



E V E N T S M E N U

BREAKFAST



PLATED OPTIONS

TIER 1 \$30 PER PERSON

Scrambled Eggs, Choice of Smoky Bacon or Apple Chicken Sausage, Herb-Roasted Potatoes, Warm Croissant, Baked Roma Tomato

TIER 2 \$40 PER PERSON

Choice of Spinach & Brie Frittata or Denver Omelet-Style Frittata, Apple Chicken Sausage, Garlic & Herb Potatoes, Spinach & Herb Salad, Fresh Cut Fruit, Warm Croissant

BUFFET OPTIONS

TIER 1 \$35 PER PERSON

Scrambled Eggs | Smoky Bacon | Apple Chicken Sausage | Rosemary Potatoes | Warm Croissants | Fresh Cut Fruit

TIER 2 \$45 PER PERSON

Scrambled Eggs | Smoky Bacon | Apple Chicken Sausage | Rosemary Potatoes | Biscuits and Gravy | Assorted Bagels and Cream Cheese | Smoked Salmon | Spinach & Herb Salad | Garlic Roasted Tomatoes

CONTINENTAL BREAKFAST \$30 PER PERSON

Assorted Bagels and Cream Cheese | Blueberry Muffins | Cake Donuts | Fruit Yogurt | Croissants with Butter and Jam | Fresh Cut Fruit

PLATTERS AND DISPLAYS

SEASONAL FRUIT DISPLAY Feeds 20 \$125

ASSORTED PASTRY DISPLAY Feeds 20 \$175

Blueberry Muffins | Cake Donuts | Assorted Danishes | Croissants | Butter & Jam

SMOKED SALMON & BAGEL PACKAGE Feeds 20 \$450

Smoked Salmon | Plain and Everything Bagels | Cream Cheese | Red Onion | Capers | Sliced Cucumber | Sliced Tomato | Fresh Dill

NON-ALCOHOLIC

BEVERAGE STATION \$6 PER PERSON

Canned Sodas | Iced Tea | Lemonade | Bottled Water

HOT BEVERAGE STATION \$6 PER PERSON

Regular & Decaf Coffee | Orange Juice | Hot Tea | Bottled Water

LUNCH & APPETIZERS

LUNCH

BOX LUNCH **\$25** PER PERSON

Choice of Sandwich: Ham and Cheddar | Turkey Pesto | Mediterranean Grilled Vegetable with Potato Chips | Granny Smith Apple | Chocolate Chip Cookie | Condiments

SANDWICH BUFFET **\$35** PER PERSON

Pick 2 Sandwiches:

California Classic Burger | Turkey Club | Grilled Chicken | Mediterranean Grilled Vegetable with Seasoned French Fries | Onion Rings | Mixed Greens Salad | Ice Cream Cups

PLATED LUNCH **\$35** PER PERSON

Pick 1 Entree: Herb-Roasted Chicken Breast | Grilled Tri Tip | Grilled Vegetable Baked Ziti with Mixed Greens Salad | Bread & Butter | Brownie Mason Jar Dessert

SNACK PACKAGE *Feeds 20* **\$200**

Nature Valley Granola Bars | Assorted Lays Potato Chips | Seneca Apple Chips | White Cheddar Popcorn | Chex Mix | Chocolate Chip Cookies

TRAY PASS APPETIZERS

\$4 PER PERSON | PER ITEM

CAPRESE SKEWERS

cherry tomato, fresh mozzarella, basil pesto

WHITE CORN & AVOCADO SALAD

corn, avocado, black beans, pico with tortilla chips

MINI SPINACH & ARTICHOKE CROQUETTES

warm spinach-artichoke mix with crispy panko coating

MINI CAESAR SALAD SANDWICH

shaved romaine tossed in caesar dressing served between two parmesan & garlic crostini

BUFFALO CHICKEN SKEWERS

breaded chicken tossed in buffalo sauce, topped with a ranch drizzle and shaved celery

BBQ CHICKEN SKEWERS

breaded chicken tossed in BBQ sauce and topped with a ranch drizzle and shaved celery

WARM PRETZEL BITES

warm buttered pretzel bites topped with sea salt and cheddar cheese sauce

MARGHERITA FLATBREADS

toasted flatbread with marinara, mozzarella, roasted tomato and fresh basil

\$6 PER PERSON | PER ITEM

SHRIMP CEVICHE SHOOTERS

bay shrimp, lime marinade, onions, tomatoes and chilis served with crispy tortilla strips

MEATBALL SLIDERS

homemade beef meatballs with marinara and parmesan cheese on toasted garlic slider buns

FRIED CHICKEN SLIDERS

mini versions of our fried chicken sandwich

IMPROV SLIDERS

mini versions of our famous Improv burger

CHICKEN or BEEF QUESADILLAS

choice of braised chicken or beef, pepper jack cheese in a toasted flour tortilla topped with sour cream and salsa verde

PEPPERONI FLATBREAD

toasted flatbread with marinara, mozzarella, pepperoni and fresh oregano

NASHVILLE HOT CHICKEN SLIDERS

mini versions of our best-selling spicy chicken sandwich

GARLIC SHRIMP FLATBREADS

toasted flatbreads with garlic tapenade, butter-poached shrimp, arugula and parmesan cheese

DINNER



BUFFET OPTIONS

\$35 PER PERSON
SELECT 1 ITEM PER COURSE

\$45 PER PERSON
SELECT 2 ITEMS PER COURSE

\$55 PER PERSON
SELECT 3 ITEMS PER COURSE

SALADS

CAESAR SALAD Romaine, Romano Cheese, Garlic & Anchovy Dressing, Croutons

FIELD GREENS SALAD English cucumber, Shaved Red Onion, Roma Tomatoes, Choice of Ranch or Balsalmic Vinaigrette

ASIAN CHICKEN SALAD Romaine & Cabbage Blend, Grilled Chicken, Mandarin Oranges, Crispy Wontons, Plum Dressing

ENTREES

HERB MARINATED CHICKEN BREAST with Thyme Lemon Jus

GRILLED TRI TIP with Green Peppercorn Jus and Shallots

SWEDISH MEATBALL-STYLE MEATLOAF with Creamy Mushroom Gravy

BAKED GRILLED VEGETABLE ZITI with Old Country Marinara and Mozzarella

SIDES

Ginger-Glazed Carrots | Creamy Horseradish Mashed Potatoes | Garlic Butter Green Beans | Creamed Spinach | Roasted Herb Potatoes | Mexican Street-Style Corn off the cob | Assorted Warm Dinner Rolls with Herb Butter & Sea Salt

DESSERTS

Brownie Mason Jar | Strawberry Shortcake Mason Jar | Key Lime Mason Jar | Warm Donut Holes | Carrot Cake | Fresh Cut Fruit Assortment

PLATED DINNER OPTIONS

\$55 PER PERSON

SALADS

CAESAR SALAD Romaine, Romano Cheese, Garlic & Anchovy dressing, croutons

FIELD GREENS SALAD English cucumber, Shaved Red Onion, Roma Tomatoes, Choice of Ranch or Balsalmic Vinaigrette

ASIAN CHICKEN SALAD Romaine & Cabbage blend, Grilled Chicken, Mandarin Orange, Crispy Wontons, Plum Dressing

ENTREES

HERB MARINATED CHICKEN BREAST with Thyme Lemon Jus, Roasted Herb Potatoes, Garlic Butter Green Beans

GRILLED TRI TIP with Green Peppercorn Jus, Creamy Horseradish Mash Potatoes, Creamed Spinach & Artichokes

PAN-SEARED ATLANTIC SALMON with Chimichurri, Mexican Street-Style Corn off the cob, Roasted Herb Potatoes

BBQ CHICKEN BREAST with Roasted Green Chili Mac & Cheese, Ginger-Glazed Carrots

SWEDISH MEATBALL-STYLE MEATLOAF with Mushroom Gravy, Buttery Mashed Potatoes, Sauteed Green Beans

PASTA PRIMAVERA with Old Country Marinara, Grilled Vegetables, Crispy Capers

DESSERTS

MASON JAR DESSERT

Brownie | Strawberry | Key Lime

FRESH CUT FRUIT

with Chocolate Dipping Sauce

WARM DONUT HOLES

with Salted Caramel Sauce