

WINTER COCKTAIL PARTY PACKAGE

West Hills' Centennial Room

Three Hours of Open Beer, Wine, and Soft Drinks

BEAUTIFUL DISPLAY OF CHILLED SALADS AND CANAPÉS

International and Domestic Cheese Board | Seasoned Crackers Roasted Peppers, Marinated Mushrooms | Fresh Seasonal Fruit Display Herb-Marinated Grilled Garden Vegetables | Classic Crudités Chef's Selection of House-Made Chilled Salads and Hand-Crafted Canapés

Select 6 From Page 2

SELECT TWO STATIONS

BELLA PASTA

Penne ala Vodka

Tortellini with Pesto Cream

Sicilian Meatballs Marinara

Eggplant Rollatini, Herb Focaccia Bread

THE SLIDER BAR

Angus Burger Slider, Gruyere, Bacon, Caramelized Onions

Chicken Parmigiana Sliders, Mozzarella, Basil, Marinara

Accompanied by French Fries
Pickles, Mayo, Mustard, Ketchup, Ranch



Chicken and Waffles, Pulled Pork

Creamy Macaroni and Cheese, Panko Crust

Texas Style Corn Bread

Chef's Seasonal Cole Slaw

HACIENDA GRILL

Flour and Corn Tortillas, Pico de Gallo, Guacamole, Cheddar Cheese, Sriracha, Lime Wedges, Scallions Rice and Beans, Salsa Verde Seasonal Mexican Salad & Accompaniments

Carne Asada Beef

Mole Poblano Pulled Chicken

COFFEE STATION FEATURING FRESHLY BAKED COOKIES AND BROWNIES

\$60++
PER PERSON
50 PERSON MINIMUM







BUTLER-STYLE PASSED HORS D'OEUVRES

Bang Bang Cauliflower, Bleu Cheese

Bacon Wrapped Shrimp, Chipotle Honey Glaze

Tempura Fried Chicken Skewers, Thai Chili Glaze, Toasted Nori

Mini Brats on Pretzel Rolls, Mustard, Apple Sauerkraut

Crunchy Mac and Cheese Bites, Herbs, Bacon Marmalade

Nashville Hot Chicken Sliders, Pickle Chips, Mayo

Grilled Cheese with Tomato Bisque Shooters, Basil Creme

Roasted Vegetable and Edamame Potstickers

Gruyère Puff Tarts, Roasted Mushroom, Caramelized Onions, Bacon, Mustard Crema

Crispy Fried Risotto Arancini, Roasted Pepper Sauce, Shaved Parmesan Cheese

Bruschetta Tasting, Tomato Basil, Hummus, Vegetable Caponata

Savory Goat Cheese Tart, Sliced Pear, Dried Cranberries

Beef Carpaccio, Toasted Baguette, Horseradish, Tomato Compote