CATER TO YOU

BAKED POTATO BAR
$10 per person
Large Baked Potato with Shredded Cheese, Chives, Diced Bacon, Diced Ham, Sour Cream, Whipped Butter, Cilantro, and Parsley toppings. Served with a Garden Salad, Iced Tea and Water

TACO BAR
$12 per person
Soft Shell Tortillas (3pp), Seasoned Beef and Chicken with Lettuce, Tomato, Onion, Cilantro, and Shredded Cheese Toppings. Served with Beans, Rice, and Chips, and Salsa, Iced Tea, and Water

BBQ BAR
$14 per person
Pulled Pork & Grilled Chicken with Sandwich Rolls, Potato Chips, Potato Salad, Cole Slaw, Iced Tea and Water

SOUP & SALAD BAR
$14 per person
Soup of the Day, Fresh Mixed Greens, Tomato, Onion, Peppers, Carrots, Spinach, Black Olives, Cucumber, Shredded Cheese and Fruit. Tuna Salad & Potato Salad, Iced Tea and Water

BUFFER
$14 per person
Includes: Eggs, Bacon or Sausage, Toast, Seasonal Fruit, Orange Juice & Coffee. Biscuits & Gravy - $2 Hash browns - $2

ALĂ CARTE
Per 25 portions

BULK BURRITOS - $6 EACH
Choice of One Meat, Eggs, Cheese, Hash Browns Minimum of 10

OFFICE HOURS
Mon-Thu by appointment
661-277-2830
661-277-2885

BUFFET
$14 per person
Includes: Eggs, Bacon or Sausage, Toast, Seasonal Fruit, Orange Juice & Coffee.

BREAKFAST

CATERING

Monday - Chicken & Rice or Chili
Tuesday - Chicken Noodle or Cheesy Broccoli
Wednesday - Chicken Tortilla or Beef Vegetable
Thursday - Creamy Potato or Tomato Basil
Friday - Clam Chowder or Chili
LUNCH - $15
Two side options, salad, rolls, iced tea, and water

DINNER - $18
Two side options, salad, rolls, iced tea, and water

PLATED - $24
Two side options, salad, rolls, iced tea, and water

Price includes service fee, linen choice, set up and break down.

CHICKEN
Roasted Red Pepper Cream Chicken
Chicken Cacciatore
Lemon Chicken Piccata
Roasted Herb Chicken
Caprese Chicken

BEEF
Marinated Flank Steak
Braised Beef Short Ribs
Tri-Tip
Short Ribs ~ $2 extra per person

PORK
Herb Crusted Pork Tenderloin
Barbeque Pulled Pork
Pork Shank ~ $2 extra per person

FISH
Mahi Mahi
Salmon
Shrimp (market price)
Sauces: Lemon Herb, Honey Pineapple Glaze

SIDES
Pasta with Herbed Butter
Penne Pasta with Marinara
Homemade Macaroni and Cheese
Mushroom & Parmesan Orzo
Spinach Orzo
Garlic Rosemary Roasted Potatoes
Whipped Garlic Mashed Potatoes
Grilled Asparagus
Spicy Roasted Carrots
Green Beans Almandine
Sautéed Vegetable Medley
Buttered Corn
Herb & Garlic Roasted Brussel Sprouts
Cheesy Broccoli
Roasted Cauliflower
Roasted Broccoli

ADD ONS
Entrée - $6
Sides - $3
Seating Setup - $2

COFFEE STATION
$25 per every 50 Guests

DESSERTS
Dessert Assortment - $2
Cookies per dozen - $12
Brownies per dozen - $12
Cupcakes per dozen - $30

Dietary needs can be accommodated, please let the catering office know in advance

ALLIANCE ROOM - $150
Maximum Occupancy: 180

RUNWAY - $50
Maximum Occupancy: 60

HERITAGE ROOM
Maximum Occupancy: 16

GLEN EDWARDS - $50
Maximum Occupancy: 28

FLIGHT DECK - $50

PATIO - $50
Maximum Occupancy: 100

Offsite Catering Available