



**AT INLAND EMPIRE  
CATERING CO. WE TAKE  
A TAILORED APPROACH  
WITH EACH AND EVERY  
CLIENT WE SERVE.**

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This allows you to customize all of the details to your desire. This menu offers a range of food options and full bar services to consider as you coordinate your event. Don't forget about dessert! We have compiled a list of the tastiest treats in town making sure your last impression is as good as your first.

Allow our chef team to help you customize your dream menu. Rest assured, no matter what you choose from any of our menus, everything that comes from our kitchen is made from scratch in house by our one of a kind culinary team.

We have compiled our favorite items by season so that you can have fresh, sustainable and local menu items throughout the year. We believe that the very best way to enjoy food is to eat fresh and to eat what is in season. However, if you choose something out of season, we will do our absolute best to source the best possible ingredients.

#### DIETARY RESTRICTIONS?

No problem. Should you need gluten free, vegetarian, vegan, or any other dietary need, we can accommodate you and your guests. Please let our sales team know and we will handle the rest. Use the key below to see what this menu offers.

 DAIRY FREE

 VEGETARIAN

 GLUTEN FREE

 VEGAN

*\*Consuming undercooked meat, fish, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain health conditions.*



## SERVICE STYLES

**DISPLAYS** our food displays are perfect for both formal and informal events. Our platters and display tables create a focal point for your guests to gather around while they mingle and graze on delicious food throughout your special occasion.

*\*does not include full service only delivery and set up.*

**PERFORMANCE STATIONS** our chef manned, interactive food performance stations are a great way to experience different varieties of food while mixing and mingling with other guests and interacting with our chef's while they prepare delicious menu items.

**BUFFET STYLE** your guests will enjoy a dinner buffet featuring your choice of (2) stationed hors d'oeuvres, (1) salad, (2) entrees, and (2) accompaniments.

**FAMILY STYLE** your guests will be served table-side from elegant platters and bowls. Our staff will replenish as you pass your delights around the table. Choose (2) hors d'oeuvres, (1) soup or salad, (2) entrees, (2) accompaniments.

**DUO-ENTREE SEATED** seated dinners are the most formal of affairs, choose (2) hors d'oeuvres, (1) soup or salad, (2) entrees to be paired and (2) accompaniments to be served to your guests tableside.

**TRAY DROP OFF/PICK UP** simple and easy, perfect for when all you need is delicious food. Includes your choice of (1) salad, (2) entree's, (2) sides.

*\*All necessary place settings, flatware, and equipment will be outlined in your personalized proposal based on your personal style and choices. Staffing will also be included based on guest count, site logistics, and service style.*

WE OFFER A VARIETY OF SERVICE STYLES FOR ALL TYPES OF EVENTS.







# YEAR-ROUND DISPLAYS AND STATIONS

## DISPLAYS

### TRADITIONAL DISPLAYS

SELECT TWO OR MORE OF THE FOLLOWING TO BUILD A TRADITIONAL DISPLAY TO SUIT YOUR TASTE

**FRUIT DISPLAY** fresh melons, pineapple, grapes, berries, seasonal fruits and oranges. 🌱 🍴

**CHEESE DISPLAY** local and world market cheeses, mixed nuts, dried fruit, grilled crostini, and everything crackers. 🍴

**CHEF SELECTED CHARCUTERIE DISPLAY** chef selected cured meats accompanied by marinated olives, pickles, crackers, and crostini.

**VEGETABLE CRUDITES** local and seasonal vegetables, green goddess dressing and boursin cheese 🌱 🍴

**ROASTED & GRILLED VEGETABLE DISPLAY** zucchini, asparagus, peppers, mushrooms, carrots and basil vinaigrette 🌱 🍴

*\*ask us how to make any display a full display table*

### SPECIALTY DISPLAYS

**FARMERS MARKET BAR** organic mixed greens, grated carrots, olives, cucumbers, heirloom tomatoes, roasted corn, jicama, red onions, feta cheese, garlic herbed croutons, basil vinaigrette, antiapsto pasta salad, roasted seasonal vegetables 🌱 🍴

**MEDITERRANEAN BAR** garlic hummus, babaghanoush, tzaziki, orzo pasta salad, roasted red peppers, marinated olives, grilled pita bread. 🌱 🍴

**CHILLED SEAFOOD BAR** shrimp tower with bloody mary cocktail sauce, mango shrimp ceviche shooters, pacific oysters on the half shell with horseradish, snow crab claws, smoked salmon rolls, hand carved ahi tuna, fresh lemons, pickled ginger, hot sauce, wasabi aoli, saltine crackers.

**ARTISINAL SANDWICH BAR** roasted turkey, hickory smoked ham, roast beef, capicola, salami, mortadella, gouda, swiss cheese, pepperjack, provolone, bib lettuce, vine ripened tomatoes, red onions, dill pickles, pepperoncinis, spicy mustard, garlic aioli, herbed aioli, foccacia rolls, assorted deli wraps

## PERFORMANCE STATIONS

SELECT ONE OR MORE OF THE FOLLOWING FOR OUR CHEF AND TEAM TO COOK ON SITE FOR YOUR GUESTS

### PRIMO PASTA STATION

**CHOICE OF TWO PROTEINS** herb grilled chicken breast, beef meatballs, butter & garlic grilled shrimp, italian sausage, or meatless meatballs.

**CHOICE OF TWO SAUCES** traditional italian marinara, basil pesto, three cheese cream, or vodka sauce.

**CHOICE OF TWO PASTAS** penne, rigatoni, farfalle, spaghetti, fettucini.

**ACCOMPANIED BY** kalamata olives, roasted tomatoes, fresh spinach, artichoke hearts, roasted red peppers, sundried tomatoes, portobella mushrooms, caramelized onions, parmesan cheese, feta cheese, and grilled focaccia.

### TAQUIZA/TACO CART

**CHOICE OF TWO PROTEINS** marinated chicken, carne asada, seasoned carnitas, adobada, blackened shrimp, traditional birria.

**ACCOMPANIED BY** mixed greens, romaine, cilantro, onions, olives, pickled jalapenos, cucumbers, radishes, mixed cheese, limes grilled jalapenos, grilled onions, blended salsa, salsa verde, tortilla chips, refried beans, mexican rice.

### SURF AND TURF

SERVED WITH DINNER ROLLS

**CHOICE OF ONE SEAFOOD** jumbo shrimp, grilled lobster tails, seared scallops, seared salmon, seared tuna loin

**CHOICE OF ONE MEAT** grilled beef tenderloin, herb spiced tri-tip, garlic crusted ribeye, soy marinated flank steak

**CHOICE OF TWO SAUCES** buttery lemon caper sauce, red wine demi glace, creamy horseradish, ginger teriyaki,

**CHOICE OF TWO SIDES** garlic mashed potatoes, potatoes au gratin, basil wild rice, green bean almandine, grilled zucchini, roasted rainbow carrots, ricotta creamed spinach, garlic roasted broccoli, ginger soy sugar snap peas



## PERFORMANCE STATIONS (continued)

### FROM THE GRILL

#### CHEF ATTENDED CARVING STATION

SERVED WITH DINNER ROLLS

**CHOICE OF TWO PROTEINS** herb roasted sirloin, herb & garlic prime rib, pepper grilled beef tenderloin, smoked beef brisket, mojo grilled pork loin, smoked turkey breast, pepper crusted tuna loin

**CHOICE OF TWO SAUCES** creamy mushroom thyme sauce, horseradish-chive cream, red wine demi-glace, house made steak sauce, chimichurri, western style bbq sauce, citrus-apple glaze, soy marinade, or wasabi cream.

**CHOICE OF TWO SIDES** garlic mashed potatoes, herb roasted potatoes, basil wild rice, dill new potato salad, sticky pineapple fried rice, green bean almandine, grilled zucchini, roasted rainbow carrots, ricotta creamed spinach, garlic roasted broccoli, ginger soy sugar snap peas

#### MEDITERRANEAN GRILL

SERVED WITH PITA BREAD

**CHOICE OF TWO PROTEINS** grilled chicken kabobs, beef kabobs, lamb kabobs, jumbo shrimp kabobs, salmon kabobs, vegetable kabobs  
*\*all kabobs come with grilled vegetables*

**CHOICE OF TWO SIDES** lemon rice pilaf, traditional saffron basmati rice, orzo pasta salad, greek salad, marinated vegetables, corn salad

**CHOICE OF TWO SAUCES** classic hummus, roasted garlic cilantro hummus, tzatsiki, tahini, babagannoush

#### SLIDERS OFF THE GRILL

SERVED WITH FRESH GREENS, SLICED TOMATO, PICKLES, SHAVED ONION, KETCHUP, LOCAL MUSTARD, KETTLE SEA SALT CHIPS, AND ASSORTED CHEESES

**CHOICE OF TWO PATTIES** angus beef patties, natural turkey patties, salmon patties, sliced sirloin, meatless patties, shaved portobello mushroom

**CHOICE OF FOUR TOPPINGS** caramelized onions, fried onions, bacon, pickled jalapenos, sauteed mushrooms, avocado, sauteed spinach

**CHOICE OF TWO SAUCES** 1000 island, tangy bbq, buffalo, horseradish cream, garlic aioli

**CHOICE OF TWO SIDES** dill potato salad, house made macaroni salad, roasted red potatoes, Italian antipasta salad, asian crunch salad, bacon spinach salad, broccoli cashew salad, grilled vegetables

#### HAWAIIAN GRILL

SERVED WITH SWEET ROLLS AND PINEAPPLE SALSA

**CHOICE OF TWO PROTEINS** teriyaki chicken skewers, teriyaki beef skewers, korean bbq short ribs, garlic lime shrimp skewers, pineapple salmon skewers

**CHOICE OF TWO SIDES** pineapple fried rice, cilantro lime jasmine rice, tropical macaroni salad, tropical coleslaw, honey glazed carrots, grilled vegetables

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## HORS D'OEUVRES

PASSED OR STATIONED



### HORS D'OEUVRES

#### FROM THE LAND

**SESAME MEATBALLS** hoisin ginger glaze, toasted sesame seeds, scallions. 🍴

**GREEK LAMB MEATBALLS** cucumber tzatziki, fresh dill, feta cheese.

**CHIMICHURRI STEAK SKEWERS** grilled sweet onions, queso fresco, house made chimichurri sauce.

**PULLED PORK HABANERO CORNBREAD STACKS** tangy bbq sauce, creamy coleslaw, grilled peaches.

**STEAK & GOAT CHEESE FOCCACIA BITES** caramelized onions, honey dijon drizzle.

**PROSCIUTTO & BRIE CROSTINI** blackberry honey glaze, fried sage.

**ANTIPASTO SKEWER** local salami, marinated artichoke, olive, fresh mozzarella, heirloom tomato, basil pesto. 🌿

**HARISSA CHICKEN SKEWER** feta, blistered cherry tomatoes, cucumber 🍴

**CHICKEN MANGO BITES** grilled mango, fresh cilantro, tangy lime sauce 🍴

**SPICED CHICKEN MEATBALLS** chipotle bbq glaze, scallions 🍴

**ASIAN CHICKEN SALAD CUPS** grilled chicken, julienned carrots, radicchio, green cabbage, mandarin oranges. 🌿 🍴

**BEEF TENDERLOIN CROSTINI'S** thin sliced herb roasted beef, arugula, horseradish cream, gruyere cheese.

**PROSCIUTTO WRAPPED PEACH SLICES** grilled peach, basil, mozzarella ball

**BEEF TENDERLOIN CROSTINI'S** thin sliced herb roasted beef, arugula, horseradish cream, gruyere cheese.

**HOISIN GLAZED CHIPOLATAS** toasted sesame seeds, sliced green scallions. 🍴

**STUFFED BACON WRAPPED DATES** herbed goat cheese, maple glaze. 🌿

#### FROM THE SEA

**WASABI AHI CUPS** soy chili sauce, cucumber, scallions, sesame oil, roasted sesame seeds, in wonton crisp. 🍴

**MANGO SHRIMP CEVICHE SHOOTERS** cilantro, scallions, cucumber, jalapeno. 🍴

**SCALLOPS IN ENDIVES** pineapple salsa, plum wasabi drizzle, in endive. 🍴

**PRAWN SCAMPI ON MINI FORK** lemon, garlic, tarragon sauce.

**CRAB CROQUETTE** lump crab, dill, fire roasted pepper aioli.

**SHRIMP & GRITS SHOOTER** cheddar grits, andouille brown cajun gravy, blackened shrimp, chives.

**MINI SHRIMP & LOBSTER ROLL** chilled shrimp-lobster salad, and buttery roll.

**SMOKED SALMON BLINI** house smoked salmon, herbed dill crema, sliced cucumber.

**SHRIMP COCKTAIL SHOOTERS** chilled herb shrimp, horseradish cocktail sauce, lime wedge. 🍴

**SESAME SEARED TUNA SKEWERS** house pickled cucumber salsa and wasabi soy sauce. 🍴

**CRAB SALAD STUFFED MINI PEPPERS** avocado, tarragon crab salad, fresh herbs. 🌿

**SHRIMP & CHORIZO SHOOTERS** grilled herbed shrimp, roasted red pepper soup.

**DILL SALMON CAKES** creamy sriracha aioli.

**BACON WRAPPED SCALLOPS** herbed-lemon chimichurri sauce.

**CHILLED SEAFOOD BISQUE** lump crab meat, creme fraiche fresh herbs..

**SPICY SALMON POKE CUPS** jasmine rice, avocado, roasted corn, edamame, spicy aioli sauce.



## HORS D'OEUVRES

PASSED OR STATIONED

(continued)



### FROM THE GARDEN

**CREAMY TOMATO SOUP SHOOTER** mini cheddar grilled cheese and basil (i)

**MELON BALL SKEWERS** honeydew, cantaloup, watermelon, honey-lime drizzle. (i) (v)

**CRANBERRY BRIE BITES** cranberry compote, sage, flakey crescent, toasted pecan pieces.

**OLIVE & FETA SKEWERS** aged extra virgin olive oil, roasted pepper, bread twist.

**STUFFED DATES** herbed goat cheese, candied pecans, scallions honey drizzle.

**ROASTED TOMATO CROSTINI** honey chevre goat cheese, fresh herbs.

**CAPRESE SKEWERS** baby heirloom tomatoes, fresh mozzarella, basil, balsamic drizzle.

**WILD MUSHROOM & ONION BITES** balsamic caramelized onions, applewood smoked gruyere cheese, flakey puff pastry.

**CAESAR SALAD PARMESAN CUPS** crisp romaine, cherry tomatoes, parmesan cheese. (v)

**SPANAKOPITA TARTS** creamy spinach, feta cheese, phyllo cups.

**POLENTA MUSHROOM CANAPES** wild mushroom ragout, caramelized onions, balsamic reduction drizzle.

**ASIAN CRUNCH SALAD CUPS** nappa cabbage, cucumbers, shredded carrots, green onions, sesame seeds, ginger dressing. (i)

**MINI TACO CUPS** black beans, roasted corn, pico de gallo, sharp cheddar, sourcream, lime wedge.

**WINTER HARVEST ENDIVE CUPS** diced pear, pomegranate, blue cheese, champagne vinaigrette. (v)

**ROASTED BEET CROSTINI** herbed goat cheese, balsamic reduction, fresh basil.

**HUMMUS PHYLLO CUPS** sundried tomato hummus, roasted bell peppers, red onion cucumber, lemon-dill vinaigrette. (i)



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# BUFFET

## SALADS & ENTREES



### SALADS

#### CHOOSE 1

**BISTRO SALAD** organic greens, heirloom tomatoes, cucumbers, carrots, roasted corn, red onions, home-style garlic herbed croutons, house basil vinaigrette. 🌱

**PEAR & GORGONZOLA SALAD** dried cranberries, candied pecans, house dill vinaigrette.

**CAPRESE GAZPACHO SALAD** heirloom tomatoes, cucumber, bell peppers, red onions, buffalo mozzarella, basil, sourdough croutons pesto vinaigrette.

**SUNDRIED TOMATO CAESAR SALAD** crisp romaine, shaved pecorino Romano, garlic herb croutons, house made sundried tomato caesar dressing.

**TWO HEARTS BEET SALAD** baby spinach roasted red and gold beets, hearts of palm, red onion, goat cheese, candied walnuts, honey dijon vinaigrette.

**BERRY SALAD** mixed greens, strawberries, blueberries, pistachios, goat cheese, mandarin oranges, orange-poppysseed vinaigrette.

**CLASSIC CAESAR SALAD** crisp romaine, shaved pecorino Romano, garlic herb croutons, house made caesar dressing.

**WATERMELON SALAD** arugula, baby kale, charred onions, heirloom cherry tomatoes, watermelon, feta cheese, champagne vinaigrette. 🌱

**FALL HARVEST SALAD** shaved brussels sprouts, baby kale, apples, toasted walnuts, feta cheese, champagne vinaigrette. 🌱

**GRILLED SUMMER CORN SALAD** mixed greens, sweet roasted corn, cherry tomatoes, red onion, gorgonzola cheese, balsamic vinaigrette.

**ASIAN CHOPPED SALAD** crisp romaine, green & purple cabbage, red pepper, shaved carrots, sugar snap peas, green onion, cilantro, crisp wontons sesame-ginger dressing. 🌱

**SPINACH SALAD** baby spinach, hardboiled egg, applewood smoked bacon, red onions, cherry tomatoes, toasted pecans, feta cheese, honey dijon vinaigrette. 🌱

### ENTREES

#### FROM THE LAND

**PAN SEARED CHICKEN** wild mushrooms, spinach, sundried tomatoes, pecorino Romano, dijon champagne sauce.

**LEMON BUTTER CHICKEN** lemon, caper, white wine pan sauce.

**PESTO GRILLED CHICKEN BRUSCHETTA** baby heirloom-basil salad, melted mozzarella cheese, basil, balsamic drizzle. 🌱

**HARISSA GRILLED CHICKEN FAJITAS** sauteed sweet onions, mixed bell peppers. 🌱

**BBQ GRILLED CHICKEN QUARTERS** grilled pineapple and scallions. 🌱 🌱

**GREEN CHILI BRIASED PORK SHOULDER** salsa verde, corn salad, fresh cilantro. 🌱

**BALSAMIC CAPER PORK LOIN** balsamic reduction. 🌱 🌱

**BLACKBERRY HOISIN PORK CHOPS** roasted pork chops, blackberry hoisin reduction, fresh herbs. 🌱

**CUBAN ROASTED PORK LOIN** citrus mojo sauce, grilled sweet onions. 🌱 🌱

**SWEET & STICKY ASIAN RIBS** braised baby back ribs, chipotle-ginger bbq sauce, scallions, toasted sesame seeds. 🌱

**HERB CRUSTED PRIME RIB CARVING** slow roasted prime rib, au jus, horseradish crema. 🌱

**SOY MARINATED FLANK STEAK** house made chimichurri sauce. 🌱

**COFFEE RUBBED STEAK TENDERLOIN** wild mushrooms, bourbon-parmesan cream sauce. 🌱

**FIVE SPICE RUBBED TRI-TIP** chipotle-blackberry barbecue. 🌱

**SLOW BRAISED BEEF SHORT RIBS** roasted carrots, parsnips, onions, and demi-glace. 🌱



# BUFFET

## ENTREES & SIDES

### ENTREES (continued)

#### FROM THE SEA

**PAN SEARED SALMON** fresh dill, capers, white wine, meyer lemon. 🌿

**CITRUS GRILLED MAHI MAHI** mango-lime butter wine sauce. 🌿

**HONEY BALSAMIC GLAZED SALMON** cherry tomato brushcetta, sweet balsamic reduction, basil. 🌿

**MISO GLAZED BLACK COD** sauteed wild mushrooms, bok choy, fresh ginger, toasted sesame seeds. 🌿

**SESAME CRUSTED TUNA LOIN CARVING** wasabi cream sauce, scallions.

**MEDITERRANEAN SHRIMP SKEWERS** creamy yogurt-dill marinade, grilled red onions, grilled zucchini. 🌿

**LOW COUNTRY BOIL** seasoned shrimp, andouille sausage, corn on the cob, red skin potatoes, seasoned lemon-butter.

**BBQ RUBBED SALMON** mango avocado salsa. 🌿

#### FROM THE GARDEN

**WILD MUSHROOM CHEESE RAVIOLI** brown butter sage sauce, shaved pecorino romano cheese.

**POLENTA STUFFED POBLANO PEPPERS** tomato-adobo sauce.

**VEGETABLE PAELLA** calasparra rice, mushrooms, asparagus, peppers, tomatoes, green peas, olives. 🌿

**CHIPOTLE QUINOA STUFFED PEPPERS** cilantro lime crema. 🌿 🌿

**TUSCAN VEGETABLE ORECCHIETTE** peppers, mushrooms, swiss chard, pomodoro, fresh herbs. 🌿

**BLACK BEAN GREEN CHILI ENCHILADAS** roasted corn, black beans green chilies, chile verde sauce, salsa fresca. 🌿

**SPICY PUMPKIN & PESTO STUFFED SHELLS** herbed ricotta cheese, basil pesto, creamy pumpkin vodka sauce.

### SIDES

#### VEGETABLES

**SEASONAL GRILLED VEGETABLE PLATTER** bell peppers, mushrooms, seasonal squash, zucchini, sweet red onion, balsamic drizzle. *Served room temperature.* 🌿 🌿 🌿

**GREEN BEAN ALMANDINE** toasted almonds, hickory smoked bacon pieces, caramelized onions. 🌿 🌿

**HARVEST VEGETABLE MEDLEY** sauteed cauliflower, red bell peppers, green beans, baby carrots, squash, zucchini, herbed butter sauce. 🌿 🌿

**ROASTED ROOT VEGETABLES** carrots, sweet potatoes, purple beets, parsnips, red onions, fresh rosemary, candied pecans, balsamic-honey drizzle. 🌿 🌿

**HONEY SRIRACHA BRUSSELS SPROUTS** roasted brussel sprouts with a sweet and spicy glaze.

**SUMMER SQUASH TRIO** lemon-herbed butter sauce, fresh herbs. 🌿 🌿

#### STARCH

**GARLIC MASHED POTATOES** roasted garlic, herbed-butter cream. 🌿 🌿

**ROASTED TRI-COLORED POTATOES** capers, parsley, sea salt. 🌿 🌿

**WILD RICE PILAF** baby portobello mushrooms, fresh basil, pine nuts. 🌿 🌿

**SESAME JASMINE RICE** green scallions. 🌿 🌿

**MEDITERRANEAN ORZO** sundried tomatoes, marinated artichoke, assorted olives, feta cheese. 🌿

**SWEET POTATO HASH** caramelized onions, roasted peppers, smoked paprika. 🌿 🌿 🌿

**SAFFRON RICE** fresh herbs. 🌿 🌿



## DUO-ENTREE & FAMILY STYLE

SALADS & DUO-ENTREE PLATES

### SALADS

#### CHOOSE 1

**BISTRO SALAD** organic greens, heirloom tomatoes, cucumbers, carrots, roasted corn, red onions, home-style garlic herbed croutons, house basil vinaigrette. 🌱

**PEAR & GORGONZOLA SALAD** dried cranberries, candied pecans, house dill vinaigrette.

**CLASSIC CAESAR SALAD** crisp romaine, shaved pecorino Romano, garlic herb croutons, house made caesar dressing.

**ASIAN CHOPPED SALAD** crisp romaine, green & purple cabbage, red pepper, shaved carrots, sugar snap peas, green onion, cilantro, crisp wontons sesame-ginger dressing. 🌱

**SPINACH SALAD** baby spinach, hardboiled egg, applewood smoked bacon, red onions, cherry tomatoes, toasted pecans, feta cheese, honey dijon vinaigrette. 🌱

**BERRY SALAD** mixed greens, strawberries, blueberries, pistachios, goat cheese, mandarin oranges, orange-poppseed vinaigrette.

**WATERMELON SALAD** arugula, baby kale, charred onions, heirloom cherry tomatoes, watermelon, feta cheese, champagne vinaigrette. 🌱



### PLATED ENTREES

#### DUO-ENTREE PLATES

##### FROM THE LAND & SEA

**HERB GRILLED CHICKEN BREAST & PAN SEARED SALMON** green bean amandine, wild rice pilaf, caper-lemon butter sauce.

**PARMESAN CRUSTED CHICKEN & SHRIMP SCAMPI** winter vegetable, garlic mashed potatoes.

**BBQ CHICKEN QUARTERS & GRILLED SHRIMP** grilled seasonal vegetables, cheddar grit cakes, cilantro-lime sauce.

**CHAMPAGNE CHICKEN & PISTACHIO CRUSTED SEA BASS** roasted carrots & parsnips, wild mushroom risotto.

**GRILLED FLAT IRON & PAN SEARED SALMON** grilled asparagus, parmesan whipped potatoes, red wine demi-glace.

**CHIMICHURRI FLANK STEAK & BLACKENED SHRIMP** grilled seasonal vegetables, cajun spiced potato wedges.

**HERB CRUSTED BEEF TENDERLOIN & BROILED LOBSTER TAIL** roasted brussel sprouts, potatoes au gratin, horseradish cream sauce.

**CABERNET BRAISED SHORT RIBS & HERB CRUSTED TILAPIA** roasted brussel sprouts, parmesan polenta cake.

**GRILLED PETITE FILET & JUMBO LUMP CRAB CAKE** lemon-parmesan broccolini, roasted garlic mashed potatoes.

##### FROM THE LAND

**GRILLED FLAT IRON STEAK & ROASTED CHICKEN BREAST** balsamic roasted carrots, rosemary-thyme roasted potatoes, mushroom cream sauce.

**CABERNET BRAISED SHORT RIBS & PARMESAN CRUSTED CHICKEN BREAST** braised kale, creamy leek polenta.

**CITRUS GRILLED SKIRT STEAK & HONEY CHIPOTLE CHICKEN** sauteed onions and peppers in spicy tomato sauce, cilantro lime rice.





## BARBEQUE

LOOKING FOR MORE CASUAL FARE FOR A BIRTHDAY CELEBRATION, REHEARSAL DINNER, CORPORATE PICNIC OR NEIGHBORHOOD GET-TOGETHER?

OUR BBQ CATERING PACKAGES ALLOW YOU TO CUSTOMIZE YOUR EVENT TO MATCH YOUR TASTES. CHOOSE YOUR ENTREES AND SIDES FOR YOUR BBQ-STYLE EVENT AND CREATE A MENU THAT WILL PLEASE THE WHOLE CROWD.

### BBQ ENTREES

- BABY BACK RIBS smothered in house made KC bbq sauce 🍴
- PULLED PORK SHOULDER hickory smoked bbq sauce 🍴
- TEXAS STYLE SMOKED SAUSAGE 🍴 🌿
- “BEER CAN” BBQ CHICKEN hickory smoked bbq sauce 🍴
- PULLED CHIPOTLE CHICKEN chipotle honey bbq sauce 🍴
- SMOKED CHICKEN WINGS buffalo, honey sriracha, hickory smoked bbq sauce 🍴
- SMOKED TURKEY BREAST hickory smoked bbq sauce 🍴
- TEXAS STYLE BEEF BRISKET 🍴

### BBQ SIDES

- COLESLAW 🍴 🌿
- RED SKIN POTATO SALAD 🍴 🌿
- SOUTHERN MACARONI SALAD 🍴
- ROTINI PASTA SALAD 🍴
- GRILLED CORN ON THE COB 🍴 🌿
- BBQ BACON BAKED BEANS
- COLLARD GREENS (WITH HAM) 🍴 🌿
- CHILLED BROCCOLI SALAD 🍴 🌿
- SOUTHERN GREEN BEANS 🍴 🌿
- THREE CHEESE MAC & CHEESE 🍴





## BREAKFAST/BRUNCH

## CHEF ATTENDED ACTION STATION & BREAKFAST BUFFET

INCLUDES ALL OF THE FOLLOWING

**OMELET STATION** made to order whole egg and egg white omelets accompanied by sharp cheddar, pepper jack, bell pepper, red onion, chopped spinach, broccoli, tomatoes, sliced mushrooms, black olives, asparagus tips, chopped bacon, diced ham, sausage, house made blended salsa

**WAFFLE STATION** Belgian and red velvet waffles accompanied by fresh berries, whipped cream, real maple syrup, whipped butter, chocolate morsels.

**BREAKFAST BUFFET** fresh seasonal fruit, assorted baked goods, vanilla bean yogurt parfaits with house made granola, applewood smoked bacon, pork sausage, spiral glazed ham, home-style rosemary breakfast potatoes.

## BEVERAGE STATIONS

**MIMOSA BAR** assorted fresh squeezed juices, fresh seasonal berries.

**BLOODY MARY BAR** house-made Bloody Mary mix, lemons, limes, celery ribs, pepperoncinis, pickles, blue cheese stuffed olives, bacon strips, hot sauce, worcestershire sauce.

**COFFEE & TEA BAR** roasted colombian regular and deca coffee assorted tea's, hot water, assorted creamers, assorted sweeteners, fresh lemon wedges.





## DESSERT

### BY THE BITE

CHOOSE THREE | TWO PIECES PER GUEST

#### SHOOTERS

**RED VELVET CUPCAKE** red velvet cake, vanilla frosting, dark chocolate shavings

**PEANUT BUTTER BROWNIE** double fudge brownie, chocolate mousse, peanut butter chocolate cover cookie pieces, whipped cream, topped with reese's candy

**STRAWBERRY SHORTCAKE** white pound cake, fresh strawberries, whipped cream, vanilla wafer

**BANANA CARAMEL CREME SHOOTERS** graham cracker crust banana mousse, sliced bananas, whipped cream, caramel drizzle

**S'MORES** chocolate mousse, graham cracker crumble, whipped cream, torched marshmallows

**CARROT CAKE** chocolate mousse, graham cracker crumble, whipped cream, torched marshmallows

**BOSTON CREAM PIE** french vanilla mousse, french vanilla cake, chocolate ganache, maraschino cherries

**BLACK FOREST TRIFLE** dark chocolate cake, whipped cream, maraschino cherries, shaved chocolate

**FUNFETTI** birthday cake crumb, vanilla buttercream with sprinkles

#### MINIS

**FRENCH MACAROONS** assorted colors and flavors

**TIRAMISU SQUARES** coffee liquor soaked lady fingers, rum infused mascarpone cheese, cocoa powder

**MEYER LEMON SQUARES** shortbread crust, lemon custard

**CHOCOLATE CHIP CANOLI'S** sweet cream filling

**BLUEBERRY CHEESECAKE BITES** graham cracker crust, streusel topping

**INDIVIDUAL CARAMEL CAKES** toasted pecans

**VANILLA CREME TARTS** shortbread crust

**CHOCOLATE MOUSSE CUPS** shaved chocolate

**WHITE AND DARK CHOCOLATE COVERED STRAWBERRIES**







## BEVERAGE SERVICE

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### CRAFTING COUNTLESS MEMORIES

WHILE FOOD IS ONE OF THE MOST IMPORTANT ASPECTS OF ANY EVENT, TOP-NOTCH BAR SERVICE CAN ELEVATE THE EXPERIENCE TO THE NEXT LEVEL. WHETHER YOU PREFER SOMETHING SIMPLE LIKE BEER AND WINE, OR YOU WANT SOMETHING SPECIAL, WE MAKE THE PROCESS EASY, FUN, AND DELICIOUS



### HOT DRINKS

by the gallon | one gallon serves up to 15 people

**COFFEE STATION** roasted colombian regular & decaf coffee assorted creamers & sweeteners

**DELUXE COFFEE BAR** roasted colombian regular & decaf coffee, assorted syrups (vanilla, ghiradelli chocolate, caramel, hazelnut), chocolate shavings, whipped cream, assorted creamers & sweeteners

**HOT APPLE CIDER**

### BAR PACKAGES

#### SIGNATURE OR CASH BAR

**SPIRITS** house vodka, house gin, house rum, house whiskey, house tequila

**WINE (CHOICE OF 3)** house cabernet sauvignon, house merlot, house sparkling, house chardonnay, house sauvignon blanc

**BEER** house lager, house pale ale, house IPA

**NON-ALCOHOLIC** mixers, soda, citrus water

**INCLUDES** garnish, ice, beverage tubs, beverage napkins, stir straws, disposable cups, setup & breakdown

*\*bar packages include 5 hours of service*

