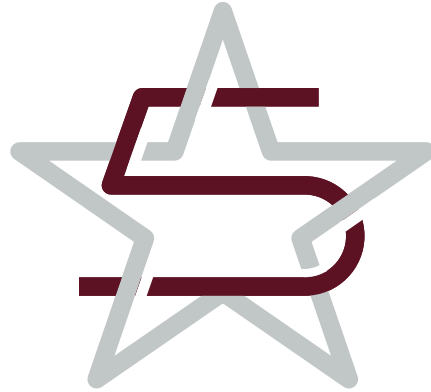




FIVE STAR
CATERING



**FIVE STAR
CATERING**

You are not just choosing a menu,
you are choosing an experience!!

The availability of all items and their prices are subject to change without notice. For information about our full service receptions and events, please visit 5starcatering.com

DELIVERY + ORDER MINIMUMS

All orders delivered Monday - Friday require a \$200 minimum. All weekend deliveries require a \$1,000 minimum. A delivery fee for anything further than 15 miles to our facility, will be applied and varies by location. For all deliveries, please allow a 30 minute window for arrival.

ORDERS + CANCELLATIONS

A 20% rush fee is applied to orders placed after 1 PM for the next business day. Same day orders are subject to approval based on availability. Orders cancelled within 72 hours will incur a 50% charge. Orders cancelled on the same day will incur a 100% charge. Specialty and custom items are subject to 100% cancellation charge, including events canceled due to inclement weather.

OUR CORPORATE MENU

As a full-service caterer, we are pleased to work with you on menus suited to meet your needs. Please feel free to inquire about additional menu items that do not appear in this brochure.

ORDERING

We appreciate you ordering as far in advance as possible. All orders must be placed at least 72 hours in advance. We will do our best to accommodate last-minute orders.

BILLING & PAYMENT

We accept Visa, MasterCard, Discover and American Express. Corporate accounts are available only by completing an account application and providing a credit card number.

All events must be paid in full prior to delivery. Payments over \$250 made with a credit card will incur a 4% fee. Payment may also be made via ACH or check without a fee.

WARM MENU ITEMS AND CHAFING DISHES

Hot menu selections require on-site warming. You may rent 8-quart chrome chafing dishes for \$13.50 each or purchase 8-quart disposable chafing dishes for \$8.50 each. Please keep in mind that some menu items require additional heating time.

EQUIPMENT

Your corporate drop-off order will be presented on disposable platters. If specified, attractive white ceramic platters are available at an additional charge. 5 Star Catering can also provide chafing dishes, linens, fine china, glasses, silverware, tables and chairs as requested.

STAFFING

Your event is important to us and having the right amount of ppl staffed is crucial for a great experience. We suggest the following:

- **Buffet service** - 1 staff for every 25 guest
- **Bartender** - 1 staff for every 25 guest
- **Sit down plated dinner** - 1 staff for every 10 guest

Staffing Cost:

- **Service Staff** (Servers and Bartender) \$30 hr
- **Chef Attended Buffet Stations** - \$125 flat fee (3 hr) +50hr additional
- **Plated Dinner Chef Fee** - \$250 (3hr) +100 hr additional

4 COMPARTMENT TRAY BOXED MEALS

- › Room Temperature
- › Require a minimum 4 of same flavor

TEXAS MESQUITE CHICKEN \$19/per person

Chicken with a mesquite rub, grilled and served with roasted red potatoes, farmers slaw, garden salad and brownies

GRILL AND SIZZLE \$19/per person

Grilled Chicken served with black bean salad, roasted corn relish and colorful quinoa, garden grilled vegetables, homemade cookies

CHICKEN SCALLOPINI \$19/per person

Breaded chicken cutlets served with a lemon caper vinaigrette dressing, orzo pasta salad, Caesar salad, and lemon mouse cake

THE GENOVESE \$19/per person

Sliced chicken breast in a garlic pesto crust, tri-color tortellini, tomato and mozzarella slices, and chefs flavor cannoli's

THE MANDARIN \$23/per person

Hoisin-glazed tri-tip served over a lo mein noodle salad, blistered green beans, and served with a fresh fruit salad

THE OMAHA \$32/per person

Sliced roasted fillet of beef served with roasted tomatoes, asparagus, and horseradish potato salad, house salad, and caramel cheesecake

SOUTH OF THE BORDER \$24/per person

Ancho Chili marinated inside skirt steak, fajita peppers and onions, spiced pinto bean salad, roasted corn salad, and house made cookies

MEMPHIS BBQ SALMON \$23/per person

Salmon glazed with a Memphis-style bbq sauce, dijon slaw, creamy potato salad, and a blondie brownie

ANCHO CHILI HONEY SALMON \$23/per person

Salmon glazed with a ancho honey, black bean salad, roasted corn salad, and a house made cookie



BUFFET STATIONS

- › Prices are per person including disposable dinnerware
- › We offer menu customization at no additional cost
- › Package pricing is for buffet style service, we offer family style and plated dinners for a supplemental fee
- › Menu pricing does not include event staffing fees or sales tax
- › Minimum 25 person



FARMER'S MARKET GRAZING TABLE \$22/per person

- Tumbleweed Cheddar | Petit Basque | Everything Goat Chevre | Shropshire Blue | Petite Brie
- Prosciutto | Spanish Dried Chorizo | Saucisson Sec | Soppressata | Pate de Campagna
- Quince Paste | Lavender Honey | Spiced Pear Compote | Grapes | Dried Apricots | Figs | Cipollini Onions | Peppadew Peppers | Mixed Olives | Spiced Almonds | Whole Grain Mustard
- Pickled | Cured and Raw Seasonal Local Vegetables
- Sun-dried Tomato Hummus | Vegan Green Goddess Ranch | Fire Feta | Sumac Yogurt
- Assorted Crackers | Lavash | Bread

AMERICANA STATION \$31/per person

Sliders (choose 3)

- **Angus Cheeseburger Slider** pickle, ketchup, american cheese on a brioche roll
- **Fried Chicken Slider** mayo, pickle, fried chicken, brioche bun
- **Barbecue Pulled Pork Slider** coleslaw on a buttermilk biscuit
- **Impossible Slider** vegan mayo, caramelized onions
- **Boneless Buffalo** celery, blue cheese or ranch on Hawaiian roll
- **Picnic Style Potato Salad** mayo, wholegrain mustard, pickles, chives
- **Homestyle Macaroni and Cheese**
- **Southern Style Cole Slaw** mayo, cabbage, onion, vinegar, carrots

MIDDLE EASTERN \$31/per person

- Beef Shawarma
- Chicken Shawarma
- Saffron Rice
- **Choice of 2 Hummus** (Regular, Roasted Red Bell Pepper, Garlic, or Everything Bagel)
- Baba ghanoush
- Israeli Salad
- Quinoa Tabouleh
- Pita and Lavash
- Pickled and Marinated Vegetables and Legumes, Olives, Peppers, Za'atar Chickpeas, Pickled Onions, Dolmades

SEAFOOD \$45/per person

- Seasonal Raw Coast Oysters, Poached Jumbo Shrimp, and Snow Crab Legs
- Mahi Mahi Ceviche
- Marinated Crab Claws in olive oil, lemon, herbs, shallots, poblano pepper
- Spicy Corn and Crab Dip
- Tuna Tartare
- Spicy and Mild Cocktail Sauce, Fresh Horseradish, Cider Mignonette, Remoulade, Lemons
- Add Lobster Tails and Jumbo King Crab (+\$MP)
- Add Scallops (+\$MP)
- Add Chargrilled Oysters (+4 guest)

TACO BAR \$30/per person

Protein (choose 2)

- **Blackened Shrimp**
- **Pork Carnitas**
- **Chipotle Braised Chicken**
- **Carne Asada**
- **Fajita Vegetables**
- **“Esquites” (Street Corn off the Cob)** paprika, cotija, mayo, cilantro, lime
- **Guacamole, Salsa Roja, Pico de Gallo, Lime Crema, Cilantro, Shaved Radish, Pickled Onion, Jalapeño, Shredded Lettuce**
- **Tortilla Chips, Soft Flour and Corn Tortillas**

CREOLE BAR \$31/per person

(Choose 5 from below)

- **Red beans and Rice**
- **Chargrilled Oysters** (+\$4 per guest)
- **Chicken & andouille gumbo**
- **Seafood gumbo**
- **Shrimp creole, roasted poblano peppers**
- **Crawfish étouffée, grilled scallions**
- **Dirty Rice**
- **Mini Meat Pies**
- **Muffuletta Sliders**
- **Corn Maque Choux**
- **Shrimp and Grits**

MINI POBOY STATION add \$6 per person to creole bar

Pick 3 below

- **Gulf shrimp remoulade** fresh tomato, crispy shallots, lettuce
- **Cochon de lait** braised pulled pork, roasted garlic aioli, pickled green tomatoes, and lettuce
- **New Orleans style roast beef** mayo, lettuce, tomato, and pickle
- **Alligator sausage** Crystal aioli, pickled mirliton slaw
- **Crawfish sausage** creole mustard aioli, green tomato chow-chow
- **NOLA BBQ Shrimp**
- **Fried Louisiana catfish** roasted garlic mayo, pickled green tomatoes, and lettuce

TASTE OF ITALY \$36/per person

- **Fried Arancini** with marinara sauce
- **Fried Cheese Ravioli** with sundried tomato sauce
- **Spinach and Artichoke Dip** wonton chips
- **Caprese Salad Skewers**
- **Meatball Sliders** gouda cheese and garlic mayo
- **Truffle Ravioli** truffle cream sauce
- **Lobster Mac and Cheese**

ADD PIZZA STATION TO TASTE OF ITALY \$8/PER PERSON





PIZZA STATION \$31/per person

House made dough cooked in-front of guest

- Pepperoni
- Cheese
- Sausage
- Margherita
- Combination

THE BIG TEXAN \$31/per person

Choose 3 meats from the list below

- 1/2 Smoked Chickens
- Chopped Beef Brisket
- Pulled Whole Hog
- 2 Bone Spareribs
- Sliced Beef Brisket -Chef Slicing at event (add +5/per person)
- Beef Tri Tip with Chimichurri- Chef Slicing at event (add +3/per person)

Choose 4 sides from the list below

- Jalapeno Slaw
- Loaded Hot Potato Salad
- Chipotle Potato Salad - Cold
- Jalapeno Cream Corn
- 3 Bean-Brisket Baked Beans
- Mac and Cheese
- Hatch Chili Mac and Cheese
- Collard Greens

Served with buns, sauce, and your choice of cookies or banana cream cake for dessert

Upgrade to a Whole Hog cooked at your event. Let our pitmaster come out and cook where your guest can see and smell the cooking process. (Cook times vary from 8-14 hours add \$400)

SMALL HOG 25-30LBS OF MEAT (\$650)+PIT FEE

Feeds up to 60pl

LARGE HOG 80-90LBS OF MEAT (\$1950)+PIT FEE

Feeds up to 140pl

LOUISIANA BAYOU BOIL

Crawfish Boil MP

*Includes Crawfish, Sausage, Potatoes, and Corn
Cook on site at event add \$300*

Shrimp Boil MP

*Includes Shrimp, Sausage, Potatoes, and Corn
Cook on site at event add \$300*

Crawfish and Shrimp Boil MP

*Includes Crawfish, Shrimp, Sausage, Potatoes, and Corn
Cook on site at event add \$300*

***Other items that can be rented for event include**

- Trash Cans
- 8ft Tables with plastic cover
- Chairs
- Stand Up crawfish eating tables
- Plastic eating trays or Paper boats
- Paper towels
- Lemon Square towels



BREAKFAST (8 PERSON MINIMUM)

ROOM TEMPERATURE BREAKFAST

Muffin Basket \$4.25 each

- *Blueberry Streusel*
- *Double Chocolate*
- *Banana Nut*
- *Coffee Streusel*

Small Seasonal Fruit Platter \$85

The freshest seasonal fruits, served with a lemon-poppy seed yogurt sauce

Croissant Trio \$5.50 each

- *Smoked Ham and swiss cheese*
- *Ultimate Chocolate*
- *Flaky Almond*

Assorted Fruit Danish \$4.00 each

- *Raspberry*
- *Blueberry*
- *Cherry*
- *Peach*
- *Plum Raisin*

Sweet Artisan Pastries Platter \$95

Banana Bread, Danishes, Muffins, Croissants and more, served with fruit preserves and butter

Smoked Salmon Platter \$16.00 a person

Sliced smoked salmon, bagels, cream cheese, red onion, capers, and tomatoes

Large Continental Breakfast Platter \$215

- *Assorted Bagels*
- *Assorted Muffins*
- *Cream Cheese, Fruit Preserves, and Butter*
- *Sliced Fruit Platter*
- *Yogurt Parfaits*

Gourmet Bagel Platter \$65

Served with plain cream cheese, strawberry cream cheese, chives, whipped butter, and fruit preserves

Individual Yogurt Parfaits \$5.50 each

Greek yogurt mixed with honey, fruit preserves, fresh seasonal fruit, and granola



HOT BREAKFAST

*Require a minimum of 5
of same flavor*

Fresh Scrambled Eggs \$6.95 a person

All American Breakfast \$12.75 a person

Scrambled eggs, bacon, waffle hashbrowns, and sliced fruit

Southern Breakfast \$16.75 a person

*add pancakes for \$3 a person

*Scrambled eggs, bacon, sausage patties, biscuits, sausage-gravy,
grits, waffle hashbrowns and sliced fruit*

South of the Border Burrito \$13.95 each

*Scrambled eggs, sausage, roasted red peppers, pico, and monterey
jack cheese*

Morning Sizzle Wrap \$14.95 each

*Bacon, sausage, cheddar cheese, waffle hashbrowns, scrambled
eggs, chipotle sauce, and pico*

Cali Wrap \$13.95 each

*Egg whites, asparagus, spinach, mushrooms, and fontina cheese
wrapped in a spinach tortilla*

BREAKFAST SANDWICHES \$7.50 EACH

Rise and Shine

Bacon or Sausage, egg, and cheese on english muffin

The Old Town

Ham, egg, and swiss on croissant

Belgian Sunrise

Sausage, egg, and brie on english muffin

The Fresh Start

Egg whites, spinach, mushrooms, and provolone on english muffin

The Mother Clucker

Biscuit, fried chicken, fried green tomato, and pimento cheese



HORS D'OEUVRES

- › Hors D'oeuvres can be served or stationary
- › 2 hours minimum
- › 25 person minimum
- › Choice of 3 - **\$24/person** | Choice of 5 - **\$38/person**

Beef Tenderloin on brioche red onion marmalade, blue cheese cream

Pork Belly "Banh Mi" hoisin, pickled vegetables, red chili, cilantro mini bun

Chicken Thigh Chimichurri Skewer

Mini Cubano house made pickle, mustard, pulled pork, ham, swiss cheese

Sweet Tea Fried Chicken on maple waffle with mikes hot honey, paprika butter

Truffled Chicken Salad with apple, celery on brioche toast

Main Style Cold Lobster Roll

Crab and Corn Hush Puppy with remoulade

Mini Crab Cake with roasted poblano aioli

Spicy Tuna on crispy rice with spiced mayo

Wasabi Tuna Poke served in a cone with wasabi caviar

Beef Tartare served on pita with white truffle oil

Jerk Chicken served on plantain chip with yellow pepper pineapple salsa

Fried Mac and Cheese Lollipops

Mini Nashville Chicken Biscuits



Blini with caviar and crème fraiche

Smoked Tuna Dip on cracker with pickled red onion

Bruschetta with whipped ricotta, roasted tomatoes, pesto

Pimento Cheese on grit cracker, with pickled green tomato relish, and bacon jam

Muffuletta Canape salami, mortadella, provolone, olive salad

Boudin Ball served with a creole mustard glaze

Smoked Brisket onion jam, horseradish crema

Mini Whole Hog Taco topped with Carolina mustard slaw

Smoked Salmon on wonton chips with crème fraiche and wasabi caviar

Smoked Chicken on cornbread with the joint bbq sauce and fresh slaw

Buffalo Oyster topped with blue cheese, pickled red onion and bacon

Crab Cake Slider with jalapeno aioli

Louisiana Mini Meat Pie with cilantro ranch

Fried Green Tomato BLT with roasted garlic aioli

Duck Confit Arancini Balls

In and Out Burger Sliders

Candied Bacon Skewer with bourbon peanut butter sauce

Duck Confit boursin cheese, bourbon cherries, puff pastry

Mini Spanakopita spinach, herbs, cheese served with taziki

Vegetable Spring Rolls served with sweet chili and soy sauce

Polenta Cake topped with whipped feta, olive oil, and tomato jam

Roasted Tomato Soup Shooter with mini grilled cheese

NOLA Style BBQ Shrimp served over jalapeno cornbread or grit cake

Rosemary and Lemon Lamb Chops

Bison Mini Patty Melt gouda, sweet onions, and special sauce



SALADS

Small Shared Salad \$110
(Serves 4-7 ppl)

Large Shared Salads \$160
(Serves 8-10 ppl)

Individually Boxed Salads \$17

Market Field Salad

Artisan greens, radishes, grape tomatoes, shaved carrots, cucumber, served with balsamic vinaigrette

Empire State

Baby kale, candied pecans, radicchio, cheddar cheese, green apple, served with sherry dijon vinaigrette

South of the Border

Romaine, purple cabbage, roasted corn, black beans, avocado, diced tomatoes, served with chipotle lime vinaigrette

Greek Salad

Diced Tomatoes, cucumbers, bell peppers, kalamata olives, feta, tossed in a greek vinaigrette dressing

Gyro Salad

Romaine, diced tomatoes, sliced white onions, kalamata olives, choice of traditional gyro meat or chicken gyro meat served with ranch dressing

Strawberry Pomegranate

Red and Green leaf lettuce, strawberries, frisee, edamame, feta, sliced almonds, served with a pomegranate vinaigrette dressing

Chili Squash Salad

Ancho roasted squash, baby spinach, cipollini onions, goat cheese, smoked almonds, tossed in a lemon sumac dressing

Caesar Salad

Romaine, parmesan cheese, croutons, served with caesar dressing

Niçoise Salad

Haricot vert, potatoes, red onions, hard boiled eggs, niçoise olives, red and yellow roasted pepper, and tossed in a French vinaigrette

Add protein to any salad- approx. 6oz protein per person

SMALL SALAD

Marinated Chicken \$75

Smoke Tri Tip \$125

Salmon \$135

Grilled Shrimp \$125

Falafel \$75

LARGE SALAD

Marinated Chicken \$105

Smoke Tri Tip \$155

Salmon \$175

Grilled Shrimp \$155

Falafel \$105



PLATED DINNER MENUS

› 25 person minimum

FIRST COURSE *Choose One*

Crab Salad Cucumber, Avocado Puree & Citrus Dressing

Crispy Pork Belly Asian Salad & Red wine caramel

Yellowfin Tuna Carpaccio avocado, ruby grapefruit and miso, ginger dressing

SECOND COURSE *Choose One*

Filet Mignon with scalloped potatoes stack, thyme demi, king mushrooms, and asparagus

Pan Roasted Halibut served with crispy potatoes, white asparagus, topped with a blistered tomato butter

Chicken Ballotine sage cornbread stuffing over roasted beets, sautéed brussels and finished with a chicken jus

Rosemary and Lemon Lamb served over haricot vert, cous cous with smoked almonds

THIRD COURSE *Choose One*

Caramelized Peach Creme Brûlée

Flourless Chocolate Torte with Bourbon Cherries

Salted Caramel Vanilla Crunch

White Chocolate with Raspberry Cheesecake

3 Layer Iced Lemon Curd Cake

Pan-Seared Scallops Cauliflower Puree & Hickory Smoked Bacon

Jumbo Shrimp Spiced Turmeric Coconut Cream and Black Asian Rice

Chili Crab Cakes Cucumber and Lime Aioli

Spinach Feta Souffle Grapes and Roasted Hazelnuts

Dry-Aged Tomahawk Pork Chop over parmesan and leek mashed potatoes, haricot vert, and topped with a bourbon cherry sauce

Wholegrain Mustard Duroc Pork Tenderloin with sweet potato hash, and roasted apples

Corn Risotto with smoked paprika oil, roasted corn, sweet peppers, and sorrel mushrooms

Braised Beef Short Ribs over asiago polenta and garden vegetables



ALL-AMERICAN SANDWICH AND WRAPS

SANDWICH BUFFET - 8 PERSONS MINIMUM

Choose from our sandwiches and wraps (total 4), choice of side salad, and homemade cookies

- Caesar salad
- Garden salad
- Pasta salad
- Potato Salad
- Southern Slaw

\$14.95 per person/ one side

\$16.95 per person/ two sides

ULTIMATE SANDWICH BUFFET

Shaved Boars Head roast beef, smoked turkey, smoked ham, swiss cheese, cheddar cheese, potato salad, coleslaw, pickles, lettuce, sliced tomatoes, mayonnaise, mustard, and horseradish cream

- Assorted sliced breads and rolls
- Potato chips
- Homemade Cookies

\$18.95 a person

BROWN BAG LUNCH

Pick from any of our sandwich or wraps, a bag of chips, and cookie. Minimum 5 of same type per order.

\$17.95 a person

Sandwiches - minimum 5 of same type per order **All Sandwiches are \$14.95

ITALIAN COMBO

Boars Head Salami, Pepperoni, Ham, Provolone Cheese, Lettuce, Tomato, served on hogie roll with oil and vinegar

CHICKEN SALTIMBOCCA

Bread chicken breast cutlet, pecorino cheese, roasted garlic mayo, arugula, balsamic vinegar served on focaccia

AVOCADO TURKEY CLUB

Boars Head smoked turkey, avocado smash, monterey jack cheese, bacon, tomato, romaine, lettuce, served on grain wheat bread

HERBED EGG SALAD

Egg salad, chives, green leaf lettuce, tomato, served on croissant

ROAST BEEF SANDWICH

Boars Head Roast Beef, gruyere cheese, pickled red onion, spinach, horseradish cream served on onion roll

CUBAN SANDWICH

Boars Head ham, pulled pork, swiss cheese, pickles, mustard, pressed on poboy bread

BLACK FOREST HAM

Boars Head Black Forest Ham, whole grain mustard, smoked pickles, white cheddar, and served on croissant

CHIMICHURRI TRI TIP

Smoked Tri Tip steak with lettuce, tomato, chimichurri drizzle and jalapeño mayo on a toasted baguette

THE VIRGINIAN

Boars Head Virginia cured ham, smoked gouda cheese, honey mustard dressing, leaf lettuce and plum tomatoes served on marbled rye bread

POST OAK SMOKED CHICKEN

Post Oak smoked sliced breast chicken, lettuce, tomato, and sun-dried tomato-basil spread served on whole grain bread

COUNTRY CHICKEN SALAD

Chicken salad with leaf lettuce and vine-ripened tomato on a flaky croissant

CHIPOTLE PORTOBELLO

Chipotle BBQ portobello mushrooms with jack cheese, and spicy jalapeno cilantro slaw served on a ciabatta roll



Wraps- minimum 5 of same flavor per order **All Wraps are \$14.95

MOROCCAN VEGETABLE WRAP

Tagine relish, spiced roasted eggplant, turmeric cauliflower, za'atar chickpeas, baby spinach, served in a roasted red pepper wrap

WASABI TUNA WRAP

Flash seared yellow fin tuna, wasabi mayo, pickled ginger, mixed cabbage, carrot, cilantro, served in garden spinach wrap

CHICKEN CAESAR WRAP

Roasted chicken breast, romaine lettuce, parmesan cheese, Caesar dressing served in a flour wrap

CAPRESE WRAP

Marinated tomatoes, fresh mozzarella, arugula, basil pesto mayo, served in a roasted pepper wrap

GRILLED SALMON WRAP

Grilled salmon fillet with tomato, caramelized red onion and basil pesto mayo served in a roasted red pepper tortilla

BLT WRAP

Bacon, lettuce, tomato, cotija cheese, cilantro, avocado and chipotle mayo served in a jalapeno tortilla

TURKEY CLUB WRAP

Boars Head smoked turkey breast, monterey Jack cheese, bacon, red leaf lettuce, sliced tomato and mayonnaise served in a spinach tortilla

BBQ RANCH

BBQ chicken, colby cheese, bbq ranch slaw, tomato served in a jalapeño wrap

CALIFORNIA SPA WRAP

Roasted red pepper hummus, avocado, spinach, tomatoes and feta cheese served in a roasted pepper tortilla

FALAFEL WRAP

Falafel with tabbouli, hummus, lettuce, buffalo-granch in a pita wrap



BOWLS

- › All bowls \$16.95/each
- › Requirement a minimum of 3 per flavor to order

BURRITO *cilantro rice, roasted corn, black beans, pico de gallo, cotija, creamy poblano dressing*

ORZO *kalamata olive, spinach, marinated tomato, feta, crispy garlic, lemon, red wine vinaigrette*

BISTRO *haricots vert, cherry tomato, arugula, kalamata olives, crispy capers, new season potato, tarragon, parsley, hard-boiled egg, caper shallot vinaigrette*

TERIYAKI *baby bok choy, jasmine rice, broccoli, mushrooms, scallion, toasted sesame seeds, tamari*

TEX MEX PASTA SALAD *fusilli pasta tossed with black beans, charred corn, avocado, tomatoes, sharp cheddar cheese, crisp corn chips with a BBQ ranch dressing*

CHICKEN SUPREME SALAD BOWL *baby spinach and field greens topped with grilled chicken, sliced mango, goat cheese and pistachios with a citrus vinaigrette*

TROPICAL AHI TUNA BOWL *seared tuna loin diced and tossed in creamy chili-garlic sauce on top of steamed sushi rice with pineapple, avocado, cucumber, julienned carrots, red peppers, purple cabbage, bean sprouts and fresh cilantro*

CHICKEN TERIYAKI POWER BOWL *roasted free-range sesame chicken, cauliflower, quinoa, carrots, red onion, edamame beans, pickled ginger, alfalfa sprouts and fresh cilantro leaves with sweet and tangy teriyaki sauce*



PREMIUM OPEN BAR

PREMIUM OPEN BAR

LIQUOR

Premium, Call & Well Brands

BEER

Domestic & Imported

WINE

Pinot, Red, White

SANGRIA

Red or White

2-hour service, per person \$35

Additional hour per person \$10

BEER & WINE OPEN BAR

BEER

Domestic & Imported

WINE

Pinot, Red, White

SANGRIA

Red or White

2-hour service, per person \$26

additional hour per person \$8

HOST CONSUMPTION BAR & CASH BAR

Individual cocktails charged based on restaurant prices. Cash bar available upon request.

STANDARD OPEN BAR

LIQUOR

Call & Well Brands

BEER

Domestic & Imported

WINE

Pinot, Red, White

SANGRIA

Red or White

2-hour service, per person \$32

additional hour per person \$9

INDIVIDUAL DRINK TICKETS

PREMIUM \$10

Premium, Call & Well Brands • Domestic & Imported Beer House Wine (Pinot, Red, White) Sangria (Red, White)

STANDARD \$9

Call & Well Brands • Domestic & Imported Beer House Wine (Pinot, Red, White) Sangria (Red, White)

BEER, WINE & SANGRIA \$8

Domestic & Imported Beer House Wine (Pinot, Red, White) Sangria (Red, White)