

(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

\$25

**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**

*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

\$25

**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**