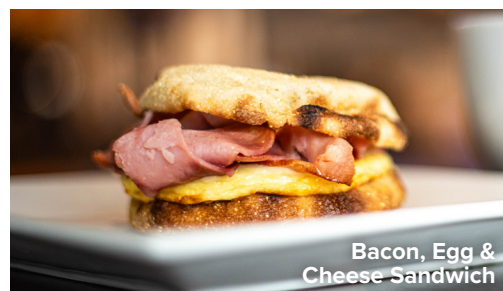




BREAKFAST

À LA CARTE

	Price	Qty
Bagels & Cream Cheese	\$40	Per Dozen
Bacon, Egg & Cheese Sandwich	\$100	Per Dozen
El Ranchero Wrap	\$100	Per Dozen



Bacon, Egg & Cheese Sandwich



El Ranchero Wrap

BUFFET

Includes Orange Juice, Coffee, Linens, Napkins & China

Continental Buffet
\$20 per person

- Fruit Platter
- Danish
- Bagels & Cream Cheese
- Yogurt
- Granola

Club Breakfast Buffet
\$25 per person

- Scrambled Eggs
- Home Fries
- Choice of Bacon, Sausage, or Ham
- Fruit Platter

260 Rise & Shine Buffet
\$28 per person

- Scrambled Eggs
- Biscuits & Gravy
- Choice of Bacon, Sausage, or Ham
- Home Fries
- Fruit Platter

À LA CARTE



Caprese Skewers

Appetizers & Heavy Hors D'Oeuvres (Recommended per 20 people servings)

Shrimp Cocktail Platter (50)	\$175
Spanakopita (40)	\$145
Cheeseburger Sliders (50)	\$270
Pulled Chicken Sliders (50)	\$200
Pulled Pork Sliders (50)	\$200
Caprese Skewers (40)	\$145
Roast Beef Crostini (40)	\$120
Fruit Platter	\$120
Vegetable Platter	\$150
Pinwheels	\$150
Meat, Cheese & Cracker Platter	\$175
Wings (50)	\$75
Sausage Mushroom Caps (50)	\$125
Meatballs (50)	\$140

Snacks (per pound)

Trail Mix	\$25
Chips & Dip	\$25
Popcorn	\$20

Desserts (by the dozen)

Cheesecake Bites	\$100
Cheesecake Slices	\$130
Crème Brûlée	\$130
Salted Caramel Brownies	\$100
Cookies	\$25

All food & beverage prices are subject to 8% sales tax & 20% service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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BUFFET (MINIMUM 20 PEOPLE)

Includes Water, Iced Tea, Coffee, Black or White Linens, Napkins & China

SOUP & SALAD BAR | \$19/person

Salads (Choose One)

Garden - Mixed Greens, Diced Tomato, Red Onion, Cucumber & Croutons

Caesar - Romaine Lettuce, Shaved Parmesan, Croutons & Caesar Dressing

Southwest - Mixed Greens, Onion, Tomato, Roasted Corn, Black Beans, Tortilla Strips

Unwedged - Mixed Greens, Diced Tomato, Green Onion, Bacon & Blue Cheese Crumbles

Sides

Rolls

Fruit Platter

Soups (Choose One)

Chicken Noodle

Homestyle Chili



TACO BAR | \$25/person

Proteins (Choose Two)

Seasoned Chicken

Seasoned Ground Beef

Shredded Pork Carnitas

Available Protein Upgrades

Blackened Shrimp

Blackened Mahi Mahi

Carne Asada

Sides

Chips & Salsa

Spanish Rice

Shells

Corn ^{GF}

Flour

Included Toppings

Lettuce

Shredded Cheese

Diced Tomato

Onion

Cilantro

Sour Cream



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BUFFET

Includes Water, Iced Tea, Coffee, Black or White Linens, Napkins & China

ITALIAN BUFFET | \$27/person

Lasagna (Choose One)

Option to add additional pasta for added cost

Vegetable Lasagna - Zucchini, Onion, Mushrooms, Carrots, Mozzarella & Ricotta with White Sauce

Spinach Lasagna - Spinach, Parmesan, Mozzarella & Ricotta with White Sauce

Traditional Lasagna with Meat Sauce - Mozzarella, Parmesan & Ricotta with Meat Sauce

Pasta (Choose One)

Option to add additional pasta for added cost

Spaghetti & Meatballs - Classic Spaghetti with Meat Sauce & Meatballs

Baked Mostaccioli with Meat Sauce - Mostaccioli Noodles in Meat Sauce, Topped with Melted Mozzarella & Parmesan

Tortellini with Pesto Sauce - Cheese Tortellini with Pesto Sauce

Sides

Caesar Salad

Garlic Bread

Vegetables (Choose Two)

Green Beans

Steamed Broccoli

Zucchini, Mushroom & Onion

BBQ BUFFET | \$22/person

Proteins (Choose Two)

Chicken - Slow-Roasted Pulled Chicken Tossed in Smoky BBQ Sauce

Pork - Slow-Roasted Pulled Pork Tossed in Smoky BBQ Sauce

Burger - Beef Burger Patties Topped with American Cheese Sauce

Sides

Chips

Premium Sides (Choose One)

Coleslaw

Baked Beans

Potato Salad

Green Beans

Pasta Salad

DELI BUFFET | \$20/person

Proteins (Choose Two)

Ham

Turkey

Roast Beef

Chicken Salad

Sides

House Chips

Fruit Platter

Assorted Cookies
& Brownies

Condiments

Mayo

Mustard

Sliced Tomato

Lettuce

Pickles

Onion

Bread

Gluten-Free Option

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ENTRÉE BUFFET

Includes Salad, Rolls, Butter, Water, Iced Tea, Coffee, Black or White Linens, Napkins & China

ENTRÉES

Main	Item	Price Per person	GF	Description
Beef	Beef Kabobs	\$35	Yes	Beef Tips with Peppers, Onion, Potatoes & Mushrooms
Beef	Beef Short Ribs	\$35	Yes	Beef Short Ribs with Smokey BBQ Sauce
Beef	Prime Rib	\$40	Yes	Slow-Cooked & Topped with House-Made Au Jus
Pasta	Vegetable Lasagna	\$25	No	Zucchini, Onion, Mushrooms, Carrots, Mozzarella & Ricotta with White Sauce
Pork	Pork Tenderloin	\$25	Yes	8 oz - Grilled & Topped with Bourbon Brown Butter
Pork	Pork Tenderloin	\$28	Yes	Stuffed with Rosemary, Roasted Red Peppers & Cream Cheese
Poultry	Chicken Breast	\$25	Yes	White Wine Butter Sauce
Poultry	Chicken Breast	\$27	No	Stuffed with Bacon Cream Cheese & Broccoli
Seafood	Salmon	\$34	Yes	Dill Cream Sauce
Seafood	Swordfish	\$40	Yes	Topped with Mediterranean Salad
Seafood	Tuna	\$41	Yes	Cooked Rare, Sliced and Served Sashimi-Style with Wasabi & Pickled Ginger

Duo plates or additional entrées will be quoted

+\$2 each for plated meals

Vegetables (Choose One)

Green Beans

Steamed Broccoli

Collard Greens

Bourbon Brown Sugar Carrots

Grilled Asparagus

Zucchini, Mushroom & Onion

Starches (Choose One)

Scalloped Potatoes

Rosemary Roasted Red Potatoes

Mashed Potatoes

Wild Rice

Smoked Gouda Mac and Cheese

Southwestern Rice and Quinoa

Add an additional vegetable or starch | +\$2 each

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Rev.4.24.24