



SwiftTM

C E N T E R

Catering Menu

Breakfast Buffet

Swiftel Continental

Assortment of Pastries and Muffins, served with seasonal whole fruits, Farmer Brothers gourmet coffee with flavored syrups and creamers
\$6.95

Smart Start

Sliced Fresh Fruit, Fresh Baked Granola Bars, Assorted Yogurts, and Chilled Juices, Farmer Brothers gourmet coffee with flavored syrups and creamers.
\$8.95

Classic Scramble

Fluffy Scrambled Eggs, Home Fries, Choice of Bacon or Sausage, Assorted Jumbo Muffins, Chilled Juices and Farmer Brothers Gourmet Coffee with flavored syrups and creamers
\$9.95

All American Breakfast

Fluffy Scrambled Eggs, Home Fries, Bacon, Sausage, French Toast and Syrup, and A Variety of Muffins and Pastries, Fresh Fruit, Chilled Juices and Farmer Brothers Gourmet Coffee with flavored syrups and creamers
\$11.95

Breakfast Entrees.

Breakfast Sandwich Combo

A flaky croissant, bagel or English muffin (choose one) topped with a fried egg, hardwood smoked bacon and cheddar cheese. Served with Chef's choice of breakfast potato.

\$6.95

Above prices are subject to 20% service charge and applicable sales and catering tax.
Menu items and prices are subject to change.

Breakfast – A La Carte

Pastries and Rolls

Assorted Long Johns, Donuts & Fritters

\$26.00/dozen

Caramel Rolls

Made from scratch sweet butter caramel, fresh baked and served with butter

\$24.00/dozen

Assorted Muffins

\$24.00/ dozen – Jumbo Muffin

\$18.00/dozen – Standard Muffin

Bagels

Served with plain & flavored cream cheese. Toaster available upon request

\$20.00/dozen

Yogurt Cups

\$18.00/dozen

Fresh Made Granola Bars

\$18.00/dozen

Whole Fruit

Selection of apples, oranges & bananas

\$1.50/each

Above prices are subject to 20% service charge and applicable sales and catering tax.
Menu items and prices are subject to change.

Beverage Service

*comes by the gallon and billed by consumption unless otherwise specified

Premium Coffee All Day Service

\$2.50/person

Includes flavored syrups, regular and flavored creamers

Freshly Ground Farmer Brothers Coffee Beans

CHOOSE TWO:

-Breakfast Blend

-French Roast Dark

-Portland Gourmet Coffee House Blend

*Decaf available upon request

Premium Coffee Break Service

\$20.00/gallon

Includes flavored syrups, regular and flavored creamers

Freshly Ground Farmer Brothers Coffee Beans

CHOOSE ONE:

-Breakfast Blend

-French Roast Dark

-Portland Gourmet Coffee House Blend

*Decaf available upon request

Basic Coffee Service

\$16.00/gallon

Hot Chocolate

\$20.00/gallon

Hot Apple Cider

\$16.00/gallon

Juice

Orange, Grapefruit, Grape or Apple

\$16.00/gallon

Brewed Iced Tea

Available Sweetened

\$14.00/gallon

Fresh Lemonade

\$14.00/ gallon

Above prices are subject to 20% service charge and applicable sales and catering tax.
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Fruit Punch

\$14.00/gallon

Water Service

Pitchers of Ice Water / Clear Beverage Container – Refilled all day
(fruit-infused water available upon request)

\$20.00/50 persons

Add an assortment of MiO Liquid Water Enhancer flavors

\$25.00/50 persons

Bottled/Canned Beverages

Aquafina Water

\$1.75/20 oz

Pepsi Products

\$1.25/ 12 oz can

Above prices are subject to 20% service charge and applicable sales and catering tax.
Menu items and prices are subject to change.

Lunch Buffet

All buffets are served with water

\$50.00 surcharge for less than 30 people

Guaranteed number due by 12p.m. at least 3 business days prior to the event. Anything added after that date is subject to a \$5 per plate surcharge.

Build Your Own Hoagie Sandwich

Fresh baked jumbo hoagie layered with smoked ham, turkey, sliced cheese, and pepperoni. Add lettuce, tomato, sweet red onions, pickles, cucumbers, mayonnaise, ranch, honey mustard, and vinegar and oil. Served with Chef's choice of soup.

\$8.95

Campfire BBQ

Smoked pulled pork and pulled southwestern chicken. Served with brown sugar & bacon baked beans, house made potato salad and fresh buns. Accompanied by our smokehouse BBQ sauce, bourbon glaze, horseradish sauce, mayonnaise, lettuce, tomato, onion and pickles.

\$11.95

(substitute beef brisket add \$1.50/person)

Pasta Buffet

Rich creamy Alfredo sauce and sweet plum tomato and basil marinara sauce with sliced seasoned chicken and Italian meatballs. Served with both a blend of rotini and tortellini, lightly tossed in olive oil, a loaded Caesar salad and fresh baked garlic bread.

\$11.95

Summer Picnic

All beef hamburgers and brats. Served with fresh baked buns, house made potato salad, kettle chips, BLT salad, cheese, lettuce, tomatoes, onions and pickles

\$10.95

Gourmet Wrap Buffet

Choose Between Turkey Club, Chicken Caesar, Mexicali, Veggie Delight

Served with Chips and Chef's Choice Soup

\$10.95

La Fiesta

Flour tortillas, chips, refried beans, beef taco meat, Mexican rice, shredded lettuce, diced tomatoes, onions, cheddar cheese, black olives, jalapenos, sour cream, taco sauce and pico de gallo.

\$9.75

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Plated Lunch Entrées

All entrées served with water.

Hoagie Boxed Lunch

Jumbo Hoagie with smoked ham, turkey, sliced cheese, pepperoni, red onion, mustard & mayonnaise packets.
Served with a bag of chips, cookies and can of soda.

\$8.95

Hot Sandwich

Choose from garlic rubbed, slow roasted Angus beef or roasted turkey.
Served open face on Texas toast with smashed potatoes, sweet corn and homemade gravy.

\$9.95

Gourmet Wraps

Choose Between Turkey Club, Chicken Caesar, Mexicali, Veggie Delight
Served with Flavored Potato Chips and Dill Pickle

\$9.25

Taco Salad

Fresh Fried Tortilla Bowl, Shredded Lettuce, Cheddar Cheese, Black Bean Corn Salsa, Sour Cream, Poblano Ranch
Choose Between Seasoned Beef and Grilled Chicken

\$9.75

Roasted Chicken (gluten free option)

Chicken breast marinated in rosemary and garlic and Roasted to perfection.
Served with wild rice pilaf, garden grilled vegetables.

\$9.25

Substitute Grilled Salmon +\$2.50

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Afternoon Breaks

Jump Start Break

Freshly-Baked Cookies, Assortment of Chips, Mixed Nuts, Coffee, Iced Tea Service
\$7.95 per person

Healthy Choice

Whole Fruit, Fresh Baked Granola Bars, Assorted Juices and Veggie Tray with Dip
\$6.95 per person

Fresh Baked Cookies

Choose up to 3 kinds (1 dozen/kind):
Chocolate Chip, Peanut Butter, White Chocolate Macadamia, Oatmeal Raisin, Sugar
\$20.00 per dozen

Scotcheroos

Sweet, chewy peanut butter bars topped with chocolate
\$24.00/dozen (minimum of 2 dozen)

Fresh Popcorn

Lightly buttered and salted
\$1.00/person (minimum of 20 persons)

7th Inning Stretch

Giant Pretzels with honey mustard and jalapeno cheese, fresh popped popcorn, canned Pepsi products and Aquafina bottled water.
\$5.95/person

Ice Cream Shoppe

SDSU ice cream, assorted cookies, fresh roast coffee and Aquafina bottled water.
\$6.95/person

Fiesta Break

Tri-colored tortilla chips, served with pico de gallo, diced tomatoes, onions, jalapenos, black olives and sour cream, canned Pepsi products and Aquafina bottled water.
\$6.25/person

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Cold Appetizers

Trays and platters contain approximately 100 servings

Fresh Fruit Tray

Seasonal fruits and berries served with wild berry cream cheese dip.
\$175.00

Vegetable Crudités Tray

Fresh garden veggies served with ranch dip.
\$150.00

Meat and Cheese Platter

Roast beef, ham, turkey and salami, alongside Cheddar, Provolone, Pepper Jack and Colby Jack
\$225.00 (SDSU cheese available, please ask for price quote)

Taco Dip and Chips Platter

Refried beans, beef taco meat, lettuce, tomato, onions, cheese, sour cream and picante. Served with tortilla chips
\$150.00

Shrimp Cocktail

Sweet peeled and deveined jumbo shrimp, salt brined and seared in garlic and Chardonnay.
Served on ice with spicy cocktail sauce.
\$20.00/pound

Cream Cheese Pinwheels

Strawberry, Garlic Herb, Spinach Artichoke,
\$165.00/per 100
Turkey Club, BLT, Chicken Caesar
\$185.00/per 100

Cocktail Sandwiches

Fresh baked mini buns served with ham and roast beef with lettuce, onions, mayonnaise and mustard
\$150.00/ per 100

Ham and Pickle Rolls

Sliced ham spread with herbed cream cheese then wrapped around whole kosher dills and sliced
\$125.00/ per 100

Hummus and Flatbread

House made red pepper or pesto hummus served with slice Pita bread and Chips
\$175.00/ per 100

Deviled Eggs

\$125.00/ per 150 halves

Tortilla Chips and Dips

Tortilla chips served with fresh pico de gallo, picante, spicy bean dip or sweet corn salsa (pick two!)
\$125.00/ per 100

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Hot Appetizers

Chicken Skewers

Marinated in our special blend of spices
Available with choice of sauce
\$175.00/ per 100

BBQ or Swedish Meatballs

Tossed in our homemade sauces
\$140.00/ per 300

Stuffed Mushrooms

Spicy Italian sausage or sweet crab stuffed, dusted with Parmesan cheese
\$175.00/ per 100

Artichoke Spinach Bacon Cheddar Cups

Hardwood smoked bacon, artichoke hearts, spinach and cheddar blended with cream cheese then baked in a pastry shell.
\$150.00/ per 100

Bourbon Glazed Chislic

Tender premium steak marinated and lightly breaded, fried and tossed in a home-made bourbon glaze
\$250.00/ per 100

Sliders

Perfectly seasoned miniature grilled burger patties, served with fresh baked mini buns, ketchup, mustard, pickles and thin sliced red onions.
\$175.00/ per 100

Mini Vegetable Egg Rolls

Served with chipotle ranch.
\$175.00/ per 100

Bacon Wrapped Mini Bell Peppers

Sweet cream cheese stuffed into bell pepper halves, wrapped in bacon and roasted.
\$170.00/ per 100

Above prices are subject to 20% service charge and applicable sales and catering tax.
Menu items and prices are subject to change.

Plated Dinner Entrées

All Entrées choose one starch and one vegetable option.

Served with water and accompanied by dinner salad, dinner rolls & butter.

Guaranteed number due by 12p.m. at least 3 business days prior to the event. Anything added after that date is subject to a \$5 per plate surcharge.

Prime Rib

Tender, aged ribeye, hand rubbed with our special seasoning, then slow roasted to a perfect medium rare.

A 10 oz steak glazed with au jus and served with horseradish sauce.

\$24.95

Chicken Marsala

7 oz chicken breast dredged in flour, seared and topped with caramelized onions, mushrooms and a rich marsala cream sauce.

(Ask about different sauce options)

\$15.95

Chicken Oscar

7 oz chicken breast with Dungeness crab and asparagus, topped with hollandaise sauce.

\$17.95

Sesame Grilled Salmon

8 oz filet seasoned and grilled, topped with sesame teriyaki glaze and toasted sesame seeds.

\$16.95

Bacon Wrapped Pork Loin

Center cut pork chop wrapped in Applewood bacon and topped with maple cream sauce.

\$14.95 (may substitute stuffed Pork Chop)

Sirloin Steak

8 oz hand cut certified black angus grilled medium rare.

Served with Bleu cheese demi glaze.

\$18.95

Roast Turkey Dinner

Slow roasted turkey sliced over dressing.

Served with homemade gravy.

\$13.95

Brandied Beef Medallions

Shoulder loin tenders roasted medium rare, served with sautéed onions, mushrooms

in a Brandy demi glaze topped with balsamic reduction

. \$18.95

Starch Options

- Rosemary Roasted Potatoes
- Flavored Mashed Potatoes
- Wild Rice Blend
- Ranch Au Gratin
- Parmesan Home Fries
- Baked Potato

Vegetable Options

- Garlic Green Beans
- Grilled Balsamic Asparagus
- Chef's Garden Blend
- Buttered Sweet Corn

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Dinner Buffet

(\$50.00 surcharge for less than 30 people)

All buffets served with water. Accompanied by dinner salad, dinner rolls & butter.

Guaranteed number due by 12p.m. at least 3 business days prior to the event. Anything added after that date is subject to a \$5 per plate surcharge.

Buffet One - \$16.95

1 standard entrée with 1 starch and 1 vegetable

Buffet two - \$18.95

2 standard entrees with 1 starch and 1 vegetable

Standard Entrees

Pit honey ham
Dill Cream grilled chicken breast
Chicken Cordon Bleu
Garlic rubbed and slow roasted Black Angus beef
Oven roasted turkey
Roasted pork loin
Pot Roast

Starch Options

Blended Wild Rice	Rosemary roasted red potatoes
Oven roasted Parmesan Potatoes	Baked potatoes
Garlic mashed potatoes	Gouda Whipped Mashed Potatoes
Ranch au gratin	

Vegetable Options

Garlic green beans	Balsamic grilled asparagus
Zesty seasoned sweet corn	Chef's Garden Blend
Green bean casserole	Corn on the Cob
Glazed baby carrots	Bacon Brussels sprouts

Premium Entrees – add \$1.50/person per substitution

Prosciutto Wrapped Mozzarella Chicken
Grilled and Sliced Flank Steak
Bacon wrapped garlic pork chop
Chicken Oscar
Beef Brisket

**Chef carving station available for additional fee of \$50.00/carver*

Children's Menu \$5.95

Chicken strips and Mac and Cheese served with Fresh Fruit

Above prices are subject to 20% service charge and applicable sales and catering tax.
Menu items and prices are subject to change.

Dessert Menu

Fresh Baked Pies

Choose apple, cherry, blueberry
\$3.00

Cheesecake

New York Style - \$3.00 (raspberry or cherry topping add \$.50)
Raspberry White Chocolate - \$5.00

Bistro Cakes

Red Velvet, Tiramisu, Key Lime, Peanut Butter, Strawberry Shortcake
\$3.50

Strawberry Shortcake

Strawberries on pound cake with whipped cream
\$2.50

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Reception Packages

Punch Bowl with Red Fruit Punch

\$14.00/ gallon

Punch Bowl with Raspberry Sherbet Punch

\$18.00/ gallon

Punch Fountain with 8 gallons Red Fruit Punch

(during reception only)

\$125.00

House Wine – J Lohr’s Cypress Creek

Merlot, Chardonnay, White Zinfandel, Cabernet Sauvignon

\$18.00/ bottle

Asti Spumante Champagne

\$20.00/ bottle

Sparkling Cider

\$8.00/ bottle

Late Night Snack Ideas

Chips and Salsa

\$85.00

Fresh Popped Popcorn w/ Popcorn Machine

\$125.00

Chicken Strips with Assorted Dipping Sauces

\$125.00 per 75 Strips

Pizza

\$12.00 / box (minimum of 5 boxes)

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Bar Service

Bar sales minimum of \$250. If less than \$250, there will be a \$100 fee per bartender.

Domestic Beers \$3.75/ each

Bud Light	Michelob Golden Light
Budweiser	Mikes Lemonade/Cranberry
Coors Light	Miller Lite

Well Drinks – Single \$5.25, Double \$10.00

Amaretto	Bacardi	Bacardi Limon
Bailey's	Black Velvet	Captain Morgan
E&J Brandy	J&B	Jack Daniels
Jim Beam	Jose Cuervo	Kahlua
Coconut Rum	Seagram's	Peach Schnapps
Smirnoff	Amsterdam	Southern Comfort
Triple Sec	Windsor	

Premium Drinks – Single \$6.00, Double \$11.00

Ciroc, Chivas Regal, Crown Royal, Kettle One Vodka, Pendleton

House Wine – Canyon Road \$4.25/ glass

White Zinfandel, Chardonnay, Cabernet Sauvignon, Merlot, Moscato

Fountain Pepsi Products

\$3.00 (16 oz glass)

Domestic Kegs \$245.00

Serves approximately 120 16 oz; Inquire for craft or import pricing

Ask about other Keg options

Full service cash bars and host bars are available. Host bar options include running a tab, open bar for a certain time frame or dollar amount, or drink tickets. Drink tickets will be billed upon ticket redemption for value of the drink received. Kegs and pre-ordered wine are subject to 20% service charge, sales and catering tax.

Bar will close at least 30minutes prior to scheduled event end time.

City, state and federal laws govern liquor served on our premises.

We reserve the right to refuse to serve any individual and will not serve those under 21.