

# CATERING

## +the prjkt+

THE PRJKT CONCESSIONS



[PRJKTGROUP.COM](http://PRJKTGROUP.COM)

## BUFFET PACKAGES

### SOUTHWEST FIESTA \$60 per-person

#### APPETIZER STATION

**Deluxe Nacho Bar** - Tortilla Chips, Warm Nacho Cheese Sauce, Fresh Salsa, Sour Cream, Chopped Onions and Cilantro

#### BUFFET

**Tacos** (2 per-person) served with warm Tortillas and Pico de Gallo, Shredded Cheddar, Shredded Lettuce Fresh Salsa, Salsa Verde and Lime Wedges (Includes Shredded Chicken & Grilled Carne Asada)

#### **Rancho Style Cheese Enchiladas**

**Southwest Salad** – Chopped Salad with Spiced Black Beans, Chopped Tomatoes, Jicama, Cucumber, Tortilla Chips, Cilantro, Shredded Jack and Cheddar served with Cilantro-Lime Vinaigrette

#### **Spanish Rice**

#### **Slow Simmered Pinto Beans**

### WEST COAST LUAU \$70 per-person

#### APPETIZER STATION

**Fish Taco Bar** - Blackened White Fish, Warm Tortillas, Chipotle Cream, Salsa, Cabbage and Lime Wedges

#### BUFFET

**Kahlua Pulled Pork** – slow roasted, shredded and infused with Kahlua BBQ sauce

**Teriyaki Grilled Chicken** – Bell Peppers, Pineapples and Onions in a teriyaki sauce

#### **Tropical Fresh Fruit Medley**

**Island Rice** with Mandarin Oranges, Dried Cranberries and Toasted Almonds

**CA Baby Green Salad** with Mandarin Oranges, Sun-Dried Cranberries, Candied Pecans with a Raspberry Vinaigrette

**Hawaiian Sweet Rolls** and Butter

*Add Coconut Shrimp served with a sweet chili sauce for \$6 per-person*

### CALIFORNIA CUISINE \$80 per-person

#### APPETIZER

**Ceviche Cup** - fresh white fish cooked in citrus juice, mixed with onion, herbs and topped with house made tortillas chip (Tray passed)

#### BUFFET

**Smoked Tri-Tip** - rubbed in garlic, salt, pepper, herbs and sliced thin

**Grilled Lemon-Herb Chicken** - marinated in olive oil, garlic, rosemary & thyme

**Roasted Vegetables** - with Broccoli, Cauliflower, Carrots and Zucchini with Lemon Garlic Butter

**Beet Salad** - Mixed greens, beets, goat cheese, toasted walnuts, Balsamic Vinaigrette

**French Rolls** with butter

## **BBQ**

2 Proteins/2 Sides - \$55 per-person

3 Proteins /3 Sides - \$65 per-person

**Proteins** - Tri-Tip, Pulled Pork, Mixed Sausage, Chicken (BBQ or Fried), Cheeseburgers or Hot Dogs

**Sides** - BBQ Baked Beans, Corn Bread, Watermelon Slices, Macaroni Salad, Green Garden Salad or Potato Salad

## **APPETIZER Meatballs**

**ITALIAN FEAST \$45 per-person**

### **APPETIZER**

**Meatballs** stuffed with mozzarella cheese (tray passed)

### **BUFFET**

**Penne Pasta** with a choice of red meat sauce or white basil alfredo

**Lasagna** (choice of meat or cheese)

**Sausage and Peppers**

**Classic Caesar Salad**

**Garlic Bread**

*Add tray passed Caprese Salad Skewers for \$3 per-person*

**TACO TACO \$30 per-person**

**2 Tacos** per-person (*choice of carne asada and chicken*)

**Spanish Rice**

**Slow-Simmered Pinto Beans**

**Southwest Caesar Salad** - with Tortilla Strips, Roasted Pepitas, Cherry Tomatoes and Parmesan served with Cilantro Lime Vinaigrette

## **\*HERITAGE BBQ PACKAGES\***

*The world famous Heritage BBQ is the culinary team that handles the food at SeaSalt's Honkey Tonk! For private events, all of our venues have access to the Heritage BBQ Catering packages below (in addition to the other packages included in this document).*

*Heritage BBQ is a true Central Texas-style BBQ, executed at an elite level. With 12-16+ hours cook times and deep smoke penetration, these meats will be the star of the show! Known as the Best BBQ in CA !!*

2 Proteins/2 Sides - \$70 per-person

3 Proteins /3 Sides - \$85 per-person

**Proteins** - Tri-Tip, Brisket, Pulled Pork, Chicken Thighs

**Sides** - BBQ Baked Beans, Corn Bread, Watermelon Slices, Macaroni Salad, Green Garden Salad or Potato Salad

## ADDITIONAL SIDES

### SALADS

*Sub \$4 // A la Carte \$8*

**CA Baby Green Salad** with Mandarin Oranges, Sun-Dried Cranberries, Candied Pecans with a Raspberry Vinaigrette

**Southwest Caesar Salad** - with Tortilla Strips, Roasted Pepitas, Cherry Tomatoes and Parmesan served with Cilantro Lime Vinaigrette

**Green Garden Salad** - with Cherry tomatoes, Sliced Cucumbers, Sliced Black Olives, Croutons, Hearty Ranch Dressing

**Beet Salad** - Mixed greens, beets, goat cheese, toasted walnuts, Balsamic Vinaigrette

**Chinese Chicken Salad** - fresh lettuce, cabbage, carrots, sweet mandarin oranges, crunchy almonds and cilantro all tossed a ginger-sesame vinaigrette

**Tossed Caprese Salad**- with Cherry Tomatoes, Pesto Marinated Mozzarella, Sliced Bermuda Onion finished with Balsamic Glaze

**Pasta Salad**- with Vegetables, Cheese & Sun-Dried Tomatoes

**Potato Salad** – Rotini pasta, Red onion, bell pepper, tomatoes, olives, pepperoni, cubed mozzarella cheese and freshly grated parmesan cheese served with a house-made vinaigrette

**Macaroni Salad** – creamy, chilled pasta salad tossed in a tangy mayonnaise-based dressing with diced celery, onion, and bell pepper, and mixed with mustard, vinegar, and sweet relish

---

**Roasted Vegetables** - with Broccoli, Cauliflower, Carrots and Zucchini with Lemon Garlic Butter

Grilled Brussel Sprouts- tossed in a sweet balsamic glaze and finished with a touch of olive oil, sea salt & pepper

**Elote Cream Corn** - with butter, lime, mayo, cotija cheese and topped with chile pepper, chipotle powder, cumin, dried cilantro & salt

**BBQ Baked Beans** –tender beans simmered in a smoky sauce with brown sugar, BBQ sauce, and a house-made blend of spices

**Island Rice** with Pineapple, Orange Segments and Cilantro *Sub \$3 // A la Carte \$6*

**Spanish Rice**– *Sub \$3 // A la Carte \$6*

**White Rice** – *Sub \$3 // A la Carte \$6*

**Fresh Garlic & Butter Mashed Potatoes** – *Sub \$3 // A la Carte \$6*

**3-Cheese Mac N Cheese** – sub \$3 | a la carte \$5.50

**Seasonal Fresh Fruit** - *Sub \$3 // A la Carte \$6*

**Watermelon Slices** – *Sub \$2 // A la Carte \$4*

**French Rolls** – *A la Carte \$3*

**Sweet Hawaiian Rolls** – *A la Carte \$3*

**Sweet Corn Bread**– *A la Carte \$3*

**Tortilla Chips & Salsa** – *A la Carte \$3*

## **BOARDS AND BARS**

*These are not full meals and can only be added to the buffet packages. Additional Staffing Fees May Apply.*

**Charcuterie Board** (\$25) Cheddar cheese, Imported Brie, Spicy Jack, Goat Cheese, Gouda, Asiago, Prosciutto di Parma, Variety of Salamis, Soppressata, Grapes, Seasonal Berries, Dried Apricots, Walnuts, Candied Pecans, Local Jams, Spicy Mustard, Local Honey

**Fish Taco Bar** (\$9) Blackened White Fish, Warm Tortillas, Chipotle Cream, Salsa, Cabbage and Lime Wedges

**French Fry Bar** (\$8) Served with Ketchup, Salt and Pepper (add chili, cheese & onions for \$2)

**Deluxe Nacho Bar** (\$7) Tortilla Chips, Warm Nacho Cheese Sauce, Fresh Salsa, Sour Cream, Chopped Onions and Cilantro (add chili, cheese & onions for \$2 / add Pulled Pork, Birria or Chicken for \$5 / add Guacamole – \$4)

**Street Taco Bar** (\$10) - Warm Tortillas, Pico de Gallo, Salsa Fresca, Chopped Cilantro and Onions, Shredded Lettuce and Chopped Tomatoes (choice of chicken, carne asada, birria or carnitas)

## **TRAY PASSED APPETIZERS**

**Charcuterie Cones** (\$15) 3 Skewers of assorted cheeses, Italian deli meat, pickles, olive & crackers all in a individual hand-held cone

**Ahi Cucumber Bites** (\$9) - ahi poke served atop a cool cucumber slice topped with spicy mayo, poke sauce & a savory sesame seed sprinkle

**Mac & Cheese Balls** (\$8) - golden, crispy orbs with a crunchy breaded exterior and a warm, gooey, cheesy macaroni center

**Mini Poke Bowls** (\$12) - cubes of fresh, marinated ahi tuna served over rice and topped with fresh avocado, poke sauce and sesame seeds

**Ceviche Cup** (\$12) fresh white fish cooked in citrus juice, mixed with onion, herbs and topped with house made tortillas chip

**Shrimp Cocktail Shooter** (\$10) - chilled, cooked shrimp served with a tangy cocktail sauce and drizzled with fresh lemon

**Beef & Cilantro Empanadas** (\$8) - savory pastry filled with seasoned ground or shredded beef, cilantro and traditional spices

**Prosciutto Melon Skewers** (\$8) - cantaloupe topped with salty, savory prosciutto, fresh basil and mozzarella, threaded onto a skewer and drizzled with balsamic glaze

**Boursin & Fig Crostini** (\$8) - a toasted baguette topped with boursin cheese, fig jam, chopped pistachios and drizzled in hot honey

**Caprese Salad Skewers** (\$8) - fresh mozzarella balls, cherry tomatoes, and basil leaves threaded onto a skewer, and drizzled with olive oil, salt, pepper, and a tangy balsamic glaze

**Meatball Skewers** (\$9) - beef meatball and mozzarella served with a house-made marinara dipping sauce

**Mozzarella Sticks** (\$8) - battered sticks of mozzarella cheese, fried until the outside is golden and crispy and served as an appetizer with marinara

**Thai Peanut Chicken Satay** (\$12) - grilled chicken served with a rich, creamy, sweet, savory, and slightly spicy peanut dipping sauce

## DESSERTS

*Minimums May Apply*

*Custom Orders Available Upon Request*

**OG S'mores Bar** (\$9) Traditional Graham Crackers, Marshmallows & Hershey Chocolate

**Gourmet S'mores Bar** (\$12) Traditional Graham Crackers, Keebler Chocolate Dipped Crackers, XL Jumbo Marshmallows, Assortment of Flavored Marshmallows, Assortment of Ghirardelli Chocolate Squares & Traditional Hershey Chocolate

**Cookies** (\$4) *choice of...* Chocolate Chip, Double Chocolate Chip, White Chocolate Macadamia Nut, Snickerdoodle, Sugar

**Double Chocolate Brownies** (\$4)

**Mini Cheesecake Bites** (\$5) Assortment of Flavors

**Tropical Fruit Sorbet** (\$12) Assortment of frozen fruit sorbet served in fruit rind

**Mini Haagen Dazs IceCream Cups** (\$6) Assortment of Flavors

**Lemon Bars** (\$9) buttery shortbread crust topped with a tangy, sweet, bright lemon curd filling and dusted with powdered sugar

**Churro Cones** (\$10) warm, sweet, cinnamon-sugar flavor of a fried churro, placed in a convenient cone and drizzled in chocolate

## **BRUNCH**

### **CAFE'-STYLE BREAKFAST \$25 per-person**

Assorted bagels with cream cheese & butter  
Croissants & muffins (assorted flavors)  
Yogurt cups with granola & berries

### **CLASSIC BREAKFAST BUFFET \$35 per-person**

Bacon or sausage  
Scrambled Eggs  
Breakfast potatoes or hash browns  
Bagels *with cream cheese*  
Muffins or croissants  
Fresh fruit

### **PREMIUM BREAKFAST \$45**

Breakfast burritos (mix of bacon, sausage & veggie)  
Bacon & sausage  
Bagels *with cream cheese, avocado, tomato and lemon pepper*  
Mini Pancakes *with butter & maple Syrup*  
Croissants & muffins  
Yogurt parfait bar  
Fresh fruit

### **POPULAR ADD-ONS**

Mini pastries or donut holes (\$5)  
Chicken & Waffle Skewers (\$10)  
Fruity Pebble French Toast (\$10)  
Chilaquiles (\$12)

Juice & Coffee Service (\$3-\$5)  
*Option to add Baileys, whipped cream, misc toppings (custom)*

Bottomless Mimosas (\$20 for 2 hours - Served with OJ & Cranberry Juice)

Bloody Mary Bar (Custom)