



Our difference is in the details



APPETIZERS

APPETIZER- Botanitas #1

25 guests \$1040 | 50 guests \$2080 | 75 guests \$3120
100 guests \$4160 | 125 guests \$5200 | 150 guests \$6240

- Chips, Salsa Fresca, Sour Cream, Roasted Red Salsa & Salsa Verde
- Chicken Quesadilla Triangles
- Mini Beef Rolled Taquitos
- Bunuelos

APPETIZER- Charcuterie #1

25 guests \$1040 | 50 guests \$2080 | 75 guests \$3120
100 guests \$4160 | 125 guests \$5200 | 150 guests \$6240

- Baked Brie with Apricot Glaze and Toasted Almonds
- (Served with Assorted Crackers and Sliced Baguette)
- Griddled Spiced Pear, Gorgonzola, and Brie Quesadillas
- Seasonal Fruit
- Assorted Cookies

APPETIZER- Islander Bites #1

25 guests \$1040 | 50 guests \$2080 | 75 guests \$3120
100 guests \$4160 | 125 guests \$5200 | 150 guests \$6240

- Lumpia
- Teriyaki Glaze Chicken Skewers
- Spring Rolls
- Cheesecake Bites

(All Appetizer Packages come with Regular & Decaf Coffee, Lemonade, Iced Tea & Infused Water)

COFFEE CART

50 guests \$1495 | 75 guests \$2242
100 guests \$2990 | 150 guests \$4485

- Served Hot or Iced
- Assorted Espresso Drinks
- Regular and Decaf Coffee
- Americano Syrup Flavors: French Vanilla, Caramel, Salted Caramel and Hazelnut
- Assorted Muffins, Danishes & Scones Lemonade · Iced Tea · Infused Water



All prices include set-up, two hours room rental, and clean up.
Food is made from scratch!

GATHERING

APPETIZER- Botanitas #2

25 guests \$1040 | 50 guests \$2080 | 75 guests \$3120
100 guests \$4160 | 125 guests \$5200 | 150 guests \$6240

- Mini Chicken or Beef Sopas (Topped with Lettuce, Cotija Cheese & Sour Cream)
- Mini Ceviche Tostadas
- Frijoles Puercos Dip (Served with Chips)
- Mexican Wedding Cookies

APPETIZER- Charcuterie #2

25 guests \$1040 | 50 guests \$2080 | 75 guests \$3120
100 guests \$4160 | 125 guests \$5200 | 150 guests \$6240

- Caprese Crostini
- Flat Bread Triangles: Caramelized Onions, Walnuts, Arugula, Monterrey Jack, Parmesan Cheese, Gorgonzola
- Pine Nut topped Fresh Basil served with Assorted Crackers and Sliced Baguette
- Brownies

APPETIZER- Islander Bites #2

25 guests \$1040 | 50 guests \$2080 | 75 guests \$3120
100 guests \$4160 | 125 guests \$5200 | 150 guests \$6240

- Hawaiiin Meatballs
- Chicken Adobe Wings
- Crab Rangoons
- Brownies

LUNCH & DINNER

LIGHT FARE- BREAKFAST

25 guests \$1235 | 50 guests \$2470 | 75 guests \$3705
100 guests \$4940 | 125 guests \$6175 | 150 guests \$7410

- **Mini Quiche:**
 - Lorraine and Asparagus with Cheese
- Assorted Pasties and Muffins
- Fresh Fruit Parfait with Vanilla Yogart topped with Fresh Fruit and Granola

LIGHT FARE- BBQ

25 guests \$1235 | 50 guests \$2470 | 75 guests \$3705
100 guests \$4940 | 125 guests \$6175 | 150 guests \$7410

- Barbecue Chicken
- Macaroni & Cheddar Cheese
- Pineapple Coleslaw
- Potato Salad
- Assorted Cookies

LIGHT FARE-CHARCUTERIE

25 guests \$1235 | 50 guests \$2470 | 75 guests \$3705
100 guests \$4940 | 125 guests \$6175 | 150 guests \$7410

- Assorted Meats & Cheeses
- Crackers and Sliced Bread
- Fresh & Dried Fruit, Jam and Nuts
- Hummus with Pita Bread and Fresh Vegetables
- Brownies

LIGHT FARE- STREET TACOS

25 guests \$1235 | 50 guests \$2470 | 75 guests \$3705
100 guests \$4940 | 125 guests \$6175 | 150 guests \$7410

- Pollo Adobada & Carnitas
- Served on Mini Corn Tortillas
- Served with Onions, Cilantro, & Limes
- Refried Beans and Mexican Rice
- Tortilla Chips, Salsa Fresca, Guacamole, Salsa Roja, and Salsa Verde
- Assorted Cookies



All prices include set-up, two hours room rental, and clean up.
Food is made from scratch!

GATHERING

LIGHT FARE- AMERICAN

25 guests \$1235 | 50 guests \$2470 | 75 guests \$3705
100 guests \$4940 | 125 guests \$6175 | 150 guests \$7410

- Beef Slider
- Assorted Sandwiches (Turkey, Ham, & Chicken Salad)
- Macaroni & Cheddar Cheese
- Garden Salad
- (Cucumber, Tomato, Red Onion, Shredded Carrots, & Served with Italian Dressing)
- Assorted Cookies

LIGHT FARE- ITALIAN

25 guests \$1235 | 50 guests \$2470 | 75 guests \$3705
100 guests \$4940 | 125 guests \$6175 | 150 guests \$7410

- Assorted Deli Sandwiches: Spicy Italian, Turkey, Ham, & Chicken Salad
- Antipasto Salad
- (Rotini, Salami, Capicola, Provolone Cheese, Artichoke Hearts & Roasted Red Peppers)
- Gourmet Potato Chips
- Assorted Cookies

LIGHT FARE- FILIPINO

25 guests \$1235 | 50 guests \$2470 | 75 guests \$3705
100 guests \$4940 | 125 guests \$6175 | 150 guests \$7410

- Chicken Adobo
- Pancit Sotanghon
- Lumpia
- Steamed White Rice
- Assorted Cookies

LIGHT FARE- HISPANIC

25 guests \$1235 | 50 guests \$2470 | 75 guests \$3705
100 guests \$4940 | 125 guests \$6175 | 150 guests \$7410

- Chicken Fajitas
- Refried Beans and Mexican Rice
- Flour and Corn Tortillas
- Tortilla Chips, Salsa Fresca, Guacamole, Salsa Roja, and Salsa Verde
- Bunuelos

All Light Fare Packages come with Regular & Decaf Coffee, Lemonade, Iced Tea & Infused Water.



LIGHT FARE- BURRITO & QUESADILLA BAR

25 guests \$1235	50 guests \$2470	75 guests \$3705
100 guests \$4940	125 guests \$6175	150 guests \$7410
PICK TWO MEAT OPTION		
➤ Carne Asada		
➤ Pollo Asado		
➤ Pollo Adobado		
➤ Carnitas		
➤ Al Pastor		
➤ Grilled Vegetables		
Toppings: Cheese, Sour Cream, Guacamole, Salsa Fresca, Onion, Cilantro, Red & Green Salsa		
➤ Served with Rice and Beans		
➤ (Aguas Frescas Options are available for this menu)		

LIGHT FARE- MEDITERRANEAN

25 guests \$1235	50 guests \$2470	75 guests \$3705
100 guests \$4940	125 guests \$6175	150 guests \$7410
➤ Mediterranean Carved Chicken		
➤ Garden Salad with Greek Dressing		
➤ Basmati Rice		
➤ Greek Salad (Tomato, Cucumber, Olives, Red Onions)		
➤ Served with Tzatziki sauce & Pita Bread		
➤ Assorted Cookies		

All Light Fare Packages come with Regular & Decaf Coffee, Lemonade, Iced Tea & Infused Water.

All prices include set-up, two hours room rental, and clean up. Food is made from scratch!



TAQUERO MENU

50 guests \$1430	75 guests \$2145
100 guests \$2860	150 guests \$4290
➤ Carne Asada	
➤ Pollo Asado or Pollo Adobado	
➤ Al Pastor or Carnitas	
➤ Corn Tortillas	
➤ Cheese for Quesadillas & Mulitas	
➤ Refried Beans or Frijoles de la Oya	
➤ Grilled Jalapenos, Grilled Banana Peppers & Grilled Green Onions	
➤ Guacamole, Salsa Rojo, Salsa Verde, Avocado Cream, Cactus Salad, Pickled Onions, Cilantro, Onion, Limes, Radishes	
➤ (Aguas Frescas/ Flavor Select One Flavor for Every 50 Guests	
Horchata ~ Jamaica ~ Tamarindo ~ Lemonade	
~ Strawberry	
Cucumber ~ Watermelon ~ Cantaloupe ~ Pineapple	



LUNCH & DINNER

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FULL FARE- BREAKFAST

25 guests \$1,625 | 50 guests \$3,250 | 75 guests \$4,875
100 guests \$6,500 | 125 guests \$8,125 | 150 guests \$9,750

- Scrambled Eggs
- Bacon & Sausage Links
- Home Potatoes
- Freshly Baked Muffins
- Orange Juice

FULL FARE- BBQ

25 guests \$1,625 | 50 guests \$3,250 | 75 guests \$4,875
100 guests \$6,500 | 125 guests \$8,125 | 150 guests \$9,750

PICK TWO ENTREES

- Barbecue Chicken
- Hamburger
- Pulled Pork Sandwiches
- Bked Beans or Ranch Style Beans
- Coleslaw
- Potato Salad
- Cornbread
- Peach Cobbler Cheesecake Bites

FULL FARE- HISPANIC

25 guests \$1,625 | 50 guests \$3,250 | 75 guests \$4,875
100 guests \$6,500 | 125 guests \$8,125 | 150 guests \$9,750

PICK TWO ENTRÉE

- Chicken Enchiladas with Red or Green Sauce
- Beef or Chicken Fajitas
- Green Pork
- Refried Beans and Cilantro Rice
- Tortilla Chips, Salsa Fresca, Guacamole, Salsa Roja and Salsa Verde
- Flour and Corn Tortillas
- Bunuelos with Ice Cream

All Full Fare Packages come with Regular & Decaf Coffee, Lemonade, Iced Tea & Infused Water.



All prices include set-up, two servers, two hours room rental, and clean up. Food is made from scratch!

FULL FARE- AMERICAN

25 guests \$1,625 | 50 guests \$3,250 | 75 guests \$4,875
100 guests \$6,500 | 125 guests \$8,125 | 150 guests \$9,750

➤ Herbed Grilled Chicken served with Two Sauces:

- Pesto Cream, Wild Mushroom Cream Sauce or Lemon Caper Sauce
- Marinated Oven Roasted Vegetables
- Creamy Garlic Mashed Potatoes
- Caesar salad with Homemade Dressing
- Carrot cake with Cream Cheese Frosting

FULL FARE- FILIPINO

25 guests \$1,625 | 50 guests \$3,250 | 75 guests \$4,875
100 guests \$6,500 | 125 guests \$8,125 | 150 guests \$9,750

- Crispy Pork Belly
- Pancit Sotanghon
- Spring Rolls and Lumpia
- Steamed White Rice
- Flan

FULL FARE- ITALIAN

25 guests \$1,625 | 50 guests \$3,250 | 75 guests \$4,875
100 guests \$6,500 | 125 guests \$8,125 | 150 guests \$9,750

PICK ONE ENTRÉE

- Chicken Parmesan with Fresh Tomato Basil Sauce
- Chicken Picatta
- Traditional Lasagna
- Penne Pata served with Tomato Basil Sauce
- Garden Salad with Italian Dressing
- (Cucumber, Tomatoes, red Onions and Shredded Carrots)
- Marinated Roasted Vegetables
- Dinner Rolls with Butter
- Traditional Tiramisu



GATHERING

9



LUNCH & DINNER

FULL FARE- MEDITERRAN

25 guests \$1625 | 50 guests \$3250 | 75 guests \$4875
100 guests \$6500 | 125 guests \$8125 | 150 guests \$9750

Pick Two Entrée

- Greek Lemon Chicken
- Chicken Kebabs
- Beef Kebabs
- Garden Salad with Green Dressing or Mediterranean Orzo salad
- Saffron rice
- Assorted Veggie skewers
- Hummus & Pita chips
- Served with Garlic sauce
- Walnut & Pistachio Baklava

FULL FARE- BURRITO & QUESADILLA BAR

25 guests \$1625 | 50 guests \$3250 | 75 guests \$4875
100 guests \$6500 | 125 guests \$8125 | 150 guests \$9750

PICK THREE OPTIONS

- Carne Asada
- Pollo Asado
- Pollo Adobado
- Carnitas
- Al Pastor
- Grilled Vegetables
- Toppings: Cheese, Sour Cream, Guacamole, Salsa Fresca, Onion, Cilantro, Red & Green Salsa
- Served with Rice and Beans
- (Agua Frescas Options are available for this menu)

All Full Fare Packages come with Regular & Decaf Coffee, Lemonade, Iced Tea & Infused Water.



All prices include set-up, two servers, two hours room rental, and clean up. Food is made from scratch!



GATHERING



DESSERT

SWEET & SAVORY

DESERT PACKAGE #1

25 guests \$682 | 50 guests \$1365 | 75 guests \$2047
100 guests \$2730 | 125 guests \$3415 | 150 guests \$4095

- Assorted Cookies
- Brownies
- Seasonal Fresh Fruit

DESERT PACKAGE #2

25 guests \$682 | 50 guests \$1365 | 75 guests \$2047
100 guests \$2730 | 125 guests \$3415 | 150 guests \$4095

- Mini Pan Dulce
- Chocoflan
- Seasonal Fresh Fruit

DESERT PACKAGE #3

25 guests \$682 | 50 guests \$1365 | 75 guests \$2047
100 guests \$2730 | 125 guests \$3415 | 150 guests \$4095

- Carrot Cake with Cream Cheese Frosting
- Cheesecake
- Assorted Cookies

(All Dessert Packages come with Regular & Decaf Coffee, Lemonade, Iced Tea & Infused Water)



All prices include set-up, two hours room rental, and clean up.
Food is made from scratch!



SWEET and SAVORY MENU

25 guests \$995 | 50 guests \$1820 | 75 guests \$2730
100 guests \$3640 | 125 guests \$4550 | 150 guests \$5460

(Comes with Seasonal Fresh Fruit, Regular & Decaf Coffee, Lemonade, Iced Tea & Infused Water)

PICK TWO ENTRÉE:

- Chicken Tinga Empanada
- Picadillo Empanada
- Anaheim Chili and Cheese Empanada
- Potato Rolled Tacos
- Curry Chicken Pinwheels (Contains Nuts)
- Almond Chicken Salad Roll (Contains Nuts)

CHOOSE ONE SALAD:

- Italian Pasta Salad
- Southwestern Salad
- Caesar Salad

CHOOSE ONE DESSERT:

- Chocolate Chip Cookies
- Mini Brownies
- Mini Cupcakes
- Wedding Cookies