

APPROVED
SEP 05 2018

BOARD REPORT

**BOARD OF RECREATION
AND PARK COMMISSIONERS**

NO. 18-187

DATE: September 5, 2018

C.D. 5

BOARD OF RECREATION AND PARK COMMISSIONERS

SUBJECT: RANCHO PARK GOLF RESTAURANT CONCESSION – APPROVAL OF SELECTION OF THE TAVERN AT RANCHO PARK, LLC. AS THE HIGHEST RANKED AND BEST QUALIFIED PROPOSER (RFP: CON-G18-002)

A.P. Diaz _____ V. Israel _____
R. Barajas _____ S. Piña-Cortez _____
H. Fujita _____ *N. Williams NBW



General Manager

Approved X Disapproved _____ Withdrawn _____

RECOMMENDATIONS:

1. Approve the selection of The Tavern at Rancho Park, LLC as the highest ranked and best qualified proposer from the Request for Proposal (RFP) process for the Rancho Park Golf Restaurant Concession in accordance with staff recommendations and details set forth in this Report; and
2. Authorize Department of Recreation and Parks (RAP) staff to negotiate the terms and conditions of a concession agreement with The Tavern at Rancho Park, LLC for the Rancho Park Golf Restaurant Concession for a period of ten years with one five-year extension option exercisable at RAP's General Manager's sole discretion, subject to review and approval by the Board of Recreation and Park Commissioners (Board), Mayor, and City Attorney as to form.

SUMMARY

The Rancho Park Golf Course Restaurant (Concession) is part of the 18-hole, par 71 championship course at Rancho Park Golf complex located in the Cheviot Hills community of Los Angeles at 10460 W. Pico Blvd., Los Angeles, CA 90064. The golf complex features golf cart rentals; a double-deck driving range; putting greens; a halfway house; and clubhouse where the restaurant and bar concession serves food and beverages, including alcohol.

The Concession is currently operated under the terms of an expired Interim Concession Agreement which began on February 1, 2010, between the City of Los Angeles and Rancho Golf Restaurant, Inc. (RGR).

In 2017, the Concession generated annual gross receipts of One Million, Forty-Two Thousand, Three Hundred Six Dollars (\$1,042,306) which produced a four percent (4%) revenue share to RAP of Forty-One Thousand, Seven Hundred Ten Dollars (\$41,710).

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OVERVIEW OF RFP PROCESS

On March 16, 2018, RAP released a Request for Proposal (RFP) for the redevelopment, operation, and maintenance of Rancho Park Golf Course restaurant concession. Advertisement of the opportunity was conducted on websites at Food-Management.com (FM) and Nation's Restaurant News (NRN.com); email to recipients of FM, NRN, and Restaurant Hospitality; on Los Angeles Business Journal, on RAP's website, on the Los Angeles Business Assistance Virtual Network (LABAVN), and by correspondence to interested parties from a list maintained by RAP.

On April 11, 2018, RAP received two proposals from RGR and The Tavern at Rancho Park, LLC (TRP). RAP reviewed each proposer's background and experience, financial capacity; and compliance with City contracting procedures to ensure conformance with the RFP's Level I requirements. Each of the responses passed the Level I review and advanced to Level II.

A three-member evaluation panel (Panel) consisting of staff with golf course and concessions experience conducted the Level II review, which entailed a comprehensive assessment of each firm's written proposal and in-person interviews. At the conclusion of the interviews, the Panel deliberated, ranked, and scored proposers in conformance with the Level II scoring criteria. The maximum number of points possible was one hundred, distributed across the following five categories: Capital Investment, Business Plan, Compensation Plan, Experience & References, and Management & Operations. Scores for each proposer per category are detailed in Attachment A.

The panel unanimously scored TRP as the highest ranked and best qualified proposer, with an average score of 93.33. RGR scored 84.67 points.

DISCUSSION

The RFP's primary objectives were to solicit qualified concessionaires who would provide:

- Food and beverage service at Rancho Park Golf Course 365 days a year
- A vibrant, relaxed dining experience for golf course patrons and the general public
- High quality food served with minimum wait times at affordable prices
- Five star customer service
- A fair and respectful employment environment
- Improvements and equipment required to operate the concessions

A detailed breakdown of each category is described below:

Capital Investment (Maximum 25 points)

The RFP required restoration, upgrades, and enhancement to RAP's aging golf eatery infrastructure at Rancho Park Golf Course. Proposers were instructed to submit a description of planned improvements, estimated costs, financial plan, and indicate the source of funding. A phasing plan and plan for service while improvements are underway were required. The

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restaurant concession requires a full service kitchen serving freshly prepared foods and bar serving alcohol, non-alcoholic beverages, and snacks. Wi-Fi connectivity meeting RAP's high standards is also required for patron access and use.

TRP proposed the highest Capital Investment. Their capital improvement highlights include remodel of the restaurant and bar lounge with removal of the dividing wall to create a larger uniform space; patio additions; remodel of the clubhouse entryway, restrooms (to ADA specification) and lounge; and remodel of the halfway house. Their investment for Furniture, Fixtures, and Equipment (FF&E) include new furniture and commercial kitchen equipment, and customization/placement of a food service Airstream trailer. The improvements and FF&E are planned for completion within the first year with an estimated construction duration of six months. TRP also proposed to design and build a first-class banquet hall in the space which currently houses the former golf pro shop and locker rooms which are underutilized by today's golfers. The addition of a banquet hall was not a requirement of the RFP and TRP proposed to build it out subject to a successful launch of the restaurant and bar.

	Tavern at Rancho Park (TRP)	Rancho Golf Restaurant (RGR)
Capital Investment for Leasehold Improvements	\$1,961,874 (A)	\$1,310,000 (B)
Cap. Investment for Furniture, Fixtures, Equipment	\$559,956	\$452,569
Architectural, Engineering, In-House Fees	\$261,326	\$70,000
Subtotal – Capital Investment Commitment	\$2,783,156	\$1,832,569
Mid-Term Refurbishment	Ongoing refurbishment included in Cap. Inv. for Leasehold Improvements	\$477,000
Future Banquet Hall Development (C)	\$1,502,028	Banquet Hall Dev. Included in Cap. Inv. for Leasehold Improvements
Total	\$4,285,184	\$2,309,569

(A) Includes maintenance/refurbishment

(B) Includes Banquet Hall Development

(C) If determined viable by TRP

The design aesthetics of TRP's capital investment (Attachment B) was preferred over RGR's and TRP will also paint and refresh the exterior of the Clubhouse. TRP's construction timeline is also shorter to minimize disruption of Rancho Park Golf operations.

Business Plan (Maximum 20 points)

A Proposer's Business Plan was required to describe how they will meet the objectives of the RFP including menu concepts reflecting the cultural diversity of golf clientele and surrounding communities, compliance with the Los Angeles Food Policy Council's Good Food Purchasing Guidelines, menu pricing, hours of operation, sales and marketing plans, community outreach, and possible partnerships. Proposers were encouraged to propose additional amenities and were required to submit a Pro Forma financial statement.

TRP will feature two of LA's rising star chefs, husband and wife team Christian Page and Elia

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Aboumrad to elevate the menu and feature upscale dinner service to bring incremental revenue from non-golfers. TRP proposed to create a cocktail lounge and a glass-wall micro-brewery offering six unique styles of beer at Rancho Park. RAP staff believes this offering will also add revenue from an untapped market as craft brews are very popular with millennials who often share the experience via social media which translates to free marketing. TRP will focus additional service to golfers with the provision of a mobile golf cart for sandwiches, snacks and drinks on the golf course. TRP will also install a custom Airstream food truck, complete with grill, at the Driving Range to serve driving range patrons. RGR would also have placed a mobile golf cart into service on the greens, and later in the day the cart would be parked at the driving range as the solution to service driving range patrons. However, TRP's Airstream food truck will be permanent at the driving range, is a visual draw, can provide more choices with its grill, and will act as support service during remodeling of the restaurant and kitchen. TRP will also service driving range patrons by installing technology devices at multiple stalls of the driving range that maximize efficiencies and drive profitability. RGR did not propose to install technology-based ordering at the driving range. With TRP, patrons can easily view menus, select food and beverage, at or near their stall, for delivery. The service from TRP is expected to help RAP generate additional driving range revenue because of the enhanced food and drink service, which also enhances the golfer experience through convenience. The restaurant by TRP will generate evening dining revenue because of the upscale cuisine and draw from the celebrity chefs who already have a following. The menus for the restaurant and banquet service ("Tavern at Rancho Park") and halfway house ("Fairways Halfway Café") are provided and feature unique offerings (Attachment C).

Compensation (Maximum 20 points)

Under the RFP, the fee to operate the concession is the greater of a Minimum Annual Guarantee (MAG) or a percentage of gross receipts as proposed in the categories of food and non-alcoholic beverages, and separate percentage for alcohol. The minimum acceptable MAG set by RAP for this concession is \$100,000. RAP also set the minimum acceptable MAG for years two through ten as the greater of 103% over the previous year's MAG, or 90% of the actual paid rent for the previous contract year.

RGR proposed a higher Year 1 Minimum Annual Guarantee (MAG) over TRP. RGR also proposed higher revenue share percentages in all categories:

	Rancho Golf Restaurant (RGR)	Tavern at Rancho Park (TRP)
Minimum Annual Guarantee	\$108,000	\$100,000
Food & Non-Alcoholic Beverages	10%	6%
Alcoholic Beverages	12.5%	6%
Special Events	10%	6%
Vending Machine	10%	6%

Monthly Revenue Share to RAP will be based on the MAG, or the percentages on gross receipts, whichever is greater. RGR outscored TRP in Compensation, worth 20 percent of the combined categories for evaluation. However, RAP staff believes the difference will be made up in greater revenue produced by TRP due to superior amenities, food and beverage offerings,

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and business plan.

Experience & References (Maximum 15 points)

The RFP required proposers have at least three years of experience in the last five years actively operating and managing a similar business generating annual sales of at least \$1,000,000. On-site managers are required to have ten years' experience in food and beverage management.

TRP scored higher than RGR in this category. TRP is comprised of multiple team members and investors with positive experience in multiple restaurants and airport eateries. Both Proposers' references were contacted and their respective reviews were favorable. However, more weight was given to TRP for the caliber of its references. Strong support of TRP was provided from the Washington DC Airports and Los Angeles International Airport managers. RGR has three eateries at the Los Angeles Mall, but it did not include the contract administrator of these eateries, General Services Department, as a contact for reference check. RAP has had operational challenges with RGR in past years.

Management & Operations (Maximum 20 points)

Proposers were instructed to provide information relating to their management structure and operations plan toward a high quality concession. This included organizational structure, staffing plan, customer service plan, employee training, and facility maintenance plan.

TRP scored higher than RGR in this category. RAP staff found that TRP's corporate team is comprised of several professionals who have impressive resumes and key roles to ensure successful food and beverage service at Rancho Park Golf. In addition to a strong executive team with decades of experience, the team includes a Chief Designer, Small Business Enterprise Managing Partner, VP of Construction, VP of Human Resources, VP of Finance, and VP of Development. TRP will have additional key team members onsite in the roles of General Manager, Restaurant Manager, Restaurant Assistant Manager/Supervisor, Executive Sous Chef, and Human Resources Manager. TRP will partner with Cedd Moses who is the founder of several popular cocktail lounges in Downtown L.A. for aid in liquor service concepts and success. TRP expressed its commitment to cleaning and maintaining the interior of the restaurant facility as well as the entrance into the facility including the immediate exterior of building and internal public restrooms.

CONCLUSION

RAP staff and the Panel found that TRP proposed more extensive Capital Investment, a large professional team, preferred concepts for operations, and presented the most qualified proposal. In addition, TRP has many successful food service businesses. Therefore, RAP staff recommends that the Board authorize approve the selection of TRP as the highest ranked and best qualified proposer from the RFP process and authorize RAP staff to negotiate the terms and conditions of a concession agreement with TRP.

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ENVIRONMENTAL IMPACT STATEMENT

Staff will include an environmental review and CEQA determination as part of the Board's consideration of an approval of the terms and conditions of a concession agreement with TRP.

FISCAL IMPACT STATEMENT

There is no fiscal impact to RAP's General Fund which will result from this Board action.

This Report was prepared by Stanley Woo, Management Analyst II, Finance Branch, Concessions Unit.

LIST OF ATTACHMENTS:

- A) Proposal Score Results
- B) Renderings of Proposed Improvements
- C) Menus for The Tavern at Rancho Park including Fairways Halfway House, Micro-Brew

Golf Food and Beverage RFP
Proposals/Interviews for Rancho Park Golf Restaurant
May 24, 2018
Score Results

	<u>Tavern at Rancho Park, LLC</u>		<u>Rancho Golf Restaurant, Inc.</u>	
	Points Rec'd		Points Rec'd	
1. Capital Investment (25 points possible)	Panelist 1	23	Panelist 1	20
	Panelist 2	23	Panelist 2	21
	Panelist 3	22	Panelist 3	19
Avg. Points Rec'd and Subtotal:	22.67	68	20.00	60
2. Business Plan (20 points possible)	Panelist 1	20	Panelist 1	16
	Panelist 2	20	Panelist 2	19
	Panelist 3	19	Panelist 3	14
Avg. Points Rec'd and Subtotal:	19.67	59	16.33	49
3. Compensation Plan (20 points possible)	Panelist 1	17	Panelist 1	19
	Panelist 2	17	Panelist 2	20
	Panelist 3	17	Panelist 3	20
Avg. Points Rec'd and Subtotal:	17.00	51	19.67	59
4. Experience & References (15 points possible)	Panelist 1	15	Panelist 1	12
	Panelist 2	15	Panelist 2	13
	Panelist 3	14	Panelist 3	11
Avg. Points Rec'd and Subtotal:	14.67	44	12.00	36
5. Management & Operations (20 points possible)	Panelist 1	20	Panelist 1	17
	Panelist 2	19	Panelist 2	19
	Panelist 3	19	Panelist 3	14
Avg. Points Rec'd and Subtotal:	19.33	58	16.67	50
Total Points		280		254
Average Score		93.33		84.67
Rank		1		2
Total Points from each Panelist	Panelist 1	95	Panelist 1	84
	Panelist 2	94	Panelist 2	92
	Panelist 3	91	Panelist 3	78
Average		93.33		84.67























BREAKFAST

All egg dishes served with a side of Crispy Smashed Fingerling Potato and Toast or Croissant

CALIFORNIA OMELET 14

3 Fluffy Chino Farms eggs, Avocado, Charred Corn, Cilantro Crema, Queso Fresco

CLASSIC FRENCH OMELET 12

3 Fluffy Chino Farms eggs, Comte, Chives

BESPOKE EGGS 15

Chino Farms Eggs any style, choice of meat

CORNERED BEEF HASH & EGGS 16

House Made Corned Beef Hash, Chino Farms Eggs, House Hot Sauce

STEAK & EGGS 24

10 oz Hanger steak, Chino Farms eggs, Avocado Lime Cream

BRIOCHE BREAKFAST SANDWICH 11

Soft Scrambled Chino Farms Eggs, Cheddar, chives, caramelized onion, sriracha mayo

BREAKFAST BURRITO 12

Chino Farms Eggs, Roasted Potatoes, Cheddar, Beeler's Bacon

CHILAQUILES VERDES 12

Crispy Tortilla chips, Scrambled Chino Farms Eggs, Monterey Jack, Salsa Verde, Sour Cream, Queso Fresco

FRENCH TOAST BRULEE 12

Thick cut Brioche with Crispy Bruleed Crust, with Seasonal Preserves, Kumquat Butter, Maple syrup

BUTTERMILK PANCAKES 11

Massive stack served with Whipped Butter and Maple Syrup

*add Bananas Foster topping or Blueberry Compote for \$3

THE CONTINENTAL 12

Greek Yogurt, Granola, Seasonal Preserves, honey, seasonal fruit & berries, local pastries

OVERNIGHT OATS 10

Almond Milk, Gluten Free Steel Cut Oats, Maple Syrup, Dried Wild Blueberries

SIDES

BEELER'S APPLEWOOD SMOKED BACON 5

BEELER'S BREAKFAST SAUSAGE 5

CRISPY SMASHED POTATOES 4

WHITE CHEDDAR GRITS 4

GREEK YOGURT 4

TOAST Sourdough, Whole Grain, Brioche 2

CROISSANT 2

FRUIT SALAD 4

SCRAMBLED EGGS 5

AVOCADO 3

BAGEL w/ Cream cheese 3

HOUSEMADE BISCUITS 3

LUNCH

APPETIZERS

BUFFALO WINGS 6 wings/8 12 wings/14
Sriracha Butter and Garlic Sauce, Blue Cheese Dressing, Carrots, Celery

CRISPY CALAMARI 14
Marinara, Remoulade, Fresh Lemon

TRIO OF SLIDERS 12
Grassfed Beef, Gruyere, Caramelized Onion, Thousand Island

STREET TACOS 3 tacos/12
Corn Tortillas, Carne Asada, Onion, Cilantro, Guajillo Salsa

FRITO CHILI PIE 8
Fritos, Housemade Chili, Cheddar, Red Onion

IRISH NACHOS 10
Waffle Fries, Melted Monterey Jack, Brisket Gravy, Sour Cream

BEER BATTERED ONION RINGS 7
Garlic Buttermilk Dressing

SALADS

CHOPPED COBB SALAD half/13 full/16
Mary's Chicken Breast, Beeler's Bacon, Avocado, Tomato, Blue Cheese, Hard Boiled Egg, choice of dressing

CHINESE CHICKEN SALAD half/13 full/16
Poached Mary's Chicken Breast, Shredded Iceberg, Napa Cabbage, Carrot, Scallion, Cilantro, Toasted Sesame, Crispy Wontons, Sesame Soy Vinaigrette

CLASSIC CAESAR half/ full/11
Chopped Romaine, Parmigiano Reggiano, Herbed Croutons, Caesar Dressing

MEXICALI SALAD half/10 full/13
Chopped Romaine & Iceberg, Charred Corn, Avocado, Pico de Gallo, Black Beans, Queso Fresco, Queso Oaxaqueno, Cilantro Lime Dressing

TUSCAN GIARDINIERE SALAD half/10 full/13
Tuscan Kale, Fresh Mozzarella, Heirloom Tomatoes, Roasted Peppers, Castelvetrano Olives, Creamy Lemon Parmesan Dressing

WILD ARUGULA SALAD half/10 full/13
Wild Rocket Arugula, Extra Virgin Olive Oil, Fresh Lemon, Parmigiano Reggiano, Cracked Black Pepper

*add chicken to any salad for an additional \$6

**Initial proposed menu and pricing is subject to minor modifications prior to opening based on inflation and commodity pricing*

LUNCH CONTINUED

SANDWICHES

BRISKET DIP 14

Slow Braised Brisket, Provolone, French Baguette, Pan Jus

CALIFORNIA CLUB SANDWICH 13

Smoked Turkey, Beeler's Bacon, Gruyere, Lettuce, Tomato, Avocado, Aioli, Toasted Sourdough

DELUXE GRILLED CHEESE 10

Gruyere, Cheddar, Provolone, Caramelized Onion, Dijon

PATTY MELT 14

Classic Cassell's patty grilled on Rye bread with caramelized onions and gruyere

CLASSIC CHEESEBURGER 14

3 cuts of beef ground in house and grilled with choice of cheese, Lettuce, Tomato, Onion, Pickle, Thousand Island

HOUSEMADE VEGGIE BURGER 13

Vegan Patty made with mushrooms, grains, and umami flavors, Lettuce, Tomato, Onion, Pickle, Vegan Mustardy Mayo

DOWNTOWN DOG 10

All Beef Hot Dog wrapped in Beeler's Bacon, with Grilled Onions & Peppers, Mustard, Mayo, & Ketchup

BBQ BRISKET 13

Sliced Brisket, Housemade BBQ Sauce, Bread and Butter Pickles

CRISPY CHICKEN SANDWICH 12

Buttermilk Fried Chicken, Bread and Butter Pickles, Poppyseed Coleslaw, Spicy Mayo

CRISPY FISH POBOY 12

Tempura Battered Whitefish Fillets, Shredded Lettuce, Tomato, Remoulade, Leidenheimer Bread

CUBANO 13

Roast Pork, Ham, Gruyere, Yellow Mustard, Pickles, Cuban Bread

CAPRESE SUB 11

Fresh Mozzarella, Tomato, Basil, EVOO, Balsamic Reduction

TUNA SANDWICH OR MELT 13

Solid White Albacore, Mayo, Red Onion, Pickles, Iceberg Lettuce, Tomato, Rye or Sourdough

GRILLED VEGETABLE PANINI 11

Grilled Market Vegetables, Harissa Spread, Fried Shallots, Fontina

SPECIALTIES

FISH TACOS 3/ea

Crispy Fried White Fish, Shredded Cabbage, Tomato, Pickled Onion, Avocado Cilantro Crema

STREET TACOS 3/ea

Carne Asada, Onion, Cilantro, Guajillo Salsa

HERB GRILLED CHICKEN 12

Red Quinoa, Grilled Vegetables, Sauvignon Blanc Dijon Sauce

PETIT STEAK 24

8 oz New York Steak, Kennebec Fries, Red Onion Marmalade

SIDES

Kennebec Fries w/ Organic Ketchup	3
Sweet Potato Waffle Fries w/ House Ranch	4
Beer Battered Onion Rings w/ Black Strap BBQ	4
Side Salad	3
Fruit Plate	bowl 4/plate 7
Grilled Vegetables	7
Cole Slaw w/ Poppyseed Dressing	3

DINNER

APPETIZERS

BUFFALO WINGS 6 wings/8 12 wings/14
Sriracha Butter and Garlic Sauce, Blue Cheese Dressing, Carrots, Celery

CRISPY CALAMARI 14
Marinara, Remoulade, Fresh Lemon

TRIO OF SLIDERS 12
Grassfed Beef, Gruyere, Caramelized Onion, Thousand Island

STREET TACOS 3 tacos/12
Corn Tortillas, Carne Asada, Onion, Cilantro, Guajillo Salsa

FRITO CHILI PIE 8
Fritos, Housemade Chili, Cheddar, Red Onion

IRISH NACHOS 10
Waffle Fries, Melted Monterey Jack, Brisket Gravy, Sour Cream, Scallions

BEER BATTERED ONION RINGS 7
Garlic Buttermilk Dressing

GRILLED SHRIMP COCKTAIL 15
Charred Tomato Puree, Horseradish, Lemon, Worcestershire

BLUE CRAB CAKE 16
Arugula Salad, Lemon Tarragon Aioli

BURRATA W/ PESTO AND HEIRLOOM TOMATOES 11
Lemon Pesto, Heirloom Tomatoes, Micro Basil, Crostini

BLUE CORN CHIPS W/ MANGO CHIPOTLE SALSA 7

CRAB ARTICHOKE MORNAY GRATIN 14
Dungeness Crab, Artichoke Hearts, Bechamel, Gruyere, Crostinis

SALADS

CLASSIC CAESAR 11
Chopped Romaine, Parmigiano Reggiano, Herbed Croutons, Caesar Dressing

ROASTED BEET AND GOAT CHEESE 13
Wild Arugula, Candied Walnuts, Tangerine Vinaigrette

FARMER'S MARKET SALAD 11
Mixed Greens, Rainbow Carrot, Grape Tomato, Broccolini, Housemade Ranch

ICEBERG WEDGE 12
Red Onion, Bacon, Grape Tomato, Chives, Housemade Blue Cheese Dressing

BURRATA CAPRESE 13
Whole Milk Burrata, Heirloom Tomatoes, Basil, EVOO, Balsamic Reduction, Toasted Pine Nuts

ENTRÉES

TAGLIATELLE BOLOGNESE 15

Pork, Veal, Beef, Tomato, Cream, Parmigiano Reggiano

PAPPARDELLE WITH MUSHROOM RAGU 14

Light Creamy Sauce with Crimini & Porcini Mushrooms, Fresh Thyme, Parmigiano Reggiano

ROTISSERIE CHICKEN 15

Rice Pilaf, Pickled Beet Salad, Garlic Sauce

MISO GLAZED SALMON 18

Sauteed Kale, Shiitake Farro Risotto, Garlic Ponzu

BEELER'S TOMAHAWK PORKCHOP 17

Roasted Root Vegetables, Apple Celeriac Puree, Pan Jus

FLANNERY BEEF PRIME FILET 30

10 oz Filet Mignon, Potato Leek Hash, Swiss Chard, Bearnaise

GRASSFED SPENCER STEAK 39

16 oz Ribeye, Potato Puree, Roasted Brussels Sprouts, Peppercorn Cognac Sauce

POT ROAST AU JUS 17

Slow Braised Chuck Roast, Whipped Potatoes, Braised Winter Greens

SOUTHERN BUTTERMILK FRIED CHICKEN 15

3 Piece Crispy Fried Mary's Chicken, Whipped Potatoes, Succotash, Pan Gravy

DESSERT

DARK CHOCOLATE CAKE 7

Banana Caramel Filling, Ganache, Cocoa Nibs

WEDDING CAKE 6

Fluffy Vanilla Cake layered with fresh berries and Whipped Cream

MASCARPONE CHEESECAKE 6

Lavender Honey, Blueberry Rum Compote

BANANA CREAM PIE 6

All Butter Pie Crust, Banana Custard, Fresh Bananas, Whipped Cream, Shortbread Crumble

GRANNY'S APPLE PIE 6

All Butter Pie Crust, Cinnamon Spiced Granny Smith Apples, Lattice Crust

*add Vanilla Bean Ice Cream for \$2

CHURRO ICE CREAM SANDWICH 5

Vanilla Bean Ice Cream Sandwiched Between Fried Crispy Dough, Dusted with Cinnamon Sugar

TOASTED ALMOND BERRY TRIFLE 6

Mascarpone Cream Layered with Fresh Seasonal Berries, Cake Crumbles, Toasted Almonds

KID'S MENU

Oven Fried Mary's Chicken Tenders, Broccoli, Housemade Ranch 11

Grilled Chicken Quesadilla, Salsa Fresca, Baby Carrots 10

Housemade Mac N Cheese, Broccoli 8

*add Grassfed Beef Italian Sausage \$4

Grilled Hot Dog, Veggie Tots, Apple Wedges 9

Grassfed Beef Sliders, Cheddar Cheese, Sweet Potato Wedges 11

Spaghetti and Turkey Meatballs, Organic Tomato Sauce, Parmesan 11

Buttered Egg Noodles 5

Fruit Bowl 5

EXAMPLE BANQUET / SPECIAL EVENT MENU FROM OUR CHEF PARTNERS



Hors D'oeuvres

COLD HORS D'OEUVRES (PER DOZEN)

- Deviled eggs, cornichon, espelette \$36
- Cheese plate, nuts, assorted nuts, assorted jams & Crackers \$108
- Eggplant rollatini, piquillo peppers, salsa verde \$60
- Bruschetta, burrata, tomatoes, basil, olives \$60
- Confit fingerling potato, crème fraiche, trout roe, frisse, red onion \$72
- Puff pastry, onion-citrus marmalade, goat cheese, porcini oil \$60
- Serrano ham, ripe melon, basil salt \$72
- Spring roll, market vegetables, young ginger, mustard-shoyu sauce \$36
- Gravlax, pumpnickel toast, chive cream cheese \$72
- Lobster salad, in soft Hawaiian bun sambal mayo \$72

HOT HORS D'OEUVRES (PER DOZEN)

- Pork belly bites, honey, hot sauce, sesame seeds, scallions \$72
- Arancini, fried risotto, black truffles, fontina cheese \$60
- Sonoma lamb meatballs, yogurt sauce, eggplant, mint \$72
- Grilled cheese sandwich, cultured butter, aged cheddar, griddled ham, pickles \$72
- Corn-pup lollipops, smoked sausage, Anson Mills corn meal, yellow mustard \$48
- Falafel, flatbread, cucumbers, yogurt, tahini, hot sauce \$60
- Crispy veggies, cauliflower, romesco, zucchini & squash skewers, pesto \$60
- Braised lamb, tzatziki, feta, olive tapenade \$72
- Cassell's slider, cheddar, iceberg, pickle, thousand island \$72
- Mini meatball parmesan, house-ground meatballs, marinara, mozzarella \$72
- Tomato soup shots \$24



Lunch or Dinner Buffet

LUNCH OR DINNER BUFFET

*All meals include choice of 1 Salad 2 entrees and 3 sides
Served with Roll and Butter
Iced Tea Service*

SALAD

Choice of: Mixed green with goat cheese and balsamic dressing or Classic Caesar Salad

MAIN

Boneless Skinless Chicken

Roasted Chicken

Choose from Marsala Sauce, Parmesan, Picatta, Garlic Rosemary

Chicken Florentine

Stuffed Chicken Parmesan

BEEF

Tender Roast Beef

Flat Iron Steak

Prime Rib

FISH

Herb Roasted Salmon

*Baby Bay Shrimp, Clams, Pollack Fish and Crab
in a Garlic Butter and White Wine Sauce*

Mahi Mahi

Served with Cole Slaw and Tartar Sauce

SIDES

Potato Puree with choice of horseradish or garlic sauce

Roasted Asparagus

Sauteed Broccoli or Spinach

Grilled Veggies

Risotto

Rice Pilaf or Saffron Rice

DESSERTS

Chef's choice

\$69/person



Sophistication

APPETIZER

Vegetable Tart

Goat cheese mousse, asparagus, roasted beets, confit tomatoes, cherry tomatoes, roasted zucchini topped with fines herbes and a honey balsamic vinaigrette

ENTRÉE

Red Snapper

Roasted and served with capers, Kalamata olives, lemon sofrito and confit tomatoes finished with snapper au jus

-or-

Pork Chop

Roasted and caramelized accompanied with a truffled potato galette and pork honey au jus

DESSERT

Chocolate Pot de Crème

with a citrus gelée and fresh citrus wedges

Wedding Cake



Reception

Specialty Stations

A labor fee of \$150+ will apply for service under 25 guests

TACO BAR | \$22

*Traditional mini soft corn tacos with choice of carne Asada or Chicken
Served with chopped cilantro and onions, red and green salsa
Add Shrimp | +\$9*

FAJITAS | \$22

*Chicken and Beef fajitas sautéed with onions peppers
Served with warm mini flour tortillas, fresh salsa, sour cream, and guacamole
Add shrimp | +\$9*

MINI DESSERT STATION | \$12

*Assorted miniature pastries and petit fours including:
Crème puffs, éclairs, cannoli, mousse cups, fruit tarts, cheesecake, milk and cookies*

FAREWAYS

GRAB & GOLF STAND

BREAKFAST BURRITO 8
BREAKFAST SANDWICH 8
HAM & CHEESE CROISSANT 7
GREEK YOGURT 4
OVERNIGHT OATS 7
SEASONAL SMOOTHIES
COLD PRESS JUICE
COFFEE
ESPRESSO

TUNA SALAD SANDWICH 11
TURKEY & PROVOLONE PESTO SANDWICH 9
HAM & GRUYERE W/ DIJON SANDWICH 9
BBQ BRISKET SANDWICH 11
CARNE ASADA BURRITO 9
FRITO CHILI PIE 8
BACON WRAPPED HOT DOG 5
HALF SMOKE 5

HALFWAY CAFÉ

BUFFALO WINGS 6 wings/8 12 wings/14
Sriracha Butter and Garlic Sauce, Blue Cheese Dressing, Carrots, Celery
TRIO OF SLIDERS 12
Grassfed Beef, Gruyere, Caramelized Onion, Thousand Island
STREET TACOS 3 tacos/12
Corn Tortillas, Carne Asada, Onion, Cilantro, Guajillo Salsa
CHILI BOWL 9
House Ground Chuck, Pinto Beans, Peppers, Onions, Parsley, Cumin
CHIPOTLE CHICKEN QUESADILLA 11
Grilled Mary's Chicken Breast, Monterey Jack, Chipotle Salsa, Sour Cream
FRITO CHILI PIE 8
Fritos, Housemade Chili, Cheddar, Red Onion
BACON WRAPPED HOT DOG 8
Grilled Onions & Peppers, Mustard, Mayo, Ketchup
HALF SMOKE 8
Smoked Sausage, Housemade chili, Cheddar, Onions

SEASONAL SMOOTHIES, COLD PRESS JUICE, COFFEE, ESPRESSO

MOBILE CART

Bottled Beers
Shots & Cocktails

CHIPS & GUACAMOLE 5
GRANOLA/PROTEIN/ENERGY BARS 2
HUMMUS WITH RAW VEGGIES & PITA 6
TUNA SALAD SANDWICH 11
TURKEY & PROVOLONE PESTO SANDWICH 9
HAM & GRUYERE W/ DIJON SANDWICH 9
ASSORTED CHIPS 2
ROASTED PEANUTS 2

SEASONAL SMOOTHIES
COLD PRESS JUICE
COFFEE
ESPRESSO

EXAMPLES OF ONSITE CRAFT BREWED BEER MENU CURATED BY CEDD MOSES

Pumpkin Belly

Kettle-Sour Pumpkin-Spic
Tangy, Malty, Spicy
Tulip \$5

Gretzky

Grätzer · 4.3% ABV
100% Oak SMOKE
Goblet \$5

Clacson

Lemongrass Gose
Tart, Lemongrass, Hi
Tulip \$7

Saisonetta

Saison · 4% ABV
Rye Session Saiso
Tulip \$6.50

Spirited Saison

Saison · 6.3% ABV
Dry, Fruity Unspice
Tulip \$7

Le Mule

Ginger Lime Saiso
Ginger nose & lime flavors con
Tulip \$7

Nigel (Nitro)

English Pale Ale on N
Smooth and crush
Pint \$6

Simul In Vita

American Whea
Wheat forward, li
Pint \$6.50

Mateo

Golden Ale · 4.9
Spicy Saaz hops, sugar co
Pint \$6.50

Honeycut

Session IPA · 4.2
Crisp with Pineapple
Pint \$7

Canyonero

Hoppy Amber ·
Orange pith, pi
Pint \$7

Lazy River

Hazy IPA · 6.4%
Juicy, citrusy, h
Pint \$8

Kablamo

Rye IPA · 6.7% A
Citrusy Hops &
Pint \$8

Traction IPA

American IPA · 7
Mango, cut gras
Pint \$8

Open Water

Double IPA · 9.2
Aggressive, Weedy, P
Half Pint \$5

Crazy Gideon

Double IPA · 9.4
Strawberry, Citr
Half Pint \$5

Christmas Mi...

American Barleyw
Hearty & Full of f
Snifter \$8

McCasey (Nitr...

Dry Irish Stout NI
Creamy, Roasty
Pint \$6.50

Velveteen Ra...

Oatmeal Stout ·
Chewy & Choco
Goblet \$7

Skeleton Crew

Rye Porter · 7%
38% Rye
Pint \$7

Cowboy Curtis

Smoked Porter
Campfire smoke, ch
Pint \$7

Porter Rico

Imperial Porte
Strong, Chocol
10oz Goblet ...

Scotch, Scot...

Scotch Ale · 9.9
Robust, malty, hi
Goblet \$8

Aurora Lutea

6.4% ABV
Sour Mango Sa
500ml Bottle...

Umbra Secu...

10.5% ABV
Bourbon Barrel A
500ml Bottle...

Anthem Che...

Cider · 5.5% AB
Wandering Aeng
Tulip \$9

Judgment Day

Belgian Quad
The Lost Abbey
Snifter \$9