

# Catering Menu

## BEVERAGES

### JUICE CARAFES \$10

Orange Juice  
Cranberry Juice.

### OTHER OPTIONS

Tea	\$10
Lemonade	\$12
Strawberry Lemonade	\$12

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

## STARTERS

### FRUIT TRAY \$45

Array of fresh seasonal fruit.  
Serves 10-15

### PARFAIT ADD ON \$20

Yogurt and Granola

### VEGETABLE TRAY \$45

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

### PASTA SALAD \$10 Per Pound

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

### CHIPS WITH BOTH DIPS \$15

Creamy Jalapeño Ranch & Salsa Cruda.  
Serves 10-15

### CAPRESE \$60

Sliced tomatoes, pesto, fresh mozzarella and  
basil microgreens, with a drizzle of garlic  
olive oil and balsamic vinegar  
Serves 10-15

## CHARCUTERIE

Price will vary depending on  
selections/preference.

**STARTS AT \$200 PER 15 GUEST**

## BRUNCH

### SCONES \$29 PER DOZEN

Blueberry  
White Chocolate Chunk Raspberry  
Apple Cinnamon

### MINI QUICHE \$14 PER DOZEN

Garden Vegetable  
Broccoli and Cheese  
Three Cheese  
Cheese and Bacon

### DEVILED EGGS \$24 PER DOZEN

Traditional - made with fresh eggs from  
Savannah Ray Farms.

## SANDWICHES

### CHICKEN SALAD \$17

Loaded with cranberries and pecans.

### TUNA SALAD \$16

Traditional

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

### DELI PLATTER \$85

Build your own, with all the fixings.  
Serves 15

### 1894 WAGYU \$4.50 PER SLIDER

#### SLIDERS BY THE SLIDER

Toasted Sourdough buns with our magic  
Fiesta sauce, pickles and melted cheddar.

### KETTLE COOKED CHIPS \$10

Serves 10 - 15

## TACO BAR

*Comes with all the fixings. Minimum of 10  
guest.*

### Ground Beef \$16 PER PERSON

1894 Baxter Ranch Ground Beef

### Flour & Corn Tortillas

### Salsa Cruda

### Creamy Jalapeño Ranch

### Elote Corn Salad

### Diced Red Onions

### Diced Cilantro

### Cotija Cheese