





EVENT CO.

OUR SERVICES

CHEF-CURATED, PERSONALIZED CULINARY EXPERIENCES

CORPORATE LUNCHEAS, MEETINGS, AND SPECIAL EVENTS

PRIVATE CHEF DINING EXPERIENCES

WEDDINGS, BRIDAL AND BABY SHOWERS, REHEARSAL DINNERS

SERVICE STYLES:

BUFFET

PLATED

PASSED APPS & COCKTAIL STYLE

WE PRIDE OURSELVES ON GLUTEN FREE OPTIONS AS WELL

ask to see separate menu options



EVENT CO.



BUFFET



American | Deli & Corporate

Select (2) Sandwiches, 1 side \$22/person |

Select (3) Sandwiches, 1 side \$30/person | add dessert \$4/person

SANDWICH SELECTIONS

CHICKEN, TUNA, EGG SALAD

ROAST BEEF

TURKEY (NATURAL OR SMOKED)

HAM

PASTRAMI

ITALIAN MEATS

SIDES

CHIPS

POTATO SALAD

FRESH FRUIT

PASTA SALAD

MIXED GREEN

DESSERTS

COOKIE ASSORTMENT

BROWNIES & LEMON BARS

MUFFINS & PASTRIES

GLUTEN FREE OPTIONS AVAILABLE

TEX-MEX | THE TEXICAN EXPERIENCE

Select (2) Proteins, \$34/person | add dessert \$7/person

Select (3) Proteins, \$46/person | add dessert \$7/person

STATIONS

FAJITAS

STREET TACOS

ENCHILADAS (CHICKEN, BEEF, SHRIMP,
VEGETARIAN)

BEEF OR PORK TIPS

QUESADILLA

BUFFET INCLUDES

RICE & BEANS

CHIPS & SALSA

TORTILLAS (FLOUR OR CORN)

QUESO BLANCO

DESSERTS

TRES LECHE

CHURROS

FRUIT CUPS WITH TAJÍN

ITALIAN EXPERIENCE

Select (2) \$29/person | add dessert \$7/person

Select (3) \$41/person | add dessert \$7/person

PASTA/PROTEIN

SPAGHETTI

SPAGHETTI W/ MEATBALLS +3

LASAGNA OR VEGETARIAN LASAGNA

FETTUCCINE ALFREDO

CHICKEN PARMESAN

CHICKEN MARSALA

CHICKEN PICCATA

BUFFET INCLUDES

ITALIAN SALAD

Mixed Greens, Tomatoes, Cucumber, Olives, Pepperoncini,
Croutons, Italian Cheese Blend

GARLIC BREAD

DESSERTS

TIRAMISU

CANNOLI

ITALIAN CREAM CAKE

TEXAS BBQ EXPERIENCE

Select (2) \$36/person+ 2 sides | add dessert \$7/person

Select (3) \$44/person+ 2 sides | add dessert \$7/person

MEATS

12-HOUR BRISKET (SLICED OR CHOPPED)

SMOKED CHICKEN SLICES

PORK SAUSAGE (REGULAR OR JALAPEÑO CHEDDAR)

PORK RIBS

PULLED PORK

SMOKED TURKEY SLICES

SIDES Select (2)

POTATO SALAD

CHARRO BEANS

MAC & CHEESE

GREEN BEANS

SMOKED POTATOES

BAKED POTATO BAR

DESSERTS

BANANA PUDDING

CHOCOLATE S'MORES PUDDING

CHURROS



PLATED



PLATED | PROTEIN & SIDES

Select 1 protein & 2 sides

LAMB - \$42

Grilled Rack of Lamb - 4 bone rack Sous Vide and Seared

Sauces - choose 1: Red Wine Demi Glacé, Chimichurri, Confit
Tomato and Pomegranate Molasses

6OZ PRIME FILET MIGNON - \$48

14OZ BONE-IN RIBEYE - \$55

Served with Cowboy butter

GRILLED CHICKEN - \$22

FRIED CHICKEN BONE IN OR TENDERS - \$24

STUFFED MUSHROOMS - \$19

herb ricotta & roasted tomato

ROASTED VEGETABLE LASAGNA - \$22

5OZ SEA BASS \$48

Miso Roasted & ginger soy broth

Citrus and Herb Poached

Macadamia Crusted

SHRIMP-\$32 13/15 COUNT

Saffron And Shrimp Risotto - 4 count

Sweet Chili Shrimp - 4 count

4OZ GF JUMBO LUMP CRAB CAKE(S) - \$41

Surf & Turf Duo - \$120/person
Chicken & Beef Duo- \$100/person

SIDES

HERB ROASTED POTATOES

GARLIC WHIPPED POTATO

ORGANIC GREENS SALAD

HOT HONEY BRUSSELS

CAESAR SALAD

STEAMED RICE

TRUFFLE WHIPPED POTATO

FRENCH GREEN BEANS

STEAMED CARROTS

ROASTED ASPARAGUS



PASSED
HORS D'OEUVRES



American | Taste & Sip Experience (Custom Options Available)

Passed- Select (2) \$5.99/person | 20 piece minimum order

Small Plates Select (2) \$7.99/person | 20 piece minimum order

PASSED BITES

PECAN CRUSTED CHICKEN SKEWERS

STEAK SKEWERS

SLIDERS - FRIED CHICKEN OR BRISKET

CAPRESE SKEWERS

MEATBALL SKEWERS

SMALL PLATES

TUNA & SALMON POKE

CRAB CAKES

SHRIMP & GRITS

ARANCINI

SHRIMP CEVICHE

SZECHUAN SHORT RIBS



BEVERAGES



Beverages | Non-Alcoholic & Alcoholic

We offer a full beverage package for your event, including: Non-alcoholic drinks, coffee, tea, bottled water, and alcoholic beverages. Options can be customized based on your event style, guest count, and preferences.

SELF-SERVE BEVERAGE STATION

Perfect for casual gatherings, meetings, brunches, and daytime events.

\$8/person

Includes:

- Coffee & Tea station
- Infused, bottled or sparkling water +\$4
- Soft Drinks
- Cups, napkins, stirrers, sweeteners, and ice
- Set-up and breakdown

Best For: Corporate Mtgs, Baby Showers, Open Houses, Smaller Private Events

ATTENDED BAR SERVICE

Ideal for weddings, parties, and upscale events where guests want a full bar experience.

Includes:

- Professional bartender(s)
- Beer, wine, and cocktails
- Mixers, garnishes, ice and bar setup
- Custom drink menu options
- Alcoholic and non-alcoholic selections available

Optional Add-Ons:

- Signature cocktails - \$15/person
- Sparkling Toast - \$14/person
- Champagne Toast - \$22/person
- Coffee bar - \$8/person
- Zero Proof - \$14/person

ATTENDED BAR SERVICE

Ideal for weddings, parties, and upscale events where guests want a full bar experience.

+\$300/Bartender

Includes: 4 hour Minimum

- Professional bartender(s)
- Beer, wine, and cocktails
- Mixers, garnishes, ice and bar setup
- Custom drink menu options
- Alcoholic and non-alcoholic selections available

Optional Add-Ons:

- Signature cocktails
- Champagne toast
- Coffee Bar
- Zero Proof Cocktails/Mocktails

Batch Signature Cocktails:

- *Freaki Tiki*: Aged Rum - Pineapple - Lemon - Simple Syrup - Angostura Bitters
- *Mint to Be*: Ketel One Vodka - St. Germain - Blueberry Puree - Mint Syrup - Lemon - Ginger Beer
- *Sweet & Sassy*: Hanson of Sonoma Organic Meyer Lemon Vodka - Raspberry - Lemon - Orange Liqueur - Orgeat - Orange Bitters
- *The All Nighter*: Belvedere Organic - Borghetti Coffee Liqueur - Cold Brew - Simple Syrup - Espresso Beans

Zero Proof Batch Cocktails:

- *Sip Happens*: Ritual Zero Proof Agave Spirit - Strawberry - Basil - Lime - Simple Syrup - Soda - Tajín Rim
- *Zero Limes Given*: Ritual Zero Proof Agave Spirit - Lime - Agave - Salt Rim
- *Purple Rain*: Ritual Zero Proof Gin - Mint - Lemon - Ginger Syrup - Blueberry Compote - Soda

Wine Options:

CLASSIC:

- Whites: \$30/btl
 - *GEN 5 Chardonnay, CA*
 - *GEN 5 Sauvignon Blanc, CA*
- Reds: \$30/btl
 - *GEN 5 Pinot Noir, CA*
 - *GEN 5 Cabernet, CA*

CURATED:

- Whites:
 - *Drylands Sauvignon Blanc, NZ \$52.5*
 - *Patz & Hall Chardonnay, Sonoma \$64.5*
- Reds:
 - *Eden Rift Pinot Noir, CA \$56.5*
 - *Beringer Knights Valley Cabernet, CA \$52.5*

PRESTIGE:

- Whites:
 - *Twomey by Silver Oak Sauvignon Blanc, Napa \$64.5*
 - *Patz & Hall Chardonnay, Sonoma \$64.5*
- Reds:
 - *'Bezel' by Cakebread Cabernet \$69.5*
 - *The Walking Fool by Caymus Red Blend \$69.5*

FAQS

- 4 hour Service Minimum
- 22% service charge will be applied
- We recommend all staff begin 30-60 minutes before event time & 30-60 minutes after event
- Beverage Essentials Included: Coolers, Coffee/Beverage Dispenser
- NOT included: Cake Stands, Dessert Trees, Flatware, Cups, Glassware, Chairs, Tables
- Add On: Linen (Black & White only), Bartenders & Servers
- Add On: Premium Disposable Flatware & Glassware
- We recommend 1 Server per 20 guests - *Flat Rate + additional hours needed*

Catering Captain: Minimum \$250 + \$40/hour

Event Server/Busser: Minimum \$200+\$30/hour

Onsite Chef: Minimum \$400 +100/hour

- Menu Tasting Expense: \$60/person; goes towards deposit
- 50% Deposit Required @ time of booking
- Headcount needed 14 days in advance
- Kids Menu Options Available: \$12.95 each
 - Spaghetti w/Meatballs
 - Chicken Tenders w/Mac+Cheese
 - Chicken w/Buttered Noodles

Gluten Free Options

GF = Made without gluten-containing ingredients; however, items are prepared in a shared kitchen and may not be suitable for guests with celiac disease.

Grilled Chicken

Filet

Fajitas

Caprese skewers

Crab Cakes

Gluten Free Pasta (angel hair)

Double Chop

Chicken Tzatziki Meatballs

Duck Breast

Sea Bass

Tuna & salmon poke

Crab Cakes

Shrimp Ceviche