

Menu

Option 1

Chilean Steak

Primavera Pasta

Fresh tomato, basil, butter, white wine, Asiago Cheese

Seafood Pasta

Clams, shrimp, garlic, mussels with marinara sauce

Chicken Piccata

White wine, capers, garlic, butter

Spring Salad

Spring mix, strawberries, candy pecans, cranberries dries, goat cheese, mango dressing

Option 2

Sliders Beef

Mayo, american cheese, pickles

Sliders Steak

Cucumber, chipotle, carrot and jicama salad

Mac and Cheese ball

Blue cheese sauce

Filho Spinach turnover

Coconut shrimp

Asian Sauce



Menu

Mexican Food

Tacos

Baja Fish

Spicy tempura - battered cod w/ chipotle slaw

Spiced chicken verde

Chile + Herb Marinade with aguacate salsa

Seared Chorizo

Argentinian style spiced ground pork with sweet onion, cilantro, smoky red chimichurri sauce

Tuna Tatako

Ancho crusted tuna, asian slaw (bibb lettuce shell)

Glazed pork belly

Spicy arbol chili sauce

Sesame Ribeye

Sweet sesame - Soy glaze marinade with spicy kimchi

Roasted Duck

Tamarind glaze

Pulled Pork

Cole slaw, pickled onion, habanero



Menu

Mexican Food

Chicken or Pork Quesadilla

Sour cream, guacamole

Beef Chili Nachos

Sour cream, guacamole, pickled jalapenos, mexican salsa

Hass guacamole **

Fire cracked corn tortilla chips

Crab guacamole

Crispy plantains

Loaded potato

Beef Chili, sour cream, bacon, green onion

Guacamole and Chips

** Gluten free



Menu

American Food

Signature Burger

8 oz. black angus beef, cheddar, signature aioli, smoked bacon, grilled brioche

Naked Burger

8 oz. angus beef, shiitake mushrooms, gruyere cheese, lettuce, tomatos, avocado

Mac & Cheese fritters

Chipotle aioli

Cheesesteak roll

Spicy ketchup

Cheese Steak

Mushroom, fried onions, w/choice of wiz, american or provolone

Wings

Boneless fried or grilled bone - in, classic hot, mild, asian zing, bbq, mezquite rub



Menu

Sandwiches

Buffalo Chicken wrap

FBlackened chicken, buffalo sauce, blue cheese

Hand carved Turkey

Smoke bacon, aged provolone, red pepper alioli

Philly Pretzel roll

Ribeye Sandwich

Aged cheddar, horseradish alioli, sardine roll

Pastrami Pop

Coleslaw homemade, sunrise tomatos, aged cheddar, horseradish alioli

Mini Sandwiches Salmon *

Smoked salmon, cranberries, cream cheese, capers, red onion, sauce.

Mini Sandwiches Beef *

Seef, provolone cheese, caramelized onion, arugula, horseradish, sauce.

* 2 sides veggies (roasted brussel sprout with balsamic glaze and parmesan) or salad (sprig mix, strawberries, cranberries dry, candy pecan, goat cheese, balsamic glaze)



Menu

Salads

Signature Salad

Tomato, warm bacon, cucumber, red onion, signature dressing, goat cheese medallion

Quinoa Salad

Whole grain quinoa, baby green, candied pecans, roasted butternut squash, champagne vinaigrette

Rosemary Chicken

Fingerling potatoes, haricot verts, kale, beurre blanc

Steak Salad **

Baby greens, roasted tomatoes, roquefort blue cheese, onion peppercorn ranch

Harvest Salad

Roasted butternut squash, parsnips, carrots, sliced almonds, kale, champagne vinaigrette

Ahi Tuna Salad **

Cucumber, red pepper, snow peas, edamame, miso wasabi dressing

Sea Bass

Kale, roasted corn, green squash, red pepper, champagne vinaigrette

** Gluten free



Menu

Seafood

Sear scallops

Mango salsa

Crispy coconut shrimp

Spicy Sauce

Lobster Salad Crostini

Seared Scallop Skewer, mango salsa

Shrimp Cocktails Cups, cocktails sauce

Warm Crab and Artichoque Souffle Cups

Shrimp and Prosciutto Rolls, cognac sauce

Sambal Shrimp

Lobster Sliders, citrus aioli

Bacon Wrapped Scallops, pea pure

Crab Croquettes, remoulade



Menu

Desserts

Mini Muffin Plater

Selection of muffins assorted flavors

Assortment of Brownies and sugar cokies

Selection of assorted flavored cookies and brownies

Mini Parfait

Yogurt, granola and fruit cups

Mini Cheesecake

Delicious mini cheesecakes with strawberry or caramel syrup

Mini Tres Leches

Delicious fluffy and soft sweet milk cake

Mini Donuts

Selection of mini donuts of assorted flavors

Mini Flan o Quesillo

Soft and creamy vanilla, coffee, chocolate or cream cheese flan



Menu

Catering Options

Minimum of 25 pieces per selection; pricing is per piece.

Charcuterie Plate

(cheese/meat, crackers or bread)

International Cheese Plate

Smoke gouda, Boursin cheese, Goat cheese, Brie manchego, with nuts and fruit.

Crudités

Carrots, celery, peppers, roasted cauliflower, brussel sprout.

Brussel Sprout

Balsamic glaze, parmesan cheese

Thai Chicken Skewers, spicy peanut sauce

Assorted Pastry Platter

Spinach Ricotta Turnover

Artichoke and Goat Cheese Truffles

Crispy Beef Wanton

Avocado Enoki Roll, wasabi aioli



Menu

Catering Options

Minimum of 25 pieces per selection; pricing is per piece.

Crispy Beef Wanton

Polenta fries, tomatato romanesco

**Mini Beef Wellington, demi dipping
sauce**

**Vegetable Potstickers, sweet chilli
sauce**

**Mini Beef Wellington, demi dipping
sauce**

Falafel Croquet, tzatziki sauce



Menu

Open Bar Packages

Option 1

Well Liquor, domestic beer, all wines

\$ Per person for the first hours

\$ Per person for every additional hour

Option 2

Premium Liquor (Stoli, Captain, Cuervo, etc),
all beer, all wines

\$ Per person for the first hours

\$ Per person for every additional hour

Option 3

Top Shelf Liquor (Grey Goose, Patron, etc)

\$ Per person for the first hours

\$ Per person for every additional hour

