Special Event Menu Planning

Our expert catering team is renowned for preparing some of the best food in Southern California. In accordance with the tenets of the University, we serve kosher food and wine only. Our menu includes an array of different options; you may choose buffet-style, food stations, or a plated meal. **All Entree prices include 4 Tray Passed Hors d’Oeuvres and your choice of Soup or Salad.** For your ease of planning, we have also created menu packages which include our most popular dishes. These menus are merely suggestions -- Should you wish to create a custom menu for your special event, please consult with a member of our Events team for additional details.

**Tray Passed Cold Hors d’Oeuvres**

- Chilled Beet Soup Shooter
- Chilled Gazpacho Soup Shooter
- Artichoke Tapenade on Crostini
- Sun Dried Tomato Crostini
- Eggplant Caponata Crostini
- Tomato Basil and Garlic Bruschetta
- Wild Mushroom Crostini
- Olive Tapenade Croustade
- Parmesan Crisps with Goat Cheese, Shiitake Mushrooms & Roasted Red Pepper**
- Ricotta and Pesto Bites**
- Stuffed Grape Leaves
- Stuffed Cherry Tomatoes with Whitefish Mousse
- Smoked Trout Mousse on Belgian Endive
- Smoked Salmon Flowers on Cucumber Rounds with Capers and Red Onion
- Spiced Salmon Kebobs with Yogurt Sauce**
- Salmon wrapped Asparagus
- Curried Chicken Salad in Phyllo Cup*
- Chinese Chicken Salad on Wonton Crisp*
- Sliced Steak with Crispy Onions and BBQ Horseradish Sauce*
- Moroccan Lamb on Pita Crisp with Mango Chutney*
- Thai Steak Salad in Wonton Cups*
- Seared Ahi Tuna on Wonton Crisp with Wasabi Cream Sauce
- Ahi Tartare on Wonton Crisp
- Edamame or Red Pepper Hummus on a Wonton Crisp

*Hors d’Oeuvres that may be served with a Meat meal only

**Hors d’Oeuvres that may be served with a Dairy meal only
Tray Passed Hot Hors d’Oeuvres

Butternut Squash Soup Shooter
Roasted Corn Chowder Shooter
Stuffed Mushrooms with Spinach and Feta**
   Miniature Potato Knish
   Spanakopita
Potato Pancake with Homemade Apple Sauce & Sour Cream
   Potato Parsnip Pancake with Apple Jalapeño Salsa
   Caramelized Onion Tartlet
   Potato Boreka
   Spinach Boreka
   Carrot Ginger Pancake
   Macaroni & Cheese Bites**
   Miniature Franks in Pastry Dough*
   Mexican Meatballs with Spicy Tomato Relish*
   Chicken and Black Bean Empanadas*
   Miniature Italian Meatballs Marinara*
   Sweet and Sour Meatballs*
   Moroccan Meatballs*
   Miniature Burger Sliders *
   Panko Chicken with Dijon Honey Mustard Sauce*
   Chicken Sate with Thai Peanut Sauce*
   Chicken Cilantro Bites with Ginger Soy Dipping Sauce*
   Chicken Tenders with Barbecue Ranch Sauce*
   Vegetable Dumpling with Hoisin Sauce
   Vegetable Egg Roll
   Yam & Leek Wonton with Raspberry Coulis
   Black Bean & Cheese Empanada**

*Hors d’Oeuvres that may be served with a Meat meal only
**Hors d’Oeuvres that may be served with a Dairy meal only

Prices are per person with 50 guest minimum
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Vegetable Crudité Display
Fresh seasonal vegetables beautifully displayed. Carrots, Cherry Tomatoes, Broccoli, Zucchini, Celery, Jicama, Cauliflower, Red Pepper. Served with two of the following dips: Edamame Humus, Ranch, Honey Mustard or Smokey Chipotle. Add Savory and Sweet Brie Wheels for an additional $ per person. Add Caviar Pie (A house specialty) with assorted crackers and bread for $ per person.

Mediterranean Antipasto Display
Artichoke Tapenade, Humus, Spicy Eggplant, Olive Tapenade, Tomato Basil and Garlic Bruschetta, Fried Garbanzo Beans with Pita and Assorted Crackers

Meatball Display
Mexican Meatballs with Spicy Tomato Relish, Chicken Cilantro Meatballs with Ginger Soy Dipping Sauce and Sweet and Sour Meatballs

Fish Display
Smoked Salmon, Smoked Whitefish Mousse, Poached Salmon with Honey Dijon Dill Sauce, Caviar Pie with Egg Salad and Avocado with Miniature Bread Slices and Crackers

Sushi Display
Yellow Tail, Salmon and Tuna Sushi, California and Spicy California Rolls, Tuna and Spicy Tuna Rolls, Vegetable Rolls, Salmon Rolls, Avocado Rolls with Wasabi, Ginger, Soy Sauce And Chopsticks ~ Make it a Sushi Bar with the addition of a Sushi Chef for $150 per chef
Salads

Classic Caesar Salad with Chopped Romaine and Home Made Garlic Croutons

Wild Greens with Avocado, Grape Tomatoes, Red Onion, and Goat Cheese tossed with a Light Lemon Vinaigrette

Grilled Vegetable Salad with Greens and Tomato Mint Vinaigrette

Baby Spinach Mix with Candied Walnuts and Pears tossed with a Light Pomegranate Vinaigrette

Artichoke Salad Parfait with Cucumbers, Carrots, Artichokes, Red Pepper, Kalamata Olives and Romaine Lettuce with Balsamic Vinaigrette

Southwest Salad with Roasted Corn, Red Peppers, Onion, Black Beans and Romaine tossed with a Cilantro Lime Vinaigrette

Israeli Chopped Salad with Tomatoes, Onions and Cucumbers in our Oil and Vinegar Vinaigrette

Italian Chopped Salad with Garbonzo Beans, Tomatoes, Red Onion, Black Olives and Salami tossed with a Dijon Italian Vinaigrette

Chinese Chicken Salad with Toasted Almonds, Cabbage, Carrots and Shredded Chicken tossed in a Ginger-Soy Vinaigrette

Mixed Wild Greens with Mango, Red Onion, Dried Cranberries, and Toasted Almonds tossed with a Sweet Balsamic Vinaigrette

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Soups
All of our soups are home made using the freshest ingredients

Fresh Tomato Gazpacho Soup
Indian Spiced Red Lentil and Carrot Soup
Thyme Scented Wild Mushroom Bisque
Italian Wedding Soup
Vegetarian Chili
Cool Cucumber Soup with Cilantro and Lime
Tuscan White Bean Soup
Mushroom Barley Soup
Roasted Corn Chowder
Potato Leek Chowder
Chilled Beet Soup
Classic Tomato Soup
Spinach Tofu Soup
Butternut Squash Soup
Carrot Ginger Soup
Elegant Entrees (Buffet or Plated)

All dinner entrées accompanied by fresh seasonal vegetables as well as freshly baked bread and rolls. If you choose to serve two entrée items, please ask your event representative for pricing information.

Grilled Chicken Breast with Sunflower Coriander Sauce
Sunflower and Cilantro Sauce with Sliced Tomatoes served with toasted Israeli Couscous

Chicken Picatta
Sautéed Boneless Chicken Breast with Lemon and Capers served with Rice Pilaf

Spanish Chicken
Spice Rubbed Boneless Chicken Breast with Pesto Mint Sauce served with Smashed Baby Red Potatoes

Chicken Marsala
Sautéed Boneless Chicken Breast with Marsala Wine and Mushrooms served with Roasted Garlic Whipped Potatoes

Kung Pao Chicken
Battered and Pan Fried Chicken Breast with Spicy Kung Pao Sauce served with Jasmine Coconut Rice

Panko Chicken
Boneless Chicken Breast coated Japanese Panko Bread Crumbs with a Honey Dijon Sauce served with Whipped Butternut Squash

Roasted Breast of Chicken
with Artichokes and Wine Sauce served with Garlic Whipped Potatoes

Oven Baked Tilapia
Fresh Tilapia oven roasted and served over sautéed garlic spinach topped with our special salsa of chopped fresh tomatoes, onions and kalamata olives
$ Market Price

Grilled Salmon with Crispy Leeks
Marinated Grilled Salmon Filet with Crispy Fried Leeks and Dijon Mustard Dill Sauce served with Roasted Baby Red Potatoes
$ Market Price

Parmesan Crusted Salmon
Parmesan Crusted Salmon Filet with Sun-Dried and Basil Pesto Sauces served with Orzo with Sautéed Shallots
$ Market Price

Sautéed Michigan White Fish
Lightly coated White Fish Filet with Tomatillo Sauce served with Roasted Garlic Whipped Potatoes
$ Market Price

Grilled Halibut
Grilled Halibut Filet with Tangy Mango Relish served with Jasmine Rice
$ Market Price

Pan Seared Sea Bass
Pan Seared Sea Bass Filet with Tomatoes, Olives, Oregano served over Brown Rice
$ Market Price

Grilled Argentine Steak
Grilled Marinated Steak with Chimichuri Sauce served with Matchstick Fried Potatoes

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Elegant Entrees (Buffet or Plated) -- Continued

All dinner entrées accompanied by fresh seasonal vegetables as well as freshly baked bread and rolls. If you choose to serve two entrée items, please ask your event representative for pricing information.

Seared Ahi Tuna
Ahí Tuna Seared and served Rare with Wasabi Mashed Potatoes
$ Market Price

Vegetarian Eggplant, Currant and Tomato
Baked Eggplant, Currants and Tomatoes served over Orzo with Mushrooms and Sun-Dried Tomatoes

Vegetarian Lasagna
Layers of Pasta, Spinach, Mushrooms, Ricotta and Mozzarella Cheeses with our Home Made Marinara Sauce

Portobello Mushroom Eggplant Parmesan Rounds
Sauteed Portobello Mushrooms layered with Eggplant & Parmesan Served with Orzo with Sun Dried Tomatoes, Basil and Artichoke Hearts

Roasted Beef Rib Eye
Slow Roasted Prime Rib with Cabernet and Mushroom Sauce served with Smashed Baby Red Potatoes

Stuffed Poblano Peppers
Poblano Peppers stuffed with Mexican Cheeses Cuban Black Beans, Grilled Plantains & Spanish Rice

Slow Roasted Rack of Lamb
Slow Roasted Rack of Lamb Marinated with Greek Spices served with Tri Color Baby Potatoes

Roasted Veal Chop
Roasted Veal Chop Marinated with Fresh Herbs and Olive Oil served with Garlic Whipped Potatoes

Vegetarian Pad Thai
Gluten Free Noodle sautéed with Steamed Chinese Broccoli and drizzled with Mushroom Sauce

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Stations
(Choose a minimum of Three for a Complete Menu)

Sushi Station
An assortment of freshly prepared Maguro (ahi), Hamachi (yellow tail), or Sake (salmon) with your choice of California or Spicy Tuna rolls. Served with edamame, pickled ginger, wasabi and soy sauce.

Pasta Station
Select two pastas and two sauces from the below options. Each dish is cooked to order with your guests’ choice of ingredients. Guest choices include wild mushrooms, snap peas, broccoli florets, asparagus, garlic and other seasonal vegetables and spices. Served with a Classic Caesar salad and foccacia bread.

Pasta:
Penne
Cheese Tortellini**
Linguine
Bow-tie
Gnocchi

Sauces:
Sweet Pepper Cream**
Pesto
Marinara
Puttanesca
Classic Alfredo **

Carving Station
Whole Roasts carved to order by a chef and served with condiments. Select two from the below options:
Slow Roast Brisket with Barbecue and Horseradish Sauce
Roasted Beef Rib Eye
Maple Glazed Turkey
Rack of Lamb
Prime Rib

Grill Station
Cooked to order over a grill and served with condiments. Select one from the below options:
Argentine Grilled Steak with Chimichuri Sauce
Chicken Cilantro and Chicken Smoked Apple Sausages
Alaskan Halibut
Lamb Chops
Chicken Breast with Sunflower Coriander Sauce
Salmon
Rib Eye Medallions
Chilean Sea Bass

Mashed Potato Bar**
Creamy Wasabi, Garlic or Sweet Mashed Potatoes presented in large martini glasses and topped with your guests’ choice of the following toppings: Sauted wild mushrooms, caramelized onions, veggie chili, chives, sour cream and cheese.

Soup & Salad Bar
Choose Three soups and Three salads from the menu.
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Dessert Selections

Sorbet Trio
Lemon, Mango and Raspberry Sorbet served with Fresh Seasonal Fruits

Triple Chocolate Cake**
Chocolate Cake, Fudge and Rich Chocolate Ganache served with a Raspberry Coulis

Home Made Apple Berry Cobbler**
Apples, Berries and Oats served with a Scoop of Vanilla Ice Cream

Individual Ice Cream Sundae
Two Scoops of Ice Cream, Chocolate Sauce, Nuts, Whipped Cream Topped with a Cherry

Fresh Seasonal Fruit Plate
Fresh Seasonal Fruit and Berries

Miniature Fruits Filled with Sorbet
Miniature Coconut, Pineapple, Orange, Lemon and Mango

Checkerboard Cake
Chocolate and Vanilla Checkerboard Cake with Rich Hard Chocolate Frosting

Red Velvet Cake**
Rich Red Velvet cake with Cream Cheese Frosting

Molten Lava Cake**
Rich Chocolate Cake served Warm with Fresh Seasonal Berries

Home Made Chocolate Chip Cookies

Chocolate Dipped Strawberries
Dessert Display Stations

Served with Freshly Brewed Coffees and Teas
Choose Three of the Below:

Chocolate Fountain
Fresh Fruits, Marshmallows and Pretzels

Three Flavor Ice Cream Sundae Bar**
Chocolate, Vanilla and Strawberry Ice Creams with all the toppings and Whipped Cream

Home Made Chocolate Chip Cookies, Brownies & Lemon Bars

Fresh Seasonal Fruits

Cappuccinos, Lattes and Ice Blended Drinks

Old Fashioned Candy Display
An assortment of your favorite confections

Prices are per person with 50 guest minimum
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~ Chef’s Plated Meal Suggestions ~

Menu #1

*Choice of Four Tray Passed Hors d’Oeuvres:*
*(one hour cocktail reception)*

**Cold Hors d’Oeuvres**
- Tomato Basil and Garlic Bruschetta
- Wild Mushroom Crostini
- Sliced Steak with Crispy Onions and BBQ Horseradish Sauce
- Eggplant Caponata Crostini
- Moroccan Lamb on Pita Crisp with Mango Chutney

**Hot Hors d’Oeuvres**
- Miniature Burger Sliders
- Caramelized Onion Tartlet
- Potato Parsnip Pancake with Apple Jalapeño Salsa
- Moroccan Meatballs
- Chicken Cilantro Bites with Ginger Soy Dipping Sauce

**First Course:**
Orange and Chipotle Butternut Squash Bisque

**Second Course:**
**Mixed Wild Greens**
with Mango, Red Onion, Dried Cranberries, and Toasted Almonds
tossed with a Sweet Balsamic Vinaigrette

**Third Course:**
**Grilled Argentine Steak**
Marinated & Grilled with Chimichuri Sauce
served with Matchstick Fried Potatoes

**Fourth Course:**
**Checkerboard Cake**
Chocolate and Vanilla Checkerboard Cake with Rich Hard Chocolate Frosting

Prices are per person with 50 guest minimum
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Menu #2

(pricing may vary slightly depending on seasonal Salmon availability)

Choice of Four Tray Passed Hors d’Oeuvres:
(one hour cocktail reception)

Cold Hors d’Oeuvres
- Ricotta and Pesto Bites
- Tomato Basil and Garlic Bruschetta
- Artichoke Tapenade
- Parmesan Crisps with Goat Cheese and Shiitake Mushrooms
- Spicy Tuna Roll

Hot Hors d’Oeuvres
- Spanakopita
- Potato Pancake with Homemade Apple Sauce & Sour Cream
- Stuffed Mushrooms with Spinach and Feta
- Vegetable Dumpling with Hoisin Sauce
- Butternut Squash Soup Shooter

First Course:
Thyme Scented Wild Mushroom Bisque

Second Course:
Baby Spinach Mix**
with Candied Walnuts, Pears & Goat cheese
tossed with a Light Pomegranate Vinaigrette

Third Course:
Grilled Salmon with Crispy Leeks
Marinated Grilled Salmon Filet with
Crispy Fried Leeks and Dijon Mustard Dill Sauce
served with Roasted Baby Red Potatoes

Fourth Course:
Home-Made Apple Berry Cobbler
Apples, Berries and Oats served with a Scoop of Vanilla Ice Cream

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~ Chef's Buffet Meal Suggestions ~

Asian Style Dinner Buffet

**Tray Passed Hors d’Oeuvres:**
- Vegetarian Dumplings
  Served with Hoisin Dipping Sauce
- Thai Steak Salad in Wonton Cups
- Eggrolls with Sweet and Sour Sauce and Spicy Mustard
- Chicken Sate with Thai Peanut Sauce

**Buffet:**
- Hot and Sour Noodle Salad
- Chinese Chicken Salad
- Assorted Sushi Rolls
  Spicy California, Tuna, Salmon, Yellowtail, Spicy Tuna, California and Vegetable
  Kung Pao Chicken
  Teriyaki Salmon
- Stir Fry Vegetables
- Jasmine or Brown Rice

**Dessert:**
- Coconut and Mango Sorbet
- Fresh Fruit Display

Fresh Brewed Coffee, Decaf and Herbal Tea Selection

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Italian Style Dinner Buffet

**Tray Passed Hors d’Oeuvres:**
- Tomato Basil and Garlic Bruschetta
- Eggplant Caponata Crostini
- Miniature Italian Meatballs Marinara
- Antipasto Smoked Chicken Sausage Skewers

**Buffet:**
- Fried Chick Peas
- Caesar Salad with Home Made Garlic Croutons

  Chicken Picatta  
  with Lemon and Capers

  Grilled Tournedo of Beef  
  with Caramelized Onion Ragout

- Orzo Pasta with Garlic, Sun Dried Tomatoes and Olives  
  Grilled Vegetable Platter

- Italian Baguettes and Artisan Dinner Rolls

**Dessert:**
- Chocolate Dipped Strawberries
- Fresh Fruit Display

- Fresh Brewed Coffee, Decaf and Herbal Tea Selection

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Mediterranean Style Dinner Buffet

*Tray Passed Hors d’Oeuvres:*
Vegetarian Stuffed Grape Leaves
Moroccan Lamb on Pita Crisp with Mango Chutney
Potato and Spinach Borekas
Stuffed Cherry Tomatoes with Tuscan White Bean Puree

*Buffet:*
Hummus
Babaganoush
Spanish Eggplant Salad
Tahini
Tabbouleh
Chopped Israeli Salad

Mediterranean Chicken, Beef and Salmon Kabobs

Toasted Israeli Couscous with Mushrooms and Sun Dried Tomatoes
Fresh Seasonal Grilled Vegetable Platter
Middle Eastern Lentils and Rice with Caramelized Shallots

Pita Bread and Baguettes

*Dessert:*
Baklava
Pomegranate Sorbet
Fresh Fruit Display

Fresh Brewed Coffee, Decaf and Herbal Tea Selection

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Latin Style Dinner Buffet

*Tray Passed Hors D’oeuvres:*
- Chicken Taquitos with Guacamole and Fresh Salsa
- Miniature Mexican Meatballs in Tangy Tomato Sauce
- Salmon Skewer with Chipotle Salsa
- Chicken and Black Bean Empanada

*Buffet:*
- Romaine Salad with Cherry Tomatoes, Red Onion and Avocado tossed with a Light Lemon Vinaigrette
- Southwest Salad with Roasted Corn, Black Beans, Red Pepper, Red Onions and Cilantro Lime Vinaigrette
- Spice Rubbed Boneless Chicken Breast with Pesto Mint Sauce
- Grilled Argentine Steak with Chimichuri Sauce
- Cuban Style Black Beans
- Sticky Orange and Chipotle Glazed Sweet Potatoes
- Spanish Rice
- Guacamole and Salsa with Tortilla Chips

*Dessert:*
- Latin Spice Cookies and Mango Sorbet
- Fresh Fruit Display

Fresh Brewed Coffee, Decaf and Herbal Tea Selection

Prices are per person with 50 guest minimum
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Vegetarian Buffet

**Tray Passed Hors d’Oeuvres:**
- Wild Mushroom Crostini
- Parmesan Crisp with Goat Cheese and Garlicky Shiitake Mushroom
- Potato Parsnip Pancake with Apple Jalapeno Salsa
- Stuffed Mushrooms with Spinach and Feta

**Buffet:**
- California Vegetable Salad with Carrots, Jicama, Red Cabbage, Roasted Corn, Avocado and Red Pepper with a Light Pomegranate Vinaigrette
- Raw Vegetable Display with Assorted Humus Dips
- Overstuffed Portobello Mushrooms
- Grilled Vegetable Lasagna
- Fresh Steamed Vegetable Medley
- Quinoa with Sun Dried Tomatoes and Mushrooms
- Toasted Israeli Couscous with Basil, Mushrooms and Tomatoes
- Whole Wheat Pita Bread and Baguettes

**Dessert:**
- Three Flavor Dairy Free Sorbets
- Flourless Chocolate Cake
- Fresh Fruit Display

Fresh Brewed Coffee, Decaf and Herbal Tea Selection

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The Bagel and Lox Brunch

Assorted Bagels with Whipped Cream Cheese & Butter
Smoked Salmon Platter with Lemon and Capers
Egg Salad with Fresh Dill
Tuna and Cranberry Salad
Cucumber Dill Salad
Sliced Tomatoes, Cucumbers & Red Onion

Dessert:
Assorted Rugelach
Seasonal Sliced Fruit Platter

Iced Tea, Fresh Brewed Coffee, Decaf and Herbal Tea Selection

Poached Salmon Brunch

Wild Greens with Mango, Strawberry, Red Onion, Dried Cranberries and Toasted Almonds tossed with a Sweet Balsamic Vinaigrette

Poached Salmon with Cucumber Yogurt Sauce and Honey Dijon Mustard Sauce
Spinach and Mushroom Quiche
Tuscan Grilled Vegetable Platter
Farfalle Pasta Primavera Salad
Cheese Tortellini Pesto Salad

Dessert:
Assorted Rugelach and Chocolate Chip Cookies
Seasonal Fruit Display

Fresh Brewed Coffee, Decaf and Herbal Tea Selection

Prices are per person with 50 guest minimum
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Omelet Brunch

Assorted Bagels and Croissants

Smoked Salmon with Capers Red Onions Lemon Fresh Dill Cucumbers and Tomatoes

Spinach Salad with Pears Caramelized Walnuts and Pomegranate Vinaigrette Splash

Omelet Station cooked to Order

Smoked Whitefish Salad

Blintz Soufflé with Sour Cream & Jelly

Assorted Rugelach

Seasonal Fruit Platter

Fresh Brewed Coffee, Decaf and Herbal Tea Selection

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Young Adult Buffet Suggestions

Caesar Salad with Home Made Croutons
Tossed Salad with Tomatoes, Carrots and Cucumbers and Ranch Dressing
Traditional Whole Wheat Cheese Pizza
Vegetable Whole Wheat Pizza
Spaghetti and Penne Pastas
Marinara and Alfredo Sauces
Breaded Zucchini Marinara
Garlic Bread and Italian Baguettes

Tossed Salad with Tomatoes, Carrots and Cucumbers and Ranch Dressing
Hamburger Sliders
Miniature Hot Dogs
Fried Chicken Tenders
Spicy Fries and Onion Rings
Five Dipping Sauces and Spreads

Delicious Additions:
Baby Carrots & Ranch Dipping Sauce
Chips, Salsa & Guacamole
Popcorn
Churros
Soft Warm Pretzels
Franks in a Blanket

In addition to offering venue space and gourmet menus, we would be happy to coordinate other services including tent & equipment rental, linens, entertainment, centerpieces & décor, lighting, valet parking and more.