

 **KITSAP**  
CONFERENCE CENTER



**EVENT  
MENUS**

**20  
26**

# THE COMPLETE PACKAGE

## THE COMPLETE PACKAGE

Our Complete Meeting Package (CMP) is available for a minimum of 25 guests and includes:

- Dedicated general session meeting space, customized room sets with a variety of meeting furniture and meeting resources
- Audiovisual equipment for your general session to include custom Bright Sign signage, a screen, a full projection system, a standing podium with gooseneck mic, up to two wireless microphones, and one flipchart package
- All-day coffee, tea, and soft drinks
- Continental breakfast
- Chef's choice buffet lunch to include a variety of salads, sandwiches, and dessert. Upgrade to daily hot lunch budget available.
- Afternoon refreshment break to include an assortment of sweet and savory items

## THE EXECUTIVE PACKAGE

Our Executive Meeting Package (EMP) is available for up to 250 guests and includes:

- Exclusive access to Kitsap Conference Center's first & third floor conference levels, including: Puget Sound Ballrooms, Oyster Bay, Glacier Cove, and Marina Vista. Also included is a pre-function lobby space.
- Audiovisual equipment includes custom Bright Sign signage, screens, a full projection system, a standing podium with a gooseneck mic, up to four wireless microphones, and one flipchart package in the Puget Sound Ballroom, Glacier Cove, and Marina Vista spaces.
- Food and beverage for up to 250 guests, including:
  - All-day coffee, tea, and soft drinks
  - Continental breakfast
  - Buffet lunch to include a variety of salads, sandwiches, and dessert. Hot buffet lunch menus available.

To begin planning your meeting or event at Kitsap Conference Center, please contact one of our sales managers.

# AUDIOVISUAL SERVICES

*All AV packages and add-ons are subject to 20% service charge and local sales tax*

## AV PACKAGES

### TECH TABLE

Visionary 4k encoder, (1) QSC touch screen, projector with screen, HDMI cable

### SOUND SYSTEM PACKAGE

(2) Mackie speakers, (1) wired microphone, (1) mixer

### PA PACKAGE

(2) Mackie speakers, (2) wireless microphones, (1) mixer

### WIRELESS HANDHELD, GOOSENECK, OR LAPEL MICROPHONE

### ADDITIONAL MICROPHONE

## AV ADD-ONS

*A surcharge per item will be charged if added on the day of the event.*

### 65" TV MONITOR ON CART

### WIRED MICROPHONE

### MIXER

### SCREEN

### LAPTOP

### CONFERENCE PHONE

### EXTENSION CORD

### POWER STRIP

### MACKIE SPEAKER

### UPLIGHTS (2)

### SPOTLIGHT (1)

### FLIPCHART WITH MARKERS

### WHITEBOARD WITH MARKERS

### PENS AND NOTEPAD SET

### PIPE AND DRAPE (6' SECTION)

## AV TECH

*Please see your Event and Conference Services Manager for AV Tech requirements.*

# MORNING BREAKFAST SERVICE

*Serves a minimum of 15 guests. Priced per guest.*



## UNLIMITED COFFEE, TEA & SODA

### HALF DAY (4 HOURS)

### FULL DAY (8 HOURS)

#### COFFEE BAR **VEG**

Assortment of fresh-baked doughnuts and scones, Kind Bars, Starbucks® coffee, and Teavana tea.

#### PARFAIT **VEG**

Plain and honey yogurt, assorted berries, house-made granola, honey, pancake breads, croissants, Starbucks® coffee, and Teavana tea.

#### SWEET BITES **VEG**

Variety of freshly baked cookies, assorted candy, soft drinks, Starbucks® coffee, and Teavana tea.

#### TRAIL MIX REBOOT **V**

Assorted nuts, chocolate chips, shredded coconut, granola, dried cranberries, raisins, soft drinks.

#### RECHARGE **GF**

Assorted granola bars, a vegetable tray with hummus, whole fruit, and fresh power boost juice shots.

**GF = Gluten Free DF = Dairy Free VEG = Vegetarian V = Vegan**

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# AFTERNOON BREAK PACKAGES

*Serves a minimum of 15 guests. Priced per guest.*

## THE BASICS

Freshly brewed Starbucks coffee service, assorted Tazo teas, soft drinks, and freshly baked cookies.

## OUT OF THE BALL PARK

Dry roasted peanuts, Cracker Jacks, popcorn, and jumbo pretzels with mustard. Served with lemonade and assorted sodas.

## FRUIT AND FIBER FUEL BREAK

Assorted individually house-made fruit smoothies, whole fruit, energy and granola bars with bottled water.

## DEATH BY CHOCOLATE

Chocolate malt balls, chocolate chip cookies, chocolate-frosted brownies, and chocolate-covered pretzels, served with jugs of ice-cold 2% and chocolate milk.

## SAVORY & SWEET CROSTINI DIP

Crispy seasoned crostini with baked parmesan and artichoke dip, fresh tomatoes, basil, and garlic bruschetta, and sweet strawberry and mascarpone cheese spread, served with iced tea and lemonade.

## CHIPS AND SALSA BAR

Corn tortilla chips, sour cream, guacamole, pico de gallo, churros, and assorted sodas.

## RECHARGE

Assorted granola bars, vegetables with hummus, and fresh-scratch power-boost juice shots.

## TRAIL MIX REBOOT

Assorted nuts, chocolate chips, shredded coconut, granola, dried cranberries, raisins, and assorted sodas.

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# BREAKFAST BUFFETS

All buffets include freshly brewed Starbucks® coffee and Teavana® tea. Pricing is per person and based on one-hour service time.

## MORNING ESSENTIALS

minimum group size 20

### SEATTLE'S BLAZING BAGELS **VEG**

with cream cheese

### ASSORTED PASTRIES **VEG**

butter and preserves

## CONTINENTAL BREAKFAST

minimum group size 20

### SEASONAL FRUIT AND BERRY DISPLAY **VEG**

### ASSORTED BREAKFAST BREADS & PASTRIES **VEG**

butter and preserves

### OATMEAL **GF, V**

assorted toppings, served in packets

### YOGURT **VEG**

## HARBORSIDE BREAKFAST

minimum group size 20

### SEASONAL FRUIT AND BERRY DISPLAY **GF, V**

### ASSORTED **VEG**

Breakfast breads and pastries  
butter and preserves

### OATMEAL **GF, V**

assorted toppings, served in packets

### \*SCRAMBLED EGGS **GF, VEG**

### \*CRISPY BACON AND SAUSAGE LINKS **GF, DF**

### FRESH BAKED BREAKFAST POTATOES **GF, V**

## PUGET SOUND BREAKFAST

minimum group size 20

### SEASONAL FRUIT AND BERRY DISPLAY

### ASSORTED PASTRIES **VEG**

butter and preserves

### \*NORTHWEST EGGS BENEDICT

English muffin, cured salmon lox, house-made hollandaise sauce

### \*SCRAMBLED EGGS **GF, VEG**

### \*CRISPY BACON AND SAUSAGE LINKS **GF, DF**

### \*COUNTRY HASH **GF, DF**

fingerling potatoes, grilled tri tip, caramelized onions, and peppers

### \*POACHED PRAWNS **GF, DF**

"Bloody Mary" cocktail sauce, fresh lemon

## BREAKFAST ADD-ONS

### \*HARD-BOILED EGGS **GF, DF, VEG**

### \*COTTAGE CHEESE **GF**

### \*BACON OR SAUSAGE LINKS **GF, DF**

### \*AVOCADO TOAST **VEG**

toasted bread, mashed avocado, tomato  
Gluten-free option available for an additional charge

### \*VEGETARIAN SCRAMBLE **GF**

mushrooms, onion, spinach

### \*COUNTRY SCRAMBLE **GF**

ham, sausage, peppers, onions,  
topped with cheddar cheese

### CHILLED FRUIT JUICE 1.5 GALLON **GF, V**

choice of orange, apple, or cranberry

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# BOXED LUNCHES

*Minimum of 5 required*



## **TRADITIONAL BOXED LUNCH**

Boxed lunches include assorted Kettle chips, fresh fruit, water, and a fresh-baked cookie

## **TURKEY**

with Havarti, cucumbers, lettuce, and tomato

## **CLASSIC CLUBHOUSE**

turkey, ham, bacon, Swiss, and cheddar, toasted

## **HICKORY SMOKED HAM**

with Swiss, spring onion cream cheese spread, lettuce, and tomato

## **ROAST BEEF**

with Tillamook cheddar, spring onion cream cheese spread, lettuce, tomato, and horseradish on the side

## **VEGETARIAN FOCACCIA MARGHERITA**

fresh mozzarella, roasted tomatoes, basil, arugula, and pesto

**Gluten-free option available upon request. \$2 upcharge**

## **DELUXE BOX LUNCH SALADS**

Box lunch salads include a fresh-baked roll with butter, water, and a fresh-baked cookie

## **BALSAMIC CHICKEN SALAD**

grilled balsamic marinated chicken, parmesan, red peppers, asparagus, and tomatoes on mixed greens with balsamic vinaigrette

## **FRESH MARKET SALAD**

candied walnuts, crumbled blue cheese, cranberries, raisins, and apples on mixed greens with raspberry vinaigrette

## **BEEF YAKISOBA SALAD**

seasoned soba noodles with sesame beef, carrots, snow peas, red pepper, cilantro, and cabbage served with soy and sesame vinaigrette

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# LUNCH BUFFETS

All buffets include freshly brewed Starbucks® coffee and Teavana® tea. Pricing is per person and based on one-hour service time.

## Add soup to any buffet for an additional charge

Spicy Tomato Bisque **GF, Veg** Roasted Vegetable **GF, V** Broccoli Cheddar **Veg**

## SOUP & SALAD BAR

\*add grilled cheese fingers

### SOUP

Select two

**SPICY TOMATO BISQUE GF, VEG**

**ROASTED VEGETABLE GF, V**

**BROCCOLI CHEDDAR VEG**

**CHICKEN AND WILD RICE GF, DF**

### SALAD

**FRESH GREENS & BABY SPINACH GF, V**

#### \*TOPPINGS

cucumber, cherry tomatoes, olives, baby corn, shredded cheddar and Swiss cheeses, bleu cheese crumbles, hard-boiled eggs, bacon bits, turkey, ham

#### \*DRESSING

ranch, balsamic vinaigrette, bleu cheese, olive oil and red wine vinegar

## SANDWICH CENTRAL

### FRESH GREEN SALAD

assorted toppings and dressings

#### \*BUILD YOUR OWN SANDWICH BUFFET:

turkey, shaved roast beef, artisan ham, grilled vegetables, applewood smoked bacon, selection of cheeses, lettuce, tomato, red onion, pickles, hummus, assorted condiments, and an assortment of breads. Fresh Baked Cookies.

*Add gluten-free bread for an additional charge*

## EVERGREEN

### SALAD

Select one

**FRESH GREEN SALAD GF, V**

assorted toppings and dressings

**\*HEARTS OF ROMAINE CAESAR SALAD**

**\*BABY SPINACH SALAD GF, DF**

feta, roasted beets, lemon-oregano dressing

**SEASONAL FRUIT SALAD**

with ginger glaze

**ARUGULA WHITE BEAN & SWEET PEPPER SALAD VEG**

sundried tomato vinaigrette

### SIDES

Select two

**ROASTED ASPARAGUS GF, V**

balsamic glaze

**CRISPY PAN-FRIED SMASHED POTATOES GF, VEG**

**YUKON GOLD MASHED POTATOES GF, VEG**

**WILD RICE PILAF VEG, V**

### ENTRÉES

**\*ROASTED TOP SIRLOIN GF, DF**

pink peppercorn sauce

**\*CHICKEN PICCATA GF**

lemon, capers, brown butter

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# PLATED LUNCHES

All entrées are priced per person and include rolls with butter, freshly brewed Starbucks® coffee, and Teavana® tea.

## SALAD

Select one; included in entrée price

### FRESH GREEN SALAD **GF, V**

tomatoes, shaved radish, balsamic vinaigrette

### \*HEARTS OF ROMAINE CAESAR SALAD

### CITRUS & FENNEL SALAD **GF, V**

grapefruit, orange, arugula, shaved fennel, blood-orange vinaigrette

### BABY SPINACH SALAD **GF**

feta, roasted beets, lemon-oregano dressing

### MIXED BABY GREENS **GF**

quinoa, garbanzo beans, olives, roasted tomatoes, green goddess dressing

## SIDES

Select two

### ROASTED ASPARAGUS **GF, VEG**

### HONEY BUTTER BABY CARROTS, **GF, VEG**

dill, thyme

### HOT HONEY CRISPY BRUSSELS **GF, V**

pumpkin seeds, cranberries

### YUKON GOLD MASHED POTATOES **GF, VEG**

### HERB ROASTED FINGERLING POTATOES

**GF, V**

### WILD RICE PILAF **GF, V**

### FLASH-FRIED SWEET CHILI GREEN BEANS

**GF, V**

## ENTRÉES

Select up to two

### \*KING SALMON FILET **GF, DF**

ginger peach chutney

### \*CHICKEN SALTIMBOCCA **GF**

aged prosciutto, tomato tapenade, basil cream

### \*CHICKEN MARSALA **GF**

sweet marsala wine and mushroom sauce

### \*GRILLED BEEF MEDALLIONS **GF, DF**

with port wine demi-glace

### TUSCAN-ROASTED VEGETABLE LASAGNA ROULADE **VEG**

merlot-infused marinara, cheese

### STUFFED BELL PEPPER **GF, VEG**

quinoa, black beans, roasted corn, cilantro, cheese; topped with sliced avocado



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# BURGER BAR

Buffet includes freshly brewed Starbucks® coffee, Iced Tea and Teavana® tea. Priced per guest.



## CHEESEBURGERS

brioche bun, beef patty, Tillamook cheddar cheese

## CHICKEN BURGERS **DF**

brioche bun and chicken breast

*Server attended station. Gluten free buns are available for an additional fee.*

## TOPPINGS

Iceberg lettuce, sliced tomato, sliced onion, pickles, applewood smoked bacon

## SIDES

### STRAWBERRY & MIXED GREENS SALAD **VEG, DF**

mixed greens, strawberries, feta cheese, walnuts, and balsamic vinaigrette

### POTATO SALAD **VEG, DF**

### BAKED BEANS **VEG**

## DESSERT

### FRESH BAKED COOKIES

assorted variety

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# PER DIEM MENU

## BREAKFAST

*Breakfast served with Starbucks® Coffees and Teavana® Teas*

### \*SCRAMBLED EGGS

### OATMEAL

assorted toppings, served in packets

### YOGURT WITH GRANOLA

## LUNCH

*Lunches served with lemonade or iced tea*

### OPTION I

### \*SHREDDED CHICKEN OR GROUND BEEF

### \*TACO SHELLS

lettuce, tomatoes, onions, cheddar cheese, sour cream

### \*REFRIED BEANS AND SPANISH RICE

### CHURROS

### OPTION II

### \*CHEF'S CHOICE SALAD

### \*CHEF'S CHOICE PASTA BUFFET

### FRESH BAKED GARLIC BREAD

### ASSORTED COOKIES

## DINNER

*Dinners served with Starbucks® Coffees, Teavana® Teas, and rolls with butter*

### OPTION I

### \*CHEF'S CHOICE SALAD

### SEASONAL VEGETABLE

### ROASTED POTATOES OR WILD RICE PILAF

### \*ROASTED CHICKEN

### CHEF'S CHOICE DESSERT

### OPTION II

### \*CHEF'S CHOICE SALAD

### SEASONAL VEGETABLE MEDLEY

### ROASTED POTATOES OR JASMINE RICE

### \*BEEF TIPS

port wine demi, roasted mushrooms

### CHEF'S CHOICE DESSERT



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# RECEPTION DISPLAYS

*All displays serve approximately 50 guests.*

## **BAKED BRIE EN CROUTE** VEG

caramelized onions, spiced fig purée, roasted hazelnuts

## **SEASONAL FRUIT AND BERRY DISPLAY** GF, V

## **MARKET FRESH VEGETABLE CRUDITÉS** GF, V

ranch dipping sauce

## **BRUSCHETTA STATION** V

classic tomato bruschetta, assorted tapenades, crostini, crackers

## **IMPORTED & FARMSTAND CHEESE** VEG

preserves, crackers, sliced baguettes

## **\*CHARCUTERIE**

variety of cured meats and grilled vegetables, olives, pickles, spicy mustard, crackers

## **\*JUMBO PRAWN PLATTER** GF, DF

cocktail sauce, lemon

## **\*SEASONAL ELLIOTT BAY SEAFOOD DISPLAY** GF, DF

smoked salmon, steamed Manila clams, jumbo prawns, steamed mussels, snow crab claws with clarified butter, cocktail sauce

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# HORS D'OEUVRES

All appetizers serve 100 pieces per order unless noted by the dozen.

## COLD

### VEGAN ENDIVE BOATS **V, GF**

spinach, cranberries, pecans,  
white balsamic vinaigrette

### CAPRESE ENDIVE **GF, VEG**

tomato, mozzarella, basil,  
balsamic drizzle

### \*CHEF'S DEVILED EGGS **GF, DF, VEG**

shaved radish

### \*ANTIPASTO SKEWERS **GF**

cured meat, cheese, pickled vegetables

### \*ROASTED BEET TART **VEG**

whipped goat cheese, honey & whole grain  
mustard

### \*CHICKEN CURRY BITES **DF**

cilantro, raisins, served on fresh pita

### \*BUTTER POACHED SHRIMP

toasted brioche, lemon aioli

### \*SMOKED SALMON TART

everything bagel seasoning, cream cheese,  
and cucumber tapenade

### TOGARASHI SEARED TUNA **DF**

sesame rice, wasabi aioli, pickled ginger,  
wonton crisp

## HOT

### CRISPY VEGAN SPRING ROLLS **V**

sweet chili sauce

### \*HOISIN BBQ MEATBALLS **DF**

### \*HAND-ROLLED PORK LUMPIA **DF**

sweet and sour sauce

### \*VEGETARIAN SPANAKOPITA **VEG**

feta cheese and spinach

### \*BACON WRAPPED DATES **GF, DF**

### \*COCONUT SHRIMP **GF, DF**

spiced marmalade

### \*STEAK KABOB **GF, DF**

onions, grilled peppers

### \*CRAB STUFFED MUSHROOMS **DF**

### \*LEMONGRASS CHICKEN SATAY **GF, DF**

caramelized pineapple compote

### \*SPICY BARBECUE CHICKEN SLIDERS

creamy slaw, served on a brioche bun

### \*SHREDDED BEEF SLIDERS

horseradish aioli, roasted mushrooms, brioche bun

### SMOKED BACON & BLUE CHEESE TART

### CARAMALIZED ONION & GOAT CHEESE TART

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# DINNER BUFFETS

## SIDES

Select two

**ROASTED ASPARAGUS GF, VEG**

**HERB ROASTED FINGERLING POTATOES GF, V**

**YUKON GOLD MASHED POTATOES GF, VEG**

**WILD RICE PILAF V**

**JASMINE RICE GF, V**

**THREE CHEESE MAC AND CHEESE VEG**

**HOT HONEY BRUSSELS VEG**

**HONEY BUTTER BABY CARROTS VEG**

## SALAD

Select two

**FRESH GREEN SALAD GF, V**  
Assorted toppings and dressings

**\*HEARTS OF ROMAINE CAESAR SALAD**

**TRI-COLOR ROTINI PASTA SALAD DF**  
Fresh basil, assorted peppers, Italian vinaigrette

**ROASTED BEET SALAD GF, VEG**  
Arugula, almonds, Boursin cheese

## HARBORSIDE

Select two

**\*CHICKEN PICCATA GF, DF**  
lemon, capers, brown butter

**\*MISO GLAZED COD LOIN DF**  
mushroom broth, crispy shallots

**\*ROASTED TOP SIRLOIN DF**  
red wine demi-glace

**\*APPLE CIDER BRAISED BONE-IN  
PORK CHOP GF, DF**  
fennel romesco

## NORTHWEST

Select two

**\*CHICKEN MARSALA**  
marsala wine, mushrooms, herbs

**HONEY GINGER ROASTED  
CHICKEN BREAST GF**  
cilantro butter pan sauce

**\*HERB-MARINATED  
FLANK STEAK DF**

**\*CHIPOTLE AND HONEY  
GLAZED PORK LOIN GF, DF**  
chipotle caramelized glaze

**COD PICCATA GF, DF**  
lemon, capers, brown butter

## OLYMPIC

Select two from any category

**\*CHICKEN SALTIMBOCCA GF**  
crispy pancetta,  
tomato tapenade, basil cream

**\*PAN SEARED BEEF  
TENDERLOIN GF**  
marsala roasted mushrooms,  
Marsala cream

**\*CABERNET BRAISED SHORT RIB  
DF**  
caramelized leeks & fennel

**\*GINGER SOY GLAZED SALMON  
DF**  
roasted shiitake mushroom

*Vegetarian options available upon request*

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# PLATED DINNERS

All entrées are priced per person and include rolls with butter, freshly brewed Starbucks® coffee and Teavana® tea.

## POULTRY AND FISH

### \*CHICKEN PICCATA GF

lemon, capers, brown butter

### \*CHICKEN SALTIMBOCCA GF

aged prosciutto, tomato tapenade, basil cream

### \*MISO-CRUSTED ALASKAN TRUE COD

### GINGER-SOY GLAZED SALMON DF

roasted shiitake mushroom

## BEEF

### \*GRILLED FLAT IRON STEAK DF

roasted shallot jus, crispy onion straws

### \*CABERNET BRAISED SHORT RIBS

GF, DF

caramelized leeks

### \*FILET MIGNON GF, DF

crispy pancetta, port wine reduction

## SALAD

Select one

### FRESH GREEN SALAD GF, V

tomatoes, shaved radish, balsamic vinaigrette

### CLASSIC WEDGE SALAD GF

Bleu cheese crumbles, bacon lardons, cherry tomato, bleu cheese dressing

### \*HEARTS OF ROMAINE CAESAR SALAD

### VINE-RIPENED TOMATO SALAD GF, VEG

arugula, mozzarella, basil pesto, balsamic drizzle

## VEGETABLE SIDES

Select one

### HONEY BUTTER BABY CARROTS GF, VEG

dill, thyme

### ROASTED ASPARAGUS GF, VEG

parmesan cheese

### ROASTED VEGETABLE MEDLEY

GF, DF, VEG

squash, Campari tomatoes, carrots, mushrooms, basil

### HOT HONEY CRISPY BRUSSELS DF, GF, VEG

pumpkin seeds, cranberries

## ACCOMPANIMENTS

Select one

### CRISPY PAN FRIED FINGERLING POTATOES

GF, VEG, DF

### SCALLOP POTATOES GF, VEG

parmesan, butter, double cream

### WILD RICE PILAF VEG

### WHITE BEAN & POTATO PUREE GF, VEG



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# VEGETARIAN & VEGAN PLATED MEALS

*Meals include freshly brewed Starbucks® coffee or Teavana® tea.*

## VEGAN

### **VERMICILLI RICE NOODLE SALAD** GF, DF, V

cucumber, carrot, bell peppers, romaine, cilantro, roasted peanuts, rice wine vinaigrette

### **\*THAI CURRY TOFU** GF, DF, V

yellow curry coconut sauce, vegetable medley, ginger root, garlic

### **MEDITERRANEAN WHITE BEAN CASSOULE** GF, DF, V

mushrooms, vegan sausage, artichoke hearts, onions, bell peppers, tomato, garlic

## VEGETARIAN

### **POTATO GNOCCHI** VEG

butternut squash, toasted almonds, parmesan, browned butter, fried sage

### **TUSCAN-ROASTED VEGETABLE LASAGNA** VEG, DF

merlot-infused marinara sauce

### **\*THREE-CHEESE RAVIOLI** VEG

Red Pepper Pesto

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# BARBEQUE BUFFET

Buffet includes freshly brewed Starbucks® coffee and Teavana® tea. Priced per guest.



## SALAD

Select one

**FRESH GREEN SALAD GF, V**  
assorted toppings and dressings

**\*HEARTS OF ROMAINE CAESAR SALAD**

**\*POTATO SALAD GF, VEG**

## SIDES

Select two

**WHOLE ROASTED CAULIFLOWER GF, V**

**CORN ON THE COB GF, V**

**SLICED WATERMELON GF, V**

**BBQ BAKED BEANS DF, VEG**

**YUKON GOLD MASHED POTATOES & GRAVY VEG**

**HERB ROASTED FINGERLING POTATOES GF, V**

## ENTRÉES

Select two

**\*CRISPY FRIED CHICKEN**

**\*BBQ PULLED PORK GF, DF**

**\*ROASTED TOP SIRLOIN WITH CRISPY ONIONS DF**  
(Additional charge)

**THREE CHEESE MAC AND CHEESE VEG**

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# TACO BAR

Buffet includes freshly brewed Starbucks® coffee and Teavana® tea. Priced per guest.



**CRISPY TORTILLA CHIPS GF, V**

**FLOUR TORTILLAS V**

**HARD TACO SHELLS GF, V**

**PROTEINS (CHOOSE TWO)**

**\*SHREDDED CHICKEN GF, DF**

**GROUND BEEF**

**PORK CARNITAS**

**SHREDDED BEEF (\$2 UPCHARGE)**

**TOPPINGS**

**ONIONS WITH CILANTRO GF, V**

**SALSA VERDE GF, V, VEG**

**SPICY SALSA ROJA V, VEG, GF**

**PICO DE GALLO GF, V, VEG**

**FRESH GUACAMOLE VEG**

**\*SOUR CREAM GF, VEG**

**SHREDDED CHEDDAR CHEESE GF, VEG**

**SHREDDED ICEBERG GF, VEG, V**

**SIDES**

**\*REFRIED BEANS GF, DF OR BLACK BEANS GF, VEG, V**

**SPANISH RICE GF**

**CHURROS VEG**

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# CHEF ATTENDED CARVING

*Stations are served with house-baked brioche rolls.*

## CHEF-ATTENDED CARVING STATIONS

Stations are served with house-baked brioche rolls

### \*PORK LOIN **DF**

chipotle and honey glaze

serves 30

### \*BONE-IN PIT HAM **DF**

apple chutney

serves 40

### \*ROASTED PRIME RIB **DF, GF**

au jus and horseradish

serves 50

### \*BARON OF BEEF **DF, GF**

au jus and horseradish

serves 75

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# CHILDREN'S MENU

Available for children aged 12 or younger for plated or buffet service. Priced per guest.



## SIDES

FRENCH FRIES **GF, V**

FRESH FRUIT CUP **GF, V**

\*CAESAR SALAD CUP

PASTA SALAD CUP

VEG CARROT STICKS **GF, VEG**  
with ranch dressing

FRESH BAKED ROLL **VEG**

JASMINE RICE **GF, V**

## ENTRÉES

*Select one*

\*CHICKEN STRIPS

\*MACARONI AND CHEESE **VEG**

\*SPAGHETTI WITH MEATBALLS

\*GRILLED CHICKEN BREAST **GF, DF**

\*CHEESEBURGER SLIDERS

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# DESSERT



## DESSERT

### ASSORTED COOKIES **VEG**

*served family style*

### \*ASSORTED DESSERT BITES **VEG**

*served family style*

### VEGAN SORBET **GF**

### \*CLASSIC CHEESECAKE **VEG**

*fresh berries*

### \*CHOCOLATE TRUFFLE CAKE **VEG**

*creme anglaise*

### \*MIXED BERRY COBBLER **VEG**

*served buffet style*

### \*APPLE CRISP **VEG**

*served buffet style  
(add ice cream)*

## SPECIAL OCCASION

*Our preferred pastry chef, Anne Lantrip, can prepare a delicious and beautiful dessert for your wedding or special event! All desserts can be made to accommodate taste, décor, and dietary preferences.*

### \*Tiered Cake

### \*Cupcakes

*Minimums apply*

### \*Sheet Cake

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# DRINKS MENU

*All cash bar pricing includes tax. Gratuity not included.*



## **SPECIALTY BOURBON**

Elmer T. Lee Bourbon

## **SUPER PREMIUM**

Glenlivet Scotch 12 Year  
Patrón Silver Tequila'  
Maker's Mark Whiskey  
Grey Goose Vodka

## **PREMIUM LIQUORS**

Bombay Gin  
Bacardi Rum  
Crown Royal  
Captain Morgan  
Hornitos Silver Tequila  
Dewars Scotch  
Jack Daniels  
Jameson Irish Whiskey

## **SELECT LIQUORS**

Lewis & Clark Vodka  
Lewis & Clark Gin  
Lewis & Clark Rum  
Malibu Rum  
Jose Cuervo  
Fireball,  
Clan McGregor Scotch  
Seagram's 7 Whiskey

## **HOUSE WINE PREMIUM WINE**

## **DOMESTIC | CRAFT | IMPORT BEERS**

Please see display for beer and wine selection

## **NON-ALCOHOLIC**

Coca Cola products, Tonic, Club Soda, Assorted Juices

## **RED BULL 8OZ**

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# MOCKTAILS MENU

*Ages 18+ only. All cash bar pricing includes tax. Gratuity not included.*

## **POM PALOMA FIZZ**

grapefruit sparkling water, rosemary, grapefruit juice, Clean T non-alcoholic tequila

## **Ginger'n Juice**

ginger beer, orange, pineapple, candied ginger, orange sugar rim, Seedlip Grove 42

## **NONE TEQUILA 2 TEQUILA**

lemon-lime soda, lime juice, candied lemon, Clean T non-alcoholic tequila

## **PEACH NOJITO**

peach sparkling water, fresh mint, lime juice, peach syrup, Ritual non-alcoholic rum

## **CRAFTWELL CANNED COCKTAILS**

peach mojito, pineapple margarita, no-proof cocktail



CONTACT US FOR  
FURTHER INQUIRIES



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