



BREAKFAST

BUFFETS

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

- ◆ **SUNRISE BUFFET (GF)** 22.25
SCRAMBLED EGGS
ROASTED ROSEMARY BREAKFAST POTATOES,
FRESH FRUIT PLATTER
ASSORTED DANISH
CHOICE OF MEAT
BACON, SAUSAGE, MAPLE SAUSAGE, SOYRIZO

UPGRADED MEAT OPTIONS (+1.80pp)
HAM STEAK, KIELBASA
- ◆ **LANCER MORNING** 22.25
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** 22.25
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** 19.25

FRESH FRUIT PLATTER

CHOOSE TWO OF THE FOLLOWING:

- FRESHLY BAKED MUFFINS
- ASSORTED DANISH
- CINNAMON ROLLS
- SCONES
- BREAKFAST BREADS
- DONUT HOLES

◆ **MORNING SWEETS** 14.25
CINNAMON ROLLS *OR* BREAKFAST BREADS

◆ **BREAKFAST BURRITOS** 13.95
SERVED WITH KETCHUP & SALSA

CHOOSE FROM THE FOLLOWING:

- BACON, POTATO, CHEESE & EGG
- CHORIZO, POTATO, CHEESE & EGG
- HAM, POTATO, CHEESE & EGG
- ONION, PEPPER, POTATO, CHEESE & EGG (V)
- SAUSAGE, POTATO, CHEESE & EGG
- SPINACH, PEPPERS AND ONION
- TOFU SCRAMBLE (V, DF)

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
\$23.00/hour per attendant to assist with serving food.



PROVIDER CATERING
BREAKFAST



FALL 2026
ONSITE MENU

BREAKFAST
À LA CARTE

BREAKFAST BURRITOS	7.50
CHOOSE: BACON, CHORIZO, HAM, SAUSAGE, VEGETARIAN OR VEGAN	
EGG & CHEESE BREAKFAST BURRITOS	5.10
BREAKFAST BOWLS	7.50
ENGLISH MUFFIN EGG SANDWICHES	7.50
BREAKFAST CROISSANT SANDWICHES	7.50
YOGURT GRANOLA PARFAIT	5.10
FRESH FRUIT SKEWERS	5.15
WITH YOGURT DIPPING SAUCE	
FRUIT CUPS	5.10
TATER TOTS (9 PP)	4.10
TATER TOT EGG BITES BY THE DOZEN	41.95
CHOOSE: BACON, CHEESE & CHIVE OR CHEESE & ROASTED RED PEPPERS	
CRUSTLESS EGG BITES BY THE DOZEN	41.95
CHOOSE: BACON, CHEESE & CHIVE OR CHEESE & ROASTED RED PEPPERS	

Egg Bites are limited to 4 dozen max.

EINSTEINS
BAGELS

HALF DOZEN BOX	13.99
6 BAGELS WITH 1 TUB OF SHMEAR	
BAKER'S DOZEN BOX	23.49
13 BAGELS WITH 2 TUBS OF SHMEAR	
HALF DOZEN BOX NO CREAM CHEESE	10.25
BAKER'S DOZEN BOX NO CREAM CHEESE	17.99
RETAIL TUB OF CREAM CHEESE	5.25

BAGEL FLAVORS:

- ASIAGO
- BLUEBERRY
- CHOCOLATE CHIP
- CINNAMON RAISIN
- CINNAMON SUGAR
- EVERYTHING
- HONEY WHEAT
- PLAIN
- SESAME SEED

CREAM CHEESE FLAVORS:

- GARDEN VEGGIE
- HONEY ALMOND
- JALAPENO SALSA
- ONION CHIVE
- PLAIN
- STRAWBERRY

BEVERAGES

PRICED PER GALLON

ICED WATER	7.25
SPA WATER	15.95
COFFEE	23.75
ICED COFFEE	23.75
ICED TEA	22.75
HOT CHAI	23.75
ICED CHAI	23.75
ORANGE JUICE	22.95

PRICED PER ITEM

BOTTLED WATER	2.10
HOT WATER	2.25
WITH TEA BAGS	
ASSORTED SODAS	2.75
LA CROIX	2.75



PROVIDER CATERING

SANDWICHES & SALADS



FALL 2026

ONSITE MENU

SANDWICHES & SALADS

PER PERSON PRICING

WORKING LUNCH BUFFET **22.95**

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



PROVIDER CATERING

SANDWICHES & SALADS



FALL 2026

ONSITE MENU

SANDWICHES & SALADS

PER PERSON PRICING

BUILD YOUR OWN SALAD BUFFET 18.95
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
CRUMBLD FETA



ADD-ONS

AVOCADO \$2.10/PP
GRILLED FLANK STEAK \$6.25/PP
GRILLED SHRIMP \$5.25/PP

PROVIDER CATERING

SANDWICHES & SALADS



FALL 2026

ONSITE MENU

BOXED MEALS

CHOICE OF TWO OPTIONS

INCLUDES SANDWICH OR SALAD, CHIPS,
COOKIE & BOTTLED WATER.

SANDWICHES **16.95**

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 **16.95**

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**



PROVIDER CATERING

SANDWICHES & SALADS



FALL 2026

ONSITE MENU

— 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 **\$23.00/hour** per attendant to assist with serving food.



PROVIDER CATERING
BUFFET MEALS



FALL 2026
ONSITE MENU

THEMED
BUFFETS

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 9.25 PER PERSON.

ISLAND FARE

INCLUDES HAWAIIAN ROLLS

CHOOSE (1) ONE ENTRÉE

JAMAICAN JERK CHICKEN	27.75
MACADAMIA CRUSTED CHICKEN WITH COCONUT PINEAPPLE SAUCE	29.75
HULI HULI PORK RIBS	30.95
THAI LEMONGRASS CHICKEN	27.75

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 CUPCAKES

GRILL OUT

INCLUDES ASSORTED COOKIES

CHOOSE (1) ONE ENTRÉE

HAMBURGERS	20.50
HOT DOGS	20.50
SAUSAGE 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



PROVIDER CATERING
BUFFET MEALS



FALL 2026
ONSITE MENU

**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 9.25 PER PERSON.

TASTE OF THE SOUTH

INCLUDES CORNBREAD MUFFINS
& WHIPPED HONEY BUTTER

CHOOSE (1) ONE ENTRÉE

BBQ CHICKEN	27.95
BBQ TRI TIP	32.50
DECONSTRUCTED CHICKEN POT PIE	27.95
SMOKED BRISKET WITH BBQ SAUCE	32.50

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
BANANA PUDDING PARFAITS

ASIAN FLAIR

CHOOSE (1) ONE ENTRÉE

TERIYAKI CHICKEN	27.75
CRISPY SESAME ORANGE CHICKEN	27.75
GINGER SOY CHICKEN	27.75
SLICED TERIYAKI BEEF	28.75
STICKY RIBS	30.95

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)
SPRING ROLLS
ASIAN CHOPPED SALAD (V,DF) WITH SOY GINGER VINAIGRETTE

CHOOSE (1) ONE DESSERT

ALMOND COOKIES
MANGO COCONUT PARFAIT



PROVIDER CATERING
BUFFET MEALS



FALL 2026
ONSITE MENU

**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ONE ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 9.25 PER PERSON.

CUCINA ITALIANA

INCLUDES GARLIC BREADSTICKS

BUILD YOUR OWN PASTA BUFFET 25.25

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 4.50 PER PERSON

MEATBALLS, DICED CHICKEN, ITALIAN SAUSAGE,

UPGRADE TO BOLOGNESE SAUCE

OR CHOOSE (1) ONE ENTRÉE

CHICKEN PASTA ALFREDO 27.50

PENNE PASTA 26.95

WITH MEAT SAUCE

PENNE PASTA 27.25

WITH MARINARA & MEATBALLS

LASAGNA CLASSICO 27.50

VEGETARIAN LASAGNA 27.50

CHICKEN PARMESAN (GF AVAILABLE) 28.95

ITALIAN ROASTED CHICKEN 28.50

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) 25.75

CHICKEN OR BEEF

STREET TACOS

CARNE ASADA 26.25

POLLO ASADO 25.25

ENCHILADAS 25.25

CHICKEN OR CHEESE ENCHILADAS

CHILI COLORADO PORK 26.25

ADD SOUR CREAM & GUACAMOLE (+3.10)

CHOOSE (2) TWO SIDES

SPANISH RICE (V,DF,GF)

CILANTRO CITRUS RICE (V,DF,GF)

POBLANO RICE PILAF

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

PROVIDER CATERING
BUFFET MEALS



FALL 2026
ONSITE MENU

THEMED
BUFFETS CONT.

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 9.25 PER PERSON.

MEDITERRANEAN

INCLUDES PITA BREAD WITH HUMMUS

CHOOSE (1) ONE ENTRÉE

GREEK LEMON CHICKEN	27.75
CHICKEN SHAWARMA	27.75
BEEF SHAWARMA	28.75

CHOOSE (3) THREE SIDES

GREEK SALAD
RICE PILAF
ROASTED VEGETABLES
MEDITERRANEAN CHICKPEA SALAD
BALSAMIC GREEN BEANS

CHOOSE (1) ONE DESSERT

BAKLAVA
GREEK HONEY CAKE
PORTOKALOPITA
GREEK ORANGE YOGURT CAKE



PROVIDER CATERING
BUFFET MEALS



FALL 2026
ONSITE MENU

**THEMED
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ONE ENTRÉE, SIDES, DESSERT, & BEVERAGE.
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 9.25 PER PERSON.

BUILD YOUR OWN BUFFET

CHOOSE (1) ONE ENTRÉE

HERB ROASTED CHICKEN BREAST WITH CREAMY TARRAGON MUSHROOM SAUCE	28.50
ROASTED CHICKEN BREAST WITH ORANGE, HONEY, & CHIPOTLE GLAZE	28.75
HERB PANKO CRUSTED CHICKEN	28.75
CITRUS LIME CHICKEN	28.75
ROASTED TURKEY BREAST WITH ORANGE CRANBERRY SAUCE	29.75
ROASTED HERB PORK LOIN WITH MANGO RELISH	30.25
SANTA MARIA TRI TIP WITH CHIMICHURRI SAUCE OR PAN AU JUS	32.50

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 5.35 PER PERSON:

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

PROVIDER CATERING
BUFFET MEALS



FALL 2026
ONSITE MENU



— BEVERAGES —

PLEASE SELECT ONE FROM THE FOLLOWING

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

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
\$5.00 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 **\$6.25** per person. Additional charge includes china and service staff for event.



PLATED ENTRÉES

BUILD TO ORDER : PICK (1) ENTRÉE, (1) SALAD, (2) SIDES AND (1) DESSERT
per person

ENTRÉES - FROM THE LAND

prices per person

GRILLED SANTA MARIA TRI TIP** ROASTED GARLIC AU JUS	36.50
HANGER STEAK** THAI CHIMICHURRI	42.50
DRY RUBBED BEEF TENDERLOIN WILD MUSHROOM CREAM SAUCE	49.95
OVEN ROASTED BEEF TENDERLOIN DEMI GLACE	49.95
PETITE FILET MIGNON DEMI-GLACE	49.95
BRAISED SHORT RIBS	42.95

ENTRÉES - FROM THE AIR

33.75 per person

SEARED CHICKEN BREAST ORANGE, HONEY, & CHIPOTLE GLAZE	
ROASTED CHICKEN BREAST HERB CHICKEN JUS	
ROSE'S HONEY GLAZED GRILLED CHICKEN TOPPED WITH PEACH & RED ONION JAM	
CRUSTED ASIAGO CHICKEN SUNDRIED TOMATO CREAM SAUCE	
CITRUS HERB CHICKEN TARRAGON JUS	

ENTRÉES - SPECIAL DIET

CHOOSE ONE OPTION:

RATATOUILLE SWEET & YUKON POTATO SCALLOPINI
EGGPLANT MOUSSAKA
MEATLESS STUFFED MUSHROOM

ENTRÉES - FROM THE SEA

Prices per person

PICCATA SALMON CITRUS SABA GLAZE	38.25
SEARED CHILEAN SEA BASS LEMON CREAM SAUCE	46.95

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, CRUMBLED 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

PROVIDER CATERING
PLATED MEALS



FALL 2026
ONSITE MENU

PLATED
ENTRÉES CONT.

BUILD TO ORDER : PICK (1) ENTRÉE, (1) SALAD, (2) SIDES AND (1) DESSERT
per person

SIDES

CHOOSE TWO OPTIONS:

FONTINA RISOTTO CAKE
ROASTED FINGERLING POTATOES
GARLIC MASHED POTATOES
RICE PILAF
GRILLED ASPARAGUS
SEASONAL VEGETABLES
BABY CARROTS
BLISTERED HARICOT VERTS
CHARRED BROCCOLI
SAUTEED GARLIC SPINACH & MUSHROOMS



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 5.35 PER PERSON:

CREME BRULEE CHEESECAKE
WITH BLUEBERRY PUREE
CLASSIC CHEESECAKE
WITH FRESH BERRIES
CLASSIC TIRAMISU
LYCHEE TART
FRESH FRUIT TART
ITALIAN LEMON RASPBERRY CAKE

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

PROVIDER CATERING
PLATED MEALS



FALL 2026
ONSITE MENU

— 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 \$3.90 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	15.00	VEGETARIAN	22.75
PEPPERONI	17.25	MUSHROOMS, GREEN BELL PEPPERS, TOMATO, RED ONION & OLIVES	
SAUSAGE	17.25	SUPREME	22.75
HAWAIIAN	20.25	PEPPERONI, SAUSAGE, MUSHROOMS, GREEN BELL PEPPER, RED ONION & OLIVES	
HAM & PINEAPPLE		10" GLUTEN FREE PERSONAL PIZZA	21.75
MEAT LOVERS	22.75	AVAILABLE UPON REQUEST	
PEPPERONI, SAUSAGE, HAM & BACON		+Add-ons	PER TOPPINGS 3.25
BBQ CHICKEN	22.75		
BBQ CHICKEN, BACON, RED ONIONS & BBQ SAUCE			



EXTRAS

CAESAR SALAD	Regular (serves 10-12)	69.50
	Large (serves 20-25)	95.50
GARDEN SALAD	Regular (serves 10-12)	69.50
	Large (serves 20-25)	95.50
WINGS BY THE DOZEN		19
BBQ, BUFFALO, TERIYAKI, GARLIC PARMESAN OR PLAIN. SERVED WITH RANCH DRESSING		
GARLIC BREADSTICKS		16.50
BY THE DOZEN, SERVED WITH MARINARA SAUCE		
DONUT HOLES		5.65
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 **\$12.50** for orders from **\$51-\$100.**

BEVERAGES

PRICED PER GALLON		PRICED PER ITEM	
ICED WATER	7.25	BOTTLED WATER	2.10
ICED COFFEE	23.75	ASSORTED SODAS	2.95
ICED TEA	24.75	LA CROIX	2.95
LEMONADE	25.75		
STRAWBERRY LEMONADE	25.75		
ARNOLD PALMER	25.75		



SPECIALTY STATIONS

PER PERSON PRICING

ROOTBEER FLOAT STATION 7.25
ICE COLD ROOTBEER & PRE-SCOOPED VANILLA ICE CREAM

PERFECT FOR A HOT DAY!

HOT CHOCOLATE BAR 6
RICH HOT CHOCOLATE, PEPPERMINT SYRUP, HAZELNUT SYRUP,
CINNAMON, MARSHMALLOWS & WHIPPED CREAM

SPECIALTY COFFEE BAR 5.15
FRESHLY BREWED COFFEE, FLAVORED SYRUPS, WHIPPED
CREAM, CINNAMON, FLAVORED CREAMERS & SWEETENERS

LEMONADE STAND 5.10
STRAWBERRY, TRADITIONAL & BERRY CHILLED LEMONADE

ITALIAN SODA STATION 5.10
CLUB SODA, HALF & HALF, FLAVORED SYRUPS
& WHIPPED CREAM



MILK & COOKIES 5
CHOCOLATE CHIP, OATMEAL RAISIN & SNICKERDOODLES
SERVED WITH A CARTON OF ICED COLD MILK

NACHO BAR 9.25
BUILD YOUR OWN NACHOS WITH TORTILLA CHIPS, NACHO CHEESE,
CHILI, SHREDDED CHEESE, JALAPENOS, SALSA ROJAS, SLICED
OLIVES & SOUR CREAM

POPCORN STATION 4.60
FRESHLY POPPED POPCORN SERVED WITH SEASONING SALTS

DUNKING BAR 6.10
MINI CHURROS OR DONUT HOLES SERVED WITH CHOICE OF
(3) DIPPING SAUCES: CHOCOLATE PEANUT BUTTER, VANILLA,
CHOCOLATE, STRAWBERRY, CARAMEL, MARSHMALLOW

CARVED TRI-TIP SLIDER* 13
CHEF CARVED TRI-TIP ON BRIOCHE SLIDER ROLLS. SERVED WITH
HORSERADISH CREAM & CARMELIZED ONIONS

SLICED TURKEY BREAST SLIDER 12.50
WITH CRANBERRY SAUCE

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

CALIFORNIA ARTISAN CHEESE DISPLAY 11.75
HANDCRAFTED CHEESES, RUSTIC FLATBREADS, GARLIC HERB CREAM
CHEESE, SAVORY CRISPS, GRAPES, DRIED FRUIT & NUTS

DONUT STAND 310
9 DOZEN ASSORTED DONUTS ON DECORATIVE STANDS

ICE CREAM SUNDAE BAR** 76
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 \$23.00/hour per attendant
to assist with serving food.

PROVIDER CATERING

**APPETIZERS,
SNACKS & PLATTERS**



FALL 2026

ONSITE MENU

**APPETIZER
SELECTIONS**

PRICED BY THE DOZEN.
2 DOZEN MINIMUM PER ITEM.

MAC & CHEESE BITES	10.75	PIGS IN A BLANKET SERVED WITH KETCHUP & MUSTARD	24.50
CORN DOG MUFFIN BITES	21.75	SANTA FE EGG ROLLS (BY DOZEN) SERVED WITH SALSA ROJAS	24.95
CRUNCHY CHICKEN BITES WITH AVOCADO RANCH	25.50	CHICKEN SATAY SKEWERS (BY DOZEN) SERVED WITH PEANUT DIPPING SAUCES	26.95
JALAPENO POPPERS WITH CHIPOTLE DIPPING SAUCE	19.50	CAPRESE SKEWERS (BY DOZEN) TOMATO, BASIL & MOZZARELLA SERVED WITH BALSAMIC DRIZZLE	25.25
CHICKEN EMPANADAS WITH SALSA ROJAS	25.75		



BEEF OR CHICKEN TAQUITOS WITH SALSA ROJAS	25.75	BBQ MEATBALLS	19.75
ANTIPASTO SKEWERS	26.75	SWEET & SOUR MEATBALLS	19.75
FRIED MOZZARELLA WITH MARINARA SAUCE	17	TUSCAN MEATBALLS WITH MARINARA SAUCE	19.75
FLORENTINE QUICHE TARTLETS (GROUPS OF 50 OR LESS)	19.50	GREEK MEATBALLS WITH CUCUMBER YOGURT DIPPING SAUCE	19.75
SAUSAGE STUFFED MUSHROOMS	25.75		
MUSHROOM TARTS	19.75		
PRETZEL BITES SERVED WITH MUSTARD OR ADD CHEESE (+1.00)	10.75		

PROVIDER CATERING

**APPETIZERS,
SNACKS & PLATTERS**



FALL 2026

ONSITE MENU

**SNACKS
SELECTIONS**

NACHOS

CHIPS, NACHO CHEESE SAUCE & JALAPENOS

4.95^{PP}

HOT DOGS

INDIVIDUALLY WRAPPED AND SERVED WITH KETCHUP, MUSTARD AND RELISH PACKETS

5.25^{EA}

HAMBURGERS

5.95^{PP}

BACON HOT DOGS

INDIVIDUALLY WRAPPED AND SERVED WITH KETCHUP, MUSTARD AND RELISH PACKETS

6.75^{EA}

WINGS (BY DOZEN)

BUFFALO, BBQ, TERIYAKI, GARLIC PARMESAN, SWEET CHILI OR PLAIN. SERVED WITH DRESSING

19



PULLED PORK SLIDERS

BRIOCHE SLIDER BUN & SERVED WITH CREAM COLESLAW

4.95^{EA}

BAKED CUBANO SLIDERS

4.95^{EA}

BAKED TACO SLIDERS

4.95^{EA}

MEATBALL SLIDERS

4.95^{EA}

ITALIAN SAUSAGE SLIDERS

SERVED WITH SAUTEED ONIONS & PEPPERS

4.95^{EA}

BBQ CHICKEN SLIDERS

BRIOCHE SLIDER BUN & SERVED WITH CREAMY COLESLAW

4.95^{EA}

HOMEMADE PARMESAN CHIPS

3.35^{PP}

INDIVIDUAL TRAIL MIX

4.25^{PP}

MIXED NUTS

4.25^{PP}

BAGS OF POTATO CHIPS

2.35^{EA}

BAGGED POPCORN

PACKED INDIVIDUALLY

3.85^{EA}

APPLE SLICES

WITH CARAMEL DIP

4.25^{PP}

PROTEIN CLUSTERS

CHOCOLATE, ORIGINAL OR WHITE CHOCOLATE WITH CRAISINS

1.60^{EA}



PLATTER SELECTIONS

MEXICAN STREET CORN DIP

SERVED WITH TORTILLA CHIPS

Regular (serves 12-15) 58

TOMATO BRUSCHETTA

SERVED BRUSCHETTA

Regular (serves 12-15) 45

Large (serves 20-25) 75

HOT ARTICHOKE & SPINACH DIP

SERVED WITH TORTILLA CHIPS

Regular (serves 12-15) 58

TRIO OF DIPS

FOCACCIA BREAD & FRESH VEGETABLES

- EDAMAME HUMMUS
- SUNDRIED TOMATO SPREAD
- WHIPPED HONEY RICOTTA

Regular (serves 12-15) 69

Large (serves 20-25) 99

PINWHEELS

- TURKEY
- PHILLY CHEESESTEAKS
- ROASTED VEGETABLES
- ITALIAN
- LATIN CHICKEN
- BUFFALO CHICKEN

Regular (20 pcs) (CHOOSE 1) 30.25

Large (40 pcs) (CHOOSE 2) 50.75

PALM SANDWICHES

SERVED WITH MAYO & MUSTARD

- TURKEY
- ROAST BEEF & HAM

Regular (25 pcs) 66.75

FRESH CUBED FRUIT BOWL

Regular (serves 12-15) 62.25

Large (serves 20-25) 92.25

FRESH SLICED FRUIT PLATTER

Regular (serves 12-15) 64.25

Large (serves 20-25) 94.25

FRESH FRUIT SKEWERS

WITH YOGURT DIPPING SAUCES

Regular (20 pcs) 52.75

Large (35 pcs) 76.75

GARDEN VEGGIES

SERVED WITH RANCH

Regular (serves 12-15) 48.50

Large (serves 20-25) 73.50

CHEESE & CRACKERS

Regular (serves 12-15) 62.75

Large (serves 20-25) 88.75

TORTILLA CHIPS CHOICE OF ONE:

SALSA ROJAS OR 7 LAYER DIP OR GUACAMOLE

Regular (serves 12-15) 62.50

Large (serves 20-25) 92.50

SHRIMP CEVICHE

SERVED WITH TORTILLA CHIPS

Regular (serves 10-12) 71.75

Large (serves 15-20) 101.75

HUMMUS AND PITA CHIPS

Regular (serves 12-15) 39.50

Large (serves 20-25) 62.50

CAESAR SALAD

WITH GARLIC CROUTONS

Regular (serves 10-12) 69.50

Large (serves 20-25) 95.50

GARDEN SALAD

WITH BALSAMIC VINAIGRETTE

Regular (serves 10-12) 69.50

Large (serves 20-25) 95.50

CALIFORNIA ROLLS

SERVED WITH PICKLED GINGER, SOY SAUCE & WASABI

Regular (32 pcs) 36.50

Large (56 pcs) 57.50

ASSORTED SUSHI PLATTER

SERVED WITH PICKLED GINGER, SOY SAUCE & WASABI

Regular (32 pcs) 38.50

Large (56 pcs) 59.50

**APPETIZERS,
SNACKS & PLATTERS**



ONSITE MENU

BEVERAGES

PRICED PER GALLON

WATER	7.25
SPA WATER	16.22
HOT OR ICED COFFEE	23.75
DECAF COFFEE	23.75
HOT OR ICED CHAI	23.75
HOT CHOCOLATE	23.75
EGGNOG	23.75
HOT APPLE CIDER	23.75
ICED TEA	24.75
LEMONADE	24.75
BERRY LEMONADE	25.75
BASIL LEMONADE	25.75
WATERMELON LIMEADE	25.75
JALAPENO LIMEADE	25.75
ARNOLD PALMER	25.75
TROPICAL CITRUS PUNCH	25.75
ORANGE JUICE	25.25
HORCHATA	23.75
JAMAICA	23.75

PRICED PER ITEM

BOTTLED WATER	2.10
ASSORTED SODAS	2.95
LA CROIX	2.95
HOT WATER WITH TEA BAGS	2.57
SPA WATER INGREDIENTS	9.25

SOUPS

39.75 *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 **\$23.00/HOUR** PER ATTENDANT TO ASSIST WITH SERVING FOOD.



PROVIDER CATERING
DESSERTS



FALL 2026
ONSITE MENU

CAKE
CELEBRATIONS

<i>HALF SHEET CAKES</i> (48 SERVINGS)	
CREAM FILLING	55.10
FRESH FRUIT FILLING	71.07
<i>FULL SHEET CAKES</i> (96 SERVINGS)	
CREAM FILLING	98.88
FRESH FRUIT FILLING	114.33

****CUSTOM DESIGN FEE** 27

CAKE FLAVORS

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

FROSTING

CHOCOLATE BUTTERCREAM, WHIPPED CREAM,
VANILLA BUTTERCREAM, CREAM CHEESE

CREAM FILLINGS

CHOCOLATE MOUSE
LEMON
VANILLA PASTRY CREAM

FRESH FRUIT FILLINGS

STRAWBERRY, MIXED BERRIES, MANGO

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

**CAKE CUTTING ATTENDANT AVAILABLE
FOR ADDITIONAL \$23.00/HR
PER ATTENDANT**

PASTRIES
BY THE DOZEN*

BREAKFAST BREADS	27.55
CINNAMON ROLLS	26.25
STICKY BUNS	28.32
ASSORTED DANISHES	24.97
BEAR CLAWS, CHEESE DANISH, CHOCOLATE CROISSANTS, CHEESE RASPBERRY CROISSANTS	

SCONES 27.73
BLUEBERRY, CINNAMON, RASPBERRY WHITE CHOCOLATE

REGULAR MUFFINS 26.572
MINI MUFFINS 17.95
GLUTEN FREE MUFFINS 26.72
BLUEBERRY & DOUBLE CHOCOLATE

DONUTS 27.55
CHOCOLATE ICING, VANILLA ICING, CINNAMON SUGAR

DONUT HOLES 5.65
MINI CHOCOLATE CROISSANTS 25.95
CINNAMON COFFEE CAKE 21.50
SERVES 12-16

***1 DOZEN MINIMUM**



PROVIDER CATERING

DESSERTS



FALL 2026

ONSITE MENU

COOKIES

BY THE DOZEN*

ASSORTED COOKIES	17.95
GRAD COOKIES	20.86
GINGERBREAD PEOPLE	27.76
ALMOND COOKIES	21.63
FRENCH MACARONS	26.95
ROYALE COOKIES	19.06

HOLIDAY COOKIES	
<i>FROSTED</i>	26.75
<i>SUGAR SPRINKLED</i>	22.15

CUSTOM DESIGNED COOKIES & PACKAGING
PRICING VARIES WITH DETAILS

***1 DOZEN MINIMUM**

INDIVIDUAL

DESSERTS

S'MORES	4.38
CARAMEL APPLES (SEASONAL)	5.41
PARFAITS	5.41

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	2.14
LEMONADE, STRAWBERRY LEMONADE	

ICE CREAM CUP 4OZ	2.05
LEMONADE CUP 12OZ	2.85
STRAWBERRY LEMONADE CUP 12OZ	2.85

***1 DOZEN MINIMUM**

ETC.

BY THE DOZEN*

MINI WHOOPIE PIES	17
RED VELVET, CHOCOLATE, PUMPKIN	

MINI CHURROS	17.95
CAKE POPS	27.76

CHOCOLATE DIPPED STRAWBERRIES	29.65
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CUPCAKES	25.49
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FLAVORS - WHITE, CHOCOLATE, MARBLE,
CARROT, LEMON, RED VELVET

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

SPECIALTY THEMED CUPCAKES	32.95
DULCE DE LECHE, COCONUT LIME	

INDIVIDUAL CUPCAKE PACKAGING	4.79 ^{EA}
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***1 DOZEN MINIMUM**



PROVIDER CATERING
DESSERTS



FALL 2026
ONSITE MENU



PIES

10" GOURMET PIES 24.50

APPLE, PEACH, PUMPKIN, CHERRY, PECAN, LEMON MERINGUE,

APPLE MIXED BERRY

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

BARS

BY THE DOZEN*

ASSORTED DESSERT BARS 27.50

MINI DESSERT BARS 15.25

BROWNIES 27.30

MINI BROWNIES 15.25

MINI PEPPERMINT BROWNIES 15.25

RICE KRISPY TREATS 25.25

MINI RICE KRISPY TREATS 15.20

***1 DOZEN MINIMUM**

BEVERAGES

PRICED PER GALLON

ICED WATER 7.25

SPA WATER 16.22

HOT OR ICED COFFEE 23.75

ICED TEA 24.75

LEMONADE 24.75

ARNOLD PALMER 25.75

PRICED PER ITEM

BOTTLED WATER 2.10

ASSORTED SODAS 2.95

LA CROIX 2.95

HOT WATER WITH TEA BAGS 2.57

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 **\$23.00/HOUR** PER
ATTENDANT TO ASSIST
WITH SERVING FOOD.