

BREAKFAST - *Cold*

CONTINENTAL 20/person

fresh baked mini pastries, vanilla infused yogurt, granola and sliced seasonal fruit

BIRCHER MUESLI BAR 8/person

oats soaked overnight in almond milk, greek yogurt, flax seed, grated apples and honey, served individually with dried fruit and nuts

OVERNIGHT OAT BAR 8/person

vanilla overnight oats served individually with assorted seasonal toppings

AVOCADO TOAST 18/person

smashed avocado on rustic toast topped with hard boiled egg, lemony dressed sprouts, minted peas, diced tomato and everything seasoning

LOX & BAGEL BAR 18/person

smoked salmon and bagels served alongside whipped plain & garlic chive cream cheese, capers, sliced onion, cucumber with fresh dill

Enhancements

FRESH FRUIT PLATTER 7/person

an assortment of hand-cut seasonal fruits and fresh market berries

CAGE FREE HARD BOILED EGG 3/person

perfectly cooked cage-free eggs, peeled and ready to enjoy

FRESH BAKED PASTRY 5/person

a chef's selection of buttery mini danish, croissants, and breakfast pastries

FRESH BAKED PASTRY, GOURMET 8/person

an assortment of sweet and savory artisan pastries baked fresh daily



BREAKFAST - *Hot*

AMERICAN STANDARD 24/person

fluffy cage-free scrambled eggs, applewood smoked bacon, and crispy herb-roasted breakfast potatoes

SO CAL SCRAMBLE 24/person

cage-free scrambled eggs with grilled chicken sausage, roasted vine tomatoes, sautéed spinach, creamy goat cheese, and toasted rustic country bread

BREAKFAST BURRITO BAR 24/person

choice of bacon, egg, cheddar, and roasted potato and/or soyrizo, roasted chile relleno, and egg, wrapped in a warm flour tortilla. served with house-made salsa fresca and mexican crema

CROISSANT SANDWICHES 25/person

buttery toasted croissant layered with garlic chive cream cheese, smoked ham, swiss cheese, warm tomato jam, fresh arugula, and crispy breakfast potatoes

SOUTHERN SUNRISE 25/person

house-made cheddar chive biscuits topped with rosemary sausage gravy, served with fluffy cage-free scrambled eggs and crispy breakfast potatoes

SOMETHING SWEET 25/person

cage-free scrambled eggs, savory pork sausage, and brioche french toast casserole topped with seasonal berries. served with warm maple syrup and whipped butter

Enhancements

FRESH FRUIT PLATTER 7/person

an assortment of hand-cut seasonal fruits and fresh market berries

CRISPY POTATOES 5/person

crispy herb-roasted breakfast potatoes. served with ketchup

CAGE FREE HARD BOILED EGG 3/person

perfectly cooked cage-free eggs, peeled and ready to enjoy

FRENCH TOAST CASSEROLE 16/person

brioche custard topped with berries served with maple syrup and whipped butter

FRESH BAKED PASTRY 5/person

a chef's selection of buttery mini danish, croissants, and breakfast pastries

FRESH BAKED PASTRY, GOURMET 8/person

an assortment of sweet and savory artisan pastries baked fresh daily



LUNCH - *Cold*

Wraps & Sandwiches

*served with house chips, pickle spears & whole pepperoncini's
one selection of wrap/sandwich per 10 people*

PARMESAN CHICKEN CAESAR WRAP 25/person

parmesan-crusted chicken, crisp romaine, grilled kale, charred scallion caesar dressing, vine-ripened tomato, and toasted garlic breadcrumbs wrapped in a flour tortilla

CLASSIC CHICKEN CLUB WRAP 25/person

herb-grilled chicken breast, crisp romaine, sharp cheddar, applewood-smoked bacon lardons, vine-ripened tomato, and avocado ranch

ACHIOTE CHICKEN WRAP 25/person

achiote-marinated grilled chicken, romaine lettuce, pepper jack cheese, vine-ripened tomato, pickled red onion, fresh avocado, crispy tortilla strips, and chipotle-lime aioli

ASIAN CHICKEN WRAP 25/person

shredded marinated chicken, asian cabbage and water chestnut slaw, mandarin oranges, crispy wontons, and ginger-sesame vinaigrette

TURKEY WRAP 25/person

roasted shaved turkey, butter lettuce, apple celery slaw, shaved red onion, havarti cheese, cranberry compote

GRILLED STEAK WRAP 27/person

grilled & chilled steak, butter lettuce, gorgonzola crumble, tomato, crispy onion, pickled jalapeno, roasted garlic aioli

FRESH VEGGIE WRAP 24/person

romaine, grilled & chilled zucchini, cucumber, sprouts, tomato, herbed feta, green goddess hummus

VEGGIE CAESAR WRAP 24/person

crispy cauliflower, romaine and grilled kale, vegan charred scallion caesar, tomato, toasted breadcrumb

CHICKEN SALAD ON CROISSANT 25/person

poached chicken breast, buttermilk herb dressing, green apple, marinated grapes, candied pecans, leaf lettuce, tomato

TUNA SALAD ON CROISSANT 25/person

classically prepared, lemon dill aioli, relish, tomato, red onion, leaf lettuce



LUNCH - *Cold*

Entrée Salads

served with toasted focaccia

*one selection of salad and protein per 10 people *exceptions can be made for tofu**

SONOMA GOAT

baby romaine and spring mix, sonoma goat cheese, pickled red onion, candied nuts, marinated grapes, crispy quinoa, citrus vinaigrette

grilled chicken breast 24 | grilled steak 26 | seared salmon 26 | seared tofu 23 | as side salad 14

BABY GEM CAESAR

crisp baby gem lettuce and artisan greens, shaved parmesan, vine-ripened tomatoes, toasted garlic breadcrumbs, and charred scallion caesar dressing

grilled chicken breast 24 | grilled steak 26 | seared salmon 26 | seared tofu 23 | as side salad 14

MEDITERRANEAN

crisp romaine, herbed feta & tomato, cucumber, shaved red onion, kalamata olive, crispy chickpeas, smoked paprika & oregano vinaigrette

grilled chicken breast 24 | grilled steak 26 | seared salmon 26 | seared tofu 23 | as side salad 14

BAJA

crisp romaine, red cabbage, cotija cheese, charred corn and sweet peppers, vine-ripened tomatoes, pickled red onions, and creamy avocado tomatillo dressing

grilled chicken breast 24 | grilled steak 26 | seared salmon 26 | seared tofu 23 | as side salad 14

ASIAN CHICKEN

chopped napa cabbage and romaine with marinated chicken, julienned bell peppers, snow peas, water chestnuts, mandarin oranges, roasted peanuts, crispy wontons, and ginger-sesame vinaigrette

grilled chicken breast 24 | grilled steak 26 | seared salmon 26 | seared tofu 23 | as side salad 14

Enhancements

SIDE SALAD 7/person

artisan spring greens with cucumber, vine-ripened tomatoes, garlic croutons, house vinaigrette, and house-made ranch dressing

BROCCOLI SALAD 8/person

fresh broccoli florets, carrots, toasted almonds, dried cranberries, and creamy apple cider vinaigrette

MOM'S PASTA SALAD 8/person

bowtie pasta tossed with sun-dried tomatoes, parmesan and mozzarella cheeses, celery, black olives, pepperoni, and herb italian vinaigrette

FRUIT SALAD 7/person

a colorful assortment of hand-cut seasonal fruits and fresh berries



LUNCH - *Hot*

ASIAN BISTRO BUFFET 30/person

sesame-orange glazed chicken served with chow mein noodles, steamed jasmine rice, seasonal vegetables, and crispy vegetable spring rolls

BIG KID 30/person

crispy chicken tenders served with house-seasoned kettle chips, fresh seasonal fruit, house ranch, and smoky barbecue sauce

ITALIAN PASTA BUFFET 35/person

herb-grilled chicken alfredo and spicy vodka rigatoni served with garlic parmesan focaccia and an artisan garden salad with house vinaigrette

MEDITERRANEAN PITA BAR 35/person

lemon oregano-marinated grilled chicken thigh, warm pita bread, golden rice pilaf, served with crisp romaine, sliced persian cucumber, diced tomatoes, sumac onions, and house-made tzatziki

ISLAND ALOHA BUFFET 40/person

pineapple chili-glazed salmon served with steamed jasmine rice, sesame broccoli, and crispy cream cheese rangoon

BBQ BUFFET 40/person

slow-roasted bbq-glazed beef tri-tip, white cheddar macaroni and cheese, apple mustard slaw, and warm hawaiian rolls

SOUTHWEST FAJITA BUFFET 40/person

achiote-marinated grilled steak with sautéed peppers and onions, warm flour tortillas, mexican rice, seasoned beans, fresh salsa, sour cream, and traditional accompaniments

CUBAN SANDWICH BUFFET 30/person

mojo-braised pork layered with smoked ham, swiss cheese, dill pickles, and dijon aioli on toasted cuban rolls. served with house-seasoned kettle chips

PHILLY CHEESESTEAK BUFFET 30/person

thinly sliced grilled sirloin with sautéed peppers and onions, melted provolone, and roasted garlic spread on toasted hoagie rolls. served with house-seasoned kettle chips

LEAN & LIGHT BUFFET 35/person

grilled chicken breast with roasted red pepper romesco, wild rice pilaf, seasonal roasted vegetables, and an artisan garden salad with house vinaigrette

Soup

cup (8oz) portions

CLASSIC TOMATO BISQUE 9/person

slow-simmered vine-ripened tomato bisque finished with cream and served with parmesan garlic croutons

CREAMY TUSCAN TORTELLINI 9/person

cheese-filled tortellini in a rich, creamy tuscan broth with herbs, vegetables, and grated parmesan

SEASONAL VEGETABLE MINESTRONE 9/person

a hearty italian vegetable soup with seasonal vegetables, beans, and pasta in a savory tomato broth, finished with grated parmesan



TRAY PASS

minimum of 40 pieces

SESAME TUNA CUBE 8/piece

jalapeno avocado coulis, mango escabeche, wonton crisp

SPICY TUNA CONES 7/piece

tuna tartare, miso dressing, avocado, sesame, radish sprout, tobiko

SALMON CONES 7/piece

smoked salmon, "everything" crème fraiche, cucumber relish, roe

POTATO & CAVIAR 8/piece

crispy smoked potato, crème fraiche , caviar, fine herbs

LOBSTER TART 8/piece

lobster, chive bearnaise, celery, roe

CRAB TOAST 8/piece

chilled crab, basil aioli, frisee, citrus, roe

CRAB CAKE 8/piece

cajun remoulade, micro celery, pickled mustard seed

SHRIMP COCKTAIL 7/piece

jumbo chilled shrimp, traditional cocktail sauce, micro celery

COCONUT SHRIMP 7/piece

sweet chili, pickled relish, micro citrus

THAI CHICKEN SKEWER 7/piece

rice noodle, spicy peanut sauce

DUCK SPRING ROLL 8/piece

hoisin shredded duck, julienne sesame vegetables, plum gastrique

MEAT & POTATO 8/piece

charcoal crusted beef, potato pave, truffle aioli, micro green

LAHMAJUN SKEWERS 7/piece

spiced beef, lavash, herb citrus emulsion

BAO BUN 8/piece

glazed pork belly, apple cilantro slaw, spicy aioli

CREOLE CROQUETTE 7/piece

potato, smoked cheddar, andouille, old bay aioli
can be made vegetarian

CRUDITÉ CONE 7/piece

crisp vegetables, herbed crème fraiche, kalamata "dirt"

PEAR GORGONZOLA 7/piece

torched pear, gorgonzola mousse, endive, candied walnut, crisp

CAPRESE TOAST 7/piece

burrata, heirloom tomato, pesto spread, balsamic pearls
vegetarian

FALAFEL 7/piece

crispy chickpea, date & pomegranate tahina
vegan



DINNER

CHICKEN 45/person

seared airline chicken breast served over creamy parmesan truffle risotto with blistered cherry tomatoes and fresh arugula

MUSTARD-GLAZED AIRLINE CHICKEN BREAST 45/person

mustard-glazed airline chicken breast served with herb-roasted baby potatoes, wilted seasonal greens, and pan jus

MEDITERRANEAN CHICKEN 45/person

herb-marinated chicken thighs served over creamy lemon couscous with grilled seasonal vegetables and fresh herbs

BRAISED BEEF SHORT RIBS 55/person

slow-braised beef short ribs finished with a rich port wine jus, served over chive mashed potatoes with crispy sweet potato and seasonal greens

CHARCOAL-CRUSTED BEEF FILET 55/person

charcoal-crusted beef filet served with silky pomme purée, seasonal baby vegetables, and classic béarnaise sauce

GRILLED FLANK STEAK 45/person

grilled flank steak topped with house chimichurri, served alongside crispy papas bravas and charred broccolini

SEARED SALMON 55/person

seared salmon served with seasonal vegetable purée, market vegetables, and basil pistou

SEASONAL MARKET FISH 55/person

chef's selection of seasonal fish served over herb farro with toasted pepita pesto and citrus emulsion

SHRIMP CAPELLINI 45/person

herb marinated shrimp tossed in capellini pasta with a lemon basil cream sauce topped with charred tomato

ROASTED PORK LOIN 45/person

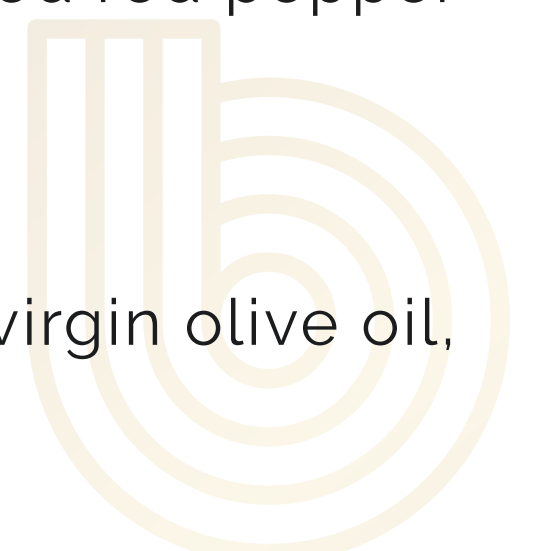
roasted pork loin paired with stone fruit mostarda, creamy mascarpone polenta, and sautéed dandelion greens

CHARRED CAULIFLOWER 40/person

sous vide and charred cauliflower steak served over mushroom quinoa with roasted red pepper romesco

PASTA PRIMAVERA 40/person

capellini pasta tossed with roasted tomatoes, zucchini, onions, asparagus, extra virgin olive oil, fresh herbs, and grated parmesan



DINNER

Sides Hot

TRUFFLE MACARONI & CHEESE 9/person

cavatappi pasta in a rich blend of gruyère, sharp cheddar, mozzarella, and parmesan cheeses, finished with truffle essence and toasted parmesan breadcrumbs

PASTA PRIMAVERA 9/person

capelinni pasta tossed with roasted tomatoes, zucchini, onions, asparagus, extra virgin olive oil, fresh herbs, and grated parmesan

ROASTED GARLIC BABY POTATOES 8/person

crispy herb-roasted baby potatoes with rosemary, garlic confit, and flaky sea salt

YUKON GOLD MASHED POTATOES 9/person

creamy yukon gold potatoes whipped with butter, cream, and fresh chives

SEASONAL ROASTED VEGETABLES 8/person

chef's selection of seasonal vegetables roasted with garlic confit, olive oil, and maldon sea salt

CHARRED GLAZED CARROTS 8/person

honey-glazed roasted carrots with whipped goat cheese, toasted pistachios, and sumac gastrique

WILD RICE PILAF 8/person

a blend of wild rice & long grain rice

HOUSE-MADE PARKER HOUSE ROLLS 35/per dozen

a dozen, fresh-baked parker house rolls served with cultured butter and smoked sea salt.

Sides Cold

GARDEN SIDE SALAD 8/person

artisan spring greens with cucumber, vine-ripened tomatoes, garlic croutons, and your choice of house vinaigrette or house-made ranch dressing

CLASSIC CAESAR SALAD 8/person

crisp romaine hearts, shaved parmesan, garlic croutons, and traditional caesar dressing

SONOMA GOAT 15/person

baby romaine and spring mix, sonoma goat cheese, pickled red onion, candied nuts, marinated grapes, crispy quinoa, citrus vinaigrette

BABY GEM CAESAR 15/person

crisp baby gem lettuce and artisan greens, shaved parmesan, vine-ripened tomatoes, toasted garlic breadcrumbs, and charred scallion caesar dressing

MEDITERRANEAN 15/person

crisp romaine, herbed feta & tomato, cucumber, shaved red onion, kalamata olive, crispy chickpeas, smoked paprika & oregano vinaigrette

BAJA 15/person

crisp romaine, red cabbage, cotija cheese, charred corn and sweet peppers, vine-ripened tomatoes, pickled red onions, and creamy avocado tomatillo dressing

ASIAN 15/person

chopped napa cabbage and romaine with marinated chicken, julienned bell peppers, snow peas, water chestnuts, mandarin oranges, roasted peanuts, crispy wontons, and ginger-sesame vinaigrette

BOARDS & BREAKS

Stations

BOUJIE BOARD 25/person

an abundant display of premium domestic and imported cured meats, artisan cheeses, seasonal fruit, marinated olives, house-made accompaniments, preserves, nuts, and gourmet crackers

MIDWEST CHARCUTERIE BOARD 22/person

a selection of domestic cured meats and regional cheeses served with fresh seasonal fruit, artisan preserves, and sliced french baguette

MEDITERRANEAN MEZZE BOARD 16/person

a vibrant assortment of house-made hummus, mediterranean dips, marinated olives, crisp seasonal vegetables, warm pita, and lavash

GARDEN CRUDITÉ BOARD 16/person

crisp seasonal vegetables served with miso ranch and green goddess labneh

CHARCUTERIE CONES 10/person

individual cones filled with cured salami, artisan cheese, fresh seasonal fruit, and crisp crackers

SOUTH OF THE BORDER SNACK BOARD 15/person

house-fried tortilla chips served with fresh guacamole, roasted tomatillo salsa verde, and fire-roasted salsa roja

BAJA BREAK 22/person

house-fried tortilla chips with fresh guacamole, roasted tomatillo salsa verde, salsa roja, mini cheese quesadillas, and sour cream

HALFTIME SNACK BAR 24/person

crispy mozzarella sticks, beer-battered onion rings, and buffalo chicken bites served with house ranch and marinara sauce

COFFEE BREAK 14/person

freshly baked biscotti and seasonal scones served with whipped butter and fruit preserves



DESSERT

CHEF'S COOKIE & BROWNIE BOARD 6/piece

an assortment of house-made gourmet cookies and decadent brownies,
beautifully arranged for sharing

PETITE CHEESECAKE COLLECTION 8/piece

chef's selection of assorted mini cheesecakes featuring seasonal flavors and
classic favorites

LE PARIS DESSERT COLLECTION 8/piece

an elegant assortment of handcrafted petite fours and delicate french macarons

TRADITIONAL BAKLAVA 6/piece

delicate layers of buttery phyllo pastry filled with chopped nuts and finished with fragrant
honey syrup

FRESH BERRIES & CHANTILLY CREAM 8/piece

a colorful medley of seasonal fresh berries served with house-made vanilla chantilly cream



BEVERAGES

COLD

HOUSE MADE LEMONADE

30/gallon

ICED TEA

BLACK TEA

LEMON, SUGAR, HONEY SIMPLE SYRUP

30/gallon

ASSORTED CAN SODA

COKE, DIET COKE, SPRITE

5/can

RED BULL

REGULAR AND SUGAR FREE

6/can

BOTTLED FIJI WATER

7/bottle

HOT

REGULAR COFFEE/DECAF COFFEE

CREAMER, ASSORTED SUGAR

30/gallon

HOT TEA STATION

ASSORTED GREEN TEA, ASSORTED BLACK TEA

LEMON, SUGAR, HONEY SIMPLE SYRUP

5.50/person



BAR PACKAGES

duration of 2 hours

BEER & WINE 18/person

BoujieMana house selected wine: chardonnay & pinot noir

beer: coors banquet, local draft beer

FLAGSHIP 24/person

spirits: absolut vodka, beefeater gin, altos silver tequila, green brier whiskey

wine: mumm california sparkling, boijiemana house red & white

beer: domestic bottled beers (coors light, miller lite)

GOLD 33/person

spirits: titos vodka, bombay sapphire gin, avion silver tequila, rabbit hole bourbon

wine: g.h. mumm champagne, blanc chardonnay, devoy limited cabernet sauvignon

beer: imported & domestic (coors light, bud light, corona, dos equis)

BOUJIE 45/person

spirits: belvedere vodka, monkey 47 gin, casamigos silver, jefferson ocean bourbon

wine: pj grand brut champagne, jordan chardonnay, robert mondavi private label cabernet sauvignon

beer: imported, domestic & craft beer: curated selection of imported, domestic, and local craft beer

ENHANCEMENTS

CHAMPAGNE TOAST ADD-ON 10/person

EACH ADDITIONAL HOUR 8/11/15/21

BARTENDER STAFFING

50/ hour per bartender

4-hour minimum, includes setup & breakdown

ONE BARTENDER IS REQUIRED FOR EVERY 75 GUESTS

