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A 17% service charge plus applicable sales tax is added to all food and beverage items.
Delivery fees may be applicable. 50¢ per person disposables charged separately.
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**BREAKFAST SIDES**

**BREAKFAST SANDWICHES** 5.50 Each
*Egg, Cheese, Bacon or Sausage*
*Choice of Biscuit, Croissant or English Muffin*

**OUR FAMOUS BURRITOS** 6 Each
*Choice of Bacon, Sausage, Ham or Chorizo With Eggs, Hash browns, Spinach and Quinoa*

**MINI DONUTS** 12 Per Dozen

**ASSORTED DONUTS** 15 Per Dozen

**ASSORTED MUFFINS** 20 Per Dozen

**MINI CINNAMON BUNS** 22 Per Dozen

**BATTERED FRENCH TOAST STICKS** 12 Per Dozen
*Served with Maple Syrup*

**ASSORTED BAGELS WITH CREAM CHEESE** 22 Per Dozen

**PLAIN CROISSANT** 22 Per Dozen
*Served with Butter, Jam, and Jellies*

**ASSORTED SWEET EMPANADAS** 22 Per Dozen
*Apple, Custard, Pineapple or Raspberry*

**INDIVIDUAL CHIA YOGURT CUP** 3.50 each
*Plain Yogurt with almond milk, honey and chia topped with berries*

**OATMEAL CUP** 4 each
*Goji Berry, Five Berry or Apple Walnut*

**INDIVIDUAL MIXED BERRY BOWL WITH NUTS** 4.50 each

**YOGURT, GRANOLA and FRUIT PARFAIT BOWL**
Small 55  Medium 75  Large 95

**WHOLE FRUIT** 1 Per Person
*Apple, Banana, and Orange*
# BOXED LUNCH & SANDWICH PLATTERS

**BROWN BAG LUNCH** 10 Per Person  
Served with Chips, Whole Fruit, Bottled Water  
*Choice of 6” Sub or Wrap*

**BOXED LUNCH** 12 Per Person  
Served with Pasta Salad, Chips, Cookie, Canned Soda or Bottled Water  
*Choice of Sub, Kaiser Roll, Wrap or Ciabatta Bread*

**BOXED SALAD** 14 Per Person  
Salad topped with Grilled Chicken  
Served with Cookie, Canned Soda or Bottled Water  
*Choice of Kale & Quinoa, Caesar, Southwest or Sesame Mandarin Salad*

**HEALTHY BOXED LUNCH** 14 Per Person  
Served with Sun Chips, Fresh Fruit Salad, Granola Bar and Bottled Water  
8 Grain Wheat Bread or 6” Wrap

**VEGAN BOXED LUNCH** 16 Per Person  
Served with Whole Fruit and Bottled Water  
BBQ Pulled Soy with Collards, Potato Salad and Pimento Mac & Cheese OR  
Buffalo Wings with Potato Salad and Pimento Mac & Cheese

**MINI PITA POCKETS** 28 Per Dozen  
SANDWICH OPTIONS: Curry Chicken Salad, Caprese, Egg Salad, Tuna Salad, BLT or Grilled Vegetables with Hummus  
*Served with Sprouts, Micro Greens and Mango Salsa*

**SANDWICH PLATTER OPTIONS:**  
Small - Six 12” Subs or Wraps  40 Per Platter  
Medium - Ten 12” Subs or Wraps  60 Per Platter  
Large - Fifteen 12” Subs or Wraps  85 Per Platter  
Sub Sandwiches cut into 3”, 4” or 6”  
Wraps cut into 2”pinwheels or 3”, 4” or 6”

Sub, 8 Grain Wheat Bread, Kaiser Roll, Ciabatta Bread, Croissant Options:

- Caprese  
- Egg Salad  
- Roast Beef  
- Tuna Salad  
- Turkey Club  
- BLT Avocado  
- Italian Meats  
- Chicken Salad  
- Roasted Turkey  
- Roasted Vegetables  
- Ham & Swiss Cheese  
- Grilled Chicken Pesto

**WRAP OPTIONS:**  
- Caprese  
- Egg Salad  
- Roast Beef  
- Tuna Salad  
- Turkey Club  
- BLT Avocado  
- Sesame Beef  
- Italian Meats  
- Chicken Salad  
- Chicken Caesar  
- Roasted Turkey  
- Roasted Vegetables  
- Chipotle Black Bean  
- Turkey Chipotle Aioli  
- Grilled Chicken Pesto  
- Turkey California Cobb  
- Southwest Blackened Tofu  
- Southwest Chicken with Avocado  
- Sesame Mandarin with Grilled Chicken
BUILD YOUR OWN PIZZA

All Pizzas can be cut into 6, 10, or 12 Slices
Gluten Free Cauliflower or Whole Wheat Crust available upon request.
Additional 3 Per Pizza

CHEESE PIZZA 10

ADDITIONAL TOPPINGS

MEATS  2 Per Item
BACON
BEEF
HAM
ITALIAN SAUSAGE
PEPPERONI
SALAMI
MEAT BALL
BBQ CHICKEN
CANADIAN BACON

VEGETABLES  1.50 Per Item
BLACK OLIVES
DICED TOMATOES
GREEN PEPPERS
JALAPENO PEPPERS
MUSHROOMS
ONIONS
PINEAPPLE
ROASTED RED PEPPERS
SPINACH
RED ONION
BASIL
<table>
<thead>
<tr>
<th>SALADS</th>
<th>Extra Small</th>
<th>Small</th>
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<tr>
<td></td>
<td>Up to 15 Guests</td>
<td>Up to 35 Guests</td>
<td>Up to 50 Guests</td>
<td>Up to 75 Guests</td>
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<tr>
<td>CAESAR SALAD</td>
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<td>40</td>
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<tr>
<td>With Garlic Croutons</td>
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<tr>
<td>MIXED GREEN SALAD</td>
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<td>SESAME MANDARIN SALAD</td>
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<tr>
<td>TOMATO BASIL PASTA SALAD</td>
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<td>ITALIAN MACARONI SALAD</td>
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<td>RED POTATO SALAD</td>
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<td>LENTIL SALAD</td>
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<td>MEDITERRANEAN SALAD</td>
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<td>THAI PEANUT NOODLE SALAD</td>
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<tr>
<td>KALE &amp; QUINOA SALAD</td>
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<tr>
<td>Served with Lemon Vinaigrette</td>
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<td>CAPRESE SALAD</td>
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<tr>
<td>BLACK BEAN &amp; CORN SALAD</td>
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<tr>
<td>Served with Tortilla Chips</td>
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<tr>
<td>MEDITERRANEAN COUS COUS</td>
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<tr>
<td>CUCUMBER, TOMATO, AND FETA CHEESE</td>
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<tr>
<td>TURKEY COBB SALAD</td>
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<tr>
<td>GRILLED SLICED HERB CHICKEN</td>
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<td>SLICED FRESH FRUIT</td>
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<tr>
<td>GRILLED VEGETABLES</td>
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<tr>
<td>Served with Cayenne Dip</td>
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<tr>
<td>DOMESTIC CHEESE AND MEAT PLATTER</td>
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<td>ANTIPASTO PLATTER</td>
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<td>ASSORTED SUSHI ROLL</td>
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<tr>
<td>32, 56, 80, or 112 Pieces</td>
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**LUNCH THEME BUFFET**

**Lunch Theme Buffets Available Until 5 Pm**

**NACHO BAR** 16 Per Person
*Served with Tortilla Chips, Ground Beef or Diced Chicken, Nacho Cheese, Salsa Roja, Pickled Jalapenos*
*Homemade Refried Beans and Sour Cream*
*Assorted Cookies, Lemonade, and Water Service*

**PASTA BAR** 16 Per Person
*Served with Pesto Cream Penne Pasta, Bow-Tie Pasta in Mariana Sauce, Diced Chicken, and Garlic Bread Sticks*
*Brownies, Iced Tea, and Water Service*

**TACO BAR** 16 (2 Tacos Per Person)
*Served with Chicken Tinga, Tortillas, Onion/Cilantro mix, Salsa, Rice, Beans and 7-Layer Dip with Tortilla Chips, Brownies, Iced Tea, and Water Service*

**BAKED POTATO BAR** 16 Per Person
*Served with Bacon Crumble, Sour Cream, Shredded Cheese, and Chives*
*Assorted Dessert Bars, Lemonade, and Water Service*

**CHICKEN WINGS BAR** 16 Per Person (4 wings per person)
*Lemon Pepper, BBQ, Buffalo Sauces Served with Carrot and Celery with Ranch Dressing and Tater tots*
*Assorted Cookies, Iced Tea, and Water Service*

**CLASSIC BBQ BAR** 16 Per Person
*Hot dogs or Hamburgers*
*Served with Cheese, Condiments, Lettuce, Tomato, Onions, Italian Pasta Salad, and Bagged Potato Chips*
*Assorted Cookies, Lemonade, and Water Service*

**SOUTHWEST SALAD BAR** 16 Per Person
*Romaine Lettuce, Mixed Greens, Chopped Chicken, Black Beans, Grilled Corn, and Shredded Cheese, Cherry Tomatoes and Shredded Carrots, Ranch Dressing, and Southwest Dressing*
*Assorted Cookies, Iced Tea, and Water Service*

**ICE CREAM BAR** 10 Per Person (10 person minimum)
*Vanilla, Chocolate Ice Cream, and Mango Sorbet*
*Toppings: Sprinkles, Nuts, Chocolate Chips, Strawberries, Oreo crumble, Fudge Brownies crumble, and Whipped Cream Caramel sauce, Strawberry sauce, and Chocolate sauce*
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<td><strong>BOWLS</strong></td>
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<td>CHOPPED FRESH FRUIT</td>
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<td>ROMA TOMATO BRUSCHETTA</td>
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<tr>
<td>Served with Garlic Crostini</td>
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<td>SHRIMP CEVICHE</td>
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<td>Served with Tortilla Chips</td>
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<td><strong>DIPS</strong></td>
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<td>SALSA ROJA</td>
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<td>Served with Tortilla Chips</td>
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<tr>
<td>Fresh Guacamole</td>
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<td>Served with Tortilla Chips</td>
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<td>HOMEMADE POTATO CHIPS</td>
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<tr>
<td>Served with Onion Dip</td>
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<td>HUMMUS</td>
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<td>Served with Pita Chips</td>
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<td>ARTICHOKE SPINICH DIP</td>
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<td>Served with Crackers</td>
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<td>7 LAYER DIP</td>
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**HORS D’OEUVRES**

**MINI CHICKEN CORN DOGS** 8 Per Dozen  
Served with Grainy Mustard

**ASSORTED TEA SANDWICHES** 12 Per Dozen  
Tuna Salad, Chicken Salad, Ham & Swiss, Cucumber with Cream Cheese, Caprese, and Turkey

**MINI CHICKEN HARD SHELL TACOS** 12 Per Dozen  
Served with Salsa Roja

**MAC & CHEESE WEDGES** 12 Per Dozen

**BATTERED SWEET CORN NUGGETS** 12 Per Two Dozen  
Served with Chipotle Aioli Dipping Sauce

**ASSORTED MINI QUICHES** 16 Per Dozen

**BBQ MEATBALLS** 16 Per Dozen  
Ground Turkey upon request

**SPINACH AND CHEESE FRIED RAVIOLI** 16 Per Dozen  
Served with Marinara Sauce

**WONTONS** Crab Rangoon or Chicken 16 Per Dozen  
Served with Sweet Chili Sauce

**CHICKEN TENDER STRIPS** 16 Per Dozen  
Served with BBQ Sauce

**VEGETABLE EGG ROLLS** 16 Per Dozen  
Served with Sweet & Sour Sauce

**BEEF or CHICKEN TAQUITOS** 16 Per Dozen  
Served with Avocado Sauce

**SPANAKOPITA** 22 Per Dozen  
Phyllo Dough Filled with Spinach and Cheese

**SMOKED SALMON CANAPE** 22 Per Dozen  
Served with Cream Cheese and Dill
POTSTICKERS  Chicken or Vegetable 22 Per Dozen  
*Served with Umami Soy Glaze*

CHEESE & CARAMALIZED ONION QUESADILLA 22 Per Dozen  
*Served with Salsa Roja*

SAMOSAS  Chicken or Vegetable Curry(V) 24 Per Dozen

PARMESAN POLENTA or SAUSAGE STUFFED MUSHROOMS 22 Per Dozen

QUESADILLA  Beef or Chicken 24 Per Dozen  
*Served with Salsa Roja*

ARGENTINIAN EMPANADAS  Beef, Chicken or Spinach 24 Per Dozen

GRILLED SKEWERS  Asian Beef, Asian Chicken, Achiote Chicken or Tofu Mushroom 24 Per Dozen  
*Served with Garlic Soy Sauce or Mango Glaze*

CAPRESE SKEWERS 24 Per Dozen  
*Served with Balsamic Vinaigrette*

CHICKEN WINGS  BBQ, Buffalo, or Teriyaki 24 Per Dozen  
*Served with Carrot Sticks and Ranch Dressing*

COCONUT SHRIMP 24 Per Dozen  
*Served with Sesame Ginger Sauce*

FRUIT SKEWERS 24 Per Dozen  
*Served with Mint Yogurt*

CARAMELIZED ONION AND FETA CHEESE IN FILO CUPS 28 Per Dozen

MINI CRAB OR SALMON CAKES 32 Per Dozen  
*Served with Homemade Remoulade Sauce*

SLIDERS 36 Per Dozen  
*Pulled Pork, Chicken Piccata, BBQ Chicken, Eggplant & Mozzarella, or Cheeseburger*
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<table>
<thead>
<tr>
<th>Description</th>
<th>Included Items</th>
<th>Price Per Person</th>
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<tbody>
<tr>
<td><strong>LUNCH &amp; DINNER</strong></td>
<td>Includes Salad, Bread &amp; Butter, Iced Tea or Pink Lemonade, Water Service, and Chef’s Choice Dessert</td>
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<tr>
<td><strong>Cheese Enchilada Pie</strong></td>
<td>Served with Spanish Rice and Refried Beans</td>
<td>Lunch Buffet 20 Per Person / Dinner Buffet 24 Per Person / Plated additional 4 Per Person</td>
</tr>
<tr>
<td><strong>BEEF or Grilled Vegetable Lasagna</strong></td>
<td>Served with Fresh Green Beans and Garlic Breadsticks</td>
<td>Lunch Buffet 22 Per Person / Dinner Buffet 26 Per Person / Plated additional 4 Per Person</td>
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<tr>
<td><strong>BEEF or Chicken Asian Stir Fry</strong></td>
<td>Served with Steamed Rice and Stir Fry Vegetables</td>
<td>Lunch Buffet 22 Per Person / Dinner Buffet 26 Per Person / Plated additional 4 Per Person</td>
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<tr>
<td><strong>Lemon-Herb Grilled Chicken</strong></td>
<td>Served with Rice Pilaf and Seasonal Vegetables</td>
<td>Lunch Buffet 20 Per Person / Dinner Buffet 24 Per Person / Plated additional 4 Per Person</td>
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<tr>
<td><strong>Grilled Sliced Chicken</strong></td>
<td>Served with Chipotle or Pesto Cream Sauce, Rice Pilaf and Seasonal Vegetables</td>
<td>Lunch Buffet 20 Per Person / Dinner Buffet 24 Per Person / Plated additional 4 Per Person</td>
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<tr>
<td><strong>BEEF or Chicken Fajitas</strong></td>
<td>Served with Spanish Rice and Refried Beans</td>
<td>Lunch Buffet 22 Per Person / Dinner Buffet 26 Per Person / Plated additional 4 Per Person</td>
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<tr>
<td><strong>Hui-Hui Barbeque Chicken</strong></td>
<td>Served with Steamed Rice and Seasonal Vegetables</td>
<td>Lunch Buffet 22 Per Person / Dinner Buffet 26 Per Person / Plated additional 4 Per Person</td>
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<tr>
<td><strong>Curried Cream Chicken Breast</strong></td>
<td>Served with Rice Pilaf and Seasonal Vegetables</td>
<td>Lunch Buffet 22 Per Person / Dinner Buffet 26 Per Person / Plated additional 4 Per Person</td>
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<tr>
<td><strong>Teriyaki Chicken with Pineapple Glaze</strong></td>
<td>Served with Steamed Rice and Stir Fry Vegetables</td>
<td>Lunch Buffet 24 Per Person / Dinner Buffet 28 Per Person / Plated additional 4 Per Person</td>
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<tr>
<td><strong>Chicken Picatta with Lemon Caper Sauce</strong></td>
<td>Served with Mashed Potatoes and Seasonal Vegetables</td>
<td>Lunch Buffet 24 Per Person / Dinner Buffet 28 Per Person / Plated additional 4 Per Person</td>
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Delivery fees may be applicable 50¢ per person disposables charged separately

Includes Salad, Bread & Butter, Iced Tea or Pink Lemonade, Water Service, and Chef's Choice Dessert
Salad Options: Caesar or Mixed Greens with Choice of Dressing

10 Person Minimum for Lunch & 15 Person Minimum for Dinner

**LUNCH & DINNER**

- **CHICKEN MARСALА WITH WILD MUSHROOM SAUCE** *Served with Rice Pilaf and Fresh Green Beans*
  - Lunch Buffet 24 Per Person / Dinner Buffet 28 Per Person / Plated additional 4 Per Person

- **Tomatillo Grilled Chicken with Roasted Corn** *Served with Mashed Potatoes and Seasonal Vegetables*
  - Lunch Buffet 24 Per Person / Dinner Buffet 28 Per Person / Plated additional 4 Per Person

- **Spinach & Ricotta Stuffed Chicken Breast** *Served with Roasted Potatoes and Honey-Glazed Carrots*
  - Lunch Buffet 26 Per Person / Dinner Buffet 30 Per Person / Plated additional 4 Per Person

- **Meatballs & Marinara** *Served with Pesto Cream Penne Pasta, Sautéed Vegetables, and Cheese Breadsticks*
  - Lunch Buffet 20 Per Person / Dinner Buffet 24 Per Person / Plated additional 4 Per Person

- **Wrangler 4oz Steak** *Served with Chimichurri Sauce, Roasted Potatoes, and Seasonal Vegetables*
  - Lunch Buffet 26 Per Person / Dinner Buffet 30 Per Person / Plated additional 4 Per Person

- **Sliced Barbeque Tri-Tip** *Served with Grilled Vegetables and Mac & Cheese*
  - Lunch Buffet 26 Per Person / Dinner Buffet 30 Per Person / Plated additional 4 Per Person

- **Angus Sirloin Steak with Cabernet Mushroom Sauce** *Served with Roasted Potatoes and Seasonal Vegetables*
  - Lunch Buffet 26 Per Person / Dinner Buffet 30 Per Person / Plated additional 4 Per Person

- **Panko Parmesan Crusted Salmon with Cucumber Dill Sauce** *Served with Steamed Rice and Seasonal Vegetables*
  - Lunch Buffet 26 Per Person / Dinner Buffet 30 Per Person / Plated additional 4 Per Person

- **Blackened Salmon** *Served with Mango Salsa, Roasted Potatoes and Asparagus*
  - Lunch Buffet 26 Per Person / Dinner Buffet 30 Per Person / Plated additional 4 Per Person

- **Grilled Mahi Mahi** *Served with Chipotle Cream Sauce, Rice Pilaf and Seasonal Vegetables*
  - Lunch Buffet 24 Per Person / Dinner Buffet 28 Per Person / Plated additional 4 Per Person
HEART HEALTHY OPTIONS

Golden Eagle Hospitality is pleased to offer Vegan/ Gluten Free options to meet the dietary choices for your attendees

BREAKFAST

HEART HEALTHY BREAKFAST 18 Per Person GF
Red Potato Quinoa Hash, Scrambled Egg Whites, Turkey Sausage, and Fresh Fruit

RED POTATO & QUINOA HASH 14 Per Person GF
Served with Vegan Sausage

OATMEAL CUPS 3.50 GF
Cherry Almond or Blueberry Chia and Cinnamon

MUFFINS 55 Per Dozen GF
Banana or Chocolate Chip

PLAIN CROSSAINTS 4.50

BOXED LUNCH

VEGAN BOXED LUNCH 18 Per Person GF
BBQ Pulled Soy Pork with Collard Greens, Potato Salad, and Pimento Mac & Cheese OR
Buffalo Wings with Potato Salad and Pimento Mac & Cheese
Served with Whole Fruit & Bottled Water

LUNCH / DINNER VEGAN BUFFETS

Includes Baby Mixed Greens with Balsamic Vinaigrette, Vegan Cookies, Unsweetened Iced Tea & Water Service
10 Person Minimum for Lunch & 15 Person Minimum for Dinner

SEARED TOFU 22 Per Person
Blackened upon request
Mediterranean Style - Seared Tofu with Roasted Cherry Tomatoes and a Balsamic Glaze, Cous Cous & Grilled Vegetables
Asian Style - Seared Tofu with an Orange Glaze, Jasmin Rice, Grilled Vegetables
Spanish Style - Seared Tofu with a Chimichurri Sauce, Spanish Rice, Black Beans
Italian Style - Seared Tofu with a Roasted Marinara Sauce with Pasta Primavera
HEART HEALTHY OPTIONS

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HORS D’OEUVRES

SPINACH STUFFED POLENTA MUSHROOM CAPS  24 Per Dozen

POLENTA CAKES  28 Per Dozen
Topped with Cremini Mushrooms

TOFU MUSHROOM SKEWERS  24 Per Dozen
Served with Garlic Soy Sauce

VEGETABLE FALAFEL BALLS  20 Per Dozen
Served with Hummus

CHICKEN TENDERS  24 Per Dozen
Served with BBQ Sauce

TRADITIONAL TOSTONES  24 Per Dozen
Served with Black Bean Spread and Guacamole

VEGETABLE CURRY SAMOSAS  24 Per Dozen

SWEET PLANTAIN SLICES  16 Per Dozen

BOWLS

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<thead>
<tr>
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<th>Small 15-35 Guests</th>
<th>Medium 36-74 Guests</th>
<th>Large 75-100 Guests</th>
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<tbody>
<tr>
<td>SPICY EDEMAE</td>
<td>35</td>
<td>70</td>
<td>105</td>
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<tr>
<td>BLACK BEAN &amp; QUINOA BOWL</td>
<td>55</td>
<td>90</td>
<td>115</td>
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<tr>
<td>SOUTHWEST RICE SALAD</td>
<td>50</td>
<td>75</td>
<td>115</td>
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<tr>
<td>CAULIFLOWER CEVICHE</td>
<td>65</td>
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Golden Eagle Hospitality

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DESSERTS

CHOCOLATE CHIP COOKIES 20 Per Dozen  V GF

BROWNIES  65 Per Dozen  GF

ALMOND BARS  65 Per Dozen  V GF

MINI LAYER CAKES (Minimum Order of 8)  5 Each  GF
Chocolate Vanilla, Carrot, Red Velvet or Tiramisu

PANNA COTTA BARS  30 Per Dozen  GF
Espresso, Mango or Plain
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DESSERTS

POUND CAKE 18 Each
Plain, Blueberry, Cranberry-Orange, Chocolate Chip, Lemon-Poppy, Marble, Apple Spice, Cinnamon Swirl, Pumpkin or Banana.

BUNDT CAKE 20 Each 10” round
Plain, Chocolate Chip, Lemon-Poppy, Marble or Pumpkin.

BROWNIES 25 Per Dozen
Chocolate Fudge, Mint, Turtle, Cheesecake, S’mores

DESSERT BARS 25 Per Dozen
Apple, Blondie, Lemon, Pecan, Raspberry, or Red Velvet

ASSORTED BAKED COOKIES 18 Per Dozen
Chocolate Chip, Peanut Butter, Oatmeal Raisin, Snickerdoodle, M&M, Walnut, Double Chocolate Chip, Sugar

DIPPED BUTTER COOKIES 18 Per Dozen
White Chocolate or Chocolate Dipped Butter Cookies

CHOCOLATE CHIP COOKIES 20 Per Dozen

RAINBOW SPRINKLE COOKIES 22 Per Dozen

CUPCAKES 30 Per Dozen
Carrot, Chocolate, Red Velvet, Vanilla, Pink Lemonade, Confetti, Lemon

MINI ASSORTED CUPCAKES 42 Per two Dozen
Chocolate and Vanilla

MINI ASSORTED FRENCH PASTRIES 75 Per 30 Pieces
Eclairs, Cakes, Tarts, Cheesecakes and Cream Puffs

ASSORTED FRENCH MACAROONS 50 Per 24 Pieces

SHEET CAKE 1 Layer
Flavors: Carrot, Chocolate, Vanilla, Marble, and Red Velvet
80 Half Sheet, 48 Slices
120 Full Sheet, 96 slices

CELEBRATION CAKE WITH PHOTO 3 Layers
Flavors: White, Chocolate, and Marble
160 Half Sheet, 48 Slices
225 Full Sheet, 96 slices

Cake Decoration: Ribbon, Confetti, and Message 15 Per Cake
SPECIALITY BINDI ITALIAN DESSERTS

BREAKFAST

SUGAR COATED WAFFLES 24 Per Dozen

BOMBOLONI (Italian Donut) 24 Per Dozen
Plain, Cream Filled or Hazelnut Italian Donut

CORNETTO (Italian Croissants) 30 Per Dozen
Plain or Hazelnut

VEGAN CROISSANTS 4.50 Each

CAKES

FRUIT – Mixed Berry, Wild Strawberry and Apple Strudel

MOUSSES – 3 Chocolate, Mango

LAYER CAKES – Black Forest, Red Velvet, Lemon Raspberry and Cappuccino

CHEESECAKES - Traditional, Key Lime and Dulce de Leche
*Other flavors upon request

50 Per Cake
A 17% service charge plus applicable sales tax is added to all food and beverage items.

Delivery fees may be applicable 50¢ per person disposables charged separately.

SPECIALITY BINDI ITALIAN DESSERTS

GELATO
- Cappuccino
- Chocolate
- Green Tea
- Sea Salt Caramel
- Strawberry
- Vanilla Bean
- Chocolate Chip
- Dulce De Leche

SORBETTO
- Lemon
- Strawberry
- Mango
- Mix Berry
- Passion Fruit
- Raspberry

*Other flavors available upon request*

1.25 Gallon 60
Approx. 40 Scoops

SINGLE SERVING (GLASS CUPS)
- Tiramisu Cup 60 per Dozen
- Crème Brulee 48 per 8 cups
- Raspberries & Cream 45 per 9 cups
- Three layered Chocolate 45 per 9 cups
A 17% service charge plus applicable sales tax is added to all food and beverage items. Delivery fees may be applicable $0.50 per person disposables charged separately.

**BEVERAGES**

**HOT BEVERAGES**

**FRESH BREWED COFFEE** 28 Per Gallon  
*Regular or Decaffeinated*

**HOT WATER WITH ASSORTED TEA BAGS** 25 Per Gallon  

**HOT CHOCOLATE** 22 Per Gallon

**COLD BEVERAGES**

**FRESH BREWED UNSWEETENED ICED TEA** 22 Per Gallon  

**FRESH BREWED RASPBERRY ICED TEA** 22 Per Gallon

**PINK LEMONADE** 22 Per Gallon

**JUICE** 22 Per Gallon  
*Apple, Cranberry, or Orange*

**FRUIT INFUSED WATER** 25 Per Gallon  
*Mixed Berry/Basil, Cucumber/Lemon/Mint, Lemon/Orange/Mint*

**WATER SERVICE STATION** 30 Per 3 Gallons

**BOTTLE WATER** 1.50 Per Bottle

**INDIVIDUAL JUICE BOTTLES** 4.50 Per Bottle  
*Apple, Cranberry, or Orange*

**ASSORTED CANNED SOFT DRINKS** 2.25 Each
BAR MENU

BEER & WINE
DOMESTIC BEER  6
IMPORTED BEER  7
HOUSE WINE  7
Red, White, or Rose
WHITE OR RED SANGRIA  7

COCKTAILS
WELL DRINKS  8
CALL DRINKS  10
PREMIUM LABELS  12

BAR OPTIONS
• CASH BAR
• HOSTED BAR
• PRE–PURCHASED DRINK TICKETS - $7 each
  (NON- REFUNDABLE) (Beer, Wine, and Well Drinks Only)

BAR FEES
BAR SETUP  100 Per Bar
BARTENDER  30 Per Hour

**All bars are stocked with House Wine, Beer, & Liquor.
Please let us know if you would like to upgrade any of these items.**

GOLDEN EAGLE HOSPITALITY

Follow us on:
Instagram: goldeneaglecateringevents

Daniel Keenan - Executive Chef - Dkeenan@calstatela.edu

Amanda Constantine – Event Coordinator
atapia9@calstatela.edu  323-343-6770
Amy Perez – Event Coordinator
amiers2@calstatela.edu  323-343-6775

After hours Contact
Luis De La Garza— Ballroom Manager
323-974-0419

Fax 323-343-6771
Office Hours: 7AM - 5:00PM
goldeneaglehospitality@calstatela.edu

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