



2024 SPECIAL EVENTS MENU

BREAKFAST BUFFETS

Priced per person. Breakfast buffets include a self-serve beverage station with water, coffee, and a selection of teas.

Morning Views \$14

Sliced seasonal fruit, scrambled eggs, homestyle redskin potatoes, your choice of country - style sausage or bacon strips, and English muffins.

Classic Continental \$9

Sliced seasonal fruit and berries with an assortment of bagels and muffins.

ADD ON a Mimosa Bar or a Bloody Mary Bar \$10/person!

ENHANCEMENTS

Enhance your breakfast buffet with the following offerings. Priced per person.

Maple Glazed Cinnamon Rolls \$5

House baked cinnamon rolls sliced then grilled and topped with a maple berry glaze.

Waffle Bar \$6

Belgian waffles accompanied by maple syrup, strawberry topping, whipped cream, and butter.

Parfait Station \$6

With yogurt, granola, and fresh berries.

Oven Baked Vegetable Strata \$6

Sourdough bread mixed with spinach, asparagus, onion, peppers, milk and eggs. Baked and topped with shaved parmesan cheese.

*Breakfast proteins available with upcharge.

BREAKS & SNACKS

Priced per person.

CHEF'S SIGNATURE BREAKS

Build Your Own Trail Mix \$6

Roasted peanuts, almonds, dried cherries, chocolate chips, and mini-pretzels.

Hippie Trail \$6

Baby carrots, celery sticks, red pepper hummus, ranch dip, and whole fresh fruits.

South of the Border \$10

Tortilla chips, cowboy caviar, salsa, guacamole, and jalapeno ranch.

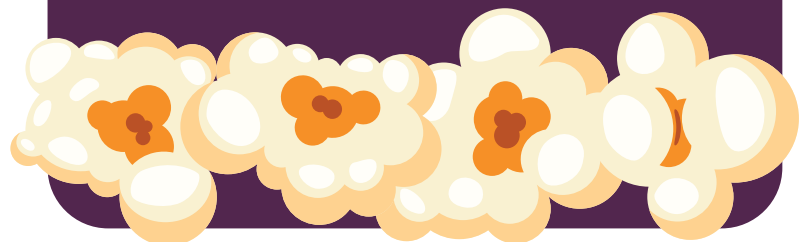
Tailgater \$12

Baked jumbo pretzel sticks, local beer cheese dip, tortilla chips, salsa, and mixed nuts.

BUILD YOUR OWN BREAK

CHOOSE 1 \$4
CHOOSE 2 \$7
CHOOSE 3 \$10

Peanuts
Mini-Pretzels
Popcorn
Tortilla Chips and Salsa
Potato Chips and Dip
Cracker Jacks
Cookies



MAIN BUFFETS

Priced per person. Main buffets include a self-serve beverage station with water, iced tea, and lemonade.

Smoke House \$27

Southern Style Wedge Salad - crispy iceberg lettuce, crumbled smoked bacon, cherry tomatoes, crumbled blue cheese, and ranch dressing.

Creamy Midwest Coleslaw

Fried Chicken - bone-in buttermilk fried chicken

Pulled Pork - slow-smoked pulled pork shoulder with brioche bun, accompanied by sliced dill pickles, hot sauce, and assorted BBQ sauces.

Baked Cavatappi - three cheese baked cavatappi pasta with creamy cheese sauce

Cornbread

Seasonal Dessert

Slider Meal Deal \$27

Bottomless Chips and Salsa - house tortilla chips and mild salsa.

Choice of Two Slider Options:

- (1) Smash Burger Slider
- (2) BBQ Pork Slider
- (3) Buffalo Cauliflower Slider
- (4) Philly Cheese Steak Slider

Macaroni and Cheese

Loaded Potato Salad

Fresh Cut Fruit Tray

Fiesta Feast \$24

Corn and Flour Torillas

Chicken Fajita Strips - pan-seared chicken fajita strips with poblano peppers and onions.

Seasoned Ground Beef

Cilantro-Lime Rice

Tex-Mex Beans

Accompaniments - shredded iceberg and romaine lettuces, tomatoes, black olives, sliced jalapenos, chopped white onions, guacamole, salsa, sour creams, and shredded cheese.

Crispy Churros

Life's a Picnic \$22

Garden Salad - seasonal greens, sliced cucumbers, cherry tomatoes, and dried cherries, served with a selection of dressings.

Protein Selections (Choose 3) - beef burgers, vegetable burgers, grilled chicken breasts, hot dogs, or bratwurst.

Crispy French Fries

Accompaniments - brioche buns*, sliced ripe tomatoes, Bermuda onions, cheddar and Swiss cheeses, crisp bacon, sliced dill pickles, and lettuce, BBQ sauce, ketchup, mustard, and mayonnaise.

Seasonal Dessert

*Gluten-Free options available; pricing may vary

A LA CARTE

Priced per 50 pieces

Antipasta Skewers \$85

Genoa salami, provalone cheese, pepperoncini peppers, and teardrop tomatoes.

Caprese Skewers \$100

Teardrop tomatoes, fresh mozzarella, and basil with a balsamic drizzle.

Chicken Wings \$175

Bone-in chicken wings served with BBQ and Buffalo sauces accompanied by celery, carrots, ranch, and blue cheese dressing.

Skewered Chicken Satay \$90

With a spicy sweet chili sauce.

Vegetable Spring Rolls \$130

With a sweet and sour sauce.

Coconut Shrimp \$200

With an orange horseradish marmalade.

Green Goddess Deviled Eggs \$95

With fresh chives and bacon or traditional deviled eggs with smoked paprika and parsley

Beef Tenderloin Crostini \$175

Rare beef tenderloin on toasted crostini with creamy horseradish sauce and shaved red radish.

Meatballs \$120

Bulgogi Meatballs: beef meatballs in Asian sauce.

Big Boom Meatballs: beef meatballs tossed Big Lug's Boom Sauce and topped with a light dusting of wasabi powder.

Naan Bread Pizza \$120

Topped with olive oil, roasted onion, roasted red pepper and shaved parmesan.

Chicken Tenders \$175

Crispy chicken tenders served with ranch, BBQ, and honey mustard.

DIPS & DISPLAYS

Hot Artichoke & Parmesan Dip

Sm (serves 25) \$90 Lg (serves 50) \$180

Served with toasted baguettes.

Hot Cheesy Buffalo Chicken Dip

Sm (serves 25) \$90 Lg (serves 50) \$180

Served with tortilla chips.

Garden Vegetable Display

Sm (serves 25) \$110 Lg (serves 50) \$220

An assortment of fresh vegetables served with red pepper hummus and avocado ranch dip.

Mediterranean Dip Trio

Sm (serves 25) \$110 Lg (serves 50) \$220

Traditional hummus, feta cheese spread, and tzatziki served with garlic pita chips and vegetable crudite.

Chilled Jumbo Shrimp

Sm (serves 25) \$275 Lg (serves 50) \$450

Poached, chilled jumbo shrimp served with traditional cocktail sauce and lemon wedges.

Fresh Fruit Display

Sm (serves 25) \$110 Lg (serves 50) \$220

Melon, berries, grapes, and pineapple served with strawberry yogurt dip.

Charcuterie Board

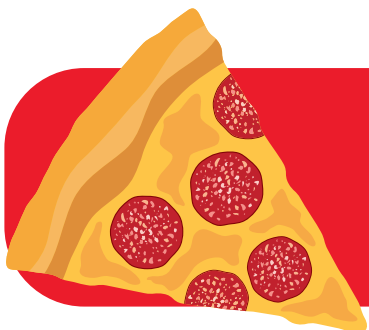
Sm (serves 25) \$210 Lg (serves 50) \$420

A selection of domestic and imported cheeses served with dried fruits and crackers.

Beer Cheese Dip

Sm (serves 25) \$90 Lg (serves 50) \$180

Bavarian-style pretzel sticks served with warm beer cheese sauce.



Pizza

Handmade 16" oven-fired pizzas with 6 generous slices

Cheese \$45

Margherita \$50

Pepperoni \$50

DESSERTS

Brownies, Bars & Cookies **\$34 per dozen**

Minimum Order of 4 dozen

Choose From:

Triple Chocolate Brownies

Lemon Bars

Oatmeal Cookies

Chocolate Chunk Cookies

White Chocolate Macadamia Nut Cookies

Peanut Butter Cookies

Speciality Desserts **\$34 per dozen**

Choose From:

Housemade Carrot Cake with Cream Cheese Frosting

Flourless Torte with Chocolate Ganache

French Silk Pie

Apple/Cherry Pie

DESSERT STATIONS **Priced per person**

Caramel Apple Bar \$7

Sliced apples served with whiskey spiked caramel sauce, cinnamon sugar, chopped nuts, and fresh whipped cream.

Strawberry Shortcake Bar \$9

Rich vanilla pound cake served with fresh seasonal berries, lemon curd, and whipped cream.



Cheesecake Bar \$10

Plain New York style cheesecake wedges served with assorted fruit toppings, chocolate and caramel sauces, chopped nuts, and whipped cream.

BEVERAGES & BAR PACKAGES

Hosted Bar Options

Drink Wristband, Price per wristband, 2 hour unlimited

\$25

**Beer/Wine
Only**

(\$7 for every additional hour)

\$30

**Beer/Wine/
House Liquor**

(\$7 for every additional hour)

\$45

**Beer/Wine/
Premium Liquor**

(\$15 for every additional hour)

Champagne Toast \$35/bottle

Brut Champagne with individual glasses to toast your special day.

Mimosa Bar \$10/person

Orange, pineapple, and craberry juices and fresh fruit garnishes with Brut Champagne or sparkling wine; non-alcoholic also available.

Bloody Mary Bar \$10/person

Includes appropriate garnishes, spices, and Titos.



Twisted Craft Cocktails \$75

Simply Sangria
Dispensers
Serves 10-12 people

Infused with red or white wine.

Non-Alcoholic \$3 per person

Choose One:

- Assorted Juices
- Bottled Water
- Assorted Can Soda
- Iced Tea and Lemonade
- Coffee and Hot Tea
- Hot Chocolate



2024 PREMIUM BUFFET OPTIONS

PREMIUM BUFFET

Priced per person. All premium buffets include warm rolls with butter and a self-serve beverage station with water, iced tea, and lemonade.

\$29

1 Salad
2 Sides
1 Protein

\$35

1 Salad
2 Sides
2 Proteins

\$40

1 Salad
2 Sides
2 Proteins
Assorted Brownies & Cookies

SALADS

Mixed Field Green Salad

Field greens with cherry tomatoes, sliced cucumbers, shaved carrots, croutons, and ranch dressing.

Classic Caesar Salad

Romaine lettuce, brioche croutons, shaved parmesan, and Caesar dressing.

Fruit Salad

Seasonal mixed melon and strawberries.

Spinach Salad

With sliced strawberries, blue cheese crumbles, and toasted almonds.

Chopped Salad

With chopped romain, beets, feta cheese, sliced cucumbers, cherry tomatoes and fresh dill.

SIDES

Herb Roasted New Potatoes

Garlic Whipped Potatoes

Three-Cheese Macaroni & Cheese

Brown or White Rice Pilaf

Basmati Rice

Traditional Foil Wrapped Bakers

Green Beans w/ Roasted Garlic

Honey-Glazed Carrots

Butter-Braised Brussels Sprouts

Green Beans w/ Almonds

Broccolini w/ Garlic & Lemon

SEE NEXT PAGE FOR PROTEINS

PREMIUM BUFFET

Priced per person. All premium buffets include warm rolls with butter and a self-serve beverage station with water, iced tea, and lemonade.

PROTEINS

Savory Cherry Grilled Chicken

Grilled chicken glazed with hoisin and dark cherry then topped with sesame and basil.

Roasted Chicken Piccata

With a white wine, lemon-butter sauce.

Buttermilk Fried Chicken

Seasoned with Chef's secret herbs and spices.

Loco's Fiesta Chicken

Char grilled chicken topped with a lemon, lime and cilantro salsa.

Beef Tenderloin Medallions

With red wine and wild mushrooms.

Beef Tips

In a red wine and mushroom sauce.

Roast Pork Loin

Crusted with fresh herbs and cherry and sweet onion chutney.

Baked Honeyglazed Salmon

With mint and pomegranate salsa.

Baked Parmesan Shrimp

Baked shrimp breaded with a mix of panko crumbs and parmesan cheese.

Roasted Vegetable Crepes

Topped with olive oil.

Spinach and Ricotta Tortellini

Spinach and ricotta tortellini with baby artichokes and pine nuts in Arrabbiata (spicy tomato sauce) topped with shaved parmesan.

Tortellini Prima Vera

With grilled vegetables in spicy red pepper cream sauce.

POLICIES & PROCEDURES



Function Requirements

All food and beverage selections should be confirmed no later than 14 days prior to the function date. There is a minimum of 25 guests and/or \$500 for all food & beverage orders. If the minimum is not met, additional charges may apply. All per-person menu items must be purchased for the full final guest count & will be adjusted accordingly.

Service Fees & Sales Tax

A 20% service fee and 6% sales tax apply to all food and beverage orders. Groups requesting tax exemption must submit tax-exempt certification.

Menu

Menu is subject to change based on availability.

China & Linen

All orders include linens for buffet tables and disposable plasticware; upgrade to a china & glassware package for \$1/person. Add additional linens for \$6/linen/table.

Outside Food & Beverage

No outside food & beverage is permitted.

Buffet Service

To maintain food quality, items on the buffet will be available for 2 hours.

Special Dietary Needs

If a vegetarian or special diet entree is requested, the Executive Chef will prepare a fresh seasonal entree at the current price listed. We are able to accommodate most special meals with 14 days advance notice. If an unforeseen vegetarian or special diet accommodation is needed during the event, the catering production staff will do it's best in filling the request.

Cancellations

Please see signed agreement for cancellation policy.