

# Catering Menu

**Minimum of 10 Guests** - Select a menu item for your whole group.  
All items are served buffet-style and include coffee, hot tea, and water.

**V** = Vegetarian   **VE** = Vegan   **GF** = Gluten Free    = Fan Favorite!

## Brunch

**Mains:** 1 for \$15/person, 2 for \$20/person

### Baked French Toast **V**

Deep-dish baked brioche french toast with sweetened cream cheese, maple syrup and fresh fruit

### Pancakes with Sausage or Bacon

Buttermilk pancakes with maple syrup and your choice of: breakfast sausage or bacon strips

### Quiche **V**

Pastry crust filled with eggs, baby spinach, roma tomatoes, baby portobello mushrooms, and goat cheese

## Continental Breakfast:

\$10/person

Assorted muffins, greek yogurt parfait bar, and fresh fruit platter **V**

## Sides:

1 for no charge, 2 for \$4/person

Fresh fruit platter **VE, GF**

 Yukon breakfast potatoes **VE, GF**

Hash browns **VE, GF**

Assorted muffins **V**

Sausage **GF**

Greek yogurt and granola **V**

Assorted breads w/ sweet cream butter and seasonal jam **V**

Mini croissants with brown sugar cinnamon butter **V**

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## Lunch (Available for Dinner)

**Mains:** 1 for \$17/person, 2 for \$21/person

Main dishes include coffee, hot tea, and water

### Assorted Gourmet Sandwiches

**V available**

Platter of assorted gourmet half-sandwiches: may include chicken salad, curry chicken salad wrap, roast beef, turkey club, ham and swiss, European club, and veggie

### Chopped Salad

Romaine lettuce, smoked turkey, dried cherries, applewood smoked bacon, Roma tomatoes, red onion, gorgonzola cheese, and poppyseed vinaigrette

 **Grill Tacos GF available**

Choice of one meat: Carne asada, pork carnitas, al pastor chicken, or chorizo sausage. Choice of corn (GF) or flour tortillas. Served with cilantro, onion, cotija cheese, and hot sauce options

## Sides:

1 for no charge, 2 for \$5/person

Butternut squash bisque **GF**

Chicken and wild rice soup **GF**

Tomato basil soup **GF, V**

Bacon cheddar potato chowder

Greens salad - Pick 2 dressings (garlic vinaigrette, red wine vinaigrette, honey balsamic vinaigrette, poppyseed vinaigrette, buttermilk ranch **GF, V**)

Classic caesar salad

Orzo pasta salad **V**

Pita bread and hummus **VE**

Fresh fruit platter **VE, GF**



Thought Design

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## Dinner (Available for Lunch)

**Mains:** 1 for \$19/person, 2 for \$21/person

Add grilled chicken or pork tenderloin to any dish for \$3/person. Includes coffee, hot tea, and water

 **Fettuccine Alfredo V**

Fettuccine pasta in Alfredo sauce, topped with fresh grated parmesan Reggiano

**Cheese Manicotti V**

Pasta sheets filled with ricotta, parmesan, and herb filling topped with homemade marinara and freshly grated parmesan Reggiano

 **Mixed Grill Tacos GF available**

Choice of two meats: Carne asada, pork carnitas, al pastor, chicken, or chorizo sausage. Choice of corn (GF) or flour tortillas. Serviced with cilantro, onion cotija cheese, and assorted hot sauce

**Drunken Noodles**

Rice noodles with mixed vegetables in a sweet and spicy Thai brown sauce

**Parmesan Crusted Chick Breast**

With tomato peppers sauce

**Roasted Pork Tenderloin GF**

In a sage, prosciutto, and sun-dried tomato cream sauce

## Sides:

1 for no charge, 2 for \$5/person

Focaccia bread - roasted garlic butter

Parmesan roasted broccoli **V, GF**

Roasted redskin potatoes **VE, GF**

Roasted garlic mashed potatoes **V**

Scalloped potatoes

Roasted asparagus **VE, GF**

Grilled vegetables **VE, GF**

Baby spinach salad - red onion, gorgonzola, dried cherries, candied walnuts, and balsamic vinaigrette **V, GF**

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## Misc.

### Appetizers:

\$8/person per appetizer

Tomato bruschetta with grilled bread **V**

Spinach artichoke dip with fresh pita **V**

Chips with pico de gallo and queso **GF**

Garlic white bean dip with cucumber salad and fresh pita **V**

Assorted vegetables and dips **V**

Bier cheese and pretzel bites

Charcuterie board

Charcuterie board containing cheese, crackers, and fruit. Extras are available for an additional cost.

Base price at \$10/person

### Snacks: \$8/person per appetizer

Freshly popped popcorn

Vegetable platter with dip

Fresh fruit platter

## Beverages:

\$3/person per beverage

Bottled water

Assorted sodas

Orange juice

Apple juice

Lemonade

\*Coffee, hot tea, and water is free

## Desserts

Please inquire about our seasonal desserts!

Vegan and Gluten free options are available.