

DISPLAYS

QUESADILLA BAR

Beef, Chicken, and Cheese Quesadillas with Assorted Toppings Include: Homemade Salsa, Guacamole, Cheese, Onions, Jalapenos, and Pico de Gallo
\$14.00 per person

ANTIPASTO STATION

Artichokes, Roasted Red Peppers, Grilled Asparagus, Roasted Tomatoes, Marinated Olives, Bocconcini Mozzarella, Garlic Crostini's, and French Bread
\$13.00 per person

FARMERS MARKET

Carrot Sticks, Cherry Tomatoes, Cucumber, Red Bell Pepper, and Broccoli with Ranch and Bleu Cheese Dip, Cheddar, Swiss, Pepper Jack, Boursin, Brie, and Smoked Gouda Cheese, Baguettes, Crackers and Lavosh, Grapes, and Berries
\$12.00 per person
Add Baked Brie En Crouete with Walnuts and Roasted Pears for \$80.00

THE GRAZING STATION

Artichokes, Roasted Red Peppers, Grilled Asparagus, Roasted Tomatoes, Marinated Olives, Garlic Crostini's, Lavosh, Assorted Gourmet Crackers, Grapes, Seasonal Berries, White Cheddar, Pepper Jack, Boursin, Smoked Gouda, Brie, and Swiss, Chef's Choice of Assorted Cured Meats
\$18.00 per person

GOURMET CHEESE DISPLAY

Saint-Andre Aged Cheddar, Smoked Gouda, Blue Stilton, Sourdough, French Bread, Pumpernickel, Assorted Gourmet Crackers, Lavosh, Grapes, Walnuts, and Fig Jam
\$12.00 per person

STREET TACO STATION

Carne Asada, Grilled Fish, and Cilantro Shredded Chicken
Toppings Include: Black Beans, Grilled Onions, Monterrey Jack Cheese, Pico de Gallo, Guacamole, Cilantro, Chiffonade Lettuce, Sour Cream, and Assorted Salsas
Warm Flour Tortillas
\$16.00 per person

JUMBO SHRIMP COCKTAIL STATION (GF)

Served with Spicy Cocktail Sauce and lemons Over Ice
\$14.00 per person (3 Pieces per person)

MUNCHIE STATION

Traditional Hummus, Olive Tapenade, Hot Parmesan Artichoke Dip, Chicken Jalapeno Dip, Guacamole and Salsa, with Tortilla Chips, Pita Bread, and Crostini's
\$13.00 per person

RAW SEAFOOD BAR – PLEASE INQUIRE

Oysters on Half Shell, Peeled Shrimp, Cocktail Sauce, Lemons, Tabasco, Horseradish, and Saltine Crackers

MARKET PRICE

Add Crab Claws- MARKET PRICE

SUSHI STATION – PLEASE INQUIRE

Spicy Shrimp Rolls, Salmon Tempura Rolls, Vegetable Rolls, California Rolls with Crab, and Tuna Nigiri

MARKET PRICE

CAVIAR BAR – PLEASE INQUIRE

Choice of American Paddlefish, Yellowstone River, or North Star Caviar with Blinis, Potato Cakes, and Sour Cream

MARKET PRICE

AVOCADO STATION (GF)

Whole Avocado Split & Pitted, Applewood Smoked Bacon, Chopped Olives, Pico de Gallo, Sour Cream, Zesty Black Bean & Smoked Corn Salsa, Jicama Slaw, Mache Lime Remoulade, and Chipotle Ranch
\$16.00 per person

FLATBREAD PIZZA STATION

Margherita, Meat Lover's, and Grilled Vegetable
\$14.00 per person
(20 or more people)

SOUTHERN STATION

Chicken Fried Chicken Breast
Gravy, Yukon Potato Hash, Sticky Bacon, Rainbow Slaw
Served with: Mini Spicy Corn & Jalapeno Biscuits
\$16.00 per person

CUSTOM BUFFET SELECTIONS



SALADS

BABY WEDGE SALAD

Hickory Smoked Bacon, Cherry Tomato Pico de Gallo, and Fried Onions
Served with Chipotle Ranch Dressing
\$8.00

TRADITIONAL GREEK SALAD IN A MARTINI GLASS

Chopped Romaine, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumbers,
Red Onions, Oil & Vinegar, and Garlic Pita Toasts
\$10.00

TOSSED GARDEN SALAD (GF)

Cucumbers, Tomatoes, Shredded Carrots, Julienne Bell Peppers
Ranch & Balsamic Vinaigrette
\$9.00

ARTISAN BLEND SALAD

Marinated Onions, Sliced Baby Heirloom Cherry Tomatoes, Herb Crostini
Ranch & Balsamic Vinaigrette
\$8.00

HARVEST SALAD (GF)

Diced Butternut, Mesclun, Red Oak, Candied Pecans, Toasted Pumpkin Seeds
Sherry Vinaigrette
\$10.00

CAPRESE SALAD (GF)

Heirloom Tomatoes and Buffalo Mozzarella, Fresh Basil, Fleur de Sel
Aged Balsamic Vinegar, Olive Oil
\$11.00

MINI CAESAR SALAD

Seasoned Croutons, Pecorino Cheese, Tuscan Caesar Dressing
Served in a Parmesan Cheese Basket
\$14.00

STRAWBERRY FIELDS SALAD

Field Greens, Brie, Strawberries, Pecans
Champagne Vinaigrette
\$9.00

SPINACH SALAD

Applewood Smoked Bacon Bits, Mandarin Oranges, Toasted Almonds
Honey Balsamic Vinaigrette
\$9.00

All food and beverages will incur 8.25% sales tax and 23% service charge

CUSTOM BUFFET SELECTIONS



POULTRY ENTRÉES

CHICKEN SCALOPPINI

White Wine and Caper Sauce
\$13.00 per person

NAPA ROASTED CHICKEN BREAST ^{GF}

with Artichokes in a Creamy White Wine Sauce
\$13.00 per person

ROASTED GARLIC CHICKEN ^{GF}

Chardonnay Butter Sauce
\$11.00 per person

QUARTER ROASTED CHICKEN ^{GF}

Lemon & Oregano, Topped with Sun-Dried Tomatoes
\$10.00 per person

CLASSIC ALFREDO PENNE PASTA

Butter, Garlic, and Cream Tossed with Parmesan Cheese and Chicken
\$14.00

BEEF ENTRÉES

HERB CRUSTED INSIDE ROUND OF BEEF* ^{GF}

Rosemary Mustard, Creamy Horseradish Sauce, Au Jus, Potato Rolls
MARKET PRICE

SLICED BEEF STRIPLOIN ^{GF}

Rosemary Mustard, Creamy Horseradish Sauce, Au Jus, Potato Rolls
MARKET PRICE

BEEF TENDERLOIN TIPS ^{GF}

Spinach, Feta, Sundried Tomatoes with Tomato Basil Sauce
\$17.00 per person

PRE-SLICED TENDERLOIN OF BEEF

Creamy Horseradish Sauce and Rosemary Mustard, with Potato Rolls
*Served at Room Temperature
MARKET PRICE

PRIME RIB*

Jumbo Onion Rings, Ancho Chili Mustard, Creamy Horseradish Sauce, and Dollar Potato Rolls
MARKET PRICE

*Carving Attendant fee \$125.00

CUSTOM BUFFET SELECTIONS



FISH ENTRÉES

BAKED SNAPPER ^{GF}

Wine and Herb Sauce

\$15.00 per person

CEDAR PLANK ROASTED SIDE OF SALMON*

Caramelized Fennel, Tarragon Mayonnaise, and Honey Dill Dressing

Lavosh Crackers

\$16.00 per person

SWEET BOURBON GLAZED SALMON

Sweet Bourbon Sauce

\$12.00 per person

PORK ENTRÉES

PORK SCALOPPINI

White Wine and Caper Sauce

\$10.00 per person

ROASTED PORK LOIN* ^{GF}

Apple-Onion Marmalade, and Grain Mustard

Silver Dollar Rolls

\$11.00 per person

CUSTOM BUFFET SELECTIONS



SIDES

RICE PILAF

with Chorizo, Pancetta, and Chives

\$5.00 per person

LEMON LIME

or Herbed Risotto

\$5.00 per person

POTATO AND MUSHROOM GRATIN

\$5.00 per person

BOURSIN OR GARLIC MASHED POTATOES

\$5.00 per person

3 CHEESE AU GRATIN POTATOES

\$5.00 per person

WEDGE POTATOES

Roasted with Onion and Bacon

\$5.00 per person

MIXED GRILLED SEASONAL VEGETABLES (GF)

\$5.00 per person

VEGETABLE RATATOUILLE (GF)

Mixed Fresh Vegetables with Onion, Garlic, and
a Tomato Base

\$5.00 per person

ROASTED OR GRILLED ASPARAGUS (GF)

\$6.00 per person

DICED CARAMELIZED ZUCCHINI (GF)

\$5.00 per person

RED POTATO HALVES (GF)

with Cilantro Pesto

\$5.00 per person

PASTA STATION

Penne and Bowtie Pastas

Roma Tomato Basil Sauce, Basil Pesto Cream
Sauce, and Classic Alfredo Sauce

Toppings include Grated Parmesan Cheese,
Chopped Tomatoes, and Steamed Vegetables

\$12.00 per person

Add Chicken for an additional \$8.00 per person

Add Shrimp for an additional \$9.00 per person

CUSTOM BUFFET SELECTIONS



DESSERT STATIONS

BROWNIE BAR

Fudge Brownies and Blondie Brownie Squares,
Chocolate Sauce, Raspberry Sauce, and Caramel Sauce,
Cherries, Nuts, and Whipped Cream

\$7.00 per person

Add Ice Cream for an additional \$3.00 per person
Vanilla or Chocolate (with Attendant)

TRIO OF MINI DESSERTS

Red Velvet, Italian, Carrot Cake, Tiramisu, Chocolate Marquis, Cake Pops, Rocher,
Flourless Chocolate Cake, Éclair, Cream Puff, Chocolate Caramel Crunch, Raspberry Tart,
Chocolate Caramel Tart, Lemon Meringue Tart, Pecan Diamonds

Pick 3 - \$10.00

Minimum of 20 Guests Required

PIE DISPLAY

Choose from Lattice-Top Apple, Cherry, Pecan,
Chocolate Cream, Coconut Cream, Lemon Meringue,
(Please inquire about the whole pie pricing)

CAKE AND OTHER DESSERTS

Please inquire about cake varieties and whole cake prices.
Please inquire about individual Mini Pies, Cookie Assortments, Pecan Bars,
and other specialty dessert items.

CUSTOM BUFFET SELECTIONS



ACTION STATIONS

MACARONI & CHEESE STATION

Served in Individual Dishes or Martini Glasses

Toppings to Include: Jalapenos, Applewood Smoked Bacon Bits, Chives and Fried Onions
\$12.00 per person - Add Lobster for an additional \$10.00 per person

CHILLED MARINATED VEGETABLE STATION

Marinated Zucchini, Yellow Squash, Red Bell Peppers,
Asparagus, and Carrots
Displayed on White Platters
\$11.00 per person

MARTINI MASHED POTATO BAR ^{GF}

OR

BAKED POTATO BAR

(With attendant)

Cheddar Cheese, Chives, Applewood Smoked Bacon Bits, Pico de Gallo,
Sour Cream, Chorizo, and Sautéed Mushrooms
\$12.00 per person

*Attendant fee, \$125 per Station

HEAVY HORS D 'OEUVRE STATIONS



TOMATO BASIL SOUP (WARM) (GF)

Soup Shooter
\$4.00

ROASTED PUMPKIN SOUP (WARM) (GF)

Cinnamon Crème Fraiche, Soup Shooter
\$3.00

GRILLED CHICKEN SLIDER

Peach Chutney on Sundried Tomato Roll
\$4.00

CAPRESE SLIDER

Heirloom Tomato, Mozzarella, and Pesto Sauce
on Sourdough Roll
\$3.75

MINI BEEF TENDERLOIN SLIDER

Horseradish Cream on Potato Roll
\$6.00

CHEESEBURGER SLIDER

Lettuce, Tomato, Mayonnaise, Pickle Garnish
on Potato Roll
\$5.00

FRIED CHICKEN BUTTERMILK BISCUIT SLIDER

Home Style Gravy
\$5.00

CURRIED PORK TENDERLOIN SLIDER

Apple Slaw, Peanut Sauce on Potato Roll
\$4.75

CRAB CAKE SLIDER

Jumbo Lump Crab Cake, Sliced Tomatoes and
Remoulade on Challah Roll
MARKET PRICE

CHICKEN AND BISCUIT SLIDER

Honey Butter
\$4.00

TOMATO BASIL SOUP CUP

Served with Grilled Sharp Cheddar Cheese
Sandwich Sticks
\$6.00

MINI CHICKEN POT PIE

Puff Pastry, Diced Chicken, Mixed Vegetables
in a Cream Sauce
\$7.50

STEAK DIANE (GF)

Beef Tenderloin Medallions, Horseradish
Potatoes, Brandy Mushroom Sauce
\$11.00

AVOCADO MINI PLATE

Avocado Halves Stuffed with Your Choice of
Chicken Salad, Shrimp Salad, or Asian Beef
Salad
\$10.00