



---

# CATERING MENU

---

## TACO BAR - \$35

---

### MAINS

Seasoned Ground Beef  
Shredded Chipotle Cilantro Chicken

### FIXINGS

Flour & Corn Tortillas, Shredded Mexican Cheeses, Lettuce, Diced Jalapeno, Diced Onion  
Cilantro, Limes, Guacamole, Salsa Roja & Verde, Pico di Gallo, Sour Cream

### SIDES

Fajita Vegetables  
Spanish Rice  
Blackhook Borracho Beans  
Bavarian Cream Filled Churros

## BURGER BAR - \$30

---

### MAINS

Black Angus Burgers  
Fried Chicken Breast Patty  
Vegetarian burgers are available by request.

### FIXINGS

Buns, Cheddar, Swiss, Pepperjack, Blue Cheese, Lettuce, Tomato, Sliced Onion,  
Apple-wood smoked bacon, Caramelized Onion, House burger sauce, BBQ,  
Blue cheese dressing, Guacamole, Mayo Ketchup, Mustard

### CAESAR SALAD

House-made croutons, shredded parmesan, lemon wedges & house Caesar dressing

SEASONED FRENCH FRIES/TOTS

ASSORTED FRESH-BAKED COOKIES

## BBQ BUFFET - \$40

---

### MAINS

House-smoked Pork Ribs rubbed with house herbs & seasonings, IPA BBQ sauce  
Citrus Jerk Chicken Legs roasted with fresh-herb & citrus marinade  
Pulled Pork Sliders Spur & Vine apple cider slaw, IPA BBQ Sauce

### SIDES

Chili-lime Elote Roasted corn, jalapeno, cotija, sour cream, lime, cilantro  
Bacon & Bleu Potato Salad  
Watermelon Feta Salad Shaved red onion, mint, honey balsamic glaze  
Cornbread Muffins with whipped honey butter

## BOX LUNCH SPECIAL - \$20

---

Choice of chicken Caesar wrap or turkey sandwich with chips and drink.

## APPETIZERS - MARKET PRICE

---

### CHARCUTERIE BOARD

Assortment of cured meat, cheese, dried fruit and crackers.

### FRUIT PLATTER

An arrangement of fresh fruit

### CAPRESE SKEWERS

Mozzarella, grape tomatoes, Fresh basil drizzled with a balsamic glaze.

### PITA/HUMMUS PLATTER

Hummus with garlic butter grilled pita served with carrots, cucumber and celery.

### VEGETABLE CRUDITE

An arrangement of fresh vegetables (Broccoli, Carrots, Peppers, Snap pea, grape tomato)

### HONEY GLAZED BRIE PLATTER

An arrangement of cheeses, fruits, and crackers around a honey glazed brie centerpiece

## APPETIZERS CONT...

---

### MINI CORN DOGS

Served with Ketchup, Honey mustard, Sweet/sour chili sauce

### CHEESE FILLED PRETZEL BITES

Served with mustard

### CHICKEN WINGS

Served with carrots, Celery and your choice of ranch, Blue cheese dressing or buffalo

### SEASONED FRIES/TOTS

### POTATO SALAD

### MACARONI SALAD

### CAESAR SALAD

House-made croutons, shredded parmesan, lemon wedges & house Caesar dressing

### CHICKEN BACON RANCH SALAD

### CHILI LIME ELOTE

Roasted corn, jalapeno, cotija, sour cream, lime, cilantro

## DRINK TICKETS - \$8

---

Valid for all canned beverages, non-alcoholic drinks, and well liquor.

\*Prices do not include Sales Tax and 20% Service Charge paid to the Banquet Staff.

Austin Nobles-Fisher, Food & Beverage Manager  
a.nobles-fisher@premiergpc.com  
(425)-452-7250