



CATERING MENU

2018

BREAKFAST BUFFET



CONTINENTAL

SEASONAL FRUIT
ASSORTED BAGELS & MUFFINS
assorted butters & jelly

ASSORTED YOGURT
dried fruit, granola
ORANGE JUICE
REGULAR COFFEE
½ & ½ & assorted sweeteners

SOUTH WESTERN BREAKFAST

SEASONAL FRUIT
CHORIZO & POTATO HASH
CHEESE SCRAMBLED EGGS
BLACK BEANS

5" FLOUR & CORN TORTILLAS
SALSA & TOPPINGS BAR
ORANGE JUICE
REGULAR COFFEE
½ & ½ & assorted sweeteners

5 DIAMONDS

SEASONAL FRUIT
SMOKED BACON
SAUSAGE PATTY
CHEESE SCRAMBLED EGGS
POTATO HASH

ASSORTED TOAST & BISCUITS
assorted butters & jelly
ORANGE JUICE
REGULAR COFFEE
½ & ½ & assorted sweeteners

(ADD OMELETTE STATION FOR ADDITIONAL FEE)

LUNCH BUFFET



Option 1 - price includes 2 mains and 2 sides

Option 2 - price includes 1 starter, 2 mains, and 2 sides

Option 3 - price include 2 starters, 2 mains, and 3 sides

STARTER SELECTIONS

Chorizo & Avocado Bruschetta (rustic bread, chorizo, avocado puree)

Mini Crab Cups (surimi, wakame, wasabi, eel sauce, pastry shell)

Mini Vegan Ceviche Tostada (wonton, cucumber, tomato, onion, cilantro, citrus)

Chicken & Veggie Kebab (grilled chicken, seasonal vegetables)

Fruit Display (assorted seasonal fruit)

MAIN COURSE SELECTIONS

PORK SLIDERS

lettuce, avocado, cheese, pico

BBQ CHICKEN SLIDERS

grilled pineapple, house BBQ & slaw

CHEESEBURGER SLIDERS

American cheese

ROASTED VEGGIE MINI SANDWICH

lite dijonnaise, kale, goat cheese, wheat bread

SIDE SELECTIONS

CRISPY FRENCH FRIES (coated fries)

POTATO SALAD (mustard dressing, seasonal vegetables)

HOUSE SALAD (sprig mix, cucumber, tomato, carrots)

CHIPS & SALSA (corn tortilla chips, 2 house made salsas)

PASTA SALAD (seasonal vegetables, house dressing)

DINNER BUFFET



Option 1 - price includes 2 mains and 2 sides

Option 2 - price includes 1 starter, 2 mains, and 2 sides

Option 3 - price includes 2 starter, 2 mains, 3 sides, and Ice cream bar with toppings

STARTER SELECTIONS

Chorizo & Avocado Bruschetta (rustic bread, chorizo, avocado puree)

Mini Crab Cups (surimi, wakame, wasabi, eel sauce, pastry shell)

Mini Vegan Ceviche Tostada (wonton, cucumber, tomato, onion, cilantro, citrus)

Chicken & Veggie Kebab (grilled chicken, seasonal vegetables)

Fruit Display (assorted seasonal fruit)

MAIN COURSE SELECTIONS

GRILLED CHICKEN

kale, baby tomatoes, cucumbers, goat cheese

MEDITERRANEAN COD

lite vinaigrette, herbs & grilled lemon

GREEN CHILE PORK

cilantro rice, green salsa braised beef, lettuce, cotija

RED CHILE BEEF

cilantro rice, red salsa braised beef, lettuce, cotija

SIDE SELECTIONS

CHEESE MASHED POTATO

HOUSE SALAD (sprig mix, cucumber, tomato, carrots)

ROASTED POTATOES (herbs & butter)

SPANISH RICE (seasonal vegetables, butter)

ROASTED VEGGIE MEDDLEY

QUINOA (seasonal vegetables, butter)

TACO BUFFET



PROTEINS

Choose Two Proteins
(add 1 protein for additional fee)

PORK CARNITAS

GRILLED CHICKEN

BAJA FISH (beer batter)

CABEZA (braised beef)

VEGGIES (seasonal vegetables)

CARNE ASADA (additional charges apply)

INCLUDES

CORN & FLOUR TORTILLAS

SALSA & TOPPING BAR

CHIPS

RICE

BLACK BEANS

Guacamole (additional charges apply)

Dinner Rolls (additional charge)

SALAD

Choose One

Superfood Salad (kale, feta, craisins, almonds, balsamic)

House Salad (sprig mix, cucumber, tomato, carrots)

MAIN COURSE

Choose 2 Proteins

GRILLED CHICKEN BREAST (butter sauce)

PORK CHOP (onion sauce)

SALMON (citrus sauce)

Choose 1 Starch Option

MASH POTATOES (cream & butter)

QUINOA (seasonal vegetables & herbs)

ROASTED POTATOES (garlic & herbs)

RICE (seasonal vegetables & herbs)

Choose 1 Veggie Option

SQUASH MIX (grilled)

BRUSSEL SPROUTS (roasted)

BROCCOLI & CAULIFLOWER (roasted)



Dinner Rolls (additional charge)

FAMILY STYLE STARTERS

Choose One

Burnt Brussels (roasted)
Tomato Basil Bruschetta (rustic bread, herb oil)
Chorizo & Avocado Crostini (crostini, chorizo, avocado)

Vegetable Ceviche Tostada (wonton, citrus vegetables)
Crab Cups (filo, crab, wasabi, wakame, eel sauce)
Veggie Kebab (grilled seasonal vegetables)

SALAD

Choose One

Superfood Salad (kale, feta, raisins, almonds, balsamic)
Southwest Salad (peppers, corn, pepper jack, beans, tortilla strips, chipotle ranch)
House Salad (sprig mix, cucumber, tomato, carrots, balsamic)

MAIN COURSE

Choose 2 Proteins

AIRLINE CHICKEN BREAST (roasted butter sauce)
PORK TENDERLOIN (roasted onion sauce)
SALMON (seared citrus sauce)

Choose 1 Starch

CONFIT GARLIC MASH POTATOES (cream & butter)
QUINOA PILAF (seasonal vegetables)
ROASTED HEIRLOOM POTATOES (garlic & herbs)
RISOTTO (cream, cheese, butter)

Choose 1 Veggie

BABY ZUCCHINI AND TOMATOES
BACON-BRUSSEL SPROUTS
ROASTED BROCCOLI & CAULIFLOWER

PLATED DINNER

4 Course Dinner



(includes dinner rolls)

FAMILY STYLE STARTERS

Choose Two

Burnt Brussels (roasted)
Tomato basil Bruschetta (rustic bread, herb oil)
Chorizo & Avocado Crostini (crostini, chorizo, avocado)

Vegetable Ceviche Tostada (wonton, citrus vegetables)
Crab Cups (filo, crab, wasabi, wakame, eel sauce)
Veggie Kebab (grilled seasonal vegetables)

SALAD

Choose One

Superfood Salad (kale, feta, raisins, almonds, balsamic)
Southwest Salad (peppers, corn, pepper jack, beans, tortilla strips, chipotle ranch)
House Salad (sprig mix, cucumber, tomato, carrots, balsamic)

MAIN COURSE

Choose 3 Proteins

AIRLINE CHICKEN BREAST (garlic butter sauce)
PORK TENDERLOIN (onion sauce)
SALMON (citrus sauce)
BEEF TENDERLOIN (demi-glace)

Choose 2 Starches (Chef will create a dish according to selection)

TRUFFLE PARMESAN MASH POTATOES (garlic & truffle oil)
QUINOA PILAF (seasonal vegetables & herbs)
ROASTED HEIRLOOM POTATOES (garlic & herbs)
RISOTTO (cream & butter)

Choose 2 Veggies (Chef will create a dish according to selection)

BABY ZUCCHINI AND TOMATOES
BACON-BRUSSEL SPROUTS
ROASTED RAINBOW CAULIFLOWER
GRILLED ASPARAGUS

DESSERTS

Choose One from the Dessert Menu

HORS D'OEUVRES & DESSERTS A LA CARTE



HORS D'OEUVRES

- **CHORIZO & AVOCADO BRUSCHETTA** (chorizo, avocado puree, rustic bread)
- **MINI CRAB CUPS** (surimi, wakame, wasabi, eel sauce, pastry shell)
- **MINI VEGAN WONTON** (wonton, cucumber, tomato, onion, cilantro, citrus)
- **CHICKEN KEBAB** (grilled chicken, seasonal vegetables)
- **VEGETABLE KEBAB** (grilled seasonal vegetables)
- **TOMATO, OLIVE, MOZZARELLA PICK** (marinated in herb oil & balsamic)

DESSERTS

- **CARAMEL HAZELNUT SUNDAY** (cinnamon sugar shell, hazelnut cream, ice cream)
- **CHOCOLATE LAYER CUP PARFAIT** (chocolate layer cake in a cup)
- **MINI CHURROS & DIPS(8PIECES)** (caramel & hazelnut cream dip)
- **WARM BROWNIE A LA MODE** (warm gluten free brownie, ice cream, berries)
- **MINI FERRERO CUPS** (mini filo cup, hazelnut chocolate spread, almonds)
- **MINI APPLE PIE** (mini filo cup, macerated apple filling, cinnamon crumbs)

LIBATIONS



DOCKS BEER & WINE

Tickets or Hourly

BOTTLED or CANNED BEERS (seasonal)

HOUSE WINE

2 reds and 2 whites - house choice

VIEWS SPIRIT

Tickets or Hourly

WELL SPIRITS

BOTTLED or CANNED BEERS (seasonal)

HOUSE WINE

2 reds and 2 whites - house choice

ROOF SPIRITS

Tickets or Hourly

PREMIUM SPIRITS

BOTTLES or CANNED BEERS (seasonal)

PREMIUM WINES

2 reds and 2 whites - house choice

HIGH BARs

Tickets or Hourly

MIMOSA BAR

MG BLOODY MARY BAR

All Libation Packages include assorted sodas.

Spirit packages include appropriate mixers.

\$150 attendant fee per bar/ bartender

Kids Buffet Menu



Includes 2 mains and 2 sides

MAIN COURSE SELECTIONS

CHEESE FLATBREAD

pizza sauce, Italian cheese blend

CHEESEBURGER SLIDERS

American cheese

MINI CHEESE QUESADILLAS

flour tortilla, Mexican cheese blend

CHICKEN FINGERS

ranch, BBQ, ketchup

SIDE SELECTIONS

CRISPY FRENCH FRIES (coated fries)

FRUIT SALAD (fresh seasonal fruit)

STEAMED WHITE RICE (butter)

PASTA SALAD (house dressing & seasonal vegetables)

MASHED POTATO (cream & butter)

MIX VEGETABLES (steam seasonal vegetables & butter)