



BREAKFAST

BUFFETS

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

- ◆ **SUNRISE BUFFET (GF)** 21.75
SCRAMBLED EGGS
ROASTED ROSEMARY BREAKFAST POTATOES,
FRESH FRUIT PLATTER
ASSORTED DANISH
CHOICE OF MEAT
BACON, SAUSAGE, MAPLE SAUSAGE, SOYRIZO

UPGRADED MEAT OPTIONS (+1.75pp)
CHICKEN APPLE SAUSAGE, JALAPENO BACON, KIELBASA
- ◆ **LANCER MORNING** 21.75
FRESH FRUIT PLATTER
ASSORTED DANISH 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 OMELETTE BREAKFAST** 21.75
FRESH FRUIT PLATTER
ROSEMARY BREAKFAST POTATOES
CHEESE OMELETTE
CHOOSE ONE OF THE FOLLOWING:
- SPINACH & TOMATOES
 - BACON & MUSHROOM
 - SAUSAGE & ONION





BREAKFAST
BUFFETS (CONT.)

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

- ◆ **EARLY BIRD CONTINENTAL** 18.75
FRESH FRUIT PLATTER
CHOOSE TWO OF THE FOLLOWING:
 - FRESHLY BAKED MUFFINS
 - ASSORTED DANISH
 - CINNAMON ROLLS
 - SCONES
 - BREAKFAST BREADS
 - DONUT HOLES
- ◆ **MORNING SWEETS** 13.75
CINNAMON ROLLS *OR* BREAKFAST BREADS
- ◆ **BREAKFAST BURRITOS** 13.95
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 (V, DF)
 - SPINACH, PEPPERS AND ONION



PROVIDER CATERING
BREAKFAST



FALL 2025
ONSITE MENU

BREAKFAST
À LA CARTE

BREAKFAST BURRITOS	7.25
BACON, SAUSAGE, CHORIZO, VEGETARIAN OR VEGAN	
EGG & CHEESE BREAKFAST BURRITOS	4.25
BREAKFAST BOWLS	7.25
ENGLISH MUFFIN EGG SANDWICHES	7.25
BREAKFAST CROISSANT SANDWICHES	7.25
YOGURT GRANOLA PARFAIT	4.95
FRESH FRUIT SKEWERS	5
WITH YOGURT DIPPING SAUCE	
FRUIT CUPS	4.95
TATER TOTS (9 PP)	3.95
TATER TOT EGG BITES BY THE DOZEN	40.95
CRUSTLESS EGG BITES BY THE DOZEN	40.95

Egg Bites are restricted to 4 dozen max.

BEVERAGES

PRICED PER GALLON

ICED WATER	7.25
SPA WATER	15.75
COFFEE	23.25
ICED COFFEE	23.25
ICED TEA	24.25
HOT CHAI	23.25
ICED CHAI	23.25
ORANGE JUICE	24.50

PRICED PER ITEM

BOTTLED WATER	2.00
HOT WATER	2.50
WITH TEA BAGS	
ASSORTED SODAS	2.85
LA CROIX	2.95

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 **\$22.50/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 18.75
INCLUDES ASSORTED ROLLS & BUTTER, COOKIES, WATER,
CHOICE OF BEVERAGE & GUEST TABLE LINENS

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 \$5.95/PP
GRILLED SHRIMP \$4.75/PP

SANDWICHES & SALADS



ONSITE MENU

BOXED MEALS

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

SANDWICHES 16.50

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 16.50

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 **\$22.50/hour** per attendant to assist with serving food.



PROVIDER CATERING
BUFFET MEALS



FALL 2025
ONSITE MENU

**THEMED
BUFFETS**

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 9.00 PER PERSON.

ISLAND FARE

INCLUDES HAWAIIAN ROLLS

CHOOSE (1) ONE ENTRÉE

JAMAICAN JERK CHICKEN	27
MACADAMIA CRUSTED CHICKEN WITH COCONUT PINEAPPLE SAUCE	28.75
KALUA SLOW ROASTED PORK	28.75
THAI LEMONGRASS CHICKEN	27

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	20.50
HOT DOGS	20.50
BRAUTS WITH PEPPERS & ONIONS	20.50

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 9.00 PER PERSON.

TASTE OF THE SOUTH

INCLUDES CORNBREAD MUFFINS
& WHIPPED HONEY BUTTER

CHOOSE (1) ONE ENTRÉE

BBQ CHICKEN	27.50
BBQ TRI TIP	30.95
SMOKED BRISKET WITH BBQ SAUCE	30.95

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	26.95
CRISPY SESAME ORANGE CHICKEN	26.95
GINGER SOY CHICKEN	26.95

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



PROVIDER CATERING
BUFFET MEALS



FALL 2025
ONSITE MENU

**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ONE ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 9.00 PER PERSON.

CUCINA ITALIANA

INCLUDES GARLIC BREADSTICKS

BUILD YOUR OWN PASTA BUFFET 24.50

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 4.50 PER PERSON

MEATBALLS, DICED CHICKEN, ITALIAN SAUSAGE,

UPGRADE TO BOLOGNESE SAUCE

OR CHOOSE (1) ONE ENTRÉE

CHICKEN PASTA ALFREDO 26.95

PENNE PASTA 25.95

WITH MEAT SAUCE

PENNE PASTA 26.95

WITH MARINARA & MEATBALLS

LASAGNA CLASSICO 26.95

VEGETARIAN LASAGNA 26.95

CHICKEN PARMESAN (GF AVAILABLE) 28.25

ITALIAN ROASTED CHICKEN 27.75

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) 24.75

CHICKEN OR BEEF

STREET TACOS

CARNE ASADA 26

POLLO ASADO 24.95

ENCHILADAS 24.50

CHICKEN OR CHEESE ENCHILADAS

CHILE RELLENO 22

RANCHERO SAUCE

ADD SOUR CREAM & GUACAMOLE (+2.95)

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 ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 9.00 PER PERSON.

MEDITERRANEAN

CHOOSE (1) ONE ENTRÉE

GARLIC HERB CHICKEN

27

CHOOSE (3) THREE SIDES

GREEK SALAD
HERBED ORZO PASTA
ROASTED VEGETABLES
PITA BREAD
WITH HUMMUS
BAKLAVA

CHOOSE (1) ONE DESSERT

GREEK HONEY CAKE
PORTOKALOPITA
GREEK ORANGE YOGURT CAKE





**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ONE ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 9.00 PER PERSON.

BUILD YOUR OWN BUFFET

CHOOSE (1) ONE ENTRÉE

HERB ROASTED CHICKEN BREAST WITH CREAMY TARRAGON MUSHROOM SAUCE	27.95
ROASTED CHICKEN BREAST WITH ORANGE, HONEY, & CHIPOTLE GLAZE	27.95
HERB PANKO CRUSTED CHICKEN	27.95
CITRUS LIME CHICKEN	27.95
ROASTED TURKEY BREAST WITH ORANGE CRANBERRY SAUCE	28.25
GRILLED SALMON WITH MANGO SALSA	31.50
SANTA MARIA TRI TIP WITH CHIMICHURRI SAUCE OR PAN AU JUS	31.50

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)
FRESH GREEN BEANS (V,DF,GF) WITH CARAMELIZED SHALLOTS
CORNBREAD STUFFING (V)
MASHED POTATOES & GRAVY

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 5.25 PER PERSON:

CHEESECAKE WITH FRESH STRAWBERRIES
FRESH FRUIT TART
LYCHEE CREAM TART
RUSTIC APPLE TART
RUSTIC BERRY TART
TIRAMISU
ITALIAN LEMON RASPBERRY CAKE



— 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
\$4.95 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 **\$6** 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 TRADITIONAL CAESAR SALAD
WITH HOMEMADE GARLIC CROUTONS

GREEN GODDESS CAESAR SALAD
WITH HOMEMADE GARLIC CROUTONS

SEASONAL FARMER'S MARKET SALAD

MIXED GREENS
CANDIED WALNUTS, DRIED CRANBERRIES, CRUMBLIED 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 BUTTERNUT SQUASH SALAD
FRESH GREENS, DRIED CRANBERRIES, PECANS, SHAVED
PARMESAN, PICKLED RED ONION, LEMON VINAIGRETTE

ENTRÉES - *FROM THE AIR*

32.95 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 37.50
SAUTEED GARLIC SPINACH & MUSHROOMS, CHIVE PARMESAN
MASHED POTATOES, CITRUS SABA GLAZE

SEARED CHILEAN SEA BASS 43.95
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**	35.50
FONTINA RISOTTO CAKE, ASPARAGUS, ROASTED GARLIC AU JUS	
HANGER STEAK**	38.50
THAI CHIMICHURRI, ROASTED RED POTATO, CHARRED BROCCOLI	
DRY RUBBED BEEF TENDERLOIN	47.75
PORCINI MUSHROOM RAVIOLI, ZUCCHINI RIBBONS, WILD MUSHROOM CREAM SAUCE	
OVEN ROASTED BEEF TENDERLOIN	47.75
CLASSIC DEMI GLACE, ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS	
PETITE FILET MIGNON	47.75
HERB AU GRATIN POTATOES, TOASTED ALMONDS, HARICOT VERTS, CARAMELIZED SHALLOTS, DEMI-GLACE	
BRAISED SHORT RIBS	40.95
GARLIC MASHED POTATOES, BLISTERED TRI-COLORED BABY CARROTS	

ENTRÉES - *VEGETARIAN*

CHOOSE ONE OPTION:

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

DESSERTS

CHOOSE ONE OPTION:

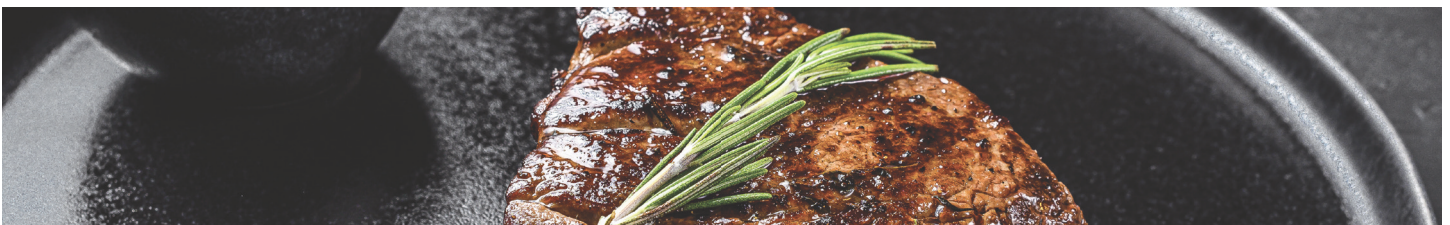
TRIPLE CHOCOLATE MOUSSE CAKE
STRAWBERRY SHORTCAKE
LEMON RASPBERRY LAYERED CAKE
VANILLA BEAN CREME BRULEE
PINEAPPLE UPSIDE DOWN CAKE
MIXED BERRY UPSIDE DOWN CAKE
VANILLA PANNA COTTA
WITH FRESH BERRIES

UPGRADED DESSERTS

ADDITIONAL 5.25 PER PERSON:

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

** 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 \$3.75 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	14.75	VEGETARIAN	22.50
PEPPERONI	16.75	MUSHROOMS, GREEN BELL PEPPERS, TOMATO, RED ONION & OLIVES	
SAUSAGE	16.75	SUPREME	22.50
HAWAIIAN	20	PEPPERONI, SAUSAGE, MUSHROOMS, GREEN BELL PEPPER, RED ONION & OLIVES	
MEAT LOVERS	22.50	CUSTOM PIZZA	3.25
PEPPERONI, SAUSAGE, HAM & BACON		PER TOPPING	
BBQ CHICKEN	22.50	10" GLUTEN FREE PERSONAL PIZZA	
BBQ CHICKEN, BACON, RED ONIONS & BBQ SAUCE		AVAILABLE UPON REQUEST	



EXTRAS

CAESAR SALAD	75
SERVES 10	
GARDEN SALAD	75
SERVES 10	
WINGS BY THE DOZEN	18.50
BBQ, BUFFALO, TERIYAKI, GARLIC PARMESAN OR PLAIN. SERVED WITH RANCH DRESSING	
GARLIC BREADSTICKS	16
BY THE DOZEN, SERVED WITH MARINARA SAUCE	
DONUT HOLES	5.50
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 **\$31**
for orders under **\$50**
and **\$12.45** for orders from **\$51-\$100.**

BEVERAGES

PRICED PER GALLON		PRICED PER ITEM	
ICED WATER	7.25	BOTTLED WATER	2.00
ICED COFFEE	23.25	ASSORTED SODAS	2.85
ICED TEA	24.25	LA CROIX	2.95
LEMONADE	25.25		
STRAWBERRY LEMONADE	25.50		
ARNOLD PALMER	25.50		

PROVIDER CATERING

SPECIALTY STATIONS



FALL 2025

ONSITE MENU

SPECIALTY STATIONS

PER PERSON PRICING

ROOTBEER FLOAT STATION 6.95
ICE COLD ROOTBEER & PRE-SCOOPED VANILLA ICE CREAM

PERFECT FOR A HOT DAY!

HOT CHOCOLATE BAR 5.75
RICH HOT CHOCOLATE, PEPPERMINT SYRUP, HAZELNUT SYRUP,
CINNAMON, MARSHMALLOWS & WHIPPED CREAM

SPECIALTY COFFEE BAR 4.95
FRESHLY BREWED COFFEE, FLAVORED SYRUPS, WHIPPED
CREAM, CINNAMON, FLAVORED CREAMERS & SWEETENERS

LEMONADE STAND 4.95
STRAWBERRY, TRADITIONAL & BERRY CHILLED LEMONADE

ITALIAN SODA STATION 4.95
CLUB SODA, HALF & HALF, FLAVORED SYRUPS
& WHIPPED CREAM



MILK & COOKIES 4.75
CHOCOLATE CHIP, OATMEAL RAISIN & SNICKERDOODLES
SERVED WITH A CARTON OF ICED COLD MILK

NACHO BAR 8.95
BUILD YOUR OWN NACHOS WITH TORTILLA CHIPS, NACHO CHEESE,
CHILI, SHREDDED CHEESE, JALAPENOS, SALSA ROJAS, SLICED
OLIVES & SOUR CREAM

POPCORN STATION 4.50
FRESHLY POPPED POPCORN SERVED WITH SEASONING SALTS

DUNKING BAR 5.95
MINI CHURROS OR DONUT HOLES SERVED WITH CHOICE OF
(3) DIPPING SAUCES: CHOCOLATE PEANUT BUTTER, VANILLA,
CHOCOLATE, STRAWBERRY, CARAMEL, MARSHMALLOW

CARVED TRI-TIP SLIDER* 12.50
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 11.25
HANDCRAFTED CHEESES, RUSTIC FLATBREADS, GARLIC HERB CREAM
CHEESE, SAVORY CRISPS, GRAPES, DRIED FRUIT & NUTS

DONUT STAND 295
9 DOZEN ASSORTED DONUTS ON DECORATIVE STANDS

ICE CREAM SUNDAE BAR** 75
VANILLA & CHOCOLATE ICE CREAM SERVED WITH CHOPPED NUTS,
SPRINKLES, CHERRIES, WHIPPED CREAM, CHOCOLATE, CARAMEL &
BERRY SAUCES

**** SERVES A GROUP OF 10**

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 \$22.50/hour per attendant
to assist with serving food.



APPETIZER SELECTIONS

PRICED BY THE DOZEN.
2 DOZEN MINIMUM PER ITEM.

MAC & CHEESE BITES	10.50	PIGS IN A BLANKET	23.75
CORN DOG MUFFIN BITES	21.25	SERVED WITH KETCHUP & MUSTARD	
CRUNCHY CHICKEN BITES	24.75	SANTA FE EGG ROLLS (BY DOZEN)	24.25
WITH AVOCADO RANCH		SERVED WITH SALSA ROJAS	
JALAPENO POPPERS	19	CHICKEN SATAY SKEWERS (BY DOZEN)	26.25
WITH CHIPOTLE DIPPING SAUCE		SERVED WITH PEANUT DIPPING SAUCES	
CHICKEN EMPANADAS	25.50	CAPRESE SKEWERS (BY DOZEN)	24.95
WITH SALSA ROJAS		TOMATO, BASIL & MOZZARELLA SERVED WITH BALSAMIC DRIZZLE	



BEEF OR CHICKEN TAQUITOS	25.50	BBQ MEATBALLS	19.25
WITH SALSA ROJAS		SWEET & SOUR MEATBALLS	19.25
ANTIPASTO SKEWERS	25.95	TUSCAN MEATBALLS	19.25
FRIED MOZZARELLA	16.50	WITH MARINARA SAUCE	
WITH MARINARA SAUCE		GREEK MEATBALLS	19.25
FLORENTINE QUICHE TARTLETS	19.25	WITH CUCUMBER YOGURT DIPPING SAUCE	
(GROUPS OF 50 OR LESS)			
SAUSAGE STUFFED MUSHROOMS	24.95		
MUSHROOM TARTS	19.25		
PRETZEL BITES	10.50		
SERVED WITH MUSTARD OR ADD CHEESE (+1.00)			



**SNACKS
SELECTIONS**

NACHOS	4.75 ^{PP}
CHIPS, NACHO CHEESE SAUCE & JALAPENOS	
HOT DOGS	4.95 ^{EA}
INDIVIDUALLY WRAPPED AND SERVED WITH KETCHUP, MUSTARD AND RELISH PACKETS	
HAMBURGERS	5.80 ^{PP}
BACON HOT DOGS	6.60 ^{EA}
INDIVIDUALLY WRAPPED AND SERVED WITH KETCHUP, MUSTARD AND RELISH PACKETS	
WINGS (BY DOZEN)	18.50
BUFFALO, BBQ, TERIYAKI, GARLIC PARMESAN, SWEET CHILI OR PLAIN. SERVED WITH DRESSING	



PULLED PORK SLIDERS	4.75 ^{EA}
BRIOCHE SLIDER BUN & SERVED WITH CREAM COLESLAW	
BAKED CUBANO SLIDERS	4.75 ^{EA}
BAKED TACO SLIDERS	4.75 ^{EA}
MEATBALL SLIDERS	4.75 ^{EA}
ITALIAN SAUSAGE SLIDERS	4.75 ^{EA}
SERVED WITH SAUTEED ONIONS & PEPPERS	
BBQ CHICKEN SLIDERS	3.85 ^{EA}
BRIOCHE SLIDER BUN & SERVED WITH CREAMY COLESLAW	
HOMEMADE PARMESAN CHIPS	3.25 ^{PP}
INDIVIDUAL TRAIL MIX	4.00 ^{PP}
MIXED NUTS	4.00 ^{PP}
BAGS OF POTATO CHIPS	2.25 ^{EA}
BAGGED POPCORN	3.75 ^{EA}
PACKED INDIVIDUALLY	
APPLE SLICES	3.75 ^{PP}
WITH CARAMEL DIP	
PROTEIN CLUSTERS	1.50 ^{EA}
CHOCOLATE, ORIGINAL OR WHITE CHOCOLATE WITH CRAISINS	



PLATTER SELECTIONS

MEXICAN STREET CORN DIP <small>SERVES 10</small> WITH TORTILLA CHIPS	56
HOT CHICKEN ALFREDO DIP <small>SERVES 10</small> WITH BROCCOLI & MINI BREAD TWISTS	56
TOMATO BRUSCHETTA <small>SERVES 10</small>	47.95
HOT ARTICHOKE & SPINACH DIP <small>SERVES 10</small>	56
MARINATED & GRILLED VEGETABLES <small>SERVES 10</small>	59.95
FRESH FRUIT SKEWERS <small>BY THE DOZEN</small> WITH YOGURT DIPPING SAUCE	49.75
TRIO OF DIPS <small>SERVES 10</small> FOCACCIA BREAD & FRESH VEGETABLES WITH EDAMAME HUMMUS, SUNDRIED TOMATO SPREAD & WHIPPED HONEY RICOTTA FOR DIPPING	74.95
PINWHEELS (20 PIECES)	
TURKEY, PHILLY CHEESESTEAKS or ROASTED VEGETABLE	26.50
ITALIAN, LATIN CHICKEN or BUFFALO CHICKEN	26.50
PALM SANDWICHES (25 PIECES) TURKEY, ROAST BEEF & HAM SERVED WITH MAYO & MUSTARD	74
FRESH SLICED FRUIT PLATTER <small>SERVES 10</small>	69.50
GARDEN VEGGIES WITH RANCH <small>SERVES 10</small>	56.50
CHEESE & CRACKERS PLATTER <small>SERVES 10</small>	69.25
TORTILLA CHIPS <small>SERVES 10</small>	
SALSA ROJAS	43.25
7-LAYER DIP OR GREEN GODDESS SALSA	55.95
CRAB RANGOON DIP WITH WONTON CHIPS <small>SERVES 10</small>	47
HUMMUS AND PITA CHIPS <small>SERVES 10</small>	45.95
CAESAR SALAD <small>SERVES 10</small> WITH GARLIC CROUTONS	75
GARDEN SALAD <small>SERVES 10</small> WITH BALSAMIC VINAIGRETTE	75
CALIFORNIA ROLLS (BY DOZEN) SERVED WITH PICKLED GINGER, SOY SAUCE & WASABI	25
ASSORTED SUSHI PLATTER (BY DOZEN) SERVED WITH PICKLED GINGER, SOY SAUCE & WASABI	28
GARLIC BREADSTICKS (BY DOZEN) SERVED WITH MARINARA SAUCE	16

**APPETIZERS,
SNACKS & PLATTERS**



ONSITE MENU

BEVERAGES

PRICED PER GALLON

WATER	7.25
SPA WATER	15.75
HOT OR ICED COFFEE	23.25
DECAF COFFEE	23.25
HOT OR ICED CHAI	23.25
HOT CHOCOLATE	23.25
EGGNOG	23.25
HOT APPLE CIDER	24.25
ICED TEA	24.25
LEMONADE	25.25
BERRY LEMONADE	25.25
BASIL LEMONADE	25.25
WATERMELON LIMEADE	25.25
JALAPENO LIMEADE	25.25
ARNOLD PALMER	25.25
TROPICAL CITRUS PUNCH	25.25
ORANGE JUICE	24.50
HORCHATA	23.25

PRICED PER ITEM

BOTTLED WATER	2.00
ASSORTED SODAS	2.85
LA CROIX	2.95
HOT WATER WITH TEA BAGS	2.50
SPA WATER INGREDIENTS	8.95

SOUPS

38.50 *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 **\$22.50/HOUR** PER ATTENDANT TO ASSIST WITH SERVING FOOD.



PROVIDER CATERING
DESSERTS



FALL 2025
ONSITE MENU

CAKE
CELEBRATIONS

<i>HALF SHEET CAKES</i> (48 SERVINGS)	
CREAM FILLING	53.50
FRESH FRUIT FILLING	69
<i>FULL SHEET CAKES</i> (96 SERVINGS)	
CREAM FILLING	96
FRESH FRUIT FILLING	111
**CUSTOM DESIGN FEE	27

CAKE FLAVORS

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

FROSTING

CHOCOLATE BUTTERCREAM, WHIPPED CREAM,
VANILLA BUTTERCREAM, CREAM CHEESE

CREAM FILLINGS

CHOCOLATE MOUSE, VANILLA,
LEMON PASTRY CREAM

FRESH FRUIT FILLINGS

STRAWBERRY, MIXED BERRIES, LEMON

**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	26.75
CINNAMON ROLLS	25.95
STICKY BUNS	27.50
ASSORTED DANISHES	24.25
BEAR CLAWS, CHEESE DANISH, CHOCOLATE CROISSANTS, CHEESE RASPBERRY CROISSANTS	
SCONES	26.95
BLUEBERRY, CINNAMON, RASPBERRY WHITE CHOCOLATE	
REGULAR MUFFINS	25.95
MINI MUFFINS	17.75
GLUTEN FREE MUFFINS	25.95
BLUEBERRY & DOUBLE CHOCOLATE	
DONUTS	26.75
CHOCOLATE ICING, VANILLA ICING, CINNAMON SUGAR	
DONUT HOLES	5.50
MINI CHOCOLATE CROISSANTS	25.50
CINNAMON COFFEE CAKE	21.25
SERVES 12-16	



PROVIDER CATERING
DESSERTS



FALL 2025
ONSITE MENU

COOKIES
BY THE DOZEN

ASSORTED COOKIES	17.50
GRAD COOKIES	20.25
GINGERBREAD PEOPLE	26.95
ALMOND COOKIES	21
FRENCH MACARONS	25.95
ROYALE COOKIES	18.50
HOLIDAY COOKIES	
<i>FROSTED</i>	25.95
<i>SUGAR SPRINKLED</i>	21.50

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

INDIVIDUAL
DESSERTS

S'MORES	4.25
CARAMEL APPLES (SEASONAL)	5.25
PARFAITS	5.65
STRAWBERRY SHORTCAKE, CHOCOLATE PEANUT BUTTER, LEMON MERINGUE, BERRIES & CREAM, COOKIES & CREAM, BANANA CREAM PIE, KEY LIME PIE	
ICE CREAM 3 GAL. TUB	55.75
STRAWBERRY, CHOCOLATE, VANILLA	
FROZEN SQUEEZES	2.40
LEMONADE, STRAWBERRY LEMONADE	
ICE CREAM CUP 4OZ	2.00
LEMONADE CUP 12OZ	3.75
STRAWBERRY LEMONADE CUP 12OZ	3.75

ETC.
BY THE DOZEN

MINI WHOOPIE PIES	16.50
RED VELVET, CHOCOLATE, PUMPKIN	
MINI CHURROS	17.50
CAKE POPS	26.95
CHOCOLATE DIPPED STRAWBERRIES	28.75
CUPCAKES	24.75
FLAVORS - WHITE, CHOCOLATE, MARBLE, CARROT, LEMON, RED VELVET	
FROSTING - WHIPPED CREAM, VANILLA BUTTERCREAM, CHOCOLATE BUTTERCREAM, CREAM CHEESE	
SPECIALTY THEMED CUPCAKES	31.95
DULCE DE LECHE, COCONUT LIME	
INDIVIDUAL CUPCAKE PACKAGING	4.65 ^{EA}



PROVIDER CATERING
DESSERTS



FALL 2025
ONSITE MENU



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 **\$22.50/HOUR** PER
ATTENDANT TO ASSIST
WITH SERVING FOOD.

PIES

10" GOURMET PIES 23.95

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 26.50

MINI DESSERT BARS 14.75

BROWNIES 26.50

MINI BROWNIES 14.75

MINI PEPPERMINT BROWNIES 14.75

RICE KRISPY TREATS 24.95

MINI RICE KRISPY TREATS 14.75

BEVERAGES

PRICED PER GALLON

ICED WATER 7.25

SPA WATER 15.75

HOT OR ICED COFFEE 23.25

ICED TEA 24.25

LEMONADE 24.25

ARNOLD PALMER 25.25

PRICED PER ITEM

BOTTLED WATER 2.00

ASSORTED SODAS 2.85

LA CROIX 2.95

HOT WATER WITH TEA BAGS 2.50