



Suggested Packages

We aspire to create a unique event that is special for you.

Here are some pre-set packages that you may enjoy. **All prices include Sales Tax and Gratuity.**

All dishes are prepared to order, most dishes are available vegan and/or gluten free upon request.

Package 1 (\$40 per person)

BEVERAGES(choice of):

Soda, Iced Tea, or Lemonade
House Red or White Wine or Beer

APPETIZERS (served Family Style):

Artichoke Dip

Diced artichokes, chopped spinach, onion, garlic and seasonings sautéed in olive oil then added to a creamy sauce of tofu, vegan mozzarella, rice milk, potato, veganaise and white wine. Served with crispy organic corn tortilla chips.

ENTREES (choice of):

Hugo's Beef Burger

Hormone and antibiotic-free Angus beef from Painted Hills Ranch. Served on a soft rustic bun with lettuce, tomato, your choice of cheese and a santa fe mayo on the side. Served with crispy fries.

Avocado Hummus Wrap with Mixed Green Salad

Spinach tortilla wrapped around avocado, tomato, cucumber, roasted garlic-red pepper hummus and sprouts with a drizzle of sesame-ginger dressing.

Traditional Mac and Cheese with Steamed Veggies

House-made fusilli pasta in a rich, creamy sauce of four cheeses – cheddar, mozzarella, gorgonzola and parmesan.

Club Sandwich with French Fries

Grilled chicken breast with bacon, guacamole, tomato, lettuce and vegan pepper mayo. Served on country white bread.

DESSERT (choice of):

A scoop of Gelato or Sorbet

*Handcrafted by Black Market Gelato.
Served with coffee, espresso or herbal tea*



Package 2 (\$45 per person)

BEVERAGES(choice of):

Soda, Iced Tea, or Lemonade
House Red or White Wine or Beer

APPETIZERS (served Family Style):

Spring Rolls

Vietnamese-style spring rolls filled with snow peas, carrots, cucumbers, avocado, kelp noodles, and fresh herbs with a mild sesame-chili dipping sauce.

ENTREES (choice of):

Chicken Carciofi with Brown Rice

Seasoned chicken breast sautéed in olive oil with artichoke hearts, spinach, cherry tomatoes, garlic, Kalamata olives, chili flakes, lemon juice, white wine and butter.

Turkey Meatloaf with Mashed Potatoes and Steamed Veggies

Shelton's free-range turkey prepared with sun dried tomato, pine nuts, egg, cheese and fresh herbs. Served with mushroom herb gravy.

Very Green Casserole with Mixed Greens

Broccolini, spinach, asparagus, zucchini, with garlic and fresh herbs in a tomato-basil pesto sauce. Topped with a veggie patty and melted goat and mozzarella cheeses.

Spaghetti with Turkey or Veggie Meatballs

Choice of turkey meatballs prepared with Shelton's free-range ground turkey, vegetables and spices or veggie balls made from our "New American" vegetable-seed mixture. Tossed with marinara sauce blended with diced tomatoes and artichoke hearts.

DESSERT (choice of):

A scoop of Gelato or Sorbet

*Handcrafted by Black Market Gelato.
Served with coffee, espresso or herbal tea*



Package 3 (\$55 per person)

BEVERAGES(choice of):

Soda, Iced Tea, or Lemonade
House Red or White Wine or Beer

APPETIZERS (served Family Style):

Cauliflower Pakora and Artichoke Dip

SALAD COURSE (choice of):

House or Caesar Salad with Fresh Rolls

ENTREES (choice of):

Chimichurri Steak

A 10 oz steak from Thunder Ridge cut off a hanging tenderloin, grilled to maintain the juices and flavor. Topped with grilled onions and a side of Chimichurri (cold, slightly spicy, made with parsley, herbs and garlic) sauce. Served with crispy French fries.

Pan Roasted Salmon

Pan roasted salmon served over organic brown rice and sautéed leafy greens and topped with a sesame chili sauce.

Carbonara

Prosciutto, bacon and garlic sautéed crisp. Deglazed with white wine and finished with scallions, cream, Italian parsley and parmesan cheese.

Chicken Carciofi with Brown Rice

Seasoned chicken breast sautéed in olive oil with artichoke hearts, spinach, cherry tomatoes, garlic, Kalamata olives, chili flakes, lemon juice, white wine and butter.

Turkey Meatloaf with Mashed Potatoes and Steamed Veggies

Shelton's free-range turkey prepared with sun dried tomato, pine nuts, egg, cheese and fresh herbs. Served with mushroom herb gravy.

DESSERT:

Chocolate Mousse Cups

Chef Nabor's mousse is always a favorite. Prepared with the finest dark chocolate. Served with whipped cream and garnished with vegan chocolate chips and a mint leaf.

Served with coffee, espresso or herbal tea