



CATERING MENU

2017

Breakfast Buffets

priced per person



BORRITO BOLD - \$18

SEASONAL FROTT

CHORIZO

POTATO HASH

SCRAMBLED EGGS

BLACK BEAN PUREE

12" WHOLE WHEAT AND 4" FLOUR TORTILLAS

COTIJA CHEESE

SOOR CREAM
ROASTED SALSA

ORANGE JUICE

REGULAR COFFEE

SOUTHWEST - \$26

SEASONAL FROTT

CHIPOTLE CHICKEN FRENCH TOAST

PEPPERED BACON

SALSA VERDE CHILAQUILES

CHORIZO & CHEDDAR SCRAMBLED EGGS

CINNAMON SUGAR SOPAPILLAS

POTATO HASH

ORANGE JUICE

SONORAN & REGULAR COFFEE
½ & ½, Nonfat Milk & Assorted Sweeteners

A service charge of 22% and all applicable taxes will be applied to each event. (GF) notes gluten free & (V) notes vegetarian menu items.

*Consuming raw or undercooked meats, poultry, seafood, and shellfish or eggs may increase your risk of food borne illness.

Tykes Lunch Buffet

priced per child under 16



\$16 per kid- price includes 2 mains and 2 sides.

-Additional \$5 per adult over 16

MAIN COURSE SELECTIONS

TYKE SALAD (V)

oranges, spring mix, apples, dried blueberries, cheddar cheese, orange vinaigrette

BACON RANCH FRIES

ranch dressing, mozzarella cheese, crumbled bacon

FRENCH TOAST* (V)

brown sugar french toast, fried eggs, maple syrup, melted butter, powdered sugar

CHEESE FLATBREAD

pizza sauce, mozzarella, parmesan

BAKED MACARONI & CHEESE

American cheese, cream cheese, panko bread crumbs, macaroni noodles

CHEESEBURGER SLIDERS*

ketchup, lettuce, cheddar cheese

MINI CHEESE QUESADILLAS

cheddar, mozzarella, lettuce, sour cream, side of guajillo sauce

SIDE SELECTIONS

CRISPY FRENCH FRIES (V)

BROWN SUGAR CREAM FRUIT SALAD (V)

STEAMED WHITE RICE (V)

PARMESAN, CORN & OLIVE OIL PASTA SALAD (V)

MAPLE BUTTER SWEET POTATO SMASH (V)

A service charge of 22% and all applicable taxes will be applied to each event. (GF) notes gluten free & (V) notes vegetarian menu items.

*Consuming raw or undercooked meats, poultry, seafood, and shellfish or eggs may increase your risk of food borne illness.

Beach Club Buffet



\$28 per guest- price includes 2 mains

\$30 per guest- price includes 1 starter, 2 mains

\$38 per guest- price includes 1 starter, 2 mains & 1 dessert

STARTER SELECTIONS

SEAFOOD AGOACHILE*

wonton strips, blackened rare fish, avocado salsa, cucumber, corn pico

CHICKEN TINGA FRENCH TOAST*

fried egg, chipotle chicken, maple, powdered sugar, cilantro

"THAT NACHO THO"

pepper jack cheese sauce, black bean puree, roasted salsa, green olive, corn cabbage slaw

MAIN COOURSE SELECTIONS

PINEAPPLE BBQ CHICKEN

seasonal BBQ sauce, spicy pineapple chatney, crispy onions, cheesy mashed potato

RED CHILE BEEF

lime infused basmati rice, red chile braised beef, lettuce, corn tortilla chips

FRIED COD

beer battered cod, creole style remoulade, cheddar grits

GREEN CHILE PORK

salsa verde, agave slaw, jalapeno olive chimichurri, chipotle sweet potato

DESSERTS

DESSERT TACO BAR

CINNAMON MAPLE SOPAPILLAS WITH ICE CREAM

A service charge of 22% and all applicable taxes will be applied to each event. (GF) notes gluten free & (V) notes vegetarian menu items.

*Consuming raw or undercooked meats, poultry, seafood, and shellfish or eggs may increase your risk of food borne illness.

DT Passed Apps

20 person & \$16 per guest minimum



HOT

priced per person

CHORIZO JALAPENO FLATBREAD

Tomatillo ranch, pepper jack, chorizo, fresh jalapeno, cilantro

\$6

CORN FRITTERS (V)

Ancho crema, cotija, cilantro, lime

\$5

PORK COBAN SLIDER

Spicy mustard, pickles, braised pork, swiss cheese

\$6

BBQ CHICKEN SLIDER

grilled chicken, seasonal BBQ sauce, spicy pineapple chutney, crispy onions

\$6

ANY TACO FROM THE DOCKTAILS MENU

one choice taco

\$5

CHILLED

priced per person

AVOCADO TOAST (V)

Radish, cilantro, pepitas, cotija, jalapeno cream, seeded flax toast

\$5

TINGA CHICKEN SALAD TOASTS

chipotle chicken salad, red onion, tomato, grilled baguette

\$5

SEASONAL FROTT KABOBS (GF & V)

assorted melon with sweet yogurt sauce

\$4

DESSERT

priced per person

COFFEE CHEESECAKE BITES

\$4

WHITE CHOCOLATE CHIP COOKIE AND STRAWBERRY BRUSCHETTA

\$4

A service charge of 22% and all applicable taxes will be applied to each event. (GF) notes gluten free & (V) notes vegetarian menu items.

*Consuming raw or undercooked meats, poultry, seafood, and shellfish or eggs may increase your risk of food borne illness.

Libations

priced per guest



BEER & WINE

Hosted \$6.50 - Cash \$7

DOMESTIC Choose 2

IMPORT Choose 2

CRAFT BEER Choose 3

HOUSE WINE Choose 4

Alias Cabernet, Pinot Noir, Red Blend Chardonnay & Cono Sauvignon Blanc

MODERN SPIRIT

Hosted \$8.50 - Cash \$9

PREMIUM SPIRITS

Kettle One Vodka, Hendricks Gin, Gentleman Jack Whiskey, Woodford Reserve Bourbon, Macallan 12Yr Scotch, Fortaleza Blanco & Grand Marnier

CHOICE OF BEER Choose 5

PREMIUM RED & WHITE WINES Choose 4

Alias Cabernet, Pinot Noir, Red Blend, Chardonnay & Cono Sauvignon Blanc

HIGH SPIRITS

Hosted \$6.50 - Cash \$7

HOUSE SPIRITS

Graven Vodka, Oola Aloo Gin, Four Roses Bourbon Whiskey, Ron Matusalem White Rum, Dos Ebanos 100% Blue Agave Tequila & Captain Morgan Spiced Rum

CHOICE OF BEER Choose 2 Craft & 2 Other

HOUSE WINES Choose 3

Alias Cabernet, Pinot Noir, Red Blend, Chardonnay & Cono Sauvignon Blanc

SONNY SPIRIT

Hosted \$7 - Cash \$7.50

MIMOSA

Cranberry & Orange

BELLINI

MODERN BLOODY MARY

All Libation Packages include assorted sodas. Hosted \$4 - Cash \$4.

Spirit packages include appropriate mixers.

\$150 attendant fee per bar/ bartender

A service charge of 22% and all applicable taxes will be applied to each event. (GF) notes gluten free & (V) notes vegetarian menu items.

*Consuming raw or undercooked meats, poultry, seafood, and shellfish or eggs may increase your risk of food borne illness.