



APPETIZERS

Choice of 2

Stuffed Mushrooms with Chorizo & Cotija

Cheese, or **Spicy Italian Sausage & Mozzarella**

Individual Charcuterie Cups – Meats, cheeses,
and Accompaniments

Caprese Salad Cups or Skewers – Cherry
Tomatoes & Mozzarella with Seasoned Olive
Oil and Balsamic Drizzle

Fresh Fruit Display

Veggie, Hummus & Pita Tray

Meat & Cheese Tray

Mini Meatballs in Chunky Marinara

Mini Grilled Cheese

OR

Grazing Board - A custom assortment of Meats,
Cheeses, Crackers, Roasted Vegetables, Fruit, Dips,
and accompaniments.

BREAD & SALAD SERVICE

Assorted Artisanal Breads and Rolls with Butter

Garden Salad – Mixed Greens, Purple Onion,
Shredded Carrots, Cucumber and Tomato
served with Ranch and Italian Dressing

PROTEIN

Choice of 2

Chicken Marsala with Mushrooms

Brown Sugar Chicken

Tuscan Roasted Chicken

Apple Cider Brined Chicken

Chef Carved Flank Steak with Au Jus

Garlic Butter Steak Bites

Sliced Teres Major (2nd most tender cut of
beef)

Herbed Pork Loin

Baked Cod

SIDES

Choice of 1 starch

Garlic Redskin Mashed Potatoes

Pasta

Fingerling Potatoes

Baked Mac & Cheese

Cowboy Beans

Mushroom & Spinach or **Butternut Squash**

Risotto with **Parmesan-Reggiano**

Choice of 1 veg

Heirloom Carrots

Shredded Brussel Sprouts with **Bacon**

Fresh Lemon Thyme Green Beans

Asparagus

Vegetable Medley

COFFEE SERVICE

Final Cost will reflect 22% Gratuity and applicable Tax.

Includes 2-4 hours of buffet service on pre-dressed tables, (\$50-\$150) heavy duty disposable plates and cutlery, and clean up.

Upgrades

Caesar Salad – Romaine, Croutons, Parmesan Cheese w/creamy Caesar Dressing + \$1pp

Harvest Salad – Greens, Apples, Candied Pecans, Dried Cranberries, Feta
with Raspberry Balsamic Dressing + \$3pp

Focaccia + \$1pp

Sliced Beef Tenderloin + \$5pp

Smoked Brisket + \$3pp

Apple Stuffed Pork Loin + \$2pp

Salmon with Bayou Bourbon Glaze or Lemon Herb Sauce + \$2pp

Crab Cakes with Remoulade + \$2pp

Pan Seared Scallops + \$3pp

Herbed Lamb Chops + \$2pp

Additional Appetizers + \$3pp

Grazing Board in addition to 2 Apps + \$8pp

Additional Sides + \$3pp

Additional Proteins + \$8-\$15pp

Passed Appetizers + \$150

Scraping and Rinsing of Rental plates/Cutlery + \$150

Cake Cutting + \$40