



## BREAKFAST

MINIMUM 20 GUESTS/PRICE PER PERSON

### **Standard Continental Breakfast**

Assorted Fresh Muffins and Danishes  
Sliced Fresh Fruit  
Individual Assorted Yogurts and Granola  
Freshly Brewed Coffee, Tea and Decaf  
Orange and Apple Juices

### **Breakfast 101**

Assorted Fresh Muffins and Danishes  
Scrambled Eggs  
Breakfast Potatoes  
Hickory Smoked Bacon or Pork Sausage  
Freshly Brewed Coffee, Tea and Decaf  
Orange and Apple Juices

### **Gold Spike Brunch**

Assorted Fresh Muffins and Danishes  
Scrambled Eggs  
Breakfast Potatoes  
Hickory Smoked Bacon or Pork Sausage  
Cinnamon French Toast  
Tri Tip with Wine Demi Glace  
Roasted Fingerling Potatoes  
Chicken Vesuvio, artichoke, capers, lemon butter with ziti pasta  
Freshly Brewed Coffee, Tea and Decaf  
Orange and Apple Juices

All catering food and beverage pricing is subject to 8.375% Sales Tax and 20% Service Charge.  
Food left out more than four hours (one hour if the air temperature is above 90 degrees)  
will be removed and discarded.



## BREAKFAST A LA CARTE

MINIMUM 20 PIECES/PRICE PER PERSON

**White, Wheat or Sourdough Toast**

**Breakfast Potatoes**

**Fresh Baked Muffins**

**Whole Orange, Banana or Apple**

**Danish**

**Oatmeal with Raisins and Brown Sugar**

**Scrambled Eggs**

**Pork Sausage (2 Link or Patty)**

**Bacon (3 Pieces)**

**Smoked Ham**

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## ALL DAY BUFFETS

MINIMUM 20 PIECES/PRICE PER PERSON

### **Gold Spike Boxed Lunch**

#### **Choice of (2) of the following items:**

- Grilled Chicken Caesar Wrap with Romaine and Parmesan Cheese
- Roast Beef Sandwich with Lettuce, Tomato, and Red Onion
- Black Forest Ham and Cheese Croissant with Lettuce and Tomato
- Turkey, Bacon, Lettuce, Tomato, and Avocado on a Ciabatta Roll
- Grilled Vegetable Pita

All Choices to include, Bag of Chips, Whole Fruit, and a Cookie

### **Salad and Sandwich Buffet**

#### **Salad Options**

##### **Pick Your Choice of One:**

- Thai Salad with Red and White Cabbage, Sprouts, Water Chestnuts, Wonton Crisps, and Spicy Citrus Dressing
- Classic Caesar Salad with Garlic Croutons, and Grated Parmesan
- Power Green Salad with Broccoli, Quinoa, Cauliflower, Soy Beans, Carrots with Lemon Miso Dressing
- Mixed Green Salad with Cucumber, Tomato, Croutons, and Balsamic Vinaigrette
- Caprese Salad with Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction

#### **Cold Sandwiches/Wraps Options**

##### **Pick Your Choice of Two:**

- Grilled Chicken Caesar Wrap with Romaine and Parmesan Cheese
- Roast Beef Sandwich with Lettuce, Tomato, and Red Onion
- Black Forest Ham and Cheese Croissant with Lettuce and Tomato
- Turkey, Bacon, Lettuce, Tomato, and Avocado on a Ciabatta Roll
- Grilled Vegetable Pita

All Choices to include, Bag of Chips, Whole Fruit, and a Cookie

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**ALL DAY BUFFETS**  
MINIMUM 20 PIECES/PRICE PER PERSON

### **Backyard Grill**

Grilled Hot Dogs and Hamburgers  
Accompaniment of Lettuce, Tomato, Onion, Pickle Slices,  
and American, Swiss, and Cheddar Cheeses  
Mixed Green Salad with Cucumber, Tomato, Croutons, and Balsamic  
Vinaigrette  
Individual Bags of Potato Chips  
Cookie Platters

### **Southwestern Buffet**

Chopped Romaine Salad with Tomatoes, Mixed Cheeses, Tortilla Strips,  
Black Beans and Picante Ranch  
Flank Steak with Chimichurri Sauce  
Chicken Tinga  
Flour Tortillas  
Traditional Rice and Beans  
Salsa, Sour Cream, Jalapenos, and Mixed Cheeses  
Tortilla Chips  
Apple Empanada

### **The Italian**

Classic Caesar Salad with Garlic Croutons and Shredded Parmesan  
Creamy Pesto Ziti Pasta  
Chicken Marsala  
Salmon with Lemon Caper Sauce  
Seasonal Vegetable Medley  
Garlic Bread  
Tiramisu

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**ALL DAY BUFFETS**  
MINIMUM 20 PIECES/PRICE PER PERSON

### **The Classic**

Mixed Green Salad with Cucumber, Tomato, Croutons,  
and Balsamic Vinaigrette  
Tri-Tip with Wine Demi-Glace  
Chicken Breast with Mushroom and Onion in a Brown Au Jus  
Seasonal Vegetable Medley  
House Made Mashed Potatoes  
Dinner Rolls with Butter  
Chocolate Mousse Cake

### **Surf n' Turf – Buffet**

Mixed Green Salad with  
Cucumber, Tomato, Croutons  
and Balsamic Vinaigrette  
Flank Steak with Port  
Wine Demi-Glace  
Grilled Shrimp Skewer  
Roasted Fingerlings  
Grilled Asparagus  
Dinner Rolls with Butter  
Cheesecake Topped with  
Raspberry Coulis

### **Surf n' Turf - Plated**

Mixed Green Salad with  
Cucumber, Tomato, Croutons  
and Balsamic Vinaigrette  
Filet Mignon with Port  
Wine Demi-Glace  
Grilled Shrimp Skewer  
Roasted Fingerlings  
Grilled Asparagus  
Dinner Rolls with Butter  
Cheesecake Topped with  
Raspberry Coulis

### **Wine Dinner Tasting**

Seasonal Menu to be determined upon request.

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**SPECIALTY STATIONS**  
MUST BE ACCOMPANIED WITH ALL DAY BUFFET OR 3  
APPETIZER SELECTION 20 PERSON MINIMUM

**Mac 'N Cheese Station\***

Pick Your Choice of Two Noodles:

- Elbow Macaroni
- Orchiette
- Farfelle
- Rotini

Pick Your Choice of Two Sauces:

- Cheddar Cheese
- Creamy Pesto
- White Cheddar
- Alfredo

Served with Jalapeno Bacon, Green Onions, Mushrooms, Green Peas, Ham, Chicken, Tomatoes, and Parmesan Cheese

**Salad Station**

Pick Your Choice of Three:

- Power Green
- Caesar Salad
- Mixed Green Salad
- Heirloom Tomato Caprese Salad

**Pasta Station\***

Pick Your Choice of Two:

- Vodka Penne
- Farfelle Alfredo
- Cavatelli Pomodoro
- Rigatoni with Creamy Pesto

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\*\$125 Station attendant fee required.



## SPECIALTY STATIONS

MUST BE ACCOMPANIED WITH ALL DAY BUFFET OR  
3 APPETIZER SELECTION 20 PERSON MINIMUM

### Street Taco Station\*

Flank Steak, Chicken Tinga, Fish Tacos served with Fresh Corn Tortillas  
Topping Station with Cojita Cheese, Pico de Gallo, Salsa Verde, Limes,  
Onions, Cilantro, and Sour Cream

### Pretzel Station

Pick Your Choice of Two Pretzels:

Plain  
Stuffed Cheddar  
Jalapeno Cheese  
Cinnamon Sugar

Pick Your Choice of Three Sauces:

Regular Cheese  
Beer Mustard  
Nutella Cream  
Spinach and Artichoke  
Ghost Pepper Cheese

### Pizza Station\*

Pick Your Choice of Two:

Cheese  
Pepperoni  
Hawaiian  
Veggie  
BBQ Chicken

### Build Your Own Slider Station

Pick Your Choice of Three Proteins:

Ground Sirloin Beef  
Chicken Breast  
Impossible Burger – Veggie  
Crispy Cod  
BBQ Pork

Served with a Variety of Buns,  
Lettuce, Tomato, Onions, Cole Slaw,  
Cheeses, and Condiments

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## APPETIZERS

PRICED PER PIECE, MINIMUM 40 PIECES ORDER

### COLD

- Bruschetta with Fresh Tomatoes, Garlic, Basil, and Balsamic
- California Roll
- Spinach and Artichoke Crostini with Roasted Red Pepper and Parmesan
- Ahi Tuna Poke Cups
- Brie Cheese and Fig Jam Crostini
- Roasted Corn Salad with Avocado, Tomato, Red Onion, and Chimichurri
- Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella, and Basil
- Mini Shrimp Cocktail

### HOT

- Pigs in a Blanket with Whole Grain Mustard
- Fried Pickle Chips with Green Chile Ranch
- Pot Sticker with Mango Chutney
- Bavarian Pretzel Bites Served with Spicy Queso
- Mozzarella Bites with Marinara Sauce
- Mac 'N Cheese Bites
- Vegetarian Spring Rolls with Sweet Thai Chili Sauce
- Sausage Stuffed Mushrooms
- BBQ Meatballs

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## APPETIZERS CONTINUED

PRICED PER PIECE, MINIMUM 40 PIECES ORDER

### HOT (CONTINUED)

Chicken Empanada

Green Bean Tempura with Wasabi Cream

Chicken Wings with Buffalo Hot Sauce and Ranch on the Side

Chicken Teriyaki Skewers

Parmesan Arancini with Fresh Herbs and Marinara

Stuffed Yukon Potatoes

Deep Dish Pizza Bite

Goat Cheese and Fig Flatbread

BBQ Pork Slider with Cilantro Slaw on a Slider Roll

Chili Cheese Tater Tots Shooter

Ground Sirloin Slider on a Roll with Lettuce and Siracha Aioli

Bacon Wrapped Dates and Almonds

Kalbi Marinated Steak Skewer

Beyond Meat Burger Slider (Vegetarian) with Lettuce, Tomato, Avocado, on a Whole Wheat Bun

Bacon Wrapped Scallop

Crab Cakes with Spicy Remoulade

Vegetarian Fried Rice Bowls

Crab Rangoon

Crispy Shrimp with Sweet Thai Chili Sauce

Mini Beef Wellington

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**Seasonal Fresh Fruit Platter**

Serves 25 People |  
Serves 50 People |  
Serves 100 People |

**Hummus and Crudité Platter**

Serves 25 People |  
Serves 50 People |  
Serves 100 People |

**Cheese Platter**

**Chef's Selection of Cheeses**

**Served with Water Crackers and Grapes**

Serves 25 People |  
Serves 50 People |  
Serves 100 People |

**Chips and Salsa**

**Tortilla Chips and House Made Salsa**

Serves 25 People |  
Serves 50 People |  
Serves 100 People |

**Chips and Dip**

**Crunchy Kettle Chips and Creamy French Onion Dip**

Serves 25 People |  
Serves 50 People |  
Serves 100 People |



## DESSERT PLATTERS

### **Cookie Platter**

A Dozen Fresh Baked Cookies

Choose from Chocolate Chip, Peanut Butter, Oatmeal Raisin, and Sugar Cookies

### **Brownie Platter**

A Dozen Fresh, Delicious Chocolate Brownies

### **Blondie Platter**

A Dozen Fresh, Delicious Blondie Brownies

### **A Dozen Assorted Mini Cheesecake Bites**

## DESSERT BY THE PIECE

40 PIECE MINIMUM

### **Cinnamon Sugar Donut Holes**

### **Powdered Donut Holes**

### **S'mores Station**

Fully Stocked Station with Marshmallows, Milk and Cookies and Cream Chocolate, and Graham Crackers

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