



Catering Menu

Raw Vegetables assortment of carrots, celery, button mushrooms, cucumbers, and cherry tomatoes with a ranch dipping sauce. **18" platter \$95**

Assorted Cheese & Crackers four cheeses & seasonal fruits. **18" platter \$185**

Antipasto grilled vegetables and deli meats with assorted olives, artichoke hearts, and roasted red peppers. **18" platter \$195**

Fresh Fruit seasonal cuts such as strawberries, grapes, melons, and berries. **18" platter \$95**

Homemade Chips, Fresh Salsa, and Guacamole \$40

Southwestern Glazed Skewers (minimum of 20) Chicken \$4 each Steak \$5 each

Individual Sliders (minimum of 20) Mars burger, BBQ Pulled Pork, Roast Beef, Turkey, Grilled Chicken Breast, Beyond Meat, or Portobello Mushroom. **\$4.75 each**

Bruschetta (minimum of 20) fresh roma tomato, garlic, olive oil, & basil. **\$2.75 each**
add Goat Cheese .50 each

Mini Baked Potato baked red potato halves topped with jalapeno aioli & cilantro. **\$2.75 each**

Wings (minimum of 20) served with our own blue cheese and ranch dressing. Your choice of Buffalo, BBQ, Teriyaki, Sweet Chili, Mango Habanero, or Cajun Style. **\$3 each**

Toasted Crustinis (minimum of 20) Salmon, Capers, & Dill Aioli, Home Roasted Beef with Horseradish Sour Cream, or Ahi Tuna Tartar with Soy Sauce & Scallion dressing. **\$4 each**

Crispy Calamari served with a whole grain mustard aioli. **14" platter \$65**

Quesadillas flour tortillas stuffed with Pepper Jack cheese, served with fresh salsa, sour cream, guacamole, and lime. **Cheese \$35 Chicken OR Carnitas \$55 Steak \$60**

Taquitos lightly fried in 6" corn tortillas, Chicken or Carnitas. **\$4 each**

French Fries, Tater Tots, or Onion Rings \$35