

Taco Bar

\$25 per person

Appetizer

Tortilla chips with a house-made salsa verde and fresh pico de gallo

Proteins

Tomatillo braised chicken
15-hour citrus braised pork carnitas

Vegetarian

Charred corn and black beans, sautéed onions, bell peppers, and soyrizo

Sides

Mexican rice
Choice of refried beans or black beans

Condiments

House-made salsa verde
House-made avocado crema
Onion
Cilantro
Lemons

Pizza & Pasta

\$35 per person

Salad: choice of one

Caesar Salad

Romaine lettuce, Grano Padano parmigiana, croutons, house-made Caesar dressing

Mixed Green Salad

Pepitas, tomato, carrot, red onion, house made buttermilk ranch

Caprese Salad

Fresh mozzarella, tomato, basil, balsamic glaze, extra virgin olive oil

Pasta: choice of two

Chicken Alfredo

Penne pasta served in a creamy alfredo sauce with grilled chicken

Pasta with Meatballs

Penne pasta with flavorful marinara sauce and beef meatballs

Shrimp Pesto

Linguine pasta tossed in a house-made pesto sauce and grilled shrimp

Pizza: choice of three

Margarita

San Marzano tomato sauce, mozzarella, parmigiana

Pepperoni

San Marzano tomato sauce, Niman Ranch pepperoni, mozzarella, parmigiana

Hot Honey

San Marzano tomato sauce, spicy coops, Italian sausage, pepperoni, mozzarella, parmigiana

Truffle Mushroom

Garlic confit oil, mozzarella, parmigiana, chef's assorted mushrooms, parsley

BBQ Chicken

BBQ sauce, mozzarella, chicken, parmigiana, red onion, cilantro

Pineapple Pepperoni

San Marzano tomato sauce, mozzarella, parmigiana, pepperoni, pineapple



Formal Buffet

\$45 - \$65 per person

Appetizer: choice of three

- Caprese – Fresh mozzarella, tomato, basil, balsamic glaze, extra virgin olive oil
Prosciutto and Melon – seasonal melon topped with prosciutto, drizzled in olive oil and maldon salt
Ahi Tuna Poke – Ahi tuna tossed with scallions, red onion, soy sauce, ponzu and served with wonton chips
Garlic Parsley Shrimp Cocktail – marinated shrimp served with house-made cocktail sauce
Shishito Peppers – grilled peppers tossed in olive oil and lemon, aioli for dipping
Smoked Salmon Bruschetta – smoked salmon, crème fresh, shallot, dill, capers

Salads: choice of two

Caesar Salad

Romaine lettuce, Grano Padano parmigiana, croutons, house-made Caesar dressing

Apricot and Goat Cheese

mixed greens, dried apricot, goat cheese, Carmelo red onion, balsamic dressing

Strawberry and Feta

mixed greens, strawberry, feta cheese, red onion, balsamic dressing

Bakers Bacon Cobb

Romaine lettuce, egg, red onion, tomato, Bakers bacon, house-made buttermilk ranch dressing

Entree: choice of two

Mediterranean Grilled Chicken with Tzatziki

Braised Short Ribs with Demi-Glace

Herb Roasted Salmon

Garlic Shrimp Scampi

Rosemary Grilled Rack of Lamb

Sides: choice of two

Whipped Chive Mashed Potatoes

Herb Roasted Fingerling Potatoes

Grilled Seasonal Veggies

Truffle Macaroni And Cheese

Grilled Artichoke Hearts