


# graduation menu

 gluten free

 gf available

## APPETIZERS

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### boneless wings \$18 dz

bbq, korean bbq, buffalo

### meatballs \$19 dz

bbq, korean bbq, swedish

### pigs in a blanket \$19 dz

served with bbq sauce

### street tacos

carnitas \$22 dz

chicken \$21 dz

Veggie \$21 dz

### twice baked potato bites \$22 dz

loaded with bacon, sharp cheddar, chives, and sour cream

### sliders

beef \$27 dz

prime rib \$32 dz

grilled chicken \$25 dz

fried chicken \$27 dz

pulled pork or chicken \$27 dz

veggie \$22 dz

## SHAREABLES

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### bruschetta

\$70 / \$130 / \$165

### artichoke dip

\$70 / \$130 / \$165

### beer cheese dip

\$70 / \$130 / \$165

served with pretzel bites

### southwest salsa bar

\$120 / \$170 / \$210

### domestic fruit and cheese

\$70 / \$120 / \$165

## CUPS

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### charcuterie

sm \$6

lg \$9

### crudité

\$3.50

## PLATTERS

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### mezze

\$90 / \$120 / \$155

hummus, pesto, tzatziki, feta, artichokes, olives, grape leaves, pita chips & crackers

### firecracker chicken and shrimp

\$95 / \$145 / \$195

### charcuterie

\$8.50 per person

### corona chicken and shrimp

\$95 / \$145 / \$195

### crudité

\$90 / \$120 / \$165

Fresh, hand cut seasonal vegetables served with homemade dips

### grilled crudité

\$80 / \$130 / \$170

Fresh seasonal vegetables, hand cut, seasoned and grilled. Served with homemade hummus

SMALL 10-12 | MEDIUM 35-45 | LARGE 50-60

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## HANDHELDS

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### mini trio sandwiches \$54 dz

turkey on croissant  
ham on pretzel bun  
roast beef on brioche

### sandwiches \$84 dz

variety of gourmet  
sandwiches with Boar's  
Head meats, cut in half. by  
the dozen.

### wraps \$84 dz

variety of gourmet wraps,  
cut in half. by the dozen.

### chicken tenders \$42 dz

served with bbq + homemade ranch

## BARS + BOWLS

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### taco bar

ground beef \$11.50 per person  
grilled chicken \$11.50 per person  
carnitas \$14 per person  
birria \$15 per person  
\*to include tortillas, assorted  
toppings, salsa, sour cream

### fajita bar \$13.50

chicken, steak, peppers & onions,  
flour tortillas, shredded cheese,  
tomatoes, lettuce, cilantro,  
jalapeños, limes, salsa, guacamole,  
sour cream, tortilla chips  
\*add shrimp \$5 per person

### santa fe bowl \$14

chipotle chicken, quinoa, corn, black beans,  
sweet potato, pico, guacamole, romaine,  
pickled red onion, queso fresco. per person.

### asian chicken bowl \$14

firecracker chicken, cucumber, cabbage,  
carrots, avocado, snap peas, edamame, green  
onions, quinoa, sriracha aioli. per person.

## PASTA + SIDES

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### pasta by the pan

- baked penne with meatballs \$266
  - smoked chicken pasta \$266
  - gourmet mac and cheese \$210
  - pasta primavera with chicken \$280
- \*serves 30-40 guests

### farmstand pasta salad \$4

artichoke hearts, asparagus, red  
peppers, corn, vinaigrette. per person

### potato salad \$4

creamy potatoes, celery, eggs. per person

### tortellini salad \$4

cheese tortellini, salami, tomato,  
peppers, herbs and parmesan in a  
vinaigrette. per person

### aca house chips \$24

serves 25 guests. includes homemade  
ranch.

### kettle chips \$2.50

assorted individual bags

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## BRUNCH

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### breakfast sandwich \$7

bacon, sausage or ham on croissants

### hash brown casserole \$55

serves 10-12

### house egg casserole \$50

serves 10-12. choice of ham or veggie

### french toast bake \$60

serves 10-12. fresh blueberries, custard filling

### egg cups \$4.00

choice of bacon, ham or veggie

### prosciutto egg cups \$4.50

prosciutto, eggs, spinach, cheese, tomato

### parfait \$5.50 each

### fresh berries + cream \$5

### cinnamon roll \$5 each

### assorted baked goods \$18.75

by the dozen

## DESSERTS

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priced individually

### assorted bite size \$3.50

### bars + brownies \$3.50

### cheesecake bites \$2.50

### mini cupcakes \$2.50

### mousse shooters \$4.00

### cookies \$1.00

chocolate chip, snickerdoodle, m&m,  
sugar, double chocolate

### s'more bar \$5 per person

### brownie sandwich \$5.50

### cake pops \$2.50

### lemon bars \$3.50

## BEVERAGES

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by the gallon

### pink lemonade \$20

### pomegranate sparkler \$25

### watermelon mint refresher \$25

### iced tea \$20

### infused water \$20

### strawberry basil lemonade \$25

### sparkling lemonade \$25

bar packages available for staffed events