Catering Menu

BEVERAGES

JUICE CARAFES

\$10

Orange Juice Cranberry Juice

OTHER OPTIONS

Tea \$10 PER GALLON
Lemonade \$12 PER GALLON
Strawberry Lemonade \$12 PER GALLON

16 servings per gallon for 8-ounce cup or 8 servings per gallon for 16 ounce cup

STARTERS

FRUIT TRAY

\$45

Array of fresh seasonal fruit. Serves 10–15.

VEGETABLE TRAY

\$45

Array of fresh vegetables served with house made creamy jalapeño & hummus. Serves 10-15

PASTA SALAD

\$8 PER POUND

Light greek style with herbed vinaigrette. 1 lb serves 3-5

CHIPS W/ BOTH

\$35

Creamy jalapeño ranch & Salsa Cruda. Serves 10 - 15

BRUNCH

SCONES
(ASSORTMENT)

\$29 PER DOZEN

\$14 PER DOZEN

Blueberry White Chocolate Chunk Raspberry Apple Cinnamon

MINI QUICHE (ASSORTMENT)

Garden Vegetable Broccoli and Cheese Three Cheese

Cheese and Bacon

CINNAMON ROLLS \$24

\$24 PER DOZEN

Homemade cream cheese icing

\$16 PER DOZEN

Beef sausage wrapped in a flaky crust

DEVILED EGGS

\$24 PER DOZEN

Traditional, made from farm fresh eggs

PIGS IN A BLANKET

SANDWICHES

Sold by the pound. Includes Sourdough Rolls / Croissants. 1 lb serves 3–5

\$15

CHICKEN SALAD
Loaded with cranberries and pecans

TUNA SALAD \$13

EGG SALAD
Traditional, made from farm fresh eggs

KETTLE COOKED CHIPS \$10 Serves 10 - 15

CHARCUTERIE

Price will vary depending on selections/preference.

STARTS AT \$200 PER 15 GUEST.

TACO BAR

Choice of protein. Comes with all the fixings. Minimum of 10 guest.

GROUND BEEF
1894 Baxter Ranch ground beef
\$12 PER PERSON

STREET TACO STEAK \$14 PER PERSON
1894 Baxter Ranch skirt steak

FLOUR & CORN TORTILLAS
SALSA CRUDA
CREAMY JALAPEÑO RANCH
ELOTE CORN SALAD
DICED RED ONIONS
DICED CILANTRO
COTIJA CHEESE