

Hors D'ouerves

minimum of 3 appetizers. can be passed or displayed. 50 person minimum. If smaller please ask for pricing. Does not include 20% service fee for staffing

GOAT CHEESE TARTLET

Caramelized Onion | Goat Cheese | Thyme

CHICKEN SALAD WONTON

Roasted Red Pepper Chicken Salad | Wonton Crisp | Mandarin Orange

CHARRED BEEF CROSTINI

Grilled Beef | Herbed Boursin | Fired Roasted Salsa | Balsamic

MINI BLT BITE

Arugula | Bacon | Lettuce | Tomato | Toast Round

MINI HAM BISCUIT

Sweet Potato Biscuit | Maple Cream Cheese

BUFFALO CHICKEN PINWHEEL

Pulled Chicken | Celery Cream Cheese

Buffalo Sauce

HERBED MUSHROOM CROSTINI

Sauteed Mushroom & Shallot Ragoût

CREAMY CUCUMBER BITE

Cucumber Medallion | Boursin | Red Pepper Jelly

CAPRESE SKEWER

Tomato | Bocconcini | Basil | Balsamic Drizzle

PINK PEAR CROSTINI

Hibiscus Poached Pear | Goat Cheese | Mint | Hibiscus Reduction

JALAPEÑO CORNBREAD MUFFIN

Bacon Jam

MAC N' CHEESE BITE

Aged Cheddar | Breadcrumbs

CRANBERRY MEATBALL

Petite Meatballs | Cranberry Marinara

AVOCADO TOAST

Mashed Avocado | Red Pepper Flakes | Lime Juice

BACON WRAPPED JALAPEÑO

Jalapeño | Cream Cheese | Applewood Bacon

FLIGHT OF DEVEILED EGG

Jalapeño Candied Bacon | Classic Southern | Pimento

MINI CHICKEN EMPANADA

Pulled Chicken | Tomatillo

MINI BEEF EMPANADA

Mexican Spiced Ground Beef | Black Bean

PIMENTO TOMATO

Fried Green Tomato | Pimento Cheese | Campfire Sauce

MINI CHICKEN TACO

Pulled Chicken | Goat Cheese Crumbles | Guacamole Crema

MINI CHORIZO TACO

Chorizo | Corn | Queso Fresco | Lime Crema

DRUNKEN CHICKEN SKEWER

Local Beer Brine | Sriracha Honey

THAI CHICKEN SKEWER

Thai Chicken | Pineapple Wedge | Peanut Sauce

GRILLED SMOKED SAUSAGE

Stone Ground Mustard

SHRIMP SALAD WONTON

Shrimp Salad | Wonton Crisp | Mandarin Orange

CHIPOTLE POPCORN CHICKEN

Fried Chicken | Chipotle Chili Sauce | Waffle Cone

SHRIMP TOAST

Scallion | Cilantro | Lime Juice

MINI CHICKEN & WAFFLE BITES

Hot or Not | Maple Ranch | Sriracha Honey

TRUFFLE FRIES

Black Truffle Fries | Garlic Aioli

ANCHO SPICED SHRIMP N' GRIT CAKE

Seared Grit Cake | Ancho Shrimp | Red Pepper

CRAB CAKE \$+2

Crab | Old Bay | Yum Yum Sauce

BBQ SHRIMP

Grilled BBQ Shrimp | Charred Corn Salsa | Tortilla

PHILLY CHEESESTEAK EGGROLL

Sriracha Ketchup

MINI LOBSTER ROLL +\$3

Baguette | Lobster | Melted Herb Butter

BLOODY MARY SHRIMP SKEWER

Shrimp | Bloody Mary Cocktail Sauce

MINI BEEF WELLINGTON* +\$3

Horseradish Aioli

AHI TUNA WONTON +\$1

Crispy Wonton | Seared Ahi Tuna | Paprika Aioli | Chive

PEACH & MOZZARELLA SKEWER

Basil | Lime

FLANK STEAK SKEWER +\$2

Chimichurri Sauce

MINI CRAB EMPANADA +\$2

Chipotle Crab | Avocado Crema

PROSCIUTTO WRAPPED SHRIMP +\$1

Shrimp | Crispy Prosciutto | Basil

Beverages

all include if applicable: ice, ice scoop, dispensers, cups, stirrers, lemons, beverage napkins and sweeteners. 50 person minimum. If smaller please ask for pricing. Does not include 20% service fee for staffing

Mix Your Own Iced Tea & Lemonade Bar \$7

Sweet Tea | Unsweet Tea | Fruit Tea | Lemonade | Cucumber Simple Syrup | Blood Orange Simple Syrup | Hibiscus Simple Syrup | Strawberry Purée | Mint | Lemons

Coca Cola | Diet Coke | Sprite | Mt Dew | Dr Pepper | Red Bull | Perrier \$7

Coca Cola | Diet Coke | Sprite \$2

RC Cola | Dr Enuf | Big Red | Ale 8 \$7

includes ice, ice scoop, and cups

French Roast Regular | Traditional Roast Decaffeinated \$4

3 Seasonal Creamers | Half & Half

| Flavored Syrups | Swizzle Sticks | Assorted Sweeteners | Cups | Urns

Milk Chocolate | Dark Chocolate \$5

Pirouettes | Whipped Cream | Mini Marshmallows | Chocolate Ganache | White Chocolate Cinnamon Bark

Mint Huckleberry Refresher

Mint, Simple Syrup, Lime Juice, Huckleberry Puree, Topped with Soda

Just Peachy Moscow Mule

Just Peachy Moscow Mule

Peach Citrus Spritzer

Peach Puree, Topped with a mix of Sprite and Soda Water, Garnished with Orange Slice

The "Not-So-Old" Old Fashioned

Mango Puree, Grenadine, Ginger Beer and garnished with an Orange Peel

Chocolate Sunday Not-Tini

Chocolate Milk, Topped with Whipped Cream, Strawberry Drizzle and Garnished with a Cherry

Straw-very-berry Lemonade

Strawberry Puree, Sweet and Sour Mix, Sprite, Lemonade and Garnished with a Lemon Slice

Virgin Sangria

A mix of Orange, Cranberry, Lime Juice, and Huckleberry Puree Topped with Soda Water and a lot of Fruit

Nojito (lime, mango, and peach)

Mint, Lime Juice, and Simple Syrup Topped with Sprite and Soda Water

Virgin Margarita (strawberry or reg)

A mix of Orange, Lime Juice, Sweet and Sour

Bars

HOUSEMADE CHIPS & DIPS \$5

Housemade Chips | French Onion Dip | Herbed Dip | Tortilla Chips | Salsa

TEA SANDWICHES 2 for \$6 3 for \$8

Benedictine

Traditional Cucumber Spread | Watercress | White Bread

Chicken Salad

Roasted Red Pepper Chicken Salad | Mandarin Orange | Wheatberry

Pimento Cheese

Shredded Cheddar | Pimento | White Bread

Egg Salad

Diced Eggs | Dijonnaise | Pumpernickel

Salmon & Chive

Smoked Salmon | Caper Cream Cheese | Chive | Rye

Tuna Salad

Pickled Tuna Salad | Wheatberry

Turkey & Apple

Smoked Turkey | Gala Apple | White Cheddar | Wheatberry

Vegetable & Goat Cheese

Thyme Roasted Vegetables | Honey Goat Cheese | Pumpernickel

MIXED GREEN SALAD BAR \$5

Spring Greens | Shredded Carrots | Applewood Bacon | Cucumbers | Cheddar | Hard-Boiled Egg | Housemade Croutons | Buttermilk Ranch | Balsamic Vinaigrette | Bleu Cheese Dressing

MASHED POTATO BAR \$7

Yukon Gold Potatoes | Butter | Sour Cream | Green Onions | Shredded Cheddar | Bacon

BRUSCHETTA & CROSTINI \$8

Traditional Garlic Tomato | Ricotta & Strawberry Mint | Kalamata Olive Tapenade | Mushroom Pâté

GRILLED CHEESE \$10

Caprese

Tomato | Basil | Mozzarella | Balsamic

BLT

Bacon | Lettuce | Tomato | Sharp Cheddar

Vegetarian

Grilled Onion | Portobella Mushroom | Gruyère

Raspberry Jalapeño

Raspberry Jam | Jalapeño Cream Cheese | White Cheddar

GOURMET CHIP & DIP \$8

Housemade Potato Chips | Housemade Tortilla Crisps | Veggie Chips | Caramelized Onion Dip | Black Bean Hummus | Garlic Spinach Dip

SWEET POTATO BAR \$6

Cinnamon Butter | Candied Pecans | Marshmallow Topping | Praline Caramel | Smoked Chili Butter

QUESADILLA \$7

All include Pico De Gallo, Guacamamo, Lime Cilantro Crema. Choose from: Chicken & Cheese, Pulled Pork & Caramelized Onion, Ground Beef & Cheese, Seasonal Vegetable Medley

CLASSIC SLIDER \$7

Black Angus | Applewood Bacon | Assorted Cheeses, Pickle | Lettuce | Tomato | Onion | Ketchup | Mayo | Mustard

VEGETABLE PASTA \$10

Penne | Farfalle | Roasted Garlic | Marinara | Alfredo | Sautéed Seasonal Vegetables | Parmesan

POPCORN BAR (choose 3) \$8

Classic Butter | Sweet & Spicy | Chicago Mix | Cheddar | Caramel | Cinnamon & Sugar

GOURMET MAC N' CHEESE \$10

Chives | Candied Bacon | Tomato | Caramelized Onions | Wild Mushrooms | Grilled Jalapeños

BUFFNASH CHICKEN & WAFFLES \$12

Buttermilk Waffle | Croque Monsieur Waffle | Hot or Not Chicken Bites | Sriracha Honey | Maple Ranch | Pickles

SOUTHERN SUNDAY \$15

Hashbrown Casserole | Pulled Pork | Candied Bacon | Alabama White Sauce | Blackberry BBQ | Jack Daniel's BBQ | Coleslaw | Fried Green Tomato | Pickles | Jalapeño Corncake Crumble

BBQ SLIDER TRIO \$12

Pulled Chicken | Pulled Pork | Smokehouse Beef Brisket | Pickles | Caramelized Onion | Grilled Jalapeños | Alabama White Sauce | Coleslaw | Jack Daniel's BBQ

BISCUIT BAR \$10

Assorted Biscuits | Fried Green Tomatoes | Pimento Cheese | Jams & Jellies | Whipped Butter | Coca-Cola Ham | Candied Bacon

GOURMET SLIDERS \$12

Beef Tenderloin*

Warm Bun | Sautéed Mushroom & Onion | Balsamic Thyme Reduction

New Orleans Crab Cake

Yeast Roll | Cajun Remoulade | Arugula | Red Pepper Salad

Korean Pork Belly

Bao Bun | Pickled Radish | Asian Slaw

BEEF TENDERLOIN CARVING \$15

Parkerhouse Rolls | Creamy Horseradish Sauce | Cabernet Reduction | Gorgonzola Butter

Displays

Tropical Brie Grazing \$5

Creamy Brie / Raspberry Glaze / Mango / Strawberry / Kiwi / Crackers / Crostini

Apple & Walnut Brie Grazing \$5

Brie Cheese Smothered in Roasted Apples Toasted Walnuts / Cinnamon / Clove / Nutmeg / Crackers / Crostini

Fruit & Cheese Display \$8

A Display of Imported & Domestic Cheeses Danish Blue / Sharp Cheddar / Pepper Jack / Manchego / Brie / Sweet Grapes / Berries / Dried Fruits / Nuts / Crackers / Crostini

Antipasto Display \$12

A Display of Italian Meats & Cheeses to include: Mortadella / Prosciutto / Salami / Calabrese / Capicola / Mozzarella / Parmesan / Provolone / Asiago / Red Grapes / Sweet Melon / Black Olives / Roasted Peppers / Herb Focaccia / Parmesan Crostini

Feta & Artichoke Dip \$5

A Creamy Blend of Feta Cheese, Artichokes & Spinach / Fresh Vegetables / Herb Pita Chips

Seasonal Fruit Display \$5

Fresh Sliced Honeydew / Cantaloupe / Golden Pineapple / Strawberries / Kiwi / Mango / Red Grapes

Hummus Bar \$5

Creamy Hummus with Lemon & Olive Oil / Grilled Vegetables / Crispy Pita Chips

Grand Grazing Display \$18

Coppa / Bresaola / Capicola / Mortadella / Salami / Sausage / Danish Blue / Pont L'Veque / Chèvre / Saint Andre / Aged Cheddar Bites /Olives / Roasted Peppers / Marinated Artichokes / Creamy Hummus / Feta-Artichoke Dip / Grilled Vegetable Display / Dried Fruits / Nuts / Grapes / Berries Rustic Breads / Crackers / Crostini

Asian Grazing Display \$15

A Display of Asian Delicacies - Avocado / Tuna / Smoked Salmon / Spicy Crab Sushi Rolls / Chicken & Shrimp Spring Rolls / Chilled Chicken & Beef Brochettes / Creamy Peanut & Honey Soy Dipping Sauce

Classic Vegetable Crudités \$6

Fresh Broccoli / Carrots / Celery / Cucumber / Cherry Tomato / Radish / Pesto Spread / Roasted Garlic Dip

Grilled Seasonal Vegetable Crudités \$7

A Display of Grilled Seasonal Vegetables Zucchini / Yellow Squash / Bell Peppers / Carrots / Asparagus / Sweet Potatoes / Broccoli / Cauliflower / Basil Pesto Dip

Mediterranean Grazing Display \$10

Grape Leaves / Assorted Olives / Creamy Hummus / Roasted Eggplant / Crispy Herb Pita Chips / Grilled Seasonal Vegetables / Rustic Breads

Chilled Slider Bar \$12

Shaved Beef (Horseradish Cream, Tomato Confit) **Pesto Chicken** (Parmesan, Arugula, Cured Tomato) **BBQ Pulled Pork** (Pickles, Sweet Red Onions) **Marinated Portobello** (Tomato, Roasted Pepper) **Aioli Sauces include:** Honey-Mustard / Horseradish Cream / BBQ / Dijon / Ranch

Tex Mex Nacho Grazing \$10

Crispy Tortilla Chips / Charred Tomato Salsa / Pico de Gallo / Sour Cream / Queso / Spicy Beef Chili / Homemade Guacamole

Beef Tenderloin Grazing Display \$22

Garlic and Herb Roasted Beef Tenderloin Chilled and Sliced Thinly with Roasted Sweet Onions / Horseradish Cream / Black Pepper Mayonnaise

Seafood Grazing Display \$22

Jumbo Shrimp / Cocktail Crab Claws / Mussels / Clams / Cocktail Sauce / Remoulade / Mignonette / Fresh Grated Horradish / Lemons / Lime

Kids Grazing Display \$15

Grapes / Salami / Cheese Cubes / Fresh Fruit / Mini Cupcakes / Yogurt Covered Pretzel / Sprinkled Cake Pops / Vanilla Wafers / Chips / Cheese and Caramel Popcorn / Chocolate Bars / Cookies / Chocolate Kisses / Gummies / Lollipops / Gumballs / Jelly Beans

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

Chicken Entrees

Maple Bourbon BBQ Cheesy Chicken

with bourbon bbq, peppers, onions, bacon, cheese over rice

Parmesan Crusted Chicken

with a creamy boursin cheese sauce

Chicken Milan

topped with creamy asiago herb sundried tomato sauce

Caprese Chicken

grilled chicken with pesto, mozzarella and heirloom bruschetta

Bruschetta Chicken

topped with a fresh roma tomato and basil bruschetta

Chicken Picatta

lightly sautéed with fresh lemons and butter caper sauce

Chicken Parmesan

breaded and fried with marinara, basil and mozzarella cheese

Chicken Marsala

topped with mushroom marsala sauce

Southern Smothered Chicken

chicken lightly breaded and fried, served in an onion cream gravy

Beef Entrees

Chef Carved Roast Beef

with Horseradish sauce and Henry Baines sauce

Jack Daniels Braised Beef Brisket

with bbq gravy

Chef Carved Prime Rib +\$10

with au jus

Chef Carved Beef Tenderloin +\$10

served with Henry Baines and Horseradish sauce

Slow Simmered Boneless Short Rib +\$5

braised beef short ribs in a red wine demi-glace made with red wine, beef stock, and seasonings.

Beef Osso Buco

classic recipe of slow braised beef short rib and rustic vegetables

Burgundy Beef Tips

served over jasmine rice with a merlot au jus gravy

Beef Wellington +\$10

seared beef tenderloin wrapped in bacon, prosciutto, truffle mushroom duxelles, and puff pastry

Pork Entrees

Bourbon Brown Sugar Glazed Ham

served with bourbon pineapple sauce

Peach Glazed Pork Loin

with a peach sweet tea gravy

Lechon Asado

cuban roasted pork

Hickory Smoked Pulled Pork BBQ

with Bakery Buns

Boneless Pork Chops

choose one type: Bourbon BBQ, Picatta, Country Breaded

Slow Smoked Baby Back Ribs

slow smoked for 8 hours, chilled then grilled with bbq sauce

Seafood Entrees

Stuffed Cod

with crab and shrimp topped with lemon hollandaise sauce

Grilled Salmon

marinated in fresh herbs, shallots, capers and white wine served with champagne dill

Blackened Salmon

grilled cajun seasoned salmon filet served with bourbon dill sauce

Shrimp & Grits

sautéed gulf shrimp served over smoked gouda cheddar grits

Lobster Tails +\$15pp

north atlantic lobster tails, grilled and topped with an old bay shallot butter sauce

Chilean Seabass +\$15pp

pan seared with garlic spinach, tomato butter, smoked chili oil

Pasta Entrees

Pasta Primavera VG

penne pasta with sautéed vegetables and homemade alfredo sauce

Marry Me Chicken Pasta

with penne pasta, grilled chicken and creamy parmesan herb sundried tomato sauce

Ziti Bolognese

meat Sauce penne pasta three cheeses with homemade Bolognese meat sauce

Three Cheese Baked Ziti VG

penne, three cheeses, sautéed vegetables and maranara sauce

Homemade Italian Lasagna

layered with hand rolled meatballs, ricotta, three cheeses and marinara sauce

Cajun Penne

penne with cajun alfredo sauce, peppers, onions, smoked sausage and chicken

Salad Options

Garden Salad

with sala, red onion, tomato, cucumbers, shredded cheese and herb croutons

Classic Caesar Salad

with garlic herb croutons, grated parmesan cheese tossed in classic Caesar dressing

European Mix Salad

with sun dried tomatoes, red onion, gorgonzola, almonds, bacon and vinaigrette

Spinach Salad

with bacon, diced eggs, red onion, parmesan, croutons, apple butter vinaigrette

Greek Salad

romaine topped with tomatoes, feta cheese, red onion, olives and garlic vinaigrette

Caprese Salad

with roma tomatoes, mozzarella cheese, red onion, basil drizzled, balsamic reduction

Side Options

Creamy Mac and Cheese

Truffle Parm Mac & Cheese

Lobster Macaroni and Cheese +\$3

Buttered Mashed Potatoes

Mad Mashers with boursin cheese

Rosemary Roasted New Potatoes

Streuseled Sweet Potato Casserole

Loaded Baked Potato Casserole

County Green Beans

Haricot Verts

Grilled Vegetable Medley

Grilled Asparagus

Sautéed Broccoli

Broccoli Cheddar Casserole

Bacon Glazed Brussel Sprouts

Cuban Black Beans

Bourbon BBQ Baked Beans

Honey Glazed Baby Carrots

Mexican Street Corn

Wild Rice Pilaf

Old Bay Seasoned Rice

(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

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

Chicken Entrees

Bruschetta Grilled Chicken \$28

topped with a fresh roma tomato and basil bruschetta

Chicken Picatta \$28

lightly sautéed with fresh lemons and butter caper sauce

Rosemary Roasted Chicken \$30

with orange beurre blanc sauce

Chicken Mornay \$30

panko crusted chicken with tomato, bacon & mornay sauce

Chicken Marsala \$30

topped with mushroom marsala sauce

Bourbon Pecan Chicken \$32

with bourbon brown butter shallot sauce

Southern Smothered Chicken \$28

in caramelized onion cream sauce

Bluegrass Chicken \$32

stuffed with ham, gruyere cheese, spinach, with mornay sauce

Stuffed Chicken Napoleon \$32

stuffed with prosciutto, smoked mozz, topped with marinara sauce

Caprese Stuffed Chicken \$32

with fresh basil, tomato, mozzarella topped with cream pesto sauce

Chicken Florentine \$30

stuffed with spinach, cheese and vodka sauce

Southwest Stuffed Chicken \$32

with poblano & pepperjack cheese and ancho chile cream

Pasta Entrees

Pasta Primavera 

penne pasta with sautéed vegetables and homemade alfredo sauce

Marry Me Chicken Pasta

penne pasta, grilled chicken, sundried tomato, creamy parmesan sauce

Ziti Bolognese

Ziti with bolognese meat sauce and three cheeses

Three Cheese Baked Ziti 

penne, three cheeses, sautéed vegetables and maranara sauce

Homemade Italian Lasagna

layered with meatballs, ricotta, three cheeses and marinara sauce

Cajun Penne

penne with cajun alfredo sauce, peppers, onions, sausage and chicken

Salad Options

Garden Salad

with sala, red onion, tomato, cucumbers, shredded cheese and herb croutons

Classic Caesar Salad

with garlic herb croutons, grated parmesan cheese tossed in classic Caesar dressing

European Mix Salad

with sun dried tomatoes, red onion, gorgonzola, almonds, bacon and vinaigrette

Spinach Salad

with bacon, diced eggs, red onion, parmesan, croutons, apple butter vinaigrette

Greek Salad

romaine topped with tomatoes, feta cheese, red onion, olives and garlic vinaigrette

Caprese Salad

with roma tomatoes, mozzarella cheese, red onion, basil drizzled, balsamic reduction

Side Options

Creamy Mac and Cheese

Truffle Parm Mac & Cheese

Lobster Macaroni and Cheese +\$3

Buttered Mashed Potatoes

Mad Mashers with boursin cheese

Rosemary Roasted New Potatoes

Streuseled Sweet Potato Casserole

Loaded Baked Potato Casserole

County Green Beans

Haricot Verts

Grilled Vegetable Medley

Grilled Asparagus

Sautéed Broccoli

Broccoli Cheddar Casserole

Bacon Glazed Brussel Sprouts

Cuban Black Beans

Bourbon BBQ Baked Beans

Honey Glazed Baby Carrots

Mexican Street Corn

Wild Rice Pilaf

Old Bay Seasoned Rice

Bread Options

Artisan Rolls with butter

Corn Muffins with butter

Garlic Bread

Seafood Entrees

Baked Cod \$30

Lemon Hollandaise, shallots, capers and toasted buttered panko

Stuffed Cod \$35

with crab and shrimp topped with lemon hollandaise sauce

Blackened Salmon \$32

seasoned salmon filet served with bourbon dill sauce

Grilled Salmon \$32

marinated in fresh herbs, shallots, capers and white wine served with champagne dill sauce

Bourbon Teriyaki Glazed Salmon \$34

with hot honey and toasted almond brittle Lemon Herb Salmon with lemon herb butter, rosemary and dill

Sea Bass, Halibut, Tuna, Shrimp, Crab, Lobster

Also available at Market Price

Pork Entrees

Bourbon Brown Sugar Glazed Ham \$28

served with bourbon pineapple sauce

Bourbon Peach Glazed Pork Loin \$32

chef carved with caramelized peaches

Bone In Fire Grilled Center Cut Pork Chop \$35

with marsala demi glace and porcini mushrooms

Gentleman Jack Ribs \$32

slow braised in Gentleman Jack then grilled with our adobo molasses bbq sauce

Beef Entrees

Chef Carved Prime Rib \$35

with au jus

Chef Carved Beef Tenderloin \$35

served with Henry Bains and Horseradish sauce

Grilled Beef Tenderloin Skewers \$30

Bourbon Teriyaki Glaze

Braised Short Rib \$30

slow simmered in Bourguignon

Braised Eye of Round \$30

fork tender and topped with merlot demi glace or peppercorn sauce

Beef Wellington \$40

seared beef tenderloin wrapped in bacon, prosciutto, mushroom duxelles, and puff pastry

Yeast Rolls with butter

Butter Buns

Cheddar Garlic Biscuits

Pasta Station (Choice of 2) \$10

Pasta Primavera - penne pasta with sautéed vegetables and homemade alfredo sauce

Marry Me Chicken Pasta - with penne pasta, grilled chicken and creamy parmesan herb sundried tomato sauce

Ziti Bolognese - meat Sauce penne pasta three cheeses with homemade Bolognese meat sauce

Italian Lasagna - layered with hand rolled meatballs, ricotta, three cheeses and marinara sauce

Cajun Shrimp Penne - penne with cajun alfredo sauce, peppers, onions, smoked sausage and shrimp

Potato Martini Station \$10

Brown Sugar Sweet Potatoes / Roasted Garlic Red Potatoes / Mashed Potatoes / Bacon / Chives / Parmesan Cheese / Mushrooms / Roasted Red Onions / Whipped Butter / Sour Cream

Stir Fry Station \$10

Marinated Chicken & Beef Strips / Bell Peppers / Carrots / Red Onions / Bean Sprouts / Snow Peas / Bok Choy / Baby Corn / Spicy Orange Sauce / Honey-Soy Sauce

Asian Wok Station \$10

Served in a White Container with Chopsticks / Honey-Soy Marinated Chicken / Beef with Broccoli / Fried Rice / Thai Vegetable Salad / Sesame Seeds

Avocado Martini Station \$12

Fresh Ripe Avocado served in a Martini Glass / Shrimp Ceviche / Black Bean-Corn Salad / Tortilla Strips / Charred Tomato Salsa

Salad Station \$8

Mixed Baby Greens / Chopped Romaine Hearts / Red Grape Tomatoes / Apple Smoked Bacon / Cucumbers / Shredded Carrots / Chick Peas / Parmesan Croutons / Parmesan Cheese / Crumbled Bleu Cheese / Creamy Caesar Dressing / Herb Balsamic Vinaigrette

Chicken & Waffle Station \$10

Mini Herb Waffles / Buttermilk Fried Chicken / Blackened Chicken / Sorghum Butter / Maple Syrup

Brisket & Chips Station \$10

BBQ Beef Brisket Sliders / Bread n Butter Pickles / Shaved Red Onions / Creamy Cole Slaw / Homemade Potato Chips / Bleu Cheese / Apple Smoked Bacon / Green Onion

Hot Slider Station \$9

Mini Beef Sirloin Sliders / Chicken Breast Sliders / Fresh Baked Buns / Cheddar Cheese / Pepper Jack / Honey Mustard / Horseradish Cream / Lettuce / Sliced Tomatoes / Roasted / Onions / Dill Pickles
Roasted Portobello Mushroom Sliders Add \$2.00
Impossible Burger Sliders Add \$2.00

Mac Bar \$8

White Cheddar Macaroni & Cheese / Balsamic Mushrooms / Roasted Onions / Bell Peppers / Herb Bread Crumbs / Crumbled Cotija Cheese / Parmesan / Cheddar / Bacon / Charred Tomato Sauce / Black Pepper Gravy

Add-Ons

Citrus Pulled Pork \$3.00, Barbacoa \$4.00, Chicken Ranchero \$3.00, BBQ Beef Brisket \$4.00

Taco Bar \$12

Cilantro & Lime Pulled Pork / Chicken Ranchero Tacos / Flour & Corn Tortillas / Guacamole / Pico de Gallo / Cheddar Cheese / Cilantro Tomato Salsa / Sour Cream / Selection of Hot Sauces

Mexican Fiesta Bar \$10

Flour Tortillas / Taco Seasoned Beef / Shredded Chicken / Queso / Spanish Rice / Salsa / Shredded Lettuce / Pico / Shredded Cheese / Sour Cream / Tortilla Chips

Elotes Bar \$8

Fresh Grilled Corn Cut off the Cobb / Cilantro / Chili Pepper / Butter / Lime / Cotija Cheese

Ramen Noodle Station \$10

Fresh Chinese Noodles / Shredded Carrots / Green Onions / Leeks / Bean Sprouts / Wakame / Corn / Radish / Basil / Cilantro / Vegetable or Meat Broth

Add 2 Protein Options +\$3.00

Thai Marinated Shrimp

Teriyaki Beef

Lemongrass-Soy Chicken

Korean BBQ

Quesadilla Station \$10

Marinated Chicken & Beef Quesadillas / Black Bean & Corn Quesadillas / Sour Cream / Cilantro Tomato Salsa / Cheddar Cheese / Guacamole / Pico de Gallo

Salmon Risotto Station \$14

Roasted Atlantic Salmon / Homemade Risotto / Fresh Dill / Roasted Red Onions / Sweet Tomato / Feta Cheese

Surf & Turf Station \$22

Sliced Roasted Beef Tenderloin / Sautéed Gulf Shrimp / Charred Lemon / Herb Butter / Melted Butter / Bloody Mary Cocktail / Henry Baines Sauce / Creamy Horsey Sauce / Fresh Baked Rolls

Slow Braised BBQ Beef Short Rib \$12

Vanilla Bean Sweet Potato Puree / Rosemary-Tomato Confit / Citrus Grilled Asparagus

Holiday Turkey Martini Station \$10

Sliced Turkey Breast / Andouille Cornbread Stuffing / Vanilla Sweet Potato / Homemade Cranberry Sauce / Turkey Gravy

Risotto Action Station \$10

Homemade Risotto with Toppings Mixed to Order
Parmesan Cheese / Bleu Cheese / Balsamic Roasted Mushroom / Sun-dried Tomatoes / Apple Smoked Bacon / Roasted Onions / Walnuts / Fresh Herbs

Fajita Station \$10

Fajita Marinated Chicken & Beef
Sautéed Bell Peppers / Caramelized Onions / Warm Flour Tortillas / Corn Tortillas / Sour Cream / Cilantro Tomato Salsa / Cheddar Cheese / Guacamole / Pico de Gallo / Mexican Spiced Roasted Vegetables

Add \$2.00

Portobello Mushrooms / Zucchini / Squash / Carrots / Red Onions / Bell Peppers

Jambalaya Station \$9

Andouille Sausage / Chicken / Shrimp
Bell Peppers / Celery / Onions / Cajun Spices / Crumbled Cornbread / Mini Buttermilk Biscuits

Southern Biscuit Station \$7

Display of Buttermilk Biscuits / Bacon and Cheddar Biscuits / Sweet Potato Biscuits / Maple Syrup / Local Honey
Sweet Butter / Jalapeño Butter / Black Pepper Gravy

BBQ Mason Jars \$10

Served in Mini Mason Jars
Whipped Sweet Potato / Burnt Brisket Ends / Apple Cider Slaw / Pulled Pork / Bread n Butter Pickles

Root Vegetable Medley Add \$2.00

Parsnip / Carrot / Golden Beets / Brussels Sprouts

Panini Station \$10

Made to Order & Cut in Mini Bite Size Pieces / Prosciutto / Manchego / Basil / Tomato Confit / Mortadella / Mozzarella / Bell Peppers / Pesto / Pepperoni / Parmesan / Mushrooms / Thyme

Pizza Station \$10

New York Style or Thick
Garden Vegetable / Italian Sausage / Pepperoni / 3 Cheese

Grilled Cheese Station \$10

(Choice of 3)

Cuban Style - Pulled Pork / Sliced Ham / Swiss Cheese / Pickles / Dijon / Sourdough

BBQ Brisket - Sliced Brisket / Jalapeño Pepper Jack Cheese / Roasted Onions / Smokey BBQ Sauce / Texas Toast

Bacon and Cheddar - Smoked Bacon / Sharp Cheddar / Sweet Tomato / Texas Toast

The Parm - Sliced Chicken Parm / Cured Tomato / Mozzarella / Parmesan / Ciabatta

Classic - Sharp Cheddar Cheese / Sourdough Bread

Three Cheese - Cheddar / Gruyère / Manchego / Texas Toast

Southern BBQ Bar \$10

Smoked Pork / BBQ Bone in Chicken / Potato Salad / Brisket Baked Beans / BBQ Sauce / Carolina BBQ Sauce / Southern Slaw / Buns

Burger Bar \$10

Grilled Steak Burgers / Grilled Chicken / Buns / Sliced Cheese / Bacon / BBQ Sauce / Ketchup / Mustard / Onions / Tomatoes / Pickles / Lettuce / Mayo / Truffle Aioli / Chips