



Catering Menu

- ❖ **Raw Vegetable Platter** assortment of carrots, celery, button mushrooms, cucumbers and cherry tomatoes with a ranch dipping sauce 18" platter 85.00
- ❖ **Assorted Cheese & Crackers Platter** platter with four cheeses & seasonal fruits 185.00
- ❖ **Antipasto Platter** grilled vegetables and deli meats with assorted olives, artichoke hearts & roasted red peppers 18" platter 165.00
- ❖ **Homemade Chips and Fresh Salsa and Guacamole on the side** 28.00
- ❖ **Southwestern Glazed Chicken or Steak Skewers** 2.00 each
- ❖ **Individual Sliders** individual bite size sandwich choices: Mars burger, Pulled BBQ Pork, Home Roasted Beef, Turkey, Grilled Chicken Breast or Portobello Mushroom 3.50 each
- ❖ **Bruschetta** fresh roma tomato, garlic, olive oil & basil 2.00 per piece (option add goat cheese .50)
- ❖ **Mini Baked Potato** bite size baked russet potato halves topped with a jalapeno aioli and cilantro leaf 2.00 each
- ❖ **Buffalo Wings** spicy hot wings served with our own blue cheese and ranch dressing 1.45 per piece
- ❖ **Toasted Crustinis** options include (but not limited to)
Salmon, Capers & Dill Aioli or
Home Roasted Beef With Horseradish Sour Cream Topping or
Ahi Tuna Tartar with Soy sauce and Scallion Dressing 3.00 per piece
- ❖ **Crispy Calamari with a Whole Grain Mustard Aioli** 55.00 platter
- ❖ **Quesadillas** flour tortillas stuffed with pepper jack cheese and made on our grill, served with fresh salsa & guacamole, sour cream and lime cheese 27.00 chicken, carnitas or steak 47.00
- ❖ **Taquitos** lightly fried in 6" corn tortilla option of chicken or carnitas 3.25 each
- ❖ **Fresh Fruit Platter** seasonal cut fruits such as strawberries, grapes, melons & berries. Pricing seasonal

A 20% Service Charge is applied to food total and is subject to CA sales tax.