



CATERING MENU
2017

Breakfast Buffets

priced per person



CONTINENTAL

\$10

SEASONAL FRUIT

Assorted Melon, Berries & Fruit with a Sweet Yogurt Dipping Sauce

ASSORTED SLICED BREAD & PLAIN BAGELS

Fruit Preserves, Whipped Butter, Peanut Butter, Cream Cheese & Toaster

ASSORTED MUFFINS & PASTRIES

Whipped Butter

ORANGE JUICE

REGULAR COFFEE

½ & ½, Nonfat Milk & Assorted Sweeteners

BURRITO BUILD

\$18

SEASONAL FRUIT

CHORIZO

POTATO HASH

SCRAMBLED EGGS

BLACK BEAN PUREE

12" WHOLE WHEAT AND 4" FLOUR TORTILLAS

COTIJA CHEESE

SOUR CREAM

ROASTED SALSA

ORANGE JUICE

REGULAR COFFEE

SOUTHWEST

\$26

SEASONAL FRUIT

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.

Lunch Buffet



\$20 per guest- price includes 2 mains and 2 sides.

\$29 per guest- price includes 1 starter, 3 mains and 2 sides.

STARTER SELECTIONS

SUPERFOOD KALE SALAD (V)

oranges, apples, almonds, radish, avocado, feta, white balsamic

BURNT VEGETABLES (V)

Brussel sprouts & cauliflower with lemon agave dijonaise and parmesan

SAUSAGE HUSH PUPPIES

andouille hush puppies, cranberry habanero jam, goat cheese

MAIN COURSE SELECTIONS

CUBAN SLIDERS

Braised pork, bacon, pickles, spicy Dijon, swiss

CHIPOTLE CHICKEN OR TOFU SLIDERS

Braised chicken or tofu, pepper jack cheese, chipotle aioli, avocado, shaved lettuce, sliced tomato

ELVIS BURGER SLIDERS

Ground brisket, swiss cheese, cranberry habanero jam, peanut butter, bacon

HAWAIIAN FLATBREAD

Marinated tomato, pepper jack, pineapple chutney, prosciutto

HOT SAUSAGE FLATBREAD

Mozzarella, pepper jack, cotija, roasted peppers, chorizo, tomatillo, jalapeno

SIDE SELECTIONS

CRISPY FRENCH FRIES (V)

CHIPOTLE SWEET POTATO SMASH (V)

SOUTHWEST SIDE SALAD (V)

LIME INFUSED WHITE RICE (V)

CORN AND OLIVE PASTA SALAD (V)

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Dinner Buffet



\$29 per guest- price includes 2 mains and 2 sides.

\$38 per guest- price includes 1 starter, 3 mains and 2 sides.

\$56 per guest- price includes 2 starters, 3 mains, 3 sides and 1 dessert chosen from anywhere within the banquet menu.

STARTER SELECTIONS

AVOCADO FRENCH TOAST

fried egg, avocado, maple chipotle, cotija, jalapeno

SAUSAGE HUSH PUPPIES

andouille hush puppies, cranberry habanero jam, goat cheese

BURNT VEGETABLES (V)

Brussel sprouts & cauliflower with lemon agave dijonaise and parmesan

STUFFED ANAHEIM PEPPERS

Chorizo and cheddar stuffed peppers with guajillo sauce

MAIN COURSE SELECTIONS

CHIMICHURRI CHICKEN

Arugula chicken, heirloom tomato, corn, goat cheese

RED CHILE BEEF

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

PINEAPPLE BBQ CHICKEN

seasonal BBQ sauce, spicy pineapple chutney, crispy onions

CHIPTOLE GINGER TOFU STEAKS

Marinated tofu, corn and green cabbage slaw, fresh jalapeno

MAPLE AND BROWN SUGAR PORK BELLY

Maple Dijon, fried egg

SIDE SELECTIONS

PARMESAN & BUTTER MASHED POTATO

CHIPOTLE SWEET POTATO SMASH (V)

SOUTHWEST SIDE SALAD (V)

GUAJILLO PINTO BEANS

GRILLED SQUASH

ROASTED BRUSSEL SPROUTS WITH AGAVE

DESSERTS

BANANA DONUT HOLES WITH PUMPKIN PUREE

SONDRAN COFFEE CHEESECAKE BITES WITH SALTED CARAMEL

RED VELVET CAKE POPS WITH CONFETTI ICING

CHOCOLATE CHIP COOKIE WITH STRAWBERRY MINT BRUSCHETTA

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BLANCO

\$24 per guest
2 Courses

SALAD

Choose One

SUPERFOOD SALAD (GF & V)

Radish, avocado, kale, feta, oranges

SOUTHWEST (GF & V)

Black beans, corn, peppers, tomatillo ranch, cheddar cheese

MAIN COURSE

Choose Two

DECONSTRUCTED VEGETARIAN POT PIE

Roasted Carrots, Peas, Sage and Thyme Parsnip Sauce with Cheddar Garlic Biscuits

CHIMICHURRI CHICKEN

Arugula chicken, heirloom tomato, corn, goat cheese, farro, golden raisins

MODERN TURKEY BURGER

Roasted salsa, fried jalapenos, slaw, pepper jack cheese, french fries

PORK BELLY BOWL

Maple Dijon, bacon and bell pepper hash, fried egg

PINEAPPLE BBQ CHICKEN

Parmesan mash potato, grilled squash, seasonal bbq sauce, spicy pineapple chutney, crispy onions



REPOSADO

\$36 per guest
3 Courses

FAMILY STYLE STARTERS

Choose One

MARGARITA FLATBREAD (V)
CHORIZO & CORN FONDUTA
TOMATO & MOZZARELLA BRUSCHETTA (V)

ANDOUILLE SAUSAGE HUSH PUPPIES
AVOCADO TOAST
CLASSIC HUMMUS

SALAD

Choose One

SUPERFOOD SALAD (GF & V)
Radish, avocado, kale, feta, oranges

SOUTHWEST (GF & V)
Black beans, corn, peppers, tomatillo ranch, cheddar cheese

MAIN COURSE

Choose Two

BLACKENED SEAFOOD PASTA
Habanero cream sauce, blackened line caught seafood, asparagus,
tomato, peas, parmesan

CHIMICHURRI CHICKEN
Arugula chicken, heirloom tomato, corn, goat cheese, farro, golden
raisins

HAPPY HIPPI BOWL
chipotle sweet potato, corn slaw, chipotle tofu, leaf lettuce, sour
cream, cotija, fried tortilla strips

MAPLE & BROWN SUGAR GLAZED PORK BELLY
Maple Dijon, bacon and bell pepper hash, fried egg, green onion

PINEAPPLE BBQ CHICKEN
Parmesan mash potato, grilled squash, seasonal bbq sauce, spicy
pineapple chutney, crispy onions

RED CHILE BEEF
Lime infused basmati rice, guajillo pinto beans, red chile beef, lettuce,
corn tortilla chips

PLATED DINNERS



ANEJO

\$48 per guest
4 Courses

FAMILY STYLE STARTERS

Choose Two

MARGARITA FLATBREAD (V)
CHORIZO & CORN FONDUTA
TOMATO & MOZZARELLA BRUSCHETTA (V)

ANDOUILLE SAUSAGE HUSH PUPPIES
CHIPOTLE CHICKEN FRENCH TOAST
ROASTED BRUSSEL SPROUTS

SALAD

Choose One

SUPERFOOD SALAD (GF & V)

ROASTED & SMOKED ALMOND CAULIFLOWER SALAD

MAIN COURSE

Choose Three

DECONSTRUCTED VEGETARIAN POT PIE
Roasted Carrots, Peas, Sage and Thyme Parsnip Sauce with Cheddar Garlic Biscuits

SMOKED ALMOND CRUSTED SALMON
Maple chipotle sauce, green fig braised kale, black eyed pea and edamame succotash

HAPPY HIPPIY BOWL
chipotle sweet potato, corn slaw, chipotle tofu, leaf lettuce, sour cream, cotija, fried tortilla strips

MAPLE & BROWN SUGAR GLAZED PORK BELLY
Maple Dijon, bacon and bell pepper hash, fried egg, green onion

COWBOY CUT RIBEYE
Gorgonzola mousse, green chile cheddar mash potato, grilled lemon, roasted asparagus, crispy onions

BEER BRAISED SHORT RIB
Jalapeno cheddar grits, red pepper brussel sprouts, amber ale braised short rib, medjool date demi-glaze

FAMILY STYLE DESSERTS

Choose One

BANANA DONUT HOLES WITH PUMPKIN PUREE
SONORAN COFFEE CHEESECAKE BITES WITH SALTED CARAMEL

RED VELVET CAKE POPS WITH CONFETTI ICING
CHOCOLATE CHIP COOKIE WITH STRAWBERRY MINT BRUSCHETTA

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Hors d'oeuvres

20 Person & \$12 Per Guest, Minimum



HOT

priced per person

MARGARITA FLATBREAD (V)	\$4
CHORIZO CORN FONDUTA Spinach, chorizo, fontina cream, corn salsa, tortilla chips	\$5
GRILLED CORN (V) Paprika crema, cotija cheese & spiced pepitas	\$4
PISTACHIO CHICKEN & PINEAPPLE SKEWERS (GF) Pineapple salsa & ancho pina colada drizzle	\$6
MODERN TURKEY BURGER SLIDER Salsa ranch slaw, crispy jalapeno, pepper jack & tomatillo ranch	\$5
MINI PORK CRISTO PANINI Bacon, spicy pickles, cream cheese, stone ground mustard, seasonal fruit jam & powdered sugar	\$5

CHILLED

priced per person

AVOCADO TOAST (V) Radish, cilantro, pepitas, cotija, jalapeno cream, seeded flax toast	\$5
BRUSCHETTA (V) Tomato, balsamic & fresh mozzarella	\$4
SEASONAL FRUIT (GF & V) Assorted Melon, Berries & Fruit with a Sweet Yogurt Dipping Sauce	\$4
HUMMUS & CRUDITE (V) Baked pita, seasonal vegetables with charred red onion ranch and classic hummus	\$5

DESSERT

priced per person

BANANA DONUT HOLES	\$4
SHORTBREAD CREAM CHEESE MOUSSE AND CRANBERRY JAM	\$3
CHOCOLATE CHIP COOKIE AND STRAWBERRY BRUSCHETTA	\$4

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Libations

priced per person



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 & Opera Prima Sparkling

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 Tequila & Grand Marnier

CHOICE OF BEER	Choose 5
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PREMIUM RED & WHITE WINES	Choose 4
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Alias Cabernet, Pinot Noir, Red Blend, Chardonnay, Cono Sauvignon Blanc & Opera Prima Sparkling

HIGH SPIRITS

Hosted \$6.50 - Cash \$7

HOUSE SPIRITS

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

CHOICE OF BEER	Choose 2 Craft & 2 Other
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HOUSE WINES	Choose 3
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Alias Cabernet, Pinot Noir, Red Blend, Chardonnay, Cono Sauvignon Blanc & Opera Prima Sparkling

SUNNY 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

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