

Passed Hors d'oeuvres

Local Mushroom Arancini with Tomato Aioli

Caramelized mushroom and French brie tartlet

Eggplant caponata, ricotta, basil, bruschetta

Melon and Prosciutto skewer

Classic French onion tartlet with whipped goat cheese

Caprese salad skewers

Mediterranean Hummus, cucumber cup, feta, and olive tapenade

Cauliflower cake with lemon and herb crème fraiche

Swedish Meatballs in truffle sauce

Beef Carpaccio on crostini with arugula, parmesan, olive oil and lemon

Smoked Brisket with blue cheese and fig jam in puff pastry

Black truffle fegatini, olive oil toast, tart cherry preserves

Crispy chicken and mozzarella skewer with garlic aioli

Crispy chicken and waffle bites with buttermilk ranch

Smoked trout dip, pickled onion, caviar on crostini

Bacon wrapped scallops with guava jelly

Grilled shrimp with smoked tomatillo salsa

Deviled crab salad on brioche with pickled onion

Salmon cake, lemon crema, caviar, and chive

Pick 3 - \$12

\$4 for each additional

Stationed Hors d'oeuvres

Priced per person, Minimum 10 people

Vegetarian Mezze

\$15

Hummus, roasted eggplant and goat cheese dip, roasted beet dip with Greek yogurt, assorted olives, balsamic grilled vegetables, feta cheese, assorted crostini and pita

Grand Mezze

\$40

Lemon and herb grilled shrimp, Beef tenderloin kabobs with tzatziki, hummus, roasted eggplant and goat cheese dip, roasted beet dip with Greek yogurt, assorted olives, balsamic grilled vegetables, feta cheese, assorted crostini and pita

Charcuterie

\$10

Imported prosciutto, Calabrese salami, Sopressata, fruit mostarda, house mustard, pickled fennel, onions, and crostini

Cheese

\$9

Assortment of local and imported cheese with honey, fruit jam and assorted nuts, served with crackers

Smoke House Fish

\$20

Cherrywood smoked salmon and trout, creamy lemon-dill sauce, Dijon mustard sauce, sliced tomato, diced onion, caper berries and toast points

Fruits de Mer

\$45

Shrimp, crab claws, shucked oysters, tuna poke, vodka cocktail sauce, champagne mignonette, horseradish, lemon wedges, hot sauce and crackers

Crudites

\$8

Assortment of fresh seasonal vegetables served with buttermilk ranch and red wine vinaigrette

Slider

\$22

Wagyu Slider with Blue Cheese and Bacon Onion Jam, Salmon cake with Cajun aioli and tomato, Pulled pork with apple slaw and pineapple BBQ sauce

All American

\$10

Award winning beer cheese, hard salami, pretzels, bread & butter pickles, house mustard

Salads

Price per person, Minimum of 10 people

Strawberry

\$10

Baby spinach, toasted walnuts, goat cheese, strawberry-balsamic vinaigrette

Kale Caesar

\$10

Baby kale, shredded parmesan, croutons, Caesar dressing

Chopped

\$10

Chopped romaine, bacon, blue cheese, tomato, onion, cucumber, buttermilk ranch

Italian

\$12

Mixed greens, Salami, mozzarella, tomato, onion, fire roasted peppers, roasted garlic-basil vinaigrette.

Niçoise

\$14

Mixed greens, tuna, olives, tomato, French green beans, egg, Dijon vinaigrette

Greek

\$10

Romaine, green peppers, onions, olives, feta, tomato, tzatziki, pita

Garden

\$8

Mixed greens, tomato, onion, cucumber, balsamic vinaigrette

BBQ Buffet

Priced per person, Minimum 10 people

Served with bread and BBQ sauce

1 Meat with 1 side \$15

2 Meats with 2 sides \$19

3 Meats with 2 sides \$23

Meats

Texas Style Brisket

Pulled Pork

Turkey Breast

Pulled Chicken

Baby Back Ribs (add \$6)

Porchetta (add \$8)

Sides

Country girl potato salad

Cranberry Almond Cole Slaw

BBQ Pit beans

Macaroni & Cheese

Green Beans & Bacon

Buffet

Roasted Amish chicken breast with gravy
Lyonnaise potatoes - bacon, caramelized onion, and herbs
Cauliflower and broccoli with roasted garlic, lemon, and parmesan
Fresh rolls with butter

\$30 per person

Chicken and Beef Spidini tossed with tomato gremolata
Rigatoni with roasted tomato, eggplant, sweet peppers, and basil
Zucchini with roasted garlic, toasted breadcrumbs, parmesan, and parsley
Garlic Bread

\$35 per person

Herb crusted salmon with lemon burr blanc
Farfalle pasta with pesto cream and sundried tomatoes
Asparagus with local shiitake and pearl onions
Fresh Rolls with butter

\$40 per person

Roasted Prime Rib with horseradish and au jus
Garlic mashed potatoes
Local Vegetable medley
Fresh rolls with butter

\$65 per person

Roasted Beef Tenderloin with red wine demi
Baby potatoes with bacon, onions and herbs
Broccolini with charred peppers and garlic
Fresh rolls with butter

\$78 per person

Roasted Beef Tenderloin with red wine demi
Herb crusted salmon with lemon burr blanc
Baby potatoes with bacon, onions and herbs
Asparagus with local shiitake and pearl onions
Fresh Rolls with butter

\$90 per person