



APPETIZERS

PLATTERS & SUCH

❖ Fresh Fruit Tray

❖ Peeled Shrimp w/ Cocktail Sauce

Cold jumbo shrimp served with fresh made cocktail sauce

❖ Ahi Wontons

Seared ahi tuna served on crispy wontons topped w/ plum sauce, sriracha cream, avocado, & jalapeno coins

❖ Tortilla Chips & Salsa & Guac

❖ Chorizo Stuffed Bacon-wrapped Dates

❖ Bacon and Cheese Potato Croquettes

❖ Artisan Charcuterie Board

Assorted premier hard and soft cheeses, assorted cured meats, fresh fruits, olives, fruit preserves, and crackers

❖ Spin Dip w/ Naan Dippers & Veggies

❖ Artisan Vegetable Platter

Carrots, Celery, Bell Pepper, Cucumber, & Snap Peas w/ Hummus, Tzatziki, Ranch, & Blue Cheese Sauce

❖ Greek Spanakopita

❖ Spring Rolls w/ Sweet & Sour and Soy Sauce

❖ Chicken Pot Stickers w/ Gyoza Sauce

❖ Quesadilla

*Filled with beans, cheese, and avocado. *Steak +3\$/Dozen* *Pork+1\$/Dozen**

Chicken+1\$/Dozen

SKEWERS

- ❖ Honey Garlic Chicken Skewers
 - ❖ Cilantro Lime Shrimp Skewers
 - ❖ Beef Teriyaki Skewers w/ Diced Peppers and Scallions
 - ❖ Caprese Skewers
- Fresh mozzarella, cherry tomatoes, and basil skewers drizzled in balsamic*

SLIDERS

- ❖ Meatball Sliders
 - ❖ Pomegranate Brie Wagyu Sliders
- Mini Wagyu burgers topped w/ lettuce, creamy Brie cheese, and house-made pomegranate reduction*
- ❖ Pulled Pork Sliders
- Braised pork marinated in barbecue sauce and topped with coleslaw*
- ❖ Buffalo Chicken Slider
- Savory chicken tossed in a buffalo sauce and topped with coleslaw*
- ❖ Hot Honey Chicken & Waffles Slider
- Fried chicken covered in hot honey with lettuce sandwiched between two waffles*

ARTISAN TOASTS

- ❖ Fig Jam, Goat Cheese, Arugula & Prosciutto Crostinis
- ❖ Roasted Cherry Tomato, Burrata, & Balsamic Drizzle Bruschetta
Crostinis
- ❖ Avocado, Tomato, & Balsamic Drizzle Toasts
- ❖ Brie, Apple, & Hot Honey Crostinis

SALADS

- ❖ Greek Pasta Salad *(Base Price Per Person \$7)*
- ❖ Traditional Salad *(Base Price Per Person \$6)*
- ❖ Caesar Salad *(Base Price Per Person \$7)*

BUFFET ITEMS

❖ Prime Rib Dinner

Perfectly cooked prime rib, buttery mashed potatoes, roasted chef's vegetables, dinner rolls w/ butter, and traditional salad

❖ Roasted Pork

Glazed w/ Apricot reduction, roasted seasonal vegetables, rosemary red potatoes, and traditional salad

❖ Stuffed Chicken Breast

Stuffed w/ Prosciutto, mozzarella, spinach & basil, roasted rosemary potatoes, roasted chef's vegetables, and caesar salad

❖ Beef Pot Roast

Braised beef roast, buttery mashed potatoes, roasted chef's vegetables, dinner rolls w/ butter, and a traditional salad

❖ BBQ

Pulled Pork/BBQ Chicken/or Brisket (+\$6/Person), homemade mac n' cheese, corn on the cob, dinner rolls w/ butter, cole slaw, and traditional salad

❖ Southwest Taco Bar

Shredded Chicken/Ground Beef/or Carne Asada (+\$4/Person), tortillas, cheese, lettuce, sour cream, house-made salsa, tomatoes, cilantro, onions, limes, traditional salad, and cilantro lime rice

❖ Brunch Bar

Scrambled eggs, bacon, sausage, breakfast potatoes, toast, pancakes, syrup, butter, and jam

❖ Italian Pasta Bar

Chicken parm and meatballs, cavatappi, alfredo, marinara, breadsticks, parmesan, and caesar salad

❖ Shrimp Scampi

Shrimp sauteed in garlic, butter, and white wine, linguine, breadsticks, and traditional salad

VEGETARIAN ENTREE SUBSTITUTES

(Available upon request as a substitute for the main entrée)

- ❖ Portobello Steaks
- ❖ Eggplant Parm
- ❖ Buffalo Cauliflower Burger

DESSERTS

- ❖ Brownie Bites
- ❖ Cheesecake Bites
- ❖ Donut Holes
- ❖ Lemon Tartlets
- ❖ Cannolis
- ❖ Layered Chocolate Cake
- ❖ Layered Vanilla Cake
- ❖ Lemon-berry Mascarpone Cake
- ❖ German Chocolate Cake
- ❖ Carrot Cake
- ❖ Lemon Curd Cake
- ❖ Cake Cutting Fee \$5/Person *(Includes cutting, plating, plates, forks, napkins, and service - does not apply to cakes purchased through Ocotillo)*
 - *If the cake cutting fee is waived by customer, all cutting, plating, and service must be handled/provided by client.*

ADDITIONAL ADD-ONS

❖ Popcorn Machine

❖ *Popcorn bar w/ candy and add-ins \$4/Person*

❖ Mimosa Bar

❖ *Champagne or Prosecco, OJ, Cranberry, Pineapple*

❖ Signature Mocktails

❖ Signature Cocktails

❖ Champagne Toast

Inquire about beverage packages - open bar, cash bar,
drink tickets, etc.