START YOUR DAY WITH OUR BREAKFAST BUFFET

10 Person Minimum | Prices are Per Person | Our buffets are all self-serve.

Full American Breakfast $32.95++

Choice of Fresh Scrambled Eggs OR Western Omellets, Smoked Bacon & Red Roasted Potatoes
served with fresh cut fruit, assortment of muffins,
Orange juice and coffee

Rise & Shine **$25.95++**

Egg Bites, Yogurt, Fresh Fruit,
Assortment of Muffins
Orange juice and coffee

Fresh Start **$18.95++**

Yogurt Parfait prepared with *seasonal fruit, granola & honey*,
Assorted Muffins
Orange juice and coffee

* Available to add to any breakfast buffet

Oatmeal - $5.95per person ++ *Served with assorted toppings*

A La Carte for 12

Assorted Muffins	$46.00++
Cinnamon Rolls	$36.00++
Bowl of fresh fruit	$42.00++
Yogurt Parfait	$72.00++

With Seasonal fruit, granola & honey

All food and beverage items are subject to a 11.0% state sales tax and a 20% service charge (15% to server, 5% to banquet support).
All prices are subject to change without notice.

ANY TIME BREAKS

10 Person Minimum | Prices are per person
Anytime Breaks are all self-serve and come with your choice of Ice Tea or Lemonade

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Healthy Break $16.95++
String cheese, tropical trail mix, whole fresh fruit & assorted yogurts

Sweet Break $15.95++
One dozen assorted fresh baked cookies

Chips, Hummus & More $19.95++ *add gardetto's snack mix $1.50pp++*
Fresh Hummus, pita chips, carrots, celery & cucumbers

Chips & Salsa $19.95++
Red & Green salsa, fresh guacamole, creme fresh & chips

Beverages

Pot of Hot Coffee	$65.00++
Pot of Decaffeinated Coffee	$65.00++
Pot of Hot Water *With assorted teas, lemon & honey*	$65.00++
Ice Tea - 1.5gal	$30.00++
Lemonade - 1.5gal	$30.00++
Orange Juice, Cranberry Juice or Apple Juice - 1.5 gl	$30.00++
Bottled Water	$6.00++
Assorted Soft Drinks *(Coke, diet coke, sprite)*	$6.00++

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LUNCH OR DINNER

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Sandwich Tray $25.00++

Sandwiches are served on Croissant with sprouts, avocado & swiss cheese
include chips, potato **or** pasta salad, cookie and iced tea

Your choice of
Oven Roasted Turkey
Black Forest Ham
Vegetarian (hummus, sprouts, cucumbers & avocado)

Game Day $19.95++

Game Day consists of 2 hot dogs per person, potato salad, chips, soda and cookie

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Salads

Salads are served buffets style with artisan roll & butter, cookies and iced tea
add chicken $6.00++

Traditional Caesar $18.00++

Romaine lettuce , parmigiano reggiano, home style croutons
and creamy Caesar dressing.

Mixed Green Salad $18.00++

Fresh field greens, cucumbers, home style croutons served with
champagne balsamic vinaigrette or ranch dressing.

Spinach Salad $20.00++

Fresh spinach salad, feta cheese, seasonal fresh fruit, candied pecans
served with champagne balsamic vinaigrette.

Tri-Tip Salad $25.00++

Romaine lettuce, avocado, red onion, feta cheese served with
blue cheese, champagne balsamic vinaigrette or ranch dressing.

Add a pot of soup to any of the above $5.50pp++

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LUNCH OR DINNER BUFFET

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Tri Tip Dinner $42.95++
Mashed potatoes, seasonal vegetables, green salad with
dressing, dinner rolls and chefs choice of dessert.

Grilled Salmon $40.95++
With lemon herb butter, rice pilaf, seasonal vegetables, green salad with
dressing, dinner rolls and chefs choice of dessert.

Chicken Cordon Bleu $38.95++
Stuffed with ham and cheese, served with rice pilaf, seasonal vegetables,
green salad with dressing, dinner rolls and chefs choice of dessert.

Chicken Fajitas $38.95++
Red & green peppers with onion, flour tortilla, spanish rice, refried beans,
salsa and sour cream and chefs choice of dessert

Homemade Cheese Enchilada $33.95++ *add chicken $6.00++*
Rojo sauce, cheese, corn tortilla, spanish rice, refried beans, salsa and sour cream and chefs choice of dessert

Meat Lasagna $33.95++
Lasagna layered with meat sauce layered with cheese and ricotta,
green salad with dressing, dinner rolls and chefs choice of dessert.

Vegetable Lasagna $33.95++
Lasagna layered with a bechamel sauce layered with veggies, cheese and ricotta,
green salad with dressing, dinner rolls and chefs choice of dessert.

Vegan & Vegetarian Options are available $33.95++
Mixed vegetables served on a bed of gluten free pasta, served with a mixed green salad and gluten free dressing
(no bread or dessert is served with this option)

Kids Dining Options (prices on request 10 person min)

Smuckers Peanut Butter & Jelly Sandwiches, Pizza, Corn Dogs, Chicken Tenders

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APPETIZERS All hors d'oeuvres are self-serve

Hot Appetizers

Pot Stickers $95.00++ *price per dozen | 2 dozen minimum*
Pork Vegetable pot stickers served with a dipping sauce

Sliders $95.00++ *price per dozen | 2 dozen minimum*
Meatball sliders topped with marinara sauce and mozzarella cheese

Beef Wellington $95.00++ *price per dozen | 2 dozen minimum*

Macaroni & cheese smoked gouda $85.00++ (75 pieces) no min required

Satay ChickenThai Skewers $110.00++ *price per dozen | 2 dozen minimum*

Frank in a Blanket $65.00++ (50 pieces) no min required
Bite size cocktail franks wrapped in flaky pastry

Assorted Quiche $90.00++ *price per dozen | 2 dozen minimum*

Spinach Dip $65.00++ no min required
Served with pita chips

Cold Appetizers *price per platter* | *To accommodate 20 people*

Chips, Hummus & More $175.00++
Fresh Hummus, pita chips, fresh vegetables, Gardetto snack, cheese and crackers.

Chips & Salsa $168.00++
Red Salsa, Green Salsa Verde, Western Guacamole, Chipotle Creme fresh & Chips

Caprese Platter $75.00++
Fresh mozzarella, grape tomato, basil, evoo

Bruschetta Platter $80.00++
Toasted Crostini with goat cheese, bruschetta & basil

Cheese Board - 25 people $105.00++ 50 people $195.00++
Assorted wedges of artisan cheeses, preserves, honey, toasted crostini & crackers

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B E E R / W I N E $500. Minimum required

Domestic Beer $10.00++
Coors Light

Imported Beer $12.00++
Heineken, Modello

Craft Beer $13.00++
Santa Monica Lagunitas IPA

Wine by the glass $11.00++
Chardonnay, Pinot Grigio Blush, Cabernet Sauvignon

Soft Drinks $6.00++

Bottled Water $6.00++

Fees:
Bartender Fee $150.00++ (Waived with a $500 minimum)

A/V R E N T A L per day

Flip Chart, White Board & Pens $75.++
Screen $50.++
LCD Projector $250.++
Polycom Phone $250.++
HDMI Cable $25.++
Extension Cord/Power Strip $15.00++
Portable Speaker w/mic $100.++
Podium $75.++
A/V Cart $75.++

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