

(50 person minimum. If smaller please ask for pricing. Does not include 20% service fee for staffing)

Pasta Buffet

\$26.95

Parmesan Crusted Chicken Breast

Roasted Plum Tomato Sauce

Three Cheese Lasagna VG

Ziti Bolognese

Penne pasta with homemade bolognese

Classic Ratatouille

Squash / Zucchini / Eggplant / Plum Tomatoes

Crisp Romaine Hearts

Caesar Dressing / Parmesan Cheese / Croutons

Fresh Baked Garlic Rolls

Salmon & Chicken Buffet

\$34.95

Herb Roasted Salmon

Saffron Cream Sauce / Tomatoes / Fresh Basil

Stuffed Chicken Breast

Boursin / Spinach / Prosciutto

Steamed Asparagus with Lemon

Wild Mushroom Risotto

Rosemary / Parmesan

Endive and Bleu Cheese Salad

Bleu Cheese / Walnuts / Bacon / Tomatoes

Rustic Breads

A Taste of New York

\$54.95

Sliced Beef Tenderloin

Green Onions / Red Wine Sauce / Baby Mushrooms / Fresh Thyme

Yuzu Lemon Lump Crab Cakes

Ragout of Swiss Chard / Roasted Corn / Sweet Onions

Gratin Potatoes with Gruyère and Pancetta

Grilled Asparagus Salad with Citrus Vinaigrette

Sautéed Baby Mushrooms

White Wine / Garlic / Thyme

Rustic Breads

Grilled Vegetable Medley

A Taste of the South

\$36.95

Crispy Chicken & Waffles

Crispy Buttermilk Chicken / Herb Waffles / Maple Syrup

Southern Style Agave BBQ Short Ribs

16hr braised ribs / agave honey bbq sauce

Chopped Wedge Salad

Garden Ranch / Tomatoes / Bacon / Red Onions

Loaded Mac and Cheese

3 Cheeses / Tomatoes / Bacon / Red Onions

Caramelized Onion Mashed Potatoes

Gruyère and Green Bean Casserole

Savory Cornbread

Buttermilk Biscuits

Taste of Mexico Buffet

\$24.95

Cilantro & Lime Pulled Pork

Chicken Ranchero Tacos

Seasoned Ground Beef

Charred Portabella Strips VG

mushroom strips marinated & grilled

Warm Corn & Flour Tortillas

Queso Blanco & Cilantro Salsa

Corn Tortilla Chips & Guacamole

Pico / Cheddar Cheese / Crema

Spanish Rice & Black Beans

Fajita Buffet

\$26.95

Marinated Fajitas

Beef / Chicken / Shrimp / Caramelized Bell Peppers / Yellow Onions

Pulled Pork Enchiladas

Ranchero Sauce / Pepper Jack Cheese

Slow Cooked Pinto Beans with Cilantro and Pork Belly

Crispy Tortilla Chips

Charred Tomato Salsa / Shredded Cheese / Sour Cream / Fresh Jalapeños / Pico de Gallo

Fresh made guacamole

Cajun Buffet

\$28.95

Cajun Chicken Breast

Spicy Louisiana Cream Sauce

Pan Seared Tilapia

Shrimp Étouffée

Red Beans and Rice

Andouille Sausage Jambalaya

Cajun Spiced Braised Vegetables

Spinach Salad

Roasted Corn / Bell Peppers / Pancetta Vinaigrette

Buttermilk Biscuits

Savory Cornbread

A Taste of Italy Buffet

\$49.95

Antipasto Display

A Display of Italian Meats and Cheeses / Red Grapes / Sweet Melon / Black Olives / Roasted Peppers / Herb Focaccia / Parmesan Crostini

Roasted Gulf Shrimp

Garlic / Butter / Lemon / Fresh Oregano

Veal Scaloppini

Spinach / Roasted Tomatoes / Asiago / Madeira Sauce

Crispy Wild Mushroom Risotto Cakes

Basil / Pine Nuts / Parmesan

Grilled Eggplant Lasagna

Ricotta Cheese / Marinara / Fontana

Homemade Garlic Bread Rolls with Extra Virgin Olive Oil and Balsamic

Surf and Turf Buffet

\$49.95

"Oscar" Beef Tenderloin

Lump Crab / Bernaise / Shallots

Lemon Roasted Jumbo Shrimp

Fresh Garlic / Butter Sauce / Parsley

Parmesan Gratin Potatoes

Honey-Thyme Roasted Vegetable Medley

Fresh Baked Breads with Butter

Endive and Bleu Cheese Salad

Bleu Cheese / Walnuts / Bacon / Tomatoes

BBQ Buffet

\$28.95

Slow Braised BBQ Short Ribs

Honey BBQ Smoked Chicken

Grilled Hickory Smoked Sausage

BBQ Baked Beans

Fresh Cream Corn

Thyme / Apple Smoked Bacon

Ranch Cole Slaw

Buttermilk Biscuits

Signature Buffet

\$44.95

Herb Roasted Salmon

Saffron Cream Sauce / Tomatoes / Fresh Basil

Ancho-Honey Braised Short Ribs

Stuffed Chicken Breast

Boursin / Prosciutto / Roasted Tomato

Gratin Potatoes

Fresh Thyme / Parmesan / Asiago

Roasted Vegetables with Agave

Sautéed Baby Mushrooms

White Wine / Garlic / Thyme

Endive and Bleu Cheese Salad

Bleu Cheese / Walnuts / Bacon / Tomatoes

Rustic Breads

Chicken & Pot Roast

\$26.95

Lemon Honey Roasted Chicken

Slow Braised Pot Roast

Rosemary / Carrots / Celery / Onions

Boursin Mashed Potatoes

Green Bean Casserole

Mixed Baby Greens

Tomatoes / Cucumber / Balsamic Vinaigrette

Fresh Baked Rolls

A Taste of France

\$39.95

Pan Roasted Rainbow Trout

Capers / Haricot Verts / Lemon / Butter

Cassoulet

Duck Confit / Pork Belly / Beans / Thyme

Butter Lettuce and Endive Salad

Peppercorn Dressing / Walnuts / Apples

Chive Duchesse Potato

Spinach and Gruyère Puff Pastries