

# Seasons Catering Menu

All Servings feed 12-15 guests unless otherwise noted. Costs can be calculated by price per head or a max budget. Special menus can be made with more than 6 weeks lead time. Catering options are subject to a 15% service fee.

A la Carte items below:

Charcuterie Table: \$250 Feeds 60 guests (includes, meats, cheeses, fruit and crackers/bread)

Charcuterie Tray: \$50 each

Fruit Tray: \$40 each

Flatbreads: 3 for \$20

a. Margarita

b. Pepperoni

c. Veggie Pizza

d. Arugula and feta

e. Goat cheese and strawberry chutney

f. Pistachio, red onion and parmesan

Skewers and Small Bites: \$50 per serving

a. Caprese Skewers

b. Spicy Sticky Shrimp on Rice Paper Cracker

c. Margarita Watermelon

d. Beef Kofta Skewers w/ Shawarma sauce

e. Meatloaf Meatballs

Hot Dishes \$150 per serving

a. Huli Huli Chicken and Rice

b. Kimchi Macaroni and Cheese w/  
Korean Pork

c. Poblano Spaghetti W/ Shredded  
Chicken

d. Italian Beef and Risotto

Individual Box Lunches: \$12 each

Sandwich (Roast Beef, Turkey or Ham), Side (pasta salad, potato salad, chips) & cookie.

Bar Service can be provided for an event at \$16 per hour per bartender plus gratuity

