



SUMMER 2026

Full Service Menu



BREAKFAST / BRUNCH

Breakfast Toast Station

Sliced grilled baguettes with avocado mash, chopped egg, roasted tomatoes, cornichons, pickled onions, crispy prosciutto, bacon strips & pimento cheese, crumbled feta, everything but the bagel seasoning

Breakfast Taco Station

Scrambled eggs, Chorizo scrambled eggs, flour tortillas

Includes

Cotija cheese • Jalapeño slices • Cilantro • Green & red salsa • Sour cream • Chopped onions • Breakfast potatoes with sweet bell peppers • Seasonal fresh fruit platter

Acai Bowls V · GF

(pre-made)

Frozen acai base with peanut butter drizzle, chia seeds, mixed berries & granola

Acai Bowl Station V · GF

Frozen acai base with the below topping bar

Includes

Peanut butter drizzle • Chia seeds • Mixed berries • Miniature chocolate chips • Pineapple bits • Coconut shreds • Assorted granola • Chocolate sauce

Tropical Yogurt Parfait

Vanilla yogurt, fresh pineapple bits, chopped strawberries, toasted coconut

HORS D'OEUVRES

Strawberry Goat Cheese Crostini V

Whipped chèvre topped with a chopped strawberry-jalapeño compote, honey drizzle, chopped mint

Blackberry Spiedini V · GF

Skewered blackberry, fresh mozzarella & basil with balsamic drizzle

★ Chicago Style Deviled Eggs GF

Classic mustard, relish and celery salt filling, topped with chopped tomato, crumbled hot dog, pickle and poppy seeds



Chicago Style Deviled Eggs

STATIONS

★ Baja Taco Station

Baja Shrimp

Spiced shrimp with bell peppers, onions and chipotle peppers

Chicken Al Pastor

With red onion and pineapple

Carne Asada

Marinated skirt steak seasoned with Mexican spices

Includes

Corn & flour tortillas • Chili-lime slaw • Chipotle crema • Regular crema • Pico de Gallo • Cotija • Red and green salsa • Pineapple salsa • Mexican rice

ENHANCEMENTS

Chopped Mexican Summer Salad V

Romaine, black beans, corn, tomatoes, red onion, peppers, jicama and cotija with cilantro lime dressing

Shrimp Ceviche DF · GF

Shrimp, red onion, cilantro, cucumber in a lemon-lime juice served with tortilla chips

Corn & Black Bean Salad

Roasted corn, black beans, red onion, peppers, cilantro with a lime vinaigrette

Al Fresco Station

Grilling on site available

Grilled Lemon Chicken

Marinated chicken breasts, served with freshly baked rolls, lettuce, tomato, onions

Buona Italian Sausage

Served with sweet peppers, hot giardiniera, and freshly baked rolls

Grilled Portobellos

With baby spinach, provolone and Dijon

Vesuvio Red Potatoes V · GF

Garlic white wine sauce, peas, oregano

Bocconcini Salad

Fresh mozzarella, red & yellow cherry tomatoes, fresh basil, red onions, kalamata olives, roasted red peppers, Italian vinaigrette

Tuscan Harvest Salad V · GF

Mixed greens, apple, dried cranberries, candied walnuts, gorgonzola cheese, raspberry dressing

Classic Antipasti Board

Prosciutto, salami, capicola, roasted peppers, artichokes, pepperoncini, olives, provolone & fontinella

STATIONS

★ Summer Luau Station

Start with 3 skewers (pick 3)

Hawaiian Shrimp

Marinated shrimp in lime and coconut milk, grilled to perfection

Huli Huli Chicken Skewers

Soy glazed chicken skewers topped with scallions

Pineapple & Veggie Skewers

Pineapple, mushrooms, peppers and onions - honey, lime, ginger glaze

Pulehu Steak Kebabs (+\$2.50 pp upcharge)

Seasoned steak with green peppers

Maui Wowee Pork Kebabs

Soy pineapple soaked pork kebabs

Includes

Island rice • Hawaiian sweet rolls • Pineapple salsa
• Chili-lime slaw

ENHANCEMENTS

Whole Roasted Pig

Presented with pig head for display, with cuts of pork available to guests. Includes: pineapple barbeque sauce, pineapple salsa, mango habanero sauce

BBQ Salmon

Salmon with BBQ, citrus and cilantro

Cubed Sweet Potatoes

With honey and cinnamon

Luau Summer Salad

Mixed greens, blanched green beans, peppers, carrot shreds, sliced cucumber, mango and avocado in a honey sesame vinaigrette, topped with crispy wonton strips and black sesame



Luau Summer Salad

SALADS

Spring Salad V · GF

Mixed greens, cucumber, pea pods, baby tomatoes, red onion, chopped herbs, Kalamata olives, lemon Dijon dressing

★ Peach & Burrata Salad V · GF

Mixed greens, fresh peach slices, pistachios, blackberries, red onion, burrata, herb vinaigrette

Blueberry Verdi Salad V · GF

Mixed greens, fresh peach slices, pistachios, blackberries, red onion, burrata, herb vinaigrette

★ Watermelon Salad V · GF

Mixed greens, fresh peach slices, pistachios, blackberries, red onion, burrata, herb vinaigrette

Spinach & Strawberry Salad V · GF

Mixed greens, fresh peach slices, pistachios, blackberries, red onion, burrata, herb vinaigrette

ENTREES

Pepperoncini Chicken GF

Cucumber tomato salad atop hummus, topped with marinated grilled chicken, crumbled feta, chopped scallions and pepperoncini garlic butter

Penne Verde V

Penne pasta, asparagus tips, peas, asparagus cream sauce, fresh herbs & shaved Parmigiano-Reggiano

Honey Paprika Salmon with Basil Sauce GF

Honey paprika marinated salmon topped with a creamy basil sauce, crispy sweet potato shoestrings and chopped chives



Penne Verde

SIDES

Roasted Sweet Potatoes with Sriracha & Lime

Sriracha, lime marinated cubed sweet potatoes garnished with fresh cilantro and lime zest

Sautéed Green Beans

Green beans with mushrooms, caramelized onions and garlic

Orzo Pasta Salad

Tomato, cucumber, feta and a light vinaigrette

DESSERTS

Summer Treat Bars

Raspberry crumble, blueberry crumble, and key lime

Strawberry & Mascarpone Coppa

(Full Service Only)

A sponge cake base topped with mascarpone cream studded with chocolate chips, topped with wild strawberry topping served in a glass cup

V · Vegetarian VG · Vegan GF · Gluten-Friendly
DF · Dairy Free ★ · Chef's Selection



BEVERAGES

Fresh Margarita Bar

(Minimum guest count required)

Classic and spicy options. Choose 2 flavors:
Traditional lime, Strawberry, Jalapeño,
Mango, Raspberry, Coconut

Includes

House-salted rim • Fresh-squeezed lime
• Premium tequila

Spritz Station

Italian prosecco, Aperol & St. Germain
with soda, orange and lemon slices

White Wine Sangria

Crisp white wine with summer fruits,
fresh mint & sparkling water

Sparkling Cucumber Mint Lemonade

House-pressed lemonade, muddled
cucumber & mint, finished with a sparkling
water float — alcohol-free

Housemade Hibiscus Iced Tea

Floral, lightly sweetened hibiscus tea
served over ice — a vibrant, alcohol-free
crowd favorite