



SUMMER catering specials

APPETIZERS

- peach and prosciutto tartlet \$3.95
- heirloom tomato crostini with basil and olive oil \$3.75
- crab stuffed mushrooms, red peppers, fresh parsley, lemon aioli \$4.95
- turkey slider, caramelized onion, cabot cheese, pickles, brioche buns \$4.50
- gazpacho with shrimp, avocado, celery, tomatoes, red onion, cilantro, and flour tortilla chips \$4.50
- albacore tuna ceviche with scallions, jalapeno, cilantro, lime and tortilla chip \$4.95

ENTRÉES

Peruvian Plate 18.95
roasted chicken breast, citrus cilantro dressing
grilled lomo saltado with tomatoes and crispy potatoes
solterito salad with corn, black beans, tomato, queso fresco, butter lettuce
tacu tacu rice with lentils
roasted summer squash and carrots

Baja Street Tacos 17.95
blackened market fish tacos with creamy avocado sauce and mango salsa
fried chicken tacos with cabbage slaw, jalapenos and chipotle aioli
shredded lettuce, queso fresco with corn & flour tortillas
chopped salad with gem lettuce, baby kale, red onion, grape tomatoes, tortilla strips and piquillo
pepper ranch
side of cilantro rice and black beans

Tailgate 17.95
beer brats- peppers and onion, hoagie rolls, spicy mustard
citrus marinated 8 piece chicken, chard tomatillo salsa verde
classic coleslaw
grilled corn on the cob with herb butter
baked potatoes with sour cream, green onion on the side





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ENTRÉES CONTINUED

Filipino BBQ

18.95

*coca-cola marinated pork skewers with pickled green papaya and carrots
chicken breast marinated in lemongrass, garlic, lime juice and annatto seeds
heirloom tomato and onion salad with cucumbers, chopped egg, baby greens and lime vinaigrette
macaroni pasta salad
roasted sweet potatoes with herbs and grated parmesa*

Tailgate

17.95

*beer brats- peppers and onion, hoagie rolls, spicy mustard
citrus marinated 8 piece chicken, chard tomatillo salsa verde
classic coleslaw
grilled corn on the cob with herb butter
baked potatoes with sour cream, green onion on the side*





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GOURMET ENTRÉE SALADS SEASONAL SELECTIONS 16.95

- buckwheat soba salad with carrots, celery, green onion, toasted peanuts, crispy shallots, miso dressing
- pickled shrimp salad with peaches, cucumbers, grilled corn, shaved red onion, baby greens and herb lemon vinaigrette
- grilled steak salad with scallions, heirloom cherry tomatoes, avocado, arugula, frisee, watercress, djion vinaigrette and garlic croutons
- pulled chicken and roasted baby carrot salad with nectarines, peaches, ricotta salata and honey cumin vinaigrette

EXECUTIVE SANDWICH BOARD SEASONAL SELECTIONS 18.50

- garlic-rubbed steak with arugula, blue cheese aioli, caramelized onion and chimichurri sauce on pretzel hoagie
- pan bagnat with chili marinade tuna, artichoke, capers, red onions, sauce gribiche, baby greens and olive tapenade on french baguette

GOURMET SANDWICH BOARD SEASONAL SELECTIONS 16.50

- vine ripe beefsteak tomato and feta sandwich with fresh basil, shave fennel, olive oil, salt and pepper on rosemary ciabatta bread
- california chicken wrap with bacon, avocado, cheddar, tomatoes, cilantro, jalapeno lime aioli and spinach four tortilla

CLASSIC SANDWICH BOARD SEASONAL SELECTIONS 14.50

- grilled asparagus sandwich with scallions, shaved manchego, aioli and romesco sauce on a baguette
- chicken salad with tart apples, basil, dried cherries and bibb lettuce on sourdough bread

DESSERTS

- blueberry pie with whipped cream \$3.75
- lemon raspberry cupcakes with berry buttercream \$3.75
- summer peach crostata with whipped mascarpone \$3.75
- Small bites option of desserts 2.75 per piece

