



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
- \$225 CRISPY CHICKEN SANDO SLIDERS** (50 sliders)
fried chicken breast, lettuce, tomato, onion, drizzle of ranch dressing

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** (50 wings)
choose your flavor:
buffalo, garlic parmesan, lemon pepper, bbq, hot honey, mango habanero, 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 gallo, 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 poke bowl station

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, wakame seaweed salad, avocado, watermelon radish, spicy crispy chili garlic, fresh wonton chips

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

sauces

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!

sweets & non-alch sips

DESSERT STATION

\$200 Per Tower - 50 Ct Assorted Cookies

Warm Cookie Bar

Fresh Baked Cookies from Insomnia Cookies

assortment of warm cookies - specific flavor requests available

Allergies in the group? Gluten/Dairy/Nut-Free options available!

COFFEE & TEA STATION

\$150 per station - Serves 50

Caffeinated standard, Decaf available upon request

Spill The Beans

Fresh Brewed Spill The Beans Coffee

assortment of sugars & creamer

(non-dairy request may result in upcharge)

Tea It Up

Mixed varitey of Black & Green Teas

assortment of sugars, honey,
lemon & creamer

0.0% DRINK PACKAGE

Sports Court-Friendly Drinks - \$5/guest with unlimited refills

Assortment of Sodas, Water Bottles and Sports Drinks