



We'd love to hear
from you!

CRAFTING *Perfection* TOGETHER.



CUSTOMIZED CATERING FOR
YOUR *Special* OCCASION.



Breakfast

Breakfast

All Served with Freshly Brewed Regular & Decaf Coffee and Hot Tea

CONTINENTAL | \$10

Maple Bacon Monkey Bread with Sliced Seasonal Fruit

CLASSIC EGG STRATA | \$19

with Wild Mushrooms & Fontina Cheese Cured

Thick Cut Bacon

Roasted Vegetable & Potato Hash

Seasonal Fruit & Berry Display

Lemon Blueberry Chia Pudding Parfait

CAPRESE QUICHE | \$19

with Roasted Tomatoes, Basil and Fresh Mozzarella Potatoes

O'Brien

Cured Thick Cut Bacon Seasonal Fruit

& Berry Display Strawberry Banana

Smoothie

SAVORY BREAKFAST FRITTATA | \$19

with Country Sausage, Spinach and Gruyere Potato

Pancakes with Crème Fraiche

Cured Thick Cut Bacon Seasonal Fruit

& Berry Display

Mango Greek Yogurt Parfait with Toasted Coconut

EGG BITES | \$17

Spinach, Tomato and Feta | Bacon & Swiss Potatoes

O'Brien

Cured Thick Cut Bacon Seasonal Fruit

& Berry Display Breakfast Power

Parfait



Healthy Option

Served with Freshly Brewed Regular & Decaf Coffee and Hot Tea

BREAKFAST CHARCUTERIE BOARD | \$17

with Smashed Avocado, Shaved Radish, Shaved Ham, Whole Grain Toast, Bagel Chips, Herb Cream Cheese, Sliced Melon, Fresh Berries, Hard Cooked Eggs, Heirloom Tomato, Whipped Ricotta and Pickled Red Onion

Breakfast Bowls

All Served with Freshly Brewed Regular & Decaf Coffee and Hot Tea

SPANISH BREAKFAST BOWL | \$16

Spanish Rice with Peppers, Tomatoes and Chorizo Sausage, Topped with a Fried Egg, Sriracha, Crisp Radish and Cilantro

ENERGY BREAKFAST RICE BOWL | \$15

Steamed Brown Rice, Roasted Sweet Potato, Sautéed Spinach, Crispy Cayenne Chickpeas and Sunny Side Up Egg



Lunch

Fresh Entrée Salad

Served with Warm Baguette & Butter, Iced Tea and Water

SPINACH & KALE SALAD WITH GARLIC-HERB CHICKEN | \$18

Fresh Spinach & Kale, Cranberries, Roasted Butternut Squash and Roasted Pears, Topped with Garlic-Herb Grilled Chicken and Citrus Vinaigrette

SOUTHWEST QUINOA SALAD WITH SALMON | \$19

Southwestern Spiced Quinoa, Roasted Corn, Black Beans, Tomatoes, Cilantro, Chipotle Ranch Dressing and Pico de Gallo, Topped with Cumin Scented Roasted Salmon Fillet

STEAK CAESAR SALAD | \$21

Romaine Lettuce, Diced Tomatoes, Shaved Red Onion, Asiago Cheese, Garlic Croutons and Caesar Dressing, Topped with Grilled Beef Tenderloin

COFFEE ROASTED BEET SALAD WITH DIJON BRINED CHICKEN | \$18

Fresh Goat Cheese, Mixed Greens, Strawberries, Pickled Red Onion and Fennel, Topped with Dijon Brined Chicken and Citrus Vinaigrette

KALE FARRO SALAD WITH CRISPY TOFU | \$17

Farro, Kale, Cucumber, Tomato, Cranberry, Artichoke Hearts, Feta and Mint, Topped with Crispy Tofu and Balsamic Vinaigrette

Sandwiches

Served with House Chips, Iced Tea and Water

PESTO CHICKEN | \$17

Grilled Chicken, Pesto, Roasted Red Peppers, Spinach and Mozzarella on Focaccia

GARDEN CLUB | \$17

Avocado, Greek Yogurt, Garlic, Arugula, Tofu, Red Onion, Sun-dried Tomato, Cucumber, Pepperoncini, Provolone and Roasted Bell Pepper on Multi-grain Bread

HAM AND BRIE | \$17

Shaved Ham, Brie, Apricots, Whole Grain Mustard, Lettuce and Tomato on a Baguette

TURKEY & TARRAGON ROASTED TOMATOES | \$17

Turkey, Tarragon Roasted Tomatoes, Swiss, Dijon Mustard and Spinach on Sourdough Bread



Plated Chef Creations

All Served with Garden Salad, Rolls & Butter, Iced Tea and Water

HOUSE SMOKED BEEF BRISKET | \$21

with Warm Potato Salad & Roasted Brussels Sprouts

AUTUMN HARVEST CHICKEN GRAIN BOWL | \$18

Pulled Chicken, Spinach, Brown Rice, Roasted Butternut Squash, Dried Cranberries, Diced Pears, Pumpkin Seeds and Citrus Vinaigrette

SHRIMP POKE BOWL | \$18

Shrimp, Brown Rice, Edamame, Pickled Ginger, Radish, Carrot, Cabbage, Serrano Pepper, Cilantro, Scallion, Wasabi Vinaigrette and Sriracha Poke Sauce

BOURBON SCENTED SALMON | \$22

with Blueberry Salsa, Grilled Baby Bok Choy and Sweet Potato Hash

BRAISED BUTTERNUT SQUASH "SHORT RIBS" | \$16

with Parmesan Risotto & Sautéed Greens

Fresh & Healthy

BIBIMBAP TABLE | \$19

Bibimbap Chicken Bowl | Bibimbap Steak Bowl | Bibimbap Veggie Bowl

Sautéed Sesame Spinach, Gochujang Roasted Mushrooms, Sautéed Zucchini, Shredded Carrots, Sliced Radishes, Bean Sprouts, Kimchi, Green Onions, Soft Boiled Eggs, Bibimbap Sauce and Chili Crunch
Served with Lemon Raspberry Trifle

SQUARE ROOT | \$19

Blueberry & Feta Grilled Chicken Greens Bowl
Lemon Pepper Turmeric Salmon Bowl
Roasted 'Shrooms & White Bean Cassoulet Served with Key Lime Pie Parfait

MEDITERRANEAN | \$19

Garlic Herb Grilled Chicken Breast
Spicy Ginger Sesame Tofu

Traditional & Roasted Red Pepper Hummus

Curry Pickled Cauliflower Farro Date

& Asparagus Salad
Greek Salsa

Cous Cous Salad

Kale Salad

Marinated Cherry Tomatoes
Roasted

Mixed Mushrooms & Parsley

Served with Pita Bread & Assorted Sauces:
Shatta, Spicy Tomato & Pepper Relish, Tzatziki Sauce and Lemon Bars



Snacks

CRANBERRY ORANGE SNACK MIX | \$3.00

KENTUCKY BOURBON & BACON PRETZELS | \$3.00

HOUSEMADE CHEWY GRANOLA BARS| \$3.00

ROASTED RANCH CHICKPEAS| \$3.00

ASSORTED CAKE TRUFFLES | \$3.00

ANDES MINT OR BROWN BUTTER CRISP RICE BARS| \$3.00

Desserts

KEY LIME PIE PARFAIT | \$7

FLOURLESS CHOCOLATE TORTE | \$7

BLUEBERRY BREAD PUDDING | \$7

ESPRESSO CRÈME BRÛLÉE |\$7

LEMON RASPBERRY TRIFLE | \$7

RICOTTA CHEESECAKE | \$7



Dinner

Plated Dinner | \$58

Includes 3 Hors D'Oeuvres, 1 Salad with Rolls & Butter, 1 Entrée and 1 Dessert

HORS D'OEUVRES - CHOOSE 3

Brie & Candied Pear Bruschetta

Short Rib Crispies with Tomato Jam

Portobello Mushroom Crostini with Boursin Cheese Mousse & Micro Arugula Chorizo &

Spinach Stuffed Mushrooms with Salsa Verde

Shrimp Ceviche Cucumber Cups

Jumbo Lump Crab Cakes with Roasted Red Pepper Remoulade

Vine Ripened Tomato Bruschetta

Bacon Wrapped Stuffed Dates

SALAD - CHOOSE 1

Grilled Cantaloupe, Prosciutto, Micro Arugula, Blue Cheese, Red Wine Pickled Fennel, Apple Brandy Reduction, Serrano Sea Salt and Herb Grissini

Heirloom Tomatoes, Burrata Cheese, Merlot Sea Salt, Basil Essence, Micro Basil and Aged Balsamic Glaze with Asiago Lavosh

Saffron-Riesling Poached Pear, Watercress, Frisée, Roquefort Cheese,
| Spiced Pumpkin Seeds, Roasted Shallot Vinaigrette and Lavosh

Golden & Candy Stripe Beets, Goat Cheese, Pickled Orange, Micro Herbs with Tangerine Oil



ENTRÉE - CHOOSE 1

- Miso Glazed Bass, Caramelized Sushi Rice, Baby Bok Choy, Edamame Puree with Spicy Hoisin Sauce
- Cured Salmon Fillet, French Lentils, Parsnip and Chili with Smoky Hollandaise King Salmon, Pickled Cucumber Salad and Pine Nut Puree
- Grilled Beef Tenderloin, Olive Oil Mashed Potatoes, Wild Mushrooms, Smoked Garlic Demi Glaze and Grilled Asparagus
- Chicken Ballotine, Prosciutto, Porcini and Black Truffle Risotto with Watercress Puree
- Pan Seared Diver Scallops, Corn Succotash and Pea Puree with Chili Oil
- Roasted Rack of Lamb, Lamb Demi Glaze, Mint Chimichurri, Mascarpone-Chive Polenta Cake and Petit Carrots
- Grilled Beef Tenderloin with Herb Potato Croquette, Bearnaise Sauce and Broccoli Rabe Portobello
- Mushroom Stack, Mozzarella and Balsamic

DESSERT CHOICES – SELECT 1

- Key Lime Tart with Raspberry Coulis
- Blackberry Dark Chocolate Tart with Bourbon Caramel
- Ricotta Cheesecake with Shortbread Crust, Fruit Compote and Local Honey
- Flourless Chocolate Torte with Strawberry Coulis

DUO ENTREES – ADD \$12

- Grilled Beef Tenderloin and Pan Seared Diver Scallops, Olive Oil Mashed Potatoes, Wild Mushrooms, Smoked Garlic Demi Glaze and Grilled Asparagus
- Grilled Beef Tenderloin and Cured Salmon Fillet with Herb Potato Croquette, Bearnaise Sauce and Broccoli Rabe
- Roasted Rack of Lamb and Seared Bass, Lamb Demi Glaze, Mint Chimichurri, Mascarpone-Chive Polenta Cake and Petit Carrots

Service labor, linen, and rental charges are billed separately. Please consult your Catering Representative to finalize every detail and ensure your event is truly exceptional.



Food Displays

MARKET CRUDITÉS | \$8

Grilled, Roasted, Raw and Marinated Seasonal Vegetables with Balsamic Vinaigrette and Avocado-Ranch Crema

Asparagus, Broccoli, Carrots, Celery, Green Beans, Red & Yellow Peppers, Squash, Olives, Portobello Mushrooms, Grape Tomatoes and Zucchini

(Vegetable Selections may vary based on Seasonal Availability)

FROMAGE & FRUIT | \$13

Assortment of Imported and Domestic Cheeses Accompanied by Seasonal Fresh Berries and Dried Fruit, Served with Lavosh and Assorted Gourmet Crackers

GOURMET SLIDERS (INCLUDES ALL) | \$15

Served on Pretzel & Brioche Rolls with Pommes Frites and Ketchup Kobe Beef with Cheddar, Tomato and Housemade Dill Pickles Black Bean Veggie Slider with Avocado Crema
Turkish Lamb with Olive Tapenade and Tzatziki

PATISSERIE (INCLUDES ALL) | \$15

Artfully Displayed Assortment of Fresh Baked Petit Pastries
Mini Chocolate Profiteroles, Cranberry Tartlet, Mini Biscotti, Chocolate Mousse Cups, Mini Pies and Chocolate Covered Strawberries

Chef Attended

CHEF'S CARVERY - SELECT ONE PROTEIN

Slow Roasted & Carved to Order with Fresh Baked Rolls
House Smoked Turkey Breast with Cranberry-Apple Relish | \$11
Bourbon-Maple Glazed Local Pit Ham | \$9
Dry Rub Kansas City Strip Loin with Horseradish Sauce | \$15

THE BRAISING STATION (INCLUDES ALL) | \$23

All Served over Mascarpone Polenta, Roasted Root Vegetables and Garlic Spinach
Chianti Braised Short Rib Guinness Braised Lamb Shank
Apple Cider Braised Pork Belly

SUSHI BAR (INCLUDES ALL) | \$19

Presented with Wasabi, Soy Sauce and Pickled Ginger
California Rolls Inside Out Rolls
Vegetable Rolls Spicy Crab
Spicy Shrimp & Tuna

Please consult with your catering representative to discuss the details of your chef attended stations, as any additional charges will be determined based on the specific requirements of your event.



Hot Beverages

LARGE COFFEE (SERVES 25) | \$55.99

SMALL COFFEE (SERVES 10) | \$22.99

SMALL DECAF COFFEE (SERVES 10) | \$22.99

HOT TEA SERVICE | \$2.99

HOT CHOCOLATE | \$3.50
with Assorted Toppings

Cold Beverages

ASSORTED BOTTLED JUICE | \$3.39

CANNED SODA | \$2.69

PURE LEAF TEA | \$3.49

CANNED BUBLY | \$2.39

Beverages (Per Gallon)

BLACKBERRY KIWI INFUSED WATER | \$14.99

PINEAPPLE MINT INFUSED WATER | 14.99

BLUEBERRY HONEY ICED TEA | \$14.99

STRAWBERRY LEMONGRASS LEMONADE | \$14.99

ARNOLD PALMER | \$14.99