



Meeting & Retreat Catering

Stay & Play Meal Package 3 day/2 night

WELCOME DINNER

Chef's Choice Appetizers
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
Brownies
Coffee & Tea Station • House-made Lemonade, Iced Tea and Water Station
Optional Open Bar for up to 4 hours with Bartender - \$40++ 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
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 Station
House-made Lemonade, Iced Tea and Water Station

DINNER

Chef's Choice Appetizers
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 Station
House-made Lemonade, Iced Tea and Water Station
Carrot Cake 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
Lettuce • Tomatoes • Onions • Pickles
Mustard • Mayonnaise
Pasta Primavera vegetarian • Potato Chips
Variety of Fresh-baked Cookies
Coffee & Tea Station
House-made Lemonade, Iced Tea and Water Station

FAREWELL 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.



8400 Glen Haven Rd., Soquel, CA 95073 • TEL 831-479-6700 • events@kennolyn.com • www.kennolyn.com



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BREAKFAST

French Toast • Bacon • Scrambled Eggs
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 Station
House-made Lemonade, Iced Tea and Water Station

BUFFET LUNCH

Fajita Bar
Grilled Chicken • Fajita Vegetables
Rice • Beans • Tortillas
Shredded Cheddar Cheese • Lettuce • Sour Cream
Pico de Gallo • Guacamole • Tortilla Chips
Fruit Salad
Coffee & Tea Station
House-made Lemonade, Iced Tea and Water Station