

BREAKFAST

American Breakfast

\$18

Omelets made to order by your own personal chef. Served with seasonal fresh fruit, country style hash browns, biscuits with white pepper gravy, sausage, bacon, ketchup, salsa, hot sauces, orange juice, and water.

Early Bird

\$10

Freshly baked cinnamon rolls and a variety of breakfast breads, croissants, and bagels with cream cheese. Served with seasonal fresh fruit, orange juice, and water

Mini Buffet

\$13

Seasonal fresh fruit and a variety of breakfast breads, country style hash browns, scrambled eggs with cheddar cheese, bacon, ketchup, salsa, hot sauces, orange juice, and water.

Full Buffet

\$15

Upgrade your buffet with French toast, maple syrup, and sausage. Served with seasonal fresh fruit, assorted breakfast breads, country style hash browns, scrambled eggs with cheddar cheese, bacon, ketchup, salsa, hot sauces, orange juice, and water.

Eggs Benedict

\$19

English muffins topped with sliced ham, poached egg, and Hollandaise sauce. Served with seasonal fresh fruit and a variety of breakfast breads, country style hash browns, sausage, bacon, ketchup, salsa, hot sauces, orange juice, and water

Quiche

\$9

Upgrade your buffet with French toast, maple syrup, and sausage. Served with seasonal fresh fruit, assorted breakfast breads, country style hash browns, scrambled eggs with cheddar cheese, bacon, ketchup, salsa, hot sauces, orange juice, and water.

Crepe Station

\$11

Crepes made to order and filled with your choice of fresh strawberry sauce, peach, or apple. Served with whipped cream and chocolate and caramel toppings.

Yogurt & Berry Parfait

\$6

Breakfast Add-On: granola, yogurt, and fresh berries

Coffee Station

\$3

Pre-select Regular or Decaf coffee. Served with creamers, sugars, and sweeteners.

Tea Station

\$3

Assorted teas with creamers, sugars, and sweeteners.

COLD SANDWICHES AND WRAPS

Includes tossed green salad with assorted dressing, chips, pre-select cookie or brownie, and dispensers of punch and water.

Disposable plates, napkins, cutlery, and tumblers will be provided.

Can be boxed up as an option. (A separate box of salad can be done as an add-on.)

Canned Soda or Bottled Water can be substituted for \$2.

Turkey Avocado on
Focaccia

\$10

Smoked sliced turkey topped with avocado, lettuce, tomato, and jack cheese on focaccia with sweet basil aioli.

Roast Beef and
Focaccia

\$10

Roast beef on focaccia bread with Swiss cheese, lettuce, tomatoes, and creamy horseradish.

Chicken Bacon
Ranch Wrap

\$10

Chicken breast, bacon, lettuce, tomato, cheddar cheese, house ranch in a herb basil wrap.

Iron Gate Club

\$10

Sourdough bread stacked with turkey, ham, bacon, lettuce, tomato, jack cheese, and mayonnaise.

Veggie on
Focaccia

\$10

Cucumber, tomato, carrot, green leaf lettuce, bean sprouts, avocado, and dill sauce on focaccia bread.

Southwest Chicken
Wrap

\$10

Chicken breast, tomatoes, cheese, lettuce and spicy mayo wrapped in a sun-dried tomato tortilla.

Turkey Avocado
Croissant

\$10

Fresh baked croissant with turkey, avocado, lettuce, tomatoes, jack cheese, mayonnaise, and dill dip.

Chicken Caesar
Wrap

\$10

Grilled chicken, lettuce, tomato, red onion, parmesan cheese, and Caesar dressing wrapped in an herb tortilla.

Chicken Cordon
Bleu Wrap

\$10

Chicken breast, sliced ham, Swiss cheese, lettuce, and Dijon mustard in a flour tortilla wrap.

Ham and Swiss

\$10

Ciabatta bun with sliced ham, lettuce, tomato, Swiss cheese, and honey Dijon mustard.

Build Your Own
Sandwich Buffet

\$15

Includes turkey breast, ham, roast beef, lettuce, tomato, Swiss, cheddar, dill sauce, mayonnaise, mustard, and fresh made buns.

Veggie Wrap

\$10

Cucumber, tomato, carrot, green leaf lettuce, bean sprouts, avocado, and dill sauce in a flour tortilla wrap.

Chickpea Salad
Wrap

\$10

Chickpeas, cucumber,
carrots, radishes, avocado,
feta cheese, and
vinaigrette dressing in a
flour tortilla wrap.

HOT SANDWICHES

Includes tossed green salad with assorted dressing, chips, pre-select cookie or brownie, and dispensers of punch and water.

Disposable plates, napkins, cutlery, and tumblers will be provided.

Canned Soda or Bottled Water can be substituted for \$1.

BBQ Pulled Pork
Sandwich

\$11

Slow cooked pork sauced
with our house made
sauce and fresh made
buns.

BBQ Chicken
Sandwich

\$11

Shredded BBQ chicken
with Swiss cheese on a
fresh made hoagie bun.

French Dip

\$12

Grilled roast beef with
Swiss cheese on a fresh
hoagie. Served with plenty
of au ju for dipping.

Philly Cheesesteak

\$12

Grilled beef with sautéed
onions, green peppers,
mushrooms, and Swiss
cheese on a fresh made
hoagie, with a side of
cream cheese sauce.

INDIVIDUALLY BOXED SALADS

Includes cutlery, napkin, roll and butter, pre-select cookie or brownie, and canned soda or bottled water. Dressing served on the side.

Grilled Chicken Salad

\$12

Grilled chicken, lettuce, tomatoes, olives, croutons, cheddar cheese, and ranch dressing.

Heritage and Berry Salad

\$12

Heritage Blend with strawberries, candied almonds, feta, and poppy seed dressing

Chef Salad

\$12

Ham, turkey, lettuce, tomatoes, olives, croutons, cheddar cheese, and ranch dressing.

Chicken Caesar Salad

\$12

Charbroiled chicken breast, romaine lettuce, tomato, olives, eggs, croutons, parmesan cheese, and Caesar dressing.

Roasted Beet Salad

\$12

Red and gold beets, heritage lettuce, feta cheese crumbles, candied walnuts, and our house poppy seed dressing. (Add sliced grilled chicken \$2)

Chicken Cordon Bleu Salad

\$12

Heritage lettuce, chicken, ham, Swiss cheese, and honey mustard dressing.

BBQ'S & COOKOUTS

Includes disposable plates, cutlery, napkins, tumblers, and beverage dispensers.

**Upgrade to palm leaf plates and chrome plastic silverware for \$1.

Canned Sodas and Bottled Water can be substituted for \$1.

The Tailgate

\$13

Pre-select Quarter Pound Burgers or Chicken Breast. Vegetarian Burgers also available.

Served with baked beans, chips, and tossed green salad with assorted dressing. Condiments available include cheddar cheese, tomatoes, onions, pickles, ketchup, mayonnaise, and mustard. Served with ice-cold lemonade and water. For dessert, pre-select cookies, Creamies, or ice cream sandwiches.

All burgers and steaks are best grilled on-site. \$100 additional charge includes grill setup and grill-master.

True Aggie

\$15

Half pound ground sirloin burgers served with au gratin potatoes, tossed green salad with assorted dressing, and pasta salad. Condiments available include cheddar cheese, tomatoes, onions, pickles, ketchup, mayonnaise, and mustard. Served with ice-cold lemonade and water. For dessert, enjoy our fruit cobbler with vanilla ice cream.

**Add Hot Dogs \$2/person or Bratwurst with Sauerkraut \$3/person. Vegetarian Burgers also available.

Spice It Up

\$15

Pre-select Beef or Chicken Fajitas.

Served with tossed green salad and assorted dressing, refried beans, Spanish rice, fresh garden salsa, sour cream, and shredded cheddar cheese. (Add guacamole for \$1.) Includes ice-cold lemonade and water. We recommend the caramel oatmeal bars for dessert.

Dutch Oven Cookout

Pre-select meat option(s):

One Meat – **\$18** | Two Meats – **\$26**

BBQ Chicken | BBQ Baby Back Ribs | Boneless BBQ Pork Loin | Hickory Smoked BBQ Beef Tips

Served with tossed green salad with assorted dressing, baked beans, Dutch oven potatoes, fresh rolls and butter, ice-cold lemonade and water, and fruit cobbler with vanilla ice cream for dessert. (Add Corn on the Cob \$1)

Grilled Steaks

6 Oz. Flat Iron Steak – **\$19**

6 Oz. Bacon-Wrapped Filet Mignon – **\$28**

10 Oz. New York Steak – **\$23**

10 Oz. Rib Eye – **\$24**

Pre-select garlic & herb roasted baby red potatoes or au gratin potatoes.

Served with tossed green salad with assorted dressing, seasonal fresh fruit, baked beans, fresh rolls and butter, ice-cold lemonade and water, and fruit cobbler with vanilla ice cream for dessert.

All burgers and steaks are best grilled on-site. \$100 additional charge includes grill setup and grill-master.

CHILLED HORS D'OEUVRES

Prices per person based on 50 people.

Fresh Fruit Display

\$3

A beautiful variety of seasonal fresh fruits.
(Kabob's add \$1)

Fresh Vegetable Display

\$3

A variety of fresh vegetables served with our creamy dill dip.

Cheese & Cracker Display

\$3

Assorted crackers with a variety of domestic cheeses.

Charcuterie Tray

\$8

An elegant display of import and domestic cheeses, meats, dried and fresh fruits, assorted crackers, fig jam, and pub mustard. Served with assorted crackers.

Mini Rosette or Croissant Sandwiches

\$5

Your choice of turkey, ham, roast beef, chicken salad, or crab salad.

Mini Wrap Platter

\$4

Bite-size pinwheels with sliced turkey, tomato, lettuce, cheese, and spicy mayo, wrapped in a sun-dried tomato tortilla.

Bruschetta

\$3

Crostini Bread topped with herb cream cheese, tomatoes, kalamata olives, onion, olive oil, balsamic vinegar, and parmesan cheese.

Caprese Skewers

\$3

Grape tomatoes, fresh mozzarella cheese, fresh basil, and balsamic reduction.

Tenderloin Beef Crostini

\$5

Thinly shaved beef tenderloin with horseradish sauce, topped with capers on toasted baguette bread.

Watermelon & Feta Bites

\$3

Watermelon, Feta and Mint on a bite size pick.

Cold Peeled Shrimp

\$7

Fresh shrimp served with cocktail sauce and lemons.

Hummus

\$3

Your choice of garlic and herb, sun-dried tomato, or parmesan. Served with pita chips.

Chips and Salsa

\$3

Tortilla chips with our house red and green salsas. Can be fried fresh. (\$100 on-site fryer)

Artisan Breads & Tapenade

\$2

Olive and garlic tapenade with fresh sliced breads.

Deviled Eggs

\$3

Hard boiled eggs with Dijon mustard, sweet relish, and our special seasonings and sauces.

Fresh Spring Rolls

\$4

Rice skins with stuffed with veggies. (Add shrimp \$2)

HOT HORS D'OEUVRES

Prices per person based on 50 people.

Hawaiian Meatballs

\$4

Our specialty meatballs with pineapple, peppers, tomato, and onions in a sweet and sour sauce. Also available as vegetarian.

Crab Stuffed Mushrooms

\$3

Fresh domestic mushrooms stuffed with jack cheese, bacon, and crab meat. Also available as vegetarian.

Sautéed Mushrooms

\$2

Fresh domestic mushrooms sautéed in butter and garlic.

Sliders

\$6

Your choice of BBQ pork or chicken, beef Philly, or mini burgers. (Burgers best grilled on site. \$100 additional charge for grill setup and grill master.)

Teriyaki Chicken Skewers

\$5

Chicken breast marinated in a light glaze with pineapple and peppers.

Coconut Chicken Skewers

\$5

Coconut breaded chicken served with our house made orange chipotle sauce.

BBQ Beef Skewers

\$5

Beef strips marinated in a light BBQ glaze with sautéed mushrooms and onions.

BBQ Cocktail Franks

\$3

Cocktail franks in our house barbecue sauce.

Spinach Artichoke Dip

\$4

Our highly requested creamy dip with spinach and artichokes, topped with parmesan cheese and baked to perfection. Served with artisan bread.

Soup Shooters

\$4

Your choice of Tomato Bisque or Butternut Squash. Served in shot glasses.

Mini Quiches

\$3

An assortment of mini quiche, baked to bite sized perfection.

Spinach & Feta Phyllo Triangles

\$3

Phyllo pastry stuffed with spinach and feta cheese and baked until crispy.

Crab Cakes

\$7

Lump crab meat with bread crumbs and cheeses. Served with spicy mayo.

Bacon Wrapped Shrimp

\$7

Large shrimp wrapped in bacon and served with cocktail sauce for dipping.

Chicken Wings

\$5

Pre-select orange chipotle or buffalo wings. Served with celery, blue cheese and ranch dressings.

FRIED OPTIONS

Prices per person based on 50 people.

Spring Rolls

\$3

Fried spring rolls with your choice of pork or veggie filling. Served with sweet & sour sauce.

Pot Stickers

\$3

Won ton skins filled with ground pork and vegetables, fried golden brown and served with teriyaki sauce.

Sticky Strips

\$6

Chicken strips deep fried and glazed with our orange chipotle sauce. Served with bleu cheese dipping sauce.

Coconut Shrimp

\$8

Crowd favorite coconut breaded shrimp with our signature orange chipotle sauce. (On-site fryer required.)

French Fries

\$5

French Fries made to order. Pre-select one variety for your group:

Original Breaded Crispy | Steak Wedges | Sweet Potato Fries Served with ketchup and fry sauce.

** Add flavor dust: jalapeno, ranch, or chipotle (\$0.50/person)

BEVERAGE ADD ONS

Hot Chocolate

\$3

Coffee Station

\$3

Orange Juice

\$3

Canned Soda

\$2

Pre-select Regular or Decaf coffee. Served with creamers, sugars, and sweeteners.

Tea Station

\$3

Bottled Water

\$2

Assorted teas with creamers, sugars, and sweeteners.

ACTIVITY STATIONS

Stations are a great choice if you would like a more casual, cocktail party-like atmosphere at your event. Guests are encouraged to move around and try a variety of foods on small plates. The food service can last over a more extended period of time, and many different activities such as dancing and mingling can be occurring while food is available.

Fryer Stations

There is a \$100 additional charge to fry on-site (includes fryer setup and chef). Prices per person based on 50 people.

Scone Bar

\$7

Fry Bread – Served golden brown with honey, butter, powdered sugar, cinnamon sugar, chocolate and caramel sauces, and fresh strawberries.

Navajo Tacos

\$15

Fry Bread – Served up hot with seasoned ground beef, pinto beans, shredded lettuce, thousand island and ranch dressing, diced tomatoes, black olives, salsa, sour cream, and shredded cheddar cheese.

French Fries

\$5

French Fries made to order. Pre-select one variety for your group:

Original Breaded Crispy | Steak Wedges | Sweet Potato Fries

Served with ketchup and fry sauce.

** Add flavor dust: jalapeno, ranch, or chipotle (\$0.50/person)

OTHER OPTIONS

Includes disposable plates, cutlery, napkins, tumblers, and beverage dispensers.

**Upgrade to palm leaf plates and chrome plastic silverware for \$2.

Includes punch and water, and pre-select cookie or brownie.

Canned Sodas and Bottled Water can be substituted for \$1.

Soup and Salad Bar

\$14

Build your own salad with mixed greens and a variety of veggies and dressing to choose from. Includes fresh baked rolls. Pre-select cream or broth soup. (We recommend the Chicken Cordon Bleu Soup or Creamy Tomato Bisque.)

Chicken Cordon Bleu Pasta

\$16

Penne pasta with chicken, ham, and Swiss cheese in a creamy Alfredo sauce. Includes tossed green salad with assorted dressing and fresh breadsticks.

Baked Potato Bar

\$14

Baked Potato with chili, butter, sour cream, cheddar cheese, bacon pieces, chives, and peas. (Add Roasted Broccoli for \$1.) Served with tossed green salad with assorted dressing and fresh baked rolls.

Taco Salad

\$12

Pre-select chicken or ground beef (or both for \$4 more). Served with tortilla chips, lettuce, tomatoes, onions, fresh garden salsa, sour cream, cheddar cheese, and ranch dressing. (Add fresh guacamole \$1)

Lasagna

\$14

Beef or vegetable lasagna layered with ricotta, pasta, mozzarella, and fresh marinara sauce. Includes tossed green salad with assorted dressing and fresh breadsticks.

Navajo Tacos

\$15

Requires on-site fryer (\$100 charge for fryer setup and chef).

Fry Bread – Served up hot with seasoned ground beef, pinto beans, shredded lettuce, thousand island and ranch dressing, diced tomatoes, black olives, salsa, sour cream, and shredded cheddar cheese. (Add fresh guacamole \$1)

Chicken Alfredo Penne

\$15

Penne pasta topped with grilled chicken in a rich Alfredo sauce. Includes tossed green salad with assorted dressing and fresh breadsticks.

Fajitas

\$15

Pre-select beef or chicken fajitas (or both for \$4 more) grilled with red and green peppers and onions. Includes flour tortillas, fresh garden salsa, sour cream, and shredded cheddar cheese. (Add fresh guacamole \$1.) Served with refried beans, Spanish rice, and tossed green salad with assorted dressing. We recommend the caramel oatmeal bars for dessert.