



BREAKFAST BUFFETS

PER PERSON PRICING INCLUDES
ORANGE JUICE, WATER, FRESHLY BREWED
COFFEE & GUEST TABLE LINENS

- ◆ **SUNRISE BUFFET (GF)** 21.25
SCRAMBLED EGGS
ROASTED ROSEMARY BREAKFAST POTATOES,
FRESH FRUIT PLATTER
BREAKFAST PASTRIES
CHOICE OF MEAT
BACON, SAUSAGE, TURKEY BACON, SOYRIZO

UPGRADED MEAT OPTIONS (+1.65pp)
CHICKEN APPLE SAUSAGE, JALAPENO BACON, KIELBASA

- ◆ **LANCER MORNING** 21.25
FRESH FRUIT PLATTER
BREAKFAST PASTRIES or MUFFINS
BREAKFAST FRITTATA
CHOOSE ONE OF THE FOLLOWING:
 - SAUSAGE, SPINACH, POTATO, CHEESE & ASPARAGUS
 - BACON, ONION, TOMATO & PARMESAN CHEESE
 - SPINACH, MUSHROOM, CHEESE, PEPPER, GREEN ONION (V)
 - EGG WHITE, SUNDRIED TOMATO & FETA (V)

- ◆ **FARMHOUSE BREAKFAST** 21.25
FRESH FRUIT PLATTER
ROSEMARY BREAKFAST POTATOES
CHEESE OMELETTE
CHOOSE ONE OF THE FOLLOWING:
 - SPINACH & TOMATOES
 - BACON & MUSHROOM
 - SAUSAGE & ONION
 - CHORIZO & ROASTED GREEN CHILE





BREAKFAST

BUFFETS (CONT.)

PER PERSON PRICING INCLUDES
ORANGE JUICE, WATER, FRESHLY BREWED
COFFEE & GUEST TABLE LINENS

- ◆ **EARLY BIRD CONTINENTAL** 18.25
FRESH FRUIT PLATTER
CHOOSE TWO OF THE FOLLOWING:
 - FRESHLY BAKED MUFFINS
 - BREAKFAST PASTRIES
 - CINNAMON ROLLS
 - SCONES
 - BREAKFAST BREADS
 - DONUT HOLES

- ◆ **MORNING SWEETS** 13.25
CINNAMON ROLLS *OR* BREAKFAST BREADS

- ◆ **BREAKFAST BURRITOS** 13.25
SERVED WITH KETCHUP & SALSA
CHOOSE FROM THE FOLLOWING:
 - BACON, POTATO, CHEESE & EGG
 - SAUSAGE, POTATO, CHEESE & EGG
 - CHORIZO, POTATO, CHEESE & EGG
 - ONION, PEPPER, POTATO, CHEESE & EGG (V)
 - TOFU SCRAMBLE WITH AVOCADO SPREAD (V, DF)





BREAKFAST
 À LA CARTE

BREAKFAST BURRITOS	6.95
<small>BACON, SAUSAGE, CHORIZO, VEGETARIAN OR VEGAN</small>	
MINI BREAKFAST BURRITOS	3.65
BREAKFAST BOWLS	6.95
ENGLISH MUFFIN EGG SANDWICHES	6.95
BREAKFAST CROISSANT SANDWICHES	6.95
YOGURT GRANOLA PARFAIT	3.65
FRESH FRUIT SKEWERS	4.25
<small>WITH YOGURT DIPPING SAUCE</small>	
TATER TOTS (9 PP)	2.95
TATER TOT EGG BITES <small>BY THE DOZEN</small>	45.50
CRUSTLESS EGG BITES <small>BY THE DOZEN</small>	45.50

Egg Bites are restricted to 4 dozen max.

BEVERAGES

PRICED PER GALLON

ICED WATER	6.50
SPA WATER	15.50
COFFEE	22.25
ICED COFFEE	22.25
ICED TEA	23.50
HOT CHAI	22.25
ICED CHAI	22.25
ORANGE JUICE	24.50

PRICED PER ITEM

BOTTLED WATER	1.50
HOT WATER	2.50
<small>WITH TEA BAGS</small>	
ASSORTED SODAS	2.75
LA CROIX	2.85

Breakfast buffet pricing includes delivery, set-up, guest linens, and post event clean up.

All breakfast a la carte items are available for delivery/ set-up or to be picked at the **ADC** during normal business hours.

Delivery charges and location fees may apply.

Disposable plates, napkins, and serving utensils are included in price.

Catering Attendants are available for an additional **\$22/hour** per attendant to assist with serving food.





**SANDWICHES
& SALADS**

PER PERSON PRICING

WORKING LUNCH BUFFET 22.50

INCLUDES ASSORTED COOKIES, WATER, CHOICE OF BEVERAGE & GUEST TABLE LINENS
CHOOSE: (1) SALAD & (1) SANDWICH **OR** (1) SALAD & (2) HALF-SANDWICHES

SANDWICHES
.....

TURKEY CLUB CROISSANT

TUSCAN STYLE CHICKEN BREAST
ON FOCACCIA

PESTO MAYO TURKEY
ON CHEDDAR ROLL

HAM & CHEDDAR CROISSANT

ROAST BEEF & PROVOLONE
WITH GARLIC HERB AIOLI ON CIABATTA

ITALIAN SUB

CHICKEN CAESAR WRAP

THAI CHICKEN BBQ WRAP

BALSAMIC GRILLED VEGGIE
& QUINOA WRAP **(V)**
WITH HERB LEMON CREAM CHEESE

ROASTED VEGETABLES WITH TOFU **(V, DF)**
HERB SPREAD ON CIABATTA

SALADS*
.....

ALMOND BERRY CHICKEN

ASIAN CHICKEN

CHICKEN CAESAR

HARVEST CHICKEN

SOUTHWEST CHICKEN

FARMABOWL

*All Salads can be made
VEGETARIAN per request





SANDWICHES & SALADS

PER PERSON PRICING

BUILD YOUR OWN SALAD BUFFET

INCLUDES ASSORTED ROLLS & BUTTER, COOKIES, WATER,
CHOICE OF BEVERAGE & GUEST TABLE LINENS

18.25

GREENS (PICK TWO)

ROMAINE

MIXED GREENS

BABY SPINACH

ICEBERG

PROTEIN (PICK ONE)

GRILLED CHICKEN BREAST

SLICED TURKEY BREAST

SLICED HAM

QUINOA

CRUNCH (PICK ONE)

GARLIC CROUTONS

PEPITAS

TORTILLA STRIPS

CRISPY ONIONS

DRESSING (PICK TWO)

BUTTERMILK RANCH

BALSAMIC VINAIGRETTE

ITALIAN DRESSING

GINGER SOY VINAIGRETTE

CHIPOTLE RANCH

OIL & VINEGAR CRUETS

CAESAR

TOPPINGS (PICK FOUR)

EDAMAME

SHREDDED CARROTS

HARD BOILED EGGS

SLICED CUCUMBERS

GARBANZO BEANS

DICED TOMATOES

BROCCOLI FLORETS

DICED RED ONIONS

PICKLED BEETS

SHREDDED CHEESE

BLACK BEANS

DICED APPLES

CRAISINS

CRUMBLLED FETA



ADD-ONS

AVOCADO \$2.00/PP

GRILLED FLANK STEAK \$3.75/PP

GRILLED SHRIMP \$3.25/PP

PROVIDER CATERING
**SANDWICHES
& SALADS**



FALL 2024
ONSITE MENU

**BOXED
MEALS**

CHOICE OF TWO OPTIONS
INCLUDES SANDWICH OR SALAD, CHIPS,
COOKIE & BOTTLED WATER.

SANDWICHES
15.95

- TURKEY CLUB CROISSANT
- TUSCAN STYLE CHICKEN BREAST
ON FOCACCIA BREAD
- TURKEY PESTO MAYO
ON CHEDDAR ROLL
- HAM & CHEDDAR CROISSANT
- ROAST BEEF & PROVOLONE
WITH GARLIC HERB AIOLI ON CIABATTA
- ITALIAN SUB
- CHICKEN CAESAR WRAP
- THAI CHICKEN BBQ WRAP
- BALSAMIC GRILLED VEGGIE (V)
& QUINOA WRAP
WITH HERB LEMON CREAM CHEESE
- ROASTED VEGETABLES (V, DF)
TOFU HERB SPREAD ON CIABATTA
- VEGAN CHICKEN SALAD SANDWICH (V, DF)
- VEGAN EGG SALAD SANDWICH (V, DF)

SALADS
15.95

- ALMOND BERRY CHICKEN
- ASIAN CHICKEN
- CHICKEN CAESAR
- HARVEST CHICKEN
- SOUTHWEST CHICKEN
- FARMABOWL

ALL SALADS CAN BE MADE
VEGETARIAN UPON REQUEST

HOT BOXED MEALS CAN BE
CUSTOMIZED UPON REQUEST

UPGRADE YOUR SET UP WITH A LINEN
AND DECOR FOR ADDITIONAL **\$25**





— BEVERAGES —

PLEASE SELECT ONE FROM THE FOLLOWING

- HOT OR ICED COFFEE
- ICED TEA
- ICED CHAI
- LEMONADE
- BERRY LEMONADE
- BASIL LEMONADE
- WATERMELON LIMEADE
- JALAPENO LIMEADE
- ARNOLD PALMER
- TROPICAL CITRUS PUNCH

Working Lunch & BYO Salad Buffet pricing includes delivery, set-up, buffet display, and post event clean up.

Disposable plates, napkins, and serving utensils are included in price.

Delivery charges and location fees may apply.

Catering Attendants are available for an additional **\$22/hour** per attendant to assist with serving food.





**THEMED
BUFFETS**

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL **8.50** PER PERSON.

ISLAND FARE

INCLUDES HAWAIIAN ROLLS

CHOOSE (1) ONE ENTRÉE

JAMAICAN JERK CHICKEN	28.75
MACADAMIA CRUSTED CHICKEN <small>WITH COCONUT PINEAPPLE SAUCE</small>	28.75
KALUA SLOW ROASTED PORK	28.75
THAI LEMONGRASS CHICKEN	24

CHOOSE (3) THREE SIDES

- CONFETTI RICE (V,DF,GF)
- WHIPPED SWEET POTATOES (V,GF)
- PINEAPPLE COLESLAW (V,GF)
- HAWAIIAN MACARONI SALAD (V)
- ASIAN CHOPPED SALAD (V,DF)
WITH SOY GINGER VINAIGRETTE
- GARDEN SALAD (V,DF,GF)
WITH BALSAMIC VINAIGRETTE

CHOOSE (1) ONE DESSERT

- MANGO CAKE
- PINEAPPLE UPSIDE DOWN CAKE
- COCONUT LIME CUPCAKES

GRILL OUT

INCLUDES ASSORTED COOKIES

CHOOSE (1) ONE ENTRÉE

HAMBURGERS	20.95
HOT DOGS	20.95
BRAUTS WITH PEPPERS & ONIONS	20.95

CHOOSE (3) THREE SIDES

- POTATO SALAD (V,GF)
- MACARONI SALAD (V)
- PARMESAN POTATO CHIPS (V,DF,GF)
- 7-LAYER DIP (V,GF)
WITH TORTILLA CHIPS
- CREAMY COLESLAW (V,GF)
- CORN ON THE COB (V,GF)
WITH LATIN TOPPINGS

INCLUDES

- PLATTERS OF SLICED CHEESE
- ONIONS, TOMATOES, LETTUCE, PICKLES
- MUSTARD, MAYO, KETCHUP, RELISH





**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL **8.50** PER PERSON.

TASTE OF THE SOUTH

INCLUDES CORNBREAD MUFFINS
& WHIPPED HONEY BUTTER

CHOOSE (1) ONE ENTRÉE

BBQ CHICKEN	28.25
BBQ TRI TIP	29.95
SMOKED BRISKET WITH BBQ SAUCE	29.95

CHOOSE (3) THREE SIDES

- BAKED BEANS (GF)
- SWEET POTATO CASSEROLE (V,GF)
- BRAISED SOUTHERN GREENS (V,DF,GF)
- GARDEN SALAD (V,DF,GF)
WITH BALSAMIC VINAIGRETTE
- BUTTERED CORN (V,GF)
- MACARONI & CHEESE (V)
- LOADED BAKED POTATO SALAD (GF)

CHOOSE (1) ONE DESSERT

- HOT APPLE CRISP
- HUMMINGBIRD CAKE
BANANA PINEAPPLE SPICE CAKE
WITH PECANS & CREAM CHEESE FROSTING
- PEACH COBBLER CUPCAKES

EASTERN FLAIR

CHOOSE (1) ONE ENTRÉE

TERIYAKI CHICKEN	24.25
CRISPY SESAME ORANGE CHICKEN	28.25
GINGER SOY CHICKEN	28.25

CHOOSE (3) THREE SIDES

- VEGETABLE FRIED RICE (V)
- WHITE RICE (V,DF,GF)
- STIR FRY VEGETABLES (V,DF)
- FRIED SESAME GREEN BEANS (V,DF)
- CHOW MEIN (V,DF)
- ASIAN CHOPPED SALAD (V,DF)
WITH SOY GINGER VINAIGRETTE

CHOOSE (1) ONE DESSERT

- ALMOND COOKIES
- LYCHEE CREAM TART
- MANGO COCNUT PARFAIT





**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ONE ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL **8.50** PER PERSON.

CUCINA ITALIANA

INCLUDES GARLIC BREADSTICKS

BUILD YOUR OWN PASTA BUFFET 24.25

CHOICE OF (2) TWO SAUCES:
MARINARA, ALFREDO, CREAMY PESTO, ROSE, CHUNKY TOMATO

CHOICE OF (2) TWO INGREDIENTS:
SAUTEED MUSHROOMS, DICED TOMATOES, BROCCOLI FLORETS,
SAUTEED SPINACH, DICED BELL PEPPERS, ZUCCHINI

MEAT ADDITIONAL 3.25 PER PERSON

MEATBALLS, DICED CHICKEN, ITALIAN SAUSAGE,
UPGRADE TO BOLOGNESE SAUCE

OR CHOOSE (1) ONE ENTRÉE

CHICKEN PASTA ALFREDO 26.50

PENNE PASTA 25.25
WITH MEAT SAUCE

PENNE PASTA 27
WITH MARINARA & MEATBALLS

LASAGNA CLASSICO 27

VEGETARIAN LASAGNA 27

CHICKEN PARMESAN (GF AVAILABLE) 27

ITALIAN ROASTED CHICKEN 27

CHOOSE (2) TWO SIDES

FRESH GREEN BEANS (V,DF,GF)

SEASONAL VEGETABLES (V,DF,GF)

ORZO PRIMAVERA (V,DF)

BAKED CHEESY PENNE (V,DF,GF)

CAESAR SALAD

GARDEN SALAD (V,DF,GF)

WITH BALSAMIC VINAIGRETTE

CHOOSE (1) ONE DESSERT

LEMON LAYER CAKE

TIRAMISU PARFAIT

ALMOND CAKE

WITH BERRY COMPOTE

LET'S HAVE A FIESTA

INCLUDES TORTILLA CHIPS, RED & GREEN SALSA

CHOOSE (1) ONE ENTRÉE

FAJITAS (GF AVAILABLE) 24.25
CHICKEN OR BEEF

STREET TACOS 24.25
CARNE ASADA OR POLLO ASADA

ENCHILADAS 24.25
CHICKEN OR CHEESE ENCHILADAS

ADD SOUR CREAM & GUACAMOLE 2.49

CHOOSE (2) TWO SIDES

SPANISH RICE (V,DF,GF)

CILANTRO RICE (V,DF,GF)

REFRIED BEANS (V,DF,GF)

BLACK BEANS (V,DF,GF)

MEXICAN STREET CORN SALAD (V,GF)

BAJA SALAD (V,GF)

CILANTRO LIME VINAIGRETTE

CHOOSE (1) ONE DESSERT

MINI CHURROS

(2 PER PERSON)

CARAMEL CHURRO PARFAIT

DULCE DE LECHE CUPCAKES



**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ONE ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL **8.50** PER PERSON.

BUILD YOUR OWN BUFFET

CHOOSE (1) ONE ENTRÉE

HERB ROASTED CHICKEN BREAST WITH CREAMY TARRAGON MUSHROOM SAUCE	27.85
ROASTED CHICKEN BREAST WITH ORANGE, HONEY, & CHIPOTLE GLAZE	27.85
HERB PANKO CRUSTED CHICKEN	27.85
CITRUS LIME CHICKEN	27.85
ROASTED TURKEY BREAST WITH ORANGE CRANBERRY SAUCE	27.85
GRILLED SALMON WITH MANGO SALSA	29.75
SANTA MARIA TRI TIP WITH CHIMICHURRI SAUCE	29.75
LACQUERED TRI TIP WITH CARAMELIZED SHALLOT AU JUS	29.75

CHOOSE (1) ONE SALAD

SEASONAL FARMER'S MARKET SALAD WITH BALSAMIC VINAIGRETTE
TRADITIONAL CAESAR SALAD
BAJA SALAD WITH CILANTRO LIME VINAIGRETTE
SPINACH BERRY ALMOND SALAD WITH RASPBERRY VINAIGRETTE

CHOOSE (2) TWO SIDES

RICE PILAF (V,DF,GF)
BOURSIN MASHED POTATOES (V,GF)
SEASONAL VEGETABLES (V,DF,GF)
ROASTED FINGERLING POTATOES (V,DF,GF)
SWEET POTATO MASH (V,GF)

CHOOSE (1) ONE DESSERT

CHOCOLATE CAKE WITH CHOCOLATE BUTTERCREAM
CARROT CAKE WITH CREAM CHEESE FROSTING
WHITE CAKE WITH VANILLA BUTTERCREAM
LEMON RASPBERRY LAYERED CAKE
TROPICAL MANGO CAKE
HOT APPLE CRISP
PINEAPPLE UPSIDE DOWN CAKE
STRAWBERRY SHORTCAKE PARFAIT
SPICED PUMPKIN PIE PARFAIT

***UPGRADED DESSERTS**

ADDITIONAL **4.75** PER PERSON:

CHEESECAKE WITH FRESH STRAWBERRIES
FRESH FRUIT TART
RUSTIC APPLE TART
RUSTIC BERRY TART
TIRAMISU



— BEVERAGES —

PLEASE SELECT ONE FROM THE FOLLOWING

ICED TEA
LEMONADE
BERRY LEMONADE
BASIL LEMONADE
WATERMELON LIMEADE
JALAPENO LIMEADE
ARNOLD PALMER
TROPICAL CITRUS PUNCH
HORCHATA

BUFFET MEAL pricing includes delivery, set-up, guest linens, and post event clean up. Disposable plates, caterwrap, and cups are included in price.

China available for additional **\$3.95** per person.

Chef's Choice of special diet option included with every meal.

Pricing based on groups of 20 or more. Additional fees may apply for lower guest counts.

Delivery charges and location fees may apply.

All buffet meals may be upgraded to a served meal for an additional **\$2.49** per person. Additional charge includes china and service staff for event.



**PLATED
ENTRÉES**

CHOICE OF : (1) SALAD + (1) ENTRÉE + (1) DESSERT
per person

SALADS

CHOOSE ONE OPTION:

DECONSTRUCTED CAESAR SALAD
WITH HOMEMADE GARLIC CROUTONS

SEASONAL FARMER'S MARKET SALAD

MIXED GREENS
CANDIED WALNUTS, DRIED CRANBERRIES, CRUMBLLED FETA,
BALSAMIC VINAIGRETTE

HEIRLOOM TOMATO SALAD
WATERMELON & FETA WITH MICRO BASIL,
WHITE BALSAMIC VINAIGRETTE

SPINACH SALAD
DRIED CHERRIES, PICKLED RED ONIONS, GRAPE TOMATOES,
TOASTED ALMONDS, SLICED CUCUMBERS, BLACKBERRIES,
HONEY BALSAMIC VINAIGRETTE

SPRING BERRY SALAD
BABY GREENS, SHAVED ASIAGO CHEESE, ROASTED ALMONDS,
RASPBERRY VINAIGRETTE

GOLDEN BEET & CITRUS SALAD
WATERMELON RADISH, CANDIED HAZELNUTS, PARMESAN
CHEESE, & ORANGE-WHITE BALSAMIC VINAIGRETTE

ROASTED BEET SALAD
ARUGULA-ROMAINE MIX, FETA, OATMEAL CLUSTER,
LEMON VINAIGRETTE

ENTRÉES - FROM THE AIR

32.50 per person

SEARED CHICKEN BREAST
ORANGE, HONEY, & CHIPOTLE GLAZE, FINGERLING POTATOES,
BLISTERED HARICOT VERTS

ROASTED CHICKEN BREAST
TRUFFLE YUKON GOLD POTATO PUREE, LOCALLY HARVESTED
VEGETABLES, HERB CHICKEN JUS

ROSE'S HONEY GLAZED GRILLED CHICKEN
TOPPED WITH PEACH & RED ONION JAM, SKILLET GREENS,
ROSEMARY RUBBED PARSNIP POTATO MEDLEY

CRUSTED ASIAGO CHICKEN
SUNDRIED TOMATO CREAM SAUCE, YUKON SMASHED
POTATOES, SEASONAL VEGETABLES

CITRUS HERB CHICKEN
SMASHED HERBED ROASTED POTATOES, TRI COLORED BABY
CARROTS, BLISTERED CHERRY TOMATO GARLIC RELISH

ENTRÉES - FROM THE SEA

Prices per person

HERB SALMON 33.95
SAUTEED GARLIC SPINACH & MUSHROOMS, CHIVE PARMESAN
MASHED POTATOES, CITRUS SABA GLAZE

SEARED CHILEAN SEA BASS 38.95
CAULIFLOWER PUREE, GRILLED WHITE & GREEN ASPARAGUS,
MEYER LEMON CREAM SAUCE





**PLATED
ENTRÉES CONT.**

CHOICE OF : (1) SALAD + (1) ENTRÉE + (1) DESSERT
per person

ENTRÉES - FROM THE LAND

prices per person

GRILLED SANTA MARIA TRI TIP** FONTINA RISOTTO CAKE, ASPARAGUS, ROASTED GARLIC AU JUS	33.95
HANGER STEAK** TRUFFLE POTATO PUREE, GLAZED CIPOLLINI ONIONS, ROASTED GREEN BEANS, PANCETTA	36.85
DRY RUBBED BEEF TENDERLOIN PORCINI MUSHROOM RAVIOLI, ZUCCHINI RIBBONS, WILD MUSHROOM CREAM SAUCE	45.50
OVEN ROASTED BEEF TENDERLOIN CLASSIC DEMI GLACE, ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS	45.50
PETITE FILET MIGNON HERB AU GRATIN POTATOES, TOASTED ALMONDS, HARICOT VERTS, CARAMELIZED SHALLOTS, DEMI-GLACE	45.50
BRAISED SHORT RIBS GARLIC MASHED POTATOES, BLISTERED TRI-COLORED BABY CARROTS	38.95

ENTRÉES - VEGETARIAN

CHOOSE ONE OPTION:

RATATOUILLE SWEET & YUKON POTATO SCALLOPINI
BUTTERNUT SQUASH RAVIOLI SAGE VEGAN BROWN BUTTER SAUCE
ROASTED VEGETABLE CROSTADA SWEET CORN NAGE

DESSERTS

CHOOSE ONE OPTION:

TRIPLE CHOCOLATE MOUSSE CAKE
STRAWBERRY SHORTCAKE
LEMON RASPBERRY LAYERED CAKE
VANILLA BEAN CREME BRULEE
PINEAPPLE UPSIDE DOWN CAKE
MIXED BERRY UPSIDE DOWN CAKE
VANILLA PANNA COTTA WITH FRESH BERRIES

UPGRADED DESSERTS

ADDITIONAL 4.75 PER PERSON:

CREME BRULEE CHEESECAKE WITH BLUEBERRY PUREE
DUTCH APPLE CHEESECAKE
KEY LIME CHEESECAKE WITH RASPBERRY COULIS
CLASSIC TIRAMISU
FRESH FRUIT TART

**** GROUPS OF 30 OR LESS ONLY**





— BEVERAGES —

PLEASE SELECT ONE FROM THE FOLLOWING

ICED TEA
LEMONADE
BERRY LEMONADE
BASIL LEMONADE
WATERMELON LIMEADE
JALAPENO LIMEADE
ARNOLD PALMER
TROPICAL CITRUS PUNCH

*COFFEE STATION AVAILABLE FOR
ADDITIONAL \$4.25 PER PERSON*

PLATED MEAL pricing includes guest linens, cloth napkins, guest place settings with china, catering staff for dinner service, and post event clean up.

CHEF'S CHOICE of special diet option included with every meal.

Salads and desserts are pre-set prior to event unless otherwise requested.

Additional fees will apply for any extra place settings over guaranteed guest amount.

Location fees may apply.

Pricing based on groups of 20 or more. Additional fees may apply for lower guest counts.



PIZZA

SERVED WITH PARMESAN & RED PEPPER FLAKE PACKETS

CHEESE	14.50	VEGETARIAN	22.50
PEPPERONI	16.50	MUSHROOMS, GREEN BELL PEPPERS, TOMATO, RED ONION & OLIVES	
SAUSAGE	16.50	SUPREME	22.50
HAWAIIAN	18.50	PEPPERONI, SAUSAGE, MUSHROOMS, GREEN BELL PEPPER, RED ONION & OLIVES	
HAM & PINEAPPLE		CUSTOM PIZZA	3.25
MEAT LOVERS	22.50		PER TOPPING
PEPPERONI, SAUSAGE, HAM & BACON		10" GLUTEN FREE PERSONAL PIZZA	
BBQ CHICKEN	22.50	AVAILABLE UPON REQUEST	
BBQ CHICKEN, BACON, RED ONIONS & BBQ SAUCE			



EXTRAS

CAESAR SALAD	69.75
SERVES 10	
GARDEN SALAD	69.75
SERVES 10	
WINGS BY THE DOZEN	17.25
BBQ, BUFFALO, TERIYAKI, GARLIC PARMESAN OR PLAIN. SERVED WITH RANCH DRESSING	
GARLIC BREADSTICKS	18.25
BY THE DOZEN, SERVED WITH MARINARA SAUCE	
DONUT HOLES	5
BY THE DOZEN	

Orders are available for pick-up at the **ADC** between the hours of **10:30am-1:30pm M-F** and **5:00pm-7:00pm M-Th**.

ORDERS ARE AVAILABLE FOR DELIVERY AT AN ADDITIONAL CHARGE.

Charges include **\$29.25** for orders under **\$50** and **\$11.75** for orders from **\$51-\$100**.

BEVERAGES

	<i>PRICED PER GALLON</i>		<i>PRICED PER ITEM</i>
ICED WATER	6.50	BOTTLED WATER	1.20
ICED COFFEE	22.25	ASSORTED SODAS	2.65
ICED TEA	23.50	LA CROIX	2.65
LEMONADE	32.25		
STRAWBERRY LEMONADE	24.25		
ARNOLD PALMER	24.25		



SPECIALTY STATIONS

PER PERSON PRICING

ROOTBEER FLOAT STATION 6.65
 ICE COLD ROOTBEER & PRE-SCOOPED VANILLA ICE CREAM

PERFECT FOR A HOT DAY!

ICE CREAM SUNDAE BAR 8.75
 VANILLA & CHOCOLATE ICE CREAM SERVED WITH
 CHOPPED NUTS, SPRINKLES, CHERRIES, WHIPPED CREAM,
 CHOCOLATE, CARAMEL & BERRY SAUCES

HOT CHOCOLATE BAR 4.75
 RICH HOT CHOCOLATE, PEPPERMINT SYRUP, HAZELNUT
 SYRUP, CINNAMON, MARSHMALLOWS & WHIPPED CREAM

SPECIALTY COFFEE BAR 4.25
 FRESHLY BREWED COFFEE, FLAVORED SYRUPS, WHIPPED
 CREAM, CINNAMON, FLAVORED CREAMERS & SWEETENERS



LEMONADE STAND 4.25
 STRAWBERRY, TRADITIONAL & BERRY CHILLED LEMONADE

ITALIAN SODA STATION 4.25
 CLUB SODA, HALF & HALF, FLAVORED SYRUPS
 & WHIPPED CREAM

MILK & COOKIES 4.25
 CHOCOLATE CHIP, OATMEAL RAISIN & SNICKERDOODLES
 SERVED WITH A CARTON OF ICED COLD MILK

NACHO BAR 8.75
 BUILD YOUR OWN NACHOS WITH TORTILLA CHIPS, NACHO CHEESE,
 CHILI, SHREDDED CHEESE, JALAPENOS, SALSA ROJAS, SLICED
 OLIVES & SOUR CREAM

POPCORN STATION 3.95
 FRESHLY POPPED POPCORN SERVED WITH SEASONING SALTS

DUNKING BAR 5.65
 MINI CHURROS OR DONUT HOLES SERVED WITH CHOICE OF
 (3) DIPPING SAUCES: CHOCOLATE PEANUT BUTTER, VANILLA,
 CHOCOLATE, STRAWBERRY, CARAMEL, MARSHMALLOW

CARVED TRI-TIP SLIDER* 10.95
 CHEF CARVED TRI-TIP ON BRIOCHE SLIDER ROLLS. SERVED WITH
 HORSERADISH CREAM & CARMELIZED ONIONS

*ADDITIONAL \$25/HR FOR CHEF-MANNED STATIONS

CALIFORNIA ARTISAN CHEESE DISPLAY 10.75
 HANDCRAFTED CHEESES, RUSTIC FLATBREADS, GARLIC HERB CREAM
 CHEESE, SAVORY CRISPS, GRAPES, DRIED FRUIT & NUTS

DONUT WALL 285
 9 DOZEN ASSORTED DONUTS ON DECORATIVE WALL & STANDS

Disposable plates/cups/bowls, napkins, and
 serving utensils are included in price.

**Delivery charges and location
 fees may apply.**

Catering Attendants are available for an
 additional \$22/hour per attendant
 to assist with serving food.

PROVIDER CATERING

APPETIZERS,
SNACKS & PLATTERS



FALL 2024

ONSITE MENU

APPETIZER SELECTIONS

PRICED BY THE DOZEN.

2 DOZEN MINIMUM PER ITEM.

BBQ MEATBALLS	18.50	FLORENTINE QUICHE TARTLETS (GROUPS OF 50 OR LESS)	18.50
MAC & CHEESE BITES	10	SAUSAGE STUFFED MUSHROOMS	24.25
CORN DOG MUFFIN BITES	23.25	MUSHROOM TARTS	18.50
CRUNCHY CHICKEN BITES WITH AVOCADO RANCH	24.50	GREEK MEATBALLS WITH CUCUMBER YOGURT DIPPING SAUCE	18.50
JALAPENO POPPERS WITH CHIPOTLE DIPPING SAUCE	16.50	PRETZEL BITES SERVED WITH MUSTARD OR ADD CHEESE (+1.00)	10
CHICKEN EMPANADAS WITH SALSA ROJAS	25.50	PIGS IN A BLANKET SERVED WITH KETCHUP & MUSTARD	23.50



BEEF OR CHICKEN TAQUITOS WITH SALSA ROJAS	25.50	SANTA FE EGG ROLLS (BY DOZEN) SERVED WITH SALSA ROJAS	23.75
SWEET & SOUR MEATBALLS	18.50	CHICKEN SATAY SKEWERS (BY DOZEN) SERVED WITH PEANUT DIPPING SAUCES	25.95
ANTIPASTO SKEWERS	25.50	CAPRESE SKEWERS (BY DOZEN) TOMATO, BASIL & MOZZARELLA SERVED WITH BALSAMIC DRIZZLE	25.25
TUSCAN MEATBALLS WITH MARINARA SAUCE	18.50		
FRIED MOZZARELLA WITH MARINARA SAUCE	16.50		

PROVIDER CATERING

APPETIZERS,
SNACKS & PLATTERS



FALL 2024

ONSITE MENU

SNACKS
SELECTIONS

NACHOS	4.50 ^{PP}
CHIPS, NACHO CHEESE SAUCE & JALAPENOS	
HOT DOGS	4.75 ^{EA}
INDIVIDUALLY WRAPPED AND SERVED WITH KETCHUP, MUSTARD AND RELISH PACKETS	
HAMBURGERS	5.50 ^{PP}
BACON HOT DOGS	6.50 ^{EA}
INDIVIDUALLY WRAPPED AND SERVED WITH KETCHUP, MUSTARD AND RELISH PACKETS	
WINGS (BY DOZEN)	18.25
BUFFALO, BBQ, TERIYAKI, GARLIC PARMESAN, SWEET CHILI OR PLAIN. SERVED WITH DRESSING	
PULLED PORK SLIDERS	4.50 ^{EA}
BRIOCHE SLIDER BUN & SERVED WITH CREAM COLESLAW	
BAKED CUBANO SLIDERS	4.50 ^{EA}
BAKED TACO SLIDERS	4.50 ^{EA}
MEATBALL SLIDERS	4.50 ^{EA}
ITALIAN SAUSAGE SLIDERS	4.50 ^{EA}
SERVED WITH SAUTEED ONIONS & PEPPERS	
BBQ CHICKEN SLIDERS	4.50 ^{EA}
BRIOCHE SLIDER BUN & SERVED WITH CREAMY COLESLAW	
10" PARTY SUB	17.50 ^{EA}
TURKEY CHEDDAR WITH RANCH MAYO OR ITALIAN WITH ITALIAN MAYO	
HOMEMADE PARMESAN CHIPS	2.95 ^{PP}
INDIVIDUAL TRAIL MIX	3.50 ^{PP}
MIXED NUTS	3.50 ^{PP}
BAGS OF POTATO CHIPS	2.25 ^{EA}
BAGGED POPCORN	3.50 ^{EA}
PACKED INDIVIDUALLY	
APPLE SLICES	3.75 ^{PP}
WITH CARAMEL DIP	
PROTEIN CLUSTERS	1.25 ^{EA}
CHOCOLATE, ORIGINAL OR WHITE CHOCOLATE WITH CRAISINS	



PROVIDER CATERING

**APPETIZERS,
SNACKS & PLATTERS**



FALL 2024

ONSITE MENU

**PLATTER
SELECTIONS**

MEXICAN STREET CORN DIP <small>SERVES 10</small> WITH TORTILLA CHIPS	64.95
HOT CHICKEN ALFREDO DIP <small>SERVES 10</small> WITH BROCCOLI & MINI BREAD TWISTS	64.95
TOMATO BRUSCHETTA <small>SERVES 10</small>	64.95
HOT ARTICHOKE & SPINACH DIP <small>SERVES 10</small>	54.75
MARINATED & GRILLED VEGETABLES <small>SERVES 10</small>	54.75
FRESH FRUIT SKEWERS <small>BY THE DOZEN</small> WITH YOGURT DIPPING SAUCE	49.25
TRIO OF DIPS <small>SERVES 10</small> FOCACCIA BREAD & FRESH VEGETABLES WITH EDAMAME HUMMUS, SUNDRIED TOMATO SPREAD & WHIPPED HONEY RICOTTA FOR DIPPING	75.25
PINWHEELS (40 PIECES)	
TURKEY, PHILLY CHEESESTEAKS,	64.95
ITALIAN, LATIN CHICKEN & BUFFALO CHICKEN	69.50
PALM SANDWICHES (25 PIECES) TURKEY, ROAST BEEF & HAM SERVED WITH MAYO & MUSTARD	69.50
FRESH SLICED FRUIT PLATTER <small>SERVES 10</small>	62.50
GARDEN VEGGIES WITH RANCH <small>SERVES 10</small>	53.95
CHEESE & CRACKERS PLATTER <small>SERVES 10</small>	69.95
TORTILLA CHIPS <small>SERVES 10</small> WITH SALSA ROJAS	35.25
TORTILLA CHIPS <small>SERVES 10</small> WITH 7-LAYER DIP	54.50
TORTILLA CHIPS <small>SERVES 10</small> WITH GREEN GODDESS SALSA	54.50
HUMMUS AND PITA CHIPS <small>SERVES 10</small>	35.95
CAESAR SALAD <small>SERVES 10</small> WITH GARLIC CROUTONS	69.75
GARDEN SALAD <small>SERVES 10</small> WITH BALSAMIC VINAIGRETTE	69.75
CALIFORNIA ROLLS (BY DOZEN) SERVED WITH PICKLED GINGER, SOY SAUCE & WASABI	24.95
ASSORTED SUSHI PLATTER (BY DOZEN) SERVED WITH PICKLED GINGER, SOY SAUCE & WASABI	27
GARLIC BREADSTICKS (BY DOZEN) SERVED WITH MARINARA SAUCE	15



ONSITE MENU

APPETIZERS, SNACKS & PLATTERS

BEVERAGES

PRICED PER GALLON

WATER	6.50
SPA WATER	15.50
HOT OR ICED COFFEE	22.25
DECAF COFFEE	22.25
HOT OR ICED CHAI	22.25
HOT CHOCOLATE	22.25
EGGNOG	22.25
HOT APPLE CIDER	22.25
ICED TEA	23.50
LEMONADE	32.25
BERRY LEMONADE	24.25
BASIL LEMONADE	24.25
WATERMELON LIMEADE	24.25
JALAPENO LIMEADE	24.25
ARNOLD PALMER	24.25
TROPICAL CITRUS PUNCH	24.25
ORANGE JUICE	24.50
HORCHATA	23

PRICED PER ITEM

BOTTLED WATER	1.50
ASSORTED SODAS	2.75
LA CROIX	2.85
HOT WATER WITH TEA BAGS	2.50
SPA WATER INGREDIENTS	7.75

SOUPS

37.75 *PRICED PER GALLON*

- CHILI
- BROCCOLI CHEDDAR
- ROASTED TOMATO BASIL BISQUE
- LOADED POTATO
- CHICKEN TORTILLA
- BUTTERNUT SQUASH
- CLAM CHOWDER
- ROASTED RED PEPPER

ALL ITEMS ARE AVAILABLE FOR DELIVERY/SET-UP OR TO BE PICKED AT THE **ADC** DURING NORMAL BUSINESS HOURS.

DELIVERY CHARGES AND LOCATION FEES MAY APPLY.

DISPOSABLE PLATES, NAPKINS, AND SERVING UTENSILS ARE INCLUDED IN PRICE.

CATERING ATTENDANTS ARE AVAILABLE FOR AN ADDITIONAL **\$22/HOUR** PER ATTENDANT TO ASSIST WITH SERVING FOOD.





CAKE
 CELEBRATIONS

<i>HALF SHEET CAKES (48 SERVINGS)</i>	
CREAM FILLING	47.25
FRESH FRUIT FILLING	62.25
<i>FULL SHEET CAKES (96 SERVINGS)</i>	
CREAM FILLING	93
FRESH FRUIT FILLING	115
**CUSTOM DESIGN FEE	25

CAKE FLAVORS
 WHITE, CHOCOLATE, MARBLE,
 CARROT, LEMON, RED VELVET

FROSTING
 CHOCOLATE BUTTERCREAM, WHIPPED CREAM,
 VANILLA BUTTERCREAM, CREAM CHEESE

CREAM FILLINGS
 CHOCOLATE, VANILLA, LEMON

FRESH FRUIT FILLINGS
 STRAWBERRY, MIXED BERRIES

**PRICING INCLUDES SMALL PLATES,
 BEVERAGE NAPKINS, FORKS,
 AND CAKE KNIFE/SERVER**

**CAKE CUTTING ATTENDANT AVAILABLE
 FOR ADDITIONAL \$24/HR
 PER ATTENDANT**

PASTRIES
 BY THE DOZEN

BREAKFAST BREADS	26.50
CINNAMON ROLLS	25.25
STICKY BUNS	26.75
ASSORTED DANISHES	20.25
<small>BEAR CLAWS, CHEESE DANISH, CHOCOLATE CROISSANTS, CHEESE RASPBERRY CROISSANTS</small>	
SCONES	26.75
<small>BLUEBERRY, CINNAMON, RASPBERRY WHITE CHOCOLATE</small>	
REGULAR MUFFINS	26.75
MINI MUFFINS	16.75
GLUTEN FREE MUFFINS	27.75
<small>BLUEBERRY & DOUBLE CHOCOLATE</small>	
DONUTS	25.25
<small>CHOCOLATE ICING, VANILLA ICING, CINNAMON SUGAR</small>	
DONUT HOLES	5
MINI CHOCOLATE CROISSANTS	25.25
CINNAMON COFFEE CAKE	20.50
<small>SERVES 12-16</small>	





COOKIES
 BY THE DOZEN

ASSORTED COOKIES	17.25
GRAD COOKIES	20.75
GINGERBREAD PEOPLE	26.75
ALMOND COOKIES	20.75
FRENCH MACARONS	25.25
ROYALE COOKIES	18.50
HOLIDAY COOKIES	
<i>FROSTED</i>	25.50
<i>SUGAR SPRINKLED</i>	21.50

**CUSTOM DESIGNED COOKIES & PACKAGING
 PRICING VARIES WITH DETAILS**

INDIVIDUAL
 DESSERTS

S'MORES	3.25
CARAMEL APPLES (SEASONAL)	4.25
PARFAITS	5.75
<i>STRAWBERRY SHORTCAKE, CHOCOLATE PEANUT BUTTER, LEMON MERINGUE, BERRIES & CREAM, COOKIES & CREAM, BANANA CREAM PIE, KEY LIME PIE</i>	
ICE CREAM 3 GAL. TUB	54.25
<i>STRAWBERRY, CHOCOLATE, VANILLA</i>	
FROZEN SQUEEZES	1.95
<i>LEMONADE, STRAWBERRY LEMONADE</i>	
ICE CREAM CUP 4OZ	1.50
LEMONADE CUP 12OZ	2.75
STRAWBERRY LEMONADE CUP 12OZ	2.75

ETC.
 BY THE DOZEN

MINI WHOOPIE PIES	16.25
<i>RED VELVET, CHOCOLATE, PUMPKIN</i>	
MINI CHURROS	17.25
CAKE POPS	24.65
CHOCOLATE DIPPED STRAWBERRIES	26.75
MINI RICE KRISPY TREATS	25.25
CUPCAKES	23.75

*FLAVORS - WHITE, CHOCOLATE, MARBLE,
 CARROT, LEMON, RED VELVET*

*FROSTING - WHIPPED CREAM, VANILLA
 BUTTERCREAM, CHOCOLATE BUTTERCREAM,
 CREAM CHEESE*

SPECIALTY THEMED CUPCAKES	89.25
<i>COCA COLA, DULCE DE LECHE, COCONUT LIME</i>	
INDIVIDUAL CUPCAKE PACKAGING	2.95 ^{EA}





PIES

10" GOURMET PIES 24.25
 APPLE, PEACH, PUMPKIN, CHERRY, PECAN,
 APPLE MIXED BERRY

**PRICING INCLUDES SMALL PLATES,
 BEVERAGE NAPKINS, FORKS,
 AND CAKE KNIFE/SERVER**

BARS

BY THE DOZEN

ASSORTED DESSERT BARS 26.75
 MINI DESSERT BARS 13.25

BROWNIES 26.75
 MINI BROWNIES 13.25
 MINI PEPPERMINT BROWNIES 16.95

RICE KRISPY TREATS 26.75

BEVERAGES

PRICED PER GALLON

ICED WATER 6.50
 SPA WATER 15.50
 HOT OR ICED COFFEE 22.25
 ICED TEA 23.50
 LEMONADE 32.25
 ARNOLD PALMER 24.25

PRICED PER ITEM

BOTTLED WATER 1.50
 ASSORTED SODAS 2.75
 LA CROIX 2.85
 HOT WATER WITH TEA BAGS 2.50

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