

divine  
EVENTS

# catering menu

EVENT PLANNING 702.253.1400

MORE INFORMATION AT [DIVINEEVENTSLV.COM](http://DIVINEEVENTSLV.COM)

# reception

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**RECEPTION  
CATERING MENU**



# Reception

All selections individually priced. Minimum of 5 selections for a cocktail reception with all Handpassed items. Minimum of 3 selections when adding displays or live action stations.

## COLD SELECTIONS

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### Divine Deviled Eggs

Choice of two, two per person

- Classic dressed egg ● ●
- Prosciutto & basil pesto ● ●
- Applewood smoked bacon & chive ●
- Smoked salmon. Everything spice. Caper.++ ●

### Crudité Cups

Farmer's market raw vegetables with herbed hummus or tangy house vinaigrette. ● ●

### Seasonal Fruit Cups

Fresh seasonal fruits, melons, berries and wildflower honey minted yogurt. ● ●

### Ahi Poke Tacos\*

Hawaiian-style ahi tuna poke. Crispy wonton taco. Pickled onion. Cucumber relish. Miso-ginger tamari.

\*\*GF option served in a spoon.

### Pesto Torte Cones

Rolled Boursin and herbed goat cheese. Sun dried tomato. Basil pesto. Sesame waffle cone. ● ●

### Heirloom Tomato Caprese

Ripe heirloom cherry tomatoes. Fresh buffalo mozzarella. Crushed pesto. Aged balsamic. Served skewered or bruschetta style on crostini. ●

### Chipotle Chicken Taco

Crunchy mini corn tacos. Smoked chipotle-lime chicken salad. Queso fresco. Fresh pico de gallo.

### Seared Beef Carpaccio

Thinly sliced herb-seared tenderloin. Shaved hard cheese. Spicy arugula. Pommery mustard. Horseradish aioli. EVOO. Garlic crostini.

### Shrimp Shots

Choice of two

- Chipotle honey-glazed shrimp and tomatillo gazpacho ●
- Seared black pepper shrimp and fire-roasted bloody mary cocktail sauce ●
- Margarita-grilled shrimp and mango salsa sangrita ●

### Charcuterie Cups

Assortment of artisan cheeses, cured meats (such as prosciutto, salami, or soppressata), fresh dried fruits, crackers, gourmet nuts. ● ●

\*\*The (Choose 2) option is for events over 50 guests.

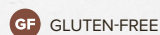
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VEGETARIAN



VEGAN



GLUTEN-FREE



CONTAINS NUTS



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## HOT SELECTIONS

### Gourmet Mac & Cheese Skillets

Choice of two

Ditalini pasta. 4 Cheese béchamel. Toasted Parmesan panko. Micro herb.

- Classic ●
- Wild mushroom ●
- Smoked brisket and sharp cheddar
- Zesty buffalo chicken

### Mini Steak Kabob

Garlic butter steak. Mushroom. Zucchini. Red onion. Emerald chimichurri. ●

### Potato Bite

Roasted garlic pomme puree. Crispy phyllo. Sharp cheddar. Chives. Bacon lardon. Crème fraiche. House crisp.

### Potstickers

Choice of two

Steamed and served with a chili garlic scallion dipping sauce.

- Mushroom pho ●
- Garlic sesame chicken
- Ginger ground pork

### Lemongrass Chicken Satay

Tender marinated chicken ribbons. Tangy sweet chili or chunky crushed peanut dressing. Fresh cilantro. Lime. ● ●

### Divine Meatballs

Old World pork & beef meatballs. Choice of two sauces:

- Backyard BBQ sauce
- Classic Italian tomato marinara
- Spicy Asian teriyaki
- Thai coconut curry ●

### Homemade Soup & Grown-Up Griddled Cheese Bites

Choose one

- Roasted tomato bisque. Cheddar.
- Bacon potato leek. Truffle gouda.
- French onion. Gruyere.

### Coconut Shrimp

Crispy shredded coconut fried shrimp. Tangy Thai sweet chili sauce. Mango salsa.

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## HOT SELECTIONS

### Mini Beef Wellington

Beef tenderloin. Buttered puff pastry. Wild mushroom duxelles. Creamy Dijon horseradish. Chive batons.

### Korean Short Rib Spoon

Slow braised & glazed short rib. Wasabi mash. Sesame. Scallion. ●

### Filet on a Stick

Cracked peppercorn tenderloin. Rosemary fine herb. Cabernet demi-glace. Crumbled Maytag bleu. ●

### Divine Signature Sliders

Choice of two

- **Bougie:** Angus beef. Crumbled bleu cheese. Bacon onion jam.
- **Backyard:** Lettuce. Tomato. Onion. Pickle. American cheese.
- **Smoke Show:** Smoky house BBQ. Honey mustard coleslaw. Crispy onion.
- **Veggie:** Crispy falafel. Tzatziki. Pickled onion. Coriander. ●

### Adult Pigs in a Blanket

Choice of chicken apple sausage or smoked pork sausage. Baked french puff pastry. Fresh fine herbs. Grilled pineapple salsa.

### Divine Secret Crab Cakes

Chesapeake Bay lump crab. Smoky Cajun remoulade. Heirloom microgreen.

### Blackened Shrimp

Blackened shrimp. Old Bay Cajun aioli. Charred lemon. ●

### Applewood Bacon Wrapped Medjool Dates

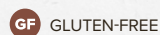
Choose one

- Chorizo & roasted red pepper coulis
- Stilton & balsamic reduction



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## DISPLAYS

### Balsamic Roasted Heirloom Vegetable Board

Assorted seasonal heirloom roasted vegetables finished with balsamic reduction and served with herb aioli, toasted crostini and crackers.

### Mezze Board

Traditional hummus, roasted red pepper hummus, kalamata olives, marinated red pepper, artichoke hearts, feta cheese and grilled lemons served with pita bread. ● ●

### Bruschetta Bar

Two styles of bruschetta served with garlic crostini.

- Tomato basil ●
- Lemon garlic roasted artichoke ●

### Market Crudités

Classic fresh vegetables served with roasted garlic aioli. ● ●



### Chips and Salsa

Tortilla chips served with a trio of salsas.

- Salsa roja
- Salsa verde
- Pineapple jalapeño

### Sushi Boat

25 Guest minimum

Assorted selection of rolls, nigiri and sashimi served with soy sauce, ginger and wasabi.

### Artisan Cheese Board

Assorted domestic and imported cheeses served with gourmet crackers, grapes, candied nuts and dried fruit.

### Seasonal Fresh Fruit

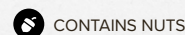
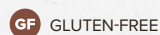
Seasonal sliced fresh fruit display. ● ●

### Charcuterie

Assortment of Artisan cheeses, cured meats (such as prosciutto, salami, or soppressata), fresh dried fruits, crackers, gourmet nuts. ● ●

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## STATIONS

### Pasta Station

Choice of two composed pastas

- **Campagnolo:** Sweet and spicy Italian sausage. Roasted red bell peppers. Caramelized onion. Toasted garlic. Tangy goat cheese. Pomodoro.
- **Tequila Chicken:** Grilled chicken. Jalapeno. Coriander. Artichoke hearts. Roma tomato. Reposado. Citrus lime crema.
- **Chicken Alfredo:** Tender grilled chicken. Parmigiano Reggiano creamy alfredo. Hint of toasted garlic.
- **Veggie Pesto Pasta:** Kale pesto vegetable primavera. Fresh garden vegetables tossed in garlic and fresh kale pesto.

### Ravioli Station

Choice of two

- Butternut Squash ●
- Portobello mushroom ●
- Short rib
- Five-Cheese ●

### Risotto Station

A variety of ingredients cooked to order with creamy, slow-cooked arborio rice, wild mushrooms, asparagus, tomatoes, artichokes, grilled chicken and pesto sauce. ●

### Street Taco

Choice of two, two per person

Fresh corn tortillas served with rojo and verde salsas, pico de gallo, queso fresco, cilantro and onions. ●

- Chili verde carnitas ●
- Carne asada ●
- Garlic achiote chicken ●
- Portobello ●
- Add beans and rice\*\*

### Asian Noodle Station

Choose one

Sauteed to order with Asian vegetables and Chinese noodles.

- **Bulgogi Beef:** Thinly sliced crispy beef, tossed in a flavorful sauce of soy, garlic, ginger, sesame oil and green onions.
- **Ginger Chicken:** Grilled chicken tossed in a ginger garlic sauce.
- **Sweet Chili Shrimp:** Sauteed seasoned shrimp with a delicate sweet chili sauce.



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V VEGAN

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## STATIONS

### Kabob Station

Choice of two, two per person

Variety of artfully displayed meats served on a bed of fragrant saffron rice and drizzled with cumin-lime vinaigrette.

- Chicken ●
- Beef ●
- Salmon ●
- Veggie ●●

### Bowls

Savory barbacoa beef and shredded chicken served over Amarillo rice and pickled vegetables.

- Barbacoa beef, fire-roasted peppers and onions, black bean corn salsa. ●
- Shredded Chicken, Salvadorean curtido slaw, fire-roasted peppers. ●



### Mac and Cheese Bar

Choice of two

- **Classic:** Traditional creamy mac and cheese with toasted herb crumb topping. ●●
- **Mushroom:** Ditalini pasta covered in creamy cheese sauce with sauteed wild mushrooms. ●●
- **Brisket & Cheddar:** Baby macaroni and cheese sauce folded with braised brisket and shredded cheddar. ●
- **Buffalo Chicken:** Creamy mac and cheese with buffalo shredded chicken. ●

### Slider Station

Choice of two, served with Divine house chips

- **Bougie:** Char-grilled Angus beef patty, bleu cheese and bacon jam on a buttery brioche bun.
- **Smoke Show:** Slow-cooked pulled pork, smoky BBQ sauce, honey mustard slaw and crispy onions on a brioche bun.
- **Mama Bird:** Crispy chicken tender, tangy buffalo sauce and fresh slaw on a brioche bun.
- **Portobello Slider:** Roasted portobello mushroom, creamy hummus, fresh field greens and sweet roasted tomato on a brioche bun. ●
- **Backyard Burger:** A classic slider with crisp leaf lettuce, fresh tomato, red onion, pickle chips and American cheese on a brioche bun.

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# late night bites



LATE NIGHT DINING OPTIONS



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## LATE NIGHT BITES

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### Hot & Dirty Sliders

Choice of two

- Grilled beef tenderloin. Crumbled bleu cheese. Caramelized onion.
- Cajun crab cake. Crisp romaine. Remoulade.
- Blackened salmon. Pesto mayonnaise. Heirloom tomato
- Battered cod. Shredded lettuce. Spicy tartar sauce.
- Roasted mushroom. Grilled squash. Roasted pepper. Roasted garlic aioli. ●
- Braised short ribs. Horseradish mayo. Pickled onion. Jalapeño bacon.

### Totchos

Crispy tater tots. Bacon bits. Cheese sauce. Sour cream. Fresh chilies. Roasted corn and black beans. Spiced pulled chicken. ●

### Ramen Station

House broth, ramen noodles. Pork belly chashu or roast chashu chicken. Slow seasoned soft eggs. Nori. Scallion. Sprouts. Roasted corn. Diced onion. Chili. Sesame.

### Southwest Bowls

Seasoned rice piled with your choice of spicy beef barbacoa or fire-roasted pulled chicken. Topped with black beans, charred corn, pickled onions, shredded cheddar, fresh pico de gallo, lime crema, and cilantro. ●

### Asian Lettuce Wraps

Savory ground chicken with garlic, ginger, and hoisin, mixed with crunchy water chestnuts and bell peppers. Served in crisp butter lettuce cups with fresh herbs, chopped peanuts, and a kick of chili sauce.

### Mini Hot Dogs 3 Ways

- **Sonoran Dog:** Bacon. Jalapeño. Mayo. Grilled peppers. Onions.
- **NY Style Dog:** Mustard. Sauerkraut. Onions.
- **Asian Style Dog:** 5 spice. Hoisin. Cucumber. Scallion. Potato bun.

### Rustic Fish & Chips

Pale ale, battered, flaky cod. Hand-cut chips. Malt tartar aioli. Pea shoots. Lemon.

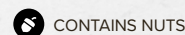
### Chicken Wings

Choice of two

Double crisped, golden wings elevated with unique, flavor-packed glazes and rubs.

- Truffle Parmesan
- Citrus chimichurri
- Roasted garlic aioli
- Korean gochujang
- Yellow curry
- Ginger miso
- Classic buffalo
- Smoked BBQ
- Lemon pepper

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## LATE NIGHT BITES

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### Flatbreads

Choice of two

- Tomato. Basil. Burrata. EVOO. ●
- Goat cheese. Gouda. Mozzarella. Gorgonzola roasted garlic. Truffle butter. ●
- Roasted chicken. Artichokes. Sun-dried tomatoes. Tarragon.
- Bacon. Caramelized onions. Spinach. Gorgonzola.
- BBQ chicken. Red onion. Gouda. Cilantro. Smoky BBQ sauce.
- Grilled vegetables. Goat cheese. Ricotta. San Marzano tomatoes. ●
- Spicy Italian sausage. Thyme. Roasted peppers. Leeks. Ricotta. Pomodoro.
- Old school pepperoni. Whole milk mozzarella. Grated Reggiano.
- Fig. Goat cheese. ●

### Pretzel Pillows

Fried soft pretzel pillows. Sharp cheddar lager fondue. Smoked sea salt. ●

### Elevated Elote

Queso fresco. Lime crema. Tajín. Pico. ●

### Thai Basil Calamari

Sweet chili. Garlic butter. Sweet peppers.

### Chicken Flautas

Lime crema. Avocado tomatillo. Tomato cruda. Cotija.

### Jamaican Jerk Pork Ribs

Citrus tropical glaze. Grilled pineapple salsa.

### Chorizo and Goat Cheese Quesadilla

Tomatillo salsa. Queso fresco. Pico.

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V VEGAN

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CONTAINS NUTS



# dinner



**BUFFET, CARVING STATIONS  
AND PLATED DINNERS  
CATERING MENU**



# Buffet

## BUFFET OPTIONS

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### Classic Buffet

- One salad
- One starch
- One vegetable
- One protein
- Fresh baked rolls

### Grand Buffet

- One salad
- One starch
- One vegetable
- Two proteins
- Fresh baked rolls

### Divine Buffet

- Two salads
- Two starches
- Two vegetables
- Two proteins
- Fresh baked rolls

## BUFFET SALADS

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### House Salad

Crisp spring greens, garden fresh cucumber, vine-ripened baby tomatoes and shaved red onions with creamy ranch and zesty balsamic vinaigrette. ● ●

### Baby Spinach++

Fresh spinach, crunchy jicama, tart dried cranberries, toasted pecans, bold bleu cheese, and citrus-honey Dijon vinaigrette. ● ● ●

### Classic CZR++

Chopped romaine hearts, aged shaved Parmesan and garlic croutons. ●

### Tuscan Kale++

Smoky croutons, tangy pickled red onion, cotija cheese, roasted corn, pepitas, sweet peppers and creamy avocado-poblano dressing. ●

### Grecian++

Romaine, zesty red onion, tangy Sardinian feta, ripe tomatoes, dill, kalamata olives, artichoke hearts, pepperoncini, green peppers and za'atar vinaigrette. ● ●

## DINNER BUFFET STARCHES

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### Petite Potato Leek Gratin++

Sauteed leeks, tender sliced potatoes and rich béchamel sauce. ●

### Creamy Truffle Polenta++

Italian cornmeal, Parmesan Reggiano and truffle. ● ●

### Herb-Roasted Heirloom Potatoes

Fingerling potatoes, fine herb, and garlic oil. ● ●

### Sharp Cheddar Cavatappi Bake++

White cheddar and cream sauce with cavatappi pasta, finished with buttery panko breadcrumbs. ●

### Roasted Garlic Mashed Potatoes

Oven roasted and whipped with garlic, cream and butter. ● ●

### Divine Rice Pilaf

Long grain rice, brunoise vegetables, house stock. ● ●

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# Buffet

## BUFFET VEGETABLES

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### Grilled Classic Vegetables

Farmer's market seasonal vegetables grilled and finished with fine herb and balsamic. ● ●

### Roasted Tri-Color Cauliflower

Oven roasted florets, lemon zest and Parmesan. ● ●

### Shaved Street Corn

Roasted corn served off the cob with creamy chili-lime aioli, cotija cheese and cilantro. ●

### Broccolini

Served with roasted garlic, shaved shallots and natural lemon jus. ● ●

### Roasted Haricot Vert and Petite Carrots

Green beans and baby carrots lightly seasoned and roasted with brown butter sauce. ● ●

## DINNER BUFFET PROTEINS

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### Caprese Chicken

Free-range herb chicken, fresh mozzarella, roasted tomatoes, basil pesto, lemon pan jus. ● ●

### Chicken Marsala

Gently breaded chicken breast, wild mushrooms, light Marsala wine sauce. ●

### Grilled Salmon++

Choose one from three preparations: grilled sweet chili, light herb citrus cream, spicy puttanesca. ●

### Grecian Lemon Chicken

Marinated and roasted chicken, rustic olive tapenade, crumbled feta, capers, tomatoes, roasted red bell peppers and herbs. ●

### Chimichurri Grilled Flank Steak++

Marinated and char-grilled flank steak thinly sliced and finished with chimichurri. ●

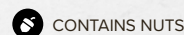
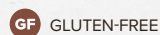
### Roasted Fennel Pork Loin

Herb-seasoned Berkshire pork loin topped with spinach and braised fennel jus. ●

### Santa Maria Tri-Tip++

Tri-tip rubbed with Santa Maria spices and creamy house tiger sauce. ●

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# Carving Stations

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## Vegetable Carving Station

Herb-marinated grilled zucchini, yellow squash, portobello mushroom, assorted bell peppers and whole heads of heirloom cauliflower, fire-roasted and carved to order. Served with chimichurri, garlic aioli and rustic rolls. ● ●

## Herbed Pork Loin

Herb-seared pork loin with a side of stone ground mustard aioli. ●

## Brined Turkey Breast

Tender roasted free-range turkey with traditional gravy. ●

## Striploin

Classic roasted striploin with choice of light hunter sauce or African chermoula sauce. ●

## Sweet Chili Salmon

Grilled salmon finished with sweet chili glaze and served with miso sesame aioli. ●

## Santa Maria Tri-Tip

Tri-tip rubbed with Santa Maria spices and creamy house tiger sauce. ●

## Prime Rib

Steakhouse-seasoned herb-crust prime rib served with savory au jus and creamy horseradish. ●

## Peppercorn-Crusted Beef Tenderloin

Peppercorn-crusted beef tenderloin with brandy bordelaise or Roquefort cream. ●



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# Plated

Choice of two.

## ENTRÉES

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### Herb-Stuffed Airline Chicken Breast

Herb-stuffed airline chicken breast finished with light lemon cream sauce, roasted garlic mashed potatoes and bistro vegetables. ●

### Sweet Chili-Grilled Salmon

Sweet chili-glazed grilled salmon with lemon scented jasmine rice and bistro vegetables. ●

### Vegetable Wellington

Farmer's market vegetables in a puff pastry pocket with fresh puttanesca sauce. ●

### Steakhouse Filet Mignon

Served with horseradish mashed potatoes, grilled broccolini and finished with a rich demi-glace. ●

## SALADS

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### House Salad

*Included with all entrees.*

Spring greens, cucumber, baby tomatoes and shaved red onions with ranch and balsamic vinaigrette. ● ●

### Grecian++

Romaine, red onion, Sardinian feta, tomatoes, dill, kalamata olives, artichoke hearts, pepperoncini, green peppers and za'atar vinaigrette. ● ●

### Tuscan Kale++

Smoky croutons, pickled red onion, cotija, roasted corn, pepitas, sweet peppers, avocado-poblano dressing. ●

### Classic CZR++

Chopped romaine hearts, shaved Parmesan and garlic croutons. ●

### Baby Spinach++

Fresh spinach, jicama, dried cranberries, pecans, bleu cheese, and citrus-honey Dijon vinaigrette. ● ● ●

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# themed dinners



THEMED DINNERS  
CATERING MENU



# Themed Dinners

## All American

- **Backyard Salad:** Spring greens, crisp cucumbers, ripe tomatoes, crunchy croutons and shaved red onions served with ranch and Italian vinaigrette. ● ●
- **Roasted Chicken:** Succulent fire-roasted, bone-in chicken with fresh herbs and spices, served with a choice of one dipping sauce: Kansas City maple BBQ, honey Dijon, garlic Parmesan, tangy golden Carolina or chipotle aioli. ●
- **Classic Mac & Cheese:** Ditalini pasta in creamy 3 cheese bechamel finished with crispy panko crust. ●
- **Grilled Corn on the Cob** with spiced butter. ● ●
- **Cast Iron Cornbread** or **Buttermilk Biscuits** and wildflower honey butter. ●
- **Southern Style Sweet Tea** with lemon. ● ●

## Creole

- **Big Easy Salad:** Hearts of romaine, grated Parmesan, egg, bacon, French bread croutons, shaved gruyere and creamy black pepper dressing. ●
- **Mardi Gras Slaw:** Crunchy garden greens with red cabbage, brussels, carrots, and bell peppers, tossed in a tangy vinaigrette with a hint of creole seasoning. ● ●
- **Cajun Dirty Rice:** Holy trinity mirepoix, choice of chicken, beef or sausage sauteed with creole spices and white rice. ●
- **Chicken, Sausage and Crawfish Gumbo:** Smoky andouille sausage, tender chicken and fresh crawfish in a hearty sassafras stew.
- **Blackened Cajun Chicken:** Served with a tasso cream sauce with a sweet and spicy pepper relish. ●

## European

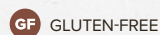
- **Village Salad:** Arugula salad with cucumbers, roma tomatoes, purple onions, kalamata olives, and feta cheese, tossed in olive oil and fresh oregano. ● ●
- **Tender Roast Pork Loin:** Pan-seared pork loin with sweet roasted fennel and pan au jus. ●
- **Rustic Ratatouille:** A vegetable medley of zucchini, eggplant, bell peppers, tomatoes, and onions, slow-cooked in olive oil, pomodoro and fresh herbs. ● ●
- **Roasted Garlic Mashed Potatoes** ● ●
- **Gourmet Assorted Dinner Rolls** and herb butter. ●

## Asian

- **Chinese Crunch:** Chopped romaine, shredded napa cabbage with carrots, cilantro, edamame, Mandarin supremes and crunchy wontons tossed in a ginger sesame-soy dressing. ●
- **Grilled Ginger Chicken** with a miso soy glaze.
- **Wok-Fired Vegetables:** Broccoli, onions, mushrooms, snap peas, carrots, celery and napa cabbage. ● ●
- **Vegetable Fried Rice:** Traditional vegetable egg fried rice with ginger, garlic and soy. ●



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# Themed Dinners

## Southwestern

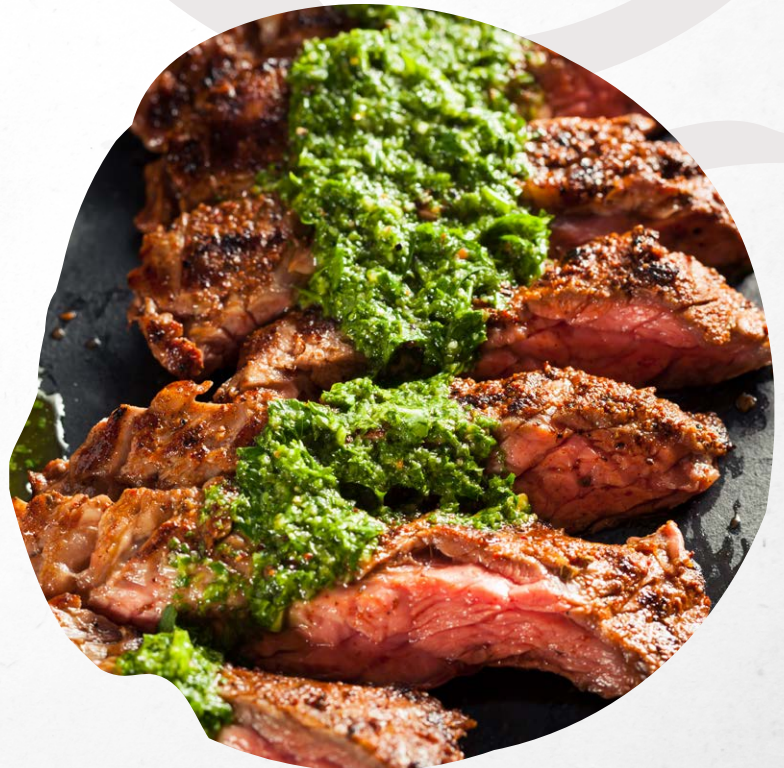
- **Southwest Green Salad:** Romaine, black beans, roasted corn, fresh tomato, shredded cheese with crispy tortilla strips and smoky chipotle ranch dressing. ●
- **Chili Lime Pasta Salad:** Creamy pasta salad with roasted corn, avocado, baby tomatoes, green beans, red onion and scallions in a chili lime aioli. ●
- **Pinto Beans:** Hatch chilies, garlic, bacon, onions and stewed tomatoes. ●
- **Southwestern Rice:** Toasted, long grain rice cooked in a brothy tomato, garlic and onion stock. ● ●
- **Fajitas** — Flour tortillas, fire-grilled peppers and onions, sour cream, guacamole and salsas. Choice of two:
  - Portobello ●
  - Ancho chicken ●
  - Citrus marinated flank steak ●

## Steakhouse

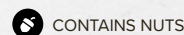
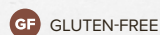
- **Iceberg Wedge Salad:** Crisp iceberg wedges topped with red onions, crumbled bleu cheese, bacon lardons, chopped tomato and choice of garden ranch or silky bleu cheese dressing.
- **Char-grilled Marinated Flank Steak** with tangy chimichurri. ●
- **Garlic & Herb Roasted Fingerling Potatoes** ● ●
- **Roasted Seasonal Garden Bistro Vegetables** ● ●
- **Cheddar Rolls and Butter** ●

## Italian

- **Caesar Salad:** Chopped romaine hearts, shaved Parmesan, creamy Tuscan dressing and garlic croutons. ●
- **Antipasto Pasta Salad:** Farfalle pasta, imported Italian meats, fresh mozzarella and pepperoncini tossed in a red balsamic vinaigrette. ●
- **Chicken Parmesan:** Breaded chicken cutlet with San Marzano pomodoro & melted cheese.
- **Penne Alfredo:** Tender penne pasta in a rich Parmesan cream sauce. ●
- **Roasted Seasonal Vegetables:** Flash-grilled garden vegetables with garlic and white wine. ● ●
- **Garlic Bread Sticks** ●



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# dessert



DESSERT  
CATERING MENU



# Dessert Displays

Offered by the dozen

## Freshly Baked Cookies

- **Classic Chocolate Chunk** ●
- **Oatmeal Raisin** ●
- **Peanut Butter Bliss** ●
- **Double Fudge** ●
- **Snickerdoodle** ●
- **Sugar** ●
- **Rocky Road** ●
- **Salted Caramel** ●

## Traditional French Petit Fours

Elegant, bite-sized French cakes in assorted flavors. ●

## Miniature Cupcake Delights

- **Chocolate:** Rich chocolate cake with creamy chocolate frosting. ●
- **Vanilla:** Fluffy vanilla cake with smooth vanilla buttercream. ●
- **Red Velvet:** Classic red velvet cake with cream cheese frosting. ●
- **Lemon:** Zesty lemon cake topped with lemon buttercream. ●
- **Strawberry:** Sweet strawberry cake with a fresh strawberry frosting. ●

## Delicate Macarons

Assorted flavors of these light and crispy French cookies, with a smooth, creamy filling.

- **Raspberry** ●
- **Strawberry** ●
- **Vanilla** ●
- **Sea Salt Caramel** ●
- **Pistachio** ●

Seasonal and Asian flavors available upon request.

## Decadent Ganache Fudge Brownies

Rich, indulgent brownies made with velvety chocolate ganache, baked until fudgy and topped with a sprinkle of flaky sea salt and served warm. \*\* ●

\*\*Add-on fresh berries or a scoop of ice cream.

## Gourmet Cake Pops

- **Chocolate:** Rich chocolate cake dipped in dark chocolate. ●
- **Vanilla:** Classic vanilla cake with a white chocolate coating. ●
- **Red Velvet:** Moist red velvet cake, finished with a cream cheese coating. ●
- **Lemon:** Zesty lemon cake covered in lemon-flavored white chocolate. ●
- **Strawberry:** Sweet strawberry cake dipped in white chocolate. ●

## Gourmet Dessert Bites

- **Lemon Bars:** Tangy lemon curd atop a buttery shortbread crust. ●
- **Carrot Cake Bites:** Moist carrot cake squares with cream cheese frosting. ●
- **Mini Cream Puffs:** Light pastry filled with silky vanilla cream. ●
- **Mini Eclairs:** Classic choux pastry filled with rich custard and topped with chocolate glaze. ●

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VG VEGETARIAN

V VEGAN

GF GLUTEN-FREE

CONTAINS NUTS



# Dessert Displays

Offered by the dozen

## Elegant Dessert Cups

- **Piña Colada:** Tropical flavors of pineapple and coconut with a hint of rum.
- **Triple Chocolate Mousse:** Dark, milk, and white chocolate layers for the ultimate chocolate lover.
- **Tiramisu:** Espresso-soaked ladyfingers with creamy mascarpone, dusted with cocoa.
- **Fruit Mousse:** Light and airy mousse in a variety of seasonal fruit flavors.
- **Dulce de Leche:** Rich caramel mousse with a smooth, velvety texture.
- **Lemon:** Bright and zesty lemon mousse, light and refreshing.
- **Panna Cotta:** Silky Italian custard, subtly flavored with vanilla and topped with fruit compote.

## Chocolate-Dipped Strawberries

Juicy, ripe strawberries hand-dipped in dark ●, milk, or white chocolate. ● ●

## Gluten-Free Delights

Chef's choice. Available upon request.

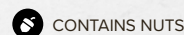
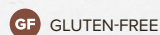
## Classic Crème Brûlée

Rich vanilla custard topped with a caramelized sugar crust.

## Exquisite Mini French Pastries

- **Almond Raspberry Tart:** Buttery almond filling topped with tangy raspberries. ●
- **Apple Tart:** Caramelized apples on a flaky crust, glazed to perfection. ●
- **Cannoli:** Crisp shells filled with sweet ricotta, finished with chocolate chips and a dusting of powdered sugar. ●
- **Cheesecake:** Choose from creamy plain, caramel swirl, blueberry, lemon, or strawberry-topped. ●
- **Chocolate Mousse:** Light, airy, and deeply chocolatey, topped with a chocolate curl. ●
- **Fruit Tart:** A buttery crust filled with vanilla pastry cream, adorned with fresh, seasonal fruit. ●
- **Key Lime Tart:** Bright, tangy key lime curd in a crisp, buttery shell. ●
- **Lemon Raspberry Tart:** Zesty lemon curd with a raspberry twist on a delicate pastry base.
- **Lemon Tart:** Classic lemon curd, balanced with just the right amount of sweetness.
- **Napoleon:** Layers of puff pastry, filled with luscious vanilla cream and topped with fondant.
- **Opera Cake:** Layers of almond sponge, coffee buttercream, and chocolate ganache.
- **Pecan Tart:** A rich, buttery filling with toasted pecans in a flaky crust.
- **White Chocolate Mousse Praline Cones:** Delicate cones filled with creamy white chocolate mousse and crunchy praline.

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# Dessert Stations

Requires a minimum of 25 guests.

## Handcrafted Sweet Crepes

Requires a Live Action Chef

Freshly handmade crepes, cooked to perfection right before your eyes. Filled with rich mascarpone and topped with a rustic berry compote and drizzles of decadent chocolate sauce.

## Mini Churros

Requires a Server Attendant

Fried mini churros, crispy and golden on the outside, soft and warm on the inside. Served with a selection of irresistible toppings: ●

- Rich chocolate sauce
- Condensed milk
- Fresh strawberries
- Whipped cream
- Colorful sprinkles
- Sweet icing drizzle
- Cinnamon sugar



## Rustic Flambé Station

Requires a Live Action Chef

Timeless desserts brought to life with flame and flavor.

- **Bananas Foster:** Ripe bananas caramelized in butter, brown sugar, cinnamon, and a splash of dark rum. Served warm over vanilla ice cream. ● ●
- **Cherries Jubilee:** Dark, juicy cherries flambéed with cherry liqueur and served over slices of buttery pound cake, finished with hand-whipped cream. ●

## Whoopie Pie Station

Requires a Live Action Chef

Enjoy two decadently custom-crafted Whoopie Pies with the option to build your own.

### Cake Flavors: ●

- Dutch Chocolate
- Red velvet
- Gingerbread

### Fillings: ●

- Tahitian vanilla
- Spiced marshmallow fluff
- Triple chocolate

### Whoopie Pie Optional Toppings: ●

- Shredded coconut
- Mini chocolate chips/shavings
- Sprinkles/Jimmies
- Chocolate sauce
- Caramel sauce
- Raspberry sauce
- Powdered sugar
- Whipped cream

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# Plated Individual Desserts

## Rich Chocolate Mousse Dome

Indulge in a velvety, smooth chocolate mousse encased in a glossy dark chocolate shell, served with a dusting of cocoa powder and a sprinkle of sea salt. ●

## Raspberry Swirl Cheesecake

Creamy, tangy cheesecake swirled with raspberry compote atop a buttery graham cracker crust, finished with fresh raspberries and a touch of powdered sugar. ●

## Strawberry Shortcake

Layered vanilla sponge cake with fresh strawberries and fluffy whipped cream, drizzled with strawberry compote. ●

## Silky Caramel Flan

An authentic Spanish flan served with caramel sauce. ●

## Artisan Tarts

Choose from our hand-crafted tarts, each with a perfectly crisp, buttery crust and filled with fresh, seasonal ingredients.

- **Almond Raspberry Tart:** A delicate almond filling with sweet-tart raspberries and a touch of toasted almonds. ●
- **Warm Apple Tart:** Caramelized, spiced apples nestled in a flaky crust, drizzled with a hint of maple syrup. ●
- **Southern Pecan Tart:** Rich, buttery filling with toasted pecans. ●
- **Lemon Meringue Tart:** Zesty lemon curd topped with fluffy, toasted meringue clouds. ●
- **Mixed Fruit Tart:** The season's freshest fruits, served atop creamy vanilla custard in a buttery shell. ●

## Tiramisu Dome

This modern take on the traditional Italian dessert features layers of espresso-soaked ladyfingers and mascarpone cream, encased in a chocolate dome and dusted with cocoa powder. ●



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# bbq



**BARBEQUE  
CATERING MENU**



# Barbecue

## Just the Basics

- **Grilled All-Beef Hot Dogs** with soft, freshly baked buns.
- **Juicy Angus Burgers** on artisan buns, grilled to perfection.
- **Gourmet Cheese Tray** featuring Swiss, sharp cheddar, and creamy provolone. ●
- **Farm-Fresh Relish Tray** with crisp leaf lettuce, vine-ripened tomatoes, shaved red onions, and crunchy pickle spears. ● ●
- **Classic Red Potato Salad** with a tangy mustard dressing and herbs. ● ●
- **Slow-Simmered Baked Beans** rich with smoky flavor. ● ●
- **Assorted Homemade-Style Cookies** for a sweet finish. ●

## Old-Fashioned Western BBQ

- **Pulled Texas-Style Brisket** slow-cooked and tender, served with freshly baked buns. ●
- **BBQ-Spiced Chicken**—succulent bone-in chicken smothered in smoky BBQ sauce and spices. ●
- **Garden-Fresh Green Salad** with romaine lettuce, crisp cucumbers, ripe tomatoes, and shaved red onion, served with house-made balsamic vinaigrette and creamy ranch dressing. ● ●
- **Classic Red Potato Salad** full of hearty potatoes and flavorful seasonings. ● ●
- **Rich, Creamy Mac & Cheese** baked with a golden crust and plenty of cheesy goodness. ●
- **Sweet & Savory Baked Beans** slow cooked with a hint of molasses. ● ●
- **Warm Apple & Peach Cobbler** served with whipped cream for the perfect rustic dessert. ●



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# Barbecue

## BBQ MEATS

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### BBQ Chicken

Bone-in chicken, seasoned with a hearty blend of spices and slathered in BBQ sauce, grilled over an open flame. ●

### Santa Maria Dry Rub Tri-Tip

A generous serving of tender wood-smoked tri-tip, thinly sliced. Choose one sauce: ●

- Crying tiger sauce
- Chimichurri
- Pico de gallo
- Garlic aioli

### Baby Back Ribs

Slow-cooked, hickory-smoked baby back ribs, brushed with a sweet and tangy BBQ sauce. ●

### Texas-Style Brisket

Smoked beef brisket, slow-cooked to tender perfection with classic Texas BBQ spices. ●

### Chargrilled Mahi Mahi

Flakey tropical fish grilled over open flame with grilled pineapple crudo. ●

### Pulled Pork Sandwich

Slow-roasted, smoky pulled pork piled high on a toasted brioche bun.

### Cajun Hot Links

One grilled Cajun hot link, topped with fire-roasted peppers and onions. ●

## GRILLED KABOBS

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*Two, 4 oz kabobs per guest*

### Flank Steak

Zesty chimichurri. ●

### BBQ Shrimp

Chipotle honey glaze. ●

### Grilled Chicken

Za'atar lime vinaigrette. ●

### Roasted Salmon

Basil pesto and roasted tomato. ●

### Blistered Garden Vegetables

Fine herb and roasted garlic aioli. ● ●

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# Barbecue

## VEGETABLES AND FRUIT

### Fire-Roasted Street Corn

Charred sweet corn off the cob, with zesty chili-lime crema, crumbled cotija cheese, fresh cilantro and smoked paprika. ● ●

### Smoky Mac & Cheese Skillet

Creamy mac and cheese, topped with a buttery panko crust and smoked cheddar. ●

### Charred Jalapeño Cornbread

Skillet-baked cornbread infused with charred jalapeños and topped with a drizzle of honey butter. ●

### Creamy Homestyle Coleslaw

Crisp cabbage and carrots, tossed in a tangy, house-made buttermilk dressing with a touch of honey. ● ●

### Slow-Simmered Baked Beans

Slow-cooked baked beans with your choice of pork belly or a vegan plant-based sausage. ● ●

### Farm-Fresh Watermelon Wedges

Hand-cut watermelon slices served ice-cold, dusted with sea salt and a hint of mint. ● ●

### Grilled Harvest Vegetables

Lightly charred portobello mushrooms, zucchini, heirloom tomatoes, and colorful bell peppers, finished with a balsamic glaze. ● ●



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# Barbecue

## CLASSIC BBQ SALADS

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### Roasted Vegetable Farfalle Salad

Bow-tie pasta tossed with fire-roasted zucchini, bell peppers, and cherry tomatoes in a light, herb vinaigrette, shaved Parmesan and fresh basil. ●

### Smoked Red Potato Salad

Baby red potatoes lightly smoked and tossed in a tangy grain mustard aioli with celery, diced eggs and smoky bacon crumbles. ●

### Watermelon and Feta Salad

Sweet watermelon cubes, salty feta cheese, fresh mint, and a drizzle of balsamic glaze. ● ●

### Garden Harvest House Salad

Spring greens, cucumbers, heirloom tomatoes, and shaved red onions, ● ● served with your choice of creamy ranch ● or an Italian herb vinaigrette. ●

### Country-Style Macaroni Salad

Ditalini pasta combined with red onions, celery, and a creamy herb dressing, cracked black pepper and smoked paprika. ●



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# Barbecue

## DESSERTS

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### Seasonal Grilled Fruit

Fresh, seasonal fruit lightly charred over an open flame. Served with whipped cream and a drizzle of honey. ● ●

### Artisanal Ice Cream Station

Choice of flavors served with house-made toppings: Dark chocolate shards, salted caramel drizzle, wild berry compote, toasted pecans, fresh cherries, and whipped cream. ● ●

### Wild Berry & Lavender Cobbler

Wild berries, topped with a buttery, golden biscuit crust infused with a hint of lavender. Served warm with a scoop of homemade vanilla bean ice cream. ●

### Rustic Cookie Assortment

A selection of freshly baked cookies, featuring chewy chocolate chunk, classic oatmeal raisin with a hint of cinnamon, and old-fashioned peanut butter, finished with a touch of flaky sea salt. ●

### Ganache Fudge Brownies

Fudgy brownies made with chocolate ganache and topped with a sprinkle of flaky sea salt. Served warm with fresh berries and a scoop of ice cream. ●

### Baked Apple Crisp

Cinnamon-spiced apples baked under a crisp topping of oats, brown sugar, and toasted pecans. Drizzled with a hint of maple syrup and served hot, then finished with a scoop of creamy vanilla ice cream. ● ●



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# breakfast



**BREAKFAST  
CATERING MENU**



# Breakfast

## Café Continental

- Mini danish pastries, house muffins, cinnamon rolls and croissants. ●
- Sweet butter and fruit preserves. ●
- Sliced seasonal fresh fruit and ripe berries. ●●

## Divine Morning

- Mini danish pastries, house muffins and buttery croissants. ●
- Sweet butter and fruit preserves. ●
- Sliced seasonal fresh fruit display. ●●
- Crispy roasted skin-on breakfast potatoes with onions and blistered peppers.
- Fine herb farmhouse frittatas. ●
- Applewood smoked bacon. ●
- Pork or chicken sausage links. ●

## Healthy Start

- Chef select house-made muffin assortment. ●
- Farmhouse egg frittatas with choice of garden vegetable with fine herbs ● or protein: bacon, sausage, ham, or chorizo. ●
- Savory turkey sausage patties or plant-based breakfast sausage.++ ●
- Sliced seasonal fresh fruit and juicy berries. ●●



++Plant-based protein, egg or egg whites upon request.

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VG VEGETARIAN

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# Breakfast

## A LA CARTE

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### Individual Assorted Frittatas

- Savory applewood bacon. Cage-free egg. Sweet onion. Sharp cheddar.
- Tangy Grecian feta cheese. Baby spinach. Sun-dried tomatoes. ● ●
- Earthy mushroom. Chicken apple sausage. Cage-free eggs. Gruyere.
- Broccoli. Sharp cheddar. Cage-free eggs. ● ●
- Plant based egg or light egg whites. Roasted tomatoes. Fine herbs.++ ● ●

### Fruit & Greek Yogurt Parfait

Greek yogurt served with fresh ripe berries, dried fruits and gourmet granola. ● ● ●

### Mini Bagels and Lox

Classic smoked lox and whipped cream cheese with petite bagels served with capers, shaved red onions, arugula and everything spice.

## BREAKFAST BAKES

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### Egg Landscapes

Country strata- egg custard with country bread, French ham, gruyere cheese, roasted tomatoes, scallions and hash browns.

### Crème Brûlée French Toast Casserole

Indulgent brioche bread pudding with a classic crème brûlée custard, sliced and served with a cinnamon rich caramel drizzle. ●

### Mini Muffins and Pastries

Chef's choice of house-made muffins, freshly baked cinnamon rolls and gourmet pastries.

### Garden Brunch

- Crepe station Sweet fillings: Nutella, banana, strawberry, berry compote, condensed milk, caramel, chocolate, whipped cream, mascarpone, honey. ● Savory fillings: Country ham, Brie & arugula, roasted tomato & goat cheese, spinach & feta.
- Mini bagels and Nova lox.
- Individual assorted farmhouse frittatas. ●
- Applewood smoked bacon. ●
- Watermelon Feta Salad: Fresh watermelon, baby rocket arugula, crumbled feta, Persian cucumber, red onion, light citrus vinaigrette. ● ●
- Sliced seasonal fresh fruit and berries. ● ●

### Southwest Breakfast Bake

Fresh scrambled eggs with crispy fried tortilla chips, roasted black bean corn salsa, mild roja chipotle enchilada sauce, shredded sharp cheddar, pico de gallo and citrus crema.

++Plant-based protein, egg or egg whites upon request.

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VEGETARIAN



VEGAN



GLUTEN-FREE



CONTAINS NUTS



# Breakfast

## ADD-ON BREAKFAST STATION

Not sold individually as a meal. Requires a minimum of 25 guests.

### Waffle/Pancake Station

Requires Live Action Chef

Freshly made waffles OR pancakes served with berry compote, syrup, whipped cream and whipped butter. Choose one:

- Classic Belgian waffles and/or fluffy pancakes
- Jerk chicken waffles and tropical syrup++
- Churro waffles

Add ons++: Blueberries, raspberries, strawberries, roasted peaches, banana, Nutella, chocolate chips, sprinkles, cinnamon sugar, fruit preserves, peanut butter, whipped cream, powdered sugar.

### Gourmet Crepe Station

Requires Live Action Chef

- **Savory fillings:** Country ham. Brie & arugula. Roasted tomatoes & goat cheese. Spinach & feta.
- **Sweet fillings:** Nutella. Banana. Strawberry. Berry compote. Condensed milk. Caramel. Chocolate. Whipped cream. Mascarpone. Honey.

### Gourmet Avocado Toast Bar

Requires Server Attendant

- Assorted toasted artisan breads made with fresh smashed avocados, shaved prosciutto, smoked Nova lox, sliced hard-boiled eggs, purple onions, roasted tomatoes, shaved radishes, crumbled feta, lemony arugula, cilantro, squeezed lemon juice and sea salt flakes. ●

### Omelet

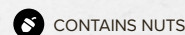
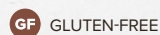
Requires Live Action Chef

- Two, cage-free eggs++ cooked to order with choice of fresh toppings including honey ham, crispy chopped bacon, chorizo, green onions, diced tomatoes, bell peppers, mushrooms, shredded cheese and fire-roasted salsas. ●



++Plant-based protein, egg or egg whites upon request.

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# Breakfast

## ADD-ON CHEF STATION

Not sold individually as a meal. Requires a minimum of 25 guests.

### Cereal Killer Bar

- Client's choice of today's favorites, nostalgic classics or whole grain cereals. ●
- Sliced bananas, berries, raisins and dried fruit and granola. ●
- Choices of: whole milk, low fat milk, oat milk, coconut milk.
- Chef select gourmet cereal bars.

### BYO Overnight Oats

- Milk-soaked overnight raw rolled oats. ● ●
- Dried cranberry, apricots, fresh berries, sliced fruit, gourmet granola, Chia seeds, agave or honey, raisins and cinnamon brown sugar. ● ●

### BYO Biscuit Bar

- Choice of two biscuits: Vermont cheddar, sweet potato, buttermilk, black pepper-rosemary.
- Country gravy.
- Choice of two fillings: Pan-fried egg, country ham, morning sausage, thick-cut smoked bacon, plant-based sausage or fried chicken patty.
- Whipped fruit butter.
- Fruit jelly and preserves.

### Breakfast Taco Station

Requires Live Action Chef

- Soft scrambled eggs and choice of corn or flour tortilla.

Choose one:

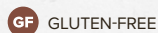
- **Migas:** Eggs, corn tortilla strips, green chiles, avocado, pico de gallo & cheese with tomatillo sauce.
- **Wrangler:** Eggs, potatoes, smoked beef brisket & sharp cheddar cheese with tomatillo sauce on a flour tortilla.
- **Bacon, Egg & Cheese:** Bacon, egg & cheese with your choice of sauce, green chilies & tortilla.
- **Vegetarian Bean & Egg:** Black bean & roasted corn, egg & cotija cheese, pickled onions.



++Plant-based protein, egg or egg whites upon request.

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# divine café



**LUNCH  
CATERING MENU**

# Divine Café

## Soup, Sandwich and Salad Bar

Choice of one soup, one salad and three sandwiches.

### Hearty Soup Selection

- **Rustic Chicken Noodle:** Tender, slow-cooked chicken with hearty noodles and fresh vegetables in a savory broth. ● ●
- **Tomato Basil Bisque:** A rich, velvety blend of slow-roasted tomatoes and fresh basil, finished with a touch of cream. ● ● ●
- **Texas-Style Chili:** Bold, smoky chili with a hint of spice, slow-simmered with ground beef and beans. ●
- **Chicken Tortilla:** Zesty chicken soup, topped with crispy tortilla strips and fresh cilantro.
- **Creamy Mushroom:** A decadent mix of earthy mushrooms and cream, finished with herbs and a touch of truffle oil. ● ● ●
- **Clam Chowder:** A classic New England chowder, rich with tender clams, potatoes, and smoky bacon in a creamy broth.
- **Sausage & Lentil:** Hearty sausage, lentils, and vegetables simmered in a rustic, herb-infused broth.
- **Butternut Squash:** Roasted butternut squash blended into a silky soup with hints of nutmeg and maple syrup. ● ● ●

### Choice of Composed Salad

- **Divine House Salad:** A mix of crisp spring greens, cucumbers, vine-ripened tomatoes, and shaved red onions, served with your choice of creamy ranch or a zesty Italian herb vinaigrette. ● ● ●
- **Greek Orzo Salad:** A Mediterranean-inspired blend of kalamata olives, cherry tomatoes, feta cheese, and tender orzo, tossed with baby spinach and a pesto vinaigrette. ●
- **Quinoa Kale Salad:** A wholesome mix of quinoa and kale, with dried cranberries, apricots, feta cheese, and toasted almonds, drizzled with a honey Dijon mustard dressing. ● ● ●
- **Arugula & Goat Cheese Salad:** Peppery arugula paired with creamy goat cheese, shaved red onion, and candied walnuts, with a warm bacon vinaigrette. ● ● ●
- **Watermelon, Feta & Mint Salad:** Sweet, juicy watermelon cubes paired with salty feta and fresh mint, finished with a light lime vinaigrette. ● ● ●
- **Super Food Slaw:** A crunchy blend of shredded Brussels sprouts, napa cabbage, carrots, and kale, tossed in a light, tangy dressing. ● ● ●



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# Divine Café

## Soup, Sandwich and Salad Bar (cont.)

Choice of one soup, one salad and three sandwiches.

### Sandwich Selection

- **Turkey & Provolone:** Sliced roasted turkey, creamy provolone, herb aioli on a ciabatta roll.
- **Roast Beef & Cheddar:** Roast beef, sharp cheddar, and smoky chipotle aioli on a fresh baked roll.
- **Ham & Swiss:** Honey-glazed ham, nutty Swiss cheese and roasted garlic aioli on crusty artisan bread.
- **Mediterranean Veggie:** Grilled zucchini, roasted red peppers, creamy hummus, feta and fresh spinach on a ciabatta roll. ● ●
- **Italian Caprese:** Fresh mozzarella, vine-ripened tomatoes, basil pesto and balsamic glaze on a ciabatta roll. ●

### Included with Your Meal

- **Seasonal Fresh Fruit:** A colorful medley of ripe, hand-selected seasonal fruits. ●
- **Freshly Baked Dinner Rolls & Butter:** Warm rolls served with creamy butter. ●
- **Ganache Brownies & Cookies:** Rich, decadent brownies draped in silky ganache, and an assortment of freshly baked cookies. ● ●



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# Divine Café

## Salad & Baked Potato Bar

- **Classic Grilled Chicken Caesar Salad:** Crisp romaine lettuce tossed in a creamy, house-made Caesar dressing, topped with tender, grilled chicken, crunchy rustic croutons, and shaved Parmesan. ●
- **Hearty Baked Potato Bar:** Build your perfect baked potato with a selection of toppings: ●
  - Whipped butter
  - Tangy sour cream
  - Sharp cheddar cheese
  - Freshly chopped green onions
  - Smoky bacon crumbles

### Included with Your Meal

- **Seasonal Fresh Fruit:** A colorful medley of ripe, hand-selected seasonal fruits. ●
- **Freshly Baked Dinner Rolls & Butter:** Warm rolls served with creamy butter. ●
- **Ganache Brownies & Cookies:** Rich, decadent brownies draped in silky ganache, and an assortment of freshly baked cookies. ●●



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# Divine Café

## Full Deli

Choice of one salad and three sandwiches.

### Signature Sandwich Selections

Enjoy a variety of expertly crafted sandwiches, each made with premium ingredients and served on freshly baked deli rolls and rustic artisan bread.

- **Savory Turkey & Provolone:** Sliced roasted turkey breast paired with creamy provolone, complemented by a spread of herb aioli on a soft ciabatta roll.
- **Bold Roast Beef & Cheddar:** Tender, slow-roasted beef with sharp cheddar, served on a freshly baked roll with a rich, smoky chipotle aioli.
- **Classic Ham & Swiss:** Thinly sliced, honey-glazed ham layered with nutty Swiss cheese, enhanced with a roasted garlic aioli.
- **Mediterranean Veggie Delight:** Grilled zucchini, roasted red peppers, and creamy hummus, topped with feta and fresh spinach on a toasted ciabatta roll.
- **Italian Caprese Sandwich:** Fresh mozzarella, ripe tomatoes, and basil pesto, finished with a drizzle of balsamic glaze, served on a rustic ciabatta roll.

### Included with Your Meal

- **Fresh Relish Tray:** A selection of crisp leaf lettuce, juicy sliced tomatoes, shaved red onions, tangy dill pickle spears, mayo and mustard.
- **Artisan Aioli Trio:**
  - **Roasted Garlic Aioli:** Smooth and savory, with a mellow, roasted garlic flavor.
  - **Herb Aioli:** Infused with fresh herbs for a bright and refreshing kick.
  - **Smoky Chipotle Aioli:** A bold, smoky sauce with just the right amount of heat.
- **Divine House-made Chips:** Crisp, golden, house-made potato chips, lightly seasoned with our secret house blend.
- **Decadent Ganache Brownies & Artisan Cookies:** Ganache brownies, rich with layers of chocolate, and a selection of freshly baked cookies.

### Choice of Composed Salad

- **Divine House Salad:** A mix of crisp spring greens, cucumbers, vine-ripened tomatoes, and shaved red onions, served with your choice of creamy ranch or a zesty Italian herb vinaigrette.
- **Greek Orzo Salad:** A Mediterranean-inspired blend of kalamata olives, cherry tomatoes, feta cheese, and tender orzo, tossed with baby spinach and a pesto vinaigrette.
- **Quinoa Kale Salad:** A wholesome mix of nutrient-rich quinoa and kale, with dried cranberries, apricots, feta cheese, and toasted almonds, drizzled with a honey Dijon mustard dressing.
- **Arugula & Goat Cheese Salad:** Peppery arugula paired with creamy goat cheese, shaved red onion, and candied walnuts, all brought together with a warm bacon vinaigrette.
- **Watermelon, Feta & Mint Salad:** Sweet, juicy watermelon cubes paired with salty feta and fresh mint, finished with a light lime vinaigrette.
- **Superfood Slaw:** A crunchy blend of shredded Brussels sprouts, napa cabbage, carrots, and kale, tossed in a light, tangy dressing.

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# Divine Café

## Gourmet Deli

Choice of two salads and three sandwiches.

### Rustic Sandwich Creations

- **Divine Turkey Pesto Sandwich:** Tender roasted turkey breast paired with creamy pesto sauce, layered with fresh spinach and ripe tomatoes, served on a hearty, focaccia roll. ●
- **Herbed Chicken Salad Sandwich:** Our house-made chicken salad, lightly seasoned with fresh herbs, diced apples, and a touch of celery, served on a soft whole wheat roll. Finished with a hint of Dijon mustard and crisp lettuce.
- **Roast Beef & Brie on Caramelized Onion Ciabatta:** Thinly sliced roast beef topped with rich, creamy Brie, nestled between layers of sweet, caramelized onions and served on a toasted ciabatta roll.
- **Balsamic-grilled Vegetable & Hummus Wrap:** A colorful medley of balsamic-grilled zucchini, red peppers, and eggplant, paired with creamy hummus and fresh arugula, all wrapped in a soft whole wheat tortilla. ● ●
- **Prosciutto, Soft Brie & Fig Jam Panini:** Delicate slices of salty prosciutto and creamy, melted Brie are layered with a touch of fig jam, all pressed between crusty, golden artisan bread and grilled to warm perfection.
- **Waldorf Chicken Salad Sandwich:** Tender chicken salad mixed with crisp apples, juicy grapes, toasted walnuts, and a hint of celery. Served on hearty, rustic artisan bread with fresh greens. ●

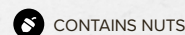
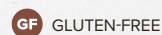
### Included with Your Meal

- **Divine House-made Chips:** Crisp, golden, house-made potato chips, lightly seasoned with our secret house blend. ● ●
- **Decadent Ganache Brownies & Artisan Cookies:** Ganache brownies, rich with layers of chocolate, and a selection of freshly baked cookies. ● ●

### Choice of Composed Salads

- **Included with Your Meal**
  - **Divine House-made Chips:** Crisp, golden, house-made potato chips, lightly seasoned with our secret house blend. ● ●
  - **Decadent Ganache Brownies & Artisan Cookies:** Ganache brownies, rich with layers of chocolate, and a selection of freshly baked cookies. ● ●
- **Prosciutto & Melon Arugula Salad:** Sweet, ripe seasonal melon paired with thin slices of salty prosciutto, on a bed of peppery arugula. Topped with crumbled goat cheese and toasted pistachios, drizzled with a honey-lemon vinaigrette. ●
- **Greek Salad:** Crisp romaine lettuce, juicy cucumber, vine-ripened tomatoes, crunchy bell peppers, and red onions, tossed with tangy kalamata olives and feta cheese. Dressed in a fragrant Greek herb vinaigrette. ● ●
- **Quinoa Kale Salad:** A hearty blend of quinoa and kale, mixed with dried cranberries, sweet apricots, and creamy feta cheese. Finished with toasted almonds and a zesty lemon-poppy honey mustard dressing. ● ● ●
- **Watermelon, Feta & Mint Salad:** Juicy, sweet watermelon cubes paired with salty feta cheese and fresh mint, tossed in a refreshing lime vinaigrette. ● ●
- **Superfood Slaw:** A crunchy and vibrant mix of shredded Brussels sprouts, napa cabbage, carrots, and kale, tossed in a light and tangy dressing. ● ●

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# Divine Café

## Boxed Lunches

*\*Choice of one salad and one sandwich. All selections individually packed.*

### Salads

- **Greek Orzo Salad:** Tender orzo, Kalamata olives, cherry tomatoes, feta cheese, baby spinach and pesto vinaigrette. ●
- **Black Bean and Corn Salad:** Roasted corn, seasoned black beans and cilantro lime vinaigrette. ●
- **Toasted Farro and Grilled Vegetable Salad:** Italian farro, grilled seasonal vegetables and light herb vinaigrette. ●

### Sandwiches

- **Turkey Pesto on Ciabatta:** Roasted turkey breast, provolone cheese, and fresh basil pesto, served on rustic ciabatta with lettuce and tomatoes, roasted garlic aioli and roasted red pepper spread. ●
- **Roast Beef and Havarti on Focaccia:** Sliced tender roast beef, creamy Havarti cheese, and caramelized onions, served on soft focaccia with a touch of horseradish spread.
- **Ham and Swiss on Ciabatta:** Classic smoked ham, Swiss cheese, crisp lettuce and tomatoes on toasted ciabatta with whole grain honey mustard.
- **Veggie and Hummus Spinach Wrap:** A wholesome spinach wrap filled with grilled zucchini, roasted red peppers, seasonal vegetables, and spinach, drizzled with balsamic glaze and layered with creamy hummus and Kale Pesto.

### Included with Your Meal

- Kettle Chips ● ●
- Seasonal Fresh Fruit Cup
- Ganache Brownie ● ●
- Napkin and Utensils



Choice of one salad for groups up to 50.

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# Divine Café

## Snack Boxes

All selections individually packaged. Minimum order requirement.  
Please inquire with your event specialist.

### Fruit and Cheese

Assorted cheeses, grapes, seasonal fruit and gourmet crackers. ● ●

### Mezze

Dolmas, traditional hummus and pita chips. ● ●

## Snack Bar

### Trail Mix

2 oz. serving, individually packaged.

### Popcorn

Chef's choice assorted flavors, individually packaged.

### Yogurt Parfaits

Yogurt with fresh berries and granola.

### Fresh Whole Fruit

Bananas, apples or oranges.

### Pastries

Mini breakfast pastries or croissants.

### Protein

Hard-boiled egg, assorted cheeses, grapes, and toasted whole almonds. ● ● ●

### Charcuterie

Sliced prosciutto, salami, imported cheeses, olive medley with roasted red peppers and assorted crackers.

### Energy Bars

Assorted Quaker Chewy or Cliff Bars, individually packaged.

### Muffins

Assorted flavors.

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# beverage ages



BEVERAGE OPTIONS



# Beverages

## REFRESHMENTS

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### All-Day Beverage Package\*

Up to 8-hours service

- **Coffee & Hot Tea:** Regular and decaf, hot water, assorted tea packets, honey and lemon wedges.
- Individual sugar packets, sweetener packets, individual creamers
- Bottled water

### Divine Beverage Package

Up to 8-hours service

- Served In Dispensers
  - Infused water
  - Lemonade
  - Iced Tea

*\*Add soda, chai tea, or hot chocolate to all day beverage packages.++*




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# Beverages

## SPECIALTY BEVERAGE BARS

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### Espresso Bar

*Requires Barista and coffee machine rental*

- Espresso shot, americano, flat white, espresso breve, latte, cappuccino, mocha, macchiato (layered), caramel macchiato and bone dry cappuccino.
- Milk: Choice of whole, oat, skim or coconut.

### Juice Bar

*Requires Attendant and juice machine rental*

- **Apple:** Apple, watermelon, kale and lemon.
- **The Green, Greener, Greenest:** Kale, spinach, pineapple and apple.
- **Carrotade:** Carrot, orange, green apple, cucumber, lemon and ginger.
- **Get Your Orange On:** Fresh-squeezed orange juice.
- **Pure Ginger Juice:** Lemon wheel on top of the glass.++

### Boba Bar

*Requires Attendant*

#### Thai Tea Delight

- Base: Thai tea powder
- Milk: Choice of whole, oat, skim or coconut
- Topping: Tapioca pearls

#### Matcha Green Tea Bliss

- Base: Matcha green tea powder
- Milk: Choice of whole, oat, almond, or soy
- Topping: Tapioca pearls or passion fruit bursting pearls

#### Taro Dream

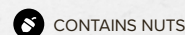
- Base: Taro tea powder
- Milk: Choice of whole, oat, almond, or soy
- Topping: Tapioca pearls or pink rose bursting pearls

#### Mango Passion

- Base: Mango powder with green tea or passion fruit tea
- Topping: Passion fruit bursting pearls or pink rose bursting pearls, edible flowers, fruit, edible glitter



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# Beverages

## Mocktails

### Technicolor Butterfly\*

- Floral, mildly sweet, with a touch of tanginess
- Butterfly pea flower tea, scratch-made citrus lemonade, blueberry ginger syrup
- Candied lemon, edible flower garnish

### Garden of Eden

- Tart, spicy finish
- Pomegranate juice, house-made chili syrup, splash fresh lime juice, splash of soda
- Mint leaves, lime wedge garnish

### Cucumber Punch

- Thirst-quenching, light, and invigorating
- Cucumbers, mint, fresh-squeezed lime, ginger, house-made simple syrup
- Thinly sliced cucumber garnish

### Bash!

- Delightfully sweet and subtle, with a tangy finish and hint of basil
- Seasonal fruit, house-made simple syrup, yuzu lemon puree, splash of soda

### Lavender Lemonade\*

- Light, floral, refreshing lemonade
- Lavender, butterfly pea flower syrup, fresh-squeezed lemon, splash of soda

### Cranberry Ginger Mule

- Spicy, tart, and refreshing
- Ginger beer, cranberry puree, orange zest, cinnamon, ginger, fresh-squeezed lime, house-made simple Syrup

### Mangifera\*

- Spicy, refreshing, herbal flavors
- Mango puree, non-alcoholic margarita mix, muddled jalapeno slices
- Tajín rim, cilantro garnish

### Just Peachy\*

- Divine's version of an "Arnold Palmer"
- Peach puree, house-made rosemary syrup, fresh-squeezed lemon juice, green tea

### Faux-mosa

- Flavor and bubbles without buzz
- Choice of seasonal puree, soda water
- Garnish (chef's choice)

### Rose Garden in the Spring\*

- Light floral scent and flavor
- Rose water, fresh-squeezed lemon juice, water, sugar, agave, pomegranate juice, soda water
- Edible flower garnish

### Maracuja Mule

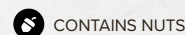
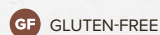
- Tart earthy flavors, spiced finish
- Passion fruit puree, turmeric honey, simple syrup, lime juice, ginger beer
- Lime wheel garnish

### Fortune Favors the Bold

- Tart and herbaceous, with a hint of sweetness
- Ginger syrup, lime juice, kumquats, basil leaves, ginger ale
- Kumquat wheel garnish

\*Mocktail can be batched.

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# Beverages

## Mocktails

### Beneath the Coral Reef

- Sweet, fresh, and tart
- Papaya puree, house-made lemongrass syrup, lime juice, soda water, lemongrass smoke, served on the rocks
- Candied lemon wheel garnish

### Summer Zenith

- Light, fresh, and tart
- Pineapple juice, lemon juice, ginger juice, sliced cucumber, simple syrup, mint leaves, soda water
- Thinly sliced dried pineapple slice garnish

### The Cats Pajamas

- Fun, tropical, and fresh
- Coconut puree, fresh lime juice, pandan syrup, tiki bitters, ginger beer
- Candied ginger garnish

### Cerulean Colada\*

- Tropical, bright, and invigorating
- Lemon juice, water, blue spirulina powder, agave or honey, coconut milk, pineapple juice
- Dried pineapple slice garnish



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# Beverages

## BAR SERVICE

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### Premium Bar

2 Hours Per Person

- **Beer:** Firestone 805, Sierra Nevada Seasonal, Modelo, Fat Tire and Firestone Union Jack IPA.
- **Wine:** Daou Cabernet, Erath Pinot Noir, Ferrari Carano Fume Blanc, and Hess Chardonnay or Triennes Rosé.
- **Mixed Drinks:** Tito's Vodka, Fords Gin, Flor de Cana Light Rum, Exotica or Olmeca Altos Tequila, Four Roses Straight Bourbon, Dickel Rye, Dewars Scotch White Label and Sailor Jerry Spiced Rum.
- **Mixers Include:** Club soda, ginger ale, tonic, orange and cranberry juices, orange liqueur, sweet and dry vermouth, orange and aromatic bitters, Coke, Diet Coke, Sprite and bottled water.

*\*Tariff Pricing May Apply*

*\*\*May Be Subject To Substitutions*

### Partial Bar

2 Hours Per Person

- **Beer:** Firestone 805, Sierra Nevada Seasonal, Modelo, Fat Tire and Firestone Union Jack IPA.
- **Wine:** Daou Cabernet, Erath Pinot Noir, Ferrari Carano Fume Blanc, and Hess Chardonnay or Triennes Rosé.
- **Soda:** Coke, Diet Coke, Sprite and bottled water.

*\*Tariff Pricing May Apply*

*\*\*May Be Subject To Substitutions*




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# Cocktails

## Bourbon

### Honeybee

- Bold, bright, refreshing, resembles a Tiki Drink
- Rich bourbon, fresh lemon juice, and tropical pineapple juice, creating a smooth yet vibrant balance of flavors.

### Blackbird\*

- Sweet, bold, with a deep berry flavor
- This drink offers a perfect harmony of sweet, tart and warm whiskey notes. A lush and elegant twist on a classic sour with rich, fruity finish.

### Peach Smash

- Light, fruity and herbaceous
- Smooth bourbon blends with the sweet, sun-ripened flavor of the peach puree, and fresh mint, creating a refreshing balance of warmth and sweetness.

### The Crimson\*

- Bright, bold and tangy, with a punch of acidity, warmth and subtle sweetness
- This adventurous cocktail combines the rich warmth of bourbon with the citrus forward vibrancy of the blood orange, balanced by the sour with a touch of sweetness.

## Vodka

### Sour Riot

- Fresh, bright, and smooth, with a gentle sweetness
- This vibrant cocktail combines crisp vodka, with a burst of juicy berry flavor, floral and herbal, and a touch of tartness. Light, fruity and beautifully balanced.

### Sweet Honey\*

- Light, tart, fruity, sweet, and refreshing
- Smooth vodka with the natural sweetness of fresh strawberries, complimented by the tang of lemon juice. The Green tea adds a delicate earthy backdrop that ties all the flavors together.

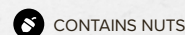
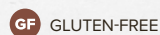
### Picante Ice

- Fresh, bright with a hint of spice
- Perfect balance of smooth vodka, bright lime juice, with a touch of sweetness. The star of the show is the green tabasco adding a flavorful heat that builds with each sip.



\*Cocktail can be batched.

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# Cocktails

## Tequila

### Little Devil

- Smoky, warm, fruity, citrusy
- Unique and vibrant mix of smoky tequila, tangy citrus, sweet berries, and zesty ginger beer.

### It Takes Two to Mango\*

- Tart, creamy and spicy
- Smooth vibrant notes of tequila, with sweet tropical richness of mango puree, burst of lime juice and a kick from the seeded serrano.

### Prairie Flower

- Light, bubbly, refreshing with lingering floral notes
- This cocktail blends the vibrant, tangy flavor of Hibiscus, with the smoothness of the Reposado tequila. A zesty citrus kick with the subtle spice of the cardamom bitters. This drink is a sparkling, floral delight that is both refreshing and aromatic.

### Sweet Dove

- Sharp, tangy, earthy, with crisp effervescence
- This vibrant cocktail combines the smooth, earthy notes of the reposado tequila, the brightness of the grapefruit juice and lime juice, a touch of sweetness, topped with the crisp fizz of Squirt soda.

### Incalescence

- Fresh, bright, with a touch of peppery spice
- A blend of tequila with the freshness of cucumber and fiery jalapeno, creating a perfect balance of cool and heat.

### Kumquat Bash

- Tangy, fresh, zesty, light and effervescent. Herbal freshness from the mint and refreshing citrus.
- A cocktail that blends tequila with the bright and tangy sweetness of fresh kumquats.

### Passiflora\*

- Bright, tropical, sweet, and tangy
- This vibrant cocktail blends tequila, with the sweetness of Midori. The passionfruit and pineapple add layers of tropical flavor, while the lime juice brings a bright, citrus kick.

### Sol de Blu\*

- Vibrant, herbaceous, fruity, citrusy with a hint of sweetness
- This bold blend of smooth tequila, with luscious blueberry puree, and freshly squeezed lemon juice for a fresh burst of flavor. A touch of sage adds an earthy aroma. A colorful twist of a modern margarita.



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# Cocktails

## Rum

### Basil Sphere

- Crisp and herbaceous, fresh, clean, bright
- This Cocktail features the refreshing cool taste of cucumber, the aromatic, slightly peppery notes of basil leaves, complimented by the tang of the lime juice with a touch of sweetness, while the rum provides a smooth tropical base.

### Elderflower Tiki Punch\*

- Refreshing, floral and bold with an intriguing depth of flavor
- A delightful fusion of dark rum, floral elderflower, tropical pineapple and grapefruit juice, with a smooth creaminess from the coco real.

### Watermelon Rumgarita\*

- Fresh, juicy, refreshing, and zesty
- A vibrant combination of spiced rum and juicy watermelon, enhanced by the tang of the lime juice and sweet and sour.

## Gin

### Cool as a Cucumber\*

- Crisp, refreshing, bright and light. A touch of sweetness and smooth botanical depth from the gin.
- This cocktail combines the cool, refreshing taste of fresh cucumber, infused with mint and balanced by the tang of lime juice.

### Bramble

- Bright, botanical, and crisp. A rich berry forward flavor with hints of black raspberry.
- Crisp gin, tart lemon juice, with a touch of Chambord for sweetness.

## Champagne

### Bubble-yum

- Fresh, bright, crisp, and effervescent
- This cocktail combines the smooth kick of tequila, brightness of lime juice, sweetness of the agave. Infused with fruity sweetness from the strawberries topped with champagne.

### Bubble-Oui

- Crisp lemon, herbaceous gin, effervescent bubbles
- Smooth botanical notes from the gin, zesty flavor from the lemon, with a touch of sweetness. Topped with champagne, this drink is effervescent, refreshing and elegantly simple.

### Flowers of France

- Nice floral balance to dry champagne
- Delicate blend of floral elderflower and bright, fresh-squeezed lemon juice topped with crisp sparkling champagne. The perfect balance of sweetness and citrus.

### Georgia Sunset

- Velvety, sweet, tart finish from the pomegranate
- Fruity and bubbly drink with a perfect balance of tart and sweet, making it a delightful choice for any celebration.

### Dole Whipped Mimosa

- Sweet, tropical, creamy
- A vibrant and festive blend of fruity sweetness and bubbles. Perfect for a beach escape.

### Bold and Beautiful

- Fruity, bright and spicy
- A sparkling vibrant fusion of fruity, spiced and citrusy notes. It blends the bright bittersweet flavor of Aperol, sweetness of mango, and warmth of cardamom.

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