
Pick 3 :: \$22 per person

Pick 4 :: \$26 per person

Pick 5 :: \$30 per person

Bites on the Landing

House-made Artichoke Dip w/Naan

Jalapeño Peppers

Stuffed Mushrooms

Traditional Bruschetta

Cheese, Grapes & Crackers

Seasonal Fruit

Caprese Skewers

Tacos (Duck, Steak or Wild Boar)

Crispy Cauliflower

Hummus w/ Crudité & Naan

Brisket Sliders

Chicken Chili Verde Sliders

Mini Crab Cakes w/ Remoulade

Truffle Fries

Loaded Potato Wedges

California Deviled Eggs

Standard :: \$30 per person

Brunch Buffet

Orange Juice, Coffee & Soft Drinks

Frittata

Breakfast Potatoes

Bacon or Sausage

Waffles w/maple syrup & butter

Fruit Platter

Pick 5 :: \$38 per person

Brunch Buffet

Orange Juice, Coffee & Soft Drinks

Frittata

Breakfast Potatoes

Bacon or Sausage

Waffles w/maple syrup & butter

Fruit Platter

Mushroom Onion Grilled Cheese

House Salad w/grilled citrus vinaigrette

*Chicken & Waffles w/bacon maple syrup
& pink pepper corn butter*

Seasonal French Toast

Eggs Benedict

Avocado Toast

Brisket & Eggs

Mac-n-Cheese

Pasta Salad

Extras

Case of Champagne \$210 (includes juices for mimosas)

Case of Chardonnay or Cabernet Sauvignon \$190

Cocktail only parties with no food require a \$250 venue fee (Monday~Thursday)

Preferred linen colors are available for an additional fee. Clean-up & Set-up Fee is \$250.

Prices do not include sales tax :: We reserve the right to refuse service to anyone

25 person minimum to 100 person maximum 20% gratuity added to all catered parties

Due to insurance purposes, children under 12 are not allowed on the Landing.

We can accommodate parties with young children elsewhere in the restaurant.

We add a 4% surcharge when paying with a credit card.

Visit ChasesLaVerne.com

Lunch Buffet on the Landing

Pick 2 :: \$26 per person

Pick 3 :: \$29 per person

Pick 4 :: \$32 per person

*Tomato Ragout Cream Linguini
Mushroom Onion Grilled Cheese
Wagyu Slider on Brioche
Grilled Caprese Slider on Brioche
Brisket Slider on Brioche
Chicken Chili Verde Slider on Brioche
Tacos (Duck, Steak or Wild Boar)*

*Buffet include House Salad w/ choice of two dressings
Loaded Potato Wedges topped w/cheddar, bacon, sour cream & chives
Soft Drinks & up to five Coffee Presses*

Pick 2 :: \$31 per person

Pick 3 :: \$34 per person

Pick 4 :: \$37 per person

*Mushroom Onion Grilled Cheese
Wagyu Slider on Brioche
Grilled Caprese Slider on Brioche
Brisket Slider on Brioche
Chicken Chili Verde Slider on Brioche
Tacos (Duck, Steak or Wild Boar)
Loaded Potato Wedges topped w/cheddar, bacon, sour cream & chives*

*Buffet include House Salad w/ choice of two dressings
Chase's Mac-n-Cheese topped w/ bacon or Tomato Ragout Cream Linguini
Soft Drinks & up to five Coffee Presses*

Add ons and Extras Available

Seen on Brunch & Dinner Catering Menus

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Plated Dinner Selections

Include House or Caesar Salad, Dinner Rolls, Mashed or Fingerling Potatoes, Grilled Seasonal Vegetables, Dessert, Coffee and Soft Drinks

Crown Roast Pork

\$39 per person

Prime Beef Filet

\$45 per person

Wagyu Meatloaf

\$31 per person

Surf ~n~ Turf

\$56 per person

Chicken Fried Chicken

\$33 per person

Chase's Naked Burger

(Served with Fries)

\$24 per person

Choose 2 :: \$37 per person

Dinner Buffets

Mac-n-Cheese

Chase's Lemon Chicken with Pasta

Pork Tenderloin

Smoked Beef Brisket

Chicken Fried Chicken with Gravy

Wagyu Meatloaf

Vegan Risotto Served with house salad, seasonal vegetables, and mashed or fingerling potatoes and dinner rolls

Add a Dessert

Individual :: \$6

Mini Desserts

Tray :: \$125

Chocolate Bread Pudding

Seasonal Cobbler

(all served with ice cream)

Priced per person

Add-ons

Artisan Cheeses with Grapes, nuts & crackers

\$4.25

Wagyu Stuffed Mushrooms

\$3.75

Mini Crab Cakes

\$5.25

Caprese Skewers

\$3.75

Crispy Cauliflower

\$3.25

Fresh Seasonal Fruit Platter

\$3.75

Fresh Crudités with Hummus

\$4.25

Traditional Bruschetta

\$3.75

California Deviled Eggs

\$3.50

Artichoke Dip with Naan

\$3.50

Jalapeño Peppers

\$3.25

Mini Wagyu Meatballs w/ huckleberry BBQ Sauce

\$3.75

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