



## BREAKFAST BUFFETS

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

- ◆ **SUNRISE BUFFET (GF)** 19.95  
SCRAMBLED EGGS  
ROASTED ROSEMARY BREAKFAST POTATOES,  
FRESH FRUIT PLATTER  
BREAKFAST PASTRIES  
*CHOICE OF MEAT*  
BACON, SAUSAGE, TURKEY BACON, SOYRIZO  
  
*UPGRADED MEAT OPTIONS* (+1.50pp)  
CHICKEN APPLE SAUSAGE, JALAPENO BACON, KIELBASA
  
- ◆ **LANCER MORNING** 19.95  
FRESH FRUIT PLATTER  
BREAKFAST PASTRIES 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 BREAKFAST** 19.95  
FRESH FRUIT PLATTER  
ROSEMARY BREAKFAST POTATOES  
CHEESE OMELETTE  
*CHOOSE ONE OF THE FOLLOWING:*
  - SPINACH & TOMATOES
  - BACON & MUSHROOM
  - SAUSAGE & ONION
  - CHORIZO & ROASTED GREEN CHILE





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## BREAKFAST

BUFFETS (CONT.)

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

- ◆ **EARLY BIRD CONTINENTAL** 17.25  
FRESH FRUIT PLATTER  
*CHOOSE TWO OF THE FOLLOWING:*
  - FRESHLY BAKED MUFFINS
  - BREAKFAST PASTRIES
  - CINNAMON ROLLS
  - SCONES
  - BREAKFAST BREADS
  - DONUT HOLES
  
- ◆ **MORNING SWEETS** 12.50  
CINNAMON ROLLS *OR* BREAKFAST BREADS
  
- ◆ **BREAKFAST BURRITOS** 12.50  
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 WITH AVOCADO SPREAD (V, DF)





**BREAKFAST**  
 À LA CARTE

BREAKFAST BURRITOS	6.50
<i>BACON, SAUSAGE, CHORIZO, VEGETARIAN OR VEGAN</i>	
MINI BREAKFAST BURRITOS	3.35
BREAKFAST BOWLS	6.50
ENGLISH MUFFIN EGG SANDWICHES	6.50
BREAKFAST CROISSANT SANDWICHES	6.50
YOGURT GRANOLA PARFAIT	3.65
FRESH FRUIT SKEWERS	3.75
<i>WITH YOGURT DIPPING SAUACE</i>	
TATER TOTS (9 PP)	2.65
TATER TOT EGG BITES <i>BY THE DOZEN</i>	43
CRUSTLESS EGG BITES <i>BY THE DOZEN</i>	43

*Egg Bites are restricted to 4 dozen max.*

**BEVERAGES**

*PRICED PER GALLON*

ICED WATER	6.25
SPA WATER	14.50
COFFEE	21
ICED COFFEE	21
ICED TEA	21.75
HOT CHAI	21
ICED CHAI	21
ORANGE JUICE	23.25

*PRICED PER ITEM*

BOTTLED WATER	1.20
HOT WATER	2.25
<i>WITH TEA BAGS</i>	
ASSORTED SODAS	2.65
LA CROIX	2.65

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 **\$22.25/hour** per attendant to assist with serving food.





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**SANDWICHES  
& SALADS**

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PER PERSON PRICING

**WORKING LUNCH BUFFET 21.25**

INCLUDES ASSORTED COOKIES, WATER, CHOICE OF BEVERAGE & GUEST TABLE LINENS  
CHOOSE: (1) SALAD & (1) SANDWICH **OR** (1) SALAD & (2) HALF-SANDWICHES

**SANDWICHES**  
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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\***  
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ALMOND BERRY CHICKEN

ASIAN CHICKEN

CHICKEN CAESAR

HARVEST CHICKEN

SOUTHWEST CHICKEN

FARMABOWL

\*All Salads can be made  
**VEGETARIAN** per request





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## SANDWICHES & SALADS

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### PER PERSON PRICING

#### **BUILD YOUR OWN SALAD BUFFET**

INCLUDES ASSORTED ROLLS & BUTTER, COOKIES, WATER,  
CHOICE OF BEVERAGE & GUEST TABLE LINENS

17.25

#### **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 \$1.85/PP

GRILLED FLANK STEAK \$3.00/PP

GRILLED SHRIMP \$2.75/PP

PROVIDER CATERING  
**SANDWICHES  
& SALADS**



FALL 2023  
**ONSITE MENU**

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**BOXED  
MEALS**

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

**SANDWICHES**  
15

- 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**  
15

- 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 **\$22.25/hour** per attendant to assist with serving food.





**THEMED  
BUFFETS**

PRICING BASED ON CHOICE OF ENTRÉE, SIDES, DESSERT, & BEVERAGE.  
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL **7.95** PER PERSON.

**ISLAND FARE**

INCLUDES HAWAIIAN ROLLS

**CHOOSE (1) ONE ENTRÉE**

JAMAICAN JERK CHICKEN	26.75
MACADAMIA CRUSTED CHICKEN <small>WITH COCONUT PINEAPPLE SAUCE</small>	26.75
KALUA SLOW ROASTED PORK	26.75
THAI LEMONGRASS CHICKEN	22.75

**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) <small>WITH SOY GINGER VINAIGRETTE</small>
GARDEN SALAD (V,DF,GF) <small>WITH BALSAMIC VINAIGRETTE</small>

**CHOOSE (1) ONE DESSERT**

MANGO CAKE
PINEAPPLE UPSIDE DOWN CAKE
COCONUT LIME CUPCAKES

**GRILL OUT**

INCLUDES ASSORTED COOKIES

**CHOOSE (1) ONE ENTRÉE**

HAMBURGERS	19.95
HOT DOGS	19.95
BRAUTS WITH PEPPERS & ONIONS	19.95

**CHOOSE (3) THREE SIDES**

POTATO SALAD (V,GF)
MACARONI SALAD (V)
PARMESAN POTATO CHIPS (V,DF,GF)
7-LAYER DIP (V,GF) <small>WITH TORTILLA CHIPS</small>
CREAMY COLESLAW (V,GF)
CORN ON THE COB (V,GF) <small>WITH LATIN TOPPINGS</small>

**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 **7.95** PER PERSON.

**TASTE OF THE SOUTH**

INCLUDES CORNBREAD MUFFINS  
& WHIPPED HONEY BUTTER

**CHOOSE (1) ONE ENTRÉE**

BBQ CHICKEN	26.75
BBQ TRI TIP	28.25
SMOKED BRISKET WITH BBQ SAUCE	28.25

**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	22.75
CRISPY SESAME ORANGE CHICKEN	26.75
GINGER SOY CHICKEN	26.75

**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





**THEMED  
BUFFETS CONT.**

PRICING BASED ON CHOICE OF ONE ENTRÉE, SIDES, DESSERT, & BEVERAGE.  
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL **7.95** PER PERSON.

**CUCINA ITALIANA**

INCLUDES GARLIC BREADSTICKS

**BUILD YOUR OWN PASTA BUFFET** 21.50

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 2.75 PER PERSON**

MEATBALLS, DICED CHICKEN, ITALIAN SAUSAGE,  
UPGRADE TO BOLOGNESE SAUCE

**OR CHOOSE (1) ONE ENTRÉE**

CHICKEN PASTA ALFREDO 24.25

PENNE PASTA 22.75  
WITH MEAT SAUCE

PENNE PASTA 24.25  
WITH MARINARA & MEATBALLS

LASAGNA CLASSICO 24.25

VEGETARIAN LASAGNA 24.25

CHICKEN PARMESAN (GF AVAILABLE) 24.25

ITALIAN ROASTED CHICKEN 24.25

**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) 22.75  
CHICKEN OR BEEF

STREET TACOS 22.75  
CARNE ASADA OR POLLO ASADA

ENCHILADAS 22.75  
CHICKEN OR CHEESE ENCHILADAS

ADD SOUR CREAM & GUACAMOLE 2.35

**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



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**THEMED  
BUFFETS CONT.**

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PRICING BASED ON CHOICE OF ONE ENTRÉE, SIDES, DESSERT, & BEVERAGE.  
ADDITIONAL ENTRÉE AVAILABLE FOR ADDITIONAL 7.95 PER PERSON.

**BUILD YOUR OWN BUFFET**

**CHOOSE (1) ONE ENTRÉE**

HERB ROASTED CHICKEN BREAST WITH CREAMY TARRAGON MUSHROOM SAUCE	26.25
ROASTED CHICKEN BREAST WITH ORANGE, HONEY, & CHIPOTLE GLAZE	26.25
HERB PANKO CRUSTED CHICKEN	26.25
CITRUS LIME CHICKEN	26.25
ROASTED TURKEY BREAST WITH ORANGE CRANBERRY SAUCE	26.25
GRILLED SALMON WITH MANGO SALSA	27.95
SANTA MARIA TRI TIP WITH CHIMICHURRI SAUCE	27.95
LACQUERED TRI TIP WITH CARAMELIZED SHALLOT AU JUS	27.95

**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)

**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 4.50 PER PERSON:

CHEESECAKE WITH FRESH STRAWBERRIES
FRESH FRUIT TART
RUSTIC APPLE TART
RUSTIC BERRY TART
TIRAMISU



## — 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 **\$3.75** 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 **\$6.70** 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 CAESAR SALAD**  
WITH HOMEMADE GARLIC CROUTONS

**SEASONAL FARMER'S MARKET SALAD**

**MIXED GREENS**  
CANDIED WALNUTS, DRIED CRANBERRIES, CRUMBLLED 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 BEET SALAD**  
ARUGULA-ROMAINE MIX, FETA, OATMEAL CLUSTER,  
LEMON VINAIGRETTE

**ENTRÉES - FROM THE AIR**

30.65 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** 32  
SAUTEED GARLIC SPINACH & MUSHROOMS, CHIVE PARMESAN  
MASHED POTATOES, CITRUS SABA GLAZE

**SEARED CHILEAN SEA BASS** 36  
CAULIFLOWER PUREE, GRILLED WHITE & GREEN ASPARAGUS,  
MEYER LEMON CREAM SAUCE





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**PLATED  
ENTRÉES CONT.**

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CHOICE OF : (1) SALAD + (1) ENTRÉE + (1) DESSERT  
per person

**ENTRÉES - FROM THE LAND**

prices per person

GRILLED SANTA MARIA TRI TIP**	32
FONTINA RISOTTO CAKE, ASPARAGUS, ROASTED GARLIC AU JUS	
HANGER STEAK**	34.75
TRUFFLE POTATO PUREE, GLAZED CIPOLLINI ONIONS, ROASTED GREEN BEANS, PANCETTA	
DRY RUBBED BEEF TENDERLOIN	42.50
PORCINI MUSHROOM RAVIOLI, ZUCCHINI RIBBONS, WILD MUSHROOM CREAM SAUCE	
OVEN ROASTED BEEF TENDERLOIN	42.50
CLASSIC DEMI GLACE, ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS	
PETITE FILET MIGNON	42.50
HERB AU GRATIN POTATOES, TOASTED ALMONDS, HARICOT VERTS, CARAMELIZED SHALLOTS, DEMI-GLACE	
BRAISED SHORT RIBS	36.25
GARLIC MASHED POTATOES, BLISTERED TRI-COLORED BABY CARROTS	

**ENTRÉES - VEGETARIAN**

CHOOSE ONE OPTION:

RATATOUILLE
SWEET & YUKON POTATO SCALLOPINI
BUTTERNUT SQUASH RAVIOLI
SAGE VEGAN 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 4.50 PER PERSON:

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

**\*\* 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 \$3.10 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	13.50	VEGETARIAN	21.25
PEPPERONI	15.50	MUSHROOMS, GREEN BELL PEPPERS, TOMATO, RED ONION & OLIVES	
SAUSAGE	15.50	SUPREME	21.25
HAWAIIAN	17.25	PEPPERONI, SAUSAGE, MUSHROOMS, GREEN BELL PEPPER, RED ONION & OLIVES	
HAM & PINEAPPLE		CUSTOM PIZZA	3.00
MEAT LOVERS	21.25		PER TOPPING
PEPPERONI, SAUSAGE, HAM & BACON		10" GLUTEN FREE PERSONAL PIZZA	
BBQ CHICKEN	21.25	AVAILABLE UPON REQUEST	
BBQ CHICKEN, BACON, RED ONIONS & BBQ SAUCE			



**EXTRAS**

CAESAR SALAD	65.75
SERVES 10	
GARDEN SALAD	65.75
SERVES 10	
WINGS BY THE DOZEN	17.25
BBQ, BUFFALO, TERIYAKI, GARLIC PARMESAN OR PLAIN. SERVED WITH RANCH DRESSING	
GARLIC BREADSTICKS	14
BY THE DOZEN, SERVED WITH MARINARA SAUCE	
DONUT HOLES	4.75
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 **\$29.25** for orders under **\$50** and **\$11.75** for orders from **\$51-\$100.**

**BEVERAGES**

	<i>PRICED PER GALLON</i>		<i>PRICED PER ITEM</i>
ICED WATER	6.25	BOTTLED WATER	1.20
ICED COFFEE	21	ASSORTED SODAS	2.65
ICED TEA	22	LA CROIX	2.65
LEMONADE	22		
STRAWBERRY LEMONADE	23		
ARNOLD PALMER	23		





**SPECIALTY STATIONS**

PER PERSON PRICING

**ROOTBEER FLOAT STATION 6.25**  
 ICE COLD ROOTBEER & PRE-SCOOPED VANILLA ICE CREAM

*PERFECT FOR A HOT DAY!*

**ICE CREAM SUNDAE BAR 8.25**  
 VANILLA & CHOCOLATE ICE CREAM SERVED WITH  
 CHOPPED NUTS, SPRINKLES, CHERRIES, WHIPPED CREAM,  
 CHOCOLATE, CARAMEL & BERRY SAUCES

**HOT CHOCOLATE BAR 4.75**  
 RICH HOT CHOCOLATE, PEPPERMINT SYRUP, HAZELNUT  
 SYRUP, CINNAMON, MARSHMALLOWS & WHIPPED CREAM

**SPECIALTY COFFEE BAR 4.00**  
 FRESHLY BREWED COFFEE, FLAVORED SYRUPS, WHIPPED  
 CREAM, CINNAMON, FLAVORED CREAMERS & SWEETENERS



**LEMONADE STAND 4.00**  
 STRAWBERRY, TRADITIONAL & BERRY CHILLED LEMONADE

**ITALIAN SODA STATION 4.00**  
 CLUB SODA, HALF & HALF, FLAVORED SYRUPS  
 & WHIPPED CREAM

**MILK & COOKIES 4.00**  
 CHOCOLATE CHIP, OATMEAL RAISIN & SNICKERDOODLES  
 SERVED WITH A CARTON OF ICED COLD MILK

**NACHO BAR 8.25**  
 BUILD YOUR OWN NACHOS WITH TORTILLA CHIPS, NACHO CHEESE,  
 CHILI, SHREDDED CHEESE, JALAPENOS, SALSA ROJAS, SLICED  
 OLIVES & SOUR CREAM

**POPCORN STATION 3.75**  
 FRESHLY POPPED POPCORN SERVED WITH SEASONING SALTS

**DUNKING BAR 5.25**  
 MINI CHURROS OR DONUT HOLES SERVED WITH CHOICE OF  
 (3) DIPPING SAUCES: CHOCOLATE PEANUT BUTTER, VANILLA,  
 CHOCOLATE, STRAWBERRY, CARAMEL, MARSHMALLOW

**CARVED TRI-TIP SLIDER\* 10.95**  
 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 9.95**  
 HANDCRAFTED CHEESES, RUSTIC FLATBREADS, GARLIC HERB CREAM  
 CHEESE, SAVORY CRISPS, GRAPES, DRIED FRUIT & NUTS

**DONUT WALL 265**  
 9 DOZEN ASSORTED DONUTS ON DECORATIVE WALL & STANDS

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 \$22.25/hour per attendant  
 to assist with serving food.



**APPETIZER  
SELECTIONS**

**PRICED BY THE DOZEN.**

2 DOZEN MINIMUM PER ITEM.

BBQ MEATBALLS	17.50	FLORENTINE QUICHE TARTLETS (GROUPS OF 50 OR LESS)	17.50
MAC & CHEESE BITES	9.50	SAUSAGE STUFFED MUSHROOMS	23
CORN DOG MUFFIN BITES	22	MUSHROOM TARTS	17.50
CRUNCHY CHICKEN BITES WITH AVOCADO RANCH	23	GREEK MEATBALLS WITH CUCUMBER YOGURT DIPPING SAUCE	17.50
JALAPENO POPPERS WITH CHIPOTLE DIPPING SAUCE	15.50	PRETZEL BITES SERVED WITH MUSTARD OR ADD CHEESE (+1.00)	9.50
CHICKEN EMPANADAS WITH SALSA ROJAS	24	PIGS IN A BLANKET SERVED WITH KETCHUP & MUSTARD	22.25



BEEF OR CHICKEN TAQUITOS WITH SALSA ROJAS	24	SANTA FE EGG ROLLS (BY DOZEN) SERVED WITH SALSA ROJAS	22.50
SWEET & SOUR MEATBALLS	17.50	CHICKEN SATAY SKEWERS (BY DOZEN) SERVED WITH PEANUT DIPPING SAUCES	24.50
ANTIPASTO SKEWERS	24	CAPRESE SKEWERS (BY DOZEN) TOMATO, BASIL & MOZZARELLA SERVED WITH BALSAMIC DRIZZLE	23.75
TUSCAN MEATBALLS WITH MARINARA SAUCE	17.50		
FRIED MOZZARELLA WITH MARINARA SAUCE	15.50		

PROVIDER CATERING

**APPETIZERS,  
SNACKS & PLATTERS**



FALL 2023

**ONSITE MENU**

**SNACKS  
SELECTIONS**

<b>NACHOS</b> CHIPS, NACHO CHEESE SAUCE & JALAPENOS	4.25 <sup>PP</sup>
<b>HOT DOGS</b> INDIVIDUALLY WRAPPED AND SERVED WITH KETCHUP, MUSTARD AND RELISH PACKETS	4.50 <sup>EA</sup>
<b>HAMBURGERS</b>	4.50 <sup>PP</sup>
<b>BACON HOT DOGS</b> INDIVIDUALLY WRAPPED AND SERVED WITH KETCHUP, MUSTARD AND RELISH PACKETS	6.25 <sup>EA</sup>
<b>WINGS (BY DOZEN)</b> BUFFALO, BBQ, TERIYAKI, GARLIC PARMESAN, SWEET CHILI OR PLAIN. SERVED WITH DRESSING	17.25
<b>PULLED PORK SLIDERS</b> BRIOCHE SLIDER BUN & SERVED WITH CREAM COLESLAW	4.10 <sup>EA</sup>
<b>BAKED CUBANO SLIDERS</b>	4.10 <sup>EA</sup>
<b>BAKED TACO SLIDERS</b>	4.10 <sup>EA</sup>
<b>MEATBALL SLIDERS</b>	4.10 <sup>EA</sup>
<b>ITALIAN SAUSAGE SLIDERS</b> SERVED WITH SAUTEED ONIONS & PEPPERS	4.10 <sup>EA</sup>
<b>BBQ CHICKEN SLIDERS</b> BRIOCHE SLIDER BUN & SERVED WITH CREAMY COLESLAW	4.10 <sup>EA</sup>
<b>10" PARTY SUB</b> TURKEY CHEDDAR WITH RANCH MAYO OR ITALIAN WITH ITALIAN MAYO	16.50 <sup>EA</sup>
<b>HOMEMADE PARMESAN CHIPS</b>	2.75 <sup>PP</sup>
<b>INDIVIDUAL TRAIL MIX</b>	3.25 <sup>PP</sup>
<b>MIXED NUTS</b>	3.25 <sup>PP</sup>
<b>BAGS OF POTATO CHIPS</b>	2.10 <sup>EA</sup>
<b>BAGGED POPCORN</b> PACKED INDIVIDUALLY	3.25 <sup>EA</sup>
<b>APPLE SLICES</b> WITH CARAMEL DIP	3.50 <sup>PP</sup>
<b>PROTEIN CLUSTERS</b> CHOCOLATE, ORIGINAL OR WHITE CHOCOLATE WITH CRAISINS	1.10 <sup>EA</sup>





**PLATTER  
SELECTIONS**

MEXICAN STREET CORN DIP <small>SERVES 10</small> WITH TORTILLA CHIPS	61.25
HOT CHICKEN ALFREDO DIP <small>SERVES 10</small> WITH BROCCOLI & MINI BREAD TWISTS	61.25
TOMATO BRUSCHETTA <small>SERVES 10</small>	65.25
HOT ARTICHOKE & SPINACH DIP <small>SERVES 10</small>	51.50
MARINATED & GRILLED VEGETABLES <small>SERVES 10</small>	51.50
FRESH FRUIT SKEWERS <small>BY THE DOZEN</small> WITH YOGURT DIPPING SAUCE	61.25
TRIO OF DIPS <small>SERVES 10</small> FOCACCIA BREAD & FRESH VEGETABLES WITH EDAMAME HUMMUS, SUNDRIED TOMATO SPREAD & WHIPPED HONEY RICOTTA FOR DIPPING	71
PINWHEELS (40 PIECES) TURKEY, PHILLY CHEESESTEAKS, ITALIAN, LATIN CHICKEN & BUFFALO CHICKEN	61.25 65.75
PALM SANDWICHES (25 PIECES) TURKEY, ROAST BEEF & HAM SERVED WITH MAYO & MUSTARD	62.95
FRESH SLICED FRUIT PLATTER <small>SERVES 10</small>	56
GARDEN VEGGIES WITH RANCH <small>SERVES 10</small>	51.25
CHEESE & CRACKERS PLATTER <small>SERVES 10</small>	66.95
TORTILLA CHIPS <small>SERVES 10</small> WITH SALSA ROJAS	33.25
TORTILLA CHIPS <small>SERVES 10</small> WITH 7-LAYER DIP	51.50
TORTILLA CHIPS <small>SERVES 10</small> WITH GREEN GODDESS SALSA	51.50
HUMMUS AND PITA CHIPS <small>SERVES 10</small>	33.95
CAESAR SALAD <small>SERVES 10</small> WITH GARLIC CROUTONS	65.75
GARDEN SALAD <small>SERVES 10</small> WITH BALSAMIC VINAIGRETTE	65.75
CALIFORNIA ROLLS (BY DOZEN) SERVED WITH PICKLED GINGER, SOY SAUCE & WASABI	23.50
ASSORTED SUSHI PLATTER (BY DOZEN) SERVED WITH PICKLED GINGER, SOY SAUCE & WASABI	25.50
GARLIC BREADSTICKS (BY DOZEN) SERVED WITH MARINARA SAUCE	14



# ONSITE MENU

## APPETIZERS, SNACKS & PLATTERS

### BEVERAGES

*PRICED PER GALLON*

WATER	6.25
SPA WATER	14.50
HOT OR ICED COFFEE	21
HOT OR ICED CHAI	21
HOT CHOCOLATE	21
EGGNOG	21
HOT APPLE CIDER	21
ICED TEA	22
LEMONADE	22
BERRY LEMONADE	23
BASIL LEMONADE	23
WATERMELON LIMEADE	23
JALAPENO LIMEADE	23
ARNOLD PALMER	23
TROPICAL CITRUS PUNCH	23
ORANGE JUICE	23.25
HORCHATA	21.75

*PRICED PER ITEM*

BOTTLED WATER	1.20
ASSORTED SODAS	2.65
LA CROIX	2.65
HOT WATER WITH TEA BAGS	2.25
SPA WATER INGREDIENTS	7.25

### SOUPS

*PRICED PER GALLON*

CHILI	35.50
BROCCOLI CHEDDAR	35.50
ROASTED TOMATO BASIL BISQUE	35.50
LOADED POTATO	35.50
CHICKEN TORTILLA	35.50
BUTTERNUT SQUASH	35.50
CLAM CHOWDER	35.50
ROASTED RED PEPPER	35.50

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 **\$22.25/HOUR** PER ATTENDANT TO ASSIST WITH SERVING FOOD.





**CAKE**  
 CELEBRATIONS

<i>HALF SHEET CAKES (48 SERVINGS)</i>	
<b>CREAM FILLING</b>	44.50
<b>FRESH FRUIT FILLING</b>	58.75
<i>FULL SHEET CAKES (96 SERVINGS)</i>	
<b>CREAM FILLING</b>	84.75
<b>FRESH FRUIT FILLING</b>	99.25
<b>**CUSTOM DESIGN FEE</b>	22

**CAKE FLAVORS**  
 WHITE, CHOCOLATE, MARBLE,  
 CARROT, LEMON, RED VELVET

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

**CREAM FILLINGS**  
 CHOCOLATE, VANILLA, LEMON

**FRESH FRUIT FILLINGS**  
 STRAWBERRY, MIXED BERRIES

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

**CAKE CUTTING ATTENDANT AVAILABLE  
 FOR ADDITIONAL \$23.50/HR  
 PER ATTENDANT**

**PASTRIES**  
 BY THE DOZEN

<b>BREAKFAST BREADS</b>	24.95
<b>CINNAMON ROLLS</b>	23.75
<b>STICKY BUNS</b>	25.25
<b>ASSORTED DANISHES</b>	19
<small>BEAR CLAWS, CHEESE DANISH, CHOCOLATE CROISSANTS, CHEESE RASPBERRY CROISSANTS</small>	
<b>SCONES</b>	25.25
<small>BLUEBERRY, CINNAMON, RASPBERRY WHITE CHOCOLATE</small>	
<b>REGULAR MUFFINS</b>	25.25
<b>MINI MUFFINS</b>	15.75
<b>GLUTEN FREE MUFFINS</b>	26.25
<small>BLUEBERRY &amp; DOUBLE CHOCOLATE</small>	
<b>DONUTS</b>	23.75
<small>CHOCOLATE ICING, VANILLA ICING, CINNAMON SUGAR</small>	
<b>DONUT HOLES</b>	4.75
<b>MINI CHOCOLATE CROISSANTS</b>	23.75
<b>CINNAMON COFFEE CAKE</b>	19.50
<small>SERVES 12-16</small>	





**COOKIES**  
 BY THE DOZEN

ASSORTED COOKIES	16.25
GRAD COOKIES	19.50
GINGERBREAD PEOPLE	25.25
ALMOND COOKIES	19.50
FRENCH MACARONS	23.75
ROYALE COOKIES	17.50
<i>HOLIDAY COOKIES</i>	
<i>FROSTED</i>	24
<i>SUGAR SPRINKLED</i>	20.25

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

**INDIVIDUAL**  
 DESSERTS

S'MORES	3.10
CARAMEL APPLES (SEASONAL)	4.10
PARFAITS	5.50
<i>STRAWBERRY SHORTCAKE, CHOCOLATE PEANUT BUTTER,          LEMON MERINGUE, BERRIES &amp; CREAM, COOKIES &amp; CREAM,          BANANA CREAM PIE, KEY LIME PIE</i>	
ICE CREAM 3 GAL. TUB	51.25
<i>STRAWBERRY, CHOCOLATE, VANILLA</i>	
<i>FROZEN SQUEEZES</i>	1.85
<i>LEMONADE, STRAWBERRY LEMONADE</i>	
ICE CREAM CUP 4OZ	1.25
LEMONADE CUP 12OZ	2.65
STRAWBERRY LEMONADE CUP 12OZ	2.65

**ETC.**  
 BY THE DOZEN

MINI WHOOPIE PIES	15.25
<i>RED VELVET, CHOCOLATE, PUMPKIN</i>	
MINI CHURROS	16.25
CAKE POPS	24.65
<i>CHOCOLATE DIPPED          STRAWBERRIES</i>	25.25
<i>MINI RICE KRISPY TREATS</i>	25.25
<i>CUPCAKES</i>	23.75

*FLAVORS - WHITE, CHOCOLATE, MARBLE,  
 CARROT, LEMON, RED VELVET*

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

SPECIALTY THEMED CUPCAKES	29.50
<i>COCA COLA, DULCE DE LECHE, COCONUT LIME</i>	
INDIVIDUAL CUPCAKE PACKAGING	2.65 <sup>EA</sup>





**PIES**

10" GOURMET PIES 22.75  
 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 25.25  
 MINI DESSERT BARS 12.50

BROWNIES 25.25  
 MINI BROWNIES 12.50  
 MINI PEPPERMINT BROWNIES 16

RICE KRISPY TREATS 25.25

**BEVERAGES**

*PRICED PER GALLON*

ICED WATER 6.25  
 SPA WATER 14.50  
 HOT OR ICED COFFEE 21  
 ICED TEA 22  
 LEMONADE 23  
 ARNOLD PALMER 23

*PRICED PER ITEM*

BOTTLED WATER 1.20  
 ASSORTED SODAS 2.65  
 LA CROIX 2.65  
 HOT WATER WITH TEA BAGS 2.25

ALL ITEMS ARE AVAILABLE FOR DELIVERY/SET-UP OR TO BE PICKED AT THE **ADC** DURING NORMAL BUSINESS HOURS.

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