

Catering Menu

BEVERAGES

JUICE CARAFES \$10

Orange Juice
Cranberry Juice

OTHER OPTIONS

Tea \$10 PER GALLON
Lemonade \$12 PER GALLON
Strawberry Lemonade \$12 PER GALLON

16 servings per gallon for 8-ounce cup or
8 servings per gallon for 16 ounce cup

STARTERS

FRUIT TRAY \$40

Array of fresh seasonal fruit.
Serves 10-15.

VEGETABLE TRAY \$35

Array of fresh vegetables served
with house made creamy
jalapeño. Serves 10-15

PASTA SALAD \$8 PER POUND

Light greek style with herbed
vinaigrette. 1 lb serves 3-5

CHIPS W/ BOTH \$35

Creamy jalapeño ranch & Salsa
Cruda. Serves 10 - 15

BRUNCH

SCONES (ASSORTMENT) \$29 PER DOZEN

Blueberry
White Chocolate Chunk Raspberry
Apple Cinnamon

MINI QUICHE (ASSORTMENT) \$14 PER DOZEN

Garden Vegetable
Broccoli and Cheese
Three Cheese
Cheese and Bacon

CINNAMON ROLLS \$24 PER DOZEN

Homemade cream cheese icing

PIGS IN A BLANKET \$16 PER DOZEN

Beef sausage wrapped in a flaky
crust

DEVILED EGGS \$24 PER DOZEN

Traditional, made from farm
fresh eggs

SANDWICHES

Sold by the pound. Includes
Sourdough Rolls / Croissants.
1 lb serves 3-5

CHICKEN SALAD \$13

Loaded with cranberries and
pecans

TUNA SALAD \$11

Traditional

EGG SALAD \$11

Traditional, made from farm
fresh eggs

KETTLE COOKED CHIPS \$10

Serves 10 - 15

CHARCUTERIE

Price will vary depending on
selections/preference.

STARTS AT \$150 PER 15 GUEST.

TACO BAR

Choice of protein. Comes with all
the fixings. Minimum of 10
guest.

GROUND BEEF \$11 PER PERSON

1894 Baxter Ranch ground beef

STREET TACO STEAK \$14 PER PERSON

1894 Baxter Ranch skirt steak

FLOUR & CORN TORTILLAS

SALSA CRUDA

CREAMY JALAPEÑO RANCH

ELOTE CORN SALAD

DICED RED ONIONS

DICED CILANTRO

COTIJA CHEESE