Buffet & Station Options

DISPLAYS

Quesadilla Bar
Beef, Chicken and Cheese Quesadillas with Assorted Toppings to include:
Homemade Salsa, Guacamole, Cheese, Onions, Jalapenos, Pico de Gallo
$8.00 per person

Queso Bar
Smoky Chipotle Queso Fundido, Queso Chihuahua, Queso Blanco, Chopped Jalapeno, Pico de Gallo, Chorizo,
Fresh Salsa with Rosemary, Red, Yellow and Blue Tortilla Chips
$8.00 per person

Antipasto Station
Artichokes, Roasted Red Peppers, Grilled Asparagus, Roasted Tomatoes,
Marinated Olives, Bocconcini Mozzarella, Garlic Crostini's and French Bread
$10.00 per person

Farmers Market
Baby Carrots, Asparagus and Cherry Tomatoes with Ranch and Bleu Cheese Dip, Cheddar, Swiss, Pepper Jack,
Boursin, Brie and Smoked Gouda Cheese, Baguettes, Crackers and Lavosh, Grapes and Berries
$10.00 Per Person – Add Brie en Croute with Walnuts and Roasted Pears for $75.00

Gourmet Cheese Display
Saint-Andre Aged Cheddar, Smoked Gouda, Blue Stilton, Sourdough, French Bread, Pumpernickel
Assorted Gourmet Crackers and Lavosh, Grapes, Walnuts and Fig Jam
$8.00 per person

Jumbo Shrimp Cocktail Station (GF)
Served with spicy cocktail Sauce and lemons over Ice
$9.00 per person (3 pieces per person)

Buffet & Station Options

DISPLAYS

Munchie Station
Traditional Hummus, Olive Tapenade, Hot Parmesan Artichoke Dip, Chicken Jalapeno Dip,
Guacamole and Salsa, with Tortilla chips, Pita Bread and Crostini's
$10.00 per person

Raw Seafood Bar
Oysters on Half Shell, Peeled Shrimp, Cocktail Sauce, Lemons,
Tabasco, Horseradish and Saltine Crackers
$12.00 Per Person - Add Crab Claws for $4.00

Sushi Station
Spicy Shrimp Rolls, Salmon Tempura rolls, Vegetable Rolls
California Rolls with Crab and Tuna Nigiri
$15.00 per person

Caviar Bar
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
$12.00 per person

Buffet & Station Options

ENTRÉES - BEEF

Herb Crusted Inside Round of Beef* (GF)
Rosemary Mustard, Creamy Horseradish Sauce, Au Jus, Potato Rolls
$8.00 per person

Sliced Beef Striploin (GF)
Rosemary Mustard, Creamy Horseradish Sauce, Au Jus, Potato Rolls
$8.00 per person

Beef Tenderloin Tips (GF)
Spinach, Feta, Sundried tomatoes with Tomato Basil Sauce
$8.00 per person

Pre-Sliced Tenderloin of Beef
Creamy Horseradish Sauce and Rosemary Mustard, with Potato Rolls
$14.00 per person - Served at room temperature

Prime Rib*
Jumbo Onion Rings, Ancho Chili Mustard, Creamy Horseradish Sauce and Dollar Potato Rolls
$12.00 per person

ENTRÉES - POULTRY

Chicken Scaloppini
White Wine and Caper Sauce
$7.50 per person

Napa Roasted Chicken Breast (GF)
With Artichokes in a Creamy White Wine Sauce
$6.50 per person

Quarter Grilled Marsala Chicken (GF)
Chardonnay Basil Cream Sauce
$6.00 per person

Roasted Garlic Chicken (GF)
Chardonnay Butter Sauce
$6.00 per person

Quarter Roasted chicken (GF)
Lemon & Oregano, topped with Sun-Dried Tomatoes
$6.50 per person

Whole Roasted Turkey Breast*
Cranberry Chutney, Honey Mustard, Texas Cornbread Muffins
$6.00 per person

*Carving Attendant Fee Required $125.00

Buffet & Station Options

ENTRÉES - FISH

Baked Snapper (GF)
Wine and Herb Sauce
$9.00 per person

Cedar Plank Roasted Side of Salmon*
Caramelized Fennel, Tarragon Mayonnaise and Honey Dill Dressing
Lavosh Crackers
$12.00 per person

Roasted Salmon (GF)
Olives, tomato and Basil
$7.00 per person

ENTRÉES - PORK

Pork Scaloppini
White Wine and caper Sauce
$7.25 per person

Roasted Pork Loin* (GF)
Apple-Onion Marmalade and Grain Mustard
Silver Dollar Rolls
$7.00 per person

Sliced Glazed Honey Ham (GF)
Cranberry-Orange Chutney and Honey Mustard
Cheddar and Plain Biscuits
$3.75 per person

Sticky Pork Ribs (GF)
With Honey and Dijon Sauce
$7.50 per person

*Carving Attendant Fee Required $125.00

Buffet & Station Options

ENTRÉES- MISCELLANEOUS

Cajun Station
Gumbo and Jambalaya
Toppings to include Gumbo File, Crawfish Tails
Blackened Shrimp, Andouille Sausage
Jalapenos and White Rice
$12.00 per person

Flatbread Pizza Station
Margherita, Meat Lover's, and Grilled Vegetable
$7.00 per person
(20 or more people)

Southern Station
Chicken Fried Chicken Breast
Gravy, Yukon Potato Hash, Sticky Bacon, Rainbow Slaw
Mini Spicy Corn & Jalapeno Biscuits
$10.00 per person

Street Taco Station
Carne Asada, Grilled Fish and Cilantro Shredded Chicken
Toppings to include Black Beans, Grilled Onions, Monterrey Jack Cheese,
Pico de Gallo, Guacamole, Cilantro, Chiffonade Lettuce
Sour Cream and Assorted Salsas
Warm Flour and Corn Tortillas
$14.00 per person

Buffet & Station Options

SIDES

Rice Pilaf
With Chorizo, Pancetta and Chives
$4.25 per person

Zucchini and Mushroom with Goat Cheese (GF)
$4.25 per person

Rainbow Vegetables (GF)
Zucchini, Yellow Squash, Yellow & Red Bell Peppers, Carrots
$4.24 per person

Butternut Squash and Blue Cheese Risotto
$4.25 per person

Vegetable Herb Gratin (GF)
$4.25 per person

Potato and Mushroom Gratin (GF)
$4.25 per person

3 Cheese Au Gratin Potatoes
$4.25 per person

Lyonnaise Potatoes
Pan Fried with Onion and Bacon
$4.25 per person

Seasonal Mixed Grilled Vegetables (GF)
$4.25 per person

Vegetable Ratatouille (GF)
Mixed Fresh Vegetables with Onion and Garlic with Tomato Base
$4.25 per person

Roasted or Grilled Asparagus (GF)
$4.25 per person

Haricot Vert with Herbed Butter (GF)
$4.25 per person

Diced Caramelized Zucchini (GF)
$4.25 per person

Red Potato Halves (GF)
With Cilantro Pesto
$4.25 per person

Buffet & Station Options

SIDES

Classic Alfredo
Butter, Garlic and Cream Tossed with Parmesan Cheese
On Bowtie, Penne or Rotini Pasta
$5.00 per person
Add Chicken For $5.00 per person

Macaroni & Cheese Station
Served in individual Casserole Dishes
Jalapeno Macaroni & Cheese
Applewood Smoked Bacon Macaroni & Cheese
Panko Macaroni & Cheese
Toppings to include: Broccoli Florets, Fried Onions
Julienne Roasted Red Peppers, Green Onions, Pico de Gallo
$12.00 per person

Martini Mashed Potato Bar (GF)
Cheddar Cheese, Chives, Bacon, Pico de Gallo, Sour Cream
Chorizo, Broccoli Cheese Sauce and Sautéed Mushrooms Demi-Glace
$10.00 per person

Pasta Station
Penne and Bowtie Pastas
Roma Tomato Basil Sauce, Basil Pesto Cream Sauce, and Classic Alfredo Sauce
Served with Grated Parmesan Cheese, Crushed Red Pepper and Diced Mixed Vegetables
$8.00 per person
Add chicken for $5.00 per person
Add Shrimp for $6.00 per person

Grilled Mixed Vegetable Station (GF)
Zucchini, Yellow Squash, Red Bell Peppers, Asparagus and
Carrots Marinated, Served Chilled and Displayed on White Platters
$10.00 per person

Buffet & Station Options

Salads

Baby Wedge Salad
Hickory Smoked Bacon, Cherry Tomatoes, Pico de Gallo, Fried Onions
Served with Chipotle Ranch Dressing in a Sake Cup
$4.50

Traditional Greek Salad
Chopped romaine, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumbers
Red Onions, Oil & Vinegar and Garlic Pita Toasts
Served in a Martini Glass
$5.00

Tossed Garden Salad (GF)
Cucumbers, Tomatoes, Shredded Carrots, Julienne Bell Peppers
Ranch & Balsamic Vinaigrette
$6.00

Artisan Blend Salad
Marinated Onions, Sliced Baby Heirloom Cherry Tomatoes, Herb Crostini
Ranch & Balsamic Vinaigrette
$6.00

Harvest Salad (GF)
Diced Butternut, Mesclin, Red oak, Candied Pecans, Toasted Pumpkin Seeds
Sherry Vinaigrette
$6.00

Caprese Salad (GF)
Heirloom Tomatoes and Buffalo Mozzarella, Fresh Basil, Fleur de Sel
Aged Balsamic Vinegar, Olive Oil
$6.00

Mini Caesar Salad
Seasoned Croutons, Pecorino Cheese, Tuscan Caesar Dressing
Served in a Parmesan Cheese Basket
$6.50