

# THE DECK PRIVATE EVENT MENUS

## AND BAR PACKAGES



## HORS D'OEUVRES

**FRIED PICKLE SPEARS** @ \$3.00 ++ per piece  
served with ranch

**"FUN SIZED" CORN DOGS** @ \$4.00 ++ per serving  
served with ketchup

**PULLED PORK POTATO SKINS** @ \$4.00 ++ per piece  
smoked pulled pork, jack and cheddar, candied bacon,  
scallions, red grape tomato, bbq ranch

**PULLED PORK SLIDERS** @ \$4.00 ++ per piece  
bbq sauce, white cheddar, coleslaw, hawaiian roll

**CLASSIC BEEF SLIDERS** @ \$4.00 ++ per piece  
+ add cheese for \$0.50 each

**TRI-TIP SLIDERS** @ \$5.00 ++ per piece  
shaved smoked tri-tip, coleslaw, st. louis bbq sauce

**CRISPY BUFFALO CHICKEN SLIDERS** @ \$4.00 ++ per piece

**SOUTHERN MEATLOAF SLIDERS** @ \$4.50 ++ per piece  
cheddar, smoked tomato jam, brioche bun

**CRISPY SHRIMP** @ \$4.50 ++ per piece  
choice of thai chili sauce, cocktail sauce  
or cajun remoulade

**JALAPEÑO & CHEDDAR HUSH PUPPIES** @ \$3.00 ++ per piece  
honey cinnamon aioli

**BACON-WRAPPED BABY BACKS** @ \$4.00 ++ per piece  
baby back ribs wrapped in applewood smoked bacon,  
served with st. louis bbq sauce

**SMOKED BACON-WRAPPED JALAPEÑO POPPERS** @ \$3.00 ++ per piece  
cream cheese, chicharron, sweet and spicy bbq sauce,  
jalapeño-orange marmalade

**BBQ CHICKEN FLATBREAD** @ \$3.00 ++ per piece  
smoked chicken, alabama white bbq sauce, mozzarella,  
grilled onions, cilantro, st. louis bbq sauce

**CRISPY GOAT CHEESE BITES** @ \$3.50 ++ per piece  
bacon, tomato, basil, onion relish, balsamic caviar

**DEVILED EGGS** @ \$3.00 ++ per piece  
crispy bacon & chives

**KIELBASA BITES** @ \$4.00 ++ per serving  
caramelized onion, whole grain mustard,  
onion-cheese bread

**MINI LOBSTER ROLLS** @ \$12.00 ++ per piece  
maine lobster served in toasted, buttered roll

**AVOCADO + HEIRLOOM BRUSCHETTA** @ \$5.00 ++ per piece

**SHRIMP & GRIT CAKES** @ \$4.50 ++ per piece  
smoked tomato jam

**MINI PRETZEL BITES** @ \$3.00 ++ per serving  
cheese sauce or bavarian mustard

**GRILLED CHEESE SANDWICH STICKS** @ \$2.75 ++ per piece

**QUESADILLAS** @ \$2.75 ++ per piece  
served with salsa

**TERIYAKI SKEWERS** @ \$3.00 ++ per piece  
steak or chicken

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# PRIVATE EVENT MENUS AND BAR PACKAGES

## DISPLAYS

**GARDEN VEGETABLE TRAY** @ \$4.50 ++ per person  
baby heirloom tomatoes, celery, baby carrots,  
rainbow cauliflower, sugar snap peas, mini sweet peppers,  
served with buttermilk herb dip

**ARTISANAL CHEESE BOARD** @ \$6.50 ++ per person  
assorted imported and domestic cheeses, nuts,  
dried fruits, honeycomb

**CHARCUTERIE BOARD** @ \$6.00 ++ per person  
assorted imported and domestic cured meats,  
whole grain mustard, cornichons, fruit compote, crostini

**FRESH FRUIT DISPLAY** @ \$4.50 ++ per person  
chef's selection of fresh seasonal fruit and berries,  
served with yogurt dipping sauce

## ★ ★ ★ BUILD-YOUR-OWN STATION ★ ★ ★

**MAC N' CHEESE** @ \$12.00 ++ per guest  
classic baked macaroni and cheese  
sides of: crispy bacon, sautéed mushrooms,  
crispy onion strings, smoked kielbasa bits,  
roasted pepper trio, brown butter croutons  
+ add brisket for \$5.00 per person

**WING STATION\*** @ \$15.00 ++ per guest  
seasoned and slow smoked wings,  
served with celery, carrots, ranch and blue cheese  
choose three sauces:  
kc bbq, buffalo, thai sweet chili, spicy bbq, carolina bbq  
\* four wings per guest

**NACHO STATION** @ \$12.00 ++ per guest  
tortilla chips served with smoked gouda cheese sauce, pico  
de gallo, sour cream, guacamole, onion, tomatoes, cilantro,  
jalapeños, housemade chili  
+ add brisket for \$5.00 per person

**STREET TACO STATION** @ \$19.00 ++ per guest  
flour or corn tortillas, served with mexican rice, pinto beans,  
shredded lettuce, shredded cheese, pico de gallo,  
sour cream, guacamole, roasted poblano salsa  
choose two proteins:  
grilled carne asada | pollo asada | beer battered mahi-mahi  
+ add an additional protein for \$6.00 per person

**BALLPARK DOG STATION** @ \$9.50 ++ per guest  
nathan's all beef 1/4 lb. hot dog, ketchup, yellow mustard,  
relish, served with french fries or kettle chips  
+ add: applewood smoked bacon, sautéed mushrooms, crispy onion strings, roasted  
pepper trio, caramelized onions, sauerkraut for \$3.00 additional per person  
+ hot dogs may be substituted with bratwursts

**MOONSHINE BURGER STATION** @ \$14.00 ++ per guest  
1/3 lb. beef patty, ketchup, yellow mustard,  
mayonnaise, lettuce, onion, tomato,  
sliced pickles, white cheddar cheese,  
served with french fries or kettle chips  
+ add: applewood smoked bacon, sautéed mushrooms, crispy onion strings,  
roasted pepper trio, caramelized onions for \$3.00 additional per person  
+ veggie burgers may be available upon request

**TOT STATION** @ \$12.00 ++ per guest  
tater tots served with housemade chili,  
pico de gallo, sour cream, guacamole, shredded cheese,  
onion, tomatoes, cilantro, jalapeños  
+ add brisket for \$5.00 per person

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# PRIVATE EVENT MENUS SANDS BAR PACKAGES

## SALADS

**ANTIPASTO CHOPPED SALAD** @\$5.50 ++ per person  
chopped romaine, artichoke hearts, kalamata olive,  
feta cheese, salami, ham, pepperoncini, tomato,  
red wine vinaigrette

**CLASSIC CAESAR SALAD** @\$5.50 ++ per person  
marinated grilled chicken breast, parmesan, croutons

**STRAWBERRY SALAD** @\$6.00 ++ per person  
mixed greens, feta cheese, candied walnuts,  
red grape tomato, balsamic vinaigrette

**CHOPPED COBB SALAD** @\$5.50 ++ per person  
chopped romaine, bacon, turkey, avocado,  
blue cheese, diced tomato, scallions, hard-boiled egg,  
cucumber, blue cheese dressing

**BBQ CHICKEN CHOPPED SALAD** @\$5.50 ++ per person  
chopped romaine, grilled chicken breast,  
sweet corn, black beans, bacon, avocado, red onion,  
pepper jack cheese, bbq ranch dressing

**SPINACH SALAD** @\$6.00 ++ per person  
diced turkey, diced apple, dried cranberries,  
almonds, citrus-honey mustard dressing

## SIDE OPTIONS

@ \$6.00 ++ per person/per side

POTATO SALAD  
GRILLED CORN ON THE COB  
BAKED BEANS  
COLESLAW  
FRENCH FRIES  
SWEET POTATO FRIES  
KETTLE CHIPS  
GARDEN SALAD  
BACON BRUSSELS SPROUTS  
SAUTÉED MUSHROOMS  
SQUASH MEDLEY  
CHEESY GRITS

## SWEETS

@ \$4.00 ++ per piece

ASSORTED FRESH BAKED COOKIES  
CHOCOLATE COVERED STRAWBERRIES  
CHOCOLATE BROWNIE BITES  
ASSORTED MACAROONS  
ASSORTED TRUFFLES  
WARM BREAD PUDDING  
with moonshine caramel sauce  
RED VELVET CUPCAKES  
with cream cheese frosting

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# PRIVATE EVENT MENUS AND BAR PACKAGES

## ★ ★ ★ CLASSIC BUFFETS ★ ★ ★

CHOICE OF: two entrées, two sides and one dessert @ \$38.00 ++ per guest

CHOICE OF: two entrées, three sides and two desserts @ \$48.00 ++ per guest

CHOICE OF: three entrées, three sides and two desserts @ \$58.00 ++ per guest

## SOUTHERN HOSPITALITY

### STARTERS

**STRAWBERRY MIXED GREEN SALAD**  
fresh strawberries, pecans, goat cheese and balsamic dressing

**WARM SOUTHERN BISCUITS**  
with butter

### ENTRÉE OPTIONS

**SHRIMP & CHEESY GRITS**  
**FRIED CHICKEN & WAFFLES**  
with truffle honey butter, parmesan and maple  
**FISH FRY**  
with tartar sauce, lemon and fries  
**ROASTED TRI-TIP**  
with au jus  
**ROASTED PORK LOIN**  
with apricot mustard glaze  
**BLACKENED SALMON**  
**BUTTERNUT SQUASH LASAGNA**

### SIDE OPTIONS

**POTATO SALAD**  
**MAC N' CHEESE**  
**CORN CASSEROLE**  
**ROASTED BACON BRUSSELS SPROUTS**  
**SAUTÉED MUSHROOM & SQUASH MEDLEY**  
**AU GRATIN POTATOES**  
**CHEESY GRITS**

### DESSERT OPTIONS

**ASSORTED MACAROONS**  
**ASSORTED TRUFFLES**  
**WARM BREAD PUDDING**  
with moonshine caramel sauce  
**RED VELVET CUPCAKES**  
with cream cheese frosting

## BACKYARD BBQ

### STARTERS

**BBQ CHICKEN CHOPPED SALAD**  
grilled chicken breast, corn, black beans, bacon, avocado, red onion, pepper jack cheese and bbq ranch dressing

**CORNBREAD MUFFINS**  
with butter

### ENTRÉE OPTIONS

**GRILLED BBQ CHICKEN**  
**SMOKED BOURBON GLAZED CHICKEN**  
**SMOKED SLICED BRISKET**  
**ROASTED TRI-TIP**  
with au jus  
**SMOKED BABY BACK RIBS**  
**BUTTERNUT SQUASH LASAGNA**

### SIDE OPTIONS

**POTATO SALAD**  
**GRILLED CORN ON THE COB**  
**BAKED BEANS**  
**COLESLAW**  
**FRENCH FRIES**  
**SWEET POTATO FRIES**  
**MAC N' CHEESE**

### DESSERT OPTIONS

**ASSORTED FRESH BAKED COOKIES**  
**CHOCOLATE COVERED STRAWBERRIES**  
**CHOCOLATE BROWNIE BITES**



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# PRIVATE EVENT MENUS AND BAR PACKAGES

## BEVERAGE PACKAGES & OPTIONS

### HOSTED BAR ON CONSUMPTION

Up to any amount. Within this hosted bar, the client may choose any limit of the level of alcohol allowed for their guests and if shots will be allowed or not.

### HOSTED PER PERSON

These bar packages set a flat rate per guest for the duration of your event and include the selected level liquors (if applicable), imported & domestic beers, house red & white wine and sparkling wines. All packages also include non-alcoholic beverages & bottled water. Note: shots or doubles are not included in these packages.

### CASH & CARRY

Allow your guests to purchase their own drinks and start tabs with the bartenders during the event or after any hosted bar service has ended. A Cash & Carry bar may be used to meet any portion of the event minimum; however, service fees may be required.

## EVENT REMINDERS & GENERAL INFORMATION

### CONFIRMATION OF EVENT SPACE

The Deck at Moonshine Flats requires a signed contract and 50% of the total event price as a non-refundable deposit to secure the event space. Deposit schedules and final payment information will be noted in the contract and can be paid in the form of cash, company check, wire transfer or credit card.

### FOOD & BEVERAGE GUARANTEES

Confirmation of menu selection and attendance, or "guaranteed headcount," is due ten (10) days in advance of the event date. After this deadline, attendance counts cannot be reduced; however, increases will be accommodated if possible, depending on time and selected menu. Charges will be based upon the number guaranteed or the number served, whichever is greater.

### SERVICE CHARGE & SALES TAX

A 23% service fee will be added to all food and beverage services for the event. The service charge is mandatory and is not a gratuity. This is based on California State Regulation 1603 (f). The service charge is currently retained by The Deck at Moonshine Flats to cover overhead, labor and other banquet costs. This charge and all prices (including venue rental fees) quoted are subject to the current California state sales tax.

### OUTSIDE FOOD & BEVERAGE

With the exception of specialty cakes, no food or beverages of any kind may be brought into The Deck at Moonshine Flats by event guests. Unless prior arrangement has been made with event staff, The Deck at Moonshine Flats reserves the right to confiscate any food or beverage that is in violation of this policy. All food and beverage provided by The Deck at Moonshine Flats must be consumed within the timeframe of the event. Taking home leftover food or beverages from an event is not permitted.

### EVENT STAFF

The Deck at Moonshine Flats staff is committed to providing you first class service. The appropriate allotment of bartenders, servers and attendants will be scheduled to ensure your event is flawless. Should additional staff be requested, labor fees may apply.