



SanTan

CATERING + EVENTS

GARDENS

SIGNATURE BUFFET

3 appetizers + 1 salad + 2 sides + 2 entrées | \$60 per person

APPETIZERS

choose three

HAND PASSED

chile lime hummus bites • VG, DF
bruschetta crostini • V
strawberry + brie in phyllo • V
potato + poblano taquitos • V
deviled eggs • V, GF, DF

mini mac + cheese bites
potato barrels
buffalo chicken dip bites
mini chicken bacon rolls
nashville chicken bites

carnitas tostadas • GF
swedish meatball
short rib crostini
burnt ends
chipotle bacon wrapped dates • GF

STATIONED APPETIZER UPGRADES

pretzel wall • +\$5 PP
spinach + artichoke dip • +\$5 PP

charcuterie board • +\$7 PP
chili lime hummus board • +\$5 PP

slider + french fry station • \$8 PP
additional appetizer • \$5 PP

SALADS

choose one

spinach caprese salad • V, GF
field greens salad • VG, GF

jalapeño caesar salad
strawberry pecan salad • V

SIDES

choose two

roasted rosemary red potatoes • VG, GF
aged white cheddar mac + cheese • V
garlic parmesan whipped potatoes • V, GF

green chile rice • VG, GF
vegetable medley • V, GF
garlic parmesan broccolini • V, GF

roasted Brussels sprouts • VG, GF
lemon garlic green beans • V, GF
rosemary heirloom carrot • V, GF

ENTRÉES

choose two

braised short rib • DF, GF
roasted prime rib • GF, DF
smoked tri-tip • GF, DF
beef stroganoff
meatloaf with brown gravy

lemon herb roasted chicken • GF
cajun chicken alfredo pasta
buttermilk fried chicken
crusted green chili chicken • GF

breaded tilapia
whiskey glazed salmon • GF, DF
spinach mozzarella portobello • V, GF
enchilada stuffed pepper • V, GF

STATIONED ENTRÉES UPGRADES

chef attended carving station • +\$500
suckling pig • +\$6 PP

pasta station • +\$8 PP
additional entrée • +\$6 PP

mac + mashed bar • +\$6 PP
plated dinner starting at • +\$15 PP

GRAZE + MINGLE

1 appetizer + 1 side + 1 entrée | \$45 per person

APPETIZERS STATION

choose one

DIP STATION

chile lime hummus + veggies • VG, GF

spinach + artichoke dip • V, GF

buffalo chicken dip + tortilla chips

FRENCH FRIES + TATER TOT STATION

traditional fries + tater tots

served with an assortment of dips

CHICKEN WING STATION

bone-in and boneless with three styles of sauces

served with Mr. P's pineapple habanero BBQ,

Devil's Ale BBQ, Garlic Parmesan Sauce

SIDES

choose one

MAC + CHEESE AND MASHED POTATO BAR

mac + cheese and mashed potatoes

served with an assortment of toppings

SALAD STATION

jalapeno caesar • VG, GF

field greens salad • VG, GF

VEGGIE STATION

rosemary heirloom carrot • VG, GF

roasted Brussels sprouts • VG, GF

vegetable medley • V, GF

SOUTHWEST FLARE STATION

mexi street corn • V

spanish rice • GF, DF

spicy black beans • VG, GF

ENTRÉE STATION

choose one

PIZZA STATION

three cheese pizza • V

prosciutto + hot honey

veggie pizza • V

PASTA + MEATBALL STATION

linguini alfredo + classic marinara in penne

traditional italian meatballs + swedish meatballs

SLIDER STATION

cheeseburger sliders

fried chicken sliders

hot ham + cheese sliders

CLASSIC ENTRÉES STATION

lemon herb chicken breast

meatloaf with brown gravy

ADD ON

additional appetizer station • +\$6 PP

additional side station • +\$6 PP

additional entree station • +\$10 PP

BBQ INFUSED BUFFET

2 appetizers + 2 sides + 3 proteins | \$36 per person

APPETIZERS

choose two

buffalo chicken dip + tortilla chips

french onion dip + potato chips • V, GF

spinach + artichoke dip • V, GF

deviled eggs • V, DF, GF

burnt ends

hummus + vegetables • VG, GF

mini mac + cheese bites

nashville chicken bites

SIDES

choose two

jalapeño caesar salad

field greens salad • VG, GF

bacon potato salad • GF

chef's mac + cheese • V

garlic parmesan whipped potatoes • V, GF

PROTEINS

choose three

BBQ chicken

smoked brisket

pulled pork

portobello mushroom • VG, GF

INCLUDED

pickles

coleslaw

slider buns

Devil's Ale BBQ sauce

Mr. Pineapple habanero BBQ sauce

TACO BAR

2 appetizers + 2 sides + 3 proteins | \$36 per person

APPETIZERS

choose two

chile lime hummus bites • VG, DF
carnitas tostadas • GF

potato + poblano taquitos • V
mini chicken bacon rolls

SIDES

choose two

jalapeño caesar salad
mexi street corn • V, GF
spanish rice • GF, DF

green chile rice • GF, VG
refried beans • GF
spicy black beans • VG, GF

PROTEINS

choose three

pork carnitas • GF, DF
smoked brisket
shredded chicken • GF, DF

blackened cod • GF
baja shrimp • GF, DF
grilled fajita vegetables • VG, GF

INCLUDES

house-made tortilla chips • VG, GF
soft flour tortillas • V
mixed cheese • V, GF
fire roasted salsa • VG, GF

guacamole • VG, GF
sour cream • V
pico de gallo • VG, GF
pickled jalapeño • VG, GF

ITALIAN INSPIRED BUFFET

2 appetizers + 1 salad + 2 pasta + 2 sauce + 2 proteins | \$30 per person

APPETIZERS

choose two

bruschetta crostini • v
mini meatballs

mini mac + cheese bites
caprese skewers • v, GF

SALADS

choose one

classic caesar salad
field greens salad • VG, GF
spinach caprese salad • v, GF

SAUCE

choose two

marinara • VG, GF
alfredo • v
garlic butter • v, GF
tomato basil cream sauce • v, GF

PASTA

choose up to two

penne
linguini
spaghetti
shells

PROTEINS

choose two

italian marinated chicken breast • DF, GF
italian breaded chicken breast
italian sausage • DF, GF
italian meatballs

ADD ONS

vegetable medley • + \$4 PP GF, V
charcuterie board • + \$7 PP

cheesy garlic bread • + \$2 PP V
additional protein • + \$6 PP

NOSHING STATION

pick 4 \$30 per person | pick 6 \$34 per person

BITES

mini mac + cheese bites

bruschetta crostini • v

potato + poblano taquitos • v

burnt ends

soft pretzel bites

Swedish meatballs

potato barrels

deviled eggs • v, GF, DF

mini chicken bacon rolls

pigs in a blanket

nashville chicken bites

cheeseburger sliders

DIP STATIONS

chile lime hummus + veggies • VG, GF

spinach + artichoke dip • v, GF

chip trio • v

buffalo chicken dip + tortilla chips

buttermilk onion rings w/ ranch

french onion dip + potato chips • v, GF

deep fried Brussels sprouts w/ chile lime ranch • GF

french fries with dipping sauces • v

mini grilled cheese with tomato soup • v

BRUNCH BUFFETS

TRADITIONAL \$36 pp

includes

BEVERAGES

orange juice

coffee

SIDES

hash browns • V, VG, DF, GF

bacon • GF, DF

sausage • GF, DF

EGGS

scrambled eggs with cheese • V, GF

SWEETS

fresh fruit • VG, GF

french toast • V

ELEVATED \$46 pp

includes

BEVERAGES

orange juice

coffee

mango iced tea

SIDES

chipotle bacon • GF, DF

crispy breakfast potatoes • V, VG, DF, GF

smoked salmon cream cheese with bagel bites

ENTREES

benedict frittata

biscuits + sausage gravy

SWEETS

french toast drizzled with strawberry sauce • V

fresh fruit • VG, GF

BAR PACKAGES

OPEN BAR

single running tab: all drinks ordered during event are placed on the primary bar tab to be paid when event concludes

CASH BAR

individual guests pay for their own drinks

DRINK TICKETS \$8 per ticket

tickets valid for any bar drinks

CAP BAR

predetermined limit on bar purchases. once limit is reached, guests may purchase drinks at their own expense

NA BEVERAGE \$4 pp

includes soda, iced tea, lemonade, and coffee

DESSERTS

CHURRO BAR \$8 pp

Chef's home-made warm golden churros dusted with cinnamon sugar served with: fudge • whipped cream • caramel • sprinkles • strawberry sauce

MARSHMALLOW DREAMS STATION \$8 pp

Fluffy little clouds of sweetness – dip, drizzle and enjoy!
Chef Crafted Rice Krispie treats– inquire about available flavors!

S'MORES BAR \$8 pp

Gather around the firepit and create your own sweet little moment. Toast, melt, stack and enjoy!
includes: chocolate sauce • peanut butter sauce • marshmallows • strawberries • graham crackers

DESSERT BARS \$8 pp

A curated selection of sweet treats!
includes: brownie bar • marshmallow with brown butter + sea salt • lemon crumb • toffee crunch blondie

LAVA CAKE \$8 pp • GF

A warm, rich chocolate cake filled with a warm, melty chocolate that spills with every bite.
Like a hug, but dessert.

SCOOPS + SIPS FLOAT BAR \$6 pp

House-brewed SanTan root beer + cream soda.
Served with vanilla ice cream, whipped cream, cherries and sprinkles.

FOOD + BEVERAGE UPGRADES

price points reflect cost per person | must be ordered in addition to your current menu

BRUSCHETTA STATION \$6 pp

A variety of fruit, cheese, meats and sauces to build your perfect bruschetta.

SUCKLING PIG \$6 pp • GF

Slow roasted, tender pork, carved fresh!

WING STATION \$8 pp

Hot, crispy and full of flavor – a little station to spice up the night! bone-in + boneless wings.

PRETZEL WALL \$5 pp

Includes soft bites, twists, whiskey cheese and mustard.

MAC + MASHED BAR \$6 pp

Mac + Cheese & mashed potatoes served with an array of toppings

FRIES + TOTS STATION \$6 pp

Assortment of dips and toppings to complete your favorite fried foods.

CHARCUTERIE \$7 pp

Curated bites of cheese, cured meats and fresh fruits – simple, delicious + shareable.

SLIDER + FRY STATION \$8 pp

Chicken + beef sliders and french fries come served with dips galore!

PASTA STATION \$8 pp

Mixtures of sauces, cheeses and herbs to build your perfect pasta dish!

COCKTAIL TOWERS

MARGARITA TOWER \$200

ESPRESSO MARTINI TOWER \$250

OLD FASHIONED TOWER \$300

HIS + HER TOWER (1/2 espresso 1/2 old fashioned) \$300

CUSTOM LABELED BOTTLES

50ml Bottles – \$4 per bottle

200ml Bottles – \$12 per bottle



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