

CANOPY AUSTIN DOWNTOWN

VERBENA FOOD & DRINK



CATERING MENU

Pricing and selections subject to seasonality and availability.

BREAKFAST BUFFET

\$20.00 per person

Classic Continental

Hard-Boiled Eggs • Fruit Cups

Chef's Choice Pastries • Sourdough Toast

Assorted Jams • Butter

Sunrise Sandwiches

English Muffin • Scrambled Eggs

Sausage • Bacon • Cheddar Cheese

Seasonal Fresh Fruit

B & G Breakfast

Biscuits • Sausage Gravy

Bacon • Scrambled Eggs

Seasonal Fresh Fruit

Hill Country Morning

Scrambled Eggs • Breakfast Potatoes

Bacon • Sourdough Toast • Butter

Seasonal Fresh Fruit

Taco Breakfast

Migas • Flour Tortillas

Bacon, Egg & Cheese • Flour Tortillas

Chorizo & Potato • Corn Tortilla

Papas con Rajas (Vegan) • Corn Tortilla

Side of Homemade Salsa • Seasonal Fresh Fruit

Lox & Loaded

Smoked Salmon • Cream Cheese

Bagel • Sliced Tomato

Onion • Capers

• Add Hard-Boiled Eggs for \$3



BREAKFAST BUFFET

\$25.00 per person

The All American

Scrambled Eggs • Bacon • Sausage

Breakfast Potatoes • Biscuits & Gravy

Seasonal Fresh Fruit

Quiche & Tell

Florentine • Eggs, Feta, Spinach

Lorraine • Eggs, Bacon, Crème Fraiche

Champignon (Vegan) • Vegan Eggs, Chives, Mushrooms

Seasonal Fresh Fruit

Pardon my French

French Toast • Scrambled Eggs • Bacon

Breakfast Potatoes • Maple Syrup • Butter

Cinnamon Shaker • Powdered Sugar Shaker

Texas Toast Parfait Bar

Texas Toast Strips • Greek Yogurt • Coconut Yogurt

Assorted Fresh Fruit • Assorted Dried Fruit • Granola

Jam • Honey • Agave Syrup

BREAKFAST BUFFET

\$30.00 per person

Morning Glory

Scrambled Eggs • Bacon • Sausage

Breakfast Potatoes • French Toast • Syrup • Butter

Cinnamon Shaker • Powdered Sugar Shaker

Chef's Choice Pastries • Seasonal Fresh Fruit

Artisan Buffet

Quiche * • Breakfast Potatoes

Bacon • Grilled Roma Tomatoes

Berry Parfait • Butter

Cinnamon Shaker • Chef's Choice Pastries

Seasonal Fresh Fruit

*Choice of:

Florentine • Eggs, Feta, Spinach

OR

Lorraine • Eggs, Bacon, Crème Fraiche

Or

Champignon (Vegan) • Vegan Eggs, Chives, Mushrooms

BREAKFAST ENHANCEMENTS

\$4.00 per person

- Chef's Choice Pastries
- Avocado
- Seasonal Fresh Fruit
- Orange Juice
- Cranberry Juice
- Coffee

LUNCH BUFFET

\$25.00 per person

Verbena Deli

Breads: Rye • Sourdough • Brioche Bun • Gluten Free Bun

Meats: Roasted Turkey Breast • Roast Beef • Honey Ham

Cheese: American • Redneck Cheddar • Gruyere

Veggies: Romaine Lettuce • Tomatoes

Sliced Onions • Olives • Pickles • Cucumber

Condiments: Mustard • Mayonnaise

Side: Assorted Chips.

Lettuce Wrap Star

Proteins: Chicken • Beef

Toppings: Sriracha • Cilantro • Lime

Sides: Fried Rice with vegetables • Steamed White Rice • Cucumber Salad

• **Add Grilled Steak for \$4 per person**

Fresh Fix Salad Bar

Greens: Arugula • Romaine

Veggies: Tomato • Cucumber • Red Onion • Carrots • Olives

Fruits: Golden Raisins • Dried Cranberries

Proteins: Grilled Chicken Breast • Hard-Boiled Eggs

Grains: Corn • Chickpeas • Quinoa

Cheese: Mozzarella • Feta

Crunch: Croutons • Tortilla Strips

Dressing: Olive Oil & Vinegar • Roasted Lemon Vinaigrette • Balsamic

• **Add Grilled Steak for \$4 per person**

Mexican Bowl

Grilled Chicken • Asado Mushrooms • Beans

Roasted Corn • Mexican Rice

Avocado • Cilantro • Tomato • Lime

Lemon Vinaigrette

• **Add Grilled Steak for \$4 per person**

LUNCH / DINNER BUFFET

\$35.00 per person

European Buffet

Beef Stroganoff • Smoked Turkey Legs

Garlic Mashed Potatoes • Roasted Vegetables

Caesar Salad

Add Vegan Option for \$5 per person: Polenta & Ratatouille

Italian Buffet

Chicken Piccata • Ragu Beef Pasta

Garlic Bread • Roasted Garlic Risotto

Caesar Salad

Add Vegan Option for \$5 per person: Lentil & Mushroom with Spaghetti Squash

Indian Buffet

Chicken Tikka Masala • Beef Curry

Basmati Rice • Naan

Cucumber Raita

Add Vegan Option for \$5 per person: Chana Masala with Quinoa

Thai Buffet

Green Curry Chicken • Beef Pad Thai

Jasmine Rice • Spring Rolls • Peanut Sauce

Thai Cucumber Salad

Add Vegan Option for \$5 per person: Vegetable Green Curry

Middle Eastern Buffet

Shish Tawook (Chicken Skewers) • Beef Kebabs

Basmati Rice

Hummus • Pita Bread

Fattoush • Roasted Salsa

Mesclun Salad • Lemon Sumac Vinaigrette

Add Vegan Option for \$5 per person: Falafel with Quinoa Tabouleh

Mexican Buffet

Grilled Chicken Fajitas • Pork Carnitas

Spanish Rice • Black Beans

Corn Tortillas • Flour Tortillas

Onion • Cilantro • Lime

Mesclun Salad • Roasted Lemon Vinaigrette

Add Vegan Option for \$5 per person: Quinoa & Black Bean Stuffed Peppers with Tomato Caldillo

Lone Star Buffet

Smoked Pork Butt • BBQ Chicken Quarters • Loaded Baked Potatoes

Sour Cream • Cheddar Cheese • Green Onions

Texas Caviar (Black – Eyes Peas Salad)

Mesclun Salad • Agave-Ancho Pepper Vinaigrette

Add Vegan Option for \$5 per person: Texas Style Veggie Chili

American Buffet

BBQ Pulled Pork Sandwich • Grilled Chicken Breast with BBQ Sauce

Macaroni & Cheese • Coleslaw

Baked Beans

Add Vegan Option for \$5 per person: BBQ Jackfruit Sandwiches

Tex-Mex Buffet

Beef Fajitas • Baked Chicken Enchiladas

Spanish Rice • Refried Beans

Corn Tortillas • Flour Tortillas

Tortilla Chips • Roasted Salsa

Mesclun Salad • Roasted Lemon Vinaigrette

Add Vegan Option for \$5 per person: Black Bean & Corn Quesadillas

Mediterranean Buffet

Grilled Chicken Gyro • Beef Gyro

Greek Lemon Potatoes

Tzatziki Sauce

Greek Salad • Greek Vinaigrette

Add Vegan Option for \$5 per person: Falafel Wraps

Asian Buffet

Teriyaki Chicken • Stir-Fried Beef

Fried Rice • Vegetable Spring Rolls

Cucumber Salad

Add Vegan Option for \$5 per person: Vegetable & Tofu Stir-Fry

Healthy Bowls

Base: Quinoa • Roasted Vegetables • Chickpeas • Cabbage • Beans • Tomatoes • Spinach • Roasted Corn

Proteins: Grilled Chicken • Braised Beef

Dressing: Sesame-Peanut Dressing • Spicy Avocado Dressing • Maple Vinaigrette



PLATED LUNCH / DINNER

Minimum of 10 guests are required

AMERICAN MENU

\$75.00 per person

Includes: 1 Salad or Soup, 2 Proteins, 2 Sides, 1 Dessert

Optional Add-ons: Extra Protein: +\$8, Extra Side: +\$5, Additional Course (Soup or Salad): +\$6

Salad

California Field Greens

Mixed lettuces • Pickled apples • Candied sunflower seeds • Cider vinaigrette (Allergens: Seeds)

OR

Soup

Roasted Butternut Squash Bisque

Brown Butter • Thyme • Crème Fraîche (Allergens: Dairy)

Vegan Option: Olive oil finish, no dairy (Allergens: Allium)

Sides (Choose 2)

Herb-Roasted Fingerling Potatoes – Rosemary • Garlic oil (Allium)

Grilled Asparagus with Lemon Zest (No major allergens)

Creamy Polenta with Chives (Dairy)

Proteins (Choose 2)

Slow-Braised Short Rib – Red Wine Jus, Caramelized Shallots (Allium, Alcohol)

Cider-Brined Chicken Thigh – Whole-Grain Mustard Glaze (Allium)

Seared Salmon Filet – Dill Crème, Charred Lemon (Fish, Dairy)

Vegan Entrée Option: Stuffed Sweet Potato with Black-Eyed Peas – Collard Greens (No major allergens)

Desserts (Choose 1)

Salted Maple Bread Pudding – Bourbon Caramel Sauce (Gluten, Dairy, Egg)

Peach Cobbler (Gluten-Free) – Almond Crumble, Oat Milk Whipped Cream (Nuts, Dairy)

ITALIAN MENU

\$76.00 per person

Includes: 1 Salad or Soup, 2 Proteins, 2 Sides, 1 Dessert

Optional Add-ons: Extra Protein: +\$8, Extra Side: +\$5, Additional Course (Soup or Salad): +\$6

Salad

Tuscan Garden Greens

Radicchio • Frisée • Roasted Grapes • Marcona Almonds • Shaved Fennel • Lemon-Honey Vinaigrette

(Allergens: Nuts)

OR

Soup

Porcini Mushroom & Barley Brodo

Pearl barley • Porcini broth • Mirepoix • Olive Oil Drizzle

Vegan Option: Vegetable & porcini broth (Allergens: Allium)

Sides (Choose 2)

Truffled Potato Purée – Parmigiano, Butter (Dairy)

Charred Broccolini with Garlic & Lemon Zest (Allium)

Herb-Infused Farro Risotto – Roasted tomatoes, basil (Gluten)

Proteins (Choose 2)

Chianti-Braised Short Rib – Cipollini onions, gremolata (Alcohol, Allium)

Seared Chicken Thighs ‘Cacciatore’ – Tomato-olive sauce (Allium)

Herb-Crusted Branzino Filet – Salsa Verde, Charred Lemon (Fish)

Vegan Entrée Option: Eggplant Involturni – Almond Ricotta, San Marzano Sauce, Basil Oil (Nuts)

Desserts (Choose 1)

Amaretto Panna Cotta – Toasted Almond Brittle, Berries (Nuts, Dairy)

Flourless Dark Chocolate Olive Oil Cake (Gluten-Free) – Orange Zest, Sea Salt (Egg, Dairy)

TEXAS MENU

\$80.00 per person

Includes: 1 Salad or Soup, 2 Proteins, 2 Sides, 1 Dessert

Optional Add-ons: Extra Protein: +\$9, Extra Side: +\$5, Additional Course (Soup or Salad): +\$6

Salad

Hill Country Garden Salad

Baby kale • Radish • Toasted Pecans • Pickled Red Onion • Buttermilk Ranch Dressing

(Allergens: Nuts, Dairy, Allium)

OR**Soup**

Charred Tomato & Smoked Jalapeño Soup

Roasted garlic • Corn Crema

Vegan Option: Omit crema, finish with chili oil

(Allergens: Allium, Dairy — optional)

Sides (Choose 2)

Pimento Cheese Grits – Cheddar • Roasted Red Pepper (Dairy)

Smoked Carrot Purée – Thyme • Texas Olive Oil (No major allergens)

Ancho-Honey Roasted Brussels Sprouts (No major allergens)

Proteins (Choose 2)

Smoked Brisket Burnt Ends – Chipotle Molasses Glaze (Allium)

Buttermilk-Brined Chicken Thigh – Roasted with Thyme Gravy (Dairy, Allium)

Mesquite-Grilled Redfish – Cactus Salsa Verde (Fish)

Vegan Entrée Option: Texas-Style Mushroom “Brisket” – Roasted Portobello, Black Garlic BBQ Glaze (Allium)

Desserts (Choose 1)

Warm Cornbread Tres Leches – Bourbon Whipped Cream • Candied Pecans (Dairy, Nuts, Egg, Gluten)

Gluten-Free Texas Chocolate Sheet Cake – Cocoa Ganache • Smoked Salt (Dairy, Egg)

FRENCH MENU

\$82.00 per person

Includes: 1 Salad or Soup, 2 Proteins, 2 Sides, 1 Dessert

Optional Add-ons: Extra Protein: +\$9, Extra Side: +\$5, Additional Course (Soup or Salad): +\$7

Salad

Frisée & Haricot Vert Salad

Frisée • Blanched Green Beans • Crispy Shallots • Dijon Vinaigrette • Toasted Walnuts

(Allergens: Nuts, Allium)

OR

Soup

Leek & Potato Velouté

Silky Potato & Leek Soup • Crème Fraîche • Chive Oil

(Allergens: Dairy, Allium)

Vegan Option: Made with oat milk & olive oil

Sides (Choose 2)

Pommes Purée – Classic French mashed potatoes (Dairy)

Braised Leeks with Lemon & Herbs (Allium)

Honey-Roasted Root Vegetables – Thyme • Carrots • Parsnips • Turnips (No major allergens)

Proteins (Choose 2)

Red Wine-Braised Beef Bourguignon – Pearl Onions, Carrots, Mushrooms (Allium, Alcohol)

Herb-Roasted Chicken Supreme – Mushroom Duxelles, Shallot Jus (Allium)

Butter-Poached Cod – Lemon Beurre Blanc, Fennel Pollen (Fish, Dairy)

Vegan Entrée Option: Lentil Cassoulet – Green Lentils, Root Vegetables, Tomato Confit (Allium)

Desserts (Choose 1)

Tarte Tatin– Apples, Puff Pastry, Crème Anglaise (Gluten, Dairy, Egg)

Vanilla Bean Crème Brûlée (Gluten-Free) – Caramelized Sugar Crust, Berries (Dairy, Egg)

MEDITERRANEAN MENU

\$88.00 per person

Includes: 1 Salad or Soup, 2 Proteins, 2 Sides, 1 Dessert

Optional Add-ons: Extra Protein: +\$8, Extra Side: +\$5, Additional Course (Soup or Salad): +\$6

Salad

Aegean Market Salad

Mixed greens • Cherry tomatoes • Pickled Red Onion • Olives • Cucumber • Lemon-Oregano Vinaigrette

(Allergens: Allium)

OR

Soup

Lemon Avgolemono – Greek Lemon-Rice Soup • Slow-Cooked Chicken Broth • Egg-Thickened

(Allergens: Egg, Allium)

Vegan Option: Lemon-Herb Rice Soup with Vegetable Broth

Sides (Choose 2)

Saffron Couscous – Golden Raisins • Herbs • Preserved Lemon (Gluten)

Roasted Mediterranean Vegetables – Zucchini • Eggplant • Red Pepper • Balsamic Glaze (Allium)

Olive Oil & Herb Mashed Chickpeas – Garlic • Tahini • Lemon (Sesame, Allium)

Proteins (Choose 2)

Braised Lamb Shoulder – Tomato • Rosemary • Kalamata Olives (Allium)

Chicken Tagine – Apricot Glaze • Preserved Lemon • Ras el Hanout (Allium)

Seared Sea Bass – Olive Tapenade • Fennel Salad (Fish)

Vegan Entrée Option: Stuffed Zucchini with Herbed Bulgur & Chickpeas – Pomegranate Molasses Glaze (Gluten)

Desserts (Choose 1)

Orange Blossom Semolina Cake – Honey Syrup • Pistachios (Gluten, Nuts, Egg)

Almond & Olive Oil Cake (Gluten-Free) – Citrus Glaze (Nuts, Egg)

AMERICAN HERITAGE MENU

\$97.00 per person

Includes: 1 Salad or Soup, 2 Proteins, 2 Sides, 1 Dessert

Optional Add-ons: Extra Protein: +\$12, Extra Side: +\$6, Additional Course (Soup or Salad): +\$8

Salad

Wedge Reimagined

Little Gem lettuce • Blue Cheese Mousse • Candied bacon • Pickled Shallots • Chive Oil

(Allergens: Dairy, Pork, Allium)

OR

Soup

Maine Lobster Bisque

Creamy Cognac Lobster Broth • Butter-Poached Claw Meat • Tarragon Crème

Vegan Option: Charred Heirloom Tomato Bisque with Basil Oil (No dairy) (Allergens: Shellfish, Dairy, Allium)

Sides (Choose 2)

Truffle Whipped Potatoes – Yukon Gold • Brown Butter • Chives (Dairy)

Roasted Heirloom Carrots – Honey Glaze • Thyme • Sea Salt (No major allergens)

Creamed Spinach Gratin – Parmesan Crust • Nutmeg (Dairy)

Proteins (Choose 2)

Beef Tenderloin Filet – Red Wine Demi-Glace • Herb Butter Crust (Allium, Dairy)

Butter-Poached Lobster Tail – Tarragon Butter • Lemon Microgreens (Shellfish, Dairy)

Surf & Turf Duo – Petite Filet + Seared Scallops • Brandy reduction (Shellfish, Dairy)

Vegan Entrée Option: King Trumpet Mushroom “Steak” – Smoked Mushroom Jus • Roasted Fennel • Beet Glaze (No major allergens)

Desserts (Choose 1)

Vanilla Bean Pavlova (Gluten-Free) – Crisp Meringue Shell • Citrus Curd • Macerated Berries (Egg)

Chocolate Bourbon Bread Pudding – Brioche • Toasted Pecans • Vanilla Anglaise (Gluten, Dairy, Egg, Nuts)

OPAL MENU

\$97.00 per person

Includes: 1 Salad or Soup, 2 Proteins, 2 Sides, 1 Dessert

Optional Add-ons: Extra Protein: +\$14, Extra Side: +\$6, Additional Course (Soup or Salad): +\$9

Salad

Winter Chicory & Poached Pear Salad

Endive • Baby Kale • Champagne-Poached Pear • Roquefort Crumble • Toasted Walnut Vinaigrette

(Allergens: Dairy, Nuts)

OR**Soup**

White Asparagus Velouté

Creamy White Asparagus • Tarragon Oil • Black Garlic Crème

Vegan Option: Velouté with cashew cream and no butter

(Allergens: Allium, Dairy, Nuts – vegan version available)

Sides (Choose 2)

Parmesan & Black Truffle Gratin Dauphinois – Thin-sliced Potato, Gruyère, Cream (Dairy)

Roasted Romanesco & Cauliflower Medley – Lemon-Garlic Brown Butter (Dairy, Allium)

Saffron Butter Farro – Toasted Almond, Herbs (Gluten, Nuts)

Proteins (Choose 2)

Beef Ribeye Medallion – Bone Marrow Jus, Smoked Shallot Butter (Allium, Dairy)

Butter-Poached Lobster Tail & Claw – Citrus Sabayon, Micro Tarragon
(Shellfish, Dairy, Egg)

Whole-Roasted Sea Bream Filet – Confit Fennel, Caper Brown Butter
(Fish, Dairy)

Vegan Entrée Option: Roasted Delicata Squash “Wellington” –
Mushroom Duxelles, Truffle Jus, Puff Pastry (Gluten – GF version
available)

Desserts (Choose 1)

Black Forest Gateau – Dark Cherry Compote, Whipped Ganache,
Chocolate Tuile (Gluten, Dairy, Egg)

Pistachio Mousse Dome (Gluten-Free) – Raspberry Gelée Center, Gold-
Dusted Glaze (Nuts, Dairy, Egg)

STERLING MENU

\$115.00 per person

Includes: 1 Salad or Soup, 2 Proteins, 2 Sides, 1 Dessert

**Optional Add-ons: Extra Protein: +\$12, Extra Side: +\$5, Additional
Course (Soup or Salad): +\$8**

Salad

Bitter Greens & Blood Orange Salad

Treviso • Arugula • Blood orange segments • Toasted hazelnuts •
Shaved ricotta salata • Champagne vinaigrette (Allergens: Dairy, Nuts)

OR

Soup

Golden Celeriac & Apple Soup

Silky celeriac purée • Green apple • Leek confit • Herb oil

Vegan Option: Coconut milk base, no dairy

(Allergens: Allium, Dairy – vegan available)

Sides (Choose 2)

Smoked Parsnip Purée – Brown butter finish (Dairy)

Charred Brussels with Date Syrup & Sea Salt (No major allergens)

Black Garlic Wild Rice Pilaf – Toasted almond, scallion (Nuts, Allium)

Proteins (Choose 2)

Reverse Seared Beef Tenderloin – Roasted shallot jus • Herb crust
(Allium, Dairy)

Pan-Roasted Halibut – Champagne beurre blanc • Pickled Fennel (Fish,
Dairy)

Duck Leg Confit – Crispy skin • Tart cherry gastrique (Allium)

Vegan Entrée Option: King Oyster Mushroom Bourguignon – Red wine
glaze • Root Vegetables • Rosemary Oil (Allium, Alcohol – no dairy)

Desserts (Choose 1)

Lemon Thyme Pavlova (Gluten-Free) – Citrus curd • Brûléed meringue
• Fresh berries (Egg)

Salted Caramel & Dark Chocolate Tart – Shortbread Crust • Flaky Salt
(Gluten, Dairy, Egg)

LIGHT BITES

Savory Skewers

\$42.00 per dozen

Teriyaki Chicken Skewers with Bell Peppers and Pineapple

Caprese Skewers with Fresh Mozzarella, Cherry Tomatoes and Basil

Grilled Vegetable Skewers with Seasonal Vegetables Medley

Gourmet Wraps

\$42.00 per dozen

Grilled Chicken Caesar Wraps with Romaine Lettuce and Parmesan Cheese

Turkey Club Wrap with Bacon, Lettuce, Tomato and Avocado

Veggie Hummus Wraps with Assorted Fresh Vegetables and Creamy Hummus

Mini Spring Rolls

\$42.00 per dozen

Vegetable Spring Rolls with Sweet Chili Sauce

Shrimp Spring Rolls with Soy Ginger Dipping Sauce

Chicken Spring Rolls with Peanut Sauce

Miniature Sliders

\$42.00 per dozen

Classic Beef Sliders with Cheddar Cheese

Grilled Chicken Sliders with Avocado and Chipotle Mayo

Vegetarian Sliders with Portobello Mushrooms and Roasted Red Pepper

Sourdough Sandwiches

\$42.00 per dozen

Smoked Salmon Tea Sandwiches with Dijon Mustard

Roast Beef and Horseradish Sandwiches with Arugula

Egg Salad Sandwiches with Watercress

Croissant Sandwiches

\$42.00 per dozen

Ham and Swiss Croissant Sandwiches with Dijon Mustard

Turkey and Cranberry Croissant Sandwiches with Baby Spinach

Veggie and Cream Cheese Croissant Sandwiches

Mini Pita Pockets

\$42.00 per dozen

Greek Chicken Pockets with Tzatziki Sauce and Cucumber

Falafel Pockets with Hummus and Pickled Vegetables

Caprese Pockets with Fresh Mozzarella, Tomatoes and Pesto



Mini Quinoa Cups**\$42.00 per dozen**

Mediterranean Quinoa Cups with Feta Cheese and Olives

Mexican Quinoa Cups with Black Beans, Corn and Salsa

Caprese Quinoa Cups with Mozzarella, Cherry Tomatoes and Balsamic Glaze

Miniature Quiches**\$42.00 per dozen**

Spinach and Feta Quiches

Bacon and Cheddar Quiches

Mushroom and Swiss Quiches

Mini Chicken-Fried Steak Biscuit**\$48.00 per dozen**

Buttermilk fried beef, black pepper gravy, scallion

Smoked Sausage & Cheddar Kolache Bites**\$44.00 per dozen**

Texas beef sausage, sharp cheddar, soft yeast dough

Gulf Crab & Jalapeno Fritters**\$54.00 per dozen**

Blue crab, roasted jalapeno, lime aioli

Pulled Pork Cornbread Muffins**\$46.00 per dozen**

Honey Cornbread, Smoked Pork, BBQ Glaze

Texas Pecan Crusted Goat Cheese Lollipops**\$46.00 per dozen**

Texas Goat Cheese, Toasted Pecans, Chile Honey Drizzle

Mini Frito Pie Cups**\$45.00 per dozen**

Chili Con Carne, Cheddar, Crema, Scallions

Grilled Peach and Mozzarella Skewers**\$48.00 per dozen**

Hill Country Peaches, Burrata, Basil, Balsamic

Smoked Turkey & Pickle Tea Sandwiches**\$40.00 per dozen**

House-Smoked Turkey, Mustard Butter, Brioche

Sweet Bites

Red Velvet Cake Bites with Ferrero Rocher

\$48.00 per dozen**Mini Cheesecake Bites****\$36.00 per dozen****SNACK BREAK**

\$5.00 per selection per person

- Seasonal Fruit Tray
- Assorted Chips
- Salsa & Tortilla Chips
- Guacamole & Tortilla Chips
- Crudit  & Ranch Dip

- Hummus & Pita
- Assorted Granola Bars
- Fresh Baked Cookies
- Assorted Yogurt

ALL DAY BEVERAGE

Silver

\$8.00 per person

Water Station • Coffee Station

Sugar Assortment • Half & Half

Gold

\$15.00 per person

Infused Water station

Choice of: Orange • Lemon • Lime • Cucumber • Mint

Premium Coffee Station • Sugar Assortment

Half & Half • Almond Milk • Oat Milk

Assorted Soda

Diamond

\$20.00 per person

Infused Water station

Choice of: Orange • Lemon • Lime • Cucumber • Mint

Premium Coffee Station • Sugar Assortment

Half & Half • Almond Milk • Oat Milk

Assorted Soda • Sparkling Water

Hot Tea Station

DRINK TICKET PACKAGES

Silver Package

\$7.00 per ticket

- 3 Domestic Beer option
- 1 House Red Wine option
- 1 House White Wine option
- Basic cocktails with our featured well liquor

Gold Package

\$8.00 per ticket

- 4 Domestic / Imported Beer options
- 2 House Red Wine option
- 2 House White Wine option
- 1 House “Bubbles” option
- 1 Featured Signature Cocktail
- 1 Featured Signature Mocktail
- Basic cocktails with our featured well liquor

Diamond Package

\$10.00 per ticket

- 4 Domestic / Imported Beer options

- 2 House Red Wine option
- 2 House White Wine option
- 1 House “Bubbles” option
- 2 Featured Signature Cocktail
- 1 Featured Signature Mocktail
- Basic cocktails with our featured well liquor
- All Non-Alcoholic Drinks Included

Beer & Wine = 1 Ticket
Cocktails = 2 Tickets

OPEN BAR PACKAGES (3 HOURS)

🍷 Full House Bar

\$40.00 per person

- House beer selection (3 featured beers)
- House red, white & sparkling wine (1 of each)
- Well liquor cocktails

🍷 Full Canopy Bar

\$47.00 per person

- House beer selection (5 featured beers)
- House red & white wine (2 selections each)
- House bubbles (1 selection)
- Well liquor cocktails
- Specialty cocktails (1)

🍷 Premium Canopy Bar

\$55.00 per person

- House beer selection (5 featured beers)
- House red & white wine (2 selections each)
- House bubbles (1 selection)
- Premium liquor cocktails
- Specialty cocktails (2)
- Specialty mocktail (1)

****Open bar packages include unlimited soda and sparkling water****



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