



BISTRO & CATERING

CATERING MENU

APPETIZERS

Hummus Platter \$6/Person

House Made Hummus, Veggies & Pita

Smoked Salmon Spread \$6/Person

Smoked Salmon & Herbs, Pita

Pork Belly Tostada \$60/Dozen

Tostada, Pork Belly, Cotija Cheese, Pineapple Salsa.

Chips and Salsa Bar \$6/Person

Tortilla Chips, Corn Pico De Gallo, Salsa Verde, Salsa Roja *Add Guacamole \$2pp*

Charcuterie Board \$16/Person

Cured Meats, imported Cheeses, Seasonal Fruit, Pickled Veggies, Olives, Mixed Nuts, Pita, Crackers, Stone Ground Mustard, House Made Spread.

Bacon Wrapped Prawns \$55/Dozen

Tiger Prawns, Wrapped in Bacon.

Meatballs \$35/Dozen

1 oz Meatballs Simmered in Marinara and topped w/ Mozzarella.

Fresh Fruit Platter \$8/Person

Assorted Seasonal Fresh Fruit

Mini Sandwiches \$36/Dozen

Ham or Chicken w/ assorted Cheese, Stone Ground Mustard Aioli.

Corn Avocado Salsa Wraps \$48/Dozen

Romain Lettuce cups filled w/ Corn Salsa, Avocado & Cilantro Jalapeno Dressing.

SALADS

Caesar Salad \$6/Person

Romaine Lettuce, House Made Caesar Dressing, Parmesan, Croutons.

Raspberry Salad \$6/Person

Mixed Greens, Blue Cheese Crumbles, Almonds, Seasonal Berries, Raspberry Vinaigrette

Quinoa Salad \$8/Person

Seasonal vegetables & Quinoa tossed in Balsamic Vinaigrette

Chicken Salad Cup \$32/dozen

Cabbage, Diced Chicken, Pumpkin Seeds, Sweet & Spicy Dressing -served in a 5 oz cup

Garden Salad \$6/Person

Mixed Greens, Veggies, Croutons, Balsamic Vinaigrette

Farro salad \$8/Person

Mixed Greens, Pickled Shallots, Almonds, Shallot Vinaigrette

SKEWERED APPETIZERS

Kalbi Marinated Skewers \$38/Dozen

Grilled Chicken or Beef, House Made Kalbi Marinade

Antipasto Skewers \$38/Dozen

Cured Meats, Cheese, Roasted Veggies, Balsamic Drizzle

Caprese Skewers \$38/Dozen

Tomatoes, Basil, Mozzarella Pearls. Balsamic Glaze.

Ginger Chicken Skewers \$38/dozen

Grilled Chicken, House Made Ginger Marinade

Beef Tenderloin Skewers \$38/Dozen

Beef Tenderloin, Fresh Herbs.

BREAKFAST

Continental Breakfast \$10/Person

Fresh Fruit, Pastries, Orange Juice, Coffee & Tea

Hot Breakfast \$14/Person

Fresh Fruit, Pastries, Scrambled Eggs, Bacon, Sausage, Country Potatoes, Orange Juice, Coffee & Tea

Country Breakfast \$18/Person

Fresh Fruit, Pastries, Scrambled Eggs, Biscuits w/ Sausage Gravy, Bone in Ham Steak, Country Potatoes, Orange Juice, Coffee & Tea

PLEASE NOTE THAT CONSUMING RAW OR UNDERCOOKED EGGS, MEAT OR SEAFOOD MAY INCREASE THE RISK OF FOODBOURNE ILLNESS.

SUGGESTED MENUS

Kalua BBQ Menu \$18/Person

Kalua Style Pulled Pork Sandwiches
Apricot BBQ Sauce
Hawaiian Mac Salad
Cole Slaw
Chips

California Burger Bar \$20/Person

Quarter Pound Sirloin Burger or 4oz Chicken Breast,
Avocado, Bacon, Lettuce, Tomato, Onion,
Mini Chilies, Cheese
Berry Garden Salad w/ Raspberry Vinaigrette
Stone Ground Mustard Potato Salad
Chips

Red Cork Pasta Buffet \$22/Person

Fettuccine Bolognese,
Chicken Parmesan
Caesar Salad
Roasted Seasonal Vegetables
Garlic Bread

Honey Dijon Pork Chop \$28/Person

Honey Dijon Pork Chops
Roasted Asparagus
Roasted Yukon Gold Potatoes
Garden Salad, Balsamic or Blue Cheese Dressing
Rolls & Butter

Flat Iron Steak & Free Range Chicken \$38/person

Free Range Chicken w/ Lemon Thyme Butter Sauce
Flat Iron Steak w/ Chimichurri
Garlic Mashed Potatoes
Mixed Greens, Berries, Blue Cheese Crumbles,
Almonds, Raspberry Vinaigrette
Artisan Rolls w/ Butter

Sandwich Bar \$16/Person

Deli Sandwiches on Whole Wheat & Fresh Croissants
Garden Salad w/ Blue Cheese or Balsamic Dressing
Stone Ground Mustard Potato Salad

Street Taco Bar \$18/Person

Pork Belly,
Beef Tenderloin,
Corn Tortillas,
Salsa Verde,
Salsa Roja
Corn Pico De Gallo
Cilantro, diced onion, Lime wedges
Southwest salad
Tortilla chips

Chicken Marsala \$26/Person

Chicken Marsala
Mashed Potatoes
Roasted Broccoli
Garden Salad w/ Balsamic Dressing
Garlic Cheesy Bread

Thyme & Lemon Chicken \$28/Person

Thyme & Lemon Glazed Chicken Breasts
Sautéed Squash Medley
Rice Pilaf
Caesar Salad
Garlic Bread

Wild Sockeye Salmon \$30/Person

Wild Sockeye Salmon, Lemon Herb Butter
Seasonal Vegetable Medley
Fettuccine Alfredo
Berry Garden Salad w/ Raspberry Vinaigrette
Garlic Bread

DESSERT

Lemon Bars \$4/person

Salted Caramel Brownies \$4/person

House Made Chocolate Chip Cookies \$3.5/Person

House Made Chocolate Mousse w/ Fresh Berries \$6/Person

Custom Menu Available Upon Request