



## Catering & Events Menu

### Hors d'Oeuvres

\*Minimum 20 guests

\*Pricing reflects per person

#### Canapés Displays

Veggie canapés	\$5
Cheese, veggie canapés	\$8
Meat, cheese, veggie canapés	\$10

#### Crudité Display

Seasonal and assorted vegetables, ranch

\$6

#### Charcuterie Board Display

Assorted meats, cheeses, crostini

\$14

#### Fresh Fruit Display

Seasonal fruits, yogurt dipping sauce

\$6

#### Cocktail Bar Snacks

Assorted nuts, cubed cheeses, olives, veggies, hummus, roasted chickpeas, pretzels

\$7

#### Smoked Salmon Display

\$175 per display

Lemon caper whipped cream cheese, crostini

### Stationed Hors d'Oeuvres

\*Pricing reflects 25 pieces

#### Swedish Meatballs

Pork and beef meatballs, mild cream sauce

\$40

#### Mystic Mama Wings

1/2 Buffalo sauce, 1/2 Chomolungma BBQ, choice of ranch or bleu cheese

\$35

#### Cannellini Hummus Stuffed Mushrooms

Rosemary, lemon zest, sundried tomato

\$35

#### Arancini

Wild mushroom, truffle

\$80

### Standard Buffet Packages

\*Minimum 20 guests

\*Pricing reflects per person

#### Collegiate Luncheon

Assorted subs and wraps with turkey, ham, pepperoni, corned beef, cheese, lettuce, tomato, onion, served with pasta salad and cole slaw

\$18

*Vegetarian option: roasted tofu wrap*

#### Gameday Gathering

Chicken sliders, beef sliders, tater tot casserole, tortilla chips with queso blanco, pico de gallo, and guacamole

\$18

*Vegetarian option: black bean sliders*

#### Backyard Buffet

Smoked beef brisket au jus, Chomolungma BBQ bone-in chicken thighs, potato salad, grilled zucchini and corn, cole slaw, cornbread

\$25

*Vegetarian option: grilled marinated tofu*

#### Luan's Taco Bar

Seasoned local ground beef, cilantro lime grilled chicken, sautéed pepper and onion, Spanish rice, cheddar, shredded lettuce, jalapeños, guacamole, pico de gallo, black bean & corn salsa, sour cream, flour tortillas

\$18

*Vegetarian option: Impossible Taco Meat*

#### Mac & Cheese Bar

Penne pasta, cheddar sauce, garlic Parmesan sauce, smoked brisket, Chomolungma BBQ Chicken, asparagus, jalapeños, roasted mushroom, smoked Gouda, garlic crumbs, bacon, scallions, Buffalo sauce

\$20

#### Dress to Impress

Prime Rib carving station with au jus and horseradish cream, roasted potatoes, glazed carrots, green beans almondine, assorted breads

\$49

### À la Carte Buffet Selections

\*Minimum 20 guests

\*Pricing reflects per person

#### Entrees

• Chicken Marsala	\$15
• Baked Parmesan cod	\$17
• Orange and fennel roast pork loin	\$18
• Mushroom demi-glace beef top round	\$19
• Vegetable white lasagna	\$140 per pan
• Lasagna Bolognese	\$160 per pan

#### Sides

• Garlic mashed potatoes	\$5
• Roasted red skin potatoes	\$5
• Jasmine rice	\$3
• Parmesan risotto	\$6
• Penne pasta with marinara	\$5
• Linguine Alfredo	\$5
• Assorted bread and butter	\$2

#### Vegetables + Salads

• Green beans	\$4
• Glazed carrots	\$4
• Broccoli	\$4
• Asparagus	\$6
• House salad	\$4
• Caesar Salad	\$4

### Pizza Buffet

14" pizza

#### Hot Honey

Marinara, mozzarella blend, gourmet pepperoni, fresh jalapeños, hot honey drizzle

\$20

#### Athena

Marinara, mozzarella blend, feta cheese, red onions, olives, tomato

\$20

#### Cheese

Marinara, mozzarella blend, Parmesan, Asiago

\$20

#### BBQ

Chomolungma BBQ sauce, mozzarella blend, smoked brisket, cheddar, red onion, scallion

\$20

#### Tuscan Chicken

EVOO, roasted garlic, fresh mozzarella, Parmesan, chicken, roasted pepper, fresh rosemary

\$20

### Sweet Stations

#### Warm Cinnamon Bread Pudding

Serves 10-15

\$60

#### Chilled Cookie Parfait

Chocolate Chip or variety, serves 10-15

\$60

#### Razz Wheat Swirl Cheesecake

8-12 slices

\$75

#### Assorted Cookies & Brownies

Minimum 20 guests

\$6 per person