



# Catering Menu









# GOOD MORNING

## SUNRISE ON THE BAY \$28

Fruit Scones, Pastries, Muffins

Seasonal Fruit Platter

Assorted Individual  
Chobani Yogurt

Peet's Regular & Decaf Coffee

Bigelow Tea Selection

## THE PRESIDIO \$38

Sliced Breakfast Breads  
& Local Whipped Butter

Seasonal Fruit Salad

Cage-Free Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon

Breakfast Sausage

Peet's Regular & Decaf Coffee

Bigelow Tea Selection

## MARINA GREEN \$34

Housemade Frittata  
cage-free eggs, farmers market vegetables  
bellwether farms pepato

Wild Smoked Salmon  
assorted mini bagels, capers, red onion  
sliced lemon, herbed cream cheese

Seasonal Fruit Salad

Peet's Regular & Decaf Coffee

Bigelow Tea Selection

## DOLORES PARK \$35

Jicama & Seasonal Fruit Salad

El Jefe Desayuno Burrito  
breakfast sausage, cage-free scrambled eggs  
country style potatoes, monterey jack

Vegetariano Desayuno Burrito  
soyrizo, cage-free scrambled eggs  
country style potatoes, monterey jack

Peet's Regular & Decaf Coffee

Bigelow Tea Selection

## GOLDEN GATE PARK \$35

Seasonal Fruit Salad

The Boss Breakfast Sando  
cage-free scrambled eggs  
applewood smoked bacon  
cheddar cheese

Veggie Breakfast Sando  
cage-free scrambled eggs, spinach  
forest mushroom, goat cheese

Peet's Regular & Decaf Coffee

Bigelow Tea Selection

## UNION SQUARE \$30

Cured Meats & Local Cheeses

Sliced Baguette

Assorted Individual  
Chobani Yogurt

Peet's Regular & Decaf Coffee

Bigelow Tea Selection



# GOOD MORNING ADDITIONS

## BEVERAGES

**Orange Juice** \$55/Gallon

**Grapefruit Juice** \$55/Gallon

**Cranberry Juice** \$55/Gallon

**Carrot Juice** \$55/Gallon

**Superfood Juice** \$55/Gallon

**Peet's Regular or Decaf Coffee** \$72/Gallon

**Seasonal Spa Water** \$25/Gallon

## SMOOTHIES \$15

*Choose Two*

### First Pitch

lemonade, kale, peach, mango, banana  
ginger, honey, ice

### Mahalo

fresh pineapple, pineapple juice, strawberry  
banana, greek yogurt, ice

### Acai Antioxidant

acai juice blend, strawberry, raspberry  
honey, soy milk



## SIDES

**Individual Assorted Chobani Yogurt** \$6

**Steel Cut Oatmeal** \$8

brown sugar, dried fruit

**Assorted Pastries** \$8

**Delicious Donuts** \$8

**Hard Boiled Cage-Free Eggs** \$5

**Whole Fruit** \$4

**Build a Parfait** \$10

vanilla yogurt, nuthouse granola  
strawberry, raspberry, blueberry

## BREAKFAST SANDOS

**The Boss** \$12

cage-free scrambled eggs  
applewood smoked bacon, cheddar

**Veggie** \$12

cage-free scrambled eggs, spinach  
forest mushroom, goat cheese

## DESAYUNO BURRITOS

**El Jefe** \$12

breakfast sausage, cage-free scrambled eggs  
country style potatoes, monterey jack

**Vegetariano** \$12

soyrizo, cage-free scrambled eggs  
country style potatoes, monterey jack





## TAKE A BREAK

### SNACKS

#### Trail Mix \$7

mixed nuts, dried fruit, coconut, chocolate

#### Mixed Nuts \$10

#### Individual Assorted Kettle Chips \$6.5

#### Housemade Root Vegetable Chips \$7

#### Individual Crudites \$7

housemade hummus

#### Gourmet Popcorn Station \$12

cheddar, cajun spice, lemon pepper

#### Ballpark Snacks \$17

roasted peanuts, cracker jack, red rope



### SMOOTHIES \$15

*Choose Two*

#### First Pitch

lemonade, kale, peach, mango  
banana, ginger, honey, ice

#### Mahalo

fresh pineapple, pineapple juice  
strawberry, banana, greek yogurt, ice

#### Acai Antioxidant

acai juice blend, strawberry  
raspberry, honey, soymilk



### SWEETS

#### Candy Bars

#### & Movie Theater Boxed Candy \$8

#### Candy Station \$10

gummies, sours, taffy, hard candy

#### Ballpark Crunch \$17

caramel popcorn, cashew, almond



## BOXED LUNCHES

each box includes a bag of kettle chips, chocolate chip cookie and bottled water

### WRAP IT UP \$36

*Choose One*

#### Chicken Caesar

grilled chicken, romaine lettuce  
parmesan cheese, caesar dressing

#### Turkey BLT

oven roasted turkey, bacon, lettuce  
tomato, mayonnaise

#### Buffalo Chicken

fried chicken, blue cheese crumble  
tomato, celery, lettuce, ranch  
buffalo sauce

#### Grilled Veggie & Hummus

zucchini, squash, eggplant, arugula

#### Roast Beef

cheddar, arugula, horseradish crème

### SANDWICHES \$42

*Choose One*

#### Roasted Turkey

provolone, mixed greens, pesto aioli

#### Roast Beef

cheddar, arugula, red pepper aioli

#### Smoked Ham

brie, housemade pickles  
whole grain mustard

#### Marinated Grilled Veggies

mozzarella, mixed greens, hummus

### SALADS \$34

*Choose One*

#### Classic Cobb

oven roasted turkey  
applewood smoked bacon  
pt. reyes blue cheese, hard boiled egg  
tomato, red wine shallot vinaigrette

#### Grains & Greens

toasted farro, manchego  
petit arugula, pickled cauliflower  
whole grain mustard vinaigrette

#### Chinatown Chicken

grilled sweet 5 spice chicken  
napa cabbage, iceberg lettuce  
cilantro, scallion, crispy chow mein  
chinese mustard-ginger dressing





# FIELD OF DREAMS

## Design Your Own Ballpark Menu

**Little League:** three snacks, one starter, one entree, one dessert \$40

**Minor League:** three snacks, one starter, two entrees, one dessert \$46

**Major League:** three snacks, two starters, three entrees, two desserts \$58

### SNACKS

Popcorn

Ballpark Peanuts

Cracker Jack

Kettle Chips & Onion Dip

Corn Tortilla Chips

salsa verde & pico de gallo

### STARTERS

**Cheese Tortellini Salad**

calabrian chili aioli, mozzarella  
castelvetrano olive, caper  
heirloom cherry tomato, arugula

**Garden Green Salad**

ranch dressing & sherry vinaigrette

**Little Gems Caesar Salad**

shaved parmesan, sourdough crouton  
caesar dressing

**Yukon Gold Potato Salad**

cage-free eggs, pickled red onion  
garden herbs, whole grain mustard vinaigrette

**Creamy Coleslaw**

**Fruit Salad**

**Crudités & Hummus**

**Macaroni & Cheese**

**Roadhouse Beef Chili**

**Impossible Meats Chili**

*plant based*

### ENTRÉES

All Beef Hot Dog

Hot Links

Chicken Apple Sausage

Sheboygan Bratwurst

Local Grass-Fed Cheeseburger

Grilled Chicken Sandwich

BBQ Bone in Chicken

**Triple Play of Wraps**

turkey BLT, buffalo chicken  
grilled veggie & hummus

**Veggie Dog**

**Black Bean Veggie Burger**

### DESSERTS

**Assorted Cookie Platter**

**Housemade Cobbler Bars**

apple, blueberry, strawberry

**Dugout Brownies**

**Lemon Bar**



## DAY GAME STATIONS

### LA TAQUERIA \$48

**Creamy Cilantro Caesar**

**Jicama Salad**

seasonal fruit, tajin, lime

**Corn Tortilla Chips**

**Salsas**

guacamole, fire roasted tomato  
tomatillo-avocado

**Carne Asada & Pollo Asada**

**Spanish Rice, Pinto Beans**

**Corn Tortilla**

**Dulce de Leche Alfajores**

### ADDITIONS

**Grilled Fish Taco \$8**

salsa verde

**Braised Short Rib Taco \$9**

ancho chili, garlic

**Soyrizo Taco \$5**

potato, black bean

**Ceviche \$15**

lump crab, bay shrimp, octopus  
pico de gallo, cucumber  
citrus-mezcal vinaigrette, plantain chips

**Charred Street Corn Salad \$7**

cotija cheese, cilantro, pickled red onion  
chipotle-lime crema



### OPENING DAY \$48

**Italian Chopped Salad**

local endive, escarole, radicchio, provolone  
fire-roasted peppers, marinated artichoke  
cannellini, white balsamic vinaigrette

**Grains & Greens**

toasted farro, petit arugula  
manchego, pickled cauliflower  
whole grain mustard vinaigrette

**Chili-Lime Grilled Chicken Sandwich**

applewood smoked bacon, white cheddar, avocado  
roma tomato, chipotle aioli, ciabatta roll

**Roast Beef Sandwich**

aged cheddar, balsamic onion, arugula  
rosemary aioli, ciabatta roll

**Curried Chickpea Wrap**

tahini, cucumber, pickled red onion  
spinach tortilla

**Kettle Chips**

**Brownies & Lemon Bars**

### ADDITIONS

**New England Clam Chowder \$12**

**Potato Leek Soup \$10**

**Curried Carrot & Ginger Soup \$10**

**Chicken Tortilla Soup \$10**

**Fruit Salad \$8**

**Whole Fruit \$4**

**Yukon Gold Potato Salad \$7**

cage-free eggs, pickled red onion  
garden herbs, whole grain mustard vinaigrette

**Cheese Tortellini Salad \$7**

calabrian chili aioli, mozzarella  
castelvetro olive, caper  
heirloom cherry tomato arugula





## DAY GAME STATIONS (cont.)

### WELLNESS BOWL \$55

#### BASE

Brown Rice  
Mixed Greens

#### PROTEINS

Seared Arctic Char  
Ginger Marinated Skirt Steak  
Soy-Chili Tofu

#### SAUCES

Soy Wasabi  
Korean BBQ  
Ponzu

#### TOPPINGS

Pickled Cucumber-Daikon Salad  
Marinated Shiitake Mushroom  
Edamame  
Shredded Carrot  
Seaweed Salad  
Pickled Ginger  
Shredded Nori  
Cilantro  
Scallion  
Sesame Seed  
Furikake

#### DESSERT

Almond Cookie





## DAY GAME PLATED SALADS

price based on entree salad selection  
includes a dinner roll, desert and coffee service

### ENTREE SALADS

*Choose One*

#### **Garden Green Salad \$40**

shaved easter egg radish, cucumber  
sweet 100 tomato, torn sourdough crouton  
sherry vinaigrette

#### **Grains & Greens \$40**

toasted farro, manchego, petit arugula  
pickled cauliflower  
whole grain mustard vinaigrette

#### **Classic Cobb \$50**

oven roasted turkey, applewood smoked bacon  
pt. reyes blue cheese, hard boiled egg, tomato  
red wine shallot vinaigrette

#### **Chinatown Chicken \$50**

grilled sweet 5 spice chicken  
napa cabbage, iceberg lettuce  
cilantro, scallions, crispy chow mein  
chinese mustard-ginger dressing

### OPTIONAL PROTEINS

**Soy-Chili Tofu \$10**

**Salmon \$15**

**Seared Ahi Tuna \$15**

**Grilled Shrimp \$14**

**Mary's Organic Chicken Breast \$12**

**Ginger Marinated Skirt Steak \$12**

### DESSERTS

*Choose One*

#### **Flourless Chocolate Cake**

berry compote, micro basil  
chantilly whipped cream

#### **Seasonal Fruit Cobbler**

whipped creme fraiche





## SNACKS

### ORACLE PARK GARDEN \$12

#### Assorted Vegetables

rainbow carrot, baby radish  
celery, broccoli

#### Housemade Ranch

#### Classic Hummus

### TRADITIONAL CHEESEBOARD \$13

#### Cheddar

#### Smoked Gouda

#### Dill Havarti

#### Pepper Jack

#### Sliced Baguette

#### Crostini

### SALSAS \$11

#### Corn Tortilla Chips

#### Tomatillo-Avocado

#### Fire Roasted Tomato

#### Guacamole

### ARTISAN CHEESE SELECTION \$21

#### Assortment of Local

#### Artisan Cheeses

cowgirl creamery, bellwether farms  
cypress grove

#### Marcona Almonds

dried fruit, herbs

#### Sliced Baguette

#### Crostini

### MEDITERRANEAN MEZE \$20

#### Housemade Hummus Trio

red pepper, roasted garlic, classic

#### Tabbouleh

parsley, tomato, lemon

#### Citrus-Fennel Marinated Olives

#### Roasted Mushrooms

#### Roasted Artichoke Hearts

#### Herbed Local Cheese

#### Pita Chips

#### Grilled Flatbread

### ANTIPASTI \$22

#### Prosciutto

#### Salami

#### Coppa

#### Soppressata

#### Whole Grain Mustard

#### Cornichon

#### Sliced Baguette

#### Crostini



## SNACKS (cont.)

### BIG DIPPER \$13

#### Trio of Dippers

roasted onion, herbed artichoke  
sundried tomato

#### Potato & Root Vegetable Chips

#### Whole Baby Vegetables

### MODERN BRUSCHETTA \$18

#### Ricotta

fig, arugula, hazelnut, saba

#### Burrata

mint-pea pesto, preserved lemon, sea salt

#### 'Nduja

castelvetrano olive tapenade, radish, basil

### TASTE OF THE BAY \$55

#### Dukkah Crusted Ahi Tuna

#### Pickled Chili Prawns

#### Fresh Shucked Oysters

*3 Oysters Per Person*

cocktail sauce, champagne mignonette  
horseradish, tabasco, lemon







## **BITES**

### **PASSED OR STATIONED**

we recommend 4 to 5 bites per person for a cocktail reception  
and 2 to 3 bites per person pre dinner

#### **TRADITIONAL**

##### **Antipasti Skewer \$5**

cherry tomato, artichoke heart, olive

##### **Triple Cream Cheese Crostini \$5**

seasonal fruit compote

##### **Whipped Goat Cheese Crostini \$5**

seasonal tomato tapenade

##### **Shiitake Mushroom Spring Roll \$5**

sriracha aioli

##### **Grilled Shishito Peppers \$7**

yuzu-miso aioli

##### **King Trumpet Mushroom Skewer \$6**

tamari, sesame, szechuan chili oil

##### **Crispy Mac & Cheese \$6**

smoked paprika aioli

##### **Arancini \$6**

mt. tam triple cream cheese, saffron  
microgreens

##### **Vegetable Samosa \$6**

mint chutney

##### **Maitake Mushroom Tempura \$6**

creme fraiche, shichimi togarashi

##### **Impossible Larb \$8**

cabbage, rice powder, chili, lime dressing

##### **Smoked Salmon \$7**

creme fraiche, cucumber

##### **Dungeness Crab Cake \$9**

citrus aioli

##### **Dungeness Crab Salad \$9**

garlic sourdough crouton

##### **Beef Tenderloin Crostini \$8**

horseradish mustard sauce

##### **Beet Tartare \$8**

endive leaf

##### **Beef Carpaccio Skewer \$8**

arugula, parmesan

##### **Chicken Yakitori \$7**

yuzu-tamari glaze, cilantro

##### **Chicken Tikka Masala \$6**

mango chutney, crispy naan

##### **Lamb Meatball \$7**

herbed yogurt sauce, harissa

##### **Skirt Steak Yakitori \$7**

ginger teriyaki, green onion



## **BITES**

### **PASSED OR STATIONED (cont.)**

we recommend 4 to 5 bites per person for a cocktail reception  
and 2 to 3 bites per person pre dinner

#### **BALLPARK FAVORITES**

**Chimichanga \$8**

avocado crema

**Impossible Slider \$8**

goat cheese, caramelized onion, harissa

**Crazy Crab Slider \$10**

tomato, garlic sourdough

**Beef & Bean Burrito \$8**

crema

**Corn Dog Bite \$5**

whole grain mustard

**Hot Dog Bite \$5**

ketchup, mustard

**Pastrami Slider \$7**

melted swiss, ballpark sauce

**Pulled Pork Slider \$6**

BBQ sauce, housemade slaw, pickle

**BBQ Brisket Slider \$7**

gruyere cheese, sauteed mushroom

**Classic Mini Burger \$7**

cheddar, ballpark sauce

**Brie Bomber Mini Burger \$7**

sauteed mushroom

**Blue Mini Burger \$7**

blue cheese, caramelized onion





# NIGHT GAME STATION

## DOUBLE PLAY \$68

### Panzanella

torn crouton, feta, tomato, cucumber, pickled red onion, banyuls vinaigrette

### Burrata Bean Salad

yellow wax bean, haricot vert, pine nut, castelvetrano olive, salmoriglio

### Brined & Roasted Chicken

caperberries, fennel, salsa verde

### Pepper Crusted Beef Sirloin

gorgonzola, roasted cippolini, port reduction

### Rainbow Marble Potatoes

chermoula

### Seasonal Vegetables

### Dinner Rolls

butter

### Seasonal Cobbler

chantilly whipped cream





# NEIGHBORHOODS OF SF

Select 6 stations \$160

Select 4 stations \$130

Select 2 stations \$100

*minimum of two stations*

*additional stations \$25 each*

## FISHERMAN'S WHARF

### Shrimp Louie Salad

butter lettuce, cured egg yolk  
avocado, cherry tomato, chive

### Crab Cake

meyer lemon aioli

### Lobster Roll

old bay aioli, lemon

## ORACLE PARK

### Crazy Crab Slider

tomato, garlic sourdough

### Brisket Slider

gruyere, sauteed mushroom

### Hot Dog Bite

ketchup, mustard

## THE MISSION

### Cochinita Pibil

citrus & achiote braised pork  
pickled onions, shaved cabbage  
habanero-mango salsa

### Lamb Albondigas

spicy tomato sauce

### Grilled Chicken Verde

roasted green chile, cilantro

### Braised Brisket & Chorizo Tacos

tomatillo-arbol salsa

### Corn Tortillas

## LITTLE SAIGON

### Chicken Satay

sambal, cilantro, peanut sauce

### Impossible Larb

cabbage, rice powder, chili, lime dressing

### Cucumber Salad

ginger, garlic, sesame, rice wine vinegar

## DRAGON'S GATE

### Kung Pao Pastrami

sichuan chili, celery, peanuts, peppers

### Mapo Tofu

ground pork, fermented black bean  
string bean, hot chili oil

### Basil Fried Rice

thai basil, chili, garlic, egg





## NEIGHBORHOODS OF SE (cont.)

### JAPANTOWN

#### Gochujang Short Rib

sushi rice, kimchee

#### Miso Glazed Salmon

asparagus, sesame

#### Seaweed Salad

### NORTH BEACH

#### Tricolore Salad

radicchio, endive, baby arugula  
fried black pepper, pecorino  
red wine vinaigrette

#### Mezze Maniche Pasta

italian sausage, roasted peppers  
spring onions, tomato

#### Eggplant Parmesan

mozzarella, marinara

### GHIRARDELLI SQUARE

#### S'mores

chocolate, marshmallow, graham cracker

#### Chocolate Baseball Bombe

dark chocolate mousse, raspberry chocolate  
glaze, vanilla shortbread, cacao nibs

#### Berry Pavlova

crispy meringue, strawberry jam, berries  
mascarpone whipped cream  
white chocolate crunch

#### Assorted Mini Cupcakes

selection of chef's favorites

## ACTION STATIONS

each station requires one chef per 100 guests @ \$200++

### CARVER'S CORNER

#### Lemon Herb Porchetta \$22

salsa verde, arugula, mini ciabatta

#### Honey Baked Ham \$20

selection of mustards, dinner roll

#### Aged Prosciutto \$25

#### Porcini Crusted Beef Tenderloin \$28

gremolata, au jus, brioche roll

#### Prime Rib \$35

creamed horseradish, au jus, brioche roll

### PRIMI PASTA

#### Pork Agnolotti \$22

crispy speck, sorrel cream, peas, pea shoot

#### Cheese Tortellini \$22

pancetta, parmesan brodo, corn, chili oil

#### Spinach Ravioli \$20

tomato confit, basil, fried breadcrumbs



# NIGHT GAME PLATED DINNER

pricing determined by entrée selection  
includes a dinner roll and coffee service  
*choice of two entrees will be an additional \$24++ per person*

## STARTER

### Little Gem Wedge Salad

applewood smoked bacon, pt. reyes blue  
marinated sweet 100 tomato  
red wine chive vinaigrette

### Garden Greens Salad

shaved easter egg radish, cucumber  
sweet 100 tomato, torn sourdough crouton  
sherry vinaigrette

### Roasted Baby Beets

wild arugula, baby frisee  
sonoma goat cheese fondue  
candied pecan, herbed vinaigrette

### Classic Caesar Salad

hearts of baby romaine, shaved parmesan  
sourdough crouton, caesar dressing

### Ricotta Gnocchi \$8++

tomato, basil, parmesan

### Dungeness Crab Cake \$12++

baby frisee, meyer lemon aioli

## ENTREE

### Herb Roasted Chicken Breast \$65

roasted cauliflower puree  
wilted tri-color chard  
lemon thyme vinaigrette

### Braised Beef Short Rib \$82

horseradish mashed potato, baby carrot  
gremolata, red wine reduction

### Grilled Beef Tenderloin \$88

parmesan soft polenta, asparagus  
wild mushroom demi-glace, chive oil

### Roasted Beef Sirloin \$82

toasted farro pilaf, broccolini  
black peppercorn sauce

### Olive Oil Poached Halibut \$80

soft whipped potato, carrot barigoule  
fennel, meyer lemon aioli

### Coriander Crusted Arctic Char \$80

creamy pearl barley, haricot vert  
wild mushroom

### Crispy Seared Wild Salmon \$80

rancho gordo beans, spinach  
baby vegetables, caramelized shallot broth

### Grilled Pork Loin Chop \$78

seasoned black rice  
mustard frill, seasonal mostarda

### Vegan Composition \$60

available upon request

## DESSERT

### Chocolate Tart

chocolate panna cotta, cocoa crumble  
chocolate mint, olive oil, sea salt

### Seasonal Fruit Galette

vanilla crème anglaise

### Flourless Chocolate Torte

berry compote, micro basil  
chantilly whipped cream

### Shortbread Lemon Tart

whipped crème fraiche



## SWEETS

### ICE CREAM SANDWICHES & BARS \$10

It's-It, Häagen-Dazs

### TRADITIONAL SUNDAE BAR \$15

*served in mini baseball helmets*

Vanilla Bean, Chocolate  
Secret Chef's Selection

Hot Fudge, Whipped Cream  
Toasted Almond, Rainbow Sprinkles

### MAJOR LEAGUE SUNDAE BAR \$25

*served in mini baseball helmets*

Vanilla Bean, Chocolate  
Secret Chef's Selection

Hot Fudge, Salted Caramel  
Strawberry Sauce

Broken Brownies, Berries  
Gummy Bears, Reese's Pieces  
Chopped Peanuts, Toasted Almonds  
Rainbow Sprinkles, Whipped Cream

### COOKIE JAR \$10

Chocolate Chip, Snickerdoodle  
M&M, Oatmeal Raisin  
Lemon Jewel

### LITTLE CUPCAKES \$11

Selection of Chef's Favorites

### THE BAR IS RAISED \$12

Pecan Bar, Lemon Bar  
Butter Brickle Blondies  
Chocolate Brownies

### MINI SWEETS \$12

Assorted Cheesecake Bites  
Macarons





# DRINKS

## BAR PACKAGES

### House Wine & Beer Bar \$40 | 4hrs *each additional hour \$10*

coors, coors light, lagunitas pilsner, lagunitas IPA, o'douls  
sterling vintner's collection sauvignon blanc & pinot noir  
coca-cola, diet coke, sprite, dasani water

### Premium Wine & Beer Bar \$48 | 4hrs *each additional hour \$11*

coors, coors light, modelo especial, lagunitas pilsner, firestone 805, sierra nevada pale ale  
lagunitas IPA, o'douls  
twomey sauvignon blanc, frogs leap chardonnay  
elizabeth rose pinot noir, smith & hook cabernet sauvignon  
coca-cola, diet coke, sprite, dasani water

### Full Open Bar \$50 | 4hrs *each additional hour \$12*

coors, coors light, lagunitas pilsner, lagunitas IPA, o'douls  
sterling vintner's collection sauvignon blanc & pinot noir  
sauza silver tequila, captain morgan white rum, smirnoff vodka, seagram's gin  
jim beam bourbon, grant's scotch  
coca-cola, diet coke, sprite, dasani water

### Premium Full Open Bar \$60 | 4hrs *each additional hour \$13*

coors, coors light, modelo especial, lagunitas pilsner, firestone 805, sierra nevada pale ale  
lagunitas IPA, o'douls  
twomey sauvignon blanc, frogs leap chardonnay  
elizabeth rose pinot noir, smith & hook cabernet sauvignon  
don julio blanco & reposado tequila, flor de cana 12yr rum, ketel one vodka, hangar 1 vodka  
tanqueray gin, buffalo trace bourbon, knob creek rye, dewar's scotch  
coca-cola, diet coke, sprite, dasani water

## NON-ALCOHOLIC PACKAGES

**Coca-Cola, Diet Coke, Sprite, Iced Tea, Lemonade, Coffee, Tea** \$24/4hrs or \$32/all day  
**Coffee & Tea Service** \$72/Gallon





## **A FEW DETAILS**

**Pricing and offerings are subject to change.**

**Please inquire with our team for  
our most current offerings.**

**We welcome special requests or variations on items  
from our catering menu,  
please contact our event team for additional options.**

**All menu and beverage prices listed  
are based on a standard four-hour event.  
Prorated charges apply for events over four hours.**

**We require all menus and guest count guarantee  
to be confirmed no later than 2 weeks prior to the event.**

**Menus submitted later than 2 weeks  
prior to the event date will  
be subject to an additional 15% surcharge.**

**Please note that there is a 25-person minimum  
on all food and beverage selections.**

**Should you choose to provide  
your own wine, a \$30.00 corkage fee  
per 750ml bottle will be assessed.**

**A charge of \$250.00 will be added for  
each additional bar setup.**

**All prices are subject to prevailing  
service charge and sales tax.**