



CATERING MENU



Appetizers

3 ITEMS: \$18/PERSON

4 ITEMS: \$22/PERSON

5 ITEMS: \$26/PERSON

ADD ONS: \$4/PERSON

Toasted Pretzels

Parmesan, Cheese Fondue, Stout Mustard

x Cheeseburger Sliders

Smoked Cheddar, Pickles, Grilled Onions, Thousand Island

Hummus

Olive Oil, Za'atar, Carrots, Grilled Naan Bread

Traditional Wings

Choose Up To Three Flavors:

Buffalo, Honey Hot, Blood Orange Habanero, House Bbq, Spicy Garlic

x Quesadilla

Cheddar Jack, Grilled Onions & Peppers, Sour Cream, Salsa

Creamy Spinach Artichoke Dip

Baked With Jack, Parmesan & Cream Cheese Served With Tortilla Chips

Creamy Queso Dip

Crispy Tortillas Chips

Crispy Chicken Tenders

Famous Chicken Tenders

Street Corn Fritters

Queso Fresco, Roasted Garlic Aioli

House-made Fire Roasted Salsa^

Served with Crispy Tortillas Chips

x House-Made Guacamole

Served with Crispy Tortillas Chips

Crispy Cheese Curds

Battered White Cheddar Curds, Marinara, Buttermilk Ranch Dressing

Hand-Crafted Pizza Bar \$19/PERSON

Gluten-free crust available

Salads

Please select one

Caesar Salad

Crisp Romaine, Parmesan, Grilled Naan Bread, Caesar Dressing

x House Salad

Crisp Romaine, Seasonal Tomatoes, Red Onions, Dried Cranberries, Watermelon Radish

Dressings Please select two

Buttermilk Ranch | Cranberry Vinaigrette | Caesar
Blood Orange Vinaigrette | Southwest | Bleu Cheese

Pizzas Please select three

x Original Cheese

Marinara, Mozzarella, Provolone, Parmesan

x Pepperoni

Marinara, Mozzarella, Pepperoni, Fresh Basil

Margherita

Basil Pesto, Fresh Mozzarella, Seasonal Tomatoes, Fresh Basil

x KC BBQ

House Bbq Sauce, Mozzarella, Smoked Chicken, Red Onions, Micro Cilantro



The Works

Marinara, Mozzarella, Pepperoni, Italian Sausage, Applewood Bacon, Grilled Onions, Wild Mushrooms, Black Olives, Fresh Basil

Mediterranean

Basil Pesto, Fresh Mozzarella, Roasted Garlic, Seasonal Tomatoes, Artichokes, Black Olives, Baby Arugula

Wild Mushroom

Olive Oil, Mozzarella, Wild Mushrooms, Grilled Onions, Fresh Herbs

Blueberry

Prosciutto, Goat Cheese, Fresh Blueberries, Grilled Onions, Baby Arugula, Honey



CATERING MENU



FAJITA & TACO BAR \$24/PERSON

Starters Please select one

Fire Roasted Salsa & Tortilla Chips
House-Made Guacamole & Tortilla Chips

Proteins Please select two

x Adobo Grilled Chicken
Braised Short Rib
Blackened Fish*
x Carnitas

Sides

Black Beans
Spanish Rice

Accompaniments

Grilled Onions & Peppers | Corn Tortillas |
Sour Cream | Cheddar Jack Cheese | Black Beans
| Spanish Rice | Shredded Lettuce | Pico De Gallo |
Jalapeños



THE FEAST \$34/PERSON

Starters

Assortment of Fresh Vegetables, Fruits & Cheeses
Freshly Baked Rolls & Honey Butter

Salads Please select one

x Caesar Salad
Crisp Romaine, Parmesan, Grilled Naan Bread, Caesar Dressing

House Salad

Crisp Romaine, Seasonal Tomatoes, Red Onions, Dried Cranberries, Watermelon Radish

Dressings Please select two

Buttermilk Ranch | Cranberry Vinaigrette | Caesar Blood
Orange Vinaigrette | Southwest | Bleu Cheese

Mains Please select two

x Prime Rib**
Herb Crusted Garlic, Horseradish Sauce, Au Jus

Brown Sugar Spiral Ham^

Oven Roasted Salmon*
Fresh Herbs & Lemon

^\$100 Carving Station Fee/ 30 Guest Minimum

Sides Please select two

Mac & Cheese
x Garlic Mashed Potatoes
x Roasted Root Vegetables
Creamy Napa Slaw
Roasted Red Potatoes

SMOKE-HOUSE BBQ \$24/PERSON

Salads Please select one

Caesar Salad
Crisp Romaine, Parmesan, Grilled Naan Bread, Caesar Dressing

x House Salad

Crisp Romaine, Seasonal Tomatoes, Red Onions, Dried Cranberries, Watermelon Radish

Dressings Please select two

Buttermilk Ranch | Cranberry Vinaigrette | Caesar Blood
Orange Vinaigrette | Southwest | Bleu Cheese

Mains Please select two

x BBQ Grilled Chicken
x Slow Roasted Pulled Pork
Cheeseburger Sliders

Sides Please select two

Mac & Cheese
x Garlic Mashed Potatoes
x Roasted Root Vegetables
Creamy Napa Slaw
Roasted Red Potatoes





CATERING MENU



LUNCH BREAK \$20/PERSON

Salads Please select one

Caesar Salad

Crisp Romaine, Parmesan, Grilled Naan Bread, Caesar Dressing

x House Salad

Crisp Romaine, Seasonal Tomatoes, Red Onions, Dried Cranberries, Watermelon Radish

Dressings Please select two

Buttermilk Ranch | Cranberry Vinaigrette | Caesar Blood Orange Vinaigrette | Southwest | Bleu Cheese

Sides

Seasoned Potato Chips
Creamy Napa Slaw

Sandwiches Please select two

Add A Third Sandwich For \$4 More /Person

Caprese

Seasonal Tomatoes, Fresh Mozzarella, Fresh Basil, Olive Oil, Sea Salt

x Flying Pig

Pulled Pork, House BBQ Sauce, Creamy Napa Slaw, Crispy Onions

x Smoked Turkey Club

Applewood Bacon, Smoked Cheddar, Swiss, Avocado, Shredded Lettuce, Seasonal Tomatoes, Basil Pesto Aioli

Veggie Naan

Smoked Portobello Mushroom, Roasted Peppers, Seasonal Tomatoes, Chipotle Aioli, Pickled Onions, Baby Arugula

X - Signature Mavrix Item

COFFEE & TEA \$3/PERSON

Signature Blend Coffee
Decaffeinated Coffee
Iced Tea Or Hot Tea

DESSERT ADD ONS \$3/PERSON

House Made Cookies
Chocolate Brownie Bites
Seasonal Cheesecake Bites
Pizookie

TRADITIONAL BREAKFAST

\$12/PERSON

Assorted Muffins
Seasonal Fruits
Scrambled Eggs
Home Fries
Breakfast Sausage
Applewood Bacon
Regular & Decaffeinated Coffee
Fresh Squeezed Juices

A LA CARTE BREAKFAST ADD ONS:

\$3/PERSON

Buttermilk Pancakes & Maple Syrup
Croissants & Danish
Individual Assorted Yogurts



*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU.