

Catering Menu

BRUNCH

SCONES	\$26 PER DOZEN
Blueberry Orange Cream	
DANISH	\$26 PER DOZEN
Assorted	
FRITTATA	\$35
Serves 12	

BAGEL BAR

Comes with all the fixings. Minimum of 10 guest.

Butter	\$16 PER PERSON
Cream Cheese	
Ham	
Smoked Salmon	
Avacado	
Cucumber	
Red Onion	
Tomato	
Hard Boiled Egg	
Lemon	

SANDWICHES

Comes with all the fixings. Minimum of 10 guest.

CHICKEN SALAD	\$15 PER PERSON
Loaded with cranberries and pecans. Build your own.	
DELI PLATTER	\$15 PER PERSON
Build your own.	

TACO BAR

Comes with all the fixings. Minimum of 10 guest.

1894 Baxter Ranch Beef	\$18 PER PERSON
Flour & Corn Tortillas	
Salsa Cruda	
Creamy Jalapeño Ranch	
Elote Corn Salad	
Diced Red Onions	
Diced Cilantro	
Cotija Cheese	

SHAREABLES

CHARCUTERIE	STARTS AT
Selections/preferences to be discussed with catering manager,	\$200 PER 10 GUEST
FRUIT TRAY	\$50
Array of fresh seasonal fruit. Serves 10	
VEGETABLE TRAY	\$45
Array of fresh vegetables served with house made creamy jalapeño & hummus. Serves 10	
PASTA SALAD	\$10
Light greek style with herbed vinaigrette. 1 lb Serves 5	
CHIPS WITH BOTH DIPS	\$25
Creamy Jalapeño Ranch & Salsa Cruda. Serves 10	

ADD ONS

CAPRESE	\$20
Sliced tomatoes, pesto, fresh mozzarella and basil microgreens, with a drizzle of garlic olive oil and balsamic vinegar.	
PARFAIT	\$20
Yogurt and Granola	
KETTLE COOKED CHIPS	\$10
Serves 10 - 15	
POUND CAKE	\$14
Served with fresh strawberries and cream. Serves 10	

BEVERAGES

JUICE CARAFES (PER 1/2 GALLON)	\$10
Orange Juice Cranberry Juice.	
OTHER OPTIONS (PER GALLON)	
Tea (Sweet or Unsweet)	\$10
Lemonade	\$12
Strawberry Lemonade	\$12