David Alan
HOSPITALITY GROUP

CATERING | VENUES | ONSITE RESTAURANTS | EVENT PLANNERS

CATERING MENU

2025

re.6.5.25

FROM A LUNCHEON TO A COCKTAIL PARTY

We have you covered!

With creatively inspired menus and our vast knowledge of catering events, we'll work with you to make your event shine!

Get inspired by our menus or allow our talented team to create a menu to meet your specifications.

**Food and beverage minimums apply*
**Hospitality fee based on event specifics*

CONTENTS

SIMPLE BREAKFAST

THE CONTINENTAL

Assorted Freshly Baked Muffins and Pastry
Butter Chips
Coffee, Tea, Cream, Sweeteners
Bottled Water
**Decaf by Request*

$12 per person- Minimum 10

UP & AT IT

Scrambled Eggs (3oz)
Breakfast Sausage (2oz)
Applewood Smoked Bacon (2 slices)
Assorted Bagels, Cream Cheese
Coffee, Tea, Cream, Sweeteners
Bottled Water
**Decaf by Request*

$15 per person- Minimum 15

BREAKFAST BUFFET

French Toast- Pecans, Bananas, Maple Syrup
Vegetable Frittata
Breakfast Sausage
Assorted Muffins
Butter and Assorted Preserves
Coffee, Tea, Cream, Sweeteners
Bottled Water
**Decaf by Request*

$25 per person- Minimum 15

**All pricing is for delivery only. Fully catered event pricing is custom. Please speak with a sales team member.*

SIMPLE BRUNCH

SUNDAY MORNING BRUNCH

Scrambled Eggs with Cheddar Cheese
Applewood Smoked Bacon
Country Style Potatoes with Peppers and Onions
Fresh Sliced Fruits and Berries
Assorted Bagels, Cream Cheese
Butter and Jam

Orange and Cranberry Juice
Organic Fair-Trade Coffee
Assorted Teas Cream, Sweeteners, and Lemons
**Decaf by Request*

$23 per person- Minimum 20

RISING SUN BRUNCH

French Toast- Pecans, Bananas, Maple Syrup
Vegetable Frittata
Breakfast Sausage Links
Fresh Sliced Fruit and Berries
Assorted Pastries, Butter and Assorted Preserves

Bruschetta Grilled Chicken
Wild Rice Pilaf
Mixed Green Salad, Balsamic Vinaigrette

Orange and Cranberry Juice
Organic Fair-Trade Coffee
Assorted Teas Cream, Sweeteners, and Lemons
**Decaf by Request*

$39 per person- Minimum 20

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A LA CARTE BREAKFAST

Sliced Fresh Fruit $4.00 per person
Whole Fruit Bowl (Apples, Oranges, Bananas) $2.50 per person
Assorted Fruit Yogurt Cups $2.00 each
Vanilla Yogurt Parfaits (Granola, Strawberries) $6.00 each
Omar Coffee (Regular Only, Decaf by Request) $3.00 per person
Premium Black and Herbal Teas $2.00 per person
Assorted Bagels with Cream Cheese (1 ea) $4.00 per person
Hard Boiled Eggs with Salt and Pepper (2 ea) $3.00 per person
Scrambled Eggs (3 oz) $3.00 per person
Scrambled Eggs with Cheddar Cheese (3 oz) $3.50 per person
Applewood Smoked Bacon (3 slices) $4.50 per person
Breakfast Sausage Links (2 links) $3.50 per person
Cheddar Cheese Quiche (1 slice) $5.00 per person
Applewood Smoked Bacon Quiche (1 slice) $6.00 per person

BEVERAGES

Bottled Juices (Apple, Cranberry, Orange) $2.75 per bottle
Bottled Waters $1.50 per bottle
Assorted Canned Sodas $1.50 per can
Assorted Canned Seltzers $1.50 per can

BREAKFAST INSPIRATIONS

WAFFLE BAR

Belgian Waffles (1 per person)

Toppings- Strawberries, Blueberries, Chocolate Chips, Bananas, Peanut Butter Sauce, Mini Marshmallows, Cinnamon Toast Crunch, Whipped Cream, Rainbow Sprinkles, Walnuts, Maple Syrup

Sides- Roasted Potato Hash, Applewood Smoked Bacon, Breakfast Sausage

Coffee, Tea, Cream, Sweeteners
Bottled Water
**Decaf by Request*

$16 per person- Minimum 25

YOGURT BAR

Yogurt- Greek Vanilla, Plain

Toppings- Honey, Granola, Walnuts, Dried Cranberries, Strawberries, Blueberries, Bananas, Chocolate Chips

$10 per person- Minimum 25

BREAKFAST TACO BAR

Tortillas 6"– 2 Flour Tortillas per person

Proteins- Scrambled Eggs, Breakfast Sausage, Bacon

Toppings- Black Beans, Avocado, Chopped Onions, Diced Tomatoes, Salsa Fresca, Cilantro, Cheddar Cheese

Sides- Roasted Potato Hash, Fresh Sliced Fruit

Coffee, Tea, Cream, Sweeteners
Bottled Water
**Decaf by Request*

$20 per person- Minimum 25

DONUT BAR

Warm Donuts, Hand Dipped In Vanilla Icing
Assorted Candies and Toppings

$8 per person- Minimum 25

CINNAMON BUN BAR

Warm Cinnamon Buns, Vanilla Icing
Assorted Candies

$10 per person- Minimum 25

**Menu options for fully catered events only, Hospitality Fee Additional.*

LUNCH

CRAFT SANDWICH LUNCH

All sandwiches individually wrapped in halves. 1 sandwich per person.

Chicken Caesar- Caesar, Grilled Chicken, Romaine, Parmesan Cheese, Wrap
Turkey BLT- Turkey, Bacon, Lettuce, Tomato, Mayo, Wrap
Bistro Steak- Steak, Crispy Shallots, Bleu Cheese Creme Fraiche, Tomato, Greens, Artisan Bread
Tuna Salad- Tuna, Greens, Tomatoes, Artisan Bread
Vegetarian Wrap- Quinoa Salad, Sundried Tomato, Greens, Wrap
Tuscan Chicken- Marinated Chicken, Pesto Mayo, Greens, Roasted Peppers, Artisan Bread

Salad (Choose 1)
Farm Fresh- Field Greens, Dried Cranberries, Cucumbers, Tomatoes, Balsamic Vinaigrette
Garden- Romaine, Cucumber, Tomatoes, Red Onion, Walnuts, Balsamic Vinaigrette
Caesar- Romaine, Croutons, Parmesan
Potato- Traditional Potato Salad

Dessert (Choose 1)
Godiva Brownies or Chocolate Chip Cookies

Potato Chips (Individual Bags)

Assorted Sodas, Seltzers, Bottled Water
Recyclable Cutlery, Plates, Napkins, and Service Utensils

$19 per person- Minimum 10

Delivery Only
**Also Available as Boxed Lunches $16 ea (Sandwich, Chips, Dessert, Beverage, Napkin)*

LUNCH CRUNCH HOT

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ENTREES

Chicken Marsala- Chicken, Mushrooms, Marsala Wine
Chicken Piccata- Chicken, White Wine, Lemons, Capers, Butter
Grilled Chicken Breast– Chicken, Tomato Basil Relish, Balsamic Glaze
Balsamic Chicken- Sundried Tomatoes, Artichoke Hearts
Chicken Cacciatore- Peppers, Onions, Marinara
Garlic & Thyme- Garlic & Thyme Marinade, Citrus Beurre Blanc
Pepper Crusted Pork Loin- Pork, Pan Gravy

SIDES/VEGETABLES

Rice Pilaf- Spinach, Garlic
Roasted Potatoes and Carrots- Olive Oil, Garlic
Mashed Potatoes
Green Beans- Butter, Salt & Pepper
Broccoli and Julienne of Carrots
Sauteed Vegetables- Seasonal Vegetable Succotash

PASTA

Cheese Tortellini- Pesto Cream Sauce
Penne Marinara- Penne, Marinara Sauce
Penne A la Vodka- Penne, Marinara, Heavy Cream, Parmesan, Bacon

SALAD

Farm Fresh- Field Greens, Cranberries, Cucumbers, Tomatoes, Balsamic
Garden- Romaine, Cucumber, Tomatoes, Red Onion, Walnuts, Balsamic
Caesar- Romaine, Croutons, Parmesan

DESSERT

Godiva Brownies or Chocolate Chip Cookies

Bread and Butter

Assorted Sodas, Seltzers, and Bottled Water
Cutlery, Plates, Napkins, and Service Utensils

PRICING

Choose 1 Entrée, 1 Side, 1 Pasta, 1 Salad, 1 Dessert
$24 per person
Minimum 10

Second Entrée Add $8 pp
Add a Side Add $6 pp

Food Delivered in Aluminum Foil Pans

LUNCH

PREMIUM UPGRADES

SANDWICHES

Cran-Walnut Chicken- Chicken Breast, Mayo, Cranberries, Walnuts, Greens, Artisan Bread- $8
Basil Caprese- Mozzarella, Arugula, Tomatoes, Basil Pesto, Ciabatta- $8
Chicken Pesto Wrap- Grilled Chicken, Pesto Mayo, Provolone, Tomatoes- $8
Cuban Chicken Wrap- Grilled Chicken, Ham, Pickles, Cheddar, Chipotle Mayo- $8
Honey Mustard Turkey- Turkey, Bacon, Provolone, Honey Mustard, Ciabatta- $8
Turkey Avocado Club- Turkey, Avocado, Bacon, Greens, Tomatoes, Cheddar, Wrap- $8
Mojito Shrimp- Grilled Shrimp, Chipotle Mayo, Carrots, Greens, Avocado, Wrap- $10

*Add premium sandwiches for the price listed each per sandwich.
Selection must accompany order subject to minimums

HOT ENTREES

Citrus Salmon- 4 oz. Grilled Salmon, Citrus Tomato Relish $10 pp
Peach Salmon- 4 oz. Grilled Salmon, Peach Mango Salsa $10 pp
Tilapia- 4 oz. Pan Seared, Lemon Buerre Blanc $8 pp
Grilled Shrimp Skewers- 4 pcs. Pineapple, Onions $10 pp
Flat Iron Steak- 4 oz. Char-Grilled, Caramelized Onions $12 pp
Teres Major- 4 oz. Bourbon Demi $10 pp
Short Ribs- 4 oz. Red Wine Braised Beef Short Ribs $15 pp
Beef Tenderloin- 4 oz. Whiskey Glazed $25 pp
Eggplant Parmesan 4 oz. $6 pp
Basil Penne- Penne, Arugula, Shallots, Mozzarella, Tomatoes $6 pp
Wild Mushroom Risotto- Mushrooms and Shallot Ragout $6 pp

*Add premium options to Lunch Crunch Hot for price listed per person, minimum 10
Selection must accompany order subject to minimums

STATION INSPIRATIONS

ADULT LUNCHABLES

Meals come individually boxed

Charcuterie- Artisan Cheese (5 oz), Crackers, Grapes, Strawberries, Marinated Olives (3 oz)

Crudité- Carrots, Celery, Cucumber, Pita Chips, Hummus (3 oz)

Energy- Nature Valley Granola Bar (1), Hard Boiled Egg (1), Peanut Butter and Jelly Half Sandwich

Fruit- Sliced Apples (5), Sliced Pears (5), Nutella (1 oz), Chocolate Covered Almonds (2 oz)

$15 per person- Minimum 15

**Pricing is for delivery only. Fully catered event pricing is custom.*

LA STREET TACOS

Proteins- Carne Asada (3 oz.), Shredded Achiote Chicken (3 oz.), Grilled Lime Marinated White Fish (3 oz.)

Toppings- Shredded Cheese, Cotija Cheese, Sliced Jalapeños, Cilantro, Onions, Radish, Limes, Lime Crema, Pico de Gallo, Avocado Salsa, Pineapple Salsa

Sides- Red Beans and Rice

Flour Tortillas- 2 per person

$24 per person- Minimum 15

**This menu option is for fully catered events only, Hospitality Fee Additional*

STATION INSPIRATIONS

FAJITA BAR

Tortillas- 2 Flour Tortillas per person
Protein- Cilantro Lime Chicken (2 oz.), Chipotle Steak (2 oz.)
Toppings- Peppers, Onions, Romaine, Tomatoes, Cheddar Cheese, Sour Cream
Sides- Black Beans, Mexican Rice, Salsa, Tortilla Chips, Guacamole

Southwest Salad- Romaine, Peppers, Tomatoes, Onions, Roasted Corn, Black Beans, Chipotle Ranch

Upgrades/Add Ons
Shrimp (5 pieces) - $7.50 per person
Tofu (3 oz.) - $5.50 per person

$21 per person- Minimum 15

A TASTE OF ITALY

Chicken Parmesan
Penne A la Vodka
Garlic Knots

Mixed Greens Salad- Plum Tomatoes, Chopped English Cucumber, Shaved Romano, Balsamic Vinaigrette

Sweets- Cannolis

$17 per person- Minimum 15

SWEET GREENS SALAD BAR

Bases- Romaine, Mesclun
Proteins- Chicken Breast (2 oz.), Sliced Steak (2 oz.)
Mix Ins- Carrots, Red Onion, Tomatoes, Cucumbers, Peppers, Dried Cranberries, Croutons
Cheese- Parmesan, Cheddar
Dressings- Balsamic Vinaigrette, Ranch, Caesar

Upgrades/Add Ons
Shrimp (5 pieces) - $7.50 per person
Tofu (3 oz.) - $5.50 per person
Salmon (4 oz.) $10.00 per person

$21 per person- Minimum 15

**Add Assorted Beverages (Sodas, Seltzers, Bottled Waters) for $1.50 per person.*
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STATION INSPIRATIONS

POWER BOWLS

Bases- Cilantro Lime Brown Rice, Mixed Greens
Proteins (Pick 2)- Braised Chicken Thighs (2 oz.), Shredded Beef (2 oz.), Tofu (2 oz.), Grilled Shrimp (5 pcs)
Mix Ins- Corn, Chickpeas, Broccoli, Tomatoes, Black Beans, Cheddar, Feta
Sauces- Pesto, Balsamic Glaze, Mango Salsa
Fruit Salad

$19 per person- Minimum 15

CARB BAR

Bases- Yukon God Smashed Potatoes, Macaroni and Cheese, Vegan Macaroni and Cheese
Toppings- Crumbled Bacon, Scallions, Cheddar Cheese, Chili, Chopped Broccoli, Breadcrumbs, Hot Sauce

$12 per person- Minimum 15

CHOWDER BAR

New England Clam Chowder
Rhode Island Clam Chowder
Sweet Corn Chowder (Vegan)
Oyster Crackers

$9 per person- Minimum 15

SMOKEHOUSE BBQ

Proteins (Pick 2)- Pulled Pork (2 oz.), BBQ Chicken Thighs (2 oz.), Sliced Brisket (2 oz.)
Sides- BBQ Beans, Coleslaw, Macaroni and Cheese
Sauces– Citrus Chipotle, Carolina (Vinegar), Traditional BBQ
Salad- Caesar Salad
Corn Bread and Sweet Butter

Upgrades/Add Ons- $6 pp each
Yukon Gold Mashed Potatoes
Sweet Mashed Potatoes
Potato Salad
Macaroni Salad

$24 per person- Minimum 15

BISCUIT BAR

Homemade Biscuits
Proteins- Pulled Pork, Sausage Gravy, Candied Bacon
Spreads- Habanero Bacon Jam, Blackberry Jam, Orange Marmalade, Strawberry Jam, Cinnamon Butter, Honey Butter

$18 per person

**Add Assorted Beverages (Sodas, Seltzers, Bottled Waters) for $1.50 per person.*
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STATION INSPIRATIONS

SMALL PLATES

Land- Braised Beef Short Ribs, Yukon Gold Smashed Potatoes, Crispy Fried Onions
Sea- Crab Cake, Herb Remoulade, Citrus Slaw
Vegan- Tempeh Cake, Herb Remoulade, Vegan Citrus Slaw
**Additional dishes available*

$19 per person

GRILLED CHEESE BAR

Creamy Tomato Soup
Classic Grilled Cheese
Short Rib, Onion Jam, Horseradish Panini
Grilled Brie, Fig Jam, Cinnamon Raisin Bread Panini

$18 per person

GAS FIRED PIZZA BAR

Gas Fired Pizza
Pepperoni, Sausage, Cheese, Margherita
Vegan Cauliflower Pizza with Veggies

$17 per person

ASIAN STREET STATION

Dumplings- Pork, Chicken, Vegetarian
Noodles- Vegetable Lo Mein (Vegan)
Proteins- Teriyaki Chicken, Hoisin Shrimp, Marinated Tofu
Mix Ins- Scallions, Edamame, Pickled Carrots, Cilantro, Baby Corn

$18 per person

CHICKEN AND WAFFLES BAR

Crispy Fried Chicken Tenderloins
Belgian Waffles
Toppings- Cinnamon, Confectionary Sugar, Traditional Syrup, Local Maple Syrup, Local Honey, Sriracha

$16 per person

POKE BAR

Spicy Tuna, Steamed Rice, Pickled Vegetables, Cilantro Mango Salsa, Crispy Onions
Served in Mini Mason Jars

$15 per person

BRUSCHETTA BAR

Citrus Chipotle, Mango Habanero, Basil Mozzarella Crispy Crostini
Served in Mini Mason Jars

$15 per person

**Menu options for fully catered events only, Hospitality Fee Additional.*

SWEETS

SWEETS A LA CARTE

Assorted Cookies- $24 per dozen
(Chocolate Chunk, Sugar, Oatmeal Raisin, Peanut Butter)
Ghirardelli Brownies- $24 per dozen
Oreo Brownies- $26 per dozen
Blondies- $30 per dozen
Brookie Bars- $48 per dozen
Lemon Bars- $48 per dozen
Raspberry Almond Shortbread (gf)- $60 per dozen
Mini Cannolis- $36 per dozen
Cinnamon Buns- $36 per dozen
Macarons- $42 per dozen

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SWEETS STATIONS

SHORTCAKE STATION
Bases- Angel Food Cake, Biscuits
Macerated Berries
Fresh Whipped Cream

$9 per person

S'MORES STATION
Create Your Own S'mores

$7 per person

ICE CREAM SUNDAE BAR
Choose Two (2) Ice Cream Flavors- Chocolate, Vanilla, Strawberry, Cookies and Cream, Coffee, Butter Pecan, Mint Chip
Toppings- Ghirardelli Syrups, Whipped Cream, Sprinkles, Cherries, Assorted Candies

$10 per person

NEIL'S DONUT BAR
Assorted Donuts from Neil's Donuts

$9 per person

LEWIS FARM PIES
Blueberry, Apple, Fruits of the Forest
Vanilla Ice Cream
Whipped Cream

$9 per person

CAST IRON COBBLERS
Blueberry
Apple
Chocolate Bread Pudding

$9 per person

**Menu options for fully catered events only, Hospitality Fee Additional.*

STATIONARY DISPLAYS

SIMPLY CHEESE
Assorted Cubed Cheese
Sliced Pepperoni
Grapes
Vegetable Crudité, Ranch
Crostini, Crackers

$12 per person- Minimum 15

HARVEST GRAZING TABLE
Artisan Cheeses, Crackers, Grapes, Strawberries
Charcuterie of Aged Italian Meats
Traditional Bruschetta, Crostini
Lemon Pepper Hummus, Pita Chips
Marinated Olives

$15 per person- Minimum 15

TABLETOP CHARCUTERIE
Assorted Gourmet Cheese
Italian Meats
Assorted Fresh and Dried Fruits
Honey
Olive Medley
Whipped Ricotta
Parmesan Tomato Bruschetta
Vegetable Crudite, Ranch
Marinated Vegetables
Grilled Bread, Crostini, Crackers

$20 per person- Minimum 20

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STATIONARY BITES

VEGETARIAN

Black Bean Cake- $24 per dozen
Black Beans, Peppers, Red Pepper Remoulade, Cilantro (GF)

Wild Mushroom Arancini- $36 per dozen
Black Garlic Aioli, Chives

Sweet Potato Muffin- $24 per dozen
Mini Muffin, Port Wine Goat Cheese, Hibiscus Dust

Caramelized Onion & Fig Toast- $24 per dozen
Honey Citrus Ricotta, Mission Figs, Caramelized Onions, Brioche Toast

Butternut Squash Bruschetta- $24 per dozen
Squash Bruschetta, Whipped Honey Ricotta, Walnut Brittle, Brioche Toast, Micro Greens

SEAFOOD

Seared Sea Scallop- $48 per dozen
Citrus Bacon Marmalade, Chives (GF)

Bacon Wrapped Scallop- $48 per dozen
Brown Sugar Glaze (GF)

Crab Cakes- $36 per dozen
Herb Remoulade, Chives (GF)

Seafood Ceviche- $36 per dozen
Scallops, Shrimp, Lime, Tomatoes, Peppers, Onions, Crispy Tahir Tortilla Rounds, Cilantro, (GF)

Pineapple Shrimp- $36 per dozen
Grilled Pineapple, Shrimp, Lime Crema

**All stationary bites must be ordered for a minimum of 2 dozen.*
**Menu options for fully catered events only, Hospitality Fee Additional.*

STATIONARY BITES

PORK

Cuban "Cigar" Spring Roll- $24 per dozen
Pork Tenderloin, Smoked Ham, Swiss, Pickle, Creamy Mustard Dipping Sauce Crispy

Prosciutto Pastry Biscuits- $24 per dozen
Puff Pastry Biscuit, Brie, Prosciutto, Rosemary Fig Jam

Pork Belly Donuts- $36 per dozen
Maple Candied Pork Belly, Cinnamon Sugar Donut Holes

Pork Belly Empanada- $36 per dozen
Smoked Pork Belly & Caramelized Apple, Jalapeño Jam

POULTRY

Huatulco Chicken Tacos- $24 per dozen
Pollo Asado, Salsa Verde, Cilantro, Crispy Tortillas, Cilantro (gf)

Braised Chicken Croquette- $36 per dozen
Ancho Chipotle Creme, Chives

Chicken Satay- $24 per dozen
Coconut Milk Brine, Cilantro Gremolata, Scallions (gf)

Moroccan Chicken Meatball- $36 per dozen
Mint Aioli

Chipotle Chicken Empanada- $36 per dozen
Chipotle Chicken, Lime Crema

BEEF

Beef Tenderloin- $36 per dozen
Rare Pepper Coated Steak, Risotto Cake, Red Pepper Pesto, Chives (GF)

Ginger Beef Pop- $24 per dozen
Soy and Ginger Grilled Beef Kebob, Spicy Pineapple Chili Sauce, Scallions

Steak Toast- $36 per dozen
Rare Pepper Coated Steak, Crispy Brioche, Ancho Honey, Chive Cream

“Smoked” Brisket Meatball- $36 per dozen
Pomodoro, Shaved Parmesan, Basil

Philly Cheesesteak Empanada- $36 per dozen
Shaved Steak, Cheese, Spicy Ketchup

**All stationary bites must be ordered for a minimum of 2 dozen.*
**Menu options for fully catered events only, Hospitality Fee Additional.*

PASSED APPETIZERS

$25 per person (Choose 5)

VEGETARIAN

Wild Mushroom Arancini- Black Garlic Aioli
Watermelon Poke- Balsamic Marinated Watermelon, Crumbled Feta, Mint Crystals
Goat Cheese and Caramelized Onion Tart- Fig Jam
Sweet Potato Muffin- Port Wine Goat Cheese, Caramelized Onions
Butternut Squash Bisque- Cinnamon Mascarpone
Mushroom Dumpling- Pineapple Sriracha
Roasted Beet- Whipped Citrus Goat Cheese, Basil Crystals
Artichoke Wontons- Crispy Wonton Chip, Artichoke and Sundried Tomato Chutney, Shaved Parmesan, Pesto Drizzle
Butternut Squash Bruschetta- Squash Bruschetta, Whipped Honey Ricotta, Chopped Salted Pistachios, Crostini
Pear and Goat Cheese Crisp- Pear Chutney, Honey Whipped Goat Cheese, Crostini
Jalapeno Popper Corn Dip- Sweet Corn, Cheddar, Crispy Tortillas
Caramelized Onion & Fig Crisp- Honey Citrus Ricotta, Fresh Figs, Caramelized Onions, Crispy Baguette

VEGAN

Black Bean Cake- Roasted Pepper, Lime, Cilantro, Vegan Sriracha Crema
Beet Tartare- Citrus Olive Oil, Avocado, Crispy Tortilla Rounds, Cilantro

OTHER

Roaming SnackleBox- A whimsical moving food cart
Italian Meats, Gourmet Cheese, Snack Mixes, Chocolates, Crisps, Veggies, Fruits
Food-$8 per person- Minimum 25

**Menu options for fully catered events only, Hospitality Fee Additional.*

PASSED APPETIZERS

SEAFOOD

Seared Sea Scallop- Citrus Bacon Marmalade (GF/DF)
Bacon Wrapped Scallop- Brown Sugar Glaze
"Pop Rock" Scallop- Seared Scallop, Orange Jam, Popping Rock Candy
Pineapple Shrimp- Grilled Pineapple, Shrimp, Lime Zested Crema
BBQ Shrimp- Cheesy Grits, BBQ Shrimp, Red Pepper Coulis
Blackened Shrimp Cocktail- Skewered Blackened Shrimp, Yellow Tomato Compote
Crab Cakes- Herb Remoulade
Spicy Tuna Risotto Cakes- Ahi Tuna, Sriracha Caviar Crème, Sesame Seed Risotto Cake
Seafood Ceviche- Scallops, Shrimp, Lime, Tomatoes, Peppers, Onions, Crispy Tahir Tortilla Rounds
Fish Taco- Blackened Mahi, Cilantro Lime Cabbage Slaw, Cotija, Crispy Tortilla

SEAFOOD UPGRADES

Lobster- Butter Poached Lobster, Crispy Fried Green Tomato, Chive Remoulade ($5 per person)
Buttered Lobster Rolls- Butter Poached Lobster, Toasted Potato Slider Bun ($15 per person)
Blue Point Oysters- Served by the dozen ($36 per dozen)

BEEF

Beef Tenderloin- Risotto Cake, Beef Tenderloin, Red Pepper Pesto
Korean Short Ribs- Korean BBQ Short Ribs, Sticky Coconut Rice
Short Rib Cornbread Cake- Braised Short Ribs, Cornbread Cake, Horseradish and Chive Cream
Adobo Short Rib Tacos- Pickled Scallion Sriracha Slaw, Crispy Tortilla
Cheeseburger Slider- Mini Burger, Cheddar Cheese, Secret Sauce, Dill Pickle Chip, Brioche Slider Bun
Philly Cheesesteak Empanadas- Spicy Ketchup
Ginger Beef Pop- Soy and Ginger Grilled Beef Kebob, Spicy Pineapple Chili Sauce
Brisket Meatball- Cheddar Grits, Caramelized Corn Chutney
Tri- Tip Toast- Rare Pepper Coated Tri-Tip, Crispy Brioche, Chive Cream, Chipotle Foam

**Menu options for fully catered events only, Hospitality Fee Additional.*

PASSED APPETIZERS

POULTRY

Chicken Tinga Tacos- Shredded Chicken, Morita and Onion Sauce, Cilantro, Crispy Tortilla
Chicken "Pot Pie"- Puff Pastry Biscuit, Chicken, Veggies
Moroccan Chicken Meatball- Lemon Cous Cous, Mint Aioli, Carrot Slaw
Braised Chicken Croquette- Ancho Chipotle Creme
Chicken and Dumplings- Braised Chicken Thigh, Pan Seared Dumplings, Mushroom Demi
Hot Honey Nashville Chicken Sliders- Crispy Chicken Nugget, Nashville Hot Honey, Dill Pickle Chip, Slaw, Brioche Slider Bun
Chicken Satay- Citrus Roasted Chicken, Cilantro Gremolata
Chipotle Chicken Empanada- Lime Crema

PORK

Pork Belly Bao Buns- Glazed Pork Belly, Korean BBQ, Pickled Cucumber Slaw
Pulled Pork Muffins- Chopped BBQ Pork, Petite Corn Muffin, Chopped Pink Slaw
Pork Belly Empanada- Smoked Pork Belly & Caramelized Apple, Jalapeño Jam Crispy
Prosciutto Pastry Biscuits- Puff Pastry Biscuit, Brie, Prosciutto, Rosemary Fig Jam
Pork Belly Donuts- Maple Candied Pork Belly, Cinnamon Sugar Donut Holes
Bacon Mac N Cheese- Homestyle Mac N Cheese, Candied Bacon Crumble
Cuban "Cigar" Spring Roll- Pork Tenderloin, Smoked Ham, Swiss, Pickle, Creamy Mustard Dipping Sauce
Petite Al Pastor Taco- Marinated Pork, Pineapple Chili Chutney, Crispy Tortilla

**Menu options for fully catered events only, Hospitality Fee Additional.*

BEVERAGES

HOUSE BEER/WINE BAR

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic
Lemons, Limes

Wine- House Red and White Wines
Beer- House Choice of Three (3) Varieties

Pricing varies per length of event
**Team member required for service*

HOUSE BAR (FULL)

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic
Cranberry, Orange, Grapefruit, Pineapple, and Lime Juices
Dry and Sweet Vermouth, Triple Sec, Sour Mix, Grenadine, Simple Syrup
Lemons, Limes, Oranges, Cherries, Olives, Mint, Kosher Salt

Wine- House Red and White Wines
Beer- House Choice of Four (4) Varieties
Liquor- Vodka, Gin, White Rum, Spiced Rum, Bourbon, Whiskey, Tequila

Pricing varies per length of event
**Bartender required for service*

BUBBLY

Verdi Spumante- $14 per bottle
Zonin Prosecco- $28 per bottle

**Team member required for service*

BEVERAGES

MIMOSA BAR

House Brand Bubbly
Orange Juice, Cranberry Juice, Pineapple Juice
Fresh Fruit and Berries

Pricing varies per length of event
**Team member required for service*

MIMOSA AND BELLINI BAR

House Brand Bubbly
Orange Juice, Cranberry Juice, Pineapple Juice, Peach Nectar
Fresh Fruit and Berries

Pricing varies per length of event
**Team member required for service*

SODA AND JUICE BAR

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic
Orange Juice, Cranberry Juice, Pineapple Juice

Pricing varies per length of event
**Team member required for service*

HOSPITALITY OFFERINGS

FREQUENTLY ASKED QUESTIONS

Can you provide linen for seating tables? Absolutely! All standard linens for guests tables are $20 each. Standard colors include White, Ivory, Navy, and Black.

How many servers do I need for my event? Great question! Each event is unique therefore we will work with you to craft a complete service team ensuring you and your guests are absolutely taken care of.

How do I set up my event? We will work directly with you to craft a floor plan achieving your events vision that our team will take care of day of.

RENTALS

Linens
Guest Table Linens (White, Ivory, Navy, or Black)- $20 per linen
Linen Napkins (Various Colors)- $1.25 per napkin

China and Flatware
Appetizer China Plates- $1.00 per plate
Lunch/Dinner China Plates- $1.00 per plate
Flatware (Fork, Knife, Spoon)- $1.00 per piece per person

Glassware
Coffee Stein- $1.50 per glass
High Ball/AP Glass- $1.50 per glass
Water Glass- $1.50 per glass
Bar Glassware- Varies based on length of event

HOSPITALITY

$45 per team member per hour

Minimum of four (4) hours, including set up and break down

Most events require specific service teams with customized pricing

Thank you

From our entire team! We are grateful for the opportunity to serve you and your team

d a David Alan
HOSPITALITY GROUP
CATERING | VENUES | ONSITE RESTAURANTS | EVENT PLANNERS

info@dahospitalitygroup.com | www.dahospitalitygroup.com | 860.357.4100