



## CATERING MENU | 2021



# BREAKFAST MENU

## CONTINENTAL BREAKFAST | \$13

Assorted Fresh Baked Pastries  
Whipped Butter, Handcrafted Marmalades

**Chilled Juices**  
Orange Juice & Apple Juice

Coffee, Assorted Teas, Infused Water

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## BREAKFAST BAR | \$19

Individual Chobani Yogurts

Seasonal Fresh Fruit Cups

Nature's Valley Granola Bars

Assorted Fresh Baked Pastries  
Whipped Butter, Handcrafted Marmalades

**SELECT TWO BREAKFAST SANDWICHES**  
Applewood Smoked Bacon, Egg,  
Sharp Cheddar, Plain Bagel  
Sausage, Egg, Smoked Gouda, Plain Bagel  
Roasted Ham, Egg, Swiss, English Muffin  
Egg White Panini, Turkey Bacon, Avocado Spread,  
Sharp Cheddar, Sourdough  
Sautéed Spinach, Tomato & Mushroom, Egg,  
Wheat Wrap

**Chilled Juices**  
Orange Juice & Apple Juice

Coffee, Assorted Teas, Infused Water



## SUNRISE SPECIAL | \$24

Assorted Fresh Baked Pastries  
Whipped Butter, Handcrafted Marmalades

**New York Style Bagels**  
Whipped Chive Butter, Assorted Cream Cheese

**EGGS (CHOICE OF TWO)**  
Scrambled with Fresh Herbs  
Egg Whites with Tomato, Spinach & Chives  
Spinach, Onion & Ham Frittata

**BREAKFAST MEAT (CHOICE OF TWO)**  
Applewood Smoked Bacon  
Traditional Breakfast Sausage  
Chicken Apple Sausage  
Chicken Mango Sausage

**SIDES (CHOICE OF TWO)**  
Herb Red Bliss Potato with Bell Peppers & Onions  
Crispy Home Fries  
Homestyle Grits  
Steel Cut Oatmeal with Raisins, Berries, Brown Sugar  
& Wildflower Honey  
French Toast Muffins with Berry Compote

**Chilled Juices**  
Orange Juice & Apple Juice

Coffee, Assorted Teas, Infused Water

## ADDITIONAL BREAKFAST ENHANCEMENTS

**Seasonal Fresh Fruit Cups \$3**

**Steel Cut Oatmeal Station \$6**  
Raisins, Berries, Brown Sugar & Wildflower Honey

**Parfait Station \$7**  
Plain or Greek Yogurt, Handmade Almond Granola,  
Fresh Fruit & Seasonal Berries

**Belgian Waffle Station \$8**  
Cinnamon-Maple Compound Butter, Whipped Cream,  
Fresh Seasonal Berries & Maple Syrup

**Cooked-to-order Egg & Omelet Station \$9**  
Applewood Smoked Bacon, Traditional Breakfast  
Sausage, Roasted Ham, Diced Onions & Bell Peppers,  
Roma Tomatoes, Mushrooms, Spinach &  
Cheddar Cheese

# LUNCH BUFFET

## COLD LUNCH BUFFET | \$24

served with House-Made Kettle Chips, Iced Tea, & Water Station

### SALAD STATION (CHOICE OF TWO)

#### Traditional Macaroni Salad

#### Yukon Gold Potato Salad

Roasted Yukon Potatoes, Green Onions, Fresh Herbs, Stone Ground Mustard, Honey Apple Vinaigrette

#### Summer Pasta Salad

Heirloom Tomatoes, English Cucumber & Feta Cheese

#### Tossed Garden Greens

Choice of Dressing

#### Caesar Salad

Romaine Hearts, Garlic Brioche Croutons, Parmesan Cheese, Caesar Dressing

#### Mixed Greens Salad

Spring Mix, Strawberries, Candied Pecans, Feta Cheese, Raspberry-Lime Vinaigrette

#### Southwestern Cobb Salad

Artisan Red Romaine, Charred Corn, Black Beans, Applewood Smoked Bacon, Hard Boiled Egg, Cherry Tomatoes, Chipotle Lime Dressing

### WRAPS & SANDWICHES (CHOICE OF THREE)

#### Oven Roasted Turkey

Thinly Sliced Turkey Breast, Swiss Cheese, Romaine Lettuce, Tomato, Chipotle Aioli, Ciabatta

#### Black Forest Ham

Thinly Sliced Black Forest Ham, Gruyere Cheese, Romaine Lettuce, Tomato, Dijonnaise, Whole Grain Bread

#### Roast Beef

Thinly Sliced Rare Roast Beef, Pepper Jack & Cheddar Cheese, Balsamic Onion Jam, Classic French Baguette

#### Grilled Chicken

Seared Lemon Thyme Chicken Breast, Pesto, Tomato, Fresh Mozzarella Ciabatta

#### Classic Turkey Club

Thinly Sliced Oven Roasted Turkey, Sopressata, Provolone, Romaine Lettuce, Tomato, Honey-Apple Mustard, Whole Grain Bread

#### Grilled Vegetable

Roasted Carrot Bacon, Avocado, Spinach, Cheddar, Confit Garlic Hummus, Spinach Wrap

### DESSERT (CHOICE OF TWO)

Fresh Baked Cookies

Fresh Baked Brownies

Fresh Seasonal Fruit Cups

## HOT & COLD LUNCH BUFFET | \$33

Served with Fresh Baked Artisan Rolls & Butter Spread  
Assorted Gourmet Cookies & Brownies  
Iced Tea & Water Station

### TOSSED SALAD STATION (CHOOSE ONE)

#### Summer Pasta Salad

Heirloom Tomatoes, English Cucumber & Feta Cheese

#### Tossed Garden Greens

Choice of Dressing

#### Caesar Salad

Romaine Hearts, Garlic Brioche Croutons, Parmesan Cheese, Caesar Dressing

#### Mixed Greens Salad

Spring Mix, Strawberries, Candied Pecans, Feta Cheese, Raspberry-Lime Vinaigrette

#### Southwestern Cobb Salad

Artisan Romaine, Charred Corn, Black Beans, Applewood Smoked Bacon, Hard Boiled Egg, Cherry Tomatoes, Chipotle Buttermilk Ranch Dressing

### ENTRÉE SELECTIONS (CHOOSE ONE)

#### Chicken Francaise

Pan-Seared Chicken Breast, Shallot & White Wine sauce

#### Herb Grilled Chicken Breast

Chasseur Sauce with Cremini Mushrooms

#### Thai Salmon

Orange Hoisin Glaze

#### Island Coconut Shrimp

Jumbo Butterflied Shrimp, Sautéed Bell Peppers & Spanish Onions, Coconut Butter Sauce

#### Grilled Flank Steak

Red Wine & Ginger Marinated Flank Steak with Herb-Shallot Butter

### SIDE SELECTION (CHOICE OF TWO)

#### Seasonal Vegetables

Sautéed Green Beans, Charred Cherry Tomatoes, Caramelized Balsamic Red Onions

#### Garlic Roasted Zucchini & Squash Medley

Creamy Smoked Gouda Baked Macaroni & Cheese

#### Roasted Fingerling Potatoes

with Rosemary & Garlic Confit

#### Potato Au Gratin

#### Herb-Blend Rice Pilaf

Cilantro Lime Yellow Rice



# PLATED LUNCH

## PLATED LUNCH | \$39

Served with Fresh Baked Artisan Rolls & Butter Spread  
Iced Tea and Water Pre-Set at Guest Tables

### TOSSSED SALAD STATION (CHOOSE ONE)

#### Summer Pasta Salad

Heirloom Tomatoes, English Cucumber  
& Feta Cheese

#### Tossed Garden Greens

Choice of Dressing

#### Caesar Salad

Romaine Hearts, Garlic Brioche Croutons, Parmesan  
Cheese, Caesar Dressing

#### Mixed Greens Salad

Spring Mix, Strawberries, Candied Pecans, Feta  
Cheese, Raspberry-Lime Vinaigrette

#### Southwestern Cobb Salad

Artisan Romaine, Charred Corn, Black Beans,  
Applewood Smoked Bacon, Hard Boiled Egg, Cherry  
Tomatoes, Chipotle Buttermilk Ranch Dressing

### ENTRÉE SELECTIONS (CHOOSE ONE)

#### Grilled Chicken Breast

Herb Marinated, Garlic & Goat Cheese Mashed  
Potatoes, Roasted Rainbow Carrots

#### Creamy Champagne Chicken

Double Seared Chicken Breast, Champagne Shallot  
Sauce, Herbed Rice Pilaf, Roasted Asparagus with  
Charred Heirloom Cherry Tomatoes & Red Onions

#### Pan-Seared Salmon

Citrus Beurre-Blanc, Asparagus Risotto

#### Honey Garlic Jumbo Shrimp

Charred Grilled Shrimp, Honey Garlic Sauce,  
Seasonal Vegetables, Cilantro Lime Rice

### DESSERT SELECTIONS (CHOOSE ONE)

#### New York Style Cheesecake

Macerated Seasonal Berries, Whipped Cream

#### Key Lime Pie

Lime-Mango Sauce, Whipped Cream

#### Assorted Dessert Shooters

Pumpkin Cheesecake, S'mores, Chocolate Hazelnut

#### Chocolate Lava Cake

Cinnamon Brown Sugar Ice cream

## PLATED ENTRÉE SALAD | \$33

Served with Fresh Baked Artisan Rolls & Butter Spread  
Iced Tea and Water Pre-Set at Guest Tables

#### Southwest Cobb Salad

Cilantro Grilled Skirt Steak, Artisan Romaine, Charred  
Corn, Black Beans, Applewood Smoked Bacon, Hard  
Boiled Egg, Grape Tomatoes, Chipotle Buttermilk  
Ranch Dressing

#### Classic Caesar Salad

Herb Roasted Chicken Breast, Romaine Lettuce,  
Garlic Brioche Croutons, Parmesan Cheese, House  
Made Caesar Dressing

#### Greek Salad

Pan Seared Lemon Salmon, Spring Mix, English  
Cucumber, Red Onion, Tomato, Feta Cheese,  
Kalamata Olives, and Lemon-Basil Vinaigrette

#### Club Salad

Honey-Mustard Marinated Grilled Chicken, Seasonal  
Greens, Cherry Tomatoes, Applewood Smoked Bacon,  
Hass Avocado, Lemon Vinaigrette

#### Tropical Niçoise Salad

Jumbo Butterfly Shrimp, Spring Mix, Mango,  
Cucumber, Red Bell Pepper, Red Onion, Radish,  
Creamy Key-Lime Dressing

### DESSERT SELECTIONS (CHOOSE ONE)

#### New York Style Cheesecake

Macerated Seasonal Berries, Whipped Cream

#### Key Lime Pie

Lime-Mango Sauce, Whipped Cream

#### Assorted Dessert Shooters

Pumpkin Cheesecake, S'mores, Chocolate Hazelnut



# BOXED LUNCH

## BOXED LUNCHES | \$17

Served with Choice of Sandwich, Lays Chips, Freshly Baked Cookie, Seasonal Whole Fruit, Bottled Water or Canned Pepsi Product

### Oven Roasted Turkey

Thinly Sliced Turkey Breast, Swiss Cheese, Romaine Lettuce, Tomato, Chipotle Aioli, Ciabatta

### Black Forest Ham

Thinly Sliced Black Forest Ham, Gruyere Cheese, Romaine Lettuce, Tomato, Dijonnaise, Whole Grain Bread

### Roast Beef

Thinly Sliced Rare Roast Beef, Pepper Jack & Cheddar Cheese, Balsamic Onion Jam, Classic French Baguette

### Grilled Chicken

Seared Lemon Thyme Chicken Breast, Pesto, Tomato, Fresh Mozzarella Ciabatta

### Classic Turkey Club

Thinly Sliced Oven Roasted Turkey, Sopressata, Provolone, Romaine Lettuce, Tomato, Honey-Apple Mustard, Whole Grain Bread

### Grilled Vegetable

Roasted Carrot Bacon, Avocado, Spinach, Cheddar, Confit Garlic Hummus, Spinach Wrap

### Peanut Butter & Jelly

Creamy Crunchy Peanut Butter, Grape Jelly, Classic White Bread

### Chicken Salad

Creamy Chicken Salad, Romaine Lettuce, Roma Tomato, Red Onion, Pumpernickel Bread

### Tuna Salad

Celery Mayo Tuna Salad, Romaine Lettuce, Tomato, Red Onion, Ciabatta Bread





# BALLPARK MENU

Served with House Made Kettle Chips, Assorted Cookies & Brownies, Assorted Pepsi Products and Aquafina Water

## BASE HIT | \$30

Peanuts in the Shell

Freshly Popped Popcorn

Creamy Macaroni Salad

All-Beef Hot Dogs

Shredded Cheese, Ketchup, Mustard,  
Relish and Sauerkraut

Grilled Hamburgers

Lettuce, Tomato, Pickle, Onion and  
Cheddar & Provolone Cheese

## BALLPARK PICNIC | \$33

Peanuts in the Shell

Freshly Popped Popcorn

Tossed Garden Greens

Choice of Dressing

Yukon Gold Potato Salad

Roasted Yukon Potatoes, Green Onions, Fresh Herbs,  
Stone Ground Mustard, Honey Apple Vinaigrette

All-Beef Hot Dogs

Shredded Cheese, Ketchup, Mustard, Relish and  
Sauerkraut

Grilled Hamburgers

Lettuce, Tomato, Pickle, Onion and Cheddar &  
Provolone Cheese

Grilled Herbed Chicken Breast

## HOME RUN | \$37

Peanuts in the Shell

Freshly Popped Popcorn

Vegetable Crudités

Buttermilk Ranch Dressing, Olive Tapenade,  
Homemade Hummus, Fresh Pita Chips

Oven Roasted Herb Potato Salad

Yukon Gold Potato Salad

Roasted Yukon Potatoes, Green Onions, Fresh Herbs,  
Stone Ground Mustard, Honey Apple Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Brioche Croutons, Parmesan  
Cheese, Caesar Dressing

All-Beef Hot Dogs

Shredded Cheese, Ketchup, Mustard, Relish and  
Sauerkraut

Grilled Hamburgers

Lettuce, Tomato, Pickle, Onion and Cheddar &  
Provolone Cheese

Legends Specialty Chicken Tenders

Served with Assorted Sauces: Pineapple BBQ, Chick  
Fil A, Garlic Ketchup, Stone Ground Mustard



# HORS D'OEUVRES

100 PIECES PER ORDER

**\$375**

**Shrimp Cocktail**

Spicy Cocktail Sauce

**Bacon Wrapped Scallops**

Herb Sauce

**Petite Lobster Rolls**

Lemon Aioli

**Grouper Taco**

Tartar Cole Slaw & Cilantro-Lime Crema

**Smoked Beef Tenderloin Crostini**

Boursin Herb Spread

**Short Rib Empanadas**

Cilantro-Lime Aioli

**Nashville Hot Chicken & Waffle's**

Cayenne Pepper Sauce, Cinnamon-Bourbon Syrup

**Asian Braised Pork Belly Egg Roll**

YumYum Sauce

**Poke Tuna Tacos**

Sriracha Aioli

**\$325**

**Pot Stickers**

Asian Vinaigrette

**Chicken Pineapple Skewer**

Asian Marinated

**Crispy Chicken Steam Buns**

General Tso Glaze & Pickled Cucumber

**Pear, Almond & Brie**

Wrapped in Phyllo

**Cuban Deditos**

Dijonnaise

**Boneless Buffalo Wings**

Assorted Dipping Sauces

**Mini Cheeseburger Sliders**

Chipotle Aioli

**Arancini Balls**

Romesco Sauce

**\$275**

**Gourmet Meatballs**

Korean BBQ Sauce

**Pigs in a Blanket**

Stone Ground Mustard

**Mini Fried Macaroni and Cheese Bites**

Sriracha Aioli

**Tomato & Sweet Basil Bruschetta**

Balsamic Glaze

**Grilled Chicken & Cheese Quesadillas**

Jack & Cheddar Cheese Blend

**Spring Rolls**

Sweet Chili Lime Sauce

## SNACK STATIONS

**Fiesta Chips & Dips \$6 per Person**

House-made Guacamole – Fire Roasted Salsa –  
Black Bean Salsa – Tortilla Chips

**Fresh Vegetable Crudité \$7 per Person**

Seasonal Vegetables – Hummus & Pita -  
Buttermilk Ranch Dip

**Charcuterie Board \$9 per Person**

Assorted Meats – Cheeses –  
Traditional Accompaniments



# DINNER BUFFET

SERVED WITH CHEF'S CHOICE OF FRESH VEGETABLES WITH RICE OR POTATOES  
FRESH BAKED ARTISAN ROLLS AND BUTTER SPREAD | ASSORTED CAKES AND PIES  
ICED TEA & WATER STATION, CAFÉ BUSTELO COFFEE & ASSORTED TEAS

## TOSSED SALAD SELECTIONS (CHOOSE ONE)

### Summer Pasta Salad

Heirloom Tomatoes, English Cucumber  
& Feta Cheese

### Tossed Garden Greens

Choice of Dressing

### Caesar Salad

Romaine Hearts, Garlic Brioche Croutons, Parmesan  
Cheese, Caesar Dressing

### Mixed Greens Salad

Spring Mix, Strawberries, Candied Pecans, Feta  
Cheese, Raspberry-Lime Vinaigrette

### Southwestern Cobb Salad

Artisan Romaine, Charred Corn, Black Beans,  
Applewood Smoked Bacon, Hard Boiled Egg, Cherry  
Tomatoes, Chipotle Buttermilk Ranch Dressing

## PASTA SELECTION (CHOOSE ONE)

### Artisan Penne

Penne Pasta, Blackened Chicken sautéed with  
Mushrooms & Shallots, Creamy Basil-Tomato Sauce

### Short Rib

Pappardelle Pasta, Ragu, Mirepoix,  
Wild Mushrooms, Ricotta Salata

### Classic Ravioli

Ravioli stuffed with Spinach,  
Swiss & Ricotta Cheese, Basil-Tomato Sauce

### Fusilli Bolognese

Ground Veal & Pork with Basil-Tomato Sauce

### Fettuccini Alfredo

Creamy Garlic Alfredo, Roasted Broccoli &  
Charred Cherry Tomatoes

## ENTRÉE SELECTION (CHOOSE ONE)

Rosemary & Garlic Roasted Pork Loin  
Maple Balsamic Sauce

### Chicken Marsala

Creamy Marsala & Mushroom Sauce

### Pan Seared Salmon

Fennel Beurre-Blanc

### Seared Hanger Steak

Red Wine Reduction

### Classic Jumbo Meatballs

Herb Marinara Sauce

## CARVING STATION (CHOOSE ONE)

### Roasted Turkey Breast

Garlic Herb Butter, Classic Pan Gravy

### Traditional Ham

Maple Glaze, Dijon Mustard

### Prime Rib

Peppercorn Bearnaise

--OR--

## CARVING STATION (ADD \$3 PER PERSON)

### Tequila Lime Flank Steak

Fresh Chimichurri Sauce

### Smoked Brisket

Kansas City BBQ Sauce

### Grilled Tomahawk Steak

Herb Marinated, Cowboy Compound Butter





# BEVERAGE

## NON-ALCOHOLIC BEVERAGE SERVICE

Assorted Pepsi Products, Aquafina Bottled Water,  
Coffee & Hot Tea

4 Hour Service \$7 Per Person

3 Hour Service \$6 Per Person

2 Hour Service \$5 Per Person

## PREMIUM HOSTED BAR

Dewar's Scotch, Beefeater Gin, Tito's Vodka, Crown  
Royal Blended Whiskey, Bacardi Rum, Jack Daniels  
Bourbon, Mi Campo Tequila, Domestic & Imported  
Beers and House Wines

(Additional Brands Available Upon Request),

Assorted Pepsi Products, Aquafina Bottled Water,  
Coffee and Hot Tea

1 Hour Bar \$21 Per Person

Each Additional Hour \$8 Per Person

## BEER, WINE & SODA BAR

Domestic & Imported Beers, House Wines,  
Assorted Pepsi Products, Aquafina Bottled Water,  
Coffee and Hot Tea

1 Hour Bar \$15 Per Person

Each Additional Hour \$6 Per Person

## CASH / CONSUMPTION BAR

Mixed Drinks \$8 Each

Wine \$7 Each

Bottled Beer \$6 Each

Soda, Juices, Or Bottled Water \$3 Each

Drink Tickets \$8 Each

