



Elegant Affairs

AMERICAN JEWISH UNIVERSITY

Special Event Menu Planning

Our expert catering team is renowned for preparing some of the best food in Southern California.

In accordance with the tenets of the University, we serve kosher food and wine only. Our menu includes an array of different options; you may choose buffet-style, food stations, or a plated meal.

All Entree prices include 4 Tray Passed Hors d'Oeuvres and your choice of Soup or Salad.

For your ease of planning, we have also created menu packages which include our most popular dishes. These menus are merely suggestions -- Should you wish to create a custom menu for your special event, please consult with a member of our Events team for additional details.

Tray Passed Cold Hors d'Oeuvres

- Chilled Beet Soup Shooter
- Chilled Gazpacho Soup Shooter
- Artichoke Tapenade on Crostini
- Sun Dried Tomato Crostini
- Eggplant Caponata Crostini
- Tomato Basil and Garlic Bruschetta
- Wild Mushroom Crostini
- Olive Tapenade Croustade
- Parmesan Crisps with Goat Cheese, Shiitake Mushrooms & Roasted Red Pepper**
- Ricotta and Pesto Bites**
- Stuffed Grape Leaves
- Stuffed Cherry Tomatoes with Whitefish Mousse
- Smoked Trout Mousse on Belgian Endive
- Smoked Salmon Flowers on Cucumber Rounds with Capers and Red Onion
- Spiced Salmon Kebobs with Yogurt Sauce**
- Salmon wrapped Asparagus
- Curried Chicken Salad in Phyllo Cup*
- Chinese Chicken Salad on Wonton Crisp*
- Sliced Steak with Crispy Onions and BBQ Horseradish Sauce*
- Moroccan Lamb on Pita Crisp with Mango Chutney*
- Thai Steak Salad in Wonton Cups*
- Seared Ahi Tuna on Wonton Crisp with Wasabi Cream Sauce
- Ahi Tartare on Wonton Crisp
- Edamame or Red Pepper Hummus on a Wonton Crisp

***Hors d'Oeuvres that may be served with a Meat meal only**

****Hors d'Oeuvres that may be served with a Dairy meal only**



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Tray Passed Hot Hors d'Oeuvres

Butternut Squash Soup Shooter
Roasted Corn Chowder Shooter
Stuffed Mushrooms with Spinach and Feta**
Miniature Potato Knish
Spanakopita
Potato Pancake with Homemade Apple Sauce & Sour Cream
Potato Parsnip Pancake with Apple Jalapeño Salsa
Caramelized Onion Tartlet
Potato Boreka
Spinach Boreka
Carrot Ginger Pancake
Macaroni & Cheese Bites**
Miniature Franks in Pastry Dough*
Mexican Meatballs with Spicy Tomato Relish*
Chicken and Black Bean Empanadas*
Miniature Italian Meatballs Marinara*
Sweet and Sour Meatballs*
Moroccan Meatballs*
Miniature Burger Sliders*
Panko Chicken with Dijon Honey Mustard Sauce*
Chicken Sate with Thai Peanut Sauce*
Chicken Cilantro Bites with Ginger Soy Dipping Sauce*
Chicken Tenders with Barbecue Ranch Sauce*
Vegetable Dumpling with Hoisin Sauce
Vegetable Egg Roll
Yam & Leek Wonton with Raspberry Coulis
Black Bean & Cheese Empanada**

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Hors D' Oeuvres Display Stations

(designed as an addition to your tray passed appetizers)

~ One Hour Cocktail Reception ~

Vegetable Crudité Display

Fresh seasonal vegetables beautifully displayed. Carrots, Cherry Tomatoes, Broccoli, Zucchini, Celery, Jicama, Cauliflower, Red Pepper. Served with two of the following dips: Edamame Humus, Ranch, Honey Mustard or Smokey Chipotle.

Add Savory and Sweet Brie Wheels for an additional \$ per person.

Add Caviar Pie (A house specialty) with assorted crackers and bread for \$ per person.

Mediterranean Antipasto Display

Artichoke Tapenade, Humus, Spicy Eggplant, Olive Tapenade, Tomato Basil and Garlic Bruschetta, Fried Garbanzo Beans with Pita and Assorted Crackers

Meatball Display

Mexican Meatballs with Spicy Tomato Relish, Chicken Cilantro Meatballs with Ginger

Soy Dipping Sauce and Sweet and Sour Meatballs

Fish Display

Smoked Salmon, Smoked Whitefish Mousse, Poached Salmon with Honey Dijon Dill Sauce, Caviar Pie with Egg Salad and Avocado with Miniature Bread Slices and Crackers

Sushi Display

Yellow Tail, Salmon and Tuna Sushi, California and Spicy California Rolls, Tuna and Spicy Tuna Rolls, Vegetable Rolls, Salmon Rolls, Avocado Rolls with Wasabi, Ginger, Soy Sauce And Chopsticks ~ Make it a Sushi Bar with the addition of a Sushi Chef for \$150 per chef



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Salads

Classic Caesar Salad with Chopped Romaine and Home Made Garlic Croutons

Wild Greens with Avocado, Grape Tomatoes, Red Onion, and Goat Cheese tossed with a Light Lemon Vinaigrette

Grilled Vegetable Salad with Greens and Tomato Mint Vinaigrette

Baby Spinach Mix with Candied Walnuts and Pears tossed with a Light Pomegranate Vinaigrette

Artichoke Salad Parfait with Cucumbers, Carrots, Artichokes, Red Pepper, Kalamata Olives and Romaine Lettuce with Balsamic Vinaigrette

Southwest Salad with Roasted Corn, Red Peppers, Onion, Black Beans and Romaine tossed with a Cilantro Lime Vinaigrette

Israeli Chopped Salad with Tomatoes, Onions and Cucumbers in our Oil and Vinegar Vinaigrette

Italian Chopped Salad with Garbonzo Beans, Tomatoes, Red Onion, Black Olives and Salami tossed with a Dijon Italian Vinaigrette

Chinese Chicken Salad with Toasted Almonds, Cabbage, Carrots and Shredded Chicken tossed in a Ginger-Soy Vinaigrette

Mixed Wild Greens with Mango, Red Onion, Dried Cranberries, and Toasted Almonds tossed with a Sweet Balsamic Vinaigrette



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Soups

All of our soups are home made using the freshest ingredients

Fresh Tomato Gazpacho Soup

Indian Spiced Red Lentil and Carrot Soup

Thyme Scented Wild Mushroom Bisque

Italian Wedding Soup

Vegetarian Chili

Cool Cucumber Soup with Cilantro and Lime

Tuscan White Bean Soup

Mushroom Barley Soup

Roasted Corn Chowder

Potato Leek Chowder

Chilled Beet Soup

Classic Tomato Soup

Spinach Tofu Soup

Butternut Squash Soup

Carrot Ginger Soup

Prices are per person with 50 guest minimum
A 20% service charge and California sales tax will be added to all catering menus



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Elegant Entrées (Buffet or Plated)

All dinner entrées accompanied by fresh seasonal vegetables as well as freshly baked bread and rolls.
If you choose to serve two entrée items, please ask your event representative for pricing information.

Grilled Chicken Breast with Sunflower Coriander Sauce
Sunflower and Cilantro Sauce with Sliced Tomatoes served with
toasted Israeli Couscous

Chicken Picatta

Sautéed Boneless Chicken Breast with Lemon and Capers served with
Rice Pilaf

Spanish Chicken

Spice Rubbed Boneless Chicken Breast with Pesto Mint Sauce served
with Smashed Baby Red Potatoes

Chicken Marsala

Sautéed Boneless Chicken Breast with Marsala Wine and Mushrooms
served with Roasted Garlic Whipped Potatoes

Kung Pao Chicken

Battered and Pan Fried Chicken Breast with Spicy Kung Pao Sauce
served with Jasmine Coconut Rice

Panko Chicken

Boneless Chicken Breast coated Japanese Panko Bread Crumbs with a
Honey Dijon Sauce served with Whipped Butternut Squash

Roasted Breast of Chicken

with Artichokes and Wine Sauce
served with Garlic Whipped Potatoes

Oven Baked Tilapia

Fresh Tilapia oven roasted and served over sautéed garlic spinach
topped with our special salsa of chopped fresh tomatoes, onions and
kalamata olives
\$ Market Price

Grilled Salmon with Crispy Leeks

Marinated Grilled Salmon Filet with Crispy Fried Leeks and Dijon
Mustard Dill Sauce served with Roasted Baby Red Potatoes
\$ Market Price

Parmesan Crusted Salmon

Parmesan Crusted Salmon Filet with Sun-Dried and Basil Pesto Sauces
served with Orzo with Sautéed Shallots
\$ Market Price

Sautéed Michigan White Fish

Lightly coated White Fish Filet with Tomatillo Sauce served with
Roasted Garlic Whipped Potatoes
\$ Market Price

Grilled Halibut

Grilled Halibut Filet with Tangy Mango Relish
served with Jasmine Rice
\$ Market Price

Pan Seared Sea Bass

Pan Seared Sea Bass Filet with Tomatoes, Olives, Oregano
served over Brown Rice
\$ Market Price

Grilled Argentine Steak

Grilled Marinated Steak with Chimichuri Sauce served with
Matchstick Fried Potatoes

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Elegant Entrées (Buffet or Plated) -- Continued

All dinner entrées accompanied by fresh seasonal vegetables as well as freshly baked bread and rolls.
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Seared Ahi Tuna

Ahi Tuna Seared and served Rare with Wasabi Mashed Potatoes
\$ Market Price

Vegetarian Eggplant, Currant and Tomato

Baked Eggplant, Currants and Tomatoes served over Orzo with
Mushrooms and Sun-Dried Tomatoes

Vegetarian Lasagna

Layers of Pasta, Spinach, Mushrooms, Ricotta and Mozzarella
Cheeses with our Home Made Marinara Sauce

Portobello Mushroom Eggplant Parmesan Rounds

Sauteed Portobello Mushrooms layered with Eggplant & Parmesan
Served with Orzo with Sun Dried Tomatoes,
Basil and Artichoke Hearts

Roasted Beef Rib Eye

Slow Roasted Prime Rib with Cabernet and Mushroom Sauce served
with Smashed Baby Red Potatoes

Stuffed Poblano Peppers

Poblano Peppers stuffed with Mexican Cheeses
Cuban Black Beans, Grilled Plantains & Spanish Rice

Slow Roasted Rack of Lamb

Slow Roasted Rack of Lamb Marinated with Greek Spices served
with Tri Color Baby Potatoes

Roasted Veal Chop

Roasted Veal Chop Marinated with Fresh Herbs and Olive Oil served
with Garlic Whipped Potatoes

Vegetarian Pad Thai

Gluten Free Noodle sautéed with Steamed Chinese Broccoli and
drizzled with Mushroom Sauce



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Stations

(Choose a minimum of Three for a Complete Menu)

Sushi Station

An assortment of freshly prepared Maguro (ahi), Hamachi (yellow tail), or Sake (salmon) with your choice of California or Spicy Tuna rolls. Served with edamame, pickled ginger, wasabi and soy sauce.

Pasta Station

Select two pastas and two sauces from the below options. Each dish is cooked to order with your guests' choice of ingredients.
Guest choices include wild mushrooms, snap peas, broccoli florets, asparagus, garlic and other seasonal vegetables and spices.
Served with a Classic Caesar salad and foccacia bread.

Pasta:

Penne
Cheese Tortellini**
Linguine
Bow-tie
Gnocchi

Sauces:

Sweet Pepper Cream**
Pesto
Marinara
Puttanesca
Classic Alfredo **

Carving Station

Whole Roasts carved to order by a chef and served with condiments. Select two from the below options:

Slow Roast Brisket with Barbecue and Horseradish Sauce
Roasted Beef Rib Eye
Maple Glazed Turkey
Rack of Lamb
Prime Rib

Grill Station

Cooked to order over a grill and served with condiments. Select one from the below options:

Argentine Grilled Steak with Chimichuri Sauce
Chicken Cilantro and Chicken Smoked Apple Sausages
Alaskan Halibut
Lamb Chops
Chicken Breast with Sunflower Coriander Sauce
Salmon
Rib Eye Medallions
Chilean Sea Bass

Mashed Potato Bar**

Creamy Wasabi, Garlic or Sweet Mashed Potatoes presented in large martini glasses and topped with your guests' choice of the following toppings: Sautéed wild mushrooms, caramelized onions, veggie chili, chives, sour cream and cheese.

Soup & Salad Bar

Choose Three soups and Three salads from the menu.

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Dessert Selections

Sorbet Trio

Lemon, Mango and Raspberry Sorbet served with Fresh Seasonal Fruits

Triple Chocolate Cake**

Chocolate Cake, Fudge and Rich Chocolate Ganache served with a Raspberry Coulis

Home Made Apple Berry Cobbler**

Apples, Berries and Oats served with a Scoop of Vanilla Ice Cream

Individual Ice Cream Sundae

Two Scoops of Ice Cream, Chocolate Sauce, Nuts, Whipped Cream Topped with a Cherry

Fresh Seasonal Fruit Plate

Fresh Seasonal Fruit and Berries

Miniature Fruits Filled with Sorbet

Miniature Coconut, Pineapple, Orange, Lemon and Mango

Checkerboard Cake

Chocolate and Vanilla Checkerboard Cake with Rich Hard Chocolate Frosting

Red Velvet Cake**

Rich Red Velvet cake with Cream Cheese Frosting

Molten Lava Cake**

Rich Chocolate Cake served Warm with Fresh Seasonal Berries

Home Made Chocolate Chip Cookies

Chocolate Dipped Strawberries

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Dessert Display Stations

Served with Freshly Brewed Coffees and Teas

Choose Three of the Below:

Chocolate Fountain

Fresh Fruits, Marshmallows and Pretzels

Three Flavor Ice Cream Sundae Bar**

Chocolate, Vanilla and Strawberry Ice Creams with all the toppings and Whipped Cream

Home Made Chocolate Chip Cookies, Brownies & Lemon Bars

Fresh Seasonal Fruits

Cappuccinos, Lattes and Ice Blended Drinks

Old Fashioned Candy Display

An assortment of your favorite confections



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~ Chef's Plated Meal Suggestions ~

Menu #1

Choice of Four Tray Passed Hors d'Oeuvres:
(one hour cocktail reception)

Cold Hors d'Oeuvres

Tomato Basil and Garlic Bruschetta
Wild Mushroom Crostini
Sliced Steak with Crispy Onions and BBQ Horseradish Sauce
Eggplant Caponata Crostini
Moroccan Lamb on Pita Crisp with Mango Chutney

Hot Hors d'Oeuvres

Miniature Burger Sliders
Caramelized Onion Tartlet
Potato Parsnip Pancake with Apple Jalapeño Salsa
Moroccan Meatballs
Chicken Cilantro Bites with Ginger Soy Dipping Sauce

First Course:

Orange and Chipotle Butternut Squash Bisque

Second Course:

Mixed Wild Greens

with Mango, Red Onion, Dried Cranberries, and Toasted Almonds
tossed with a Sweet Balsamic Vinaigrette

Third Course:

Grilled Argentine Steak

Marinated & Grilled with Chimichuri Sauce
served with Matchstick Fried Potatoes

Fourth Course:

Checkerboard Cake

Chocolate and Vanilla Checkerboard Cake with Rich Hard Chocolate Frosting



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Menu #2

(pricing may vary slightly depending on seasonal Salmon availability)

Choice of Four Tray Passed Hors d'Oeuvres:
(one hour cocktail reception)

Cold Hors d'Oeuvres

Ricotta and Pesto Bites
Tomato Basil and Garlic Bruschetta
Artichoke Tapenade
Parmesan Crisps with Goat Cheese and Shiitake Mushrooms
Spicy Tuna Roll

Hot Hors d'Oeuvres

Spanakopita
Potato Pancake with Homemade Apple Sauce & Sour Cream
Stuffed Mushrooms with Spinach and Feta
Vegetable Dumpling with Hoisin Sauce
Butternut Squash Soup Shooter

First Course:

Thyme Scented Wild Mushroom Bisque

Second Course:

Baby Spinach Mix**

with Candied Walnuts, Pears & Goat cheese
tossed with a Light Pomegranate Vinaigrette

Third Course:

Grilled Salmon with Crispy Leeks

Marinated Grilled Salmon Filet with
Crispy Fried Leeks and Dijon Mustard Dill Sauce
served with Roasted Baby Red Potatoes

Fourth Course:

Home-Made Apple Berry Cobbler

Apples, Berries and Oats served with a Scoop of Vanilla Ice Cream

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~ Chef's Buffet Meal Suggestions ~

Asian Style Dinner Buffet

Tray Passed Hors d'Oeuvres:

Vegetarian Dumplings

Served with Hoisin Dipping Sauce

Thai Steak Salad in Wonton Cups

Eggrolls with Sweet and Sour Sauce and Spicy Mustard

Chicken Sate with Thai Peanut Sauce

Buffet:

Hot and Sour Noodle Salad

Chinese Chicken Salad

Assorted Sushi Rolls

Spicy California, Tuna, Salmon, Yellowtail, Spicy Tuna, California and Vegetable

Kung Pao Chicken

Teriyaki Salmon

Stir Fry Vegetables

Jasmine or Brown Rice

Dessert:

Coconut and Mango Sorbet

Fresh Fruit Display

Fresh Brewed Coffee, Decaf and Herbal Tea Selection



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Italian Style Dinner Buffet

Tray Passed Hors d'Oeuvres:

Tomato Basil and Garlic Bruschetta
Eggplant Caponata Crostini
Miniature Italian Meatballs Marinara
Antipasto Smoked Chicken Sausage Skewers

Buffet:

Fried Chick Peas
Caesar Salad with Home Made Garlic Croutons

Chicken Picatta
with Lemon and Capers

Grilled Tournedo of Beef
with Caramelized Onion Ragout

Orzo Pasta with Garlic, Sun Dried Tomatoes and Olives
Grilled Vegetable Platter

Italian Baguettes and Artisan Dinner Rolls

Dessert:

Chocolate Dipped Strawberries
Fresh Fruit Display

Fresh Brewed Coffee, Decaf and Herbal Tea Selection



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Mediterranean Style Dinner Buffet

Tray Passed Hors d'Oeuvres:

Vegetarian Stuffed Grape Leaves
Moroccan Lamb on Pita Crisp with Mango Chutney
Potato and Spinach Borekas
Stuffed Cherry Tomatoes with Tuscan White Bean Puree

Buffet:

Hummus
Babaganousch
Spanish Eggplant Salad
Tahini
Tabbouleh
Chopped Israeli Salad

Mediterranean Chicken, Beef and Salmon Kabobs

Toasted Israeli Couscous with Mushrooms and Sun Dried Tomatoes
Fresh Seasonal Grilled Vegetable Platter
Middle Eastern Lentils and Rice with Caramelized Shallots

Pita Bread and Baguettes

Dessert:

Baklava
Pomegranate Sorbet
Fresh Fruit Display

Fresh Brewed Coffee, Decaf and Herbal Tea Selection



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Latin Style Dinner Buffet

Tray Passed Hors D'oeuvres:

Chicken Taquitos with Guacamole and Fresh Salsa
Miniature Mexican Meatballs in Tangy Tomato Sauce
Salmon Skewer with Chipotle Salsa
Chicken and Black Bean Empanada

Buffet:

Romaine Salad with Cherry Tomatoes, Red Onion and Avocado tossed with a Light Lemon Vinaigrette
Southwest Salad with Roasted Corn, Black Beans, Red Pepper, Red Onions and Cilantro Lime Vinaigrette

Spice Rubbed Boneless Chicken Breast with Pesto Mint Sauce

Grilled Argentine Steak with Chimichuri Sauce

Cuban Style Black Beans
Sticky Orange and Chipotle Glazed Sweet Potatoes
Spanish Rice

Guacamole and Salsa with Tortilla Chips

Dessert:

Latin Spice Cookies and Mango Sorbet
Fresh Fruit Display

Fresh Brewed Coffee, Decaf and Herbal Tea Selection



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Vegetarian Buffet

Tray Passed Hors d'Oeuvres:

Wild Mushroom Crostini
Parmesan Crisp with Goat Cheese and Garlicky Shitake Mushroom
Potato Parsnip Pancake with Apple Jalapeño Salsa
Stuffed Mushrooms with Spinach and Feta

Buffet:

California Vegetable Salad with Carrots, Jicama, Red Cabbage, Roasted Corn, Avocado and Red Pepper with a Light Pomegranate Vinaigrette

Raw Vegetable Display with Assorted Humus Dips

Overstuffed Portobello Mushrooms
Grilled Vegetable Lasagna

Fresh Steamed Vegetable Medley
Quinoa with Sun Dried Tomatoes and Mushrooms
Toasted Israeli Couscous with Basil, Mushrooms and Tomatoes

Whole Wheat Pita Bread and Baguettes

Dessert:

Three Flavor Dairy Free Sorbets
Flourless Chocolate Cake
Fresh Fruit Display

Fresh Brewed Coffee, Decaf and Herbal Tea Selection



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The Bagel and Lox Brunch

Assorted Bagels with Whipped Cream Cheese & Butter

Smoked Salmon Platter with Lemon and Capers

Egg Salad with Fresh Dill

Tuna and Cranberry Salad

Cucumber Dill Salad

Sliced Tomatoes, Cucumbers & Red Onion

Dessert:

Assorted Rugelach

Seasonal Sliced Fruit Platter

Iced Tea, Fresh Brewed Coffee, Decaf and Herbal Tea Selection

Poached Salmon Brunch

Wild Greens with Mango, Strawberry, Red Onion, Dried Cranberries and Toasted Almonds tossed with a Sweet Balsamic Vinaigrette

Poached Salmon with Cucumber Yogurt Sauce and Honey Dijon Mustard Sauce

Spinach and Mushroom Quiche

Tuscan Grilled Vegetable Platter

Farfalle Pasta Primavera Salad

Cheese Tortellini Pesto Salad

Dessert:

Assorted Rugelach and Chocolate Chip Cookies

Seasonal Fruit Display

Fresh Brewed Coffee, Decaf and Herbal Tea Selection



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Omelet Brunch

Assorted Bagels and Croissants

Smoked Salmon with Capers Red Onions Lemon Fresh Dill Cucumbers and Tomatoes

Spinach Salad with Pears Caramelized Walnuts and Pomegranate Vinaigrette Splash

Omelet Station cooked to Order

Smoked Whitefish Salad

Blintz Soufflé with Sour Cream & Jelly

Assorted Rugelach

Seasonal Fruit Platter

Fresh Brewed Coffee, Decaf and Herbal Tea Selection



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Young Adult Buffet Suggestions

Caesar Salad with Home Made Croutons
Tossed Salad with Tomatoes, Carrots and Cucumbers and Ranch Dressing
Traditional Whole Wheat Cheese Pizza
Vegetable Whole Wheat Pizza
Spaghetti and Penne Pastas
Marinara and Alfredo Sauces
Breaded Zucchini Marinara
Garlic Bread and Italian Baguettes

Tossed Salad with Tomatoes, Carrots and Cucumbers and Ranch Dressing
Hamburger Sliders
Miniature Hot Dogs
Fried Chicken Tenders
Spicy Fries and Onion Rings
Five Dipping Sauces and Spreads

Delicious Additions:

Baby Carrots & Ranch Dipping Sauce
Chips, Salsa & Guacamole
Popcorn
Churros
Soft Warm Pretzels
Franks in a Blanket

In addition to offering venue space and gourmet menus, we would be happy to coordinate other services including tent & equipment rental, linens, entertainment, centerpieces & décor, lighting, valet parking and more.

Prices are per person with 50 guest minimum
A 20% service charge and California sales tax will be added to all catering menus