

BUFFET & STATION OPTIONS

Please let us help you with estimating quantities when designing your own buffet or station

QUESADILLA BAR

Beef, Chicken and Cheese Quesadillas with Assorted Toppings to Include:
Homemade Salsa, Guacamole, Cheese, Onions, Jalapenos, 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 Croute 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, 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 and Lavosh, Grapes, Walnuts and Fig Jam
\$12.00 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

BUFFET & STATION OPTIONS

SUSHI STATION – PLEASE INQUIRE

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

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

SALADS

BABY WEDGE SALAD

Hickory Smoked Bacon, Cherry Tomato Pico de Gallo, 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

All food and beverage will incur sales taxes and 23% service charges

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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

ENTREES -BEEF

HERB CRUSTED INSIDE ROUND OF BEEF* ^{GF}

Rosemary Mustard, Creamy Horseradish Sauce, Au Jus, Potato Rolls
\$24.00 per person

SLICED BEEF STRIPLOIN ^{GF}

Rosemary Mustard, Creamy Horseradish Sauce, Au Jus, Potato Rolls
Market price

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BUFFET & STATION OPTIONS

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
Market Price - Served at Room Temperature

PRIME RIB*

Jumbo Onion Rings, Ancho Chili Mustard, Creamy Horseradish Sauce and Dollar Potato Rolls
Market Price

ENTRÉES - POULTRY

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

ENTRÉES - FISH

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

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SWEET BOURBON GLAZED SALMON

Sweet Bourbon Sauce
\$12.00 per person

ENTRÉES – PORK

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

*Carving Attendant Fee Required \$125.00

SIDES

RICE PILAF

with Chorizo, Pancetta and Chives
\$5.00 per person

MIXED GRILLED VEGETABLES (GF)

Zucchini, Yellow Squash, Yellow & Red Bell Peppers, Carrots
\$6.00 per person

BUTTERNUT SQUASH AND BLUE CHEESE OR HERBED RISOTTO

\$5.00 per person

POTATO AND MUSHROOM GRATIN (GF)

\$5.00 per person

BOURSIN WHIPPED 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

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VEGETABLE RATATOUILLE ^{GF}

Mixed Fresh Vegetables with Onion and 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

ADDITIONAL SIDES & ACTION STATIONS

CLASSIC ALFREDO

Butter, Garlic and Cream Tossed with Parmesan Cheese
on Bowtie, Penne or Rotini Pasta
\$7.00 per person
Add Chicken for \$8.00 per person

MACARONI & CHEESE STATION

(With Attendant)

Served in Individual Dishes or Martini Glasses

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

GRILLED VEGETABLE STATION

Marinated Zucchini, Yellow Squash, Red Bell Peppers,
Asparagus and Carrots,
Served Chilled and 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, Sautéed Mushrooms
\$12.00 per person

BUFFET & STATION OPTIONS

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 \$8.00 per person

Add Shrimp for \$9.00 per person

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 \$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, Banoffee, Coconut Cream, Lemon Meringue,

(Please inquire for whole pie pricing)

CAKE AND OTHER DESSERTS

Please inquire for cake varieties and whole cake pricing

Please also inquire about individual Mini Pies, Cookie Assortments, Pecan Bars and other specialty dessert items.