

SEVEN

EVENT MENU

Items priced per person - minimum 25 pieces

STARTERS

Welcome your guests to your event with any of our freshly prepared appetizers, served buffet style or as passed hors d'oeuvres upon request.

chilled appetizers

HUMMUS CRUDITE

\$9 per guest

classic hummus, fresh vegetables, feta, grilled pita

CHARCUTERIE BOARD

\$14 per guest

mix of assorted cheeses, sliced meats and sauces with grilled rosemary sourdough

CHARRED ONION DIP

\$9 per guest

charred red onion & gruyere dip with chives and house-made seasoned chips

COCKTAIL SHOOTERS

\$12 per guest

seasoned shrimp, classic cocktail sauce, lemon

POKE NACHO

\$14 per guest

ahi, ginger ponzu, edamame, cucumber, sriracha aioli, serrano, cilantro, sesame, nori, wonton

hot appetizers

SAVORY SPINACH DIP

\$8 per guest

melted cheese blend, garlic cream, fresh spinach, grilled pita

MEATBALLS & RED PEPPER SAUCE

\$12 per guest

pork and beef meatballs, ricotta spread, red pepper tomato, grilled rosemary sourdough

CHEESEBURGER SLIDERS

\$60 / dozen

dijonnaise, pickles, sauteed onion, american cheese

UPGRADE TO WAGYU - \$110 / dozen

SLOW COOKED CHICKEN WINGS

\$10 per guest

brined wings with choice of sauce: garlic parmesan or sweet heat

CRISPY CRAB SUSHI BOMBS

\$11 per guest

seasoned crab mix, nori cream, cucumber ginger salad, tobiko, sweet soy



BUFFET STATIONS

TRUFFLE STEAK FRITES

\$42 per guest

pepper crusted steak with black truffle cream sauce, truffle infused fingerling potatoes

STREET CORN MAC & CHEESE

\$24 per guest

roasted corn, heirloom tomato, parmesan, house seasoned cheese sauce, citrus bread crumb, cilantro

CHILEAN SEA BASS

\$48 per guest

fresh corn polenta, bacon jam

BRICK CHICKEN

\$32 per guest

brined chicken pieces, pepperoncini jus, smashed potatoes

BRAISED BEEF SHORT RIB

\$32 per guest

white cheddar mash, red wine demi

FAMILY STYLE SALADS & SIDES

Add any of our family style bowls to your buffet or sit-down dinner event

CRISPY BRUSSELS SPROUTS

\$8 per guest

raspberry honey glaze, bacon crumbles

SWEET POTATO TOTS OR HOUSE FRIES - \$7 per guest

served with ketchup, bbq sauce and ranch

ROASTED SEASONAL VEGETABLES - \$10 per guest

STREET CORN - \$8 per guest

lime aioli and citrus chile seasoning

TRUFFLE FRIES - \$14 per guest

crispy fries, parmesan, truffle oil, parsley

CHOPPED COBB - \$9 per guest

hard boiled egg, heirloom tomato, bacon, bleu cheese, grilled chicken, ranch

HOUSE SALAD - \$7 per guest

heirloom tomato, shredded cheese, candied pecan crumble, ranch

SONORAN CAESAR - \$8 per guest

blue corn crumble, corn, romaine, garlic caesar

VEGETABLE STIR FRY

\$10 per guest

seasonal vegetable, rice, sweet soy

FAMILY STYLE DESSERTS

The final touch for your event served family style or as individual plates upon request

CHOCOLATE MOUSSE - \$13 per guest

CREME BRULEE - \$13 per guest

LEMON MERINGUE - \$13 per guest

KEY LIME CHEESECAKE - \$12 per guest

DULCE DE LECHE CAKE

\$14 per guest

SEASONAL FRUIT WITH BROWN SUGAR CREAM

\$9 per guest



PLATED OFFERINGS

lunch tier - \$30 per guest available until 3pm daily

choose 3 items, pre-event, to offer on day of event

CLASSIC WAGYU BURGER

shredded lettuce, vine ripe tomato, chopped onion, american, tomato aioli, brioche bun with fries

BBQ CHICKEN WRAP

crispy chicken, lettuce, heirloom tomato, shredded cheese, bbq ranch with sweet potato tots

HERB-INFUSED CHICKEN MELT

chopped chicken, wilted spinach, candied tomatoes, provolone, pesto aioli with crispy fries

CLUB SANDWICH

turkey, ham, bacon, lettuce, tomato, classic mayo with crispy fries

tier 2 - \$60 per guest

choose 3 items from this menu or mix and match from tier 1, pre-event, to offer on day of event

STREET CORN MAC & CHEESE

roasted corn, heirloom tomato, parmesan, paprika white sauce, citrus bread crumb, cilantro

BRICK CHICKEN

brined 1/2 chicken, pepperoncini jus, smashed potatoes

GRAPEFRUIT GLAZED SALMON

cauliflower puree, watercress salad, grapefruit gastrique

GRILLED FLAT IRON STEAK

marinated flat iron, mashed potatoes and sauteed spinach

tier 3 - \$90 per guest

choose 4 items from this menu, pre-event, to offer on day of event

BRAISED BEEF SHORT RIB

white cheddar mash, red wine demi, sauteed spinach

FILET MIGNON

seared filet mignon with red wine demi glace, grilled asparagus and mashed potatoes

TRUFFLE STEAK FRITES

pepper crusted steak, black truffle cream sauce, parmesan truffle fries

GRAPEFRUIT GLAZED SALMON

cauliflower puree, watercress salad, grapefruit gastrique

STREET CORN MAC & CHEESE

grilled chicken, roasted corn, heirloom tomato, parmesan, paprika white sauce, citrus bread crumb, cilantro

BRICK CHICKEN

brined 1/2 chicken, pepperoncini jus, smashed potatoes

NOIR SHRIMP PASTA

red pepper butter, citrus, yellow bell, ink linguini, salmon roe

CHILEAN SEA BASS

fresh corn polenta, roasted vegetable succotash, bacon jam



40 OZ. TOMAHAWK FOR THE TABLE
\$160 - minimum 4 per party



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BEVERAGE OFFERINGS

tier 1

INCLUDED LIQUORS

\$16 per drink

Tito's
Western Son Gin
Bacardi
Cuervo Tradicional Blanco
Maker's Mark
Dewar's White Label

INCLUDED WINES BY THE GLASS

\$12 per drink

Seaglass Sauvignon Blanc
Mer Soliel Silver Chardonnay
Mirassou Pinot Noir
Bonanza Cabernet Sauvignon

DOMESTIC BEER

\$8 per drink

Coors Light
Michelob Ultra
Miller Lite

PREMIUM / CRAFT BEER

\$9 per drink

Angry Orchard
Dos Equis Lager
Four Peaks Kilt Lifter
Guinness
Modelo
Papago Orange Blossom
Peroni
Heineken 0.0

BOTTLED WATER

FIJI - \$8 per drink

SOFT DRINKS

\$8 per drink



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BEVERAGE OFFERINGS

tier 2

INCLUDED LIQUORS

\$18 per drink

Grey Goose
Hendricks
Cruzan Single Barrel
Casamigos Blanco
Buffalo Trace
Johnnie Walker Black

INCLUDED WINES BY THE GLASS

\$14 per drink

Sonoma-Cutrer Russian River Ranches
Whitehaven Sauvignon Blanc
Four Graces Pinot Noir
Clay Shannon Sauvignon Blanc

DOMESTIC BEER

\$8 per drink

Coors Light
Michelob Ultra
Miller Lite

PREMIUM / CRAFT BEER

\$9 per drink

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Dos Equis Lager
Four Peaks Kilt Lifter
Guinness
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