Pastry basket, whipped butter & preserves, sliced fruit & berry display, house made granola & organic yogurt with fresh squeezed juices, coffee, milk & tea.

Flour and corn tortillas, scrambled eggs, bacon, Hatch chile chicken sausage, cheese, tater tots, pico de gallo, house salsa, sour cream, agua fresca assortment.
## Mulligans

### Pastry Basket
- **7/Guest**
  - Chef’s selection of freshly baked muffins and pastries, whipped butter & seasonal preserves

### Seasonal Fruit
- **40/Small (4-6 Guests)**
- **75/Large (10-12 Guests)**
  - Chef’s choice seasonal fruit & sliced melon display with berries

### Breakfast Sandwich
- **8/Guest**
  - Ham, bacon, egg, cheese, Texas Toast

### Breakfast Potatoes
- **7/Guest**
  - Homestyle russet potatoes, parsley, thyme, olive oil & paprika

### Breakfast Meats
- **9/Guest**
  - Pecan wood-smoked bacon, Heritage pork sausage, sliced ham

### Breakfast Burrito
- **13/Guest**
  - Jalapeño cheddar tortilla, tater tots, cheddar cheese, scrambled eggs, pico de gallo, Hatch chile chicken sausage

### Breakfast Potatoes
- **7/Guest**
  - Homestyle russet potatoes, parsley, thyme, olive oil & paprika

### Seasonal Fruit
- **40/Small (4-6 Guests)**
- **75/Large (10-12 Guests)**
  - Chef’s choice seasonal fruit & sliced melon display with berries

### Bottomless Beverages

### Coffee & Tea
- **25/Gallon**

### Soda, Ice Water, Iced Tea
- **5/Guest**

### Freshly Squeezed Orange Juice
- **5/Guest**
CRISPY FRIED PORK POTSTICKER 4/Piece
Sweet chili sauce

HEIRLOOM TOMATO BRUSCHETTA* 4/Piece
Toasted almond crumble and basil pesto

MINI PIGS IN A BLANKET 4/Piece
Wrapped in flaky crescent served with tomato jam and whole grain mustard

MINI SLIDERS 5/Piece
Cheeseburger, tomato jam, chipotle aioli

PETITE DUNGENESS CRAB CAKE 5/Piece
Whole grain mustard remoulade

SPICY TUNA TACO 5/Piece
Wonton shell, spicy tuna, avocado crème, Sriracha

SWEET SHRIMP COCKTAIL 6/Piece
Citrus cocktail sauce and avocado salsa

HOT CHICKEN BAO BUN 7/Piece
Fried chicken, house mustard pickles, chili oil

BRAISED SHORT RIBS 7/Piece
Potato puree and natural jus

CHICKEN-FRIED CAULIFLOWER* 7/Piece
Whipped Boursin, Buffalo Sauce

TURKEY MEATBALL SLIDER 5/Piece
Garlic knots, San Marzano sauce, mozzarella

CHICKEN & WAFFLE 9/Piece
Crisp waffle with foie gras mousse and maple bacon gastrique

VEGETARIAN SAMOSA* 5/Piece
Curried spiced seasonal vegetables, mint jalapeño chutney

VEGETARIAN SPRING ROLL* 5/Piece
Rice paper, Napa cabbage, cucumber, carrots, cilantro, basil, peanut sauce

CHIPOTLE TOMATO SOUP WITH GRILLED CHEESE CROUTON* 5/Piece

CHEF’S SELECTION OF HORS D’OEUVRES 35/GUEST
5 pieces per person, 30 person minimum

* Vegetarian
TEE LINE

TEXAS STYLE BBQ 36/GUEST
- Slow-smoked pork butt, bbq brisket, Texas hot links, smoked chicken wings, mac and cheese, Texas toast, beer slaw, cornbread, pickle assortment
- Bottomless ice water, iced tea & soda

SALMON 44/GUEST
- Scottish salmon
- Warm potato salad
- Charred cauliflower
- Arugula salad with lemon vinaigrette
- Bottomless ice water, iced tea & soda

LAS VEGAS PRIME 52/GUEST
- Salt-crusted New York strip loin steak
- Asparagus, whipped potatoes, béarnaise, chimichurri
- Chef’s selection of dinner rolls
- Bottomless ice water, iced tea & soda

ADD STICKS TO ANY BUFFET
Choose one:
- House-marinated steak 8/GUEST
- Greek chicken 6/GUEST
- Grilled pork pibil 5/GUEST
- Grilled shrimp 8/GUEST

ADD SALAD TO ANY BUFFET 7/GUEST
Choose one:
- Caesar salad: baby romaine, Tuscan kale, black garlic dressing
- Chopped salad: romaine, cherry tomatoes, red onion, chick peas, feta, Genoa salami, olives, pickled peppers, oregano vinaigrette
- Baby iceberg wedge: jalapeño ranch, smoked pork belly, heirloom cherry tomatoes, crumbled blue cheese, crispy shallots

* Per guest items must be ordered for the guaranteed guest count
<table>
<thead>
<tr>
<th>Break Type</th>
<th>Price</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>TRIO 7/GUEST</strong></td>
<td>7</td>
<td>Tortilla chips, fire roasted salsa, House-made guacamole</td>
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<tr>
<td><strong>CRUNCH 9/GUEST</strong></td>
<td>9</td>
<td>Farmers market crudité, ranch &amp; blue cheese dipping sauces</td>
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<tr>
<td><strong>C&amp;C 16/GUEST</strong></td>
<td>16</td>
<td>Artisanal cheese &amp; charcuterie platter, mustards, fig jam, pickled peppers, lavosh</td>
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<tr>
<td><strong>MEZZE 12/GUEST</strong></td>
<td>12</td>
<td>Red lentil &amp; chick pea hummus, tzatziki, feta, marinated olives, pita chips</td>
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<tr>
<td><strong>TEENY TINY SANDWICHES 60/DOZ</strong></td>
<td>60</td>
<td>- Pretzel roll with mustard and ham</td>
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<td>- Italian hero (salami, prosciutto, provolone)</td>
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<td>- Rotisserie chicken salad</td>
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<tr>
<td><strong>TOPGOLF PLATTER 150/PLATTER</strong></td>
<td>150</td>
<td>- TGLV Trio</td>
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<td>- 24 Topgolf wings + sauces</td>
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<td>- Slider Trio (6 each: mini burger, pulled pork, seabass)</td>
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SWEET TREATS

**COOKIES 36/DOZ**
Chocolate chunk, sugar and white chocolate macadamia nut

**CUPCAKE DISPLAY 48/DOZ**
Carrot & cream cheese icing, chocolate & salted caramel, vanilla cake with raspberry & dark chocolate

**DONUT HOLES 5/GUEST**
4 pieces with chocolate, raspberry, and Bavarian cream filling options

**CAKES**
Half & full sheet cakes available. Please inquire for pricing.

**ADULT DONUT HOLES 6/GUEST**
4 pieces with liquor-infused filling

**CAKE SHOOTERS 4/PIECE**
Minimum of 30 pieces:
- Tiramisu
- Carrot cake
- Tres leches
- German chocolate cake

**PASTRY CHEF’S SELECTION 36/DOZ**
Blondies & Brownies
PACKAGE ENHANCEMENTS

• Add Red Bull to any package above for $5.00 additional per guest
• Add Fiji Bottle Water to any package above for $5.00 additional per guest
• Add both Red Bull & Fiji Bottle Water to any package for $8.00 additional per guest

DRINK PACKAGES *

BEER + HOUSE WINE PACKAGE 2hrs-35/guest  3hrs-45/guest
  • Includes all draft, canned & bottled beers, selected wine and non-alcoholic beverages

WELL BRAND PACKAGE 2hrs-36/guest  3hrs-46/guest
  • New Amsterdam, Sauza, Evan Williams, Bacardi, and all offerings listed in the Beer & Wine Package

CALL BRAND PACKAGE 2hrs-40/guest  3hrs-50/guest
  • Ketel One, Crown Royal, 1800 Reposado, and all offerings listed in Well Brand Package

PREMIUM BRAND PACKAGE 2hrs-45/guest  3hrs-55/guest
  • Grey Goose, Gentleman Jack, Patron Silver, Bombay, Johnny Walker and all offerings listed in Call Brand Package.

SUPER PREMIUM BRAND PACKAGE 2hrs-50/guest  3hrs-60/guest
  • Ciroc, Hendricks, Woodford Reserve, Casamigos Reposado and Blanco, Oban 14 year, and all offerings listed in Premium Brand Package.

PACKAGE ENHANCEMENTS

• Add Red Bull to any package above for $5.00 additional per guest
• Add Fiji Bottle Water to any package above for $5.00 additional per guest
• Add both Red Bull & Fiji Bottle Water to any package for $8.00 additional per guest

INDIVIDUAL DRINK TICKETS

BEER + WINE 9/ticket

WELL BRAND COCKTAILS 9/ticket

CALL BRAND COCKTAILS 11/ticket

PREMIUM BRAND COCKTAILS 13/ticket

SUPER PREMIUM BRAND COCKTAILS 15/ticket

HOSTED CONSUMPTION BAR

Individual drinks charged based on current prices. Sales tax and service fee will be added to the final tab. Client will pay final tab based on consumption at the conclusion of the event.

CASH BAR

Each guest is responsible for their own beverages during the event. Sales tax and service fee will be added to the guests bill at the conclusion of the event.

*Drink packages do not include shots, doubles, rocks, neat, or specialty cocktail pours

All brands are subject to change without notice

Sales tax and service fees are not included in prices listed above