



Catalyst Ranch

Menu
2024



Need Help Choosing Your Menu?
We're here to help make this as stress-free as possible!

Table of Contents

Page 3: Breakfast
 Page 4: Lunch - Sandwiches
 Page 5: Lunch - Salads
 Page 6: Build Your Own Salad Bar
 Page 7: Build Your Own Bowl Bar
 Page 8: Build Your Own Lunch Bar
 Page 9: Hot Lunch - Buffets
 Page 11: Hot Vegan Meals
 Page 12: Appetizers - Small Bites
 Page 13: Appetizers - Party Style
 Page 14: Appetizers - Platters
 Page 16: Bar Packages

Please only choose one breakfast and one lunch option for your group. You can add additional items where indicated.



Breakfast

10 person order minimum

The FAMOUS Ranch Continental! - \$24.25pp

When your group is hungry as a pack of cowboys fresh from riding herd, set them up with the

The FAMOUS Ranch Continental Breakfast!

We'll provide an assortment of Cold Cereals, Oatmeal, Yogurt with a multitude of Delicious Toppings (raisins, chia seeds, chocolate chips, sliced almonds, brown sugar, gluten-free & regular granola, flax seed, banana chips, sunflower seeds, raisins, cinnamon, Hard Boiled Eggs, Artisan Cheese, Freshly Baked Breads & Pastries, accompanied by a variety of spreads (cream cheese, butter, fruit preserves, Nutella, almond butter, Fresh Fruit, Juice, Coffee & Teas.

Optional Breakfast Add-ons (10 person min)

Selections with * can only be ordered with Hot Breakfast

Breakfast Parfaits \$8.50pp V/GF

Greek Style Vanilla Yogurt | House Granola | Fresh Berries

Overnight Oats \$8.50pp V/GF

Steel Cut Oats | Vanilla Almond Milk | Chia Seeds | Greek Style Yogurt | Dried Blueberries | Lemon Zest | Slivered Almonds

***Hot Oats \$8.50pp V/GF**

*Biscuits and sausage gravy - \$9.50

*Smoked salmon display - \$21.50 GF

Pastry Platter (Serves 12) - \$60 V

Fruit Platter (Serves 12) - \$35 VG/GF

Build Your Own Hot Breakfast Buffet - \$25.25pp

All BYOB Buffets include one egg entree, one protein, one side and a platter of fresh sliced fruit

Additional egg entrees are \$8.25 per guest, additional proteins and sides are \$5.75 per guest

Egg Entrees (Choose 1 style of egg and 1 type where needed):

1. Scrambled Eggs

Farm fresh eggs, fluffy scrambled eggs topped with fresh parsley V/GF

2. Crustless Quiches (Please specify 1 type):

A. Lorraine with Smokey Bacon, Swiss and Monterey Jack Cheeses GF

B. Veggie with Asparagus, Peppadew Peppers, Monterey Jack and Gruyere Cheeses V/GF

3. Scramblers (Please specify 1 type):

A. Denver Scrambled Eggs, Smoked Ham, Onion, Bell Peppers and Cheddar Cheese GF

B. Greek Town Scrambled Eggs, Spinach, Tomatoes, Onions, Mushrooms, and Feta Cheese V/GF

C. Lumberjack Scrambled Eggs, Onions, Peppers, Country Sausage, Bacon and Cheddar Cheese GF

D. Caprese Scrambled Eggs, Roma Tomatoes, Fresh Mozzarella and Basil V/GF

4. Smothered Breakfast Burritos (Please specify 1 type):

A. Picadillo Seasoned Ground Beef, Potato, Onion, Peppers, Scrambled Eggs, Cheese, Red Salsa

B. Chicken Suizas Chicken Breast, Onions, Scrambled Eggs, Black Beans, Cheese, Green Salsa

C. Los Vegetables Fresh Seasonal Vegetables, Black Beans, Scrambled Eggs, Cheese, Green Salsa V

*****Can be made with Gluten Free Tortillas upon requests*****

Breakfast Proteins (Choose 1):

Bacon GF

Pork Sausage GF

Chicken Sausage GF

Veggie Sausage VG/GF

Tavern Ham GF

Corned Beef Hash GF

Mexican Chorizo GF

Soy Chorizo VG/GF

Breakfast Sides (Choose 1):

Breakfast Potatoes VG/GF

Retro Hash Brown Patties VG/GF

Breakfast Pastries V

French Toast* V

Buttermilk pancakes* V


Waffles* V

*Comes with syrup, butter and your choice of either blueberry OR strawberry compote

(V) Vegetarian (VG) Vegan (GF) Gluten-Free

Dairy-free and other dietary needs available upon request

All Food & Drink Items' Prices do not include service charge of 22% and the tax of 10.25%



Lunch - Sandwiches

10 person order minimum
(2 choices for up to 10 ppl; 3 choices for 11ppl and up)
\$5.00pp additional charge for dinner option
All Sandwiches except wraps and paninis can be made GF

Upscale Sandwich Tray \$27.00pp

Served with Fresh Sliced Fruit, and your choice of Pasta Salad, Green Salad **OR** Dijon Potato Salad.
Served buffet style.

Executive Boxed Sandwich Lunch \$28.00pp

Choice of Sandwich served with Chef's Pasta Salad, Fresh Fruit and Chef's Choice of Dessert.
Served in a clear top Bento Box.

Bistro Steak

Grilled Steak | Caramelized Onions | Baby Greens | Oven Roasted Tomato | Creamy Garlic Mayo | French Baguette

Little Italy

Genoa Salami | Capicola | Ham | Provolone | Lettuce | Tomato | Pepper rings | Classic Vinaigrette | Garlic Mayo | Sub roll

Horsey Roast Beef

Lean Roast Beef | Dill Havarti | Horseradish Mayo | Lettuce | Tomato | Red Onion | Pretzel Roll

Apple Pecan Tuna Croissant

Apple-Pecan Tuna Salad | Lettuce | Tomato | Flaky Croissant

Grilled Chicken Panini

Grilled Chicken Breast | Arugula | Parmesan Cheese | Roasted Red Pepper | Homemade Pesto | Grilled Sourdough

Monterey Chicken Wrap

Grilled Chicken | Romaine | Pico de Gallo | Black Beans | Pepper Jack Chipotle | Mayonnaise

Southwestern Club

Smoked Turkey | Jalapeno Bacon | Lettuce | Tomato | Chipotle Mayo | Whole Wheat Bread

Turkey Cobb Wrap

Turkey | Bacon | Lettuce | Tomato | Egg | Avocado | Crumbled Blue Cheese | Ranch Dressing

Grilled Vegetable Stack V

Red Pepper | Zucchini | Onion | Portobello | Pesto | Tomato | Focaccia

Village Vegetarian V

Hummus | Lettuce | Tomato | Cucumber | Red Onion | Pepper Rings | Classic Vinaigrette | Whole Wheat



Lunch - Salads

10 person order minimum
(2 choices for up to 10 ppl; 3 choices for 11ppl and up) \$5.00pp
additional charge for dinner option
All salads can be made vegetarian or vegan if needed

Salad Entrees \$27.00pp

Choice of salad with artisan rolls and butter.

Served buffet style. All salads can be made vegetarian or vegan if needed.

Executive Boxed Salad Lunch \$28.00pp

Choice of salad, with fresh fruit, artisan roll, butter, and chef's choice of dessert.

Served in a clear top bento box.

Cobb Salad GF

Greens | Grilled Chicken | Bacon | Avocado | Tomato | Egg | Blue Cheese | Ranch dressing

Asian Beef GF

Baby Greens | Marinated Steak | Julienned Peppers | Carrots | Red Cabbage | Ginger Soy Dressing

Tuna Nicoise GF

Mesclun green | albacore tuna new potato | Nicoise olive | egg | tomato | Balsamic vinaigrette

Chopped Kale GF

Healthy Kale | Savory Bacon | Cherry Tomatoes | Shaved Parmesan | Citrus Vinaigrette

Grilled Chicken Caesar

Crisp Romaine | Grilled Chicken | Cherry Tomatoes | Homemade Croutons | Parmesan | Classic Caesar Dressing

Vegetable Skewers VG/GF

Grilled Skewers of Zucchini, Mushroom, Onion, Yellow Squash | Baby Greens | Balsamic Vinaigrette

House Chopped V/GF

Romaine | Roma Tomato | Cucumber | Radish | Scallion | Olive | Penne | Gorgonzola | Croutons | Balsamic Vinaigrette

Ancient Grains Speziato VG/GF

Toasted Red Quinoa | Barley | Wild Rice | Wheat | Berries | Bulgur | Roasted Cremini | Garlic | Chilies | EVOO

(V)Vegetarian (VG) Vegan (GF) Gluten-Free Dairy-free and other dietary needs available upon request

All Food & Drink Items' Prices do not include service charge of 22% and the tax of 10.25%



Build-Your-Own Salad Bar

10 person order minimum
\$5.00pp additional charge for dinner option

Build Your Own Salad Bar Deluxe - \$29.00pp

Includes both salad mixes, grilled chicken breast, toppings, two dressings with rolls and butter.
You may add additional proteins and any of our supreme toppings for an additional cost.

Baby Spring Mix VG/GF

Toppings:

Fresh Red Peppers VG, GF
Cherry Tomatoes VG, GF
Shredded Carrots VG, GF
Thinly Sliced Red Onion VG, GF
Cucumbers - VG, GF
Roasted Pepitas - VG, GF
Spicy Chickpeas - VG, GF
Feta Cheese - V, GF
Cheddar Cheese - V, GF
Oven Roasted Croutons - V

Crisp Greens VG/GF

Dressings - Choose 2

Buttermilk Ranch V
Chipotle Ranch V
Green Goddess V
Citrus Vinaigrette VG/GF
Balsamic Vinaigrette VG/GF
Creamy Avocado V/GF

Additional Proteins

Grilled Flank Steak GF - \$7.50pp
Grilled Salmon GF - \$9.50pp
Grilled Firm Tofu VG/GF - \$6.50pp

Supreme Toppings - Add \$4.50pp for each Additional Topping

Mint Roasted Carrots VG/GF
Crumbled Blue Cheese V/GF
Charred Brussel Sprouts VG/GF
Grilled Asparagus VG/GF
Roasted Cauliflower VG/GF
Roasted Candied Pecans VG/GF



Build-Your-Own Bowl Bar

*10 person order minimum
\$5.00pp additional charge for dinner option
All Bowls are Nut Free*

Choice of 1 BYO Bowl Bar \$29.00pp

Start your bowl with greens or grains.

Top it with a flavorful seasoned chicken.

Garnish with a selection of toppings and sauces.

Add Flank Steak or Shrimp for an additional \$7pp.

Served Buffet Style.

Tex Mex Bowl

Garlic Cilantro Rice | Chopped Romaine | Classic Chicken Tinga | Black Beans |
Grilled Vegetables | Pico de Gallo | Sour Cream | Guacamole | Shredded Cheddar |
Green Tomatillo Salsa | Red Chile Salsa | Chipotle Ranch

Seoul Bowls

Jasmine Rice | Napa Cabbage Slaw | Bulgogi Chicken | Shaved Radish |
Marinated Cucumber | Pickled Onion | Kimchi | Scallion | Boiled Egg | Sliced Jalapeno |
Sambal | Sweet Sesame Soy | Gochujang

Fit Fare Bowl

Organic Spring Greens | Ancient Greens | Lemon Herb Chicken Breast |
Roasted Vegetables | Red Bell Pepper Hummus | Tomato & Cucumber | Crumbled Feta |
Pickled Red Onion | Olive Tapenade | Dill Yogurt Dressing | Spicy Green S'hug | Balsamic Vinaigrette

Tikka Bowls

Basmati Rice | Chopped Green Leaf Lettuce | Chicken Tikka Masala | Chickpea Chana Masala |
Braised Greens | Pickled Red Onions | Shredded Red Cabbage | Shredded Carrot |
Fresh Chopped Parsley | Herbed Farmer's Cheese | Cumin Yogurt Sauce | Turmeric Vinaigrette

(V)Vegetarian (VG) Vegan (GF) Gluten-Free

Dairy-free and other dietary needs available upon request

All Food & Drink Items' Prices do not include service charge of 22% and the tax of 10.25%



Build-Your-Own Lunch Bar

10 person order minimum
\$5.00pp additional charge for dinner option

Chili Baked Potato Bar - \$29.00pp

Two homemade chilis and baked potatoes served with a green garden salad and toppings.

North Woods Chili

Beefy and savory, onions, peppers and a mix of beans GF

Vegan Veggie Chili

Rich tomato based chili with vegetable protein, beans and veggies VG/GF

Flaky, Roasted Russet Potatoes

Salt and pepper crusted baked potatoes VG/GF

Toppings

Butter V/GF
Sour Cream V/GF
Shredded Cheddar Cheese V/GF
Crispy Bacon GF
Chopped Green Onion VG/GF

Diced Jalapenos VG/GF
Chopped Green Onion VG/GF
Charred Broccoli VG/GF
Corn Chips VG/GF
Oyster Crackers VG

BBQ Slider Bar - \$29.00

3 sliders per guest with toppings and choice of 2 sides.

Soft Baked Buns V
East Carolina Pulled Pork GF
BBQ Chopped Chicken GF
Beyond Meat Sloppy Joes VG/GF

Toppings

Pickle Slices VG/GF
Cheddar Cheese V/GF
Firecracker Coleslaw V/GF
Crispy Fried Onions V
Yellow Mustard VG/GF

Sides - Choose 2

Homestyle Creamy Mac & Cheese V
All-American Potato Salad V/GF
Crispy Tater Tots VG/GF
Green Garden Salad VG/GF
Braised Collard Greens VG/GF
Fruit Salad VG/GF



Hot Lunch - Buffets

10 person order minimum.
\$5.00pp additional charge for dinner option.

Chicken Cacciatore I - \$29.00pp GF
Italian Sausage and Peppers Grilled GF
Baked Penne Pasta V
Tuscan Veggie Roast VG/GF
Garden Salad with dressing V
Dinner Rolls with butter V

Chicken Cacciatore II - \$29.00pp GF
Meatballs Mariana Home-style
Cheese Ravioli w/ Alfredo sauce V
Italian Green Beans V
Garden Salad with dressing V
Dinner Rolls with butter V

Chicago Style Chicken Vesuvio - \$30.00pp GF
London Broil Savory Steak
Grilled Eggplant Tender V/GF
Roasted Vesuvio Potato Wedges VG/GF
Garden Salad with dressing V
Dinner Rolls with butter V

Mediterranean Lemon Herb Chicken - \$29.00pp GF/NF
Spanakopita V
Grilled Zucchini, Squash, Pepper GF/VG
Spiced Couscous VG
Horiatiki Salad with Red Wine Vinaigrette GF/V

Chicken Teriyaki - \$29.00pp GF
Veggie and Tofu Ginger Fried Rice V
Chilled Spicy Peanut Noodle Salad Noodles V
Garlic Sesame Bok Choy VG
Garden Salad with dressing V

Chicken Mole - \$30.00pp
Tex Mex Enchiladas V
Sweet Potato and Poblano Rajas VG/GF
Rice and Black Beans VG/GF
Garden Salad with dressing V

Cajun Chicken - \$29.00pp GF
Cajun Boudin Cornbread Dressing VG
Collard Greens VG/GF
Red Beans and Rice VG/GF
Garden Salad with dressing V

Greek Style Pita Bar \$30.00pp
Chicken Shawarma GF/DF
Falafel VG
Dill Rice GF/VG
Red Pepper Hummus GF/VG
Red Wine Vinaigrette GF/VG
Tzatziki Sauce GF/V
Toppings: GF/VG
Diced Tomatoes | Sliced Cucumbers Sliced
Onions | Shredded Purple Cabbage
Greek Salad with Oregano Vinaigrette GF/V
Pita VG

Hot Lunch - Buffets

10 person order minimum.
\$5.00pp additional charge for dinner option.

Crunchy Tacos \$28.00pp

Tex-Mex Beef Picadillo GF

Spicy Chicken Tinga

Roasted Sweet Potato GF/VG

Traditional Garnishes

Spanish Style Rice GF/VG

Refried Beans GF/VG

Crunchy Corn Taco Shells GF/VG

Fajita Combo \$31.00pp

Marinated Grilled Flank Steak GF/DF

Tender Grilled Chicken GF/DF

Roasted Sweet Potato GF/VG

Grilled Onions & Peppers GF

Spanish Rice GF/VG

Refried Beans GF/VG

Toppings:

Guacamole | Shredded Cheddar |

Sour Cream | Salsa Rojo

Soft Flour Tortillas V

Dessert Options

10 Person Minimum

Individual Desserts \$5.50pp

Choice of:

Cookie V

Brownies V

Bar Cookies V

OR

Churros NF/V

Petite Dessert Selection \$11.00pp

(2 desserts per person) NF/V

Mini Cheesecakes

Carrot Cake Bites

Fresh Fruit Tart Assorted

Petit Fours

Mini Fancy Cookies

French Macrons

Mini Cannolis



(V)Vegetarian (VG) Vegan (GF) Gluten-Free

Dairy-free and other dietary needs available upon request

All Food & Drink Items' Prices do not include service charge of 22% and the tax of 10.25%



Hot Vegan Meals

\$5.00pp additional charge for dinner option.

Individual Vegan Breakfast \$24.50 per box

Olé

Scrambled Just Egg, Soy Chorizo, Onions and Peppers & Breakfast Potatoes VG/GF

Kayana

Scrambled Just Egg, Spinach, Tomato and Onion & Breakfast Potatoes VG/GF

Lumber-What?

Scrambled Just Eggs, Vegan Cheese Shred, Impossible Sausage & Breakfast Potatoes VG/GF

Individual Vegetarian/ Vegan Lunch 48 Hours Notice - \$29.00 per box

Sweet Potato Jambalaya

Cajun spices, roasted sweet potato, mushrooms, onions, peppers, celery, long grain rice, and toasted pecans **VG/GF**

Chilled Spicy Noodle Salad

Grilled tofu, noodles, peanut sauce, cilantro, carrots, cucumber, and peppers **V**

Ancient Grains Speziato

Grilled vegetable kabobs on a bed of quinoa and farro, roasted mushrooms, garlic, chilies and EVOO **VG**


Roasted Tomato Chickpea Curry

Ginger, garlic, tomatoes, coriander, kale, roasted chickpeas with lemon rice **VG/GF**

(V)Vegetarian (VG) Vegan (GF) Gluten-Free

Dairy-free and other dietary needs available upon request

All Food & Drink Items' Prices do not include service charge of 22% and the tax of 10.25%



Appetizers - Small Bites

Build Your Own Appetizer Menu

Pick Three: \$21.00pp

Pick Four: \$25.00pp

Pick Five: \$28.00pp

Muffaletta Pinwheel NF

Classic Fillings | Puff Pastry

Smoked Salmon Asparagus GF/DF/NF

Pastrami Style Smoke Salmon | Dijon Mustard

Bruschetta Trio GF/DF/NF/V

Truffled White Bean | Tomato Basil | Red Pepper Hummus

Sirlion N' Bleu Bite GF/NF

Roasted Sirloin | Bleu Cheese | Red Onion | Arugula

Italian Sausage GF/DF/NF

Sweet and Mild Italian Sausage | Sautéed Onions | Peppers

Grilled Vegetable Kabob GF/DF/NF/VV

Marinated Grilled Vegetables | Balsamic Reduction | Herbs

Shrimp & Pesto Kabob GF/DF

Shrimp | Cherry Tomato | Basil Pesto

Tuscano Kabob NF

Cubed Italian Country Bread | Parmesan | Black Truffle Oil | Spicy Pepperoni

Tuna Poke GF/DF/NF

Ahi Tuna | Soy | Ginger | Garlic | Red Pepper

Spanish Chorizo Pinxto GF/NF

Chorizo | Manchego | Olive

Asian Meatballs DF/NF

Ginger & 5-Spice Pork | Scallion | Plum Sauce

Jerk Chicken Sandwich GF/DF/NF

Caramelized Onion | Pick - A - Peppa Sauce

Shaved Tavern Ham & Brie Sandwich NF

Dijon Mustard | Pretzel Bun

Smoked Turkey Breast Sandwich DF/NF

Honey Mustard | Cranberry | Arugula

Franks in a Balnket NF

Mini Beef Franks | Puff Pastry | Mustard

Gourmet Sliders NF

Grilled Black Angus | Pulled Pork | BBQ Chicken

Grilled Vegetable Stack VV

Marinated Vegetables | Basil Pesto

'Nduja Deviled Eggs GF/DF/NF

Whipped 'Nduja | Herbs

Smoked Salmon Canapes NF

Caper | Pickled Onion | Creole Mustard Vinaigrette

Caprese Cherry Tomato GF

Mozzarella | Basil | EVOO

Datiles Con Tocio DF/NF

Dates | Bacon

Red Hummus Cucumber Cup

Kalamata Olive | Feta



Appetizers - Party Style

Carne E Formaggio Grande \$30.00pp

Chef's Selection of Artisanal Domestic and Imported Charcuterie

Classic Cheeses | Marinated Olives | Toasted Nuts | Dried Fruit | Fresh Fruit |
Artisanal Crackers | Sliced French Baguette

Classic Buffalo Wings \$180.00 (Serves 30-35) NF

Choice of: Mild, Medium, or Hot

Served with: Celery | Carrot Sticks | Blue Cheese Dressing

Sliders \$8.00 each NF

Pot Roast & Kimchi

Classic Cheeseburger

Carnitas & Jalapeno Slaw

(V)Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free (NF) Nut-Free
All Food & Drink Items' Prices do not include service charge of 22% and the tax of 10.25%



Appetizers - Platters

Classic Appetizer Menu

Small Platter (serves 7-9): \$95

Large Platter (serves 15-18): \$175

Roasted Figs Wrapped w/ Prosciutto

Roasted Mediterranean Figs | Prosciutto

Blackened Shrimp Avocado Cucumber Bites

Discs of Crisp Cucumber | Blackened Shrimp | Cool & Zesty Avocado Remoulade

Shrimp and Andouille Skewers

Shrimp | Spicy Grilled Andouille Sausage | Cajun Spices

Hong Kong Steak Skewer

Cube of Grilled Marinated Sirloin | Onion | Red Pepper | Savory Spicy Soy Glaze

Roast Beef Skewer

Thinly Sliced Roast Beef | Grape Tomato Creamy Horseradish

Coffee Chile Pepper Rubbed Chicken Slider

Grilled Rubbed Pulled Chicken Breast | Tangy BBQ Sauce | Roasted Onions & Poblano Peppers

Walnut Blue Cheese Biscuit Bites

Brushed w/ Steen's 100% Pure Cane Syrup

Pimento Cheese Finger Sandwich

Tangy Pimento Cheese | Shaved Country Ham | Pan Bread

Muffuletta

Genoa Salami | Capicola Ham | Olive Salad | Provolone | Bite Size Sesame Bun

Grilled Black Angus Slider

Sirloin Burgers | Classic Cold Pack Sharp Cheddar Cheese | Pickle | Bistro Sauce

Chicago-Style Pups

Classic Chicago Hot Dog | Mustard | Onions | Electric Green Relish | Tomato | Dash of Celery Salt

Ahi Tuna Mini Tacos


Chef's Poke | Thin Mini Taco Shell | Crisp Pickled Red Onion | Wasabi Crème

Smoked Salmon Flower

Duck Trap Smoked Salmon | Crème Fraiche | Red Onions | Capers | Tiny Brioche Round

(V)Vegetarian (VV) Vegan (GF) Gluten-Free

All Food & Drink Items' Prices do not include service charge of 22% and the tax of 10.25%



Appetizers - Platters

Tapas Appetizer Menu

Small Platter (serves 7-9): \$95
Large Platter (serves 15-18): \$175

Pincho De Solomillo A La Pimienta

Grilled Beef Brochette | Cracked Pepper | Horseradish Sauce

Gambas A La Plancha

Grilled Shrimp | Aioli

Dátiles Con Tocío

Dates | Bacon

Cordero Asado De Albóndigas

Freshly Ground Lamb Meatball | Garlic | Fresh Mint | Oregano | Onion | Cracked Black Pepper

Bacon Y Mordeduras De La Patata Dulce

Creamy Sweet Potato Bites | Crisp Bacon | Paprika Infused Sour Cream

Espárragos A La Parrilla Lanza Envuelto Con Serrano

Grilled Asparagus Spear | Imported Spanish Serrano Ham | Aioli

Brochetas De Pollo Con Pimientos Y Cebollas

Marinated Chicken Breast Skewers | Peppers | Onions | Garlic Aioli

Healthy Choices Appetizer Menu

Small Platter (serves 7-9): \$95
Large Platter (serves 15-18): \$175

Grilled & Wrapped Asparagus Spear

Pastrami Style Smoked Salmon | Dijon

Caprese Skewer v

Mini Mozzarella Cheese Balls | Heirloom Cherry Tomatoes | Pesto

Roasted Red Pepper Hummus Cucumber Cups vv

Roasted Red Pepper Hummus | Kalamata Olive

Buffalo "Meatballs" v

Impossible Meatballs | Vegan Buffalo Sauce | Tangy Yogurt Sauce

Baba Ganoush on Naan vv

Tahini | Smoked Paprika | Charred Eggplant

Grilled Veggie Kabobs vv

Seasonal Veggies | Balsamic Glaze

Puttanesca Bruschetta vv

Fresh Chopped Tomatoes | Garlic | Olives | Capers | Grilled Crostini



Bar Packages

2 hours of service

Beer & Wine Package \$22.00pp **(+\$9 for each additional hour)**

Beer: Goose Island 312 | Bud Light | Lagunitas IPA

Wine: Chardonnay | Cabernet Sauvignon

Non-Alcoholic Beverages: Coke | Diet Coke | Sprite | Ginger Ale | Water | Ice

Premium Bar Package \$33.00pp **(+\$14 for each additional hour)**

Spirits: Tito's Vodka | Citadelle Gin | Bacardi Run | Jack Daniel's |
Dewar's Scotch | Seagram's V.O. | Olmeca Altos Tequila

Beer: Goose Island 312 | Bud Light | Lagunitas IPA

Wine: Chardonnay | Cabernet Sauvignon

Spirit Mixers: Margarita Mix | Sweet & Sour Mix | Bloody Mary Mix |
Triple Sec | Grenadine | Bitters | Sweet & Dry Vermouth

Non-Alcoholic Beverages: Coke | Diet Coke | Sprite | Ginger Ale | Ginger Beer |
Soda Water | Tonic Water | Orange Juice | Cranberry Juice | Water | Bar Fruit | Ice

Fine Details

- Rate includes disposable tumblers & cocktail napkins
- Tri-Star Catering on-site liquor license and insurance
 - 1 Bartender per 50 guests for \$200
 - +\$50 for each additional hour