

REVEL *Revel* CATERING MENU

VENUES

APPETIZERS

Custom Charcuterie Board

Small to Large Trays or Full Grazing Table

Chicken and Waffles

with a spicy maple bourbon glaze

Bacon Mac and Cheese

served in a shot cup

Bruschetta

Tomato and Mozzarella, Mushroom Confit, Apple and Fennel, or
Bourbon Bacon Jam

Flatbreads

Margarita or Seasonal Chef's Choice

Dips with Veggies, Crostinis, & Crackers

Dip choices of Hummus, Tzatziki,
Spinach and Artichoke, or Garlic and Herb

Mini Wellingtons

Chicken, Steak, or Vegetarian
with mushroom confit and blue cheese

Wings

Classic Buffalo, Garlic Parmesan, Spicy Thai Chili, Nashville Hot,
Jamaican Jerk, or Chicken Shawarma with Greek Yogurt Dip

SLIDERS

- Classic Cheeseburger with a beef patty, cheddar, pickles, grilled onions, and mustard
- Slow Roasted BBQ Pulled Pork with apple slaw, and blue cheese
- Bacon Blue Cheese with a beef patty, blue cheese, bacon, arugula, garlic aioli
- Mushroom and Swiss with a beef patty, mushroom, swiss cheese, and truffle aioli

FROM THE SEA SPECIALTIES

- Bacon Wrapped Scallop
- Crab Cake with Dill and Caper Aioli
- Poke Shots with Ahi Tuna, cucumber, avocado, seaweed, and wonton crisp
- Shrimp Avocado Spring Rolls with chipotle crema

CALIFORNIA STYLE BITES

- Elote Shooters
- Empanadas
 - Choose Chicken, Beef, or Vegetarian
- Jalapeno Poppers
- Shrimp Ceviche
- Pork Belly Tacos

MINI SAMMIES

- Turkey Meatloaf with apple butter, bacon, aged cheddar, butter lettuce
- Brie, Crispy Pancetta, and Seasonal Local Jam
- Classic Grilled Cheese (upgrade to Tomato Bisque Shooters)
- Bagels and Lox with smoked salmon, cream cheese, cucumber relish, and arugula
- BLT with applewood smoked bacon, heirloom tomato, garlic aioli, butter lettuce, and avocado
- Rubeen with marble rye, corned beef, Swiss cheese, sauerkraut, and house sauce
- Cubano with ham, pulled pork, swiss cheese, pickle, and dijon mustard

LUNCH

Wraps

- Turkey and Swiss
- Pesto Chicken
- Ham and Cheddar
- Tri-Tip
- Vegetarian

Entree Salads

- Greek Chicken
- Nicoise
- Caesar with chicken or salmon

Sandwiches

- Turkey Avocado
- Ham and Cheddar
- Roast Beef and Cheddar
- Chicken Salad
- Vegetarian

Lunch Sides

- Potato Salad
- Pasta Salad
- Garden Salad
- Kettle Chips
- Fresh Fruit
- Cookies

For Pricing, please call Melissa at (559) 372-0466

REVEL CATERING MENU



SANDWICH BOXED LUNCH

Includes Assorted Chips and Fresh Baked Cookie

Sandwiches

- Turkey Avocado
- Ham and Cheddar
- Roast Beef and Cheddar
- Vegetarian

Sides

- Pasta Salad
- Potato Salad
- Fresh Fruit

BURGER BAR

Choice of

(Additional Charge for 2 proteins)

- Beef Patty
- Chicken Breast
- Veggie Patty
- Salmon Burger
- Portobello Mushroom

Included Toppings

- Lettuce
- Tomato
- Red Onion
- Pickles

Included Spreads

- Mayo
- Mustard
- Ketchup
- Signature Sauce

Premium Toppings

(Additional Charge Per Person)

- Bacon
- Avocado
- Arugula
- Seasonal Fruit Salsa
- Caramelized Onions
- Grilled Pineapple

Premium Spreads

(Additional Charge Per Person)

- Pesto Aioli
- Sriracha Aioli
- Roasted Garlic and Herb Aioli
- Honey Mustard
- BBQ Sauce
- Ranch
- Bourbon Bacon Jam
- Jalapeno Herb Aioli

Side Options

- French Fries
- Tater Tots
- Kettle Chips
- Potato Salad
- Pasta Salad

DINNER • ALA CARTE

Chicken

- Piccata
- Herb Grilled
- Apple Cider Braised Thighs
- Bruschetta
- Spinach and Artichoke Stuffed
- Saltimbocca
- Portobello Marsala

Meat

- Santa Maria Tri-Tip
- Tri-Tip with Chimichurri
- Client Choice Steak, Market Price
- Braised Lamb or Beef Shanks
- Short Ribs
- NY Cut Pork Chop
- BBQ Brisket

Seafood

- Roasted Salmon
- Fried Catfish

Starches

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Potato Gratin
- Rice Pilaf
- Pesto Pasta

Vegetables

- Seasonal Roasted Vegetables
- Roasted Brussels Sprouts
- Green Beans with Citrus Butter
- Grilled Asparagus, Seasonal
- Seasonal Squash

REVEL CATERING MENU



BUFFET PACKAGES

Includes rolls with butter

Entrees

Choose 1

Additional charge for 2 proteins

- Braised Short Ribs
- Tri-Tip with Chimmichurri
- Steak Medallions with Mushroom Demi
- Chicken Piccata
- Herb Grilled Chicken
- Apple Cider Braised Chicken Thighs
- Bruschetta Chicken
- Grilled Salmon

Salads

- Garden
- Caesar
- Seasonal, Chef's Choice

Starches

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Potato Au Gratin
- Rice Pilaf
- Pesto Pasta

Vegetables

- Seasonal Vegetables
- Grilled Asparagus
- Roasted Brussels Sprouts
- Green Beans with Citrus Butter

PLATED DINNER

Includes rolls with butter

Entrees

Choose 1

Additional charge for 2 proteins

- Braised Short Ribs
- Steak, Market Price
- Chicken and Portobello Marsala
- Herb Grilled Chicken
- Grilled Salmon
- Vegetarian Option Available by Custom Design

Salads

- Garden
- Caesar
- Seasonal, Chef's Choice
- Caprese Salad
- Wedge Salad

Starches

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Potato Au Gratin
- Rice Pilaf
- Polenta
- Mushroom Risotto

Vegetables

- Seasonal Vegetables
- Grilled Asparagus
- Roasted Brussels Sprouts
- Green Beans with Citrus Butter
- Broccolini

REVEL CATERING MENU



PASTA BAR

Chef Attended Action Station

Pastas

- Penne
- Rotini
- Bowtie
- Fettucine

Sauces

- Herb Butter
- Pesto
- Roasted Garlic and Basil Tomato Sauce
- Alfredo
- Vodka Sauce

Proteins

- Herb Chicken
- Italian Sausage
- Meatballs
- Portobello

Toppings

Choose up to 4 options.

- Roasted Tomato
- Sundried Tomato
- Red Pepper Flakes
- Roasted Red Peppers
- Capers
- Olives
- Seasonal Herbs
- Mushrooms
- Parmesan
- Roasted Garlic
- Grilled Squash
- Arugula
- Spinach
- Bacon

SIGNATURE PASTAS

PESTO CHICKEN PENNE

Creamy pesto, grilled chicken, roasted cherry tomatoes, arugula, and parmesan

BEEF BOLOGNESE

Rotini pasta tossed with tomato and ground beef sauce

CHICKEN ALFREDO

Fettuccine pasta with grilled chicken, alfredo sauce, and broccoli

PASTA PRIMAVERA

Penne pasta with vegetables and parmesan cheese

REVEL CATERING MENU



BREAKFAST BUFFET

- Scrambled Eggs
- Applewood Smoked Bacon
- Pork Sausage Links
- Breakfast Potatoes
- Assorted Danish
- Assorted Muffins
- Biscuits and Sausage Gravy

Avocado Toast

Avocado, arugula, and heirloom tomato

Yogurt and Granola Cups

Vanilla yogurt, berries, and granola

Soyrizo Skillet

Kale, vegan eggs, and butternut squash

Chicken and Waffles

Fried chicken tossed in spicy maple syrup, with honey butter on fresh waffles

Breakfast Burritos

Breakfast potatoes, eggs, cheese. Choice of sausage, bacon, ham, or vegetarian

Waffle Bar

Includes

- Waffles
- Maple Syrup
- Butter
- Blueberries
- Strawberries
- Bananas
- Nutella
- Whipped Cream

Eggs Benedict

Traditional

- Poached Egg, Hollandaise, Canadian Bacon, English Muffin

Smoked Salmon

- Poached Egg, Hollandaise, Capers, Pickled Onion, English Muffin

Crab Cake

- Poached Egg, Hollandaise, Arugula, English Muffin

Breakfast Sandwiches

Includes

- Eggs
- Cheddar Cheese
- Choice of English Muffin, Sourdough, or Croissant
- Choice of Sausage, Bacon, or Ham

Quiche

Florentine

- Spinach and Gruyere

Lorraine

- Bacon, Tomato, and Swiss

Continental Breakfast Package

Includes assorted danish, muffins, bagels, and fresh fruit

TEA PARTY

Sweets

- Cream Puffs
- Eclairs
- Petite Fours
- Fruit Tarts
- Lemon Tarts
- Scones
 - with jam, whipped butter and clotted cream

Gougeres

- Smoked Salmon Mousse
- Crab and Shrimp Salad
- Mushroom Mousse

Blini

- Blue cheese, seasonal jam, arugula
- Salmon, chive, creme fraiche
- Seared duck, pinot cherry jam, humboldt fog

Finger Sandwiches

- Cucumber
- Smoked Salmon
- Egg Salad
- Chicken Salad