



EVENT HOSPITALITY MENU

HOSPITALITY BAR SERVICES

Spirits | Tito's Vodka, Cazadores Tequila, Jack Daniels, Bombay Sapphire Gin

Mixers | Margarita Mix, Lava Bloody Mary Mix, Soda, Tonic, Orange and Cranberry Juice

Beer | Light Lager, Wheat or Belgian Wit, Pale Ale, IPA

Wine | Premium Cabernet or Blend, Chardonnay, Sauvignon Blanc or Rose, and Prosecco

Soda | Spring Water, Pepsi, Diet Pepsi, Mist Twist

Beverage Station | Lemon Cucumber Water, Blackberry Raspberry Iced Tea

Coffee & Tea | French Roast Regular and Decaf, Herbal Tea Selection





LUNCH BUFFET

SoCal Salad | Chopped Romaine, Fire-Roasted Corn, Pico de Gallo, Scallions, Crispy Cumin Chickpeas, Jalapeno Ranch Dressing

French Pan Seared Airline Breast of Chicken | Roasted Garlic, Artichoke, Sundried Tomatoes, Garlic in a White Wine Sauce

Kalua Pulled Pork | Buttermilk Ranch Coleslaw, Brioche Buns, Honey BBQ Sauce

Cheddar Rolls | Creamery Butter

Truffle Mac N Cheese | Panko Crumb Topping

Sweet Endings | Pineapple Coconut Bar and Mini Assorted Cheesecake Bites

AFTERNOON SNACK

Loaded Tater Tot Bar | Timberline Chili, Cheddar Cheese, Chopped Onions, Buffalo Sauce, Buttermilk Ranch, Chopped Green Onions

Jalapeno Corn Bread Muffins | Honey Butter

Dessert | Freshly Baked Cookies and Double Fudge Brownies

