

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