

# EVENTS MENU



2025

## cocktail hour bites

- GRILLED & CHILLED VEGETABLES {GF, V, NF}** .....\$4 PP  
buttermilk dressing
- CHIPS & DIPS {GF, V, NF}** .....\$5 PP  
kettle chips, green goddess, french onion dip
- FRESH GUACAMOLE & PICO {GF, DF, NF, VG}** .....\$6 PP  
house made tortilla chips
- JUMBO SHRIMP COCKTAIL {GF, DF, NF}** .....\$8 PP  
grilled tomato cocktail sauce, lemon
- LOBSTER DEVEILED EGGS {GF, DF, NF}** .....\$9 PP  
allepo chili, remoulade
- CHICKEN \$3 PP, BEEF TIP \$4 PP, OR  
TOGARASHI SHRIMP SATAY \$5 PP {GF, DF}**  
peanut ginger and sweet chili dipping sauces

## small bites - passed or platters

- MINI CRAB CAKES {DF, NF}** .....\$6 PER  
tomatillo cocktail sauce, micro cilantro
- MINI JACKFRUIT CRAB CAKES {VG}** .....\$4 PER  
coriander artichoke walnut pesto
- GRILLED MISO SEA BASS {DF, NF}** .....\$7 PER  
sweet and sour cucumber salad
- MISO SHIITAKE TUNA TARTAR {DF, NF}** .....\$5 PER  
avocado wasabi aioli
- MANGO VEGGIE SPRING ROLLS (2) {GF, DF, VG}** .....\$4 PER  
peanut sauce
- CUCUMBER & ALMOND SOUP SHOOTER {GF, DF, VG}** \$4 PER  
toasted almond, peppers, basil, pink salt
- BUTTERNUT SQUASH SOUP {GF, DF, V}** .....\$4 PER  
chive, pickled mushroom
- WILD MUSHROOM ARANCINI {NF, V}** .....\$4 PER  
smoked paprika lemon aioli, caramelized onion
- GOAT CHEESE MOUSSE CROSTINI {V}** .....\$4 PER  
roasted beet, orange supreme, micro arugula
- SWEET POTATO CROQUETTES {NF, V}** .....\$4 PER  
blueberry miso sauce

refreshed for 2 hours | 20 person minimum per platter

- MILL VALLEY HUMMUS {DF, VG}** .....\$4 PP  
smoked olive, chermoula, pine nuts, seasonal vegetables,  
house baked pita
- LOCAL CHEESE PRESENTATION {V}** .....\$9 PP  
chef's selection of regional, small batch cheeses paired  
with honeycomb, sweet preserves, seasonal fruit, nuts,  
artisan crackers
- MIDWEST CHARCUTERIE PRESENTATION** .....\$10 PP  
chef's selection of crafted cured meats paired with  
assorted olives, mustards, and pickled seasonal house  
vegetables accompanied by crusty sliced multigrain &  
sourdough bread

2 dozen minimum order per item

- VEGGIE SLIDER {V}** .....\$4 PER  
veggie patty, lettuce, tomato, onion, avocado, lemon aioli
- PETIT GRILLED PORK TENDERLOIN SLIDER {NF}** .....\$4 PER  
veggie patty, lettuce, tomato, onion, avocado, lemon aioli
- SALMON BURGER SLIDER {DF, NF}** .....\$4 PER  
lettuce, tomato, onion, avocado, lemon aioli
- BISON SLIDER {DF, NF}** .....\$5 PER  
lettuce, tomato, onion, avocado, lemon aioli
- CHICKEN SALAD SLIDER {NF}** .....\$4 PER  
grilled chicken, grapes, celery
- BLT CHICKEN SLIDER {NF}** .....\$4 PER  
grilled chicken, bacon, avocado, sun dried tomato salad
- BEEF SHORT RIB ON GRILLED SOURDOUGH {NF}** .....\$4 PER  
pickled cipollini onions, fontina, tomato, baby arugula
- SMOKED SALMON ON PUMPERNICKEL** .....\$4 PER  
red beet tzatziki
- SEARED PORK BELLY TOAST {NF}** .....\$4 PER  
sourdough, sauvignon blanc poached apple, tarragon mustard
- WILD ACRES CHICKEN & WAFFLES {NF}** .....\$4 PER  
chili honey butter, house chicken sausage gravy
- DUCK CONFIT TACOS {GF, DF}** .....\$4 PER  
jicama, avocado, orange cranberry salsa



## breakfast buffets

### THE CONTINENTAL .....\$13 PP

- assorted whole fruit {GF, DF, NF, V}
- assorted pastries {NF, V}
- yogurt & granola, assorted berries, honey {GF, V}
- coffee, tea, orange juice, & water stations

### THE STANDARD .....\$19 PP

- fresh seasonal fruit {GF, DF, NF, V}
- assorted pastries {NF, V}
- coffee, tea, orange juice, & water stations

#### choice of one egg

- classic or cheesy scrambled eggs {GF, NF, V}
- broccoli or sausage cheese egg bake {GF, NF, V}

#### choice of one potato

- breakfast potatoes {GF, DF, NF, VG}
- classic hash browns {GF, DF, NF, VG}

#### choice of one protein

- bacon {GF, DF, NF}
- sausage links or patty {GF, DF, NF}

#### add ons

### SMOKED SALMON BAGELS {NF} .....\$7 PP

dill cream cheese, herb crème fraîche, capers, pickled red onion, cucumbers, fresh dill

### ASSORTED SCONES {V} .....\$4 PP

honey butter

### PROTEIN BARS .....\$3.50 PP

cranberry, cashew

## lunch buffets

### THE DELI BUFFET .....\$14 PP

- pickles
- house kettle chips
- simple green salad
- chocolate chip cookies
- assorted fresh baked breads, deli meats, & cheeses

### THE SALAD BAR .....\$15 PP

- house made pita
- chocolate chip cookies

#### included lettuces

hearts of romaine, baby spinach, baby kale

#### included toppings

house croutons, grape tomatoes, red onion, hard boiled egg, shredded carrots, cucumber, radish, bleu cheese, cheddar cheese

#### choice of two proteins

- grilled chicken {GF, DF, NF}
- turkey {GF, DF, NF}
- bacon {GF, DF, NF}
- ham {GF, DF, NF}

## boxed lunches

### SANDWICH BOXES .....\$16 PP

- pickles
- house kettle chips
- simple green salad
- chocolate chip cookies

#### choice of three sandwiches

##### TURKEY AVOCADO

lettuce, tomato, avocado, red onion, aioli, soft baguette

##### ROAST BEEF

horsey cream, Jarlsberg cheese, lettuce, tomato, soft baguette

##### ITALIAN STALLION

ham, salami, capicola, provolone, shredded lettuce, tomato, onion, oil and vinegar, soft baguette

##### HUMMUS WRAP

house made hummus, cucumber, tomato, onion, sprouts, bell peppers, harissa

##### MEDITERRANEAN WRAP

grilled chicken, tomato, cucumber, onion, harissa, tzatziki

## specialty buffets

### SOUTH OF THE BORDER .....\$15 PP

corn & flour tortillas, fajita vegetables, pico, salsa verde, salsa roja, shredded lettuce, chopped onions, sour cream, black bears, rice, queso fresco, jalapeño

#### choice of two proteins

- chicken tinga
- pork carnitas
- seasoned ground beef
- shrimp **+\$5 PP**
- steak **+\$5 PP**

#### add on

### FRESH GUACAMOLE & CHIPS .....\$4 PP

### AMERICAN BBQ .....\$16 PER

kettle chips, potato salad, mac and cheese, burgers, hot dogs, bratwurst, all the fixings

### PASTA BAR .....\$18 PER

dinner rolls, simple green salad, penne, spaghetti, marinara, bolognese, alfredo, grilled chicken, beef meatballs, seasonal roasted vegetables, parmesan cheese, herbs

### STIR FRY STATION .....\$18 PP

brown rice, white rice, stir fry vegetables, egg rolls, sweet & sour sauce, szechuan sauce

#### choice of two proteins

- chicken
- pork
- shrimp **+\$5 PP**
- steak **+\$5 PP**



selection buffet

### TIER 1 .....\$40 PP

one salad, two entrees, two sides

OR

### TIER 2 .....\$50 PP

one salad, three entrees, three sides *or*  
two salads, three entrees, two sides

## salads

### MIXED GREEN SALAD {GF, NF, V}

pumpkin seeds, craisins, goat cheese, red wine vinaigrette

### CLASSIC CAESAR SALAD {NF}

hearts of romaine, focaccia croutons, grana cheese, house dressing, white anchovy

### LACINATO KALE SALAD {GF, VG}

toasted almonds, lemon olive oil vinaigrette

### SONOMA SALAD {GF, V}

strawberries, goat cheese, candied walnuts, champagne vinaigrette

## entrees

**VEGETARIAN BOLOGNESE {NF}** pappardelle, tomato confit, pecorino, fried basil

**RATATOUILLE {DF, NF, VG}** roasted vegetables, pistachio romesco, tomato relish

**GRILLED PORK TENDERLOIN {NF}** cabbage slaw, jerk sauce

**ROASTED CHICKEN {GF}** farro-mushroom risotto, pickled beech mushroom, arugula, chicken jus

**ALMOND BREADED WALLEYE {GF}** dill tartar

**GRILLED SALMON {GF}** vichyssoise, charred leeks, mustard seeds

**BRAISED BEEF CHUCK ROAST {GF, DF, NF}** red wine, mushrooms, fresh herbs

**GRILLED PETITE SIRLOIN STEAK {GF, NF}** horseradish cream, green gaucho sauce

## sides

### WHIPPED POTATO PUREE {GF, NF, V}

butter, milk, caramelized onion, chives

### ROASTED RED BLISS POTATOES {GF, DF, VG}

chermoula

### CURRIED CAULIFLOWER {GF, V}

raz el hanout, tikka sauce, pickled raisins

### FARRO RISOTTO {NF, V}

### "MACARONI & CHEESE" {NF, V}

delicata squash mornay, garlic bread crumbs, chives

### ROASTED BRUSSELS SPROUTS {NF, VG}

hoisin bbq sauce

### WILD RICE PILAF {GF, NF, VG}

### SESAME CARROTS {GF, DF, NF, VG}

# EVENTS MENU



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## dessert stations

**S'MORES** ..... \$6 PP

- marshmallows
- graham crackers
- chocolate

\*roasting sticks provided\*

**SOFT SERVE** ..... \$7 PP

- vanilla ice cream
- seasonal fruit soft serve
- chocolate sauce
- salted caramel sauce

### included toppings

strawberries, peanuts, brownie chunks, oreo cookies, m&m's, reese's pieces

## mini desserts

12 item minimum

**WHITE & DARK CHOCOLATE COVERED STRAWBERRIES** ..... \$4 PP

**CARAMEL TURTLE BROWNIES** ..... \$3 PP

**COCONUT PINEAPPLE RICE PUDDING** ..... \$4 PP

**KEY LIME PIE SHOOTER** ..... \$3 PP

**LEMON AND BLUEBERRY TRIFLES** ..... \$4 PP

**TIRAMISU** ..... \$4 PP

**BUTTERSCOTCH BUDINO** ..... \$4 PP

**BOURBON PECAN TARTLET** ..... \$4 PP

**TROPICAL FRUIT TARTLET** ..... \$4 PP

**CHOCOLATE CHIP COOKIES** ..... \$4 PP

**SNICKERDOODLE COOKIES** ..... \$4 PP

## beverages

**BASIC DRINK TICKET** ..... \$5 PP

kombucha, Jinx tea, specialty coffee, hot cocoa, coffee & tea, soda

**N/A BEVERAGE PACKAGE** ..... \$6 PP

coffee & tea, soda, water stations

**SELF-SERVE COFFEE STATION** ..... \$150

2.5 gallons coffee, cream, milk alternatives, sugar  
each additional gallon +\$50

**HOT COCOA STATION** ..... \$60/GALLON

marshmallows, whipped cream

**HOT APPLE CIDER** ..... \$50/GALLON

**ORANGE JUICE** ..... \$35/GALLON

**LEMONADE** ..... \$30/GALLON

**SODA** ..... \$1.50 PP

**WATER STATION** ..... \$30

**BOTTLED WATER** ..... \$20/CASE



*general information & fees*

**All on site and off-site catering orders are subject to a 20% service charge.**

**FOOD & BEVERAGE MINIMUMS**

Events may be subject to food and beverage minimums. Minimums are dependent on event size, type, date, and other considerations. A Sales Manager will determine if a minimum is necessary.

**CATERING DEPOSIT .....50% DUE 14 DAYS PRIOR**

**TABLECLOTH RENTAL .....\$25/LINEN**

black or white

**NAPKIN RENTAL .....\$1/GUEST**

black or white

**COMPOST WARE FREE**

compostable plates, cups, cutlery, napkins

**DISHWARE RENTAL .....\$4/GUEST**

porcelain dinner plates, silverware, glassware

**OUTSIDE DESSERT/CAKE FEE .....\$3/GUEST**

Outside desserts are permitted at the discretion of the Sales Manager. In the event an outside dessert is allowed (i.e. wedding cake), a \$3 charge per guest will be applied to serve said dessert.

**SATELLITE BAR BUILD FEE .....\$300**

**OUTSIDE RENTAL FEE .....15% OF RENTAL FEE**

In the instance it is necessary to rent wares from an additional vendor (i.e. wine glasses, water goblets, cake stands, etc.), a 15% charge will be applied on top of the rental fee.

*staffing*

**NOTE: Minimum 1 server/bartender is required per 50 guests. Additional staff may be required based on the particulars of the event.**

**SERVER .....\$85/STAFF MEMBER**

**BARTENDER .....\$85/STAFF MEMBER**