

**APPROVED**  
SEP 05 2018

**BOARD REPORT**

**BOARD OF RECREATION  
AND PARK COMMISSIONERS** NO. 18-187

DATE: September 5, 2018

C.D. 5

**BOARD OF RECREATION AND PARK COMMISSIONERS**

SUBJECT: RANCHO PARK GOLF RESTAURANT CONCESSION – APPROVAL OF SELECTION OF THE TAVERN AT RANCHO PARK, LLC. AS THE HIGHEST RANKED AND BEST QUALIFIED PROPOSER (RFP: CON-G18-002)

A.P. Diaz \_\_\_\_\_ V. Israel \_\_\_\_\_  
R. Barajas \_\_\_\_\_ S. Piña-Cortez \_\_\_\_\_  
H. Fujita \_\_\_\_\_ \*N. Williams NBW

  
\_\_\_\_\_  
General Manager

Approved X Disapproved \_\_\_\_\_ Withdrawn \_\_\_\_\_

**RECOMMENDATIONS:**

1. Approve the selection of The Tavern at Rancho Park, LLC as the highest ranked and best qualified proposer from the Request for Proposal (RFP) process for the Rancho Park Golf Restaurant Concession in accordance with staff recommendations and details set forth in this Report; and
2. Authorize Department of Recreation and Parks (RAP) staff to negotiate the terms and conditions of a concession agreement with The Tavern at Rancho Park, LLC for the Rancho Park Golf Restaurant Concession for a period of ten years with one five-year extension option exercisable at RAP's General Manager's sole discretion, subject to review and approval by the Board of Recreation and Park Commissioners (Board), Mayor, and City Attorney as to form.

**SUMMARY**

The Rancho Park Golf Course Restaurant (Concession) is part of the 18-hole, par 71 championship course at Rancho Park Golf complex located in the Cheviot Hills community of Los Angeles at 10460 W. Pico Blvd., Los Angeles, CA 90064. The golf complex features golf cart rentals; a double-deck driving range; putting greens; a halfway house; and clubhouse where the restaurant and bar concession serves food and beverages, including alcohol.

The Concession is currently operated under the terms of an expired Interim Concession Agreement which began on February 1, 2010, between the City of Los Angeles and Rancho Golf Restaurant, Inc. (RGR).

In 2017, the Concession generated annual gross receipts of One Million, Forty-Two Thousand, Three Hundred Six Dollars (\$1,042,306) which produced a four percent (4%) revenue share to RAP of Forty-One Thousand, Seven Hundred Ten Dollars (\$41,710).

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### OVERVIEW OF RFP PROCESS

On March 16, 2018, RAP released a Request for Proposal (RFP) for the redevelopment, operation, and maintenance of Rancho Park Golf Course restaurant concession. Advertisement of the opportunity was conducted on websites at Food-Management.com (FM) and Nation's Restaurant News (NRN.com); email to recipients of FM, NRN, and Restaurant Hospitality; on Los Angeles Business Journal, on RAP's website, on the Los Angeles Business Assistance Virtual Network (LABAVN), and by correspondence to interested parties from a list maintained by RAP.

On April 11, 2018, RAP received two proposals from RGR and The Tavern at Rancho Park, LLC (TRP). RAP reviewed each proposer's background and experience, financial capacity; and compliance with City contracting procedures to ensure conformance with the RFP's Level I requirements. Each of the responses passed the Level I review and advanced to Level II.

A three-member evaluation panel (Panel) consisting of staff with golf course and concessions experience conducted the Level II review, which entailed a comprehensive assessment of each firm's written proposal and in-person interviews. At the conclusion of the interviews, the Panel deliberated, ranked, and scored proposers in conformance with the Level II scoring criteria. The maximum number of points possible was one hundred, distributed across the following five categories: Capital Investment, Business Plan, Compensation Plan, Experience & References, and Management & Operations. Scores for each proposer per category are detailed in Attachment A.

The panel unanimously scored TRP as the highest ranked and best qualified proposer, with an average score of 93.33. RGR scored 84.67 points.

### DISCUSSION

The RFP's primary objectives were to solicit qualified concessionaires who would provide:

- Food and beverage service at Rancho Park Golf Course 365 days a year
- A vibrant, relaxed dining experience for golf course patrons and the general public
- High quality food served with minimum wait times at affordable prices
- Five star customer service
- A fair and respectful employment environment
- Improvements and equipment required to operate the concessions

A detailed breakdown of each category is described below:

#### **Capital Investment (Maximum 25 points)**

The RFP required restoration, upgrades, and enhancement to RAP's aging golf eatery infrastructure at Rancho Park Golf Course. Proposers were instructed to submit a description of planned improvements, estimated costs, financial plan, and indicate the source of funding. A phasing plan and plan for service while improvements are underway were required. The

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restaurant concession requires a full service kitchen serving freshly prepared foods and bar serving alcohol, non-alcoholic beverages, and snacks. Wi-Fi connectivity meeting RAP's high standards is also required for patron access and use.

TRP proposed the highest Capital Investment. Their capital improvement highlights include remodel of the restaurant and bar lounge with removal of the dividing wall to create a larger uniform space; patio additions; remodel of the clubhouse entryway, restrooms (to ADA specification) and lounge; and remodel of the halfway house. Their investment for Furniture, Fixtures, and Equipment (FF&E) include new furniture and commercial kitchen equipment, and customization/placement of a food service Airstream trailer. The improvements and FF&E are planned for completion within the first year with an estimated construction duration of six months. TRP also proposed to design and build a first-class banquet hall in the space which currently houses the former golf pro shop and locker rooms which are underutilized by today's golfers. The addition of a banquet hall was not a requirement of the RFP and TRP proposed to build it out subject to a successful launch of the restaurant and bar.

	Tavern at Rancho Park (TRP)	Rancho Golf Restaurant (RGR)
Capital Investment for Leasehold Improvements	\$1,961,874 (A)	\$1,310,000 (B)
Cap. Investment for Furniture, Fixtures, Equipment	\$559,956	\$452,569
Architectural, Engineering, In-House Fees	\$261,326	\$70,000
<b>Subtotal – Capital Investment Commitment</b>	<b>\$2,783,156</b>	<b>\$1,832,569</b>
Mid-Term Refurbishment	Ongoing refurbishment included in Cap. Inv. for Leasehold Improvements	\$477,000
Future Banquet Hall Development (C)	\$1,502,028	Banquet Hall Dev. Included in Cap. Inv. for Leasehold Improvements
<b>Total</b>	<b>\$4,285,184</b>	<b>\$2,309,569</b>

(A) Includes maintenance/refurbishment

(B) Includes Banquet Hall Development

(C) If determined viable by TRP

The design aesthetics of TRP's capital investment (Attachment B) was preferred over RGR's and TRP will also paint and refresh the exterior of the Clubhouse. TRP's construction timeline is also shorter to minimize disruption of Rancho Park Golf operations.

### **Business Plan (Maximum 20 points)**

A Proposer's Business Plan was required to describe how they will meet the objectives of the RFP including menu concepts reflecting the cultural diversity of golf clientele and surrounding communities, compliance with the Los Angeles Food Policy Council's Good Food Purchasing Guidelines, menu pricing, hours of operation, sales and marketing plans, community outreach, and possible partnerships. Proposers were encouraged to propose additional amenities and were required to submit a Pro Forma financial statement.

TRP will feature two of LA's rising star chefs, husband and wife team Christian Page and Elia

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Aboumrad to elevate the menu and feature upscale dinner service to bring incremental revenue from non-golfers. TRP proposed to create a cocktail lounge and a glass-wall micro-brewery offering six unique styles of beer at Rancho Park. RAP staff believes this offering will also add revenue from an untapped market as craft brews are very popular with millennials who often share the experience via social media which translates to free marketing. TRP will focus additional service to golfers with the provision of a mobile golf cart for sandwiches, snacks and drinks on the golf course. TRP will also install a custom Airstream food truck, complete with grill, at the Driving Range to serve driving range patrons. RGR would also have placed a mobile golf cart into service on the greens, and later in the day the cart would be parked at the driving range as the solution to service driving range patrons. However, TRP's Airstream food truck will be permanent at the driving range, is a visual draw, can provide more choices with its grill, and will act as support service during remodeling of the restaurant and kitchen. TRP will also service driving range patrons by installing technology devices at multiple stalls of the driving range that maximize efficiencies and drive profitability. RGR did not propose to install technology-based ordering at the driving range. With TRP, patrons can easily view menus, select food and beverage, at or near their stall, for delivery. The service from TRP is expected to help RAP generate additional driving range revenue because of the enhanced food and drink service, which also enhances the golfer experience through convenience. The restaurant by TRP will generate evening dining revenue because of the upscale cuisine and draw from the celebrity chefs who already have a following. The menus for the restaurant and banquet service ("Tavern at Rancho Park") and halfway house ("Fairways Halfway Café") are provided and feature unique offerings (Attachment C).

### **Compensation (Maximum 20 points)**

Under the RFP, the fee to operate the concession is the greater of a Minimum Annual Guarantee (MAG) or a percentage of gross receipts as proposed in the categories of food and non-alcoholic beverages, and separate percentage for alcohol. The minimum acceptable MAG set by RAP for this concession is \$100,000. RAP also set the minimum acceptable MAG for years two through ten as the greater of 103% over the previous year's MAG, or 90% of the actual paid rent for the previous contract year.

RGR proposed a higher Year 1 Minimum Annual Guarantee (MAG) over TRP. RGR also proposed higher revenue share percentages in all categories:

	Rancho Golf Restaurant (RGR)	Tavern at Rancho Park (TRP)
Minimum Annual Guarantee	\$108,000	\$100,000
Food & Non-Alcoholic Beverages	10%	6%
Alcoholic Beverages	12.5%	6%
Special Events	10%	6%
Vending Machine	10%	6%

Monthly Revenue Share to RAP will be based on the MAG, or the percentages on gross receipts, whichever is greater. RGR outscored TRP in Compensation, worth 20 percent of the combined categories for evaluation. However, RAP staff believes the difference will be made up in greater revenue produced by TRP due to superior amenities, food and beverage offerings,

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and business plan.

### **Experience & References (Maximum 15 points)**

The RFP required proposers have at least three years of experience in the last five years actively operating and managing a similar business generating annual sales of at least \$1,000,000. On-site managers are required to have ten years' experience in food and beverage management.

TRP scored higher than RGR in this category. TRP is comprised of multiple team members and investors with positive experience in multiple restaurants and airport eateries. Both Proposers' references were contacted and their respective reviews were favorable. However, more weight was given to TRP for the caliber of its references. Strong support of TRP was provided from the Washington DC Airports and Los Angeles International Airport managers. RGR has three eateries at the Los Angeles Mall, but it did not include the contract administrator of these eateries, General Services Department, as a contact for reference check. RAP has had operational challenges with RGR in past years.

### **Management & Operations (Maximum 20 points)**

Proposers were instructed to provide information relating to their management structure and operations plan toward a high quality concession. This included organizational structure, staffing plan, customer service plan, employee training, and facility maintenance plan.

TRP scored higher than RGR in this category. RAP staff found that TRP's corporate team is comprised of several professionals who have impressive resumes and key roles to ensure successful food and beverage service at Rancho Park Golf. In addition to a strong executive team with decades of experience, the team includes a Chief Designer, Small Business Enterprise Managing Partner, VP of Construction, VP of Human Resources, VP of Finance, and VP of Development. TRP will have additional key team members onsite in the roles of General Manager, Restaurant Manager, Restaurant Assistant Manager/Supervisor, Executive Sous Chef, and Human Resources Manager. TRP will partner with Cedd Moses who is the founder of several popular cocktail lounges in Downtown L.A. for aid in liquor service concepts and success. TRP expressed its commitment to cleaning and maintaining the interior of the restaurant facility as well as the entrance into the facility including the immediate exterior of building and internal public restrooms.

### **CONCLUSION**

RAP staff and the Panel found that TRP proposed more extensive Capital Investment, a large professional team, preferred concepts for operations, and presented the most qualified proposal. In addition, TRP has many successful food service businesses. Therefore, RAP staff recommends that the Board authorize approve the selection of TRP as the highest ranked and best qualified proposer from the RFP process and authorize RAP staff to negotiate the terms and conditions of a concession agreement with TRP.

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### ENVIRONMENTAL IMPACT STATEMENT

Staff will include an environmental review and CEQA determination as part of the Board's consideration of an approval of the terms and conditions of a concession agreement with TRP.

### FISCAL IMPACT STATEMENT

There is no fiscal impact to RAP's General Fund which will result from this Board action.

This Report was prepared by Stanley Woo, Management Analyst II, Finance Branch, Concessions Unit.

### LIST OF ATTACHMENTS:

- A) Proposal Score Results
- B) Renderings of Proposed Improvements
- C) Menus for The Tavern at Rancho Park including Fairways Halfway House, Micro-Brew

Golf Food and Beverage RFP  
Proposals/Interviews for Rancho Park Golf Restaurant  
May 24, 2018  
Score Results

	<b><u>Tavern at Rancho Park, LLC</u></b>		<b><u>Rancho Golf Restaurant, Inc.</u></b>	
	Points Rec'd		Points Rec'd	
1. Capital Investment (25 points possible)	Panelist 1	23	Panelist 1	20
	Panelist 2	23	Panelist 2	21
	Panelist 3	22	Panelist 3	19
<b>Avg. Points Rec'd and Subtotal:</b>	<b>22.67</b>	<b>68</b>	<b>20.00</b>	<b>60</b>
2. Business Plan (20 points possible)	Panelist 1	20	Panelist 1	16
	Panelist 2	20	Panelist 2	19
	Panelist 3	19	Panelist 3	14
<b>Avg. Points Rec'd and Subtotal:</b>	<b>19.67</b>	<b>59</b>	<b>16.33</b>	<b>49</b>
3. Compensation Plan (20 points possible)	Panelist 1	17	Panelist 1	19
	Panelist 2	17	Panelist 2	20
	Panelist 3	17	Panelist 3	20
<b>Avg. Points Rec'd and Subtotal:</b>	<b>17.00</b>	<b>51</b>	<b>19.67</b>	<b>59</b>
4. Experience & References (15 points possible)	Panelist 1	15	Panelist 1	12
	Panelist 2	15	Panelist 2	13
	Panelist 3	14	Panelist 3	11
<b>Avg. Points Rec'd and Subtotal:</b>	<b>14.67</b>	<b>44</b>	<b>12.00</b>	<b>36</b>
5. Management & Operations (20 points possible)	Panelist 1	20	Panelist 1	17
	Panelist 2	19	Panelist 2	19
	Panelist 3	19	Panelist 3	14
<b>Avg. Points Rec'd and Subtotal:</b>	<b>19.33</b>	<b>58</b>	<b>16.67</b>	<b>50</b>
<b>Total Points</b>		<b>280</b>		<b>254</b>
<b>Average Score</b>		<b>93.33</b>		<b>84.67</b>
<b>Rank</b>		<b>1</b>		<b>2</b>
<b>Total Points from each Panelist</b>	Panelist 1	95	Panelist 1	84
	Panelist 2	94	Panelist 2	92
	Panelist 3	91	Panelist 3	78
<b>Average</b>		<b>93.33</b>		<b>84.67</b>























## BREAKFAST

All egg dishes served with a side of Crispy Smashed Fingerling Potato and Toast or Croissant

### CALIFORNIA OMELET 14

3 Fluffy Chino Farms eggs, Avocado, Charred Corn, Cilantro Crema, Queso Fresco

### CLASSIC FRENCH OMELET 12

3 Fluffy Chino Farms eggs, Comte, Chives

### BESPOKE EGGS 15

Chino Farms Eggs any style, choice of meat

### CORNERED BEEF HASH & EGGS 16

House Made Corned Beef Hash, Chino Farms Eggs, House Hot Sauce

### STEAK & EGGS 24

10 oz Hanger steak, Chino Farms eggs, Avocado Lime Cream

### BRIOCHE BREAKFAST SANDWICH 11

Soft Scrambled Chino Farms Eggs, Cheddar, chives, caramelized onion, sriracha mayo

### BREAKFAST BURRITO 12

Chino Farms Eggs, Roasted Potatoes, Cheddar, Beeler's Bacon

### CHILAQUILES VERDES 12

Crispy Tortilla chips, Scrambled Chino Farms Eggs, Monterey Jack, Salsa Verde, Sour Cream, Queso Fresco

### FRENCH TOAST BRULEE 12

Thick cut Brioche with Crispy Bruleed Crust, with Seasonal Preserves, Kumquat Butter, Maple syrup

### BUTTERMILK PANCAKES 11

Massive stack served with Whipped Butter and Maple Syrup

\*add Bananas Foster topping or Blueberry Compote for \$3

### THE CONTINENTAL 12

Greek Yogurt, Granola, Seasonal Preserves, honey, seasonal fruit & berries, local pastries

### OVERNIGHT OATS 10

Almond Milk, Gluten Free Steel Cut Oats, Maple Syrup, Dried Wild Blueberries

## SIDES

BEELER'S APPLEWOOD SMOKED BACON 5

BEELER'S BREAKFAST SAUSAGE 5

CRISPY SMASHED POTATOES 4

WHITE CHEDDAR GRITS 4

GREEK YOGURT 4

TOAST Sourdough, Whole Grain, Brioche 2

CROISSANT 2

FRUIT SALAD 4

SCRAMBLED EGGS 5

AVOCADO 3

BAGEL w/ Cream cheese 3

HOUSEMADE BISCUITS 3

# LUNCH

## APPETIZERS

**BUFFALO WINGS** 6 wings/8 12 wings/14  
Sriracha Butter and Garlic Sauce, Blue Cheese Dressing, Carrots, Celery

**CRISPY CALAMARI** 14  
Marinara, Remoulade, Fresh Lemon

**TRIO OF SLIDERS** 12  
Grassfed Beef, Gruyere, Caramelized Onion, Thousand Island

**STREET TACOS** 3 tacos/12  
Corn Tortillas, Carne Asada, Onion, Cilantro, Guajillo Salsa

**FRITO CHILI PIE** 8  
Fritos, Housemade Chili, Cheddar, Red Onion

**IRISH NACHOS** 10  
Waffle Fries, Melted Monterey Jack, Brisket Gravy, Sour Cream

**BEER BATTERED ONION RINGS** 7  
Garlic Buttermilk Dressing

## SALADS

**CHOPPED COBB SALAD** half/13 full/16  
Mary's Chicken Breast, Beeler's Bacon, Avocado, Tomato, Blue Cheese, Hard Boiled Egg, choice of dressing

**CHINESE CHICKEN SALAD** half/13 full/16  
Poached Mary's Chicken Breast, Shredded Iceberg, Napa Cabbage, Carrot, Scallion, Cilantro, Toasted Sesame, Crispy Wontons, Sesame Soy Vinaigrette

**CLASSIC CAESAR** half/ full/11  
Chopped Romaine, Parmigiano Reggiano, Herbed Croutons, Caesar Dressing

**MEXICALI SALAD** half/10 full/13  
Chopped Romaine & Iceberg, Charred Corn, Avocado, Pico de Gallo, Black Beans, Queso Fresco, Queso Oaxaqueno, Cilantro Lime Dressing

**TUSCAN GIARDINIERE SALAD** half/10 full/13  
Tuscan Kale, Fresh Mozzarella, Heirloom Tomatoes, Roasted Peppers, Castelvetrano Olives, Creamy Lemon Parmesan Dressing

**WILD ARUGULA SALAD** half/10 full/13  
Wild Rocket Arugula, Extra Virgin Olive Oil, Fresh Lemon, Parmigiano Reggiano, Cracked Black Pepper

\*add chicken to any salad for an additional \$6

*\*Initial proposed menu and pricing is subject to minor modifications prior to opening based on inflation and commodity pricing*

## LUNCH CONTINUED

### SANDWICHES

#### BRISKET DIP 14

Slow Braised Brisket, Provolone, French Baguette, Pan Jus

#### CALIFORNIA CLUB SANDWICH 13

Smoked Turkey, Beeler's Bacon, Gruyere, Lettuce, Tomato, Avocado, Aioli, Toasted Sourdough

#### DELUXE GRILLED CHEESE 10

Gruyere, Cheddar, Provolone, Caramelized Onion, Dijon

#### PATTY MELT 14

Classic Cassell's patty grilled on Rye bread with caramelized onions and gruyere

#### CLASSIC CHEESEBURGER 14

3 cuts of beef ground in house and grilled with choice of cheese, Lettuce, Tomato, Onion, Pickle, Thousand Island

#### HOUSEMADE VEGGIE BURGER 13

Vegan Patty made with mushrooms, grains, and umami flavors, Lettuce, Tomato, Onion, Pickle, Vegan Mustardy Mayo

#### DOWNTOWN DOG 10

All Beef Hot Dog wrapped in Beeler's Bacon, with Grilled Onions & Peppers, Mustard, Mayo, & Ketchup

#### BBQ BRISKET 13

Sliced Brisket, Housemade BBQ Sauce, Bread and Butter Pickles

#### CRISPY CHICKEN SANDWICH 12

Buttermilk Fried Chicken, Bread and Butter Pickles, Poppyseed Coleslaw, Spicy Mayo

#### CRISPY FISH POBOY 12

Tempura Battered Whitefish Fillets, Shredded Lettuce, Tomato, Remoulade, Leidenheimer Bread

#### CUBANO 13

Roast Pork, Ham, Gruyere, Yellow Mustard, Pickles, Cuban Bread

#### CAPRESE SUB 11

Fresh Mozzarella, Tomato, Basil, EVOO, Balsamic Reduction

#### TUNA SANDWICH OR MELT 13

Solid White Albacore, Mayo, Red Onion, Pickles, Iceberg Lettuce, Tomato, Rye or Sourdough

#### GRILLED VEGETABLE PANINI 11

Grilled Market Vegetables, Harissa Spread, Fried Shallots, Fontina

### SPECIALTIES

#### FISH TACOS 3/ea

Crispy Fried White Fish, Shredded Cabbage, Tomato, Pickled Onion, Avocado Cilantro Crema

#### STREET TACOS 3/ea

Carne Asada, Onion, Cilantro, Guajillo Salsa

#### HERB GRILLED CHICKEN 12

Red Quinoa, Grilled Vegetables, Sauvignon Blanc Dijon Sauce

#### PETIT STEAK 24

8 oz New York Steak, Kennebec Fries, Red Onion Marmalade

### SIDES

Kennebec Fries w/ Organic Ketchup	3
Sweet Potato Waffle Fries w/ House Ranch	4
Beer Battered Onion Rings w/ Black Strap BBQ	4
Side Salad	3
Fruit Plate	bowl 4/plate 7
Grilled Vegetables	7
Cole Slaw w/ Poppyseed Dressing	3

# DINNER

## APPETIZERS

**BUFFALO WINGS** 6 wings/8      12 wings/14  
Sriracha Butter and Garlic Sauce, Blue Cheese Dressing, Carrots, Celery

**CRISPY CALAMARI** 14  
Marinara, Remoulade, Fresh Lemon

**TRIO OF SLIDERS** 12  
Grassfed Beef, Gruyere, Caramelized Onion, Thousand Island

**STREET TACOS** 3 tacos/12  
Corn Tortillas, Carne Asada, Onion, Cilantro, Guajillo Salsa

**FRITO CHILI PIE** 8  
Fritos, Housemade Chili, Cheddar, Red Onion

**IRISH NACHOS** 10  
Waffle Fries, Melted Monterey Jack, Brisket Gravy, Sour Cream, Scallions

**BEER BATTERED ONION RINGS** 7  
Garlic Buttermilk Dressing

**GRILLED SHRIMP COCKTAIL** 15  
Charred Tomato Puree, Horseradish, Lemon, Worcestershire

**BLUE CRAB CAKE** 16  
Arugula Salad, Lemon Tarragon Aioli

**BURRATA W/ PESTO AND HEIRLOOM TOMATOES** 11  
Lemon Pesto, Heirloom Tomatoes, Micro Basil, Crostini

**BLUE CORN CHIPS W/ MANGO CHIPOTLE SALSA** 7

**CRAB ARTICHOKE MORNAY GRATIN** 14  
Dungeness Crab, Artichoke Hearts, Bechamel, Gruyere, Crostinis

## SALADS

**CLASSIC CAESAR** 11  
Chopped Romaine, Parmigiano Reggiano, Herbed Croutons, Caesar Dressing

**ROASTED BEET AND GOAT CHEESE** 13  
Wild Arugula, Candied Walnuts, Tangerine Vinaigrette

**FARMER'S MARKET SALAD** 11  
Mixed Greens, Rainbow Carrot, Grape Tomato, Broccolini, Housemade Ranch

**ICEBERG WEDGE** 12  
Red Onion, Bacon, Grape Tomato, Chives, Housemade Blue Cheese Dressing

**BURRATA CAPRESE** 13  
Whole Milk Burrata, Heirloom Tomatoes, Basil, EVOO, Balsamic Reduction, Toasted Pine Nuts

## ENTRÉES

### TAGLIATELLE BOLOGNESE 15

Pork, Veal, Beef, Tomato, Cream, Parmigiano Reggiano

### PAPPARDELLE WITH MUSHROOM RAGU 14

Light Creamy Sauce with Crimini & Porcini Mushrooms, Fresh Thyme, Parmigiano Reggiano

### ROTISSERIE CHICKEN 15

Rice Pilaf, Pickled Beet Salad, Garlic Sauce

### MISO GLAZED SALMON 18

Sauteed Kale, Shiitake Farro Risotto, Garlic Ponzu

### BEELER'S TOMAHAWK PORKCHOP 17

Roasted Root Vegetables, Apple Celeriac Puree, Pan Jus

### FLANNERY BEEF PRIME FILET 30

10 oz Filet Mignon, Potato Leek Hash, Swiss Chard, Bearnaise

### GRASSFED SPENCER STEAK 39

16 oz Ribeye, Potato Puree, Roasted Brussels Sprouts, Peppercorn Cognac Sauce

### POT ROAST AU JUS 17

Slow Braised Chuck Roast, Whipped Potatoes, Braised Winter Greens

### SOUTHERN BUTTERMILK FRIED CHICKEN 15

3 Piece Crispy Fried Mary's Chicken, Whipped Potatoes, Succotash, Pan Gravy

## DESSERT

### DARK CHOCOLATE CAKE 7

Banana Caramel Filling, Ganache, Cocoa Nibs

### WEDDING CAKE 6

Fluffy Vanilla Cake layered with fresh berries and Whipped Cream

### MASCARPONE CHEESECAKE 6

Lavender Honey, Blueberry Rum Compote

### BANANA CREAM PIE 6

All Butter Pie Crust, Banana Custard, Fresh Bananas, Whipped Cream, Shortbread Crumble

### GRANNY'S APPLE PIE 6

All Butter Pie Crust, Cinnamon Spiced Granny Smith Apples, Lattice Crust

\*add Vanilla Bean Ice Cream for \$2

### CHURRO ICE CREAM SANDWICH 5

Vanilla Bean Ice Cream Sandwiched Between Fried Crispy Dough, Dusted with Cinnamon Sugar

### TOASTED ALMOND BERRY TRIFLE 6

Mascarpone Cream Layered with Fresh Seasonal Berries, Cake Crumbles, Toasted Almonds

## KID'S MENU

Oven Fried Mary's Chicken Tenders, Broccoli, Housemade Ranch 11

Grilled Chicken Quesadilla, Salsa Fresca, Baby Carrots 10

Housemade Mac N Cheese, Broccoli 8

\*add Grassfed Beef Italian Sausage \$4

Grilled Hot Dog, Veggie Tots, Apple Wedges 9

Grassfed Beef Sliders, Cheddar Cheese, Sweet Potato Wedges 11

Spaghetti and Turkey Meatballs, Organic Tomato Sauce, Parmesan 11

Buttered Egg Noodles 5

Fruit Bowl 5

EXAMPLE BANQUET / SPECIAL EVENT MENU FROM OUR CHEF PARTNERS



## *Hors D'oeuvres*

### COLD HORS D'OEUVRES (PER DOZEN)

- Deviled eggs, cornichon, espelette \$36
- Cheese plate, nuts, assorted nuts, assorted jams & Crackers \$108
- Eggplant rollatini, piquillo peppers, salsa verde \$60
- Bruschetta, burrata, tomatoes, basil, olives \$60
- Confit fingerling potato, crème fraiche, trout roe, frisse, red onion \$72
- Puff pastry, onion-citrus marmalade, goat cheese, porcini oil \$60
- Serrano ham, ripe melon, basil salt \$72
- Spring roll, market vegetables, young ginger, mustard-shoyu sauce \$36
- Gravlax, pumpnickel toast, chive cream cheese \$72
- Lobster salad, in soft Hawaiian bun sambal mayo \$72

### HOT HORS D'OEUVRES (PER DOZEN)

- Pork belly bites, honey, hot sauce, sesame seeds, scallions \$72
- Arancini, fried risotto, black truffles, fontina cheese \$60
- Sonoma lamb meatballs, yogurt sauce, eggplant, mint \$72
- Grilled cheese sandwich, cultured butter, aged cheddar, griddled ham, pickles \$72
- Corn-pup lollipops, smoked sausage, Anson Mills corn meal, yellow mustard \$48
- Falafel, flatbread, cucumbers, yogurt, tahini, hot sauce \$60
- Crispy veggies, cauliflower, romesco, zucchini & squash skewers, pesto \$60
- Braised lamb, tzatziki, feta, olive tapenade \$72
- Cassell's slider, cheddar, iceberg, pickle, thousand island \$72
- Mini meatball parmesan, house-ground meatballs, marinara, mozzarella \$72
- Tomato soup shots \$24



## *Lunch or Dinner Buffet*

### LUNCH OR DINNER BUFFET

*All meals include choice of 1 Salad 2 entrees and 3 sides  
Served with Roll and Butter  
Iced Tea Service*

#### SALAD

*Choice of: Mixed green with goat cheese and balsamic dressing or Classic Caesar Salad*

#### MAIN

*Boneless Skinless Chicken*

*Roasted Chicken*

*Choose from Marsala Sauce, Parmesan, Picatta, Garlic Rosemary*

*Chicken Florentine*

*Stuffed Chicken Parmesan*

#### BEEF

*Tender Roast Beef*

*Flat Iron Steak*

*Prime Rib*

#### FISH

*Herb Roasted Salmon*

*Baby Bay Shrimp, Clams, Pollack Fish and Crab  
in a Garlic Butter and White Wine Sauce*

*Mahi Mahi*

*Served with Cole Slaw and Tartar Sauce*

#### SIDES

*Potato Puree with choice of horseradish or garlic sauce*

*Roasted Asparagus*

*Sauteed Broccoli or Spinach*

*Grilled Veggies*

*Risotto*

*Rice Pilaf or Saffron Rice*

#### DESSERTS

*Chef's choice*

*\$69/person*



## *Sophistication*

### **APPETIZER**

#### Vegetable Tart

*Goat cheese mousse, asparagus, roasted beets, confit tomatoes, cherry tomatoes, roasted zucchini topped with fines herbes and a honey balsamic vinaigrette*

### **ENTRÉE**

#### Red Snapper

*Roasted and served with capers, Kalamata olives, lemon sofrito and confit tomatoes finished with snapper au jus*

*-or-*

#### Pork Chop

*Roasted and caramelized accompanied with a truffled potato galette and pork honey au jus*

### **DESSERT**

#### Chocolate Pot de Crème

*with a citrus gelée and fresh citrus wedges*

#### Wedding Cake



## *Reception*

### **Specialty Stations**

*A labor fee of \$150+ will apply for service under 25 guests*

#### **TACO BAR | \$22**

*Traditional mini soft corn tacos with choice of carne Asada or Chicken  
Served with chopped cilantro and onions, red and green salsa  
Add Shrimp | +\$9*

#### **FAJITAS | \$22**

*Chicken and Beef fajitas sautéed with onions peppers  
Served with warm mini flour tortillas, fresh salsa, sour cream, and guacamole  
Add shrimp | +\$9*

#### **MINI DESSERT STATION | \$12**

*Assorted miniature pastries and petit fours including:  
Crème puffs, éclairs, cannoli, mousse cups, fruit tarts, cheesecake, milk and cookies*

# FAREWAYS

## GRAB & GOLF STAND

BREAKFAST BURRITO 8  
BREAKFAST SANDWICH 8  
HAM & CHEESE CROISSANT 7  
GREEK YOGURT 4  
OVERNIGHT OATS 7  
SEASONAL SMOOTHIES  
COLD PRESS JUICE  
COFFEE  
ESPRESSO

TUNA SALAD SANDWICH 11  
TURKEY & PROVOLONE PESTO SANDWICH 9  
HAM & GRUYERE W/ DIJON SANDWICH 9  
BBQ BRISKET SANDWICH 11  
CARNE ASADA BURRITO 9  
FRITO CHILI PIE 8  
BACON WRAPPED HOT DOG 5  
HALF SMOKE 5

## HALFWAY CAFÉ

BUFFALO WINGS 6 wings/8 12 wings/14  
Sriracha Butter and Garlic Sauce, Blue Cheese Dressing, Carrots, Celery  
TRIO OF SLIDERS 12  
Grassfed Beef, Gruyere, Caramelized Onion, Thousand Island  
STREET TACOS 3 tacos/12  
Corn Tortillas, Carne Asada, Onion, Cilantro, Guajillo Salsa  
CHILI BOWL 9  
House Ground Chuck, Pinto Beans, Peppers, Onions, Parsley, Cumin  
CHIPOTLE CHICKEN QUESADILLA 11  
Grilled Mary's Chicken Breast, Monterey Jack, Chipotle Salsa, Sour Cream  
FRITO CHILI PIE 8  
Fritos, Housemade Chili, Cheddar, Red Onion  
BACON WRAPPED HOT DOG 8  
Grilled Onions & Peppers, Mustard, Mayo, Ketchup  
HALF SMOKE 8  
Smoked Sausage, Housemade chili, Cheddar, Onions

SEASONAL SMOOTHIES, COLD PRESS JUICE, COFFEE, ESPRESSO

## MOBILE CART

Bottled Beers  
Shots & Cocktails

CHIPS & GUACAMOLE 5  
GRANOLA/PROTEIN/ENERGY BARS 2  
HUMMUS WITH RAW VEGGIES & PITA 6  
TUNA SALAD SANDWICH 11  
TURKEY & PROVOLONE PESTO SANDWICH 9  
HAM & GRUYERE W/ DIJON SANDWICH 9  
ASSORTED CHIPS 2  
ROASTED PEANUTS 2

SEASONAL SMOOTHIES  
COLD PRESS JUICE  
COFFEE  
ESPRESSO

EXAMPLES OF ONSITE CRAFT BREWED BEER MENU CURATED BY CEDD MOSES

Pumpkin Belly

Kettle-Sour Pumpkin-Spic  
Tangy, Malty, Spicy  
Tulip \$5

Gretzky

Grätzer · 4.3% ABV  
100% Oak SMOKE  
Goblet \$5

Clacson

Lemongrass Gose  
Tart, Lemongrass, Hi  
Tulip \$7

Saisonetta

Saison · 4% ABV  
Rye Session Saiso  
Tulip \$6.50

Spirited Saison

Saison · 6.3% ABV  
Dry, Fruity Unspice  
Tulip \$7

Le Mule

Ginger Lime Saiso  
Ginger nose & lime flavors con  
Tulip \$7

Nigel (Nitro)

English Pale Ale on N  
Smooth and crush  
Pint \$6

Simul In Vita

American Whea  
Wheat forward, li  
Pint \$6.50

Mateo

Golden Ale · 4.9  
Spicy Saaz hops, sugar co  
Pint \$6.50

Honeycut

Session IPA · 4.2  
Crisp with Pineapple  
Pint \$7

Canyonero

Hoppy Amber ·  
Orange pith, pi  
Pint \$7

Lazy River

Hazy IPA · 6.4%  
Juicy, citrusy, h  
Pint \$8

Kablamo

Rye IPA · 6.7% A  
Citrusy Hops &  
Pint \$8

Traction IPA

American IPA · 7  
Mango, cut gras  
Pint \$8

Open Water

Double IPA · 9.2  
Aggressive, Weedy, P  
Half Pint \$5

Crazy Gideon

Double IPA · 9.4  
Strawberry, Citr  
Half Pint \$5

Christmas Mi...

American Barleyw  
Hearty & Full of f  
Snifter \$8

McCasey (Nitr...

Dry Irish Stout NI  
Creamy, Roasty  
Pint \$6.50

Velveteen Ra...

Oatmeal Stout ·  
Chewy & Choco  
Goblet \$7

Skeleton Crew

Rye Porter · 7%  
38% Rye  
Pint \$7

Cowboy Curtis

Smoked Porter  
Campfire smoke, ch  
Pint \$7

Porter Rico

Imperial Porte  
Strong, Chocol  
10oz Goblet ...

Scotch, Scot...

Scotch Ale · 9.9  
Robust, malty, hi  
Goblet \$8

Aurora Lutea

6.4% ABV  
Sour Mango Sa  
500ml Bottle...

Umbra Secu...

10.5% ABV  
Bourbon Barrel A  
500ml Bottle...

Anthem Che...

Cider · 5.5% AB  
Wandering Aeng  
Tulip \$9

Judgment Day

Belgian Quad  
The Lost Abbey  
Snifter \$9