

EAT. DRINK. BE HAPPY.
CATERING. FULL MENU

HT
HIGHTOWER
EVENT CATERING

For more information
please contact JENNA OVERFELT at
jenna@sloanescorner.com, or (214) 484-1395

ABOUT EVENT

At our Dallas, Texas based specialize in providing high services for a variety of

events, social events, and weddings. We understand the importance of making a lasting impression on your guests and strive to create unforgettable culinary experiences using fresh, high-quality ingredients and innovative menu designs. Whether you are planning a small intimate gathering or a grand gala, our team of experienced event planners and skilled chefs will work closely with you to create a customized menu that perfectly reflects your taste and style. Let us help make your next event a truly memorable one.

HIGHTOWER

EVENT CATERING

HIGHTOWER CATERING

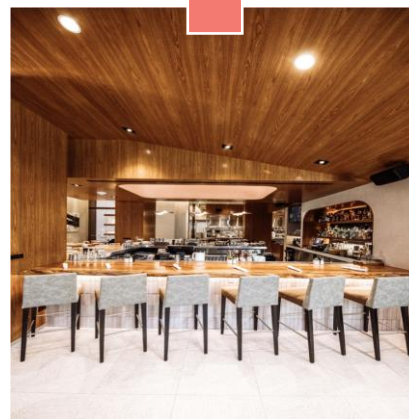
catering company, we class and luxury catering events including corporate

CUISINE

Our Menu focuses on New American cuisine with international influences from our travels. We believe what makes American food so unique is the diversity. We would like to welcome you to enjoy dishes often seen as American Classics but with flavors from across the world.

BENEFITS OUR PRIVATE DINING

- ❖ Only the freshest, highest-quality ingredients
- ❖ Seasonal menus with local ingredients
- ❖ Variety of event options
- ❖ We can accommodate dietary requests or restrictions
- ❖ Restaurant-style preparation
- ❖ Engaging “Action” stations



CELEBRATE ANY EVENT WITH US AND LET US HELP YOU PLAN IT.

Whether you're planning a small gathering or a momentous occasion, our team of experienced professionals are focused on crafting a dining experience that matches your vision and lives up to your expectations.

We know there's a lot on your plate, and our team is prepared to help alleviate the stress of event planning so you and your guests can celebrate and savor every moment of your event.

BREAKFAST DISPLAY

MINIMUM ORDER OF 10 IS REQUIRED

INDIVIDUAL PACKAGING AVAILABLE*

WHOLE FRUIT BASKET 4 PER FRUIT

NAVEL ORANGES, GRANNY SMITH APPLES, TANGERINES, AND BANANAS

MIXED BERRIES* 6.5 INDIVIDUAL CUP

STRAWBERRIES, BLUEBERRIES, BLACKBERRIES, RASPBERRIES

SLICED FRESH FRUIT 6.5/PERSON

CANTALOUPE, HONEY DEW, PINEAPPLES, GRAPES, AND FRESH BERRIES

GREEK YOGURT PARFAIT* 12/EACH

VANILLA GREEK YOGURT, HOUSEMADE GRANOLA, FRESH BERRIES

ASSORTED CROISSANT DISPLAY 65/DZ

BUTTER CROISSANTS, ALMOND CROISSANTS, AND CHOCOLATE CROISSANTS

ASSORTED GOURMET MUFFINS 53/DZ

BLUEBERRY COBBLER, STRAWBERRY & CREAM, AND CINNAMON WALNUT

ASSORTED GLUTEN FREE MUFFINS 58/DZ

BLUEBERRY COBBLER, STRAWBERRY & CREAM, AND CINNAMON WALNUT

MINI BREAKFAST PASTRIES DISPLAY 63 (SERVES 8 - 12 PPL)

MINI BUTTER CROISSANTS, CHOCOLATE CROISSANTS, STRAWBERRY DANISH, LEMON-POPPY SEED LOAF, CINNAMON CRUMBLE COFFEE CAKE, MINI BLUEBERRY MUFFINS (SUBJECT TO CHANGE SEASONALLY)

SHUG'S BAKERY'S BAGELS* 63/DZ

PLAIN, EVERYTHING, CINNAMON RAISIN WITH WHIPPED CREAM CHEESE, SUNDRIED TOMATO CREAM CHEESE, AND BUTTER

LOX AND BAGELS* 15.5/EACH

PLAIN BAGEL WITH SMOKED SALMON, CAPERS, PICKLED RED ONIONS, CUCUMBERS, CHERRY TOMATOES, LEMON, BOILED EGGS, AND WATERCRESS SALAD

CONTINENTAL BREAKFAST 17.5/PERSON

FRESH SLICED FRUIT DISPLAY WITH ASSORTED MINI BREAKFAST PASTRIES AND COFFEE BAR

EXECUTIVE CONTINENTAL BREAKFAST 30/PERSON

FRESH SLICED FRUIT DISPLAY, ASSORTED MINI BREAKFAST PASTRIES, YOGURT PARFAIT, COFFEE BAR, APPLE JUICE, AND ORANGE JUICE



BREAKFAST BUFFET

MINIMUM ORDER OF 10 PER PERSON IS REQUIRED

INDIVIDUAL PACKAGING AVAILABLE*

BREAKFAST TACOS* 4.5 EACH

SCRAMBLED EGGS ON FLOUR TORTILLAS SERVED WITH SALSA ROJA

BACON & CHEDDAR | SAUSAGE & CHEDDAR | "MIGAS" STYLE | YUKON POTATO, PEPPERS, & PEPPERJACK

ENGLISH MUFFIN BREAKFAST SANDWICHES* 10 EACH

BACON & CHEDDAR | SAUSAGE & CHEDDAR | BABY KALE, PEPPERS, & HARRISA | "FARMHOUSE" HAM & BACON

TOASTED BAGEL SANDWICHES* 10 EACH

BAGELS FROM EMPIRE BAKERY

BACON & CHEDDAR | SAUSAGE & CHEDDAR | HAM & SWISS | BABY KALE & PEPPERJACK

MINI ASSORTED QUICHE 9 EACH

BACON, ONIONS, & CHEDDAR | ROASTED VEGETABLES & HERBS | SAUSAGE, SPINACH, & SWISS

CLASSIC BREAKFAST 20/PERSON

SCRAMBLED ORGANIC EGGS, ROASTED YUKON POTATOES, THICK CUT BACON, BREAKFAST SAUSAGE, BISCUITS, JELLY, AND BUTTER

EXECUTIVE BREAKFAST 33/PERSON

EVERYTHING FROM CLASSIC BREAKFAST IS INCLUDED

+ INDIVIDUAL YOGURT PARFAITS, SLICED FRUIT DISPLAY, MINI BREAKFAST PASTRIES

"BUILD YOUR OWN BREAKFAST TACOS" 15.5/PERSON

CAGE FREE SCRAMBLED EGGS SERVED WITH FLOUR TORTILLAS

POTATO HOME FRIES, PICO DE GALLO, AVOCADO MASH, CHEDDAR CHEESE, PEPPERJACK CHEESE, CILANTRO, SALSA ROJA, SALSA VERDE

BRIOCHE FRENCH TOAST 15.5/PERSON

SOAKED IN CREME ROYALE SERVED WITH WHIPPED CREAM, CANDIED PECANS, STRAWBERRIES, BLUEBERRIES, CHOCOLATE CHIPS, AND BOURBON MAPLE SYRUP

BUTTERMILK PANCAKE 13/PERSON

BUTTERMILK PANCAKES SERVED WITH WHIPPED CREAM, CANDIED PECANS, STRAWBERRIES, BLUEBERRIES, CHOCOLATE CHIPS, AND MAPLE SYRUP

HEALTHY BODY & MIND 25/PERSON

BABY KALE, CHERRY TOMATOES, & WILD MUSHROOM EGG WHITE QUICHE, BANANA & MAPLE BREAD, GLUTEN FREE RASPBERRY LEMON MUFFINS, INDIVIDUAL CHIA PUDDING PARFAIT, SLICED FRUIT DISPLAY



ELEVATED BREAKFAST

MINIMUM ORDER OF 24 PEOPLE IS REQUIRED

CHEF'S REQUIRED ON ALL BREAKFAST STATIONS

AVOCADO TOAST STATION 17/PERSON

AVOCADO-LIME MASH, ENGLISH MUFFINS, SOURDOUGH BAGUETTE, RED RADISH, CHERRY TOMATOES, ENGLISH CUCUMBERS, PICKLED RED ONIONS, CAPERS, BOILED EGGS, ARUGULA, SMOKED SALMON, BACON BITS, LEMON, LIMES, GOAT CHEESE CRUMBLES, FETA CHEESE, BASIL PESTO

BRIOCHE FRENCH TOAST STATION 19/PERSON

FRESHLY BAKED BRIOCHE BREAD, CREME ROYALE, CINNAMON, CARDAMOM, MAPLE SYRUP, WHIPPED CREAM, FRESH STRAWBERRIES, RASPBERRIES, BLUEBERRIES, CANDIED PECANS, CHOCOLATE SYRUP

OMELET STATION 22/PERSON

ORGANIC EGGS AND EGG WHITES WITH CRUMBLIED BACON, ITALIAN SAUSAGE, PIT HAM, ROASTED JALAPENO, CHERRY TOMATOES, ROASTED RED ONIONS, RED PEPPERS, SAUTEED MUSHROOMS, BASIL, SWISS CHEESE, SCALLIONS, CHEDDAR CHEESE, AND SALSA. SERVED WITH HOME FRIES

BUTTERMILK PANCAKE STATION 19/PERSON

BUTTERMILK PANCAKES SERVED WITH WHIPPED CREAM, CANDIED PECANS, STRAWBERRIES, BLUEBERRIES, RASPBERRIES, CHOCOLATE CHIPS, FRESH BANANAS, CARAMEL SAUCE, AND MAPLE SYRUP

FRENCH STYLE CREPE STATION 19/PERSON

CREPES SERVED WITH WHIPPED CREAM, STRAWBERRIES, BLUEBERRIES, BLACKBERRIES, RASPBERRIES, NUTELLA, BANANAS, CHOCOLATE CHIPS, CHOCOLATE SAUCE, CARAMEL SAUCE, AND POWDERED SUGAR

CHICKEN & WAFFLES 20/PERSON

BUTTERMILK FRIED CHICKEN TENDERS & FRESHLY MADE MINI CHIVE WAFFLES, MAPLE SYRUP, WHIPPED HONEY BUTTER, BOURBON-PEACH JAM

ADDITIONAL BREAKFAST ITEMS

- + BREAKFAST SAUSAGE 5/PERSON
- + THICK CUT BACON 6/PERSON
- + BREAKFAST HOME FRIES 5/PERSON
- + HOUSEMADE ENGLISH MUFFINS 5/PERSON
- + ADD ON TWO EGGS 5/PERSON

BREAKFAST BEVERAGES

- + COFFEE BAR SERVICE 9/PERSON
- + ADD ASSORTED TEA SERVICE 4/PERSON
- + JUICES (APPLE, ORANGE, CRANBERRY) 6/PERSON
- + ICED TEA SERVICE 6/PERSON
- + BOTTLE WATERS 6/PERSON
- (MINIMUM ORDER OF 10 EA)



SANDWICH DISPLAYS

SANDWICHES 14.5 EACH

SMOKED TURKEY SANDWICH

SWISS CHEESE, GREEN LEAF LETTUCE, AND TOMATOES

PIT HAM SANDWICH

CHEDDAR CHEESE, GREEN LEAF LETTUCE, AND TOMATOES

CALIFORNIA TURKEY CLUB

SWISS CHEESE, AVOCADO, BACON, ARUGULA, AND TOMATOES

ROASTED CHICKEN SALAD SANDWICH

HERBS, PICKLED RED ONIONS, LETTUCE, AND TOMATOES

GRILLED PESTO CHICKEN SANDWICH

SWISS CHEESE, BACON, LETTUCE, AND TOMATOES

ITALIAN SANDWICH

HAM, SALAMI, PROSCIUTTO, MOZZARELLA, AND SHREDDED LETTUCE

ROASTED BEEF SANDWICH

SWISS CHEESE, HORSERADISH CREAM, ARUGULA, AND TOMATOES

TOMATO CAPRESE SANDWICH

MOZZARELLA, TOMATOES, BASIL PESTO, AND ARUGULA

AVOCADO CLUB

SWISS CHEESE, PICKLED RED ONIONS, LETTUCE, AND TOMATOES ON FOCACCIA

MUFFALETTA STYLE

ITALIAN DELI, OLIVE TAPENADE, PROVOLONE CHEESE

***GLUTEN FREE OPTIONS AVAILABLE

ADD ONS 9 SIDE PP / 15.5 ENTREE PP

ARTISAN GREEN SALAD

SHAVED VEGETABLES, CHERRY TOMATOES, GOAT CHEESE, GRANOLA, AND CHAMPAGNE VINAIGRETTE

CLASSIC CAESAR SALAD

CHOPPED ROMAINE, PARMESAN, RADICCHIO, AND CROUTONS

COBB SALAD

ROMAINE, TOMATOES, PICKLED RED ONIONS, BOILED EGG, BLUE CHEESE, BACON, AND BUTTERMILK DRESSING

ITALIAN CHOPPED SALAD

CHOPPED ROMAINE, SALAMI, MOZZARELLA, ROASTED PEPPERS, OLIVES, FOCACCIA, AND RED WINE VINAIGRETTE

MEDITERRANEAN PASTA SALAD

ORZO PASTA, SPANISH OLIVES, TOMATOES, HERBS, CHICKPEAS, FETA, AND WHITE BALSAMIC VINAIGRETTE

BABY KALE SALAD

RED ONIONS, FENNEL, TOMATOES, GOAT CHEESE, WALNUTS, CRANBERRY, AND BALSAMIC VINAIGRETTE

STRAWBERRY & ARUGULA SALAD

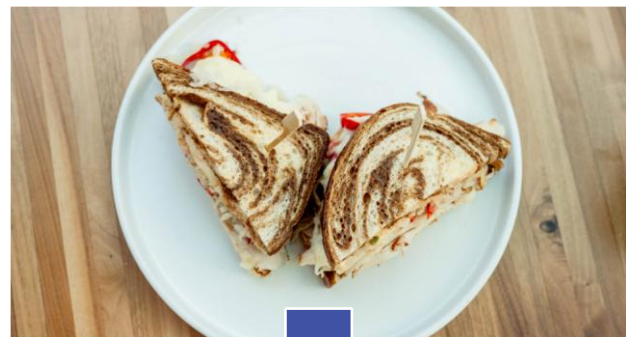
CHERRY TOMATOES, PECANS, PICKLED RED ONIONS, GOAT CHEESE, AND CHAMPAGNE VINAIGRETTE

SUNDRIED TOMATO PASTA SALAD

FUSILLI PASTA, OLIVES, PARMESAN CHEESE, BASIL, CHAMPANGE VINAIGRETTE

GREEK SALAD

ROMAINE HEARTS, RED ONIONS, TOMATOES, FETA, ENGLISH CUCUMBERS, CHICKPEAS, HERBS, LEMON-HONEY VINAIGRETTE



SALADS & MORE

MINIMUM ORDER 12 PPL

SALAD BAR 23/PERSON

HAVE FUN AND BUILD YOUR OWN SALAD FOR LUNCH OR DINNER!

GREENS

CHOPPED ROMAINE HEARTS & MIXED GREENS

TOPPINGS

CHERRY TOMATOES, ENGLISH CUCUMBERS, RED RADISHES, CHICKPEAS, OLIVES, FENNEL, SHAVED CARROTS, PICKLED RED ONIONS, FETA CHEESE, PARMESAN, WALNUTS, PECANS, DRIED CHERRIES, BOILED EGGS, FOCACCIA CROUTONS, GRILLED CHICKEN, HERB ROASTED STEAK

DRESSINGS & VINAGRETTES

CHAMPAGNE VINAIGRETTE, BUTTERMILK DRESSING, CAESAR DRESSING



ADD ON

MS VICKIES POTATO CHIPS	4 EA
SLICED FRUIT DISPLAY	7 PP
PITA CHIPS, VEG, & HUMMUS	8 PP
BREAD BASKET & BUTTER	4 PP
BLACK PEPPER CORNBREAD BASKET	4 PP
CHARRED TOMATO BISQUE	10 PP
SOUP OF THE DAY	11 PP
MINI COOKIE AND BROWN DISPLAY	4 PP
MINI CUPCAKE DISPLAY.....	5 PP
PETITE DESSERT DISPLAY	13 PP



CASUAL BUFFET

35 PER PERSON MIN 12 PEOPLE

CHOOSE ONE ENTREE AND TWO SIDES.

ALSO COMES WITH BREAD BASKET, MIXED GREEN SALAD, AND PETITE DESSERT DISPLAY

ENTREES

BAKED ZITI

CHERRY TOMATOES & WHIPPED RICOTTA

RIGATONI

ITALIAN SAUSAGE RAGU & BASIL

GRILLED CHICKEN

SUN DRIED TOMATO & MUSHROOM CREAM SAUCE

ROASTED CHICKEN

HONEY LEMON THYME REDUCTION

CLASSIC CHICKEN PICATTA LEMON CAPER SAUCE

CRISPY CHICKEN PARMESAN TOMATO AND BASIL

PAN SEARED SALMON

GARLIC LEMON CREAM SAUCE

HERB GRILLED SALMON CHIMICHURRI

DAY'S CATCH +MKT

ROASTED TOMATO, HERBS, & OLIVES

LEMON GRILLED SHRIMP +5 ITALIAN HERB VINAIGRETTE

BRAISED BEEF SHORT RIB +6 ROASTED ROOT VEGETABLES

GRILLED PETITE FILET

MUSHROOM DEMI GLAZE

HERB GRILLED FLANK STEAK +5 CHERRY DEMI GLAZE

ROASTED BEEF TENDERLOIN +13 CIPOLLINI & DEMI GLAZE

SURF & TURF +11

PETITE FILET & SHRIMP SCAMPI

SIDES

GRILLED ASPARAGUS & LEMON

ROASTED BABY CARROTS & ORANGE

ROASTED MIXED VEGETABLES

CHARRED CAULIFLOWER & GARLIC CONFIT

CLASSIC RATATOUILLE

FRENCH GREEN BEANS & ALMONDS

ROASTED CRIMINI MUSHROOMS & HERBS

CHARRED CORN SUCCOTASH

YUKON POTATO PUREE

ROASTED MARBLE POTATOES & HERBS

ROASTED SWEET POTATOES & PECANS

LOADED MASHED POTATOES

ROASTED SUMMER SQUASH & SHERRY VINEGAR

ITALIAN STYLE MAC & CHEESE

LOBSTER MAC & CHEESE +6

ANCIENT GRAIN RICE PILAF

CRISPY BRUSSEL SPROUTS, MAPLE, & BACON

ORZO PASTA, ARTICHOKES, & CHERRY TOMATOES

SMASHED FINGERLING POTATOES & HERBS

ROASTED BROCCOLI WITH LEMON & CALABRIAN CHILI

GRILLED BROCCOLINI WITH CONFIT GARLIC

ADDITIONAL ENTREE +10

ADDITIONAL SIDES +6

ALL BUFFETS ARE SERVED ON REAL CHAFFERS AND
ELEGANT DISPOSABLE PLATES/UTENSILS

ADDITIONAL CHARGES MAY BE ADDED FOR
DELIVERY/PICKUP



MENU ITEMS SUBJECT TO CHANGE WITHOUT NOTICE

THEMED BUFFET

MINIMUM ORDER 20 PPL

MEXICAN FAJITA 35/PER PERSON

STEAK AND GRILLED CHICKEN FAJITA, PEPPERS & ONIONS, SPANISH RICE, FLOUR TORTILLAS, CHARRO BEANS, CHIPS, GUACAMOLE, SALSA ROJA, LIME, SOUR CREAM, CILANTRO, AND MINI TRES LECHE CUPCAKE

RAGIN' CAJUN 42/PER PERSON

GULF SHRIMP ETOUFFEE, FRIED CHICKEN TENDERS, NOLA STYLE DIRTY RICE, SLOW COOKED GREENS, BLACK PEPPER CORNBREAD, CHOPPED ICEBERG SALAD, BACON, TOMATOES, RED ONIONS, WITH BUTTERMILK DRESSING, AND SWEET COCONUT-PECAN CAKE

LITTLE ITALY 42/PER PERSON

CHICKEN PICCATA WITH LEMON-CAPER, WHITE WINE SHRIMP SCAMPI, GRILLED ASPARAGUS, ROSEMARY MARBLE POTATOES, ARUGULA SALAD WITH PINE NUTS AND LEMON VINAIGRETTE, FRESH FOCACCIA BREAD, AND MINI ITALIAN CREAM CUPCAKE

TEXAS BBQ 40/PER PERSON

BABY BACK RIBS AND BBQ CHICKEN, SWEET CORN SUCCOTASH, JALAPENO MAC AND CHEESE, CHEDDAR DROP BISCUITS, COBB SALAD WITH BUTTERMILK DRESSING, ASSORTED BROWNIES AND COOKIES

MEDITERRANEAN 39/PER PERSON

ZATAR-LEMON GRILLED CHICKEN, MARINATED LAMB MEATBALLS, FRESH PITA BREAD, HERB GRILLED VEGETABLES, LEMON HERB RICE, TAZITKI SAUCE, GARLIC HUMMUS, SPICY HARISSA, CUCUMBER AND CHICKPEA SALAD, AND WALNUT HONEY BAKLAVA

SOUTHWEST TEXAS 37/PER PERSON

BEEF AND CHICKEN ENCHILADA, SPANISH RICE, CHIPS, GUACAMOLE, PICO DE GALLO, SALSA ROJA, SALSA VERDE, LIME, SOUR CREAM, CILANTRO, SOUTHWEST CHOPPED SALAD WITH CHIPOTLE RANCH, AND "CHURROS" BLONDIES

CHINATOWN 35/PER PERSON

SOY MARINATED FLANK STEAK & BROCCOLI, BROWN RICE, GINGER CHICKEN POT STICKERS, VEGETABLE EGG ROLLS, LETTUCE SPRING ROLLS WITH PEANUT SAUCE, SWEET AND SOUR SAUCE, GINGER SOY SAUCE, GREEN TEA SPONGE CAKE WITH LEMON GINGER ICING

FRENCH CONNECTION 33/PER PERSON

CREAMY ROASTED CHICKEN FRICASSEE, SEARED SALMON MEUNIERE, RATATOUILLE, POMME PUREE, BISTRO SALAD WITH HONEY DIJON VINAIGRETTE, BAGUETTES, BUTTER, MINI CREME BRULEE TARTS

PLATED LUNCH & DINNERS

SAMPLE MENU

1ST COURSE

CHARRED TOMATO BISQUE WITH FOCACCIA

ARTISAN GREEN SALAD WITH CHAMPANGE VINAGRETTE

2ND COURSE

GRILLED FILET WITH MUSHROOM DEMI GRILLED
ASAPARGUS & POTATO PUREE

ROASTED CHICKEN WITH HONEY THYME JUS
SMASHED FINGERLING POTATOES & BROCCOLINI

RIGATONI WITH POMODORO & FRESH BASIL

FAMILY STYLE SIDES

LOADED MASHED POTATOES

FRENCH GREEN BEANS & ALMONDS

3RD COURSE

PINEAPPLE RUM CAKE WITH COCONUT SORBET

BLUEBERRY CHEESECAKE WITH WHITE CHOCOLATE
MOUSSE AND CHOCOLATE PEARLS

PLEASE NOTE

Multiple choices per course have an additional
charge.

Family Style Plated is also available

Prices may vary depending on menu selection

SAMPLE FAMILY STYLE MENU

1ST COURSE

BRULEE BRIE WITH CHERRY MOSTRADA AND TOAST

FRIED CALAMARI WITH FRESNO PEPPERS, BASIL, AND
SQUID INK AIOLI

2ND COURSE

FRIED CHICKEN WITH HONEY DRIZZEL AND DROP BISCUITS

GRILLED PETITE FILET WITH RED WINE DEMI GLACE

ITALIAN STYLE MAC AND CHEESE

CRISPY BRUSSEL SPROUTS, MAPLE, & BACON

ROASTED CRIMINI MUSHROOMS

3RD COURSE

PETITE DESSERT BITES FOR THE TABLE



CHILLED APPETIZERS

DISPLAYED OR PASSED* (CERTAIN ITEMS MAY ONLY BE PASSED)

2 DOZEN MINIMUM

ARTICHOKE SALAD WITH PICKLED ONIONS ON CROSTINI* **2.5 EA**

HEIRLOOM TOMATO GAZPACHO SHOOTERS WITH SHERRY WINE AND BASIL **2.5 EA**

CHERRY TOMATO BRUSCHETTA ON TOASTED BAGUETTE **2.5 EA**

RED WINE BLACK FIGS WITH BOURSIN CHEESE ON CROSTINI* **2.5 EA**

CHERRY TOMATO, MOZZARELLA, BASIL, AND OLIVE CAPRESE SKEWERS WITH BALSAMIC GLAZE* **2.5 EA**

MINI AVOCADO TOAST WITH PICKLED VEGETABLES ON BAGUETTE TOAST* **2.5 EA**

SHAVED PROSCIUTTO ON CROSTINI WITH SHAVED PARMESAN AND BASIL* **3 EA**

PISTACHIO CRUSTED GOAT CHEESE BITES WITH FIG MARMALADE ON PUFF PASTRY **3.5 EA**

MINI FRESH SPRING ROLLS, CHIVES, CRUSHED CASHEWS, AND PEANUT SAUCE **2.5 EA**

MINI VEGETABLE CRUDITE CUPS WITH GREEN GODDESS DRESSING **3 EA**

THAI BEEF SALAD IN WONTON CUPS, PICKLED ONIONS, AND CHERRY TOMATOES **3.5 EA**

CHILLED GRILLED BEEF SKEWERS WITH MOZZARELLA, CHERRY TOMATOES, AND BASIL **3.5 EA**

GRILLED CHICKEN WALDORF SALAD ON MINI TOAST **3 EA**

CHILLED CHICKEN SATAYS WITH PEANUT SAUCE AND SESAME SEEDS **3 EA**

SHRIMP CEVICHE WITH CILANTRO AND AVOCADO ON CORN TORTILLA **5 EA**

SHRIMP COCKTAIL SKEWERS WITH COCKTAIL SAUCE AND HORSERADISH* **5 EA**

SMOKED SALMON MOUSSE WITH CAPERBERRIES ON PUFF PASTRY **4EA**

HAMACHI TARTARE, CUCUMBER AGUA CHILE, AND CILANTRO* **4 EA**

LOBSTER AND BURRATA SALAD WITH POPPY SEED VINAIGRETTE* **4.5 EA**

MINI NEW ENGLAND LOBSTER ROLLS ON BRIOCHE **4.5 EA**

MINI PIGS IN A BLANKET WITH JALAPENO CHEDDAR SAUSAGE **4.5 EA**

SEARED AHI TUNA WITH PINEAPPLE RELISH AND MICRO CILANTRO ON ENDIVE* **5 EA**

JUMBO LUMP CRAB SALAD ON ENGLISH CUCUMBER **5 EA**

GRILLED BEEF TOSTADA WITH PICKED ONIONS AND CILANTRO PESTO* **4 EA**

BABY SHRIMP COCTELS WITH CUCUMBERS IN TORTILLA CUP **4 EA**

TUNA POKE WITH GINGER SOY AND CILANTRO IN WONTON CUP* **5 EA**

MINI TUNA TACOS WITH AVOCADO CREMA AND RADISH **5 EA**

CHICKEN CAESAR "SALAD" ON A PARMESAN FRICO **4 EA**

SMOKED SALMON IN "EVERYTHING BAGEL" GOUGERES **4 EA**

MAPLE PEPPER BACON DEVEILED EGGS **3 EA**

SMOKED PIMENTO CHESSE "SLIDERS" IN PROFITEROLES **3 EA**

WARM APPETIZERS

DISPLAYED OR PASSED* (CERTAIN ITEMS MAY ONLY BE PASSED)

2 DOZEN MINIMUM

PETITE GOUGERES FILLED WITH MORNAY SAUCE* 3 EA

CRISPY WILD MUSHROOM RISOTTO ARANCINI WITH TRUFFLE AIOLI 3.5 EA

MINI FALAFEL BITES WITH CUCUMBER-GREEK YOGURT AND CHILI OIL 3.5 EA

MINI TOMATO BISQUE SHOOTERS WITH FOCACCIA AND TOMATO SKEWER* 3.5 EA*

CRUSHED POTATO EMPANADA WITH CHIPOTLE AIOLI 3.5 EA

BEEF BIRRIA STYLE EMPANADA WITH SMOKED PAPRIKA AIOLI 6 EA

PRESSED ITALIAN GRILLED CHEESE BITE WITH SMOKED TOMATO AIOLI 3.5 EA

MINI LOADED BAKED POTATOES 3.5 EA

YUKON POTATO AND GRUYERE CORQUETTE WITH TRUFFLE AIOLI 2.5 EA*

“PIGS IN A BLANKET” WITH JALAPENO SAUSAGE AND CREOLE MUSTARD 4 EA

GRILLED CHICKEN TANDOORI SKEWERS WITH SWEET ONION CHUTNEY 3.5 EA

CHICKEN TERIYAKI MEATBALL WITH SCALLIONS AND SESAME SEEDS 3.5 EA

MINI BEEF WELLINGTONS WITH CARAMELIZED ONION MARMALADE AND MUSTARD SEEDS 7 EA*

BBQ PORK BELLY SLIDERS WITH CREOLE MUSTARD 6 EA

NASHVILLE HOT POPCORN CHICKEN SKEWERS WITH “RANCH” 3.5 EA

MINI DRY AGED BEEF SLIDERS WITH SMOKED CHEDDAR, B&B PICKLES, AIOLI 5 EA CRISPY PORK BELLY SKEWERS
WITH MISO REDUCTION AND SESAME SEEDS 4 EA

ASIAN BBQ SHORTRIB POTSTICKERS, SZECHUAN PEPPERCORNS, TAMARIND 5 EA

MINI ITALIAN MEATBALLS WITH TOMATO SUGO AND PARMESAN 3.5 EA

HAWAIIAN BBQ PORK WITH PICKLED CUCUMBER IN MINI BRIOCHE BUNS 5 EA

MAINE LOBSTER “HUSHPUPIES” WITH OLD BAY AIOLI 5 EA*

CREOLE STYLE CRAB CAKE BITES WITH PAPRIKA AIOLI AND FRESH HERBS 5 EA

BIG OL’ TATER TOTS WITH GARLIC AIOLI, BACON BITS, AND CHIVES* 3.5 EA

FRIED SOUTHERN MAC AND CHEESE WITH BACON JAM 5 EA

MINI CHICKEN TAQUITO WITH CILANTRO CREMA* 4 EA

BACON JALAPENO CHIPOTLE “POPPERS” 3.5 EA

MINI PROCUITTO MOZZARELLA BITES ON GOUGERES 4 EA

MINI CRISPY THAI SPRING ROLLS WITH SWEET & SPICY CHILI SAUCE 4 EA

NOLA STYLE MINI CRAWFISH CAKES WITH TARTAR SAUCE 6 EA

SMOKED PANCETTA ARANCHINI WITH GARLIC AIOLI 5 EA

MINI PIMENTO CHESSE BISCUITS WITH HONEY DRIZZLE 3.5 EA

FOOD DISPLAY

MINIMUM 12 PEOPLE

CHIPS, CHIPOTLE QUESO, GUACAMOLE, AND SALSA 11/PERSON

GRILLED AND FRESH VEGETABLE CRUDITÉ DISPLAY 11/PERSON

SERVED WITH ENGLISH CUCUMBER LABNEH, CREAMY HUMMUS, AND ROASTED RED PEPPER AIOLI

SEASONAL FRUIT AND CHEESE PLATTER 12/PERSON

ASSORTMENT OF SLICED SEASONAL FRUITS, ASSORTED AGED CHEESES, SOURDOUGH BAGUETTES, LAVASH, AND CRACKERS

MEAT AND CHEESE PLATTER 15/PERSON

ASSORTED CURED MEATS, AGED CHEESES WITH ACCOUTREMENTS, SOURDOUGH BAGUETTES, LAVASH, AND CRACKERS

POTATO CHIPS AND DIPS 11/PERSON

ASSORTED FLAVORS OF OUR HOUSEMADE CHIPS WITH CHIVE ONION DIP, PIMENTO CHEESE, AND JALAPENO BUTTERMILK DIP

MEDITERRANEAN DISPLAY 18/PERSON

MARINATED OLIVES, CHERRY TOMATO SALAD, GARLIC HUMMUS, CUCUMBER-MINT LABNEH, CHICKPEA SALAD, TOASTED WALNUTS, HERB FETA BITES, MARINATED FIGS, FRESH AND GRILLED VEGETABLES, AND PITA CHIPS

MINI SLIDER DISPLAY 17/PERSON

+PRIME BEEF BURGERS WITH CHEDDAR, PICKLES, AND BBQ
+NASHVILLE HOT FRIED CHICKEN WITH PICKLES AND “RANCH”
+CRISPY FALAFEL SLIDERS WITH GREEK YOGURT AND CUCUMBER

“A LITTLE BIT OF EVERYTHING” DISPLAY 25/PERSON

GRILLED VEGETABLES, MEAT AND CHEESE CHARCUTERIE, TOMATO BRUSCHETTA DISPLAY, MARINATED OLIVES, GARLIC HUMMUS, , MARINATED FIGS, SOURDOUGH BAGUETTE, LAVASH, CRACKERS, NUTS, BERRIES, AND RED GRAPES

FOCACCIA STYLE FLATBREAD DISPLAY 15/PERSON

+OVEN DRIED TOMATOES, FRESH MOZZARELLA, BASIL
+EZZO’S PEPPERONI, PECORINO, AND PESTO
+ARTICHOKE HEARTS, MOZZARELLA, PARMESAN, LEMON, PARSLEY

MINI TEA SANDWICH DISPLAY 10/PERSON

+BLACK TRUFFLE EGG SALAD ON BRIOCHE
+RED PEPPER PIMENTO CHEESE SANDWICH ON PULLMAN LOAF +ENGLISH CUCUMBER, BOURSIN, AND JAMBON ON WHEAT

DUO OF HAWAIIAN POKE 25/PERSON (MINIMUM 24 PEOPLE FOR THIS DISPLAY)

SERVED WITH WARM BROWN RICE, ENGLISH CUCUMBER, SHISO LEAF, AND NORI
+TRADITIONAL AHI TUNA POKE WITH ONIONS, SOY, GINGER, AND SESAME SEEDS
+SALMON POKE WITH KEWPIE MAYO, TOGORASHI, SCALLIONS, AVOCADO, AND SESAME SEEDS

ACTION STATIONS

MINIMUM 24 PEOPLE

**CHEFS ARE REQUIRED FOR LIVE-ACTION STATION AS AN ADDITIONAL CHARGE

BUILD YOUR OWN NACHOS BAR 16/PERSON

QUESCO BLANCO, CHIPOTLE BEEF CHILI, GRILLED CHICKEN, BLACK BEANS, PICKLED JALAPENO, PICO DE GALLO, VALENTINA HOT SAUCE, SALSA VERDE, SALSA ROJA, QUESO FRESCO, PICKLED RED ONIONS, AND CILANTRO

RISOTTO IN PARMESAN WHEEL 16/PERSON**

CACIO E PEPE RISOTTO WITH BASIL PESTO AND GRATED PARMESAN

HERB CRUSTED PRIME RIB CARVING STATION 37/PERSON**

SERVED WITH DINNER ROLLS, SOURDOUGH TOAST, GRILLED VEGETABLES, HORSERADISH CREAM, AND WHOLE-GRAIN MUSTARD

ROASTED BEEF TENDERLOIN CARVING STATION 46 /PERSON**

SERVED WITH PARKER HOUSE ROLLS, SOURDOUGH TOAST, GRILLED VEGETABLES, HORSERADISH CREAM, AND WHOLE-GRAIN MUSTARD

ITALIAN PASTA STATION 20/PERSON**

CHOOSE A FRESH PASTA DISH TO BE MADE INFRONT OF YOUR GUESTS!

+ RIGATONI WITH VODKA SAUCE AND BASIL

+ FUSILLI WITH SHORTRIB RAGU

+ ORECCHIETTE WITH PORK SAUSAGE AND PORCINI RAGU

MAC AND CHEESE BAR 14/PERSON

ITALIAN STYLE MAC MADE WITH FUSILLI, PARMESAN, ASIAGO, MOZZARELLA, AND PECORINO PARMESAN, BACON, GRILLED CHICKEN, SCALLIONS, PARSLEY, BASIL, ROASTED CHERRY TOMATOES, ROASTED RED BELL PEPPERS, ARTICHOKE HEARTS, MIXED OLIVES, BASIL PESTO, ITALIAN BREAD CRUMBS

STREET TACO BAR 17/PERSON

CORN TORTILLAS HEATED ON A PLANCHA WITH BARBACOA, PORK PASTOR, CUMIN-LIME CHICKEN AND TWO SEASONAL SALSAS. ACCOMPANIED BY CHOPPED CILANTRO, QUESO FRESCO, AND FRESH LIMES

MEXICAN ELOTE BAR 15/PERSON

COMES SEASONED CORN AND VARIETY OF TOPPINGS

+ CHERRY TOMATOES, ROASTED POBLANOS, BELL PEPPERS, CILANTRO, PICKLED JALAPENOS, LIMES

+ GRILLED CHICKEN, BACON BITS, QUESO FRESCO

+ MEXICAN HOT SAUCE, MAYO, SOUR CREAM, SALSA VERDE, SALSA ROJA



DESSERTS

MINIMUM ORDER DOZEN IS REQUIRED

COOKIE DISPLAY 31/DZ

CLASSIC CHOCOLATE CHIP, CINNAMON OATMEAL, AND WHITE CHOCOLATE WALNUT

BROWNIE DISPLAY 33/DZ

DOUBLE CHOCOLATE BROWNIE, NUTTY CARAMEL BROWNIE, AND "BLONDIES"

MINI COOKIE AND BROWNIE BITES 35/DZ

ASSORTMENT OF DIFFERENT COOKIES AND BROWNIES

CAKEBALL BITES 53/DZ

ITALIAN CREAM CAKE, RED VELVET CAKE, DOUBLE CHOCOLATE CAKE, AND VANILLA BIRTHDAY CAKE

CHEESECAKE LOLLIPOPS 59/DZ

STRAWBERRIES AND CREAM, DULCE DE LECHE, AND OREO CRUMBLE

MINI CUPCAKES 31/DZ

VANILLA BIRTHDAY CAKE, DOUBLE CHOCOLATE CAKE, AND RED VELVET CAKE

MINI CREME BRULEE TARTS 28/DZ

VANILLA, CARAMEL, AND LAVENDER

MINI CHOCOLATE BUDINO 45/DZ

TRIPLE CHOCOLATE CREAM WITH HAZELNUT CRUMBLE, CARAMEL, AND WHIPPED CREAM

CHEESECAKE BITES 39/DZ

RASPBERRY LEMON, STRAWBERRIES AND CREAM, LUXARDO CHERRY, AND DARK CHOCOLATE

CHOCOLATE COVERED STRAWBERRIES 46/DZ

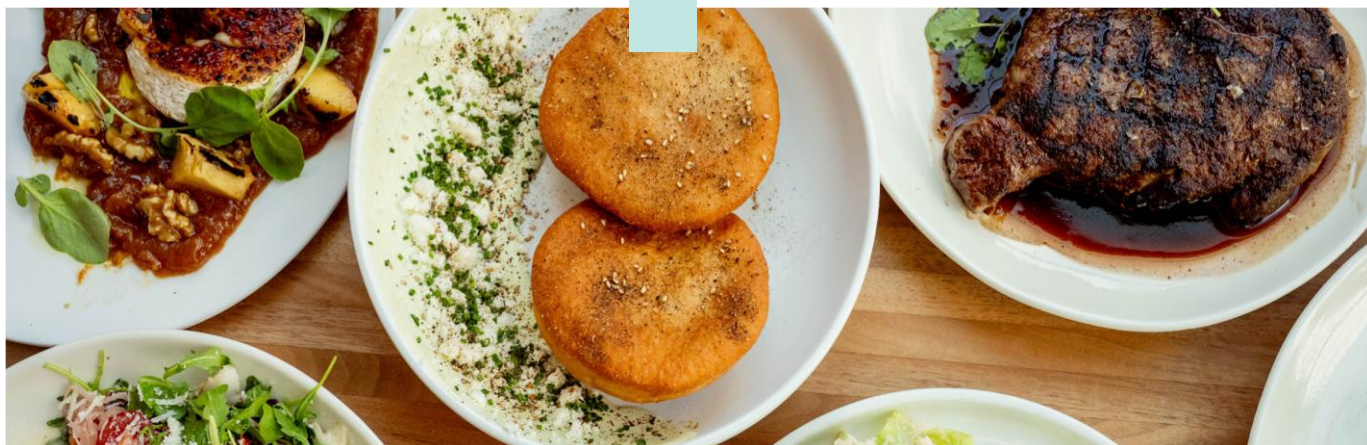
VARIOUS FLAVORS OF CHOCOLATE

PETITE DESSERT BITES 13/PERSON

MINI LEMON TART, CHEESECAKE BITES, CREME BRULEE TARTLETS, MINI COOKIES, AND BROWNIE BITES

GRAND DESSERT DISPLAY 20/PERSON

MINI COOKIES JARS, BROWNIE BITES, ASSORTMENT OF CAKEBALLS, MINI CUPCAKES, CHEESECAKE LOLLIPOPS, CHOCOLATE COVERED STRAWBERRIES, AND MINI BUDINOS



BAR PACKAGES

MINIMUM 25 PEOPLE

BEER AND WINE

TWO HOURS **28/PERSON** | EACH ADDITIONAL HOUR **11/PERSON** INCLUDES ASSORTMENT OF BEERS, CHOICES OF RED, WHITE AND SPARKLING, AND NON ALCOHOLIC BEVERAGES.

STANDARD OPEN BAR

TWO HOURS **38/PERSON** | EACH ADDITIONAL HOUR **12/PERSON** INCLUDES BEER, HOUSE RED, WHITE AND ROSÉ, AND ENTRY LEVEL SPIRITS.

PREMIUM OPEN BAR

TWO HOURS **49/PERSON** | EACH ADDITIONAL HOUR **13/PERSON** INCLUDES BEER, MID-RANGE RED, WHITE, ROSÉ, CALL SPIRITS, AND SELECT COCKTAILS.

ASK ABOUT CUSTOM COCKTAILS SUITED FOR YOUR EVENT

BEVERAGE EXPERIENCES

ASK ABOUT OUR VARIOUS BEVERAGE EXPERIENCES AS PRICES VARY

COCKTAIL CLASS

MARGARITA BAR

TEQUILA OR MEZCAL TASTING

BLOODY MARY BAR MIMOSA BAR

WHISKEY FLIGHTS



MENU ITEMS SUBJECT TO CHANGE WITHOUT NOTICE

TERMS & CONDITIONS (IN-HOUSE)

MENU

When do I submit my food & beverage selections?

Please submit food and beverage selections to your special event manager 72 hours prior to your event. This will help ensure product is ordered and delivered on time. Changes to the menu cannot be guaranteed one week before your event. Any selections made after the deadline will not be guaranteed. Menu selections cannot be changed after 72 hours.

What type of menus are used for group events?

You will select a pre-fixed menu or events menu consisting of an array of signature items from the restaurant's regular menu. We have a variety of options to choose from, and our menus change seasonally to ensure you and your guests have top-notch culinary experience. Some examples are, sit-down, hand passed appetizers, coursed lunch or dinner, buffet, etc. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

Can we accommodate food allergies?

Yes. We try to accommodate food allergies as best we can. Please communicate with your sales manager regarding further questions.

Can we decrease or increase the size of our party as well as the food?

Once the menu is finalized 72 hours before the event, we cannot decrease the amount of food for your party because supplies and products have been already purchased.

We cannot guarantee an increase on certain items on your menu because ingredients and supplies may take days to retrieve.

Could we create a custom menu?

Yes. If there is something that doesn't interest you in our current event menu, please talk to our event manager for assistance. Please understand we typically charge a premium for off-menu items.

PAYMENTS

What happens to the credit card information entered in Tripleseat?

The card number entered in Tripleseat's guest portal will be used to charge the deposit amount. This is a secure payment portal, and we do not have direct access to the information provided on the website.

Do I need to make a deposit?

A 50% deposit is required to reserve your event as soon as possible.

How do I approve my contract?

Please review the contract and e-sign at the bottom, you may type or draw your name. The event will be confirmed once a deposit has been made. After signing the agreement, simply click the "pay now" link located in the left column of the page to securely add your credit card information and submit payment.

How does final payment work?

Final payment is due at the end of your event, and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. A credit card must be physically present unless approved by your sales manager.

CANCELLATIONS

What happens if I cancel my event?

Cancellations must be made 72 hours prior to reservation time. Cancellations made within the last 72 hours of the event will be charged 50% of the per-person total bill, based on the reserved guest count, including 23% service fee and all taxes. Different cancellation policies may apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your special event manager for more information. Cancellation fees are not transferable.

STAFFING

How many servers or chefs do I need for my event?

If your event is inside our restaurant, we typically do not charge for additional servers or chef unless extra staff is requested. Depending on the event space, menu, set up, and beverage program, our event manager may suggest a certain number of staff to ensure your event goes smoothly.

MISC

What is the difference between service charge and gratuity?

Gratuity is the amount you decide to leave the team who executes your event. You may reference that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. All events include a 23% service charge.

Can we bring our own food or beverage?

Food and Beverage are not allowed except for celebratory cakes. There is an additional cake cutting fee at \$3 per person.

Do you provide Audio and Visual equipment?

We do provide AV equipment for a fee. If you would like to bring your own, please talk with your events manager.

Are there any decorations allowed inside the restaurant?

We love it when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. To ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and, of course, glitter (yes, it is flashy and fun, but it lasts forever.)

TERMS & CONDITIONS (OFF-SITE)

MENU

When do I submit my food & beverage selections?

Please submit food and beverage selections to your special event manager 72 hours prior to your event. This will help ensure product is ordered and delivered on time. Changes to the menu cannot be guaranteed one week before your event. Any selections made after the deadline will not be guaranteed. Menu selections cannot be changed after 72 hours.

What type of menus are used for group events?

You will select a pre-fixed menu or events menu consisting of an array of signature items from the restaurant's regular menu. We have a variety of options to choose from, and our menus change seasonally to ensure you and your guests have top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

Can we accommodate food allergies?

Yes. We do the best we can without cross contaminating certain ingredients. We suggest when choosing your menu, the entire menu should not include a certain ingredient.

Can we decrease or increase the size of our party as well as the food?

Once the menu is finalized 72 hours before the event, we cannot decrease the amount of food for your party because supplies and products have been already purchased.

We cannot guarantee an increase on certain items on your menu because ingredients and supplies may take days to retrieve.

Could we create a custom menu?

Yes. If there is something that doesn't interest you in our current event menu, please talk to our event manager for assistance. Please understand we typically charge a premium for off-menu items.

PAYMENTS

What happens to the credit card information entered in Tripleseat? The card number entered in Tripleseat's guest portal will be used to charge the deposit amount. This is a secure payment portal, and we do not have direct access to the information provided on the website.

Do I need to make a deposit?

A 50% deposit is required to reserve your event as soon as possible.

How do I approve my contract?

Please review the contract and e-sign at the bottom, you may type or draw your name. The event will be confirmed once a deposit has been made. After signing the agreement, simply click the "pay now" link located in the left column of the page to securely add your credit card information and submit payment.

How does final payment work?

Final payment is due at the end of your event, and one check will be presented; we do not offer separate checks for group events. The total cost

includes food, beverage, sales tax, service charge, and gratuity. A credit card must be physically present unless approved by your sales manager.

CANCELLATIONS

What happens if I cancel my event?

Cancellations must be made 72 hours prior to reservation time. Cancellations made within the last 72 hours of the event will be charged 50% of the per-person total bill, based on the reserved guest count, including 23% service fee and all taxes. Different cancellation policies may apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your special event manager for more information. Cancellation fees are not transferable.

STAFFING

How many servers or chefs do I need for my event?

Depending on the event space, menu, set up, and beverage program, our event manager will designate a certain number of staff to ensure your event goes smoothly. There are certain actions stations that do need chefs' attendants accompanied for your event which cost per hour will be provided.

DELIVERY

Do you provide delivery?

Offsite events must be \$1500 food and beverage minimum for delivery. Any event over a 10-mile radius from the restaurant will result in an additional delivery fee.

