink, regular, sugar-free	\$7



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BREAKFAST – BUFFET

CONTINENTAL BREAKFAST - \$ 20

- Fresh diced seasonal fruits
- Assorted breakfast pastries
- Freshly brewed regular & decaf coffee
- Assorted teas & juices

HEALTHY START - \$ 27

- Fresh diced seasonal fruits & Whole fruits
- Assorted Chobani yogurts with granola
- Oatmeal-brown sugar, raisin, cinnamon, walnuts
- Cage free hard boil eggs
- Freshly brewed regular & decaf coffee
- Assorted teas & juices

EUROPEAN BREAKFAST - \$ 38

- Fresh diced Seasonal Fruits with Yogurt Parfaits
- Assorted breakfast pastries
- Cage free hard boil eggs
- Assorted cured meats & cheeses
- Spinach & Mushroom Frittata
- Freshly Brewed Regular & Decaf Coffee
- Assorted teas & assorted juices



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PLATTERS

DESSERT PLATTER

\$125 small (10/15) * \$190 large (20/25)

Assorted bar cookies and mini cookies

SEASONAL FRUIT PLATTER

\$100 small (10/15) * \$170 large (20/25)



CHARCUTERIE PLATTER

\$275 small (10/12) * \$425 large (12/18)

Local cheese and cured meats, artisanal breads, whole grain mustard, olives, dried fruits, nuts, jams

MEDITERRANEAN PLATTER

\$225 large (20/25)

Roasted vegetables served the hummus, romesco, and snap pea dip & roasted pita triangles

HOT CANAPE PLATTER (CHOICE OF 4)

\$260 small (10/12)

Mini cheese sliders * Chicken skewers * Beef Satay with peanut sauce * Shrimp Tempura yuzu aioli * Mini Pepperoni Pizzas * Arancini Balls with truffle * Meatball with balsamic glaze * Chicken and waffle skewers

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GRAB AND GO COLD LUNCH

Boxed or Platter

INCLUDES: SALAD, SANDWICH/WRAP, AND FRUIT SALAD - \$ 40

(minimum of 5 per item) Choice of:

Potato Salad / Pasta Salad / Ceasar Salad / Garden Salad

SANDWICHES / WRAP SELECTION

Roasted Turkey- mustard aioli, lettuce, tomato, Swiss cheese, caramelized onion, hoagie roll

Tuna Sandwich - lemon aioli, lettuce, cranberry, celery, onion, hoagie roll

Roast beef - horse radish creme, roasted pepper, lettuce, tomato, ciabatta

Vegetarian - sundried tomato spread, zucchini, squash, red pepper, caramelized onion, French Roll

Ceasar Wrap - Sliced chicken, lettuce, parmesan cheese, Cesar dressing, wheat tortilla

Salmon BLT Wrap - mayo, bacon, lettuce, tomato spinach tortilla

Santa Fe Wrap - sweet chili mayo, black forest ham, tomato, lettuce, cheddar cheese, avocado



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SIGNATURE BUFFET

LATIN HERITAGE - \$ 45

Chipotle Cesar Salad - chopped romaine, crispy tortilla, cotija cheese with chipotle Caesar dressing

Jicama Corn Salad - fresh jicama, grilled corn, heirloom tomatoes, cilantro lime dressing

Mexican rice and refried beans

Carne Asada and Chicken Achiote

Sides: green and red salsa, cilantro and onion, radish

Dessert: Tres Leches

HARVEST BLEND - \$47

Avocado Citrus Salad-grapefruit, orange, avocado, arugula, frisee with champagne vinaigrette

Harvest Salad-quinoa blend, Tuscan kale, dried cherries, strawberries, lemon dressing

Apricot Dijon Chicken-chicken marinated in spices and Dijon with apricot glaze

Salmon with Lemon Caper- seared salmon with herbs, garnished with lemon caper sauce

Roasted Baby Carrots and Broccolini

Cream Orzo Pasta-sundried tomatoes, artichokes, peas, parmesan cheese

Dessert: cheesecake

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ASIAN MEDLEY - \$44

Sesame Cucumber Salad-red oak, shaved cucumber, carrots, tomatoes, wonton chips sesame dressing

Ginger Soba Salad-soba noodles, edamame, orange segments, cashews, green onion, purple cabbage ginger dressing

5 Spice Pork-braised in spices for 6 hours, steamed bok choy

Soy Short Rib-pineapple soy marinated short rib

Vegetable Rice

Garlic Onion Green Bean Stir-fry

DESSERTS

Cheesecake \$80 (10/12) Carrot

Cake \$80 (10/12)

Chocolate Roulade Cake \$90 (10/12)

MEDITERRANEAN INSPIRE - \$49

Loaded Hummus Salad-cucumber, carrots, radish, tomatoes, olives, asparagus, peppers

Cous-Cous Artichoke Salad-roasted artichokes, cucumber, shaved red onion, feta cheese, oregano vinaigrette

Yogurt Grilled Lamb

Harissa Salmon-marinated salmon, roasted tomatoes with honey and lemon

Butter basmati rice, grilled pita

Dessert: baklava

Red Velvet Cake \$75 (10/12)

Cupcakes – Vanilla, Chocolate or Red Velvet \$60 per dozen

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PLATED CATERING -

Choice of Entrée with 2 sides * 6 ppl minimum

Classic Lasagna Bolognese - \$52 per person

Layers of handmade pasta, classic ragu Bolognese, fresh locally made cheese

Chicken Milanese - \$57 per person

Lightly breaded chicken breast sauteed with lemon butter

Maple Rosemary Chicken Breast - \$57 per person

BBQ Baby Back Ribs - \$60 per person

Salmon Ericina - \$62 per person

With tomatoes and fresh basil

Maple Rosemary Flank Steak - \$67 per person

With horseradish crème fraiche

SIDES

Roasted Seasonal Vegetables

Classic Creamy Coleslaw

Creamy Mashed Potatoes

Pasta Scoppiato

Brown Rice Salad

Crispy Fingerling Potatoes &
Brussels Sprouts

SERVERS

There will be a
\$125++ per server
fee for 3 hours of
service

(fee applicable
for any plated



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LOUNGE 11 BAR OPTIONS -

HOSTED BAR SERVICE

2 Hour minimum (priced per person per hour)

Beer & Wine - \$20 Per Person

Domestic Beer
House Red & White wine
Sparkling Wine
Soda & Juice
Bottled Water

Signature Mixes - \$30 Per Person

Titos
Tanqueray
Captain Morgan
Herradura Silver
Jack Daniels
Woodford Reserve
Soda & Juice
Bottled Water

House Mixes - \$25 Per Person

Svedka
Beefeater
Barcardi Silver
Sauza
Jim Beam
Dewars White
Soda & Juice
Bottled Water

Premium Mixes - \$30 Per Person

Grey Goose
Bombay Sapphire
Casamigos Blanco
Maker's Mark
Johnny Walker Black
Cointreau
Soda & Juice
Bottled Water



BARTENDERS

There will be a \$250++ per bartender fee for 3 hours of service

(fee applicable for any bar package)



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