



# MAVERICKS

BEACH CLUB

Private Events Catering Menu



## trays

## BUFFET STYLE

PERFECT FOR GROUPS OF ALL SIZES

## COLD

**\$40 CHIPS, SALSA & GUAC** (serves 20)  
fresh corn tortilla chips, salsa roja  
guacamole

**\$60 CAESAR SALAD** (serves 20)  
romaine lettuce, creamy caesar  
dressing, shaved parmesan,  
croutons

**\$80 CHOPPED SALAD** (serves 20)  
romaine, salami, mozzarella cheese,  
heirloom tomato, red onion,  
pepperoncini, cucumber, chick pea,  
red wine vinaigrette

**\$150 CEVICHE** (serves 20)  
shrimp, jalapeno, tomato, cucumber,  
onion, micro cilantro, avocado, mango,  
tortilla chips

**\$150 SHRIMP COCKTAIL** (serves 20)  
shrimp served with cocktail  
sauce+lemon

**\$150 ANGUS SLIDERS** (50 sliders)  
angus beef patty, cheddar cheese,  
lettuce, tomato, onion, garlic aioli

## HOT

**\$60 FRENCH FRIES** (serves 25)  
skinny french fries, served with side of garlic  
aioli and ketchup

**\$80 SEASONAL VEGGIE SKEWERS** (35 skewers)  
seasonal grilled market vegetables, balsamic  
reduction

**\$100 SWEET CHILI BRAISED CHICKEN  
SKEWERS** (35 skewers)  
braised chicken breast, sweet chili sauce,  
chives

**\$120 CITRUS SHRIMP SKEWER** (35 skewers)  
citrus shrimp, olive oil, reposado tequila,  
garlic, red onion, parsley, red pepper flakes

**\$120 MAVERICKS MACARONI** (serves 30)  
pasta with a three cheese blend  
*add on:* applewood smoked bacon crumbles

**\$120 BEER BRINED CHICKEN WINGS**  
*choose your flavor:* (50 wings)  
buffalo, garlic parmesan, lemon pepper,  
bbq, atomic (hot!), cajun, honey garlic

## \$400 ULTIMATE CHARCUTERIE BOARD (serves 40)

vast selection of fresh meats, hard & soft cheeses, vegetables, assorted peppers,  
crackers, breads, dips and spreads!

A MAVERICKS FAN FAVORITE!

# prix fixe

## BAJA CALIFORNIA

\$40 PER PERSON - 25 PERSON MINIMUM

build your own taco bar

### starter

#### CHIPS, SALSA & GUAC

fresh corn tortilla chips, salsa rojo  
guacamole

### entrée

#### CHOOSE TWO PROTEINS:

carne asada, shredded chicken, carnitas

### sides & toppings bar

spanish rice, mixed beans, shredded cheddar jack cheese, pico de  
gaillo, shredded lettuce, queso fresco, chipotle aioli, lime crema,  
guacamole

### SUGGESTED ADD ONS

#### \$60 CAESAR SALAD (serves 20)

baby romaine hearts, creamy  
caesar dressing, shaved parmesan,  
croutons

#### \$150 SHRIMP COCKTAIL (serves 20)

shrimp, clamato juice, tabasco, ketchup,  
cucumber, celery, tomato, red onion,  
jalapeno, avocado

#### \$150 CEVICHE (serves 20)

shrimp, jalapeno, tomato, cucumber,  
onion, cilantro, avocado, cutwater  
mango, tortilla chips

# prix fixe

## THE SURF

\$50 PER PERSON - 25 PERSON MINIMUM  
buffet style

### starter

#### CEVICHE

shrimp, jalapeno, tomato, cucumber,  
onion, micro cilantro, avocado, mango,  
tortilla chips

### salad

#### CHOPPED SALAD

romaine, salami, mozzarella cheese,  
heirloom tomato, red onion, pepperocini,  
cucumber, chick pea, red wine vinaigrette

### entrée

#### CHOOSE TWO POKE PROTEINS:

ahi  
shrimp  
salmon

### sauces

wasabi aioli  
ponzu sauce

### sides

furikake sticky rice, fresh wonton  
chips, and edamame

## SUGGESTED ADD ONS

**\$80 SEASONAL VEGGIE SKEWERS**  
seasonal grilled market vegetables,  
balsamic reduction (35 skewers)

**\$120 CITRUS TEQUILA SHRIMP SKEWER**  
shrimp, olive oil, reposado tequila, lemon  
juice, orange juice, garlic, red onion,  
parsley, red pepper flakes (serves 20)

# prix fixe

## THE MEDITERRANEAN

\$60 PER PERSON - 25 PERSON MINIMUM

buffet style

### starter

#### HUMMUS DUO Regular and Spicy

chickpeas, tahini, olive oil blend, garlic puree, lemon juice, paprika (spicy: add fresh jalapeno puree)

### salads

#### TABOULI SALAD

parsley, mint, toasted quinoa, red onion, tomatoes, olive oil, lemon juice, spices

#### GREEK SALAD

romaine lettuce, cucumber, red onion, cherry tomatoes, kalamata olives, pepperoncinis, feta, shallot vinaigrette.

### sides

pickled onions, pita bread, crostini's, veggie assortment

### entrée

#### GARLIC-LEMON CHICKEN SKEWERS

lemon pepper and garlic marinated chicken thighs

#### SPICED SIRLOIN SKEWERS

mixed greek and middle eastern spices, sliced top sirloin

### saucés

#### TZATZIKI

greek yogurt, minced garlic, minced mint, dill, lemon zest, lemon juice, white pepper

#### GARLIC CREAM

olive oil, roasted garlic, lemon juice

## SUGGESTED ADD ONS

#### \$80 SEASONAL VEGGIE SKEWERS

seasonal grilled market vegetables, balsamic reduction (35 skewers)

#### \$400 ULTIMATE CHARCUTERIE

vast selection of fresh meats, cheeses, pickles, vegetables, nuts, crackers, breads, dips and sauces!

## prix fixe

### BRUNCH BUFFET

**\$35 PER PERSON - 25 PERSON MINIMUM**

buffet style until 1PM

#### starter

**FRESH BAKED**

assortment of locally sourced pastries, and muffins

**YOGURT/GRANOLA STATION**

yogurt paired with the option of seasonal granola and fresh fruit

#### sides

smoked crispy maple  
bacon & pork sausage links

#### entrée

**SCRAMBLED EGGS**

freshly scrambled eggs,  
cream, salt, pepper, chives

**BREAKFAST POTATOS**

warm cut crispy seasoned  
potatoes

### SUGGESTED ADD ONS

**MIMOSA BAR**

**\$250 SET UP - \$15 PER BOTTLE OF CHAMPAGNE OR ROSE**

unlimited selection of juices, fruits and candies to create and  
garnish the PERFECT and memorable mimosa!