

CATERING MENUS



Vegetarian Gluten Friendly Vegan

All menus are subject to a 22% service charge and applicable sales tax

\$1,200 Food and Beverage minimum required


Wake-Up Breakfast Menus

Breakfast includes 1 hour service, coffee, orange juice, filtered water

Seasonal Continental | 14.00

Breakfast pastries and breads, whole seasonal fruit, yogurt parfait 

Healthy Start Continental | 16.00

Oatmeal and dried fruit, scrambled eggs, breakfast potatoes, bacon 

Hot Breakfast | 18.00

Sausage, peppers and egg breakfast burritos, hash brown potatoes, fresh seasonal fruit, yogurt parfait

À La Carte Breakfast Additions

Assorted pastries and breads | 3.00 per person

Breakfast Sandwiches | 7.00 per person

Lox | 6.00 per person

Regional Breakfast Meats | 4.00 per person

Picnic Lunch Menus

Picnic Buffet includes 2 hour shelter rental, 1 hour buffet service, 2 hours fountain beverage

Classic Picnic | 18.00

Burgers, hot dogs, baked beans, potato salad, freshly baked cookies, Mikesells potato chips

Accompaniments include: ketchup, lettuce, mustard, pickles, sliced cheese, tomato

Southern Picnic | 20.00

BBQ pulled pork, BBQ chicken, corn-on-the-cob, baked beans, Mikesells potato chips, freshly baked brownies

Deluxe Picnic | 22.00

Grilled sausages, BBQ chicken, beef burgers, corn-on-the-cob, potato salad, freshly baked cookies, Mikesells potato chips

Accompaniments include: ketchup, lettuce, mustard, pickles, sliced cheese, tomato

Lion Lunch All Inclusive Picnic Package | \$38.00

Package Includes:

Admission | Parking | All day rides on train and carousel | All day fountain drink wristbands | 2 hour shelter rental | Classic Picnic meal | 2 hours of beverage in shelter

CATERING MENUS



Vegetarian Gluten Friendly Vegan

All menus are subject to a 22% service charge and applicable sales tax

\$1,200 Food and Beverage minimum required

À La Carte Picnic Additions (25 minimum)

- Beef Burgers | 4.00 per person
- Corn-on-the-Cob | 2.00 per person
- Freshly Baked Brownies | 2.00 per person
- Freshly Baked Cookies | 2.00 per person
- Gluten Free Bun | 2.00 per person
- Gluten Free Cookies | 2.00 per person
- Hot Dogs | 4.00 per person
- Potato Salad | 2.00 per person
- All Day Drink Wrist Bands | 6.00 per person
- Mikesells potato chips | 2.00 per person

Boxed Lunch Menus

Requires a 10-person minimum per selection | Includes chips, freshly baked cookie, whole fruit, canned water

Turkey and Cheddar Sandwich | 16.00

Lettuce, mayonnaise, mustard, tomato, whole grain bread

Ham and Cheddar Sandwich | 16.00

Buttermilk bread, mayonnaise, mustard

Mozzarella and Tomato Caprese Sandwich | 16.00

Arugula, baguette, balsamic

Roasted Chicken Caesar Salad | 16.00

Cracked pepper, herb croutons, romaine, shaved parmesan

Mediterranean Greens Salad | 16.00

Balsamic, feta, mozzarella, olives, pepitas, red peppers

À La Carte Additions

- Gluten Free Bread | 2.00 per person
- Gluten Free Cookies | 2.00 per person
- Assorted Canned Sodas | +3.00 per person
- Iced Tea | +3.00 per person
- Lemonade | +3.00 per person

Buffet Lunch Menus

Includes 1 hour buffet service, filtered water and iced tea

Grains & Greens Buffet | 18.00

Classic Caesar Salad, herb croutons, romaine, Caesar dressing

Fusilli Pasta Salad, mozzarella, sundried tomatoes, torn basil, balsamic

Falafel Spinach Wrap, hummus, lettuce, tomato, sprouts, balsamic-onion jam

Shaved Turkey BLT, candied bacon, lettuce, tomato, basil aioli, whole grain bread

Seasonal Fruit Salad

Freshly Baked Cookies

CATERING MENUS



 Vegetarian
  Gluten Friendly
  Vegan

All menus are subject to a 22% service charge and applicable sales tax

\$1200 Food and Beverage minimum required

Italian Buffet | 20.00

Classic Caesar Salad, herb croutons, romaine, Caesar dressing

Chicken Alfredo Pasta


Roasted Vegetable Pesto Pasta 

Classic Eggplant Parmesan 

Garlic Bread

Tiramisu


Build-Your-Own Taco Buffet | 22.00

Southwest Salad, roasted corn, pico de gallo, red beans, tortilla strips, Jalapeño-ranch 

Bases: soft flour tortillas, corn tortilla shells, taco salad shells

Proteins: carnitas, grilled chicken

Sides: black beans, chopped romaine, yellow rice 

Toppings: assorted salsas, guacamole, shredded cheese, sour cream 

Mexican wedding cookies

À La Carte Buffet Additions

Gluten Free Bread | 2.00 per person

Gluten Free Cookies | 2.00 per person


Assorted Canned Sodas | 3.00 per person

Lemonade | 3.00 per per person

Hors d'Oeuvres Menu


Order of 24 pieces minimum required for each selection. Hors d'Oeuvres service is 1 hour

Sweet Potato & Avocado "Toast", olive oil,

almonds  

4.00 Passed | 5.50 small plate

Lemon-Herb Ricotta, tomato bruschetta,

grilled bread 

4.00 Passed | 5.50 small plate

Raspberry Brie Bites 

5.00 Passed | 6.50 small plate


Wild Mushroom Tart, truffle crema 

4.00 Passed | 5.50 small plate


Chicken and Waffle Bites, spiced syrup

5.00 Passed | 6.50 small plate


Chicken Satay, peanut sauce, roasted peanuts

5.00 Passed | 6.50 small plate 

Chimichurri Hangar Steak, roasted aioli,

grilled bread 

5.00 Passed | 6.50 small plate

Deviled Eggs, candied bacon 

4.00 Passed | 5.50 small plate

Prosciutto Wrapped Asparagus, balsamic 

5.00 Passed | 6.50 small plate

Pulled Pork Sliders, tabasco onions

5.00 Passed | 6.50 small plate

Steak Tartare, grilled bread, garlic aioli


6.00 Passed | 7.50 small plate

Albacore Poke Bites, avocado purée, seaweed

6.00 Passed | 7.50 small plate

Bay Shrimp "Ceviche", plantain chip 

5.00 Passed | 6.50 small plate

Hamachi Crudo, nuac cham, cilantro 

6.00 Passed | 7.50 small plate


Lobster Bisque Shooters, lemon crema

6.00 Passed | 7.50 small plate

Lobster Salad Toast Bites

6.00 Passed | 7.50 small plate

Smoked Trout Pâté, pickled red onion,

cucumber 

5.00 Passed | 6.50 small plate

CATERING MENUS



Vegetarian Gluten Friendly Vegan

All menus are subject to a 22% service charge and applicable sales tax

\$1,200 Food and Beverage Minimum required

Buffet Dinner Menus

Includes 1 hour buffet service, bread and butter, coffee, hot tea, and filtered water

Menu One | 32.00

Salads - Classic Caesar Salad | Seasonal Green Salad

Entrées - Roasted Salmon | Lemon-Herb Chicken

Accompaniments - Vegetable Rice Pilaf | Grilled Asparagus

Desserts - Mini Strawberry Shortcake | Mini Seasonal Fruit Cups

Menu Two | 34.00

Salads - Apple Walnut Arugula Salad | Seasonal Green Salad

Entrées - Grilled Shrimp Scampi | Cider Glazed Pork Tenderloin

Accompaniments - Asparagus Risotto | Glazed Carrots

Desserts - Mini Flourless Chocolate Torte | Mini Cheesecake with Strawberry Sauce

Menu Three | 36.00

Salads - Pear and Arugula Salad, Blue Cheese, Pepitas | Seasonal Green Salad

Entrées - Grilled Cobia | Braised Short Ribs

Accompaniments - Roasted Squash Risotto | Mashed Potatoes | Grilled Asparagus

Desserts - Mini Gingerbread Cheesecake | Mini Bread Pudding

Buffet Dinner Additions

Each additional Salad | 4.00 per person

Each additional Entrée | 6.00 per person

Each additional Accompaniment | 4.00 per person

Each additional Mini Dessert | 5.00 per person

Freshly Brewed Iced Tea | 3.00 per person

Snack Menu

Order of 24 minimum required for each selection

Assorted Cookies | 2.00

Assorted Brownies | 2.00

Assorted Whole Fruit | 1.50

Cotton Candy | 3.75

Crudité with Avocado Ranch | 4.00

Edible Cookie dough | 5.00

Goetta Beer Cheese dip with Pretzel Bites | 5.00

Granola Bars | 2.00

Hummus and Pita | 3.50

Mikesells Chips and Pretzels | 2.00

Pretzel Bites with Cheese Sauce | 4.00

Popcorn | 3.00

Trail Mix | 3.50

Yogurt Parfait | 5.00

CATERING MENUS



Bar Menu

CONSUMPTION BAR

All beverages will be billed to the client based on consumption at end of event

- House Liquor | 8.00
- Premium Liquor | 10.00
- Domestic Beer | 6.00
- Craft Beer | 8.00
- House Wine | 6.00
- Premium Wine | 10.00
- Non-Alcoholic Beverages | 3.00

HOSTED BAR

Full Bar

- (1)-Hour Package | 18.00
- (2)-Hour Package | 22.00
- (3)-Hour Package | 28.00
- (4)-Hour Package | 30.00

Beer & Wine

- (1)-Hour Package | 14.00
- (2)-Hour Package | 17.00
- (3)-Hour Package | 20.00
- (4)-Hour Package | 23.00

BARTENDER

Required for all alcohol service

- (1)-Hour Service | \$75
- (2)-Hour Service | \$100
- (3)-Hour Service | \$125
- (4)-Hour Service | \$150

Add \$40 per hour for each additional hour beyond (4)-hours

SET-UP FEES

Required for all bar service

- Beer and Wine Bar | \$150
- Full Bar | \$200

CONSUMPTION & HOSTED BAR

(1)-Bartender required per (40) guests

Full Bar Includes:

- Gin, Rum, Scotch, Tequila, Vodka, Whisky
- Domestic Beer
- Micro Brew
- Red Wine, White Wine
- Assorted Soda Products
- Canned Water
- Bar Fruit, Mixers & Ice

Beer & Wine Bar Includes:

- Domestic Beer
- Import or Micro Brew
- Red Wine, White Wine
- Assorted Soda Products
- Canned Water