

In-House Catering Menu

Appetizers

(15 person minimum)

Pick 3 (2 from A, 1 from B or C) - \$10 per person

Pick 4 (2 from A, 2 from B or C) - \$14 per person

Pick 5 (2 from A, 3 from B or C) - \$17 per person

Pick 6 (3 from A, 3 from B or C) - \$20 per person

Selection A

Deviled Eggs

Bruschetta

Apricot Brie Bites

Veggie Crudité Cups w/ hummus

Caprese Skewers - cherry

tomato/basil/mozzarella

Antipasto Skewers — salami/olive/mozzarella/

roaster pepper/artichoke hearts

Selection B

Veggie Stuffed Mushrooms

Lamb Meatballs w/ yogurt feta sauce

Assorted Flatbreads

Assorted Dirty Chips

Bacon Wrapped Pineapple

Bacon Wrapped Dates

Pigs in a Blanket - croissant/BBQ

Brussel Sprout Bacon Skewers

Selection C – add \$1 per person per selection

Sausage Stuffed Mushrooms

Pork Sliders

Chicken Sliders

Shrimp Skewers w/ Chimichuri

Platters

Serves 12

Fruit Platter - \$108

A variety of delicious fruits including melons, pineapple, grapes, berries and other seasonal items. Selections may vary.

Veggie Platter – \$108

Carrots, tomatoes, cucumber, broccoli, cauliflower, bellpeppers, celery and radishes. Served with hummus.

Fancy Cheese Platter – \$168

Aged gouda, white cheddar, Cambazola and goat cheese with an assortment of olives and pickles. Served with crackers.

Charcuterie Platter - \$192

Assorted meats and cheeses accompanied with pickles, olives, fruit, almonds, jam, and crackers.

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Salads

Serves 12

JJ Salad - \$108

Organic spring mix, gorganzola cheese, red onion, Fuji apple, candied pecans and cranberries. Served with apple cider vinaigrette.

Caesar Salad – \$96

Classic Caesar with romaine, parmesan, croutons and Caesar Dressing.

Grain Salad - \$120

Farro, quinoa, cherry tomato, feta cheese, dried cranberry, and fennel.

Buffet Assembly Bars

Serves 20

Taco Bar - \$160

Corn and flour tortillas. Your choice of carnitas, chicken or fajita chicken. Served with tomatoes, onions, cilantro, salsa, pickled jalapeños, and crèma. Add fajita veggies for \$15.

Nacho Bar-\$160

Corn tortilla chips and black beans. Your choice of chicken or carnitas. Served with cheese sauce, black or pinto beans, tomatoes, onions, pickled jalapeños, cilantro and crema.

Deli Sandwiches - \$240

Turkey, ham, salami and cheeses with a selection of bread. Served with lettuce, tomato, onion, mayo, and mustard.

Buffet Dishes

Price per person

Mixed Veggies - \$8pp

Side of seasonal mixed veggies

Enchiladas - \$10pp

Your choice of chicken, carnitas, or cheese

Chicken Breast - \$14pp

Chicken with roasted veggies and chimichuri sauce.

Sliders - \$55 serves 12 (2 sliders per person)

Hand shredded, slow roasted pulled pork or chicken, with fresh mini-buns, coleslaw, and caramelized onions.

Pasta, your way

Vodka Marinara \$10pp Butter & parmesan \$8pp Bolognese \$12pp Alfredo w/ veggies \$10pp

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Desserts

Serves 12

Cookie Platter - \$30

Assorted cookies and brownies.

Cheesecake Bites - \$50

Assorted flavors.

Cakes - market price

Client's preference.

Beverage Packages – Customizable Options:

Hosted Bar - \$35pp includes all individually ordered cocktails and non-alcoholic beverages

Beverage Tickets - \$10ea cocktail, \$3ea non-alcoholic

No-host bar – current cocktail menu and prices apply

Batched cocktails - \$125 serves 20

LAVENDER LEMONADE - Vodka, lemon, lavender simple and soda
STRAWBERRY LEMONADE - Vodka, lemon, strawberry simple and soda
SALTY DOGS - Vodka, grapefruit with salted rims
J.J. RITA's - Gin, Drakas, Eau de Vie, agave and lime
SAGE AND LAVENDER GIN AND TONICS - Gin, sage simple, lavender simple and tonic
SUNBURN \$165 serves 20 - Rum, Campari, Limoncello, blackberries and lime

Non-Alcoholic:

Juice Carafe - \$9 serves 4. Orange, Cranberry, Pineapple Sodas: \$3 each Perrier, Coke, Diet Coke, Sprite, Ginger Beer Unlimited sodas: \$10 per person Iced-tea or Lemonade - \$40 serves 20 Coffee - \$20 serves 10

Don't see something listed here? Let us know what you have in mind, and we can discuss it with you.

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