



Snacks Package

This package of salty and sweet hors d'oeuvres is perfect for visitations and viewings where guests can mingle and share memories while enjoying light refreshments.

Boulevard Cheese Board- Smoked cheddar, cranberry wensleydale, Dill Havarti, mustard seed gouda, house made jam, marinated olives, garden herb ricotta with focaccia crostini,

Chef's Mezza Board- Grilled vegetables with romesco sauce, spinach & artichoke dip with grilled lavash, hummus & pita bread, marinated olives

Potato Chip and Dip- Spinach & artichoke dip with grilled lavash, hummus & pita bread, house-made potato chips with French onion dip, pimento cheese and bacon jalapeno dip

Sweets Platter- Fresh baked cookies, brownies, and mini fruit tarts

Beverages- soft drinks and bottled water

Pricing-

Up to 25 guests-\$915

Up to 35 guests-\$1125

Up to 50 guests-\$11545

+50 guests-\$22 per person after 50

Snacks Package Includes

Table linens

Biodegradable plates, napkins and forks, plastic cups

Ice for beverages

Delivery, set up and clean up

For guests wishing to have staff remain on site to assist-staff are billed at \$40 per hour



Wraps Package

For families wishing to offer more than snacks, this “walkable” option still allows guests to mingle and share memories while enjoying a light meal.

Wraps (select 3)

Chicken BLT, chipotle aioli or smokey honey mustard

Grilled Salmon, arugula, cucumber, red onion, tzatziki sauce

Buffalo Shrimp Wrap, romaine, blue cheese dressing

Chicken Caesar

Pesto Chicken Salad, arugula, prosciutto, provolone

Roast beef, roasted pepper mayo, romaine, red onion, smoked cheddar cheese

Grilled Vegetable, zucchini, squash, portobello, pesto, Dill Havarti cheese

Prime Rib Wrap- caramelized onions, jack cheese, mushrooms, horseradish aioli

Rosemary Roast Beef- roasted pepper mayo, romaine, red onion, smoked cheddar cheese

Turkey, cheddar, lettuce, tomato, chipotle aioli

Sides (select 1)

Italian Pasta Salad-Salami, mozzarella, olives, artichokes, tomato, pesto vinaigrette

Orzo-cucumber, tomato, olive, feta, chickpeas, lemon-garlic dressing

Macaroni-broccoli, cauliflower, cheddar, bacon, ranch

Dijon-Dill Potato Salad-celery, onion, hard-boiled egg

Sweets Platter- Fresh baked cookies, brownies, and mini fruit tarts

Beverages- soft drinks and bottled water

Pricing

Up to 25 guests-\$1005

Up to 35 guests-\$1110

Up to 50 guests-\$1550

+50 guests-\$22 per person after 50

Wraps Package Includes

Table linens, biodegradable plates, napkins and forks, plastic cups, ice for beverages, delivery, set up and clean up. (For guests wishing to have staff remain on site to assist-staff are billed at \$40 per hour)



Hot Lunch Buffet Chicken

Starters (select 1)

Ceasar – Green and red romaine, PHC Caesar dressing, house-made focaccia croutons, pecorino Romano

Garden Salad-carrots, cucumbers, cherry tomatoes, radishes, ranch

Entree

Roasted Free Range Chicken Breast (bone in)

Smokey honey mustard cream

Starches & Vegetables (select 2)

Agave and bourbon glazed baby carrots

Roasted Garlic Mashed Potatoes

Butter Braised Haricot Vert, garlic, and shallots

Broccoli, cauliflower, carrots, pearl onions

Buttermilk Mashed Potatoes

Brussel Sprouts with Pancetta

Basmati pilaf

Sweets Platter- Fresh baked cookies, brownies, and mini fruit tarts

Beverages- soft drinks and bottled water

Pricing

Up to 25 guests-\$1085

Up to 35 guests-\$1300

Up to 50 guests-\$1685

+50 guests-\$30 per person after 50

Chicken Buffet Package Includes

Linens for the buffet Biodegradable plates, napkins and forks, plastic cups

Ice for beverages Delivery, set up and clean up

*****Table rental/linen additional—see pricing below*****

For guests wishing to have staff remain on site to assist-staff are billed at \$40 per hour



Hot Lunch Buffet Pasta

Starters (select 1)

Ceasar – Green and red romaine, PHC Caesar dressing, house-made focaccia croutons, pecorino Romano

Garden Salad-carrots, cucumbers, cherry tomatoes, radishes, ranch

Entrees (choose 1)

Baked Penne-ricotta, mozzarella, Locatelli

Penne-roasted garlic, fresh basil, fresh tomatoes(can be V),

Or meatball marinara, or pesto primavera

Penne-peas, carrots, bacon, and garlic cream

Baked 5-Cheese Mac n Cheese

House Made Focaccia

Sweets Platter- Fresh baked cookies, brownies, and mini fruit tarts

Beverages- soft drinks and bottles water

Pricing

Up to 25 guests-\$860

Up to 35 guests-\$1055

Up to 50 guests-\$1385

+50 guests-\$22 per person after 50

Pasta Buffet Package Includes

Linens for the buffet Biodegradable plates, napkins and forks, plastic cups

Ice for beverages Delivery, set up and clean up

*****Table rental/linen additional—see pricing below*****

For guests wishing to have staff remain on site to assist-staff are billed at \$40 per hour



Table and Linen Rental Add On

For those wanting tables and linens during food service

60-inch round table- \$8.50 per table

White Linen-\$12 per linen

Delivery and set up-\$25

Hors D'oeuvres Add-ons

Melon Platter- watermelon, honeydew, pineapple, cantaloupe, with strawberry cream cheese-\$5 per person

(minimum 30 per item)

1 oz. Skillet Meatballs-house made marinara, provolone-\$1.35 per

Crab Bruschetta-basil avocado aioli-\$3 per

Tomato/Mozzarella Caprese Skewer-grape tomato, mini mozzarella ball, drizzle of extra virgin olive oil-\$2.50 per

Shrimp Cocktail-Texas U-15-\$3.50 per

Prosciutto wrapped shrimp, lemon caper aioli or roasted pepper aioli-\$4 per

Kids-

House made chicken tenders- ranch or honey mustard sauce-\$8.95