

HOPE & GRAND

E V E N T S

CATERING MENU PACKAGES

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The Basics

Traditional Continental Breakfast **v** 25

*Priced Per Person
Minimum of 50 Guests*

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

Optional Add-ons

Chorizo and Egg Burrito 9

Pork chorizo, eggs, cheese, poblano rajás, tomatillo salsa verde, flour tortilla

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

Plant-based sausage, tofu scramble, mushrooms, bell peppers, spinach tortilla

Early Riser 10

Fried egg, country ham, cheddar, toasted English muffin

Bistro Breakfast Sandwich 10

Local sausage, scrambled egg, cheddar, brioche

Everyday Breakfast – Chef's Table 28

*Priced Per Person
Minimum of 50 Guests*

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

Customize it....

Looking for just a bit more? Have something a little different in mind?

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 entrées, 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 mushrooms, 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, tomatoes, home-style potatoes, vegan cheese

Crafted Frittatas

Roasted Vegetable *V, AVG 11*

Asparagus, Cipollini onions, zucchini, bell peppers, baby portabella mushrooms, fresh herbs, goat cheese

Bacon, Red Pepper and Arugula *AVG 12*

Applewood bacon, potatoes, eggs, onion, arugula, roasted red peppers, Fontina cheese

Mediterranean *V, AVG 12*

Spinach, oven-dried tomatoes, red onion, artichokes, Kalamata olives, pesto, feta, eggs

Brisket, Sweet Potato and Kale *AVG 13*

Smoked brisket, spiral cut 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 tomatoes, 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 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, lavosh, roasted mini sweet peppers, grilled squash, black olives, green olives and tapenade, orange blossom honey, prosciutto, capocollo, cured meat sticks, grilled brie with apricot jam

Charcuterie Brunch Board 15

Imported and domestic cheeses, 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 and red peppers, marinated artichoke hearts, endive, sliced bread, radicchio, strawberries and candied pecan and 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 tomatoes, 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, tomatoes, smashed avocado, brioche

Roast Beef 25

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

Vegan Grilled Vegetable Wrap v, v2, AVG 22

Seasonal vegetables, 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

Locally-sourced, seasonal vegetables with
field greens and garlic herb aioli

Prosciutto 14

Sharp provolone, roasted red peppers,
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 peppers,
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 tomatoes, 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 and our action chef will toss it with your favorite in-house prepared dressing, and serve with old world sliced breads and Artisan crackers.

*Priced Per Person
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 boiled eggs, crispy chickpeas, olives, sunflower seeds, dried cranberries, croutons

Chef Carved Proteins

Choose Two

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

Cheese

Choose Two

- Ciliegine mozzarella
- Shaved Parmesan
- Blue
- Feta
- Goat

House Dressings

Choose Two

- Honey chipotle vinaigrette
- Buttermilk ranch
- Blue 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 and mesquite honey

Mezze Board **V** 14

Mediterranean hummus

Crisp vegetables

Country olives

Feta cheese

Olive oil roasted tomatoes

Tzatziki

Grilled flatbreads

Chips and Queso **AVG** 12

Corn tortilla chips

House pork rinds

Creamy guacamole

Handmade salsa

Chorizo chile con queso

Salty Snack Pack **V** 12

Fresh popcorn

Assorted nuts

Snack mix

Potato chips with sour cream & onion
and roasted garlic parmesan dip

Chef's Tables

Comfort Favorites 55

Craft Popcorn V, AVG

Rosemary-caramel and white Truffle-Parmesan

Street Corn Guacamole AVG

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

BLT Cobb Skewer AVG

Iceberg lettuce, bacon, tomato, red onion, cooked egg, blue cheese, avocado ranch

Chicken and Donuts

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

Bulgogi Beef Tacos AVG

Corn tortillas, bulgogi, pickled vegetables, kimchi, lime Sriracha aioli

Machete Dog

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

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, hard boiled egg, creamy mustard dressing

Mexi-Cali Comforts 50

Chile Lime Chicharrones 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, carnitas and barbacoa with all the traditional condiments

Green Corn Tamales V, AVG

Poblano rajas, cheese, fire roasted salsa, lime crema

Charro Pinto Beans AVG, DF

Chorizo, tomatoes, onion, chipotle, garlic, Mexican oregano

Santa Maria BBQ 60

House Smoked Brisket AVG, DF

14-hour smoked beef, house-made BBQ sauce, pickled red onions, charred corn

Pickle Brined Chicken AVG, DF

Garlic fingerling potatoes, natural jus

Pork Belly Mac

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

Granny Apple Coleslaw V, AVG

Cabbage, carrots, jalapeños, onion, parsley, tart apple, creamy cider dressing

Grilled Peach Caprese Salad V, AVG

Arugula, heirloom cherry tomatoes, smoked ciliegine mozzarella, 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, extra virgin olive oil, grilled ciabatta, pistachio pesto

Beefsteak Tomatoes **AVG**

Champagne vinaigrette, Point Reyes blue 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, blue cheese-Cabernet demi-glace, roasted baby portabella mushrooms

Lobster Twice Baked Potato **AVG**

Boursin, butter poached lobster, baby spinach, chives

Chargrilled Asparagus **V, AVG**

Chopped egg, lemon, fried capers

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 mash, rapini, blistered tomatoes

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, hard boiled egg, bread crumbs, Oven-dried tomatoes, 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 sauce, greens

Mussels and Chorizo

Tomato, onion, garlic toast

Themed Chef's Tables Continued

East Meets West Fusion 120

King Crab Guacamole *AVG*

Butter poached crab, mango salsa, tostada

Ramen Crunch Salad *V, V2, DF*

Cole slaw, edamame, carrots, scallion, mandarin oranges, 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 de gallo
Served with bao buns

Korean Hot Chicken

Crispy chicken thighs, gochujang, fried shallots

Kimchi Cauliflower *V*

Fuji apple, sesame seeds, scallion, Sriracha aioli
Served with noodles and rice

Al Pastor Pad Thai

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

Short Rib Curry *AVG, DF*

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

Dessert... How about it?

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

Priced Per Person

Chef's Mini Decadence *V* 15

Cheesecakes, whoopie 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

Toasted walnut and balsamic reduction

Charred Brussels Sprout v, v2, AVG, DF

Tomato onion jam

Caprese Salad Skewer v, AVG

Fresh basil and extra virgin olive oil

Fire Roasted Corn and Black Bean Empanada v

Roasted jalapeño ranch

Land

Braised Short Rib Spoon AVG

Parsnip puree, cherry BBQ sauce,
microgreens

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, chiles, tomato, cucumber

Lobster Grilled Cheese and Tomato Bisque Shooter

Bacon Wrapped Diver Scallop AVG

Citrus honey-chipotle aioli

Themed Reception Tables

*Priced Per Person
Minimum of 50 Guests*

Antipasti 26

Shaved Italian meats and salumi
Pesto Ciliegine mozzarella
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 de gallo 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 vegetables

The Slider Bar 40

Blackened filet mignon with
lime chipotle butter on 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 de gallo, pickled red onion, cilantro, charred jalapeño, corn tortilla

Rosemary Grilled Beef Tenderloin 55

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

Bourbon Brined Turkey Breast 35

Jalapeño-apple slaw, house-cured pickles, brown sugar barbecue sauce, 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 tomatoes

Short Rib Radiatore

Pink vodka cream sauce, 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, jalapeño, 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 and toasted almond slivers

Oceanside Martini Bar

Mexican Ceviche Martini AVG 20

Shrimp, avocado, red onion, red pepper, cilantro, jalapeños, citrus, diced tomatoes, plantain chips

Tuna Poke Martini 22

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

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 potatoes, broccolini and blistered tear tomatoes

Agave Glazed Chicken *AVG 50*

Agave-citrus glazed chicken, roasted corn, charred achiote-brussels, verde crema

Free Range Chicken *AVG 50*

Lemon ricotta risotto, oven dried tomatoes, artichoke pesto

Atlantic Salmon Alexander *AVG 60*

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

Bacon Wrapped Pork Tenderloin *AVG 52*

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

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, tomatoes, fried shallots, blue cheese dressing

Caesar *12*

Romaine, shaved parmesan, garlic croutons, house-made dressing

Caprese *v, AVG 14*

Grape tomatoes, Ciliegine mozzarella, arugula, torn basil, lemon-oregano vinaigrette

Chopped Vegetable *v, AVG 14*

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

Desserts

*Choose One
Priced Per Piece*

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 whipped cream

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 carrots, pistachio, feta, citrus

Burrata 12

Grilled peach, prosciutto, balsamic, crostini

Charred Cauliflower v, v2, AVG, DF 9

Harissa tahini, Medjool date, mint, pistachios

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 for Additional Cost

Beer, Wine and Soft Drinks

Miller Lite, Corona Extra and Stella Artois

House wine (Cabernet Sauvignon, Chardonnay, Pinot Noir)

Filtered spa water and soft drinks

Premium

Miller Lite, Corona Extra, and Stella Artois

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

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

CONSUMER ADVISORY

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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 30 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 one server per 20 guests for plated meal functions and one 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.

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.

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 (three 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.

The Fine Print

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.

PAYMENT

We will not commence service without the receipt of 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 Operation's 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 seven (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, Hope & Grand Events 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, Hope & Grand Events 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 seven (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.