

Buffet Menu

Package One

\$45.00++ / person

Choose any (3) hors d'oeuvres

Choice of (2) Entrée's

Choice of (2) sides

Choice of (2) Desserts

Package Two

\$50.00 ++/ person

Choose any (4) hors d'oeuvres

Choice of (2) Entrée's

Choice of (3) sides

Choice of (3) Desserts

Package Three

\$55.00++/person

Choose any (4) hors d'oeuvres

Choice of (3) Entrée's

Choice of (3) sides

Choice of (3) Desserts

Hors D'oeuvres -Each additional hors d'oeuvre, add: * \$3.75++/ per person, per option

** \$4.75++/ per person, per option

*** \$5.75++/ per person, per option

- Grilled corn quesadilla | cilantro | cotija cheese*
- Veggie Spring rolls | sweet & sour sauce*
- Mac & Cheese Balls | smoked gouda | poblano peppers*
- Grilled seasonal veggie skewers*
- Spanakopita | spinach | feta cheese | phyllo*
- Beef & sausage meat balls | smoked mozzarella | marinara | fresh basil*
- Grilled chicken skewer | tabasco butter | blue cheese *
- Chicken pot stickers | citrus ponzu | green onion*
- Popcorn shrimp skewers | sesame chili sauce*
- Steak empanada | cilantro**
- Corn dog dipper | grain mustard**
- Vine tomato bruschetta | garlic | basil | aged balsamic | toasted brioche**
- Caprese skewer | mozzarella | balsamic drizzle | cherry tomatoes**
- Crab cake | harissa aioli***
- Coconut shrimp | orange glaze***
- Filet crostini | horse radish | micro greens***
- Crispy beef skewer | gorgonzola***
- Filet skewers | chimichurri***

Sides-Each additional side, add: * \$3.00++/ per person, per option

** \$4.00++/ per person, per option

- Classic Caesar Salad | croutons | parmesan cheese*
- Mesclun Greens | walnuts | Anjou pears | goat cheese | champagne vinaigrette*
- Spinach Salad | green apples | Gorgonzola | sautéed mushrooms | sherry vinaigrette | fried leeks*
- House fries | herbs, garlic & parmesan*
- Sautéed Young Vegetables*
- Sweet potato fries*
- Steamed Broccolini | toasted garlic*
- Garlic mashed potatoes**
- House mac & cheese | bread crumbs | poblano peppers**
- Penne pomodoro**
- Green Bean Almandine | toasted almonds | lemon | herbs**
- Grilled Asparagus | sherry bacon dressing**

Entrees-Each Additional Entree, add: * \$4.00++/ per person, per option
** \$6.00++/ per person, per option

- Vegetarian Lasagna*
- Tri-tip | peppers | onions**
- Slow Smoked Brisket of Beef | Dark amber demi**
- Pan Seared Salmon | Orange rosemary glaze**
- Lemon Garlic Chicken Breast | sautéed with chardonnay and fresh oregano**
- Garlic & Rosemary Chicken Breast | with buerre blanc**
- Chicken Diane | with mushrooms, shallots, and mustard cognac sauce**
- Grilled Halibut with chardonnay, herbs, and caper dressing**

Stationary Platter/Add Ons-(add 21% service charge & 8.75% tax)

❖ **Hummus Platter** \$80.00 - Serves approx. 25

Red pepper hummus | pita chips | carrots | cucumber | celery | red peppers *Ranch dressing upon request

❖ **Fruit Platter** Small platter \$80.00 - Serves approx. 25 /Large platter -\$110.00 Serves approx. 40

Melons | Strawberries | Grapes | Pineapple

❖ **Cheese Platter** \$175.00 - Serves approx. 50

Aged cheddar | Swiss | Smoked Gouda | Brie | crackers | walnuts | strawberries

❖ **Cured Meat Platter** Small platter \$180.00-Serves approx. 50/Large platter \$220.00-Serves approx. 75

Prosciutto | ham | smoked turkey | crusty breads | mustard

Desserts-

Each additional dessert, add: * \$4.00++/ per person, per option

** \$5.00++/ per person, per option

- **Mini cup cakes*** -red velvet, salted caramel, lemon chiffon, chocolate truffle
- **Cake pops*** - red velvet – butterscotch – cookies & cream
- **Mini S'mores Bites***
- **Tres Leches Cake shots**** -chiffon, Grand Marnier crème & whip cream
- **Chocolate Chip cream cheese Bites****
- **Salted Caramel Cream Puffs****
- **Chocolate & strawberry tarts****
- **Milk chocolate covered Madeleine****
- **Fresh Fruit tarts*** -lemon curd & seasonal fruit
- **Cake Slices**** -cheesecake, chocolate cake, carrot cake, or lemon cake

Dessert Platter-

selection of assorted cookies and/or brownies-2 dozen items- \$45++