



Meeting & Retreat Catering

Stay & Play Meal Package

3 day/2 night

WELCOME DINNER

Garden Salad with Organic Spring Mix Lettuce, Seasonal Inspiration for Toppings, & Green Goddess Dressing
(Greek yogurt, house aioli, lemon juice, fresh herbs — *Vegan option by request*)

House Marinated Char-grilled Chicken

Baked Mini Noodle Mac'n Cheese • Seasonal Vegetables *Vegan/GF*

Wild Rice Medley cooked in Vegetable Broth *Vegan/GF*

Chocolate Torte for Dessert *GF*

Coffee, Tea and Hot Chocolate Station • House-made Lemonade, Iced Tea and Fruit Infused Water Station

Optional Open Bar for up to 4 hours with Bartender - \$29.95++ per person

Canyon Road Chardonnay & Cabernet Sauvignon • Blue Moon & Fat Tire beer

(Bar Package is required if any alcohol is to be consumed onsite but you may substitute your own beer & wine selection at no corkage fee. We do not have a license for hard alcohol)

BREAKFAST

Frittata with Spinach & Mushroom *vegetarian*

Sausage • Country Potatoes

House-made Muffins

Breads *(GF available)* with Almond Nut Butter, Jam and Cream Cheese

Whole Fruits • Yogurt • Granola

Organic Teas and Coffee

Plant-based Milk options for Tea and Coffee

AFTERNOON SNACK

Assorted Freshly Baked Cookies • Individual Bags of Chips • Fruit

Coffee, Tea and Hot Chocolate Station

House-made Lemonade, Iced Tea and Fruit Infused Water Station

DINNER

Baby Kale Salad, Shaved Radicchio, Toasted Seeds

with Raw Cashew Dressing

(Bell peppers, apple cider vinegar, raw cashews, olive oil) *Vegan*

Grilled Salmon with Caper and Dill Sauce *GF*

Quinoa Pilaf with Roasted Vegetables *Vegan/GF*

Coffee, Tea and Hot Chocolate Station

House-made Lemonade, Iced Tea and Fruit Infused Water Station

Seasonal Fruit Pie for Dessert

Optional Bar Package

BUFFET LUNCH

Sandwich Deli

Caesar Salad with Romaine Hearts, Shaved Parmesan, Garlic Croutons
with Caesar Dressing

(Greek yogurt, house aioli, anchovies, parmesan) - *Vegan optional*

Fresh Sliced Bread *(GF available)*

Cheese • Roast Beef • Turkey • Ham • Portobello Mushroom Lettuce
• Tomatoes • Onions • Pickles

Ketchup • Mustard • Mayonnaise

Pasta Primavera *vegetarian* • Potato Chips

Variety of Fresh-baked Cookies

Coffee, Tea and Hot Chocolate Station

House-made Lemonade, Iced Tea and Fruit Infused Water Station

FARWELL BRUNCH

Buttermilk Pancakes & Maple Syrup

Bacon • Country Potatoes

Seasonal Frittata *vegetarian*

Fresh Baked Pastries & Breads

with Almond Nut Butter, Jam and Cream Cheese

Whole Fruits • Yogurt • Granola

Baby Gem Salad - Romaine Hearts, Picked Red Onions, Toasted

Almonds with Honey Dijon Vinaigrette Dressing

Organic Teas and Coffee • Plant-based Milk options for Tea & Coffee

Departure is 11am. Additional time is billed at \$1,000 per hour and depends of availability.

*All food and beverage rates are per person and subject to a 20% service fee and applicable taxes.
Rates and specific items may be subject to change. You must be at least 21 years of age to consume alcoholic beverages.*



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BREAKFAST

French Toast with Bacon
House-made Muffins
Breads *(GF available)* with Almond Nut Butter, Jam and Cream Cheese
Whole Fruits • Yogurt • Granola
Organic Teas and Coffee
Plant-based Milk options for Tea and Coffee

AFTERNOON SNACK

Assorted Freshly Baked Cookies • Individual Bags of Chips • Fruit
Coffee, Tea and Hot Chocolate Station
House-made Lemonade, Iced Tea and Fruit Infused Water Station

BUFFET LUNCH

Fajita Bar

Garden Salad: Organic Spring Mix, Seasonal Inspiration Toppings
with Lemon Shallots Dressing
(lemon juice, shallots, dijon mustard, olive oil, tamari)
Grilled Chicken • Fajita Vegetables
Rice • Beans • Tortillas
Shredded Cheddar Cheese • Lettuce • Sour Cream
Pico de Gallo • Guacamole • Tortilla Chips
Fresh-baked Brownies
Coffee, Tea and Hot Chocolate Station
House-made Lemonade, Iced Tea and Fruit Infused Water Station