
TIER 1 | GRAZING STATIONS

THIS MENU IS DESIGNED FOR AN INTERACTIVE COCKTAIL-STYLE SETTING

HORS D'OEUVRES | Select Three
(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

WARM HORS D'OEUVRES

Korean Steak Taco

Marinated steak topped with a slaw of cabbage, carrot, cilantro and jalapeño, rolled into a tortilla flute

Chicken Wings (GF)

Choice of barbecue sauce or buffalo sauce (*displayed only*)

Artichoke Beignets (V)

Quartered heart topped with herbed cream cheese, coated in light batter, then rolled in a mixture of bread crumbs and parmesan cheese

Vegetable Spring Roll (V), (VG), (GF)

Sautéed vegetables with garlic in a rice paper, served with sweet chili sauce

Chicken Quesadilla

Flavorful ground chicken, cheese, and cilantro with a southwest spice blend in a flour tortilla cone

COLD HORS D'OEUVRES

Mini Shrimp Tostada (GF)

Crispy tortilla chip topped with shrimp ceviche

Harvest Platter (V), (VG), (GF)

Seasonal fresh vegetables including broccoli and cauliflower florets, carrot and celery sticks, Knoll Farms cherry tomatoes, red radishes, and olives, served with blue cheese and ranch dressings on the side

Freshly Sliced Seasonal Fruit Display (V), (VG), (GF)

Fresh strawberries, pineapple wedges, seasonal melon and clusters of red and green grapes (*fruits may vary by season*)

Mediterranean Skewer (V) (VG) (GF)

Green zucchini, red onion, grape tomato, button mushroom and yellow bell pepper marinated in garlic and olive oil

Balsamic and Strawberry Crostini (V)

Crostini with cream cheese spread topped with a strawberry and basil compote drizzled with a balsamic glaze

Mediterranean Crostini Display (V), (VG), (GF)

Hummus, baba ghanoush, olive tapenade, cucumber and carrots, served with display of pita bread, crispy lavash and crostini on the side

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten Free

CHEF'S CARVING STATIONS | Select One

Roasted Ham with Pineapple Glaze

Slow-roasted ham with sweet and savory flavors enhanced by a pineapple glaze

Hand-Carved Smoked Sea Salt Tri-Tip (GF)

Beef marinated in garlic, sea salt, herbs and olive oil, served with a shallot wine sauce and dinner rolls

Barbecue Smoked Brisket (GF)

Smoked barbecue sauce and homemade coleslaw, served with jalapeño dressing, and dinner rolls

GRAZING STATIONS | Select One

ASIAN STIR FRY STATION (V), (VG), (GF)

Thinly sliced sirloin steak or tofu (*select one*) marinated in garlic and soy sauce, served with mushrooms, snap peas, Napa cabbage, carrots and Nishiki rice

FIESTA STATION

Spicy dry-rubbed chicken or Pacifico marinated flank steak (*select one*), Spanish rice, shredded lettuce, pinto beans, guacamole, steamed tortillas, grated cheddar cheese, sour cream, and fire roasted salsa

LUXE PUB STATION

Cheese Pizza (V)

Chicken Tenders

Tater Tots (V), (VG)

Baby Romaine Caesar

Garnishes – ketchup, ranch dressing and buffalo aioli sauce

TRIPLE PASTA STATION

Tortellini Quattro Formaggio (V) - with Alfredo sauce

Truffle Macaroni & Cheese (V)

Pasta Primavera (V), (VG) - with fresh seasonal vegetables, seasoned with tasty herbs and rustic tomato sauce

BAKED POTATO BAR (V), (GF)

Idaho Russet baked potato. Garnishes: butter, chili, sour cream, bacon, cheddar cheese, chives, diced red onions, and wild mushroom ragout

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PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU