

CATERING OPTIONS

All- Inclusive

Unlike other rental facilities, we do not charge additional service charges, and since we are a non-profit there is no tax charged.

Breakfast

Continental Breakfast

\$10 pp

- Assorted Muffins & Danish
- Cinnamon Rolls
- Individual Assorted Yogurts with Musli, Raisins & Cranberries
- Fruit Tray
- Assorted Juices
- Coffee & Tea Service

Deluxe Continental Breakfast

\$15 pp

- All of the above
- Individual Cereals – with choice of Skim, 2% and Soy Milk
- Bagels & Cream Cheese

Eye Opener Breakfast

(Minimum of 16 required)

\$20 pp

- Breakfast Burritos – served with fresh salsa
 - Veggie – Eggs scrambled with tomato, onion, peppers, jalepeños and cheddar cheese in a flour tortilla.
 - Meat – Eggs scrambled with bacon, ham and cheddar cheese rolled in a flour tortilla.
- Home Fries
- Fruit Salad
- Assorted Muffins & Danish
- Cinnamon Rolls
- Individual Assorted Yogurts with Musli, Raisins & Cranberries
- Assorted Juices
- Coffee & Tea Service

Lunch
Salad & Sandwich
\$24 pp

- Salads – Pick 2
 - Kale & Quinoa – Tuscan Black Kale, Herb Vinaigrette, Tri-Color Quinoa, Fresh Blueberries and Grapes, Dried Cherries, Chopped Pistachios and Shaved Parmesan.
 - Citrus Berry Spinach – Baby Spinach, Blood Orange Vinaigrette, Fresh Blackberries, Mandarin Oranges, Goat Cheese, Dried Cranberries and Chopped Pistachios.
 - Maui Tropical Chicken – Mixed Greens, Caramelized Pineapple Vinaigrette, Chicken, Tri-Color Peppers, Mangos, Toasted Coconut, Macadamia Nuts and Wonton Strips.
 - Glazed Chipotle Chicken – Mixed Greens, Chipotle Ranch Dressing, Chicken in a Cilantro Glaze, Red Onion, Tomatoes, Fire-Roasted Corn, Black Beans, Tri-Color Peppers, Cheddar Cheese, Avocados and Tortilla Strips
 - Asian Chicken – Baby Field Greens, Yuzo Miso Vinaigrette, Chicken, Sugar Snap Peas, Edamame, Baby Cucumbers, Tri-Color Peppers, Mandarin Oranges, Cashews, Black Sesame Seeds and Wonton Strips.
- Sandwiches – Served on Ciabatta Rolls – Pick 3
 - Vegetarian – Roasted Sweet Red Peppers, Cucumbers, Sprouts, Tomatoes, Muenster Cheese and Pesto Spread.
 - Crab Avocado Club – Crab Salad, Mixed Greens, Avocado, Bacon, Celery, Red Onion, Tomatoes, Muenster Cheese.
 - Fresh Herb Chicken – Herb Chicken Salad, Goat Cheese, Applewood Smoked Bacon, Tomatoes, Avocado and Mixed Greens.
 - Sonoma Turkey – Turkey, Avocado, Sprouts, Tomatoes, Cucumbers, Mixed Greens, Muenster Cheese and Sun-dried Tomato Spread.
 - Italian – Ham, Genoa Salami, Turkey, Roasted Sweet Red Peppers, Muenster Cheese, Mixed Greens, Tomatoes, and Balsamic Spread
- Assorted Chips
- Dessert Assortment
 - Popcorn Bar – Assortment of 4 Gourmet Popcorns: Caramel, White Cheddar and choice of 2 Novelty Popcorns:
 - Chili Lime, Dill Pickle, Chipotle Raspberry, Kettle, Garlic Parmesan, Pizza, Ranch, Salt & Vinegar, Sour Cream & Onion, Wasabi (mild), Buffalo Wings & Ranch (spicy), Southwestern Jalapeño Cheddar (spicy)
 - Sweet Tooth Assortment – Brownies, Mini Cakes & Cookies
 - Gluten Free & Vegan Dessert Assortments Available for an Additional \$2. Per person; This assortment includes mini cupcakes, cookies and coconut macaroons
- Iced Teas, Lemonade, Soda Assortment

Mexican Buffet

\$40 pp

- Chips & Salsa
- Glazed Chipotle Chicken Salad– Mixed Greens, Chipotle Ranch Dressing, Chicken in a Cilantro Glaze, Red Onion, Tomatoes, Fire-Roasted Corn, Black Beans, Tri-Color Peppers, Cheddar Cheese, Avocados and Tortilla Strips
- Fruit Tray
- Fajitas – Beef & Chicken – Broiled with Onions, Peppers and Tomatoes Served with Fresh Made Flour Tortillas
- Cheese Enchiladas
- Mini Beef Chimichangas
- Green Corn Tamales – Smothered in Green Sauce and Cheese
- Spanish Rice
- Refried Beans
- Guacamole & Sour Cream
- Dessert Assortment
 - Popcorn Bar – Assortment of Gourmet Popcorns – Including Caramel, White Cheddar, Chili Lime and Chipotle Raspberry
 - Mexican Sweets Assortment – Pan Dulce, Pineapple Empañadas, Churros, Caramel Flautas and Galletas.
- Water, Iced Tea, Lemonade and Soda Assortment

All-American BBQ Buffet

\$40 pp

- House Salad – Mixed Greens with Chopped Eggs, Tomatoes, Bacon and Croutons with Ranch Dressing.
- Three Meat Assortment – Served with Mild & Sweet Heat BBQ Sauces
 - Pulled Pork
 - Smoked Turkey
 - Beef Brisket
- Potato Salad
- Mac & Cheese
- Baked Beans
- Corn Bread
- Dessert Bar
 - Mini Pie & Ice Cream Station
 - Popcorn Bar – Assortment of Gourmet Popcorns – Including Caramel, White Cheddar, Dill Pickle and Kettle
- Water, Iced Tea, Lemonade and Soda Assortment

Italian Buffet

\$42 pp

- Caesar Salad - Romaine Lettuce with Croutons, Parmesan Cheese and Caesar Dressing
- Italian Salad – Mixed Greens, Assorted Garden Vegetables, Kalamata Olives, served with Italian Vinaigrette Dressing
- Lasagna – Layers of Meat Sauce, Ricotta, Romano and Mozzarella Cheese.
- Grilled Chicken – Topped with Goat Cheese, Sun-Dried Tomatoes, Basil and Lemon Butter Sauce
- Pasta Pomodoro- Served with or without Italian Sausage
- Garlic Mashed Potatoes
- Seasonal Vegetable Medley
- Dessert Bar – Choose 2 of the following:
 - Cheesecake Assortment
 - Italian Pastry Array - Cannoli, Cream Puffs and Napoleons
 - Popcorn Bar – Assortment of Gourmet Popcorns – Including Caramel, White Cheddar, Garlic Parmesan and Kettle
- Water, Iced Tea, Lemonade and Soda Assortment