

HOPE & GRAND

E V E N T S

CATERING MENU PACKAGES

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The Basics

Traditional Continental **v 25**

An array of fresh baked muffins, pastries and croissants with whipped butter, seasonal fresh fruit, preserves, assorted bottled juice and fresh brewed coffee

*Priced Per Person
Minimum of 50 guest*

Traditional Continental Plus

Includes all items from the Traditional Continental with the addition of your choice of breakfast sandwich or burrito

Choose One

Chorizo and Egg Burrito **9**

Pork chorizo, eggs, cheese, Poblano rajas, tomatillo salsa verde, flour tortilla

Vegan Breakfast Burrito **v, v2, DF 11**

Plant based sausage, tofu scramble, mushrooms, bell pepper, spinach tortilla

Early Riser **10**

Fried egg, country ham, Cheddar, toasted English Muffin

Bistro Breakfast Sandwich **10**

Local sausage, scrambled egg, Cheddar, brioche

Priced Per Person

Everyday Breakfast - Chef Table **28**

All of the Classics- sure to please everyone

Seasonal Fresh Sliced Fruit **v, v2, AVG, DF**

Fresh Baked Pastries and Muffins **v**

Whipped butter, fruit preserves

Farm Fresh Scrambled Eggs **v**

Served with flour tortillas, shredded cheese, handmade salsa

Hash Brown Potatoes **v, v2, AVG, DF**

Griddled shredded potatoes, sweet onion

Smokehouse Bacon and Sausage **AVG, DF**

Thick cut Applewood bacon, local pork sausage links

Fresh Squeezed Juice

Priced Per Person

Customize it...

Looking for just a little more? Or have something a little different in mind?

We have more breakfast options below and we are always happy to work directly with you and our chefs to create just the right menu for you and your guests!

The Perfect Morning Chef's Table

Choose a total of two (2) entrees from the following selections; Fresh Scrambles, Crafted Frittatas or Signature Sandwiches/Burritos (feel free to mix and match!). In addition to your entrees the package will include bacon or local sausage links, fresh baked muffins, pastries and seasonal fresh sliced fruit

*Priced Per Person
Minimum of 50 Guests*

Fresh Scrambles

Smoked Chicken Chilaquiles *AVG 9*

Tortilla chips, pulled chicken, tomatillo salsa verde, queso fresco, Pico de Gallo, crema

Spinach and Mushroom *AVG, V 11*

Baby spinach, cremini mushroom, caramelized onion, Fontina cheese

Grand Park *AVG 13*

Smoked ham, Applewood bacon, pork sausage, onion, bell pepper, Cheddar

Loaded Vegan *V, V2, AVG, DF 12*

Organic tofu, black beans, onions, garlic, tomato, home-style potatoes, vegan cheese

Crafted Frittatas

Roasted Vegetable *V, AVG 11*

Asparagus, Cipollini onion, zucchini bell peppers, baby bellas, fresh herbs, goat cheese

Bacon, Red Pepper and Arugula *AVG 12*

Applewood bacon, new potatoes, eggs, onion, arugula, roasted red pepper, Fontina cheese

Mediterranean *V, AVG 12*

spinach, oven dried tomato, red onion, artichokes, Kalamata olives, pesto, feta, eggs

Brisket, Sweet Potato and Kale *AVG 13*

Smoked brisket, spiral sweet potatoes, Tuscan kale, aged white Cheddar, eggs

Signature Breakfast Sandwiches and Burritos

Avocado Toast *DF 10*

Smashed avocado, crispy prosciutto, fried egg, nine grain bread

Ultimate Bacon and Egg Sandwich *11*

Hash browns, fried egg, bacon, Cheddar, roasted tomato, arugula, pesto

Vegan Chorizo Burrito *V, V2, DF 12*

Soyrizo, tofu scramble, spinach, bell pepper, house salsa, flour tortilla

Carnitas and Egg Burrito *12*

Scrambled eggs, cheese, pork carnitas, Poblano rajas, avocado, tomatillo salsa verde

Breakfast Upgrades

Substitute one of the following sandwiches in place of your signature breakfast sandwich

Steak and Egg *18*

Petite Filet Mignon, fried egg, Jack cheese, chipotle mayo, Pico de Gallo, avocado, local toasted talera roll

Crab Cake Benedict *18*

Petite crab cake, poached egg, white truffle hollandaise, tomato, arugula, buttered and toasted brioche bun

Chef's Favorite Grazing Boards

Antipasti' Board 14

Watermelon radish, grissini, lavoush, roasted mini sweet peppers, grilled squash, black olives, green olives and tapenade, orange blossom honey, prosciutto, capocola, cured meat sticks, grilled brie cheese with apricot jam

Charcuterie Brunch Board 15

Imported and domestic cheese, fresh berries, sliced apples, grilled baguettes, toast points, fresh fruit compote, local honey, sea salt, cracked pepper, roasted Cipollini onion, Kalamata olives, Peri peri marcona almonds

Lox and Bagel Board 14

Smoked salmon, local bagels, dill whipped cream cheese, sliced tomato, cucumber, red onion, capers, lemon, chopped cooked egg

Well Vegan Board 16

Fresh figs, grapes, roasted peppers, sliced yellow & red peppers, marinated artichoke hearts, endive, gf sliced bread, radicchio, strawberries and candied pecan & walnut mix

Sweet and Savory Board 14

Country Johnny cakes, mini muffins, fresh berries, chocolate pieces, candied pecans, Nutella spread, whipped honey butter, warm maple syrup, peppered bacon strips, grilled local sausage

Lunch

Build a unique grab and go lunch. Enjoy our easy lunch box option or upgrade to the artisan market Box to Go.

Easy Lunch Box

Served with kettle chips, whole fruit and a giant house baked cookie

*Available to be served on platters upon request.
Please specify upon ordering*

Sandwich Selections

Choose Up to Three

Caprese v 24

Vine ripe tomato, basil leaf, fresh mozzarella, pesto mayo, Ciabatta

Bavarian Ham 22

Shaved black forest ham, Swiss, Dijonnaise, pretzel bun

Turkey Avocado 24

Shaved turkey breast, Swiss, red leaf lettuce, tomato, smashed avocado, brioche

Roast Beef 25

Cheddar, red leaf lettuce, tomato, caramelized onion, horseradish cream

Vegan Grilled Vegetable Wrap v, v2, AVG 22

Seasonal Veg, hummus, greens, spinach tortilla

*Minimum of 50 Guests
Priced Per Person*

The Artisan Market Box

Priced Per Person

Minimum of 50 Guests

Built with your choice of Sandwich, Crunch, Side and Sweet

Artisan Sandwiches

Choose Up to Three

*All sandwiches served on fresh
artisan breads and rolls*

Chipotle Chicken Salad 14

Butter lettuce, vine ripe tomatoes

Roasted Vegetable v 12

The best sourced daily with field greens and
garlic herb aioli

Prosciutto 14

Sharp provolone, roasted red pepper, olive oil,
basil

Sirloin 19

Tomato jam, blue cheese, fried ratatouille,
arugula

A Little Crunch

Choose Up to Two

Individual Bag of Kettle Chips v, AVG 6

Pretzel Crisps v, v2, DF 6.5

Garlic and Parmesan Pita Chips v 7

Garden and Grains

Choose Up to Two

Market Salad v, v2, AVG, DF 12

Seasonal greens and vegetables sourced daily,
house vinaigrette

Quinoa Salad v, v2, AVG, DF 15

Kale, chickpeas, red onion, bell pepper,
parsley, cucumber, garlic, red wine vinaigrette

French Potato Salad v, AVG 13

Yukon gold and red bliss potatoes, olive oil,
parsley, basil, dill, Dijon vinaigrette

Bacon and Avocado Caesar 14

Romaine, roasted tomato, Applewood bacon,
shaved Parmesan, herb croutons, avocado
Caesar dressing

Sweet Addition

Choose Up to Two

Fresh Baked Cookies v 8

Gourmet Brownies v 9

Marshmallow Krispy Bars v, AVG 10

Farmer's Market Greens

Build your salad from the fresh market ingredients as our action chef will toss it with your favorite in-house prepared dressing and served with old world sliced breads, and Artisan crackers.

*Priced Per Person Total Price in Proteins
Minimum of 50 Guests*

Greens

Romaine, spring mix, arugula

In the Mix

Heirloom, cherry tomatoes, broccoli, roasted Cipollini onion, charred baby bell peppers, English cucumber, carrots, hard cooked egg, crispy chickpeas, olives, sunflower seeds, dried cranberries, croutons

Chef Carved - Protein

Choose Two

- Herb roasted sirloin 33
- Citrus brined turkey breast 28
- Blackened pork loin 25
- Rotisserie chicken 29
- Grilled tofu 25

Cheese

Choose Two

- Mozzarella ciliegine
- Shaved Parmesan
- Bleu
- Feta
- Goat

House Dressings

Choose Two

- Honey chipotle vinaigrette
- Buttermilk ranch
- Bleu cheese
- Citrus vinaigrette
- Caesar
- Balsamic vinaigrette

Protein Power Wraps and Bowls

*Priced Per Person
Minimum of 50 Guests*

Adobo Chicken Bowl v, AVG 18

Pulled chicken adobo, fire roasted corn, quinoa, red onion, black beans, avocado, tomato, lime vinaigrette

Steak and Sweet Potato Bowl v, AVG 20

Kale, roasted sweet potatoes, grilled sirloin, tomato, red onion, avocado, balsamic vinaigrette

Mediterranean Wrap v, V2, DF 17

Hummus, greens, tomato cucumber relish, olive tapenade, spinach tortilla

Snacks

Whole grain tortilla chips with black bean dip v, V2, DF 11

Hard Boiled Eggs v, AVG, DF 7

Trail mix v 9

Truffle Popcorn **V, AVG, DF** 7

Grilled Garden Vegetables **V, V2, AVG, DF** 9

Chef's seasonal selection of asparagus, squash, sweet peppers and more

Seasonal Fruit Display **V, AVG** 10

Seasonal organic fruits, local honey, vanilla whipped cream cheese

Pub Board 16

Local sausage
Artisan and domestic cheese
cornichons
giant Spanish corn nuts
soft pretzel sticks
grain mustard, beer cheese, mesquite honey

Chips and Queso **AVG** 12

Corn tortilla chips
House pork rinds
Creamy guacamole
Handmade salsa
Chorizo chile con queso

Mezze Board **V** 14

Mediterranean hummus
Crisp vegetables
Country olives
Feta cheese
Olive oil roasted tomatoes
Tzatziki
Grilled flatbreads

Salty Snack Pack **V** 12

Fresh Popped Corn
Assorted Nuts
Snack Mix
Potato Chips with sour cream & onion
and roasted garlic parmesan dips

Chef's Tables

Comfort Favorites 55

Craft Popcorn V, AVG

Rosemary-caramel and white Truffle-Parmesan

Street Corn Guac AVG

Roasted corn, crema, lime, cilantro, Cotija, pork rinds

BLT Cobb Skewer AVG

Iceberg, bacon, tomato, red onion, cooked egg, bleu cheese, avocado ranch

Chicken and Donuts

Maple glazed donut, buttermilk chicken tenderloin, candied bacon, pure maple

Bulgogi Beef Tacos AVG

Corn tortillas, bulgogi beef, pickled vegetables, kimchee, lime sriracha aioli

Machete Dog

Bacon wrapped, whiskey caramelized onions, jalapenos, diced tomatoes, crack sauce

Shrimp Corn Dog

Spicy ketchup, lemon aioli

West Coast Deli 35

Chef attendant required

Chef Carved - Pastrami Brisket and Roast Turkey

Served with Jewish rye, Kaiser rolls, atomic horseradish, stone ground mustard

Kosher Dill and New Pickles

V, V2, AVG, DF

Sweet and Sour Slaw V, AVG

Cabbage, carrots, onion, parsley, creamy vinegar dressing

Russet Potato Chips V, V2, AVG, DF

Macaroni Salad

Celery, red pepper, cooked egg, creamy mustard dressing

Barrio Street Food 50

Chile Lime Chicharrons AVG

Sour cream and onion dip, tomatillo salsa verde

Frutta V, V2, AVG, DF

Papaya, jicama, radish, honeydew, watermelon, strawberries, lime, Tajin

Elote Corn Salad V, AVG

Fire roasted corn, jalapenos, red pepper, black beans, cilantro, tomato, honey-lime crema, ancho powder, Cotija

Street Tacos

Baja Shrimp, Pork Carnitas and Barbacoa Beef with all of the traditional condiments

Green Corn Tamales V, AVG

Rajas, cheese, fire roasted salsa, lime crema

Charro Pinto Beans AVG, DF

Chorizo, tomato, onion, chipotle, garlic, Mexican oregano

Santa Maria BBQ 60

House Smoked Brisket AVG, DF

14-hour smoke, house made BBQ, pickled red onions, charred corn

Pickle Brined Chicken AVG, DF

Garlic fingerling potatoes, natural jus

Pork Belly Mac

Old school mac, BBQ sauce, tender belly, crispy onion

Granny Apple Coleslaw V, AVG

Cabbage, carrot, jalapeno, onion, parsley, tart apple, creamy cider dressing

Grilled Peach Caprese Salad

V, AVG

Arugula, heirloom cherry tomatoes, smoked mozzarella ciliagine, avocado, torn basil, balsamic vinaigrette

Twisted Tater Chips V, AVG

House spice, dill pickle dip

Themed Chef's Tables

American Steakhouse 130

Shellfish Cocktail **V, AVG**

Snow Crab Claws and Jumbo Shrimp with all of the accoutrements

Burrata

Shaved Prosciutto, EV00, grilled ciabatta, pistachio pesto

Beefsteak Tomatoes **AVG**

Champagne vinaigrette, Point Reyes Bleu cheese, jumbo lump crab, micro arugula

BLT Wedge

Baby iceberg, Applewood bacon, cherry tomatoes, smoked cheddar, avocado, peppercorn ranch

Chef Carved - 48oz Porterhouse Steak **AVG**

Béarnaise, bleu Cheese-Cabernet demi, roasted baby bellas

Lobster Twice Baked Potato **AVG**

Boursin, butter poached lobster, baby spinach, chives

Chargrilled Asparagus **V, AVG**

Chopped egg, lemon, fried caper

Rustic Italian 90

Roasted Beets **V, AVG**

Charred heirloom carrots, pistachio, citrus

Salumi **AVG**

Prosciutto, Calabrese, salumi, aged cheese, olives, marcona almonds, fig jam

Italian Chopped Salad **AVG**

Romaine, salami, sopressata, banana peppers, olives, artichokes, feta, red wine vinaigrette

White Truffle Garlic Bread **V**

Ricotta, mozzarella, parmesan, herbs

Charred Cauliflower **AVG**

Fried egg, asparagus, pancetta cream, lemon

Rigatoni Pomodoro

Classic pomodoro sauce, fresh basil and scallions

Roasted Jidori Chicken **AVG, DF**

Root vegetables, Italian Salsa Verde

Tuscan Sirloin **AVG, DF**

White bean mashed, rapini, blistered tomato

Fresh American 98

Truffled Deviled Eggs **AVG**

White truffle, bacon crumbles

Pub Board

Local sausage, English Cheddar, Cornichons, Peruvian corn nuts, Mustard, pimento cheese, soft pretzel baguettes

Caesar

Little gem lettuce, hardboiled egg, bread crumbs, oven dried tomato, Caesar dressing

Crispy Fingerlings **V, AVG**

Parmesan, rosemary, sage, lemon

Creamed Corn Brule **V, AVG**

Leeks, turbinado sugar

Sage Fried Amish Chicken

Black pepper milk gravy, onion jam

Pressed Coffee Short Ribs **AVG**

Parsnip puree, cherry BBQ, greens

Mussels and Chorizo

Tomato, onion, garlic toast

Themed Chef's Tables Continued

East Meets West Fusion 120

King Crab Guac *AVG*

Butter poached crab, mango salsa, tostada

Ramen Crunch Salad *V, V2, DF*

Slaw, edamame, carrot, scallion, mandarin orange, almonds, toasted ramen

Crispy Pork Belly *AVG*

Sticky rice "coleslaw" plum wine sauce

Shrimp Tempura

Sticky rice, spicy tuna, asparagus, truffle aioli, red pepper pico

Served with buns

Korean Hot Chicken

Crispy chicken thigh, gochujang hot sauce, crispy shallot

Kimchee Cauliflower *V*

Fuji apple, sesame seeds, scallion, sriracha aioli

Served with noodles and rice

Al Pastor Pad Thai

Egg, scallion, pickled jalapeno, bean sprouts, tamarind, pork pastor

Short Rib Curry *AVG, DF*

Sweet potato, gastrique onion, peanut, micro cilantro, steamed rice

Dessert... How about it?

Available to add to your Tables and Themed Dinner Chef's Table at an additional cost

Priced Per Person

Chef's Mini Decadence *V* 15

Cheesecakes, whoopee pies, tarts, macaroons

Cupcake Assortment 16

Vanilla bean, red velvet, double chocolate

Gourmet Cookies, Brownies and Treats 12

A sweet assortment of gourmet cookies brownies and Bars

Chicago Cheesecake 14

Traditional Chicago style cheesecake with butter cookie crust

Hors d'oeuvres

Passed Hors d'oeuvres 17

*Priced Per Person
Minimum of 50 Pieces per Selection*

Appetizers

Gorgonzola and Roasted Grape Crostini v
with Toasted Walnut and Balsamic Reduction

Charred Brussels Sprout v, v2, AVG, DF
Tomato Onion Jam

Caprese Salad Pick v, AVG
Fresh basil and Extra Virgin Olive Oil

Fire Roasted Corn and Black Bean Empanada v
Roasted Jalapeno Ranch

Land

Braised Short Rib Spoon AVG
With Parsnip Puree, Cherry BBQ,
Micro Greens

Pork Belly Spoon AVG
Cotija Polenta, Guajillo-Agave Pork Belly, Micro Cilantro

Fried Chicken Satay
Maple Bacon Aioli

Carne Asada Wellington
Onions, Cilantro, Queso Fresco, Salsa Verde

Sea

Crab Cake Spoon
Fire Roasted Corn Relish, Avocado Aioli, Micro Cilantro

Shrimp Ceviche Shooter AVG, DF
Citrus, Chile, Tomato, Cucumber

**Lobster Grilled Cheese and
Tomato Bisque Shooter**

Bacon Wrapped Diver Scallop AVG
with Citrus Honey-Chipotle Aioli

Themed Reception Tables

*Priced Per Person
Minimum of 50 Guests*

Antipasti 26

Shaved Italian meats and Salumi
Pesto Mozzarella Ciliegine
Country Olives
Aged Parmigiano Reggiano
Chargrilled Baby Bell Peppers
Artichoke Pesto
Marcona Almonds
Grilled Artisan Ciabatta & Grissini

Toasted with Toppings 40

Brie Apple and Fig Spread
Burrata, Bacon, Arugula and Tomato
Salumi, Herb Whipped Ricotta and Olive
Local Sausage, Cilantro Pesto, Pico and Manchego

Plant Based V, V2, DF 30

Impossible Slider with Tomato Jam and Fried Ratatouille
Kale Power Bowl with Sweet Potato, Smoked Almond, Chickpeas, Avocado
and Lemon Tahini Dressing
Buffalo Cauliflower "Wings" with Vegan Ranch and Crisp Veg

The Slider Bar 40

Blackened Fillet Mignon with
Lime Chipotle Butter, Brioche
Shrimp Burger Banh Mi with Gochujang
Aioli
Fried Chicken with Arugula, Egg, Bacon
and Truffle Aioli

Raw Bar AVG MKT PRICE

Snow Crab Claws
Jumbo Poached Shrimp
Oysters on the Half Shell
Littleneck Clams
Split Maine Lobster Tails
Traditional Accoutrements

Interactive Reception Tables

Chef Prepared Carving Stations

Perfectly Roasted Meats and Hand Crafted Condiments

Pork Steamship Al Pastor 39

Grilled pineapple Pico, pickled red onion, cilantro, charred jalapeno, corn tortilla

Rosemary Grilled Beef Tenderloin 55

Tomato, arugula, Point Reyes Bleu cheese, Cabernet portabella demi, truffle aioli, brioche

Bourbon Brined Turkey Breast 35

Jalapeno-apple slaw, house cured pickles, brown sugar barbecue, onion roll

Giant Meatball and Italian Rope Sausage 32

Grilled onions and peppers, shaved Parmesan, Italian red gravy, crusty baguette

Salmon Teppanyaki 42

Honey-soy glazed salmon fillet, Asian slaw, scallion pancakes, Gochujang crema, cilantro, toasted sesame

California Pasta Fresh 50

Plant Based Italian Sausage v, v2, DF

Penne, Tuscan kale, white beans, rosemary, San Marzano tomato

Short Rib Radiatore

Pink vodka cream, horseradish, wilted arugula, bread crumbs

Cauliflower Mac

Heavy cream, butter and shredded cheddar

Truffle Garlic Bread & Herb Focaccia v

Globally Inspired Bowls AVG

Sweet Potato and Green Rice Bowl 27

Crispy rice seared with fresh herbs, roasted sweet potatoes, black beans, braised purple cabbage, matchstick carrots, spicy pepita seeds, jalapeno, lime wedges and cilantro

Chermoula Beef and Dukkah Cauliflower Bowl 32

Crispy jasmine garlic rice, Chermoula marinated beef, roasted Dukkah cauliflower, carrots, white onion stalks, Chermoula herb dressed, toasted almond slivers

Oceanside Martini Bar

Mexican Ceviche Martini AVG 20

Shrimp, avocado, red onion, red pepper, cilantro, jalapenos, citrus, diced tomatoes, plantain chip

Tuna Poke Martini 22

Tuna, shredded lettuce, sesame sauce, scallions, red serrano chilies

Plated Meals

Three Courses *Salad, Entrée, Dessert*

Four Courses *Appetizer, Salad, Entrée, Dessert*

Five Courses *Amuse-bouche, Appetizer, Salad, Entrée, Dessert*

Entrée Selections

Choose One

Braised Beef Short Rib **AVG 55**

Braised and slow roasted beef short rib, Cotija whipped potatoes, charred rainbow carrots, micro herbs

Petite Filet Mignon Au Poivre Vert **AVG 65**

Roasted garlic and truffle mashed, broccolini and blistered tear tomato

Agave Glazed Chicken **AVG 50**

Agave-citrus glazed chicken, elote mashed, charred achiote brussels, verde cream

Free Range Chicken **AVG 50**

Lemon ricotta risotto, oven dried tomato, artichoke pesto

Atlantic Salmon Alexander **AVG 60**

White wine, lemon shallot cream, rock shrimp, Bay scallops, asparagus, faro

Bacon Wrapped Pork Tenderloin **AVG 52**

Green chile and cheddar parsnip puree, street corn kernels, chipotle-barbecue demi

Vegan and Vegetarian **45**

Our Chef will create a world class entrée using only the best seasonal, local ingredients

Salad Selections

Choose One

Field Greens **v, AVG 11**

Balsamic roasted pear, manchego, candied almonds, tomatoes, sherry vinaigrette

The Wedge **AVG 13**

Iceberg lettuce, Applewood bacon, tomato, fried shallot, bleu cheese dressing

Caesar **12**

Romaine, shaved parmesan, garlic croutons, house Caesar

Caprese **v, AVG 14**

Grape tomato, mozzarella ciliegine, arugula, torn basil, lemon oregano vinaigrette

Chopped Vegetable **v, AVG 14**

Fresh mixed greens, avocado, roasted corn, queso fresco, black beans, roasted red pepper, heirloom cherry tomatoes, scallion, honey lime vinaigrette

Desserts

Choose One

Chicago Style Cheesecake v 14

Twin sauces, whipped cream, raspberries

Lemon Tart v 12

Fresh berries, mint, raspberry sauce

Chocolate Flan v 12

Prickly pear coulis, cinnamon whipped cream

Flourless Chocolate Torte v, AVG 11

Powdered sugar, raspberries, blackberries

Rustic Apple Blossom v 10

Whipped cream, cinnamon custard sauce

Chocolate Avocado Pudding Parfait

v, v2, AVG, DF 10

Cherry compote, cookie crumble, coconut whip

Amuse-bouches

*Choose One
Priced Per Piece*

Short Rib Arancini Spoon 7

Cilantro-pistachio pesto,
smoked ancho aioli

Crab Guacamole Spoon AVG, DF 6

Mango guacamole, butter poached crab, taro chip

Watermelon Gazpacho Shooter 4

v, v2, AVG, DF

Lime, cucumber, mint oil

Humboldt Fog Cheese v, AVG 7

Honeycomb, fig

Low Country Biscuit 8

Deviled egg spread, bacon, blackened shrimp

Appetizers

*Choose One
Priced Per Piece*

Roasted Beets v, AVG 10

Charred heirloom carrot, pistachio, feta, citrus

Burrata 12

Grilled Peach, prosciutto, balsamic, crostini

Charred Cauliflower v, v2, AVG, DF 9

Harissa tahini, medjool date, mint, pistachio

Elote Crab Cakes 14

Lump crab cake, fire roasted corn,
chipotle-lime aioli, cotija, micro cilantro

Shrimp Cocktail AVG, DF 16

Horseradish, cocktail sauce, lemon

Smoked Duck Quesadilla 13

Brie, caramelized onion, cherry- chipotle salsa

Beverages

Bar Packages

Priced Per Person (Three Hours)

Additional Hours May Be Added and Will Be Priced Per Person

Beer, Wine and Soft Drinks

Miller Lite, Corona Extra, and Stella Artois Beers

House Wine (Cabernet Sauvignon, Chardonnay, Pinot Noir)

Filtered Spa Water and Soft Drinks

Premium

Miller Lite, Corona Extra, and Stella Artois Beers

Josh Craftman's Collection Cabernet Sauvignon, Kendall-Jackson Chardonnay,
Da Vinci Pinot Grigio wines

Bombay Gin, Svedka Vodka, Jose Cuervo Especial Tequila, Bacardi Superior Rum,
Jim Beam Bourbon, Cutty Sark Scotch
Bar Mixes and Bar Fruit Provided

Filtered Spa Water and Soft Drinks

Deluxe

Miller Lite, Corona Extra, and Stella Artois Beers

Josh Craftman's Collection Cabernet Sauvignon, Kendall-Jackson Chardonnay,
Da Vinci Pinot Grigio Wines

Bombay Sapphire Gin, Tito's Handmade Vodka, Hornitos Tequila, Bacardi 8 Rum, Jack
Daniel's Whiskey, and Dewar's White Label Scotch
Bar Mixes and Bar Fruit Provided

Filtered Spa Water and Soft Drinks

Ala Carte Beverages

Beverage Minimums Will Apply

Water

Dasani

San Pellegrino Sparkling

Soft Drinks

Coke, Diet Coke, Sprite

Juice Selections

Orange, Cranberry, Apple, Grapefruit

Serviced Beverages

Regular and Decaf Coffee

Hot Tea

Fresh Brewed Iced Tea

Lemonade

Beer Selections

Miller Lite

Corona Extra

Stella Artois

Firestone 805

Hangar 24 Orange Wheat

Premium House Wine and Cocktails

Deluxe House Wine and Cocktails

Champagne and Sparkling Wine

House

Premium

Upgraded Wine Selections

The Fine Print



OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind may be brought into or removed from the location by either client or client's guests without prior written approval.

EVENT TIMELINE

Food events are based on a two-hour service window or until food runs out, whichever comes first. Event start or end times that deviate more than thirty minutes from the contracted times may be charged additional labor fees. In order to provide the freshest food, we must limit chef table service to two hours.

SERVICE STAFF

Standard guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 35 guests at chef table functions. Please note that these ratios are subject to change/increase based on scope, menu, execution, and final guest count of event. All staffing is charged at a four-hour minimum of \$175.00 per four-hour shift. Additional labor charges may apply based on scope, execution and needs of event.

PRICING

Prices quoted do not include 22% administrative charge or 9.50% sales tax unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed 60 days prior to the event. Orders placed or counts increased within 72 hours (3 business days) of service will be charged 10% higher pricing than published menu prices. Events over 500 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

CANCELLATIONS

Any event cancelled within 30 days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

MENU PLANNING

Menu selections and other details pertinent to your functions must be submitted to the Catering and Sales Department at least (60) days prior to the function date. Your Catering Manager will assist you in selecting the menu items and making arrangements to ensure a successful event.

The Fine Print

PAYMENT

We will not commence service without the receipt a NONREFUNDABLE DEPOSIT in the amount of seventy-five percent (75%) of the estimated event price at least sixty (60) full calendar days prior to the event, and the remaining twenty-five percent (25%) of the estimated event price at least fourteen (14) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within thirty (30) full calendar days of the event provided billing privileges have been previously approved in writing through the Director of Operations' office. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation.

GUARANTEES

A guaranteed number of attendees/quantities of food is required 7 full business days, prior to the event date for functions of 250 guests or less (a business day is defined as Monday through Friday and Holidays and Weekends are excluded from receiving guarantees). This guarantee must be submitted by end of business on the eighth business day. If the guarantee is not received, Levy reserves the right to charge the payment on file for the number of persons/ quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy will neither be responsible nor liable for serving these additional numbers but will do so on a first come, first serve basis as able. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase on the price for each additional guest or increase. All groups over 1,000 guests require an initial guarantee 30 days prior to the event and final guarantees must be received 7 business days prior to the event. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed attend the event. Minimum Guarantee - A 200.00 service fee will be charged for any group under 25 guests.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your function. No alcoholic beverages may be brought onto the premise from outside sources; we reserve the right to refuse alcohol service to intoxicated or underage persons. No alcoholic beverage can be removed from the premises

SERVICE CHARGE AND SALES TAX

Please note that all food, beverage and related items are subject to an 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.