



GREEN VALLEY RANCH™

RESORT | SPA | CASINO  
LAS VEGAS

## BANQUET & CATERING GUIDE

## REFRESHMENTS

FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE (PER GALLON)	92
ASSORTMENT OF HARNEY AND SON'S™ PREMIUM TEAS (PER GALLON)	92
TRADITIONAL ICED TEA (PER GALLON)	88
FRESHLY SQUEEZED ORANGE, CRANBERRY AND GRAPEFRUIT JUICES (PER QUART)	30
ASSORTED BOTTLED JUICES (EACH)	7
ASSORTED PEPSI SOFT DRINKS (EACH)	5
GREEN VALLEY RANCH BOTTLED WATER (EACH)	5
CHILLED PANNA AND SAN PELLEGRINO WATER - 16.9 OZ. (EACH)	6.50
CHILLED PANNA AND SAN PELLEGRINO WATER - 1 LITER (EACH)	12
CHILLED CHOCOLATE AND WHOLE MILK (QUART#)	24
ASSORTED STARBUCKS® FRAPPUCCINOS AND DOUBLE SHOT (EACH)	7
REGULAR AND SUGAR FREE RED BULL (EACH)	7
FRUIT INFUSED WATER	50
ASSORTED LA CROIX SPARKLING WATER	6
ASSORTED ICE SPARKLING WATER	7

# = QUANTITY OF ORDER MUST BE SPECIFIED. QUANTITY ORDERED REFLECTS MINIMUM CONSUMPTION CHARGED

## SNACKS

(THE FOLLOWING ITEMS AVAILABLE BY THE DOZEN, UNLESS OTHERWISE NOTED)

ASSORTED FRUIT AND NUT BREADS WITH PRESERVES	58
ASSORTED FRESHLY MADE CROISSANTS, MUFFINS, DANISH	60
HOUSEMADE CINNAMON ROLLS, SWEET CREAM ICING	60
ASSORTED BAGELS AND CREAM CHEESE	60
ASSORTED CHOCOLATE DIPPED COCONUT MACAROONS	58
FRESH BAKED SEASONAL SCONES	58
ASSORTMENT OF WHITE AND DARK CHOCOLATE DIPPED BISCOTTI	58
FRESH BAKED CHOCOLATE CHIP, OATMEAL RAISIN AND PEANUT BUTTER COOKIES	60
ASSORTMENT OF RICE KRISPY TREATS	58
ASSORTMENT OF BLONDIES AND FUDGE BROWNIES	60
ASSORTMENT OF LEMON, KEY LIME, AND MAGIC BARS	58
HOUSE MADE CRANBERRY-BLUEBERRY GRANOLA BARS	60
ASSORTED MINIATURE FRENCH PASTRIES	58
ASSORTMENT OF VANILLA, CHOCOLATE, STRAWBERRY CHEESECAKE LOLLIPOPS	58
MARBLED CHOCOLATE DIPPED STRAWBERRIES	60
ASSORTED FRENCH MACAROONS	60

**# = QUANTITY OF ORDER MUST BE SPECIFIED. QUANTITY ORDERED REFLECTS MINIMUM CONSUMPTION CHARGED**

## SNACKS

(THE FOLLOWING ITEMS AVAILABLE BY THE DOZEN, UNLESS OTHERWISE NOTED)

ASSORTMENT OF MINI SANDWICHES	60
SEASONAL WHOLE FRESH FRUIT (PER PIECE*) <b>GF</b>	6
FRESH FRUIT SKEWERS WITH HONEY YOGURT SAUCE	64
MINI SEASONAL FRUIT YOGURT PARFAITS, HOUSE MADE GRANOLA	60
ASSORTED FLAVORS INDIVIDUAL GREEK FRUIT YOGURT (EACH*)	6
FRESH SLICED SEASONAL FRUITS AND BERRIES (PER GUEST)	13
BAGELS, CREAM CHEESE AND SLICED SCOTTISH SMOKED SALMON (PER GUEST)	18
WARM PRETZEL BITES, SPICY AND SWEET MUSTARD, AND CHEDDAR DIP (PER GUEST)	7
ASSORTED MISS VICKIE'S CHIPS (EACH)	5
ASSORTED CANDY BARS TO INCLUDE KIT KAT™, M&M'S™, REESE'S™ AND SNICKERS™ (EACH)	5
ASSORTED DELUXE MIXED NUTS (PER POUND)	45
TORTILLA OR POTATO CHIPS (PER BOWL – SERVES 10)	55
FRESHLY POPPED POPCORN (PER GUEST)	5
ASSORTMENT OF ENERGY BARS (EACH)	6.50
INDIVIDUAL GRANOLA BARS, TRAIL MIX OR MIXED NUTS (EACH)	5

\* = QUANTITY OF ORDER MUST BE SPECIFIED. QUANTITY ORDERED REFLECTS MINIMUM CONSUMPTION CHARGED

RECEPTION SNACKS  
(EACH ORDER SERVES 10 GUESTS)

HONEY ROASTED PEANUTS	45
HOUSE MADE SPICED NUTS	55
SOUTHWESTERN RED AND WHITE CORN TORTILLA CHIPS WITH SALSA AND GUACAMOLE	60
PRETZELS OR POTATO CHIPS	55
SESAME AND ONION BREAD FLATS AND LAVOSH CRACKERS WITH MEDITERRANEAN OLIVE DIPS	55
TERRA VEGETABLE CHIPS	55
KETTLE POTATO CHIPS	55
RED AND WHITE CORN TORTILLA CHIPS WITH SMOKED ANASAZI BEAN DIP	55
ORIENTAL, ITALIAN OR GVR SNACK MIX	55

**THEMED REFRESHMENT BREAKS**

(MINIMUM 20 GUESTS/PRICE PER GUEST)

ALL THEMED REFRESHMENT BREAKS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,  
AND A SELECTION OF HARNEY AND SON'S™ TEAS, ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER

**BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE**

**THE COFFEE CAFÉ 17**

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND A SELECTION OF HARNEY AND SON'S™ TEAS,  
ASSORTMENT OF NON-ALCOHOLIC SYRUPS,  
WHIPPED CREAM, CHOCOLATE SHAVINGS  
AND CINNAMON STICKS

**ON THE GO 19**

INDIVIDUALLY WRAPPED SWEET AND SALTY SNACKS  
ASSORTED WHOLE FRUITS

**GELATO ITALIANO 20**

**(CHOICE OF THREE):**

DOUBLE CHOCOLATE, VANILLA BEAN,  
ESPRESSO AND PISTACHIO GELATO  
WAFFLE CONES, CHOCOLATE FUDGE, SALTED CARAMEL SAUCE  
AND STRAWBERRY SAUCE

*\*UNIFORMED ATTENDANT REQUIRED \$175.00*

**PROTEIN PICK ME UP BREAK 21**

DOMESTIC AND IMPORTED ARTISAN CHEESES  
PROTEIN BARS  
ROASTED NUT BAR, PISTACHIOS, ALMONDS, CASHEWS  
GREEK YOGURT PARFAITS  
HIGH ENERGY NUT BARS  
CELERY STICKS WITH HOUSE MADE NUT SPREADS

**CHOCOLATE BREAK 21**

YES, EVERYTHING CHOCOLATE, CHOCOLATE  
AND MORE CHOCOLATE!

CHOCOLATE COVERED LONG STEM STRAWBERRIES,  
CHOCOLATE CHIP COOKIES,  
CHOCOLATE BROWNIES AND CHOCOLATE DIPPED RICE KRISPY TREATS,  
MILK CHOCOLATE CHEESECAKE POPS,  
SALTED CHOCOLATE COCOA BEAN STICKS

**THE NATURAL WONDER 20**

YOGURT DIPPED TROPICAL FRUIT SKEWERS  
ASSORTED WHOLE FRUITS  
DRIED FRUITS  
INDIVIDUALLY WRAPPED GRANOLA BARS, TRAIL MIX  
AND MIXED NUTS  
ASSORTED FRUIT SMOOTHIES

**RE-ENERGIZE 19**

A COMBINATION OF RED BULL AND POWER DRINKS  
CHILLED STARBUCKS COFFEE DRINKS  
ASSORTED ENERGY BARS AND NOVELTY CANDIES  
ASSORTED FRUIT SMOOTHIES

**THEMED REFRESHMENT BREAKS**

(MINIMUM 20 GUESTS/PRICE PER GUEST)

ALL THEMED REFRESHMENT BREAKS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,  
AND A SELECTION OF HARNEY AND SON'S™ TEAS, ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER

**BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE**

**TEENY TINY SANDWICH BREAK 20**

(CHOICE OF THREE):

OVEN ROASTED TURKEY, APPLEWOOD BACON, JACK CHEESE,  
GUACAMOLE, MINI SOURDOUGH BREAD

PEPPERED ROAST BEEF, EMENTHAL SWISS HORSERADISH MAYO,  
HEARTH BAKED BAGUETTE

ENGLISH CUCUMBER, HERB BOURSIN, CRUSTLESS WHITE BREAD

SHAVED COUNTRY HAM, DOUBLE CREAM BRIE, BALSAMIC SYRUP,  
HONEY CRACKED PUMPERNICKEL ROLL

LA QUERCIA PROSCUITTO AMERICANO, PROVOLONE,  
MUFFALETTA SPREAD, ARTISAN OLIVE BREAD

GRILLED MARINATED GARDEN VEGETABLES,  
SMOKED MOZZARELLA

BASIL PESTO, HERB CIABATTA BREAD

RUSTIC AHI TUNA SALAD, THICK TOMATO, FRISEE LETTUCE,  
RED PEPPER AIOLI,  
CARAMELIZED RED ONION ROLL

CAPRESE, VINE RIPENED TOMATOES, MOZZARELLA,  
LEAFED BASIL ON BRIOCHE

**NACHO LIBRE 19**

BEEF FILLED EMPANADAS, CHIMICHURRI TORTILLA  
CHIPS WITH FIRE ROASTED TOMATO SALSA AND  
GUACAMOLE

MANGO AND CREAM CHEESE FILLED PASTELITOS  
SLICED TROPICAL FRUIT DISPLAY

**SUGAR RUSH 20**

FRESHLY BAKED CHUNKY CHOCOLATE, MACADAMIA NUT,  
OATMEAL RAISIN AND PEANUT CRUNCH COOKIES MINI  
AMERICAN APPLE, PEACH AND CHERRY PIES  
MINI CHOCOLATE BANANA TARTS  
CHOCOLATE COVERED PRETZELS

**BALLPARK BREAK 22**

MINI SLIDER DOGS

MINI BEEF SLIDERS

WARM PRETZELS WITH  
CHEESE&HOT MUSTARD  
ASSORTED CANDIES

## MEETING BREAK PACKAGES

(MINIMUM 10 GUESTS/PRICE PER GUEST)

TO SIMPLIFY YOUR MEETING NEEDS WE OFFER SPECIALIZED BREAK PACKAGES  
(ALL PACKAGES INCLUDE A CONTINENTAL BREAKFAST, MID-MORNING BREAK AND AFTERNOON BREAK)

### **SERVICE PROVIDED FOR 90 MINUTES FOR CONTINENTAL BREAKFAST 30 MINUTES FOR MID MORNING AND AFTERNOON BREAKS**

#### **GRAND 55 BREAKFAST**

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, CRANBERRY JUICES  
FRESH SEASONAL FRUITS AND BERRIES  
MUFFINS, CHEF'S SELECTION OF ASSORTED DANISH AND STICKY PECAN BUNS  
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES

#### **(CHOICE OF ONE SANDWICH):**

- SAUSAGE, EGG, AND CHEESE BISCUIT
- SAUSAGE, EGG, ROASTED RED PEPPER, AND PROVOLONE ON CIABATTINI
- SOUTHWESTERN BREAKFAST QUESADILLA WITH CHORIZO SAUSAGE, TOMATILLO SALSA
- HAM, EGG, AND CHEESE BREAKFAST CROISSANT
- TURKEY BACON, EGG WHITES, AND PROVOLONE ON WHOLE-WHEAT ENGLISH MUFFINS
- FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF HARNEY AND SON'S™ TEAS

#### **MID-MORNING BREAK**

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF HARNEY AND SON'S™ TEAS  
ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER

#### **AFTERNOON BREAK**

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF HARNEY AND SON'S™ TEAS  
ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER  
JUMBO SOFT PRETZELS WITH HONEY MUSTARD AND CHEDDAR DIP  
FRESHLY BAKED JUMBO COOKIES, BLONDIES AND BROWNIES  
WHOLE FRESH FRUIT

#### **CONTINENTAL 45 BREAKFAST**

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, CRANBERRY JUICES  
CROISSANTS, MUFFINS AND DANISH  
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF HARNEY AND SON'S™ TEAS

#### **MID-MORNING BREAK**

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF HARNEY AND SON'S™ TEAS  
ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER

#### **AFTERNOON BREAK**

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF HARNEY AND SON'S™ TEAS  
ASSORTED SOFT DRINKS AND GREEN VALLEY RANCH BOTTLED WATER  
FRESHLY BAKED JUMBO COOKIES, BLONDIES AND BROWNIES



## LIGHT BREAKFAST BUFFET SELECTIONS

(MINIMUM 10 GUESTS/PRICE PER GUEST)

### **GVR CONTINENTAL 28**

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES  
CROISSANTS, MUFFINS AND DANISH  
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
SELECTION OF HARNEY AND SON'S™ TEAS

### **GRAND 32**

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES  
FRESH SEASONAL FRUITS AND BERRIES  
MUFFINS, STICKY PECAN BUNS, BREAKFAST BREADS  
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES

#### **(CHOICE OF ONE SANDWICH):**

SAUSAGE, EGG, AND CHEESE BISCUIT  
SAUSAGE, EGG, ROASTED RED PEPPER, AND PROVOLONE  
ON CIABATTINI  
SOUTHWESTERN BREAKFAST QUESADILLA WITH  
CHORIZO SAUSAGE, TOMATILLO SALSA  
HAM, EGG, AND CHEESE BREAKFAST CROISSANT  
TURKEY BACON, EGG WHITE, PROVOLONE,  
WHOLE WHEAT ENGLISH MUFFINS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
SELECTION OF HARNEY AND SON'S™ TEAS

### **THE BAGEL BAR 35**

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES  
SLICED SEASONAL FRESH FRUIT AND BERRIES  
HOUSE SMOKED SALMON,  
PLAIN, WHEAT, AND ASSORTED BAGELS, ASSORTED CREAM CHEESES,  
FRESHLY SLICED TOMATOES, SHAVED RED ONIONS, CAPERS, SWEET  
BUTTER, MARMALADE AND FRUIT PRESERVES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
SELECTION OF HARNEY AND SON'S™ TEAS

### **LIGHT BREAKFAST ENHANCEMENTS (PER PERSON)**

SAUSAGE, EGG, AND CHEESE BISCUIT	6
SAUSAGE, EGG, ROASTED PEPPER, & PROVOLONE ON ENGLISH MUFFIN	6
SOUTHWESTERN BREAKFAST QUESADILLA WITH CHORIZO SAUSAGE, TOMATILLO SALSA	6
HAM, EGG, AND CHEESE BREAKFAST CROISSANT	6
CHICKEN AND WAFFLE SANDWICH WITH MAPLE & ROSEMARY SYRUP	6
ASSORTED BAGELS AND CREAM CHEESE (PER DOZEN)	55
ASSORTED FLAVORED GREEK YOGURTS	6
INDIVIDUAL YOGURT AND HOUSE MADE GRANOLA PARFAITS	7
INDIVIDUAL COLD CEREALS AND MILK	4
STEEL CUT BREAKFAST OATS <b>GF</b>	4
HARD BOILED EGGS WITH SALT AND CRACKED PEPPER <b>GF</b>	3
SLICED SEASONAL FRESH FRUIT AND BERRIES <b>GF</b>	8
CHOICE OF ONE BREAKFAST MEAT AND SCRAMBLED EGGS <b>GF</b>	12
• BREAKFAST SAUSAGE PATTY	• TURKEY BACON
• GRILLED CHICKEN SAUSAGE	• GRILLED HAM
• PORK SAUSAGE LINK	• APPLEWOOD SMOKED BACON

**PLATED BREAKFAST SELECTIONS**

*(MINIMUM 10 GUESTS/PRICE PER GUEST)*

*ALL BREAKFAST ENTRÉES ARE SERVED WITH  
FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES  
FRESHLY BAKED BREAKFAST PASTRIES, BUTTER AND PRESERVES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE SELECTION  
OF HARNEY AND SON'S™ TEAS*

**THE TRADITIONAL GF 30**

SCRAMBLED EGGS WITH FRESH CHIVES

*(CHOICE OF ONE BREAKFAST MEAT):*

GRILLED SAUSAGE  
APPLEWOOD SMOKED BACON  
SMOKED HAM

BREAKFAST POTATOES

**STEAK AND EGGS GF 46**

GRILLED 8 OZ. NEW YORK SIRLOIN, SCRAMBLED EGGS,  
CHEDDAR, CHIVES AND ROASTED CHERUB TOMATO,  
BREAKFAST POTATOES

**TUSCAN BREAKFAST FRITTATA GF 32**

PROVOLONE, PARMESAN CHEESE, ROASTED PEPPER  
AND BASIL BREAKFAST POTATOES

**CARAMELIZED ONION AND SPINACH QUICHE 29**

VERMONT WHITE CHEDDAR, BREAKFAST POTATOES

**STUFFED BRIOCHE FRENCH  
TOAST 41**

FRESH SEASONAL BERRIES, APPLEWOOD SMOKED BACON,  
VERMONT MAPLE SYRUP

**HOUSE-MADE CORNED BEEF HASH GF 32**

SCRAMBLED EGGS, ROASTED PEPPERS, BREAKFAST POTATOES

**BREAKFAST BUFFETS**

(MINIMUM 20 GUESTS/PRICE PER GUEST)

**THE GREEN VALLEY 43**

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES

FRESH SLICED SEASONAL FRUITS AND BERRIES WITH  
ASSORTED YOGURTS

GRANOLA WITH REGULAR AND LOW-FAT MILK

SCRAMBLED EGGS WITH CHIVES **GF**

BREAKFAST POTATOES **GF**

**(CHOICE OF TWO MEATS): GF**

BREAKFAST SAUSAGE PATTY  
GRILLED CHICKEN SAUSAGE  
APPLEWOOD SMOKED BACON

TURKEY BACON  
GRILLED HAM PORK  
SAUSAGE LINK

**(CHOICE OF ONE):**

MINIATURE WAFFLES WITH FRUIT COMPOTE  
PANCAKES, MAPLE SYRUP

CINNAMON BRIOCHE FRENCH TOAST  
BUTTERMILK BISCUITS AND GRAVY

FRESHLY BAKED CROISSANTS, MUFFINS AND DANISH SWEET  
BUTTER, HONEY, MARMALADE AND FRUIT PRESERVES FRESHLY  
BREWED COFFEE, DECAFFEINATED COFFEE SELECTION OF HARNEY  
AND SON'S TEAS

**THE MEADOWS 47**

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES

FRESH SLICED SEASONAL FRUITS AND BERRIES WITH  
ASSORTED YOGURTS

GRANOLA WITH REGULAR AND LOW-FAT MILK

STEEL CUT OATS **GF**

SCRAMBLED EGGS WITH CHIVES **GF**

SEASONAL VEGETABLE EGG WHITE FRITTATA **GF**

SWEET POTATO HOME FRIES **GF**

**(CHOICE OF TWO MEATS): GF**

BREAKFAST SAUSAGE PATTY  
GRILLED CHICKEN SAUSAGE  
APPLEWOOD SMOKED BACON

TURKEY BACON  
GRILLED HAM PORK  
SAUSAGE LINK

FRESHLY BAKED CROISSANTS, MUFFINS AND DANISH SWEET  
BUTTER, HONEY, MARMALADE AND FRUIT PRESERVES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
SELECTION OF HARNEY AND SON'S™ TEAS

## BREAKFAST BUFFETS

### BREAKFAST ENHANCEMENTS (PER PERSON)

SAUSAGE, EGG, AND CHEESE BISCUIT	6
SAUSAGE, EGG, ROASTED PEPPER AND PROVOLONE ON CIABATTINI	6
SOUTHWESTERN BREAKFAST QUESADILLA WITH CHORIZO SAUSAGE, TOMATILLO SALSA	6
HAM, EGG, AND CHEESE BREAKFAST CROISSANT	6
CHICKEN AND WAFFLE SANDWICH WITH MAPLE & ROSEMARY SYRUP	6
ASSORTED BAGELS AND CREAM CHEESE (PER DOZEN)	55
ASSORTED FLAVORED GREEK YOGURTS	6
INDIVIDUAL YOGURT AND HOUSE MADE GRANOLA PARFAITS	7
INDIVIDUAL COLD CEREALS AND MILK	4
STEEL CUT BREAKFAST OATS <b>GF</b>	4
HARD BOILED EGGS WITH SALT AND CRACKED PEPPER <b>GF</b>	3
FRESH SEASONAL FRUITS AND BERRIES <b>GF</b>	8
CHOICE OF ONE BREAKFAST MEAT AND SCRAMBLED EGGS <b>GF</b>	12
• BREAKFAST SAUSAGE PATTY	• TURKEY BACON
• GRILLED CHICKEN SAUSAGE	• GRILLED HAM
• PORK SAUSAGE LINK	• APPLEWOOD SMOKED BACON

### OMELETTES PREPARED TO ORDER **GF 17**

WHOLE EGGS AND EGG WHITES WITH A CHOICE OF FILLINGS:  
TOMATOES, GREEN PEPPERS, MUSHROOMS, ONIONS, SMOKED SALMON,  
JALEPANOS, SHRIMP, HAM, SPINACH, SAUSAGE, GRATED CHEDDAR,  
AND PEPPER JACK

### WAFFLE BAR 14

FRESHLY WHIPPED CREAM, APPLE CINNAMON COMPOTE, STRAWBERRY COMPOTE, BLUEBERRY COMPOTE, PEACH COMPOTE, CHOCOLATE CHIPS,  
TOASTED PEANUTS, MAPLE SYRUP, SWEET BUTTER

*\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*

## BRUNCH SELECTION

(MINIMUM 50 GUESTS/PRICE PER GUEST)

### GREEN VALLEY BRUNCH 70

#### STARTERS

ASSORTED FRUIT YOGURTS AND HOUSE MADE GRANOLA

FRESH SEASONAL FRUITS AND BERRIES **GF**

SMOKED SALMON, ASSORTED BAGELS, CREAM CHEESE,  
CAPERS, TOMATOES, CUCUMBERS AND SLICED BERMUDA ONIONS

#### SMALL PLATE PRESENTATIONS OF

SEA SALT ROASTED BEET

CRUMBLIED LAURA CHENEL GOAT CHEESE, GOLDEN RAISINS  
PISTACHIOS, BABY GARDEN CRESS HERBED SHALLOT DRESSING

BLOOMSDALE SPINACH AND FRISEE SALAD **GF**

BACON LARDONS, HUMBOLT FOG BLEU CHEESE, SHAVED RED ONION  
CANDIED WALNUTS, RASPBERRY PEPPERCORN DRESSING

MARINATED BEEF STEAK TOMATOES **GF**

ZESTED ORANGE, RIPE TUSCAN MELON, EVOO  
POMEGRANATE BALSAMIC AND BASIL LEAVES

#### MAIN DISHES (CHOICE OF TWO)

- TRADITIONAL EGGS BENEDICT
- CINNAMON ROLL FRENCH TOAST, MAPLE SYRUP
- GRILLED CHICKEN APPLE SAUSAGE, APPLEWOOD SMOKED BACON
- PAN ROASTED STRIPED BASS, FINGERLING POTATO, ARTICHOKE **GF**
- SLOW ROASTED BREAST OF CHICKEN FORAGED MUSHROOMS,  
NATURAL PAN JUS **GF**
- ASIAN PEAR & GINGER BRINED PORK LOIN,  
CARAMELIZED FUJI APPLES, SWEET  
POTATO HASH **GF**

#### SIDES

CRISP PENCIL BEANS, SHALLOTS AND BROWN BUTTER **GF**

SAUTEED CAVATELLI PASTA WITH WHITE BEAN RAGOUT,  
SHAVED PECORINO CHEESE

HEARTH BAKED BREADS AND ROLLS WITH WHIPPED BUTTER AND HERB OIL

#### CARVINGS (CHOICE OF TWO)

- PEPPER CRUSTED CERTIFIED ANGUS WHOLE STRIPLOIN OF BEEF **GF**  
PORCINI POLENTA CAKE WITH SAUTÉED RABE
- HICKORY SMOKED BBQ SPICE RUBBED BEEF BRISKET **GF**  
CABBAGE AND CARROT CIDER SLAW
- SLOW ROASTED THYME AND BUTTER BASTED TURKEY BREAST **GF**  
SAGE, APPLE & CRANBERRY SUFFING AND BLACK PEPPER GRAVY
- ORANGE & STAR ANISE BRINED WHOLE ROASTED PORK BELLY **GF**  
WILD MUSHROOM RISOTTO, AGED BALSAMIC
- CEDAR PLANK ROASTED WHOLE ALASKAN SALMON **GF**  
HEIRLOOM TOMATO AND CITRUS COUS COUS

#### OMELETTES PREPARED TO ORDER

WHOLE EGGS AND EGG WHITES WITH A CHOICE OF FILLINGS:  
TOMATOES, GREEN PEPPERS, MUSHROOMS, ONIONS, SMOKED SALMON,  
JALEPANO, SHRIMP, HAM, SPINACH, SAUSAGE, GRATED CHEDDAR AND  
PEPPER JACK **GF**

#### FROM THE BAKERY

- ASSORTED MINIATURE PASTRIES, TARTS, AND CAKES
- FRESHLY BAKED CROISSANTS, MUFFINS, DANISH PASTRIES
- SWEET BUTTER, MARMALADE AND PRESERVES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF  
HARNEY AND SON'S™ TEAS

#### ENHANCEMENT (PER PERSON)

- SHRIMP COCKTAIL **GF 10**
- BROILER CRAB CLAW WITH CAJUN REMOULADE, AND  
GROUND MUSTARD SAUCE **12**
- SPLIT MAINE LOBSTER TAILS **GF 16**
- **CHILLED SEAFOOD DISPLAY**  
ASSORTMENT OF SHRIMP, OYSTERS, KING CRAB LEGS,  
WITH COCKTAIL SAUCE, FRESH LEMONS, SHALLOT MIGNONETTE **GF 20**

\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

**PLATED LUNCHEONS**

(MINIMUM 20 GUESTS/PRICE PER GUEST)

OUR THREE-COURSE LUNCHEON MENU INCLUDES

SOUP OR SALAD, ENTRÉE AND DESSERT

SELECTION OF BREAD AND BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA

**LUNCH ONE 39**

SUN RIPENED TOMATO AND BASIL BISQUE **GF V**

SEARED RARE AHI TUNA NICOISE SALAD **GF**  
FINGERLING POTATOES, EGG, NICOISE OLIVES  
HARICOT VERT, TINY TOMATOES, TENDER GREENS  
SHALLOT AND HERB VINAIGRETTE

FRESH FRUIT TART  
SHORTBREAD COOKIE, PASSION FRUIT CREAM, MANGO SAUCE

**LUNCH TWO 51**

MARINATED GRILLED AND CHILLED ASPARAGUS SALAD **GF**  
PANCETTA CONFETTI, CHARRED SWEET TOOTH PEPPERS  
SHAVED PARMESAN REGGIANO, PRESERVED LEMON OIL

ROASTED PORCINI DUSTED PORK CHOP **GF**  
APPLE BRANDY REDUCTION

BRAISED CANELLINI BEANS & ESCAROLE

SEASONAL MARKET VEGETABLES

MILK CHOCOLATE MOUSSE  
FLOURLESS CHOCOLATE BISCUIT, RASPBERRY SAUCE

**LUNCH THREE 51**

MEZZALUNA SALAD **V**  
RICOTTA SALATA, CERIGNOLAS, GARBANZO BEANS  
TINY BEANS, PICKLED RED ONIONS POMEGRANATE  
BALSAMIC DRESSING

TUSCAN STUFFED BREAST OF CHICKEN **GF**  
FONTINA, SLOW ROASTED TOMATOES AND SPINACH  
PORT WINE AND MISSION FIG JUS

SEA SALT AND HERB ROASTED FINGERLING POTATOES

SEASONAL MARKET VEGETABLES

CARAMEL CHOCOLATE MOUSSE, PISTACHIO CRÉMEUX,  
BRANDIED CHERRIES, ALMOND GLACAGE

**PLATED LUNCHEONS**

(MINIMUM 20 GUESTS/PRICE PER GUEST)

OUR THREE-COURSE LUNCHEON MENU INCLUDES

SOUP OR SALAD, ENTRÉE AND DESSERT

SELECTION OF BREAD AND BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA

**LUNCH FOUR 53**

**ASIAN SALAD **V****

NAPA CABBAGE, MIZUNA, CARROTS, DAIKON, CUCUMBERS  
AND CRISPY RICE NOODLES, SESAME DRESSING

GRILLED SALMON WITH MISO BUTTER  
BABY BOK CHOY, FORBIDDEN RICE

OR

HIBACHI STYLE BREAST OF CHICKEN  
SZECHUAN PEPPERCORN SAUCE  
CARROT GINGER COULIS, EDAMAME AND CARROT STIR FRY

GINGER PANNA COTTA  
ORANGE SCENTED VANILLA REDUCTION

**LUNCH FIVE 56**

MARGARITA MARINATED COLOSSAL SHRIMP **GF**  
PINEAPPLE CARPACCIO, TENDER MÂCHE, TINY TOMATOES  
TOASTED PEPITAS, CITRUS CUMIN DRESSING

6 OZ NEW YORK **GF**  
CHIMICHURRI SAUCE

ROASTED ASPARAGUS AND FOREST BLEND  
MUSHROOM HASH

PARMESAN AND BACON POLENTA CAKE

DULCE DE LECHE CHEESECAKE  
GRAHAM CRACKER CRUST  
MASCARPONE CREAM WITH STRAWBERRIES

## BOX LUNCHES

(MINIMUM OF 10/PRICE PER GUEST/LIMITED TO MAXIMUM OF 4 SELECTIONS)

EACH BOX LUNCH INCLUDES THE FOLLOWING: CHEF'S CHOICE OF SIDE SALAD, CHEF'S CHOICE OF WHOLE FRUIT, INDIVIDUAL BAG OF MISS VICKIE'S CHIPS, CHEF'S CHOICE OF DESSERT & A BOTTLED WATER

### SANDWICHES & WRAPS 43

#### ROASTED TURKEY WRAP

SHAVED ROASTED TURKEY, LETTUCE, DICED TOMATOES, SLICED RED ONIONS, AVOCADO PURÉE IN A TOMATO TORTILLA

#### GRILLED VEGETABLE WRAP ▼

HERB-MARINATED SEASONAL VEGETABLES, RED AND YELLOW CHERRY TOMATOES, SLICED ONIONS, SLICED MUSHROOMS, LETTUCE WITH HUMMUS SPREAD IN A SPINACH TORTILLA

#### ROASTED TURKEY

SHAVED ROASTED TURKEY, SWISS CHEESE, SLICED TOMATOES, SLICED RED ONIONS, LETTUCE ON OVEN BAKED HOAGIE

#### TURKEY CLUB

SHAVED ROASTED TURKEY, APPLEWOOD SMOKED BACON, LETTUCE, SLICED TOMATOES, SLICED RED ONIONS, AND BASIL-MAYONNAISE ON A FRESHLY BAKED CROISSANT

#### HAM AND CHEESE

BLACK FOREST HAM, JARLSBERG SWISS, LETTUCE, SLICED TOMATOES, AND SLICED RED ONIONS ON A CIABATTA

#### ROAST BEEF

RARE ROAST BEEF, LETTUCE, SLICED TOMATOES, SLICED RED ONIONS, HOUSE MADE BOURSIN CHEESE SPREAD ON OVEN BAKED HOAGIE

#### ITALIAN

ASSORTED CURED ITALIAN MEATS AND PROVOLONE CHEESE, PEPPERONCINI, SLICED TOMATOES, SLICED RED ONIONS, AND CRISP LETTUCE ON OVEN BAKED HOAGIE



## BOX LUNCHES

(MINIMUM OF 10/PRICE PER GUEST/LIMITED TO MAXIMUM OF 4 SELECTIONS)

EACH BOX LUNCH INCLUDES THE FOLLOWING: CHEF'S CHOICE OF WHOLE FRUIT, INDIVIDUAL BAG MISS VICKIE'S CHIPS,  
CHEF'S CHOICE OF DESSERT & A BOTTLED WATER

### SALADS 45

#### GRILLED CHICKEN CAESAR SALAD

CHOPPED ROMAINE, SHREDDED PARMESAN CHEESE, ROASTED CHERRY TOMATOES, SLICED RED ONIONS, CROUTONS, AND CAESAR DRESSING

#### ASIAN CHICKEN SALAD

MESCLUN GREENS, CHOPPED ROMAINE, SHREDDED CABBAGE, SHREDDED CARROTS, MANDARIN ORANGES, AND CRISPY NOODLES  
WITH AN ASIAN VINAIGRETTE

#### CAPRESE SALAD **GF V**

CHOPPED ROMAINE, MESCLUN GREENS, CHERRY TOMATOES, SLICED TOMATOES, FRESH BASIL, SLICED MOZZARELLA CHEESE  
WITH A RED BALSAMIC VINAIGRETTE

#### MEDITERRANEAN SALAD **GF V**

A BLEND OF CHOPPED ROMAINE, MIXED GREENS, PEPPERONCINIS, KALAMATA OLIVES, JULIENNE PEPPERS, SLICED RED ONIONS,  
CHERRY TOMATOES, CUCUMBER SPEARS, GARBANZO BEANS, FETA CHEESE WITH A LEMON-OREGANO VINAIGRETTE

#### COBB SALAD **GF**

A BLEND OF CHOPPED ROMAINE, MIXED GREENS, CHICKEN, CHOPPED EGGS, DICED TOMATOES, CRUMBLLED BLEU CHEESE, BACON BITS,  
AND BLEU CHEESE DRESSING

#### CHARCUTERIE TRAY

CHEF'S SELECTION OF CURED ITALIAN MEATS AND CHEESES, GRAPES, DRIED APRICOTS AND CRACKERS

#### BOX LUNCH ENHANCEMENTS (EACH)

ASSORTED CANDY BARS 4.50

ASSORTED SOFT DRINKS 5

STARBUCKS FRAPPUCCINOS AND DOUBLE SHOT 7

LEMONADE (PER GALLON) 80

GREEN VALLEY RANCH BOTTLED WATER 5

REGULAR AND SUGAR FREE RED BULL 7

TRADITIONAL ICED TEA (PER GALLON) 84

**\*\*VEGAN, GLUTEN FREE, AND KOSHER BOX LUNCHES AVAILABLE UPON REQUEST – PRICING PROVIDED BY YOUR CATERING MANAGER\*\***

## LUNCHEON BUFFETS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA  
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

### BUFFET BY DESIGN 55

#### SOUP

(CHOICE OF ONE):

- OLD FASHIONED CHICKEN NOODLE
- SOUTHWESTERN TORTILLA **GF V**
- MINISTRONE WITH GRATED ROMANO **GF V**
- TOMATO BISQUE **GF V**
- SEAFOOD CHOWDER
- BROCCOLI CHEDDAR
- CLAM CHOWDER (NEW ENGLAND OR MANHATTAN)

#### SALADS

(CHOICE OF THREE):

- BUFFALO MOZZERELLA AND BEEFSTEAK TOMATOES, FRESH BASIL, EVOO
- ROMAINE LETTUCE, SHAVED ASIAGO, GARLIC CROUTONS, CAESAR DRESSING
- GARDEN GREEN SALAD, ASSORTED DRESSINGS **GF V**
- PENNE PESTO SALAD, TOMATOES, GRILLED VEGETABLES **V**
- MARBLE POTATO SALAD, LARDON, WHOLE GRAIN MUSTARD DRESSING
- SEA SALT ROASTED BEET SALAD, LAURA CHENEL GOAT CHEESE, GOLDEN RAISINS, HERB SHALLOT DRESSING **V**
- HEIRLOOM CARROT SALAD, ROCKET GREENS, TOASTED ALMONDS, DATES, CUMIN DRESSING **V**
- JICAMA AND MANDARIN ORANGE SALAD WITH JICAMA, CILANTRO, TEAR DROP TOMATOES AND SWEET LIME CHILI SAUCE **V**
- HEIRLOOM BEAN SALAD WITH YELLOW AND HARICOT BEANS, PARSLEY, RED BELL PEPPER, HERB VINAIGRETTE **V**

#### ENTREES

(CHOICE OF THREE):

- PAN SEARED SEA BASS, SMOKED TOMATO CREAM, GREEN OLIVES, RED PEARL ONION **GF**
- HERB MARINATED CHICKEN, WITH SUN-DRIED TOMATOES, GRILLED ASPARAGUS AND MUSHROOMS **GF**
- BUTTERMILK FRIED CHICKEN
- GRILLED SALMON WITH CITRUS DILL SAUCE, FRIED CAPERS AND SPRING ONION **GF**
- SEASONED FLANK STEAK WITH PICKLED RED ONIONS AND CHIMICHURRI **GF**
- BONELESS BEEF SHORT RIBS, PEASANT POTATOES, ROOT VEGETABLES **GF**
- GLAZED PORK LOIN, SWEET POTATO HASH AND ASIAN PEAR CHUTNEY **GF**
- HOUSEMADE VEGETABLE LASAGNA WITH SAUCE BECHAMEL **V**

#### SIDES

(CHOICE OF THREE):

- CHEF'S SELECTION OF SEASONAL VEGETABLES **GF**
- CHEDDAR MAC AND CHEESE **V**
- TWICE BAKED POTATOES WITH CHIVES, CHEDDAR, AND BACON
- PENNE PASTA POMODORO **V**
- YUKON GOLD MASHED POTATOES **V**
- PARMESAN POLENTA CAKES WITH ITALIAN SAUSAGE

#### DESSERT

CHEF'S SELECTION OF MINIATURE PETITE DESSERTS

## LUNCHEON BUFFETS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA  
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

### **GVR DELI BUFFET 46**

CHEF'S SELECTION OF SOUP

CALIFORNIA BABY GREENS **GF**

SWEET ONIONS, BEEFSTEAK TOMATOES, CHUNKY BLEU CHEESE  
BUTTERMILK RANCH DRESSING AND CRACKED DIJON VINAIGRETTE

DEVEILED EGG SALAD YUKON

POTATO SALAD **GF**

ASSORTED COLD CUT DISPLAY **GF**

THIN SLICED TURKEY BREAST, BLACK FOREST HAM,  
PEPPERED ROAST BEEF, GENOA SALAMI  
AND SWEET ITALIAN SOPPRESSATA

SELECTION OF CHEESES

SWISS, SHARP CHEDDAR, PEPPER JACK, PROVOLONE AND HAVARTI

PICKLES AND SOURS

CRISP LETTUCE, SLICED VINE RIPENED TOMATOES, SHAVED ONIONS

HEARTH BAKED BREADS AND ARTISAN ROLLS

MAYONNAISE, CREAMY HORSERADISH AND STONE GROUND MUSTARD

FRESH SEASONAL FRUIT SALAD

### **DESSERT SELECTIONS**

*(PLEASE SELECT THREE):*

- MINI NEW YORK CHEESECAKES
- CHOCOLATE PECAN TARTS
- MINI CARROT CAKE WITH CREAM CHEESE FROSTING
- APPLE TARTS WITH OAT STREUSEL
- HOME BAKED ASSORTED COOKIES

### ENHANCE YOUR DELI EXPERIENCE

GRIDDLED REUBEN SANDWICHES 7

ON THICK CUT MARBLED RYE BREAD, SLICED TO ORDER

*\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*

## LUNCHEON BUFFETS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA  
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

### STREETS OF FLORENCE 49

ZUPPA ALLA PASTA FAGIOLI

CAPRI SALAD **GF**

VINE RIPE TOMATOES, FRESH MOZZARELLA  
TORN BASIL, AGED BALSAMIC AND EXTRA VIRGIN OLIVE OIL

MARINATED, GRILLED AND CHILLED ASPARAGUS **GF**

PANCETTA CONFETTI CHARRED SWEET TOOTH PEPPERS  
CRACKED PEPPER AND PRESERVED LEMON OIL

ITALIAN SUBMARINE SANDWICHES

SOPRESSATA, GENOA SALAMI, MORTADELLA, HAM, PROVOLONE  
SHAVED LETTUCE, THIN SLICED TOMATOES,  
HOT AND SWEET ITALIAN PEPPERS

BAKED ORECCHIETTE WITH MILD ITALIAN SAUSAGE

ROASTED ARTICHOKEs, POMODORO TOMATOES, WHIPPED RICOTTA  
MELTED PECORINO CHEESE

STRIPED BASS WITH SAUTEED GREEN BEANS,  
CRISPY SHALLOTS & MARINATED TOMATOES **GF**

PICCATA STYLE CHICKEN WITH CIPOLLINI ONIONS AND  
MUSHROOMS LEMON CAPER BUTTER SAUCE, FRIED CAPERS

HOUSEMADE VEGETABLE LASAGNA, SAUCE BECHAMEL

MARINATED OLIVE ANTIPASTO WITH RICOTTA SALATA AND  
PEPPERONCINI

### DESSERT SELECTIONS

(PLEASE SELECT THREE):

- MINI BAKED RICOTTA CHEESECAKES
- MINI TIRAMISU CUPS
- HAND MADE CANNOLIS WITH CHOCOLATE AND PISTACHIOS
- ITALIAN COFFEE ESPRESSO TARTS
- LIMONCELLO CUSTARD TARTLETS

### ENHANCE YOUR ITALIAN EXPERIENCE

CLASSIC CAESAR SALAD STATION 6

WOODSTONE FIRED FLAT BREAD PIZZAS 8

(PLEASE SELECT TWO):

- MEATBALL, ROASTED PEPPERS AND FONTINA CHEESE
- WHITE PIZZA: RICOTTA, MOZZARELLA AND BASIL PESTO
- PEPPERONI, MUSHROOMS AND GREEN OLIVES
- FOUR CHEESE: MOZZARELLA, FONTINA, WHITE CHEDDAR AND  
PARMESAN
- ITALIAN SAUSAGE, ROASTED TOMATO AND CARAMELIZED  
ONION

\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

## LUNCHEON BUFFETS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA  
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

### VENICE BEACH BUFFET 49

COASTAL SEAFOOD CHOWDER, FRESH CHIVES

LOCALLY FARMED ORGANIC HEIRLOOM CARROT SALAD **GF V**  
ROCKET GREENS, TOASTED ALMONDS, DATES  
CUMIN DRESSING

SEA SALT ROASTED BEET SALAD **V**  
LAURA CHENEL GOAT CHEESE, GOLDEN RAISINS, PISTACHIOS,  
BEET GREENS, HERBED SHALLOT DRESSING

WILDFLOWER HONEY AND POMMERY MUSTARD RUBBED  
CHICKEN BREAST **GF**  
CIPPOLLINI ONION ESSENCE

SHORT RIB SANDWICHES  
ROASTED POBLANO CHILIES, AVOCADO AIOLI, PICKLED  
ONIONS MONTEREY JACK CHEESE, ON TOASTED GARLIC  
BREAD

PESTO RUBBED ALASKAN WILD SALMON **GF**

SQUASH AND CAPER SUCCOTASH AND WHITE CORN PUREE

SEASONAL FRESH VEGETABLES **GF**

CRISPY POTATO WEDGES

TREE RIPENED FRUITS AND CALIFORNIA STRAWBERRIES

### DESSERT SELECTIONS

(PLEASE SELECT THREE):

- MEYER LEMON CUSTARD
- SEASONAL FRUIT TARTS
- CHOCOLATE PECAN TARTS
- RASPBERRY VANILLA CREAM PUFF
- CITRUS POT DE CRÉME

## LUNCHEON BUFFETS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA  
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

### THE DERBY 47

FIELD GREENS **GF V**

SUN-RIPENED TOMATOES, CRUMBLLED BLEU CHEESE,  
SEEDLESS CUCUMBER, BUTTERMILK RANCH DRESSING

HONEYSUCKLE SWEET POTATO SALAD **GF V**

GRANNY SMITH APPLES AND CANDIED PECANS

SOUTHERN STYLE MACARONI SALAD

DICED COUNTRY HAM, ROASTED CORN, SUNDRIED APRICOTS  
CHARRED SPRING ONIONS

ROTISSERIE STYLE CHICKEN

TOBACCO ONIONS AND BLACKSTRAP MOLASSES BBQ SAUCE

CAROLINA PULLED PORK

PREZTEL BUNS AND PURPLE COLE SLAW

BLACKENED ROCKFISH FILETS **GF**

ROASTED CORN SALSA, RED ONION AND CAPER  
REMOULADE

BAKED MAC AND CHEESE COBBLER

BUTTER WHIPPED POTATOES

CORN ON THE COB **GF**

LOW COUNTRY BISCUITS AND JALAPÉNO CHEDDAR CORNBREAD  
SWEET CREAMERY BUTTER

SEASONAL SLICED FRUIT

### DESSERT SELECTIONS

(PLEASE SELECT THREE):

- VANILLA PANNA COTTA, MIXED BERRIES **GF**
- STRAWBERRY, FRANGIPANE TARTS
- ASSORTED FRESH BAKED COOKIES
- MINI CHOCOLATE AND CHERRY PIES
- WARM BOURBON BREAD AND BUTTER PUDDING, CRÈME ANGLAISE

### ADD A PIT MASTER

CHILI SPICE RUBBED BBQ BEEF BRISKET 12

CARVED TO ORDER AND SERVED WITH WARM MINI ROLLS,  
STONE GROUND MUSTARD AND BREAD AND BUTTER PICKLES

\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

## LUNCHEON BUFFETS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HARNEY AND SON'S TEAS™ AND ICED TEA  
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

### SANDWICH SHOP 46

CHEF'S SELECTION OF SOUP

BLOOMSDALE SPINACH SALAD **GF**

CALIFORNIA STRAWBERRIES, HUMBOLDT FOG BLEU CHEESE, SPICED  
WALNUTS SOURDOUGH CROUTONS, WHITE BALSAMIC DRESSING

MARINATED CUCUMBER, TOMATO AND RED ONION SALAD **GF V**

RICOTTA SALATA, RED WINE AND SHALLOT DRESSING

BABY RED BLISS POTATO SALAD **GF V**

CRUNCHY GREEN BEANS, CARAMELIZED ONIONS, GOLDEN RAISINS  
TARRAGON AND CRACKED DIJON DRESSING

### ARTISAN STYLE DELI SANDWICHES

SERVED ON ARTISAN SANDWICH ROLLS OR AS WRAPS

*(PLEASE SELECT THREE):*

- ROASTED TURKEY, BACON AND MONTEREY JACK CHEESE
- MEDIUM RARE ROAST BEEF, SWISS AND HORSERADISH SAUCE
- COUNTRY HAM, BRIE AND APPLE WITH STONE GROUND MUSTARD
- GRILLED CHICKEN BLT WITH PESTO MAYO
- SMOKED SALMON WITH LETTUCE, TOMATO AND ONION WITH  
CAPER CRÈME FRÁICHE
- MOZZARELLA, TOMATO AND BASIL WITH BALSAMIC AND EVOO
- MARINATED GRILLED VEGETABLES WITH ROASTED PEPPER AIOLI
- DEVILISH EGG SALAD WITH PIMIENTOS AND SMOKED PAPRIKA
- ALBACORE TUNA SALAD WITH LEMON PEPPER GREENS

PICKLES AND SOURS

CRISPY TORTILLA CHIPS WITH FIRE ROASTED TOMATO SALSA

FRESH SEASONAL MINTED FRUIT SALAD **GF V**

### DESSERT SELECTIONS

ASSORTED COOKIES

ASSORTED BROWNIES AND BLONDIES

LEMON MERINGUE TARTS

**PLATED DINNERS**

(THREE-COURSE MINIMUM WITH ENTRÉE)

(MINIMUM OF 10 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES

FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS.

**DINNER ONE**

93/108

**FIRST COURSE (OPTIONAL)**

PAN SEARED DIVER SCALLOP AND RICOTTA CHEESE RAVIOLI  
MORELS, SUGAR PEA PUREE, TRUFFLE ESSENCE

BABY ROMAINE LETTUCE WITH ENGLISH CARROT RIBBONS **GF**  
CHIANTI POACHED PEAR, CRUMBLed GORGONZOLA DOLCE TOASTED  
PIGNOLIS, WHITE BALSAMIC AND WILD THYME VINAIGRETTE

PORCINI DUSTED RACK OF BERKSHIRE PORK **GF**  
CAMELIZED RED PEARL ONION  
AND APPLE CIDER JUS

WOOD ROASTED CAULIFLOWER WITH SPINACH PESTO

WILD MUSHROOM POLENTA

BAKED COFFEE ESPRESSO TART WITH SEMI-SWEET CHOCOLATE CREAM  
SALTED CARAMEL CHOCOLATE GLAZE, VANILLA BEAN RUM SAUCE

**DINNER TWO**

91/102

**FIRST COURSE (OPTIONAL)**

BUTTERNUT SQUASH RISOTTO  
SHREDDED CONFIT OF DUCK, PENCIL BEANS, SHIITAKE MUSHROOMS  
PORT SOAKED CHERRY DUCK JUS

PEPPERED LAURA CHENEL GOAT CHEESE AND GOLDEN BEETS **GF**  
TENDER MACHE LETTUCE, CANDIED WALNUTS  
SPANISH SHERRY VINAIGRETTE

APPLEWOOD BACON WRAPPED SEASONAL WHITEFISH  
CAMELIZED BABY FENNEL AND ROASTED TOMATO BUTTER

SWEET CORN AND SHAVED TRUFFLE RISOTTO

GARLIC BRAISED BROCCOLI RAAB

DARK CHOCOLATE BOMBE CAKE  
PISTACHIO CRÉME BRULÉÉ CENTER  
CRUNCHY PRALINE HAZELNUT CAKE  
ALMOND JOCONDE, RASPBERRY COULIS



## PLATED DINNERS

(THREE-COURSE MINIMUM WITH ENTRÉE)

(MINIMUM OF 10 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES

FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS.

### DINNER THREE 81/97

#### FIRST COURSE (OPTIONAL)

BEEF CARPACCIO **GF**

SPICY MUSTARD DRESSING, FRISSEE, SHAVED PARMESAN

VINE RIPENED BEEFSTEAK TOMATOES AND BURRATA CHEESE **GF V**

RUBY BEET PESTO, 25 YEAR BALSAMIC, BABY ARUGULA

BRASSERIE STYLE ROASTED JIDORI CHICKEN **GF**

SONOMA COUNTY MERLOT AND ROSEMARY REDUCTION

POTATO LEEK GRATIN **GF**

SEASONAL MARKET VEGETABLES

TAHITIAN VANILLA BEAN CRÉME BRULÉÉ **GF**

ASSORTED BERRIES

### DINNER FOUR

110/121

#### FIRST COURSE (OPTIONAL)

DUNGENESS CRAB CAKE

CRISP CABBAGE AND GREEN MANGO SLAW

CHARRED RED PEPPER REMOULADE

BOSTON BIBB LETTUCE WITH HONEY CRISP APPLES **GF**

DOUBLE CREAM BRIE, LARDONS

STONE MUSTARD AND CHAMPAGNE VINAIGRETTE

RED WINE MARINATED NEW YORK STEAK **GF**

NATURAL PAN JUS

DUCK FAT MASHED POTATOES

ROASTED BRUSSELL SPROUTS,

CARMELIZED SHALLOTS &

APPLE WOOD SMOKED BACON

DUO OF PEANUT BUTTER PRALINE CRUNCH CAKE  
AND VANILLA CREAM WITH WILD STRAWBERRY JELLY

**PLATED DINNERS**

(THREE-COURSE MINIMUM WITH ENTRÉE)  
(MINIMUM OF 10 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES

FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS.

**DINNER FIVE**

100/115

**FIRST COURSE (OPTIONAL)**

PAN SEARED SCALLOPS  
GINGER CARROT COULIS, LEMON BUTTER, MICRO CRUDITE

LUMP CRAB, TOMATO AND AVOCADO TIMBALE **GF**  
ORGANIC BABY GREENS, PICKLED RED ONIONS AND SLICED RADISH  
WILDFLOWER HONEY AND CITRUS DRESSING

SLOW BRAISED BEEF SHORT RIBS  
BRAISING JUS

SMOKED WHITE CHEDDAR HOMINY GRITS

BRUSSEL SPROUTS, HEIRLOOM CARROTS, BABY LEEK

DUO OF WHITE CHOCOLATE RASPBERRY MOUSSE  
AND FLORIDA KEYLIME TART  
PASSION FRUIT SAUCE

**DINNER SIX 146/160**

**FIRST COURSE (OPTIONAL)**

PAN ROASTED CALIFORNIA SPOT PRAWNS  
CREAMY COCONUT RISOTTO WITH FRESH CHILIES,  
GARLIC AND LIME, LIGHT RED CURRY BROTH

SASHIMI GRADE KAMPACHI CRUDO  
PICKLED RADISH, HAWAIIAN SEA SALT, MICRO HERB SALAD  
CRACKED PEPPER AND AJI AMARILLO VINAIGRETTE

HIBACHI GRILLED WAGYU BEEF SIRLOIN  
SZECHUAN PEPPERCORN SAUCE

-AND-

MISO BUTTER POACHED COLD WATER LOBSTER TAIL  
SAKE KASU EMULSION

WASABI MASHED POTATOES

SAKE BRAISED BOK CHOY

FAR EAST TRIO  
GINGER CRÈME BRULÉÉ  
COCONUT PASSIONFRUIT PANNA COTTA  
DARK CHOCOLATE CREAM WITH EXOTIC FRUIT COMPOTE

## PLATED DINNERS

(THREE-COURSE MINIMUM WITH ENTRÉE)

(MINIMUM OF 10 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES

FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS.

### DINNER SEVEN 127

CALIFORNIA BABY RED OAK LETTUCE **GF V**  
CHARRED SEASONAL STONEFRUIT, CYPRESS GROVE GOAT CHEESE,  
BALSAMIC FIG SYRUP

MIXED GRILL  
(CHOICE OF TWO):

HERB MARINATED JIDORI CHICKEN **GF**

~

CHAR BROILED NEW YORK STEAK **GF**

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GRILLED SALT AND PEPPER PRAWNS **GF**  
VINTAGE PORT REDUCTION AND MYER LEMON BUTTER

LEMON OREGANO ORZO

ROASTED HEIRLOOM CARROTS

TRADITIONAL TIRAMISU  
COFFEE SOAKED LADY FINGERS  
CHOCOLATE DRIZZLED BISCOTTI

### VEGETARIAN ENTRÉE ALTERNATIVES 75 V

GRILLED VEGETABLE STACK  
BROWN RICE, RED PEPPER COULIS

EGGPLANT PARMESAN CHERUB  
TOMATO SAUCE PARMESAN

MISO GLAZED TOFU

TOMATO MOZZARELLA RISOTTO  
FRESH BASIL, REGGIANO

CURRIED CHICKPEAS BASMATI  
RICE, FRESH CILANTRO

BUTTERNUT SQUASH RAVIOLI  
SPINACH PESTO

## COMPOSED PLATED DINNERS

(THREE-COURSE MINIMUM WITH ENTRÉE)

(MINIMUM OF 10 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES

FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEA

### DINNER BY DESIGN

#### FIRST COURSE (OPTIONAL) 16

(CHOICE OF ONE):

- TRADITIONAL SHRIMP COCKTAIL **GF**  
FRESH LEMON HORSERADISH COCKTAIL SAUCE
- JUMBO LUMP CRAB CAKE  
WHOLE GRAIN MUSTARD, SHAVED FENNEL SLAW
- BEEF CARPACCIO  
SPICY MUSTARD DRESSING, FRISSEE, SHAVED PARMESAN
- PAN SEARED SCALLOPS **GF**  
CARROT GINGER COULIS, CITRUS BUTTER, SMOKED SEA SALT

#### SALADS AND SOUPS 13

(CHOICE OF ONE):

- THE WEDGE  
BABY ICE BERG, BACON, BLUE CHEESE, TEARDROP TOMATOES,  
WHITE FRENCH DRESSING
- LOBSTER BISQUE **GF**
- TOMATO MOZZARELLA SALAD **V**  
SOURDOUGH CRISP, CRYSTALIZED BASIL, SEA SALT,  
BALSAMIC REDUCTION
- POTATO LEEK SOUP **GF V**
- CAESAR SALAD  
ROMAINE HEARTS, ASIAGO CROUTONS, CLASSIC DRESSING
- BUTTERNUT SQUASH AND WHITE TRUFFLE SOUP **GF**  
DRIED APPLE, PECAN AND CRANBERRY
- PEAR AND ARUGULA SALAD **GF**  
SHAVED PEAR, CANDIED WALNUTS, LAURA CHENEL GOAT CHEESE

#### ENTREES

(CHOICE OF ONE):

ENTREES SERVED WITH FRESH SEASONAL VEGETABLE

- FILET MIGNON **GF 90**  
PORT WINE DEMI, BUTTER WHIPPED POTATOES
- ATLANTIC GRILLED SALMON **GF 69**  
CITRUS HERB BUTTER, GRILLED VEGETABLE QUINOA
- ROASTED FREE RANGE CHICKEN **GF 55**  
PAN DEMI, POTATO LEEK GRATIN
- BLACK BASS PAN SEARED **GF 68**  
LEMON BUTTER NAGE, HERB YUKON LIONNAISE  
POTATOES
- APRICOT GLAZED PORK CHOP **GF 67**  
APRICOT DEMI, SWEET POTATO PUREE
- BEEF SHORT RIB **GF 82**  
ENGLISH PEA PUREE, PEASANT POTATOES, SEA SALT AND OLIVE OIL
- COLD WATER LOBSTER TAIL **GF 90**  
CLARIFIED BUTTER, WILD RICE

#### DESSERTS 13

(CHOICE OF ONE):

- BAKED COFFEE ESPRESSO TART WITH SEMI-SWEET CHOCOLATE CREAM  
SALTED CARAMEL CHOCOLATE GLAZE, VANILLA BEAN RUM SAUCE
- DARK CHOCOLATE BOMBE CAKE, PISTACHIO CRÈME BRULÉÉ CENTER,  
CRUNCHY PRALINE HAZELNUT CAKE, ALMOND JOCONDE, RASPBERRY COULIS
- TAHITIAN VANILLA BEAN CRÈME BRULÉÉ, ASSORTED BERRIES **GF**
- DUO OF PEANUT BUTTER PRALINE CRUNCH CAKE AND VANILLA CREAM  
WITH WILD STRAWBERRY JELLY
- DUO OF WHITE CHOCOLATE RASPBERRY MOUSSE AND FLORIDA KEYLIME TART,  
PASSION FRUIT SAUCE
- FAR EAST TRIO - GINGER CRÈME BRULÉÉ, COCONUT PASSIONFRUIT PANNA COTTA,  
AND DARK CHOCOLATE CREAM WITH EXOTIC FRUIT COMPOTE
- TRADITIONAL TIRAMISU - COFFEE SOAKED LADY FINGERS,  
CHOCOLATE DRIZZLED BISCOTTI

## DINNER BUFFETS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES FRESHLY BAKED ASSORTED BREADS AND ROLLS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

### **THE GROTTO 110**

MARINATED BEEF STEAK TOMATOES **GF V**  
ZESTED ORANGE, RIPE TUSCAN MELON,  
EVOO, BALSAMIC AND BASIL LEAVES

GRILLED AND CHILLED ASPARAGUS **GF**  
PANCETTA CONFIT, CHARRED SWEET TOOTH PEPPERS,  
CRACKED PEPPER AND PRESERVED LEMON OIL

MEZZALUNA SALAD **GF V**  
ROCKET GREENS, RADICCHIO, WHIPPED RICOTTA, GARBANZO  
BEANS, OLIVES, PICKLED RED ONIONS AND TEARDROP  
TOMATOES PORT WINE VINAIGRETTE

MARINATED SEAFOOD ANTIPASTO **GF**  
GRILLED OCTOPUS, BABY SHRIMP, SCALLOPS, AND MUSSELS,  
TOSSED WITH CAPER BERRIES, PEPPERONCINIS, CHOPPED PARSLEY,  
ROASTED PEPPERS, FRESH LEMON AND OLIVE OIL

CAVATELLI CARBONARA  
PANCHETTA, PEAS, PARMESAN, ROASTED GARLIC CREAM SAUCE

PAN ROASTED STRIPED BASS FILET **GF**  
FINGERLING POTATOES, ROASTED ARTICHOKE AND SUN-  
DRIED TOMATOES

OLIVE OIL AND OREGANO SLOW ROASTED BREAST OF CHICKEN **GF**  
FORAGED MUSHROOMS AND NATURAL PAN JUS

MASCARPONE AND PARMESAN POLENTA **GF V**

WARM FARRO SALAD **V**  
APRICOTS, PINE NUTS, BELL PEPPERS, RICOTTA SALATA  
AND SUNDRIED TOMATO VINAIGRETTE

GRILLED BABY EGGPLANT CAPONATA **GF V**  
SALTED CAPERS, BLACK OLIVES, TOMATO SUGO AND  
PICKLED SULTANAS

### **DESSERT SELECTIONS**

BUTTERSCOTCH BUDINO  
LEMONCELLO CUSTARD TARTLETS  
BAKED RICOTTA STREUSEL PIES  
TIRAMISU SHOOTERS

### ENHANCE YOUR EXPERIENCE

HAND CARVED ROASTED BISTECCA FIORENTINA **18**  
WHOLE TENDERLOIN BRUSHED WITH ROSEMARY, OLIVE OIL,  
COARSE SEA SALT AND PEPPER

\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

## DINNER BUFFETS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES FRESHLY BAKED ASSORTED BREADS AND ROLLS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

### **COASTAL 105**

BLOOMSDALE SPINACH AND FRISEE SALAD **GF V**  
BACON LARDONS, HUMBOLDT FOG BLEU CHEESE, SHAVED RED ONION  
WALNUT BRITTLE, RASPBERRY PEPPERCORN DRESSING

SEA SALT ROASTED BEET CARPACCIO **V**  
CRUMBLED LAURA CHENEL GOAT CHEESE, GOLDEN RAISINS  
PISTACHIOS, FRISEE AND FRENCH MACHE, HERBED SHALLOT  
DRESSING

GRILLED AHI TUNA AND RADICCHIO SALAD **GF**  
WHITE BEANS, SUNDRIED TOMATOES, OLIVES  
ROSEMARY BALSAMIC DRESSING

HERB GRILLED HALIBUT **GF**  
WILD MUSHROOM RISOTTO, ENGLISH PEAS, BABY HEIRLOOM  
TOMATO WITH ROMESCO SAUCE

PAN SEARED SONOMA CHICKEN BREAST **GF**  
SAFFRON RISOTTO CAKES, SAGE BROWN BUTTER BECHAMEL

CIDER BRINED LOIN OF PORK **GF**  
SWEET POTATO HASH, ASIAN PEAR COMPOTE AND MAPLE  
JUS

PENNE PASTA WITH FRESH HERBS, TOMATOES AND SPINACH PESTO

CRISP PENCIL BEANS **GF V**  
CRISPY SHALLOTS AND BROWN BUTTER

CREAMY YUKON GOLD POTATO GRATIN WITH BLACK TRUFFLES **V**

### **DESSERT SELECTIONS**

MINI MEYER LEMON PIES  
VANILLA POACHED PEACH CREAM PARFAIT  
GIANDUJA CREAM CHOCOLATE SLICE  
CHOCOLATE RASPBERRY TART

### ENHANCE YOUR EXPERIENCE

LAZY MAN'S SEAFOOD CIOPPINO **12**  
WITH DUNGENESS CRAB MEAT, CLAMS, MUSSELS, SHRIMP, CALAMARI,  
AND WHITE FISH IN A DELICATE TOMATO FENNEL BROTH

*\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*

## DINNER BUFFETS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES FRESHLY BAKED ASSORTED BREADS AND ROLLS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

### **LA PLAYA 98**

CARIBBEAN CHOWDER

MOJITO MARINATED SHRIMP AND SCALLOP CEVICHE **GF**

LATIN LECHUGA WITH MARINATED HEARTS OF PALM **GF V**  
TOASTED PEPITAS, SUN RIPENED PINEAPPLE, TINY TOMATOES,  
AND AVOCADO, CILANTRO LIME DRESSING

HEIRLOOM TOMATO SALAD WITH  
CHAYOTE, CALABAZA, SPANISH OLIVES, COOKED EGG,  
AND SPRING ONIONS

CHIPOTLE LIME RUBBED BREAST OF CHICKEN  
GRILLED PINEAPPLE SALSA, MALIBU RUM BBQ  
SAUCE

FLAME GRILLED CHURASSCO SKIRT STEAK **GF**  
PICKLED RED ONIONS, CHIMICHURRI SAUCE

PACIFIC MAHI MAHI **GF**  
ORANGE MANGO RELISH AND KEYLIME BUTTER SAUCE

BACON SCENTED BLACK BEANS **GF**

GRILLED VEGETABLE PAELLA **GF V**

### **DESSERT SELECTIONS**

WARM COCONUT BREAD PUDDING, MALIBU RUM ANGLAISE  
SPICED CHOCOLATE TART  
TRES LECHES, FRESH BERRIES  
RASPBERRY KEYLIME TART  
TROPICAL VANILLA BEAN SHOOTER

### ENHANCE YOUR EXPERIENCE

CUBAN STYLE ROASTED PORK SHOULDER **12**  
WITH SOUR ORANGE MOJO AND SOFRITO

\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

## DINNER BUFFETS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

DINNER SERVICE INCLUDES FRESHLY BAKED ASSORTED BREADS AND ROLLS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

### **SOUTH EAST ASIA 92**

COCONUT MILK AND RED CURRY SOUP  
TINY SHRIMP, LEMONGRASS, GALANGAL,  
SHIITAKE MUSHROOMS AND KAFFIR LIME LEAF

### MIXED ASIAN GREENS **V**

CUCUMBERS, MANDARIN ORANGE SEGMENTS, CASHEWS HOT  
AND SESAME DRESSING

### THAI BEEF SALAD

NAPA CABBAGE, CRISPY RICE NOODLES, RED BELL PEPPERS, THAI  
BASIL AND LIME DRESSING

### BAMBOO STEAMED PORK POTSTICKERS

BABY BOK CHOY, ENOKI MUSHROOMS, GREEN ONIONS AND BACON  
SWEET SOY GINGER BROTH

### COLD NOODLE **V**

MARINATED TOFU, SNAP PEAS, BABY CORN,  
BEAN SPROUTS AND CILANTRO  
'PAD THAI' SAUCE

### PEKING STYLE ROAST CHICKEN

SWEET CHILI GLAZE AND STICKY RICE

MISO AND BROWN SUGAR GLAZED BLACK BASS  
STIR FRIED NAPA CABBAGE, MISO BUTTER SAUCE

### KALBI STYLE BEEF SHORT RIBS

HON SHIMEJI MUSHROOMS AND KOREAN BBQ SAUCE

### WOK TOSSED CHINESE LONG BEANS **V**

CHILI, GARLIC AND HOISIN

### SCALLION AND GINGER FRIED RICE **V**

### STEAMED WHITE RICE **V**

### **DESSERT SELECTION**

COCONUT PANNA COTTA WITH PASSIONFRUIT CARAMEL  
VANILLA BEAN YOGURT AND MANGO PARFAIT  
MANDARIN ORANGE GINGER INFUSED CHEESECAKE  
MATCHA DIPPED LONG STEMMED STRAWBERRIES

### ENHANCE YOUR EXPERIENCE

#### KOREAN BULGOGI STATION **10**

MARINATED BEEF, CILANTRO, PICKLED VEGETABLES,  
CHOPPED ONIONS, TOASTED SESAME, ASSORTED CHILI SAUCES AND  
CUMIN CHIVE PANCAKES

\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)



## DINNER BUFFETS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

### **THE MEDITERRANEAN 108**

TENDER GREENS AND SHERRY VINAIGRETTE **GF V**

CAVE AGED CABRALES CHEESE, GREEN APPLES

MARCONA OLIVES AND FIGS

MARINATED CUCUMBER, TOMATO AND RED ONION SALAD **GF V**

FRESH DILL AND RIOJA VINAIGRETTE

WOOD ROASTED ARTICHOKE BOTTOMS **GF V**

CURED MANCHEGO, PIQUILLO PEPPERS AND GARDEN HERBS

VALENCIA STYLE FIDEUA

SAFFRON NOODLES, CHORIZO, SHRIMP

SQUID, SCALLOPS AND MUSSELS

SERRANO HAM WRAPPED SEASONAL WHITEFISH

CONFIT TOMATOES, CAPERS

LEMON AND OREGANO BUTTER SAUCE

SEA SALT AND ROSEMARY CRUSTED HANGER STEAK

BRAISED GREENS AND CANDIED RED PEARL ONIONS

CARAMELIZED BROCCOLI AND CAULIFLOWER WITH CRUMBLed FETA

BULGAR WHEAT PILAF WITH ZUCCHINI AND SUMMER SQUASH

WARM PITA BREAD

TZATZIKI

### **DESSERT SELECTIONS**

ORANGE CREMA CATALINA

WARM CHURROS AND CHOCOLATE

CITRUS CREAM FRUIT TARTS

BAKED ESPRESSO TARTS WITH CARAMEL CREMEUX

### ENHANCE YOUR EXPERIENCE

SLOW BRAISED PROVENCAL STYLE LEG OF LAMB 12

NATURAL JUS

\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)

## HORS D'OEUVRES

(MINIMUM ORDER OF 25 PIECES OF EACH SELECTION)

### HOT SELECTIONS

#### VEGETARIAN 8

TRUFFLED ARANCINI, PARMESAN FONDUE **V**

TOMATO SOUP AND MINI GRILLED CHEESE **V**

WILD MUSHROOM AND FONTINA IN PUFF PASTRY **V**

CURRIED VEGETABLE SAMOSAS, MANGO CHUTNEY **V**

VEGETABLE SPRING ROLL, HOT AND SOUR DIPPING SAUCE **V**

GRILLED VEGETABLE BEGGARS PURSE **V**

ARTICHOKE STUFFED POTATO CUP **V**

#### SEAFOOD 10

PETITE DUNGENESS CRAB CAKES, REMOULADE

CORNMEAL BATTERED ROCK SHRIMP 'PO BOYS'  
MICRO LETTUCE, TEARDROP TOMATO, HARISSA MAYO

FIRE CRACKER SHRIMP CRISPY RICE NOODLES

#### PROTEIN 9

TWICE BAKED RED POTATOES, BOURSIN CHEESE AND  
CRUMBLER BACON

ITALIAN MEATBALL SLIDERS, POMODORO SAUCE AND  
MELTED MOZZARELLA

THAI BEEF OR CHICKEN SATE, SPICY THAI PEANUT SAUCE

CRISPY FRIED PORK POTSTICKERS, HOT AND SOUR DIPPING SAUCE

BUFFALO CHICKEN TACOS, RANCH CREAM, CARROT CELERY SLAW

CRISPY PORK BELLY BUN, PICKLED CUCUMBER, SPRING ONION AND GINGER  
SRIRACA AIOLI

PICADILLO STYLE BEEF EMPANADAS, SPICED TOMATO SALSA

INDIVIDUAL 'CUBANITO' SANDWICHES, PORK, SWISS, PICKLES AND  
MUSTARD

CHICKEN SOUVLAKI SKEWERS, TZATZIKI SAUCE

SPICY LAMB BURGER  
COOL CUCUMBER, FRESH MINT AND YOGURT SAUCE,  
SEA SALT MINI BUNS

GRILLED SKIRT STEAK SKEWER, GRILLED SCALLION, CHIMMICHURI  
SAUCE **GF**

## HORS D'OEUVRES

(MINIMUM ORDER OF 25 PIECES OF EACH SELECTION)

### **COLD SELECTIONS**

#### **VEGETARIAN 8**

CARAMELIZED PEAR AND BRIE BRUSCHETTA, BALSAMIC SYRUP **V**

TOMATO AND BUFFALO MOZZARELLA, BASIL EVOO IN A SPOON **V**

GARLIC CROSTINI, LAURA CHENEL AND PIQUILLO PEPPERS **V**

PLUM TOMATO BRUSHETTA, TOASTED PINE NUT AND BASIL PESTO **V**

TOMATO GAZPACHO SHOOTERS **V**

CARROT GINGER SOUP, CAVIAR AND CRÈME FRAICHE **V**

BOURSIN AND ALMOND STUFFED DATES **V**

GOAT CHEESE STUFFED PEPPADEWS, TANGY BALSAMIC **V**

MINIATURE GREEK SALAD, LEMON OREGANO DRESSING **V**

GRILLED VEGETABLE AND HUMMUS SERVED IN A SPINACH TART **V**

#### **SEAFOOD 10**

ALASKAN KING CRAB MARTINI, AVOCADO PUREE AND TOMATO TARTAR

AHI POKE CONE, WAKAMI SALAD AND PEPPER THREADS

TUNA TORO AND RIPE PINEAPPLE WITH JALAPENO AND TAMARIND MOLASSES

SHRIMP COCKTAIL SHOOTERS

MAINE LOBSTER MEDALLIONS, RED ONION ON LEMON BASIL TOAST

SEARED AHI TUNA AND GINGER ON SESAME MAKI SUSHI RICE, WASABI CAVIAR

#### **PROTEIN 9**

CAESAR ON A STICK, GRILLED CHICKEN, HERB CROUTON AND PARMESAN CHEESE CREAMY CAESAR DRESSING

SEARED TENDERLOIN OF BEEF ON RYE CROSTINI WITH GORGONZOLA AND RED ONION MARMALADE

RICOTTA STUFFED CALIFORNIA FIGS WRAPPED IN PROSCUITTO APRICOT GLAZE (SEASONAL)

SMOKED CHICKEN COJITA CHEESE JALAPENO PUFF

COCONUT CHICKEN TARTLET, AVOCADO FRUIT SALSA AND PICKLED ONIONS

SALAMI PICKS, AGED PROVOLONE, SOPRESSATA, OLIVES AND OLIVE OIL

THAI BEEF ROLL, SWEET CHILI SAUCE

**CHEF'S SELECTION OF PASSED HORS D'OEUVRES FOR 45 MINUTES  
34 PER PERSON**

## RECEPTION ENHANCEMENTS

(MINIMUM ORDER OF 10 PEOPLE PER SELECTION)  
RECEPTION ENHANCEMENTS PRICED PER PERSON

### SEASONAL CALIFORNIA HARVEST FRUITS **GF V 13**

CHEF'S SELECTION OF FRESH HARVESTED SUN-RIPENED FRUITS AND BERRIES

### MARKET VEGETABLE CRUDITES **GF V 13**

ASSORTED BABY AND GARDEN VEGETABLES WITH CHIVE SOUR CREAM DIP, MAYTAG BLEU DIP, HUMMUS

### IMPORTED AND DOMESTIC CHEESE BOARD **19**

SERVED WITH HOUSEMADE FLATBREADS, CRACKERS, SLICED BAGUETTE AND FIG JAM

### WARM HERBED CALIFORNIA SPINACH AND ARTICHOKE DIP **12**

WITH LAVOSH CRACKERS, PITA CHIPS AND RED-WHITE TORTILLA CHIPS

### CHARCUTERIE DISPLAY **20**

ASSORTED CURED SALUMI'S TO INCLUDE, SOPRESSATA, CAPICOLA, SALAMI, AND HAM, SERVED WITH CURED AND BRINED OLIVES, FIRE ROASTED PEPPERS, GRAIN MUSTARD, FIG JAM AND ENGLISH CRACKERS AND CRUSTY BREAD LOAVES

### MEZZE STATION **GF V 19**

AN ASSORTMENT OF MIDDLE EASTERN DISHES ARTFULLY PRESENTED TO INCLUDE TRADITIONAL HUMMUS, EGGPLANT BABA GANOUSH, TABBOULEH, FALAFEL, KALAMATA OLIVE TAPENADE AND TZATZIKI SAUCE. SERVED WITH CRISP ROMAINE AND ENDIVE SPEARS, TOASTED PITA CHIPS, LAVOSH CRACKERS, PUMPKIN SEEDS AND PINE NUTS.

### TAPAS – SMALL PLATES

#### A SELECTION OF REGIONAL SMALL PRESENTATIONS

CHOICE OF SIX SELECTIONS **40**

CHOICE OF EIGHT SELECTIONS **50**

- GRILLED ASPARAGUS WITH TOASTED ALMOND ROMESCO AND MANCHEGO SHARDS **GF**
- GRILLED PISTACHIO CRUSTED GOAT CHEESE WITH ROASTED PIQUILLO PEPPERS AND OLIVES
- GRILLED EGGPLANT WITH SMOKED TOMATO BRUSHETTA **GF**
- MOORISH LAMB SKEWERS WITH HARISSA SALSA
- CHICKEN AND CHORIZO SKEWERS WITH TOMATO SAFFRON GLAZE
- MINI FALAFELL PITAS, TZATZIKI, PICKLED ONION AND TEARDROP TOMATO
- CHARRED SPRING ONION AND POTATO TORTILLA ESPANOLA
- SMOKED SALMON TOAST WITH DILL CREAMA CAPERS, & CRISPY SHALLOTS
- SHRIMP A LA PLANCHA WITH CHERMOULA
- BABY LAMB CHOPS WITH ROSEMARY, LEMON AND OLIVE OIL **GF GF**
- MINI PROSUITTO, BALSAMIC FIG, GOAT CHEESE AND ARUGULA FLATBREAD
- CRISPY HAM & MANCHEGO CHEESE CROQUETAS WITH ROASTED RED PEPPER AIOLI

## RECEPTION STATIONS AND ACTION STATIONS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

ALL STATIONS ARE DESIGNED TO LAST FOR 2 HOURS MAXIMUM

### **MARKET SEAFOOD DISPLAY GF (100 PIECE MINIMUM)**

STONE CRAB CLAWS (SEASONAL) **MARKET PRICE**  
PACIFIC OYSTERS ON THE HALF SHELL **10 PER PIECE**  
CHILLED MAINE LOBSTER MEDALLIONS **14 PER PIECE**  
FRESHLY SHUCKED LITTLE NECK CLAMS **8 PER PIECE**  
JUMBO SHRIMP COCKTAIL **9 PER PIECE**

ALL SERVED WITH HORSERADISH, COCKTAIL SAUCE, MIGNONETTE,  
TABASCO, CITRUS AND CRACKERS

PEPPER SEARED AHI TUNA **10 PER PERSON**  
SCOTTISH SMOKED SALMON **9 PER PERSON**  
SAN FRANCISCO INSPIRED CIOPPINO **11 PER PERSON**  
NEW ENGLAND CLAM CHOWDER MINI BREAD BOULLIE **9 PER PERSON**  
STEAMED CLAMS AND MUSSELS, FRESH HERBS AND GRILLED BREAD  
**9 PER PERSON**

### **SUSHI BAR 48**

ASSORTED SUSHI, SASHIMI, NIGIRI AND MIXED ROLLS  
(BASED ON 4 PIECES PER PERSON)

DISPLAYS SERVED WITH SOY SAUCE, WASABI, PICKLED GINGER  
AND CHOPSTICKS

*A SUSHI CHEF IS AVAILABLE UPON REQUEST \$400  
(ONE CHEF PER 100 GUESTS)*

### ENHANCEMENT (EACH PER PERSON)

- CHILLED EDAMAME 6
- SEAWEED SALAD 6
- SUNOMONO 6

### **DEVILED EGG BAR 15 (ADDITIONAL CHOICE 2 PER SELECTION) PLAYFUL SPIN ON YOUR FAVORITES**

(CHOICE OF TWO):  
TRADITIONAL; SWEET PICKLE AND HORSERADISH; CRISPY PANCETTA  
AND CAVIAR; JALAPENO BACON; CRAB MEAT AND CELERY

### **VIETNAMESE STREET FOOD FESTIVAL 42 A DISPLAY OF TRADITIONAL FAVORITES**

- (CHOICE OF FIVE):
- VIETNAMESE SPRING ROLLS WITH MINT, SHISO, CILANTRO AND  
LETTUCE LEAVES
  - LOBSTER SUMMER ROLLS WITH NAUC MAM CHAM SAUCE
  - TRADITIONAL PHO WITH SOFT NOODLES AND  
RARE BEEF FLANK STEAK
  - BARBEQUED PORK SATAY WITH LIME AND CHILI SAUCE
  - VIETNAMESE MARINATED CHICKEN WINGS WITH SWEET CHILI AND  
FISH SAUCE
  - COLD NOODLES WITH PORK AND PICKLED VEGETABLES
  - MINI BANH MI SANDWICHES WITH CHINESE SAUSAGE AND BBQ PORK
  - RICE PAPER WRAPPED SHRIMP ROLLS WITH CUCUMBER RIBBON

ALL SERVED WITH SOY SAUCE, SPICY GARLIC CHILI SAUCE,  
NUOC CHAM SAUCE, SRIRACHA, LIME WEDGES AND OYSTER SAUCE

## RECEPTION STATIONS AND ACTION STATIONS

(MINIMUM OF 20 GUESTS/PRICE PER GUEST)

ALL STATIONS ARE DESIGNED TO LAST FOR 2 HOURS MAXIMUM

### **GVR PUB CRAWL 35**

#### **A DISPLAY OF PUB FAVORITES**

**(CHOICE OF FIVE):**

- DEVILED EGGS WITH CRAB SALAD
- PICKLES TWO WAYS, CRUNCHY FRIED AND BREAD AND BUTTER
- BRITISH PRETZEL BANGER, BEER CHEESE SOUP
- SHEPPARDS PIE WITH CHEDDAR POTATO
- POTATO CRUSTED ONION RINGS WITH BACON BBQ RANCH
- SHRIMP LOUIE SALAD ROCKTINI
- LOBSTER CORN DOGS TARRAGON AOLI
- MINI PIGS IN A BLANKET, ROASTED GARLIC AND BACON AIOLI

### **SLIDER BAR 25**

**(CHOICE OF THREE):**

- ANGUS BEEF AND CHEDDAR BURGER, HERB MAYO, POTATO BUN
- ANGUS BEEF AND BLEU CHEESE BURGER, CARMELIZED RED ONION, BACON JAM
- SWEET TERIYAKI CHICKEN, PINEAPPLE KIMCHEE, PEPPER JACK CHEESE, MAUI ONION CIABATTINI
- PULLED PORK, PURPLE COLESLAW, BRIOCHE
- SLIDER DOGS, TRADITIONAL CONDIMENTS

### **'ROCK TINI SHAKEN SALADS V**

**CHOICE OF TWO SELECTIONS 21**

**CHOICE OF FOUR SELECTIONS 28**

- CAESAR SALAD WITH HEARTS OF ROMAINE, AGED PARMESAN, HERB CROUTONS, CREAMY GARLIC AND BLACK PEPPER DRESSING
- FATTOUSH SALAD WITH CRISPY PITA, BABY TOMATOES, OLIVES, GARBANZOS, CUCUMBERS AND SUMAC DRESSING
- ASIAN CHOP WITH NAPA CABBAGE, PEANUTS, BELL PEPPERS, LYCHEES, CARROTS AND CHINESE MUSTARD VINAIGRETTE
- GREEK SALAD WITH HEARTS OF ROMAINE, FETA CHEESE, OLIVES, PEPPERONCINI, RED ONIONS AND LEMON HERB DRESSING
- SNIPPED GREENS, CUCUMBER, TOMATOES, SHAVED CARROTS, LIGHT HERB VINAIGRETTE
- COUS COUS SALAD WITH COUS COUS, FETA CHEESE, HEIRLOOM CHERRY TOMATOES, RED AND GREEN BELL PEPPERS, OLIVE OIL V
- LENTIL AND KALE SALAD WITH LENTILS, GREEN KALE, FETA CHEESE, DICED RED APPLES V

### **GOURMET POTATO BAR 22**

**(CHOICE OF THREE):**

- THE KITCHEN SINK - YUKON GOLD MASHED, APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, CHIVES, SOUR CREAM
- THE ITALIAN ROASTED - GARLIC, SHRIMP SCAMPI FRESH BASIL GF
- THE MIDWESTERN - HORSE RADISH, BRAISED SHORT RIBS AND TOBACCO ONIONS
- THE DEEP SOUTH - BUTTERMILK, BLACK PEPPER GRAVY, FRIED CHICKEN
- THE ISLANDER - PURPLE POTATOES, KAHLUA PORK, MAUI ONIONS
- THE ORIENT - WASABI MASHED, FIRECRACKER SHRIMP, CRISPY RICE NOODLES

### **TUSCAN PASTA STATION 24**

**(CHOICE OF TWO):**

- TRUFFLE WHIPPED RICOTTA RAVIOLIS WITH SAGE AND BROWN BUTTER SAUCE
- FARFALLE, SHRIMP WITH LEMON TYHME CREAM
- PENNE PASTA POMODORO
- RIGATONI PASTA WITH LOBSTER, CRAB AND WILD MUSHROOM BOLOGNESE
- CAVATELLI CARBONARA WITH PANCHETTA, PEAS, PARMESAN AND ROASTED GARLIC CREAM SAUCE

*\*PASTA CAN BE DISPLAYED OR PREPARED TO ORDER\**

*\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*

### **RISOTTO BAR 24**

**(CHOICE OF THREE):**

- LOBSTER RISOTTO - MAINE LOBSTER, SHERRY TOMATO CREAM, CHIVES
- THE CAPRI - BASIL, GARLIC SHRIMP, ASPARAGUS, PROSCIUTTO, ROASTED RED PEPPER
- THE TUSCAN - SUNDRIED TOMATO, PANCETTA, PEAS, REGGIANO CHEESE
- BUTTERNUT SQUASH - CAPONATA SQUASH, BUTTERNUT PUREE, PECORINO
- WILD MUSHROOM RISOTTO - SHALLOTS, CHIVES, PARMESAN
- DUNGENESS CRAB RISOTTO - WHOLE GRAIN MUSTARD, LEMON STILTON MOREL

## CARVING DISPLAYS

A CARVING CHEF WILL BE INCLUDED FOR EACH INDIVIDUAL CARVING STATION  
ALL CARVING STATIONS ARE DESIGNED TO LAST FOR 2 HOURS MAXIMUM

### **PORCHETTA 375**

SAVORY ITALIAN SPICE RUBBED PORK ROAST

**SERVES APPROXIMATELY 25 PEOPLE**

PETITE WINTER SPICED POACHED PEAR AND BIBB LETTUCE SALAD  
CARAMELIZED ONION AND MISSION FIG MARMALADE,  
ARTISAN ROLLS

### **WHOLE ROASTED TENDERLOIN GF 550**

**SERVES APPROXIMATELY 25 PEOPLE**

CHARGRILLED BEEF HOUSEMADE STEAK SAUCE, ROASTED GARLIC,  
ARTISAN ROLLS

### **CIDER BRINED WHOLE ROASTED PORK BELLY 375**

**SERVES APPROXIMATELY 30 PEOPLE**

FARRO AND WILD MUSHROOM RISOTTO WITH 25 YEAR BALSAMIC

### **72 HOUR BRINED HAND CARVED ROTISSERIE STYLE CHICKENS GF 325**

**SERVES APPROXIMATELY 25 PEOPLE**

KILLER MAC AND CHEESE WITH BACON 'BREAD CRUMBS'  
CHEDDAR CHEESE AND CHIVE BISCUITS WITH CREAMERY BUTTER

### **SLOW ROASTED THYME AND BUTTER BASTED TURKEY BREAST GF 300**

**SERVES APPROXIMATELY 20 PEOPLE**

PORT BRAISED CRANBERRIES,  
TART APPLE AND FENNEL SAUSAGE BREAD STUFFING,  
BLACK PEPPER GRAVY

### **HERB ROASTED WHOLE ALASKAN SALMON GF 325**

**SERVES APPROXIMATELY 25 PEOPLE**

WARM FINGERLING POTATO SALAD WITH BACON LARDONS AND  
STONE GROUND MUSTARD DRESSING

### **SALT CRUST BAKED FRESH SEASONAL WHOLE FISH GF 400**

**SERVES APPROXIMATELY 20 PEOPLE**

CELERY, HERB AND BABY TOMATO SALAD, OLIVE OIL ROASTED BEETS  
WITH PICKLED RADISH AND ROCKET GREENS

### **PEPPER CRUSTED CERTIFIED ANGUS WHOLE**

**STRIPLOIN OF BEEF GF 475**

**SERVES APPROXIMATELY 30 PEOPLE**

GORGONZOLA AND PISTACHIO POLENTA CAKES  
WITH SAUTEED BROCCOLI RAAB, TRUFFLE SCENTED BEARNAISE SAUCE

### **HICKORY SMOKED BBQ SPICE RUBBED BEEF BRISKET 300**

**SERVES APPROXIMATELY 35 PEOPLE**

CABBAGE AND CARROT CIDER SLAW, CORN BREAD MUFFINS

### **SEA SALT & OREGANO RUBBED SLOW ROASTED BONE IN**

**LEG OF LAMB GF 275**

**SERVES APPROXIMATELY 20 PEOPLE**

MINIATURE YORKSHIRE PUDDINGS AND NATURAL LAMB JUS  
BRASIED LENTIL AND KAFTERI CHEESE SPREAD WITH WARM PITA

### **VEGETARIAN STRUDEL V 200**

**SERVES APPROXIMATELY 20 PEOPLE**

RAINBOW CARROT SALAD WITH MARCONA ALMONDS,  
DATES AND CUMIN DRESSING  
TABBOULEH STYLE COUSCOUS WITH FRESH LEMON, GARLIC AND  
TZATZIKI

*\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*



## DESSERT STATIONS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

### SWEET FINALES 22

MAXIMUM 300 GUESTS

'HOT CHOCOLATE'

WARM FLOURLESS CHOCOLATE CAKES WITH  
MOLTEN CHOCOLATE CENTER

SUGAR SHOTS

OUR PASTRY CHEF'S SHOOTER CREATIONS FEATURING OLD TIME  
FAVORITES LIKE APPLE PIE, LEMON MERINGUE, BERRY CRUMBLE,  
NEW YORK CHEESECAKE AND TIRAMISU

SWEET BITES

MINI KEYLIME PIES

GIANDUJA CREAM CHOCOLATE SLICES

PB&J CHOCOLATE CUPS

### A TRIBUTE TO SHORTCAKES 19

(CHOICE OF TWO):

- CARAMELIZED BANANAS
- CHERRIES JUBILEE
- STRAWBERRIES GRAND MARNIER
- BLACKBERRY COMPOTE

ACCOMPANIED BY WHIPPED CREAM, TOASTED STREUSEL,  
WHITE & DARK CHOCOLATE SHAVINGS  
SERVED WITH SUGARED SHORTCAKES

### STICKS & LOLLI POPS 20

CHEF'S SELECTION OF HANDMADE CONFECTIONS ON STICKS  
FEATURING CHOCOLATE TRUFFLES,  
CHEESECAKE LOLLIPOPS, BROWNIE LOLLIPOPS,  
CHOCOLATE DIPPED STRAWBERRIES, RICE CRISPY TREATS AND  
MARSHMALLOWS

### THE CANDY STORE 20

FEATURING CHEF'S SELECTION OF HAND MADE TRUFFLES,  
CONFECTIONS, CHOCOLATES, FUDGE, LOLLIPOPS AND  
MARSHMALLOWS

### CUPCAKE SANDWICH SHOP 17

(CHOICE OF THREE FROM THE ORIGINALS, THE OUTRAGEOUS OR  
COMBINATIONS ENCOURAGED!):

#### THE ORIGINALS

- RED VELVET CUPCAKE WITH CREAM CHEESE FROSTING
- VANILLA CUPCAKE WITH CHOCOLATE FROSTING
- CHOCOLATE CUPCAKE WITH VANILLA FROSTING
- LEMON CUPCAKE WITH STRAWBERRY FROSTING

#### THE OUTRAGEOUS

- THE ELVIS  
BANANA CUPCAKE WITH PEANUT BUTTER FROSTING AND  
BACON CRUMBLE
- THE 'BLT'  
BLUEBERRY COMPOTE, LEMON CUPCAKE AND  
TOASTED ALMONDS
- THE CUPCAKE SLIDER  
CHOCOLATE 'PATTY', SUGAR TOPPED BUNS AND ICING



## DESSERT STATIONS

(MINIMUM OF 30 GUESTS/PRICE PER GUEST)

### **VEGAS 'LIGHTS' FLAMBE ACTION STATION 22**

**(CHOICE OF TWO):**

- NEW ORLEANS STYLE BANANAS FOSTER
- CHERRIES JUBILEE WITH KIRSCHWASSER
- CANDIED STRAWBERRIES WITH GRAND MARNIER
- SUGARED PINEAPPLE & CARIBBEAN RUM
- CARAMELIZED PEACHES WITH BOURBON

ACCOMPANIED BY VANILLA BEAN ICE CREAM, SUGAR PUFF PASTRY & CHOCOLATE SAUCE

*\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*

### **CRÈME BRULEE LOVERS ACTION STATION 20**

**(CHOICE OF THREE):**

- MILK CHOCOLATE
- TAHITIAN VANILLA BEAN
- GRAN MARNIER
- ITALIAN COFFEE
- AMARENA CHERRY

*\*UNIFORMED CHEF'S FEE \$200.00 (2 HOUR MAXIMUM)*



## BAR PACKAGES

### **THE OPEN BAR**

A FULLY STOCKED BAR FEATURING OUR PREMIUM OR DELUXE SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION. PRICES DO NOT INCLUDE THE SERVICE CHARGE AND NEVADA STATE SALES TAX.

DELUXE COCKTAILS **9**  
PREMIUM COCKTAILS **12**  
SUPER PREMIUM COCKTAILS **13**  
WINES BY THE GLASS **12**  
DOMESTIC BEER **8**  
IMPORTED BEER **9**  
SOFT DRINKS **5**  
JUICES **5**  
MINERAL WATERS **5**  
CORDIALS, COGNACS, PORTS **14**

### **THE CASH BAR** *(MINIMUM \$500 IN BAR SALES REQUIRED)*

A FULLY STOCKED BAR FEATURING OUR PREMIUM OR DELUXE SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS. BARTENDERS USE A 1 – ¼ OUNCE JIGGER FOR ALL STANDARD DRINKS. CHARGES ARE BASED ON A PER-DRINK BASIS REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION. CASH BAR PRICES ARE INCLUSIVE OF SERVICE CHARGE AND NEVADA STATE SALES TAX.

DELUXE COCKTAILS **10**  
PREMIUM COCKTAILS **13**  
SUPER PREMIUM **14**  
WINES BY THE GLASS **13**  
DOMESTIC BEER **9**  
IMPORTED BEER **10**  
SOFT DRINK **6**  
JUICE **6**  
MINERAL WATERS **6**  
CORDIALS, COGNACS, PORTS **15**

*\* CASH BAR SETUP FEE IS REQUIRED AT A CHARGE OF \$175.00 PER CASH BAR SETUP*

## BAR PACKAGES

### **THE HOURLY BAR (PRICED PER PERSON)**

A FULLY STOCKED BAR FEATURING OUR PREMIUM OR DELUXE SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS. HOURLY BAR PACKAGES DO NOT INCLUDE COGNACS AND CORDIALS. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION. PRICES DO NOT INCLUDE THE SERVICE CHARGE AND NEVADA STATE SALES TAX.

ONE HOUR:	DELUXE BRANDS 26	PREMIUM BRANDS 28	SUPER PREMIUM 32
TWO HOURS:	DELUXE BRANDS 34	PREMIUM BRANDS 36	SUPER PREMIUM 40
THREE HOURS:	DELUXE BRANDS 42	PREMIUM BRANDS 44	SUPER PREMIUM 48
FOUR HOURS:	DELUXE BRANDS 50	PREMIUM BRANDS 52	SUPER PREMIUM 56
FIVE HOURS:	DELUXE BRANDS 55	PREMIUM BRANDS 57	SUPER PREMIUM 61

*\* BARTENDERS ARE REQUIRED AT A CHARGE OF \$200.00 PER 100 PEOPLE, UNLESS OTHERWISE NOTED.*

## BAR ENHANCEMENTS

### **THE PUNCH BOWL (PER GALLON)**

FRESH FRUIT NON-ALCOHOLIC PUNCH 80  
SPARKLING WINE PUNCH 105

### **THE SUNRISE SPECIAL (MINIMUM 20 GUESTS)**

TRADITIONAL BLOODY MARY 11 EACH  
HOUSE CHAMPAGNE MIMOSA 13 EACH  
HOUSE CHAMPAGNE BELLINI 13 EACH

### **SOUTH OF THE BORDER 13 EACH**

EXOTIC MARGARITAS OR TEQUILA SHOOTERS MADE FROM THE FINEST TEQUILAS  
CHOOSE FROM RASPBERRY, STRAWBERRY, MANGO OR LIME

## BAR SELECTIONS

### **SUPER PREMIUM LIQUOR BRANDS**

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, CROWN ROYAL RESERVE WHISKY, CAPTAIN MORGAN PRIVATE STOCK RUM, PATRON SILVER TEQUILA, JOHNNY WALKER SCOTCH, WOODFORD SPECIAL RESERVE BOURBON

### **PREMIUM LIQUOR BRANDS**

ABSOLUT VODKA, TANQUERAY GIN, JACK DANIEL'S BOURBON, BACARDI RUM, EL JIMADOR SILVER TEQUILA, CROWN ROYAL, CHIVAS SCOTCH

### **DELUXE LIQUOR BRANDS**

SMIRNOFF NO. 21 VODKA, BEEFEATER GIN, JIM BEAM BOURBON WHISKEY, CRUZAN LIGHT RUM, SAUZA SILVER TEQUILA, CHRISTIAN BROTHERS BRANDY

### **CORDIALS, COGNACS, SCOTCHES**

BAILEYS, GRAND MARNIER, KAHLUA, AMARETTO DISARONNO, COURVOISIER, CHIVAS REGAL

### **WINE BY THE GLASS**

HOUSE WHITE ZINFANDEL, HOUSE CHARDONNAY, HOUSE CABERNET SAUVIGNON AND HOUSE MERLOT

### **DOMESTIC BEERS**

COORS, COORS LIGHT, MILLER LITE

### **IMPORTED BEERS**

HEINEKEN, CORONA, LAGUNITAS IPA

### **SOFT DRINKS**

PEPSI, DIET PEPSI, MIST TWIST, GINGER ALE, CLUB SODA, TONIC WATER

### **JUICES**

ORANGE, GRAPEFRUIT, CRANBERRY, PINEAPPLE

### **MINERAL WATER**

STILL AND SPARKLING WATER

## BANQUET WINE LIST

### CHAMPAGNE

MV, MOËT & CHANDON IMPERIAL, BRUT	110
MV, VEUVE CLICQUOT YELLOW LABEL, BRUT	125
DOM PERIGNON	450
MV, PERRIER JOUET GRAND, BRUT	92

### MOSCATO D'ASTI

JACOBS CREEK, AUSTRALIA	50
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### SPARKLING WINES

MV, DOMAINE CHANDON BRUT	50
PROSECCO, LA MARCA	52
MV, DOMAINE STE MICHELLE BLANC DE BLANC, BRUT	50

### WHITE WINES

#### LIGHT & REFRESHING WHITE WINES

PINOT GRIS, KENDALL JACKSON VINTNERS RESERVE, CA	50
PINOT GRIGIO, SANTA MARGHERITA, VALDADIGE, ITALY	55
RIESLING, CHATEAU STE MICHELLE HARVEST SELECT, WA	52
RIESLING, HEINZ EIFEL SPATLESE	50
SAUVIGNON BLANC, KENDALL JACKSON AVANT, CA	52
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH-NEW ZEALAND	55

#### MEDIUM TO FULL BODIED WHITE WINES

CHARDONNAY, KENDALL JACKSON VINTNERS RESERVE, CA	52
CHARDONNAY, FERRARI CARANO	60
CHARDONNAY, JORDAN VINEYARDS, RUSSIAN RIVER VALLEY, CA	70
CHARDONNAY, SONOMA CUTRER, RUSSIN RIVER RANCHES CA	56

## BANQUET WINE LIST

### RED WINES

#### LIGHT & REFRESHING RED WINES

PINOT NOIR, KENDALL JACKSON VINTNERS RESERVE, CA	55
PINOT NOIR, LA CREMA, SONOMA, CA	62
PINOT NOIR, ROBERT MONDAVI PRIVATE SELECT, CA	52

#### LUSH & JAMMY RED WINES

KENDALL JACKSON AVANT RED BLEND, CA	52
MALBEC, LAYER CAKE, MENDOZA-ARGENTINA	54
MERLOT, FERRARI CARANO, SONOMA, CA	60
MERLOT, KENDALL JACKSON VINTNERS RESERVE, CA	54

#### FULL BODIED RED WINES

CABERNET SAUVIGNON, FRANCISCAN, NAPA VALLEY, CA	70
CABERNET SAUVIGNON, KENDALL JACKSON VINTNERS RESERVE, CA	55
CABERNET SAUVIGNON, ROBERT MONDAVI PRIVATE SELECT, CA	52
CABERNET SAUVIGNON, JOEL GOTT 815 CA	55

### HOUSE WINES

SAUVIGNON BLANC, SEAGLASS, SANTA BARBARA	48
CHARDONNAY, SEAGLASS, SANTA BARBARA	48
PINOT GRIGIO, SEAGLASS, SANTA BARBARA	48
RIESLING, SEAGLASS, MONTEREY	48
PINOT NOIR, SEAGLASS, SANTA BARBARA	48
CABERNET SAUVIGNON, SEAGLASS, PASO ROBLES	48

## FOOD & BEVERAGE POLICIES

NO FOOD AND BEVERAGE WILL BE PERMITTED INTO HOTEL FROM OUTSIDE PREMISES.

DETAILED, WRITTEN FOOD AND BEVERAGE REQUIREMENTS FOR EACH EVENT MUST BE RECEIVED BY HOTEL THIRTY (30) DAYS PRIOR TO THE EVENT. ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE AND MAY BE CONFIRMED NINETY (90) DAYS PRIOR TO THE EVENT. A TWENTY-THREE PERCENT (23%) SERVICE CHARGE AND CURRENT NEVADA STATE SALES TAX WILL BE ADDED TO ALL APPLICABLE CHARGES. TAX EXEMPT ORGANIZATIONS MUST FURNISH A VALID CERTIFICATE OF EXEMPTION TO HOTEL THIRTY (30) DAYS PRIOR TO THE EVENT.

HOTEL RESERVES THE RIGHT TO APPLY MEETING ROOM RENTAL AND ROOM SET UP LABOR CHARGES.

### **GUARANTEE**

GREEN VALLEY RANCH CATERING DEPARTMENT MUST BE NOTIFIED NO LATER THAN NOON, THREE (3) BUSINESS DAYS (72 HOURS) PRIOR TO THE SCHEDULED FUNCTION, AS TO THE EXACT NUMBER OF PERSONS TO ATTEND ALL PLANNED FUNCTIONS. SHOULD ACTUAL EVENT ATTENDANCE EXCEED 10% OF GUARANTEED ATTENDANCE, ADDITIONAL LABOR CHARGES MAY APPLY. SEE THE CHART BELOW FOR GUARANTEE DUE DAYS. THIS NUMBER IS NOT SUBJECT TO REDUCTION. IF NO GUARANTEE IS RECEIVED, THE NUMBER OF GUESTS INDICATED ON THE BANQUET EVENT ORDER WILL BE THE GUARANTEED ATTENDANCE.

THE HOTEL WILL NOT BE RESPONSIBLE FOR PROVIDING IDENTICAL SERVICES FOR MORE THAN A THREE (3%) PERCENT INCREASE IN ATTENDANCE OVER THE GUARANTEE FOR GROUPS UP TO 500 GUESTS.

### **OVERSET AND SET MAXIMUMS**

GREEN VALLEY RANCH'S "OVERSET" FOR EVENTS IN WHICH MORE THAN 100 PERSONS OR GREATER ARE GUARANTEED, THE OVERSET IS 3% OVER THE GUARANTEED FIGURE. IN ALL CASES, THE "SET" WILL NOT EXCEED MORE THAN 50 PERSONS OVER THE GUARANTEE. THE CHEF WILL PREPARE ALL ITEMS FOR THE SET FIGURE. FOR EVENTS OF 100 PERSONS OR FEWER, THE GUARANTEE WILL EQUAL THE SET.

## **INCREASES IN GUARANTEES**

PLEASE NOTE THE FOLLOWING SHALL APPLY TO ALL INCREASES IN GUARANTEES RECEIVED WITHIN 72 BUSINESS HOURS: GUARANTEE INCREASES OVER 3% OF THE ORIGINAL GUARANTEE RECEIVED 48 TO 24 HOURS PRIOR TO THE FUNCTION (WITH THE EXCEPTION OF COFFEE, DECAFFEINATED COFFEE, TEA, SOFT DRINKS, AND MINERAL WATERS ORDERED ON A CONSUMPTION BASIS) SHALL INCUR A 15% PRICE INCREASE.

AN INCREASED GUARANTEE WITHIN 72 HOURS WILL NOT RECEIVE AN OVERSET AMOUNT. THE NEW GUARANTEE IS THE SET AMOUNT. PLEASE NOTE THAT IN SOME CASES GREEN VALLEY RANCH MAY NOT BE ABLE TO ACCOMMODATE INCREASES IN FOOD AND BEVERAGE QUANTITIES WITH PREVIOUSLY CONFIRMED MENU.

## **LABOR FES**

\$200.00 BARTENDER FEE WILL APPLY PER BARTENDER.

\$200.00 LABOR FEE WILL APPLY PER CHEF ATTENDANT REQUESTED.

\$250.00 LABOR FEE WILL APPLY TO EVENTS WITH 25 GUESTS OR LOWER.

NOTIFICATION OF SERVICE CHARGE AND TAX ++ = PLUS TAX AND SERVICE CHARGE

## **NEW ORDERS WITHIN 72 HOURS**

ANY MENU ORDERED WITHIN 72 HOURS OF THE FUNCTION DATE WILL BE CONSIDERED A "POP-UP" AND SUBJECT TO SPECIAL MENU SELECTIONS AND PRICING. CONSULT YOUR CATERING MANAGER FOR POP-UP MENUS AND PRICING.

## **SPECIAL MEALS**

KOSHER AND HALAL MEALS ARE AVAILABLE UPON REQUEST. REQUESTS MUST BE MADE WITH YOUR CATERING MANAGER AT LEAST SEVEN DAYS IN ADVANCE. "FRESH" STYLE MEALS ARE AVAILABLE, PRICING AS FOLLOWS: BREAKFAST \$45.00 PER PERSON, LUNCH \$65.00 PER PERSON, AND DINNER \$95.00 PER PERSON.

## **ADDITIONAL CHARGES**

1. FOR PLATED MENUS SERVED AS A BUFFET, A SURCHARGE OF \$7.00 PER PERSON WILL APPLY FOR ALL FUNCTIONS 25 PERSONS OR MORE.
2. IN THE EVENT THAT A BUFFET IS SERVED FOR AN AMOUNT UNDER THE MINIMUM QUOTED ON THE BANQUET MENU, A SURCHARGE OF \$5.00 PER PERSON WILL APPLY FOR GUARANTEES BETWEEN 30 AND 99 GUESTS.
3. IN THE EVENT THAT A BUFFET IS SERVED FOR AN AMOUNT UNDER THE MINIMUM QUOTED ON THE BANQUET MENU, A SURCHARGE OF \$7.00 PER PERSON WILL APPLY FOR GUARANTEES BETWEEN 10 AND 29 GUESTS.
4. ALL POOL FUNCTIONS ARE SUBJECT TO A MINIMUM F&B SPEND PER PERSON AND A SET-UP FEE BASED UPON THE AREA. POOL FUNCTIONS ARE SUBJECT TO REGULATIONS GOVERNING THE POOL. PLEASE SEE THE DESTINATION EVENT GUIDE FOR FURTHER DETAILS.
5. IF FULL BANQUET STYLE SEATING AND SERVICE IS PROVIDED FOR CONTINENTAL BREAKFASTS OR BOX LUNCH, A SURCHARGE OF \$2.00 PER PERSON WILL BE APPLIED.
6. FOR PLATED MENUS SERVED WITH MULTIPLE ENTRÉE CHOICES THE FOLLOWING GUIDELINES APPLY; ALL GUESTS MUST BE SERVED THE SAME STARTER AND DESSERT COURSE; THE HIGHEST MENU PRICE WILL APPLY FOR ALL SELECTIONS; GUARANTEE OF EACH ENTRÉE SELECTION IS DUE TO CATERING MANAGER AT LEAST 3 BUSINESS DAYS PRIOR TO EVENT; GUEST ENTRÉE SELECTION MUST BE IDENTIFIED ON PLACE CARD PROVIDED BY HOST.
7. MEETING ROOM SETUP CHANGES MADE LESS THAN 24 HOURS PRIOR TO A FUNCTION MAY INCUR A LABOR CHARGE.



## GENERAL TERMS

ALL RESERVATIONS AND AGREEMENTS ARE MADE UPON, AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF THE HOTEL AND THE FOLLOWING CONDITIONS:

1. THE QUOTATION HEREIN IS SUBJECT TO A PROPORTIONATE INCREASE TO MEET INCREASED COSTS OF FOOD, BEVERAGE AND OTHER COSTS OF THE OPERATION EXISTING AT THE TIME OF PERFORMANCE OF OUR UNDERTAKING BY REASON OF PRESENT COMMODITY PRICES, LABOR COSTS, TAXES OR CURRENCY VALUES. PATRON EXPRESSLY GRANTS THE RIGHT TO THE HOTEL TO RAISE THE PRICES HEREIN QUOTED OR TO MAKE REASONABLE SUBSTITUTIONS ON THE MENU AND AGREES TO PAY SUCH INCREASED PRICES AND TO ACCEPT SUCH SUBSTITUTIONS.
2. IN ARRANGING FOR PRIVATE FUNCTIONS, THE ATTENDANCE MUST BE DEFINITELY SPECIFIED THREE (3) BUSINESS DAYS IN ADVANCE. THIS NUMBER WILL BE CONSIDERED A GUARANTEE, NOT SUBJECT TO REDUCTION, AND CHARGES WILL BE MADE ACCORDINGLY.
3. ALL FEDERAL AND DISTRICT TAXES WHICH MAY BE IMPOSED OR BE APPLICABLE TO THIS AGREEMENT AND TO THE SERVICES RENDERED BY THE HOTEL ARE IN ADDITION TO THE PRICES HEREIN AGREED UPON, AND THE PATRON AGREES TO PAY THEM SEPARATELY.
4. PER NEVADA STATE LAW, ALCOHOLIC BEVERAGES OF ANY KIND WILL NOT BE PERMITTED TO BE BROUGHT INTO THE HOTEL BY THE PATRON OR ANY OF THE PATRON'S GUESTS OR INVITEES FROM THE OUTSIDE. ALL FOOD AND BEVERAGE ITEMS MUST BE PURCHASED FROM THE HOTEL. WE WELCOME YOUR REQUEST FOR SPECIAL ITEMS, WHICH WILL BE CHARGED IN THEIR ENTIRETY PER SPECIFIC ORDERED QUANTITIES. NEVADA STATE LAW FURTHER PROHIBITS THE REMOVAL OF ALCOHOLIC BEVERAGES PURCHASED BY THE HOTEL FOR CLIENT CONSUMPTION.
5. PRICES PRINTED AND PRODUCTS LISTED ARE SUBJECT TO CHANGE WITHOUT NOTICE.
6. PAYMENT SHALL BE MADE IN ADVANCE OF THE FUNCTION UNLESS CREDIT HAS BEEN ESTABLISHED TO THE SATISFACTION OF THE HOTEL, IN WHICH EVENT A DEPOSIT SHOULD BE PAID AT THE TIME OF SIGNING THE CONTRACT AND A SUBSTANTIAL ADDITIONAL PAYMENT WILL BE REQUIRED 24 HOURS BEFORE THE FUNCTION. THE BALANCE OF THE ACCOUNT IS DUE AND PAYABLE 30 DAYS AFTER THE DATE OF THE FUNCTION. A SERVICE CHARGE OF ONE-AND-ONE-HALF PERCENT PER MONTH IS ADDED TO ANY UNPAID BALANCE OVER 30 DAYS OLD.
7. THE BANQUET EVENT ORDER (BEO) IS THE GOVERNING DOCUMENT FOR ALL GOODS AND SERVICES ORDER BY THE CLIENT. CLIENT'S SIGNATURE ON SAID BEO REPRESENTS AN AGREEMENT AND APPROVAL FOR THE GOODS AND SERVICES REPRESENTED ON THE BEO. ALL BANQUET CHECKS PRESENTED PRIOR TO FINAL BILLING ARE SUBJECT TO AN AUDIT AND MAY VARY FROM FINAL INVOICED BANQUET CHECKS.

## SPECIAL DIETS

CHEFS CAN OFTEN SUBSTITUTE DIFFERENT INGREDIENTS AND OFFER OTHER FOOD OPTIONS SO THAT DINING FOR THOSE WITH RESTRICTED DIETS CAN STILL BE A DELECTABLE AFFAIR.

OUR BANQUET CULINARY TEAM CAN ACCOMMODATE THE FOLLOWING COMMON FOOD ALLERGIES AND INTOLERANCES:

WHEAT FREE / GLUTEN FREE **GF**

KOSHER / HALAL

DAIRY FREE / LACTOSE INTOLERANT

VEGETARIAN / SEMI-VEGETARIAN **V**

VEGAN

HEART HEALTHY