



BREAKFAST

MINIMUM 20 GUESTS/PRICE PER PERSON

Standard Continental Breakfast

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

Breakfast 101

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

Gold Spike Brunch

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

All catering food and beverage pricing is subject to 8.25% Sales Tax and 20% Service Charge.
Food left out more than four hours (one hour if the air temperature is above 90 degrees)
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BREAKFAST A LA CARTE

MINIMUM 20 PIECES/PRICE PER PERSON

White, Wheat or Sourdough Toast

Breakfast Potatoes

Fresh Baked Muffins

Whole Orange, Banana or Apple

Danish

Oatmeal with Raisins and Brown Sugar

Pork Sausage (2 Link or Patty)

Scrambled Eggs

Bacon (3 Pieces)

Smoked Ham

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ALL DAY BUFFETS
MINIMUM 20 PIECES/PRICE PER PERSON

Gold Spike Boxed Lunch

Choice of (2) of the following items:

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

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

Salad and Sandwich Buffet

Salad Options

Pick Your Choice of One:

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

Cold Sandwiches/Wraps Options

Pick Your Choice of Two:

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

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

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ALL DAY BUFFETS
MINIMUM 20 PIECES/PRICE PER PERSON

Backyard Grill

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

Southwestern Buffet

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

The Italian

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

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ALL DAY BUFFETS
MINIMUM 20 PIECES/PRICE PER PERSON

The Classic

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

Surf n' Turf

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

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

Mac 'N Cheese Station*

Pick Your Choice of Two Noodles:

- Elbow Macaroni
- Orchiette
- Farfelle
- Rotini

Pick Your Choice of Two Sauces:

- Cheddar Cheese
- Creamy Pesto
- White Cheddar
- Alfredo

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

Salad Station

Pick Your Choice of Three:

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

Pasta Station*

Pick Your Choice of Two:

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

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*Station attendant fee required.



SPECIALTY STATIONS

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

Street Taco Station

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

Pretzel Station

Pick Your Choice of Two Pretzels:

Plain
Stuffed Cheddar
Jalapeno Cheese
Cinnamon Sugar

Pick Your Choice of Three Sauces:

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

Pizza Station*

Pick Your Choice of Two:

Cheese
Pepperoni
Hawaiian
Veggie
BBQ Chicken

Build Your Own Slider Station

Pick Your Choice of Three Proteins:

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

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

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APPETIZERS

PRICED PER PIECE, MINIMUM 40 PIECES ORDER

COLD

Vegetable Crudite Cup with Ranch

Bruschetta with Fresh Tomatoes, Garlic, Basil, and Balsamic

Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella, and Basil

Mediterranean Kabob

Roasted Corn Salad with Avocado, Tomato, Red Onion, and Chimichurri

Fruit Kabob

Gazpacho

California Roll

Spinach and Artichoke Crostini with Roasted Red Pepper and Parmesan

Mini Shrimp Cocktail

HOT

Pigs in a Blanket with Whole Grain Mustard

Fried Pickle Chips with Green Chile Ranch

Fried Rice Bowls

Fried Jalapeno Poppers

Vegetarian Spring Rolls with Sweet Thai Chili Sauce

Pot Sticker with Mango Chutney

Bavarian Pretzel Sticks Served with Spicy Queso

Mozzarella Bites with Marinara Sauce

Loaded Potato Skins with Crispy Bacon, Scallions, and Sour Cream

BBQ Pork Slider with Cilantro Slaw on a Slider Roll

Mac 'N Cheese Bites

Tomato Basil Soup Shooters with Mini Grilled Cheese

Chili Cheese Tater Tots Shooter

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APPETIZERS CONTINUED

PRICED PER PIECE, MINIMUM 40 PIECES ORDER

HOT (CONTINUED)

Sausage Stuffed Mushrooms

BBQ Meatballs

Mini Quiche with Ham and Bacon

Chicken Empanada

Green Bean Tempura with Wasabi Cream

Chicken Wings with Buffalo Hot Sauce and Ranch on the Side

Chicken Teriyaki Skewers

Parmesan Arancini with Fresh Herbs and Marinara

Mini Corn Dogs

Ground Sirloin Slider on a Roll with Lettuce and Siracha Aioli

Kalbi Marinated Steak Skewer

Stuffed Yukon Potatoes

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

Bacon Wrapped Scallop

Bacon Wrapped Dates and Almonds

Reuben Bite

Crab Cakes with Spicy Remoulade

Margarita Flatbread

Deep Dish Pizza Bite

Crab Rangoon

Crispy Shrimp with Sweet Thai Chili Sauce

Goat Cheese and Fig Flatbread

Mini Beef Wellington

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Seasonal Fresh Fruit Platter

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

Hummus and Crudité Platter

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

Cheese Platter

Chef's Selection of Cheeses

Served with Water Crackers and Grapes

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

Chips and Salsa

Tortilla Chips and House Made Salsa

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

Chips and Dip

Crunchy Kettle Chips and Creamy French Onion Dip

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



DESSERT PLATTERS

Cookie Platter

A Dozen Fresh Baked Cookies

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

Brownie Platter

A Dozen Fresh, Delicious Chocolate Brownies

Blondie Platter

A Dozen Fresh, Delicious Blondie Brownies

A Dozen Assorted Mini Cheesecake Bites

DESSERT BY THE PIECE

40 PIECE MINIMUM

Cinnamon Sugar Donut Holes

Powdered Donut Holes

S'mores Station

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

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