

CONTINENTAL PACKAGE | \$14

SELECT THREE:

- Fresh Cut Fruit (V | VG | GF | DF)
- Pastries & Muffins (V)
- Danish Cheese Coffee Cake (V)
- Yogurt & Granola (V | GF)
- Horchata Sweet Rice Pudding (V | VG | GF | DF)

RISE & SHINE PACKAGE | \$19

INCLUDED:

- Fresh Cut Fruit (V | VG | GF | DF)
- Scrambled Eggs (V | GF)

SELECT ONE ENTREE:

- Quiche Lorraine | bacon, spinach, gouda, and scallion
- Vegetarian Quiche (V) | spinach, gouda, scallion
- Mexican Hash (V | GF) | sweet potatoes, corn puree, mushrooms, salsa, cilantro, pickled onion, seasonal vegetables
- Soft Scramble Hash (V) | Soft scrambled eggs, seasonal vegetables, pickled onion, curry hollandaise, arugula and chives.

SELECT TWO SIDES:

- Breakfast Potatoes (VG | GF)
- Applewood Smoked Bacon (GF)
- Breakfast Sausage Links (GF)
- Horchata Sweet Rice Pudding (V | VG | GF | DF)
- Pastries & Muffins (V)

BREAKFAST: A LA CARTE

Applewood Smoked Bacon (GF) | **\$5** Breakfast Sausage Links (GF) | **\$5** Fresh Cut Fruit (V | VG | GF | DF) | **\$4** Assorted Pastries & Muffins (V) | **\$7**

ULTIMATE BRUNCH BUFFET | \$29

INCLUDED:

- Fresh Cut Fruit (V | VG | GF | DF)
- Scrambled Eggs (V | GF)
- Mixed Greens House Salad (V | VG | GF | DF)
- Breakfast Potatoes (VG | GF)

SELECT TWO ENTREES:

- Quiche Lorraine | bacon, spinach, gouda, and scallion
- Vegetarian Quiche (V) | spinach, gouda, scallion
- Mexican Hash (V | GF) | sweet potatoes, corn puree, mushrooms, salsa, cilantro, pickled onion, seasonal vegetables
- Soft Scramble Hash (V) | soft scrambled eggs, seasonal vegetables, pickled onion, curry hollandaise, arugula and chives.
- Chicken Piccata | breaded chicken breast in a caper-lemon-butter sauce
- Salmon Piccata (GF) | seared salmon in a caperlemon-butter sauce

SELECT ONE SIDE:

- Applewood Smoked Bacon (GF)
- Breakfast Sausage Links (GF)
- Horchata Sweet Rice Pudding (V | VG | GF | DF)
- Pastries & Muffins (V)
- Danish Cheese Coffee Cake (V)

Lunch Service

LUNCH BUFFET | \$31

Water service included. 25 order minimum.

SELECT ONE SALAD:

- Mixed Greens Salad (V | VG | GF) | with house-made ranch dressing or red wine vinaigrette
- Classic Caesar Salad | with Caesar dressing
- House Salad (V | VG | DF) | with cilantrolime vinaigrette

SELECT ONE ENTREE:

- SBC's Signature Chicken Tenders | buttermilk brined and fried
- Salmon Piccata (GF) | seared salmon in a caper-lemon-butter sauce
- Chicken Piccata | breaded chicken breast in a caper-lemon-butter sauce
- Vegan Yellow Curry (V | VG | GF | DF) | garam masala, madras, cumin, coconut milk, onion, mushrooms, potatoes, and scallions
- Moroccan Chicken (DF | GF) | grilled chicken breast marinated in a Moroccan spice blend

SELECT TWO SIDES:

- Garlic Mashed Potatoes (V | GF)
- Mac N Cheese (V)
- Seasonal Risotto (V | GF)
- Fried Rice (V | GF)
- Roasted Fingerling Potatoes (VG | V | GF)
- Pasta Salad (V)
- Seasonal Vegetables (V | VG | GF | DF)



SANDWICH PACKAGE | \$18

Sandwiches are served with lettuce, tomato, onion, mayo, and mustard. Water service included. 25 order minimum.

SELECT TWO TYPES:

- Ham & Swiss
- Roast Beef & Country Cheddar
- Turkey & Provolone
- Veggie (V)

SELECT TWO SIDES:

- Potato Chips (V)
- Mixed Greens Salad (V | VG | GF) | with house-made ranch dressing or red wine vinaigrette
- Classic Caesar Salad | with Caesar dressing
- Couscous (V)
- Pasta Salad (V)
- Freshly Baked Cookies (V)





Build-Your-Own Buffets



TACO BAR | \$23

Served with corn tortillas. Water service included. 25 order minimum.

MAINS: Chicken Tinga (GF | DF) Korean Brisket (DF)

SIDES:

Salsa & Tortilla Chips (V | GF | DF) Cilantro Lime Rice (V | GF | DF) Mexican Street Corn Salad (V | GF) Crema (V | GF) Lettuce, Onions, Cilantro, Salsa (V | VG | GF | DF)

MEDITERRANEAN BAR | \$23

Served with naan. Water service included. 25 order minimum.

MAINS: SBC's Signature Chicken Shawarma (GF)

Falafel (V | VG)

SIDES:

Hummus & Pita Chips (V | VG | DF) Mixed Greens (V | VG | GF | DF) Couscous (V) Feta Cheese, Tzatziki (V | GF) Pickled Red Onions, Kalamata Olives, Tomatoes, Cucumbers (V | GF)









BREADS & SPREADS PACKAGE | \$13

SELECT TWO:

Spinach Dip (V) | served with pita chips Pimento Beer Cheese Dip (V) | served with pita chips Bruschetta Dip (V | VG | DF) | served with crostini Hummus (V | VG | DF) | served with pita chips Guacamole (V | GF | DF) | served with corn tortilla chips

APPETIZER PACKAGE | \$17 SELECT TWO:

Buffalo -OR- Chili Pesto Chicken Wings (GF) | bone-in wings tossed in your choice of sauce Agrodolce Cauliflower (V | VG | GF | DF) | sweet and tangy Vegetable Spring Rolls (V) Lamb Meatballs | served with tzatziki Southwest Chicken Egg Rolls | served with chipotle aioli Jumbo Shrimp Cocktail (GF | DF)



CHARCUTERIE DISPLAY Our favorite assorted cheeses, cured meats, and accouterments displayed on a stunning live-edge board.

Small: serves 50 | \$250 Medium: serves 100 | \$450 Large: serves 150+ | \$700

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Dinner Service



Dinner service includes water and French baguette served with herbed butter. 25 order minimum.

CLASSIC BUFFET | \$33

One Salad | One Entree | Two Sides

PREMIUM BUFFET | \$38

One Salad | Two Entrees | Two Sides

GOLD BUFFET | \$45

One Breads & Spreads Appetizer | One Salad | Two Entrees | Two Sides See "Breads and Spreads" section on previous page for appetizer selections.

SALAD SELECTIONS:

- Mixed Greens Salad (V | VG | GF) | with ranch dressing or red wine vinaigrette
- Classic Caesar Salad | with Caesar dressing
- House Salad (V | VG | DF) | with cilantro-lime vinaigrette

ENTREE SELECTIONS:

- Moroccan Chicken (DF | GF) | grilled chicken breast marinated in a Moroccan spice blend
- Chicken Piccata | breaded chicken breast in a caper-lemon-butter sauce
- SBC's Signature Chicken Tenders | buttermilk brined and fried
- Marinated Flank Steak | with demi-glace
- Lucky Stone Cider Pork Tenderloin (GF)
- Salmon Piccata (GF) | seared salmon in a caperlemon-butter sauce
- Vegan Yellow Curry (V | VG | GF | DF) | garam masala, madras, cumin, coconut milk, onion, mushrooms, potatoes, and scallions
- Eggplant Parmesan (V)

SIDE SELECTIONS:

- Seasonal Vegetables (V | VG | GF | DF)
- Garlic Mashed Potatoes (V | GF)
- Mac N Cheese (V)
- Seasonal Risotto (V | GF)
- Fried Rice (V | GF)
- Roasted Fingerling Potatoes (V | VG | GF | DF)
- Pasta Salad (V)







ASSORTED COOKIES | \$4 per guest

INCLUDES:

Chocolate Chip Oatmeal Raisin Double Chocolate

DESSERT BAR STATION | \$6 per guest

INCLUDES:

Chocolate Marble Cheese Truffle Oreo Dream Lemon Berry

PLATED DESSERTS | \$6 per piece

SELECT ONE:

New York Style Cheesecake Turtle Pecan Cheesecake Brownie Swirl Cheesecake Lemon Blueberry Cheesecake Flourless Chocolate Torte (GF) Carrot Cake Salted Caramel Brownie with Pretzel Crust

An outside dessert fee of \$1.00 per guest will apply when bringing in permitted external desserts from a licensed vendor. This will include plates, flatware, and linen needed for the dessert station.

Cake cutting services are available for an additional \$0.50 per guest and include your dessert cut, plated, and served.





Mon-CAlcoholic Beverages



HOSTED DRY BAR

Dry Bars behave like bar service but offer unlimited non-alcoholic beverages. Prices are per person and based on duration of service.

Up to 3 hours | \$3 4+ hours | \$5

INCLUDED:

Cola, Diet Coke, Lemon-Lime Soda, Ginger Ale, Ginger Beer, Lemonade, Cranberry Juice, Orange Juice, Tonic, Soda Water, Hot Drip Coffee (regular & decaf included), Water

HOSTED BEVERAGE STATION

Dry beverage stations are available as a self-serve option in beverage dispensers or carafes during your event. Prices are per person.

Cranberry Juice | \$4 Orange Juice | \$3 Lemonade | \$3 Iced Tea | \$3

Hot Tea | \$3 Hot Drip Coffee | \$3 (regular & decaf included)



