



Walker Creek Ranch Conference Menu Catering provided by Classic Culinaire Catering

*Gluten free, Dairy Free and Vegan options available upon request

*Condiments included with each meal

*No tree nuts used in food preparation

Friday Dinner Buffet

Italian Beef Meatballs ~ with marinara sauce DF, GF

Spaghetti ~ with marinara sauce - V

Roasted Squash Medley - V, GF

Classic Cesar Salad ~ with romaine, house made Cesar dressing, shaved parmesan
sourdough croutons (served on side)

Garlic Bread

Seasonal Fruit Salad

Double Chocolate Brownies

Beverage Station ~ Iced Tea & Lemonade, premium coffee, Tazo tea, cream, oat milk,
sweetener

Saturday Breakfast Buffet

Roasted Vegetable Egg Frittata ~ with mushrooms, broccoli and cheddar cheese - GF

Apple Wood Smoked Bacon/Chicken Apple Sausage - GF

Hashbrowns - V, GF

Seasonal fruit salad

Assorted Cereal Bar ~ with milk/oat milk

Assorted Pastries ~ with seasonal muffins and danishes

Beverage Station ~ orange juice, premium coffee, Tazo tea, cream, oat milk, sweetener

Saturday Lunch Buffet

Turkey Sandwich ~ soft roll with cheddar cheese, garlic aioli, roma tomato, greens
Grilled Vegetable Sandwich ~ soft roll, mushrooms, zucchini, red bell pepper, garlic aioli,
greens - V
Mixed Green Salad ~ with cherry tomatoes, shredded carrot, cucumber, red onion,
balsamic vinaigrette - V, GF
Seasonal Fruit Salad
Sea Salt Kettle Chips - V, GF
Chocolate Chip Cookie
Beverage Station ~ Iced Tea & Lemonade

~ OR ~

Hamburgers ~ with brioche bun, sliced tomatoes, lettuce, onion
Hot dogs ~ with sauteed peppers, onion, sauerkraut, relish
Crinkle Cut Fries - V, GF
Mixed Green Salad ~ with cherry tomatoes, shredded carrot, cucumber, red onion,
balsamic vinaigrette - V, GF
Seasonal Fruit Salad
Chocolate Chip Cookie
Beverage Station ~ Iced Tea & Lemonade

Saturday Dinner Buffet

Chardonnay Marinated and Grilled Chicken Breast - GF
Oven Roasted Salmon ~ with chimi churi sauce - GF
Yukon Gold Whipped Potatoes - Veg, GF
Roasted Cauliflower & Broccoli Duet~ olive oil/lemon zest
Baby Spinach Salad ~ with dried cranberries, mandarin oranges, toasted almonds
(served on side) feta cheese, raspberry vinaigrette - V, GF
Seasonal Fruit Salad
Warm Apple Cobbler ~ with whipped cream - Veg, GF
Beverage Station ~ Iced Tea & Lemonade, premium coffee, Tazo tea, cream, oat milk,
sweetener

Sunday Breakfast Buffet

Cinnamon-Raisin French Toast ~ pure maple syrup, apple compote - Veg
Applewood Smoked Bacon/Chicken Apple Sausage Links - GF
Roasted Red Country Potatoes - V, GF
Seasonal Fresh Fruit
Assorted Cereal Bar ~ with milk/oat milk
Assorted Pastries ~ with seasonal muffins and danishes
Beverage Station ~ orange juice, premium coffee, Tazo tea, cream, oat milk, sweetener