



The Goodland

Catering Menu

by Chef Derek Simcik



The Goodland

5650 Calle Real

(805) 964-6241

(805) 964-8852

www.thegoodland.com

The Goodland Breaks

THE HEALTH NUT BREAK

- **Selection of Yogurts**
low fat and natural
 - **House Made Granola**
 - **Whole Fresh Fruit**
apples + bananas + oranges
 - **Fresh Raw Juices**
- \$16 Per Person**

THE SPA

- **Vegetable Crudités**
ranch + dill dips
 - **Baked Pita + House Made Hummus**
 - **Melon Skewers + Mint Yogurt**
- \$17 Per Person**

HIGH ENGERY BREAK

- **Spiced Warm Nuts + Seeds**
 - **Assorted Granola + Power Bars**
 - **Seasonal Sliced Fruit + Berries**
 - **Assorted Red Bulls**
regular + sugar free
- \$19 Per Person**

LEADBETTER BEACH

- **Truffled Popcorn**
 - **Warm Soft Pretzels**
 - **Terra Chips**
pico de gallo + guacamole
- \$16 Per Person**

SWEET TOOTH

- **Freshly Baked Cookies**
 - **Chocolate Fudge Brownies**
 - **Seasonal Sliced Fresh Fruit + Berries**
- \$15 Per Person**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. For events of less than (15) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.