

Boards & Grazing Tables

Charcuterie Boards <i>GF</i>	\$4	Mediterranean Board <i>GF VE</i>	\$5
artisanal cheeses cured meats assorted nuts/fruits		feta dolmas pita bread	
Cheese Boards <i>GFV</i>	\$4	Hummus Board <i>GF VE</i>	\$4
artisanal cheeses assorted nuts/fruits		hummus pita bread crudité	
Cheese and Chocolate Board <i>GF V</i>	\$4	Smoked Salmon Board <i>GF</i>	\$5
artisanal cheeses rich chocolates assorted nuts/fruits		smoked salmon whipped cream cheese capers	
Vegan Charcuterie Board <i>GF VE</i>	\$5	Cold Roasted Vegetable Board <i>GF VE</i>	\$4
pickled vegetables dried fruit meat/cheese substitutes		house roasted vegetables hummus or green goddess	

Crudité Board *GF VE* \$3
choice of charred onion or hummus dip

Fresh Seasonal Fruit *GF VE* \$4



Grazing Charcuterie Table | \$160 per foot

Grazing Bread Table w/ Butter Board and dipping sauces *V* | \$120 per foot

Grazing Grilled Vegetable Table w/ dipping sauces *GF V* | \$150 per foot

Grazing Fruit and Pastry Table* *V* | \$150 per foot

All tables are a four foot minimum

Entrees

Comes with 2 Sides, Garden Salad, and Rolls
Garden Salad can be upgraded to any of our other salads

Poultry

Dijon Chicken GF	\$26
shallots white wine dijon	
'Marry Me' Chicken GF	\$26
rich cream sauce sundried tomatoes basil	
Prosciutto Asparagus Chicken GF	\$28
mascarpone stuffed chicken asparagus prosciutto	
Chicken Fricassee	\$26
panko crusted chicken lemon sauce garlic	
Mediterranean Chicken GF	\$27
tomatoes lemon sauce artichoke hearts	
Chicken Piccata GF	\$26
lemons butter sauce capers	
Chicken Marsala GF	\$27
bella mushrooms caramelized onions rosemary	
Maple Glazed Turkey GF	\$24
rich maple glaze butter rosemary & thyme	

Beef

Balsamic Steak Bites GF	\$28
balsamic roasted tomatoes chimichurri	
Prosciutto Asparagus Sirloin GF	\$30
mascarpone stuffed sirloin asparagus prosciutto	
Espresso Striploin GF	\$35
espresso dry rub brown butter striploin steak	
Garlic Butter Filet Bites GF	\$33
filet bites garlic butter fresh chives	
Beef Tenderloin Medallions GF	\$33
wild mushrooms herb red wine reduction	
Burgundy Beef Tips GF	\$28
mushrooms shallots burgundy wine	
Beef Wellington	\$45
demiglace mushroom duxelles puff pastry	

Carving Stations

Includes hand carved meats, butter rolls,
house sauces, sauteed mushrooms.

Turkey	\$24
Ham	\$24
Prime Rib	\$30
Filet of Beef	\$35

Entrees

Seafood

Soy Ginger Grilled Ahi \$25
marinated ahi | soy ginger glaze | scallions

Brown Sugar Salmon \$25
soy | brown sugar glaze | garlic

Lemon Dill Salmon \$25
lemon | buttery sauce | fresh dill

Coconut Poached Cod or Salmon GF \$26
pineapple | coconut milk | peppers

Baked Cod GF \$25
chimichurri | roasted tomatoes

Macadamia Seabass \$45
macadamia crusted seabass | fresh herbs | coconut cream

Wild Caught Shrimp Scampi GF \$27
white wine | garlic | creamy butter sauce

Seafood Station GF MP
fresh oysters | jumbo shrimp | king crab

Pork

Southern Ham GF \$24
coca cola | dijon | brown sugar

Rosemary Garlic Pork Loin GF \$24
thick cut pork loin | parsley | rich garlic sauce

Apricot Chutney Pork Loin \$25
apricot chutney | onions | peppers

Veggie

Vegan Swedish Meatballs VE \$28
beyond 'meat' | rich mushroom gravy sauce

Coconut Curry Cauliflower GF VE \$24
coconut curry | potatoes | onions

Stuffed Seasonal Squash GF VE \$24
delicata squash | quinoa | roasted veggies

Garlic Ginger Tofu GF VE \$24
tofu | roasted red peppers | ginger scallion sauce

Harissa Eggplant VE \$26

harissa | chickpeas | red pepper coulis

Eggplant Parmesan V \$25

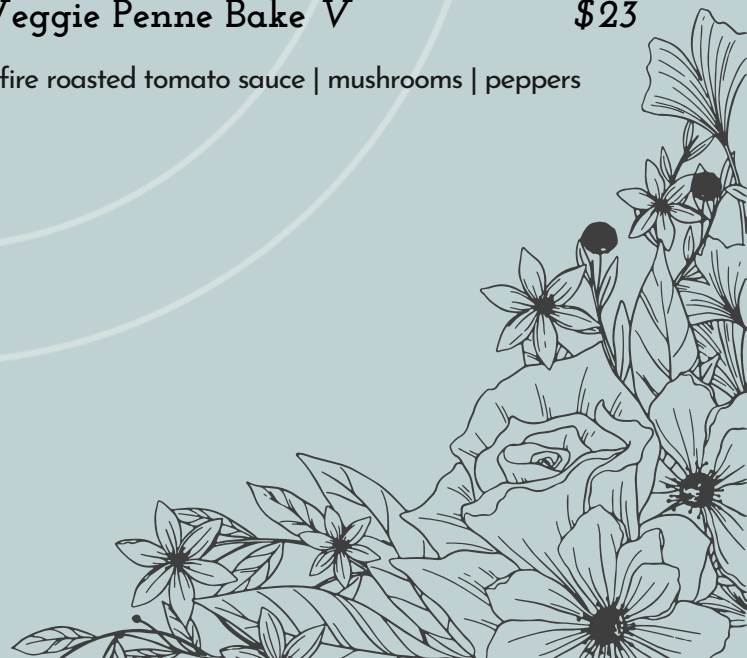
breaded eggplant | parmesan | fire roasted sauce

Stuffed Portobello Mushrooms V \$26

quinoa | roasted veggies | red pepper coulis

Veggie Penne Bake V \$23

fire roasted tomato sauce | mushrooms | peppers



Sides

Grilled Seasonal Veggies GF V \$3.50

Garlic Herb Fingerling Potatoes GF VE \$4

Parmesan Ranch Potatoes GF V \$4

Dauphinoise Potatoes GF V \$4

Honey Harissa Carrots GF V \$4

Apple Cider Brussels GF VE \$3.50

Lemon Pepper Asparagus GF VE \$3.50

Brown Butter Mashed Potatoes GF V \$3

Rustic Garlic Mashed Potatoes GF V \$3

Brûléed Jalapeño Corn GF V \$4

Sesame Broccolini VE \$4

Blistered Green Bean VE \$4

Vegetable Pilaf VE \$3



BBQ

2 Proteins, 2 Sides, and Rolls
\$26 per person | 3 Sides and Proteins 50+ Guests
Extra Protein +\$5 per person

'Proteins'

Beef Brisket GF +\$2

Brown Sugar Steak Bites GF +\$4

Baby Back Pork Ribs +\$4

Hamburgers

Veggie Burgers VE

Smoked Pulled BBQ Pork GF

Spicy Pork Links

Pulled BBQ Chicken GF

Maple BBQ Chicken GF

Maple BBQ Jackfruit GF VE

Hot Dogs

Sides

Cranberry Almond Slaw GF V

Garden Salad GF VE

Ranch Potatoes GF V

House Potato Chips GF V

Mustard Potato Salad GF V

Bacon Green Beans GF

Cowboy Beans GF

Maple Beans GF V 🍌

Mac 'n' Cheese V +\$1

Green Chili Mac V +\$2

Hawaiian Mac Salad V

Sauces

House Maple Garlic GF VE

Sweet Heat GF VE 🍌

Hawaiian Pineapple GF VE

Colorado Bourbon GF VE

Carolina Style GF VE

Add-ons

Corn Bread GF +\$2

Garlic Rolls V +\$2

Italian

2 Pastas, 2 'Proteins', 2 Sauces, 1 Salad, and Rolls
\$27 per person | 12 guest minimum
3rd Protein +\$4 per person

'Proteins'

Chicken Parmigiana
topped with shredded mozzarella

Chicken Piccata GF
served in a lemon caper sauce

Chicken Marsala GF
served in a creamy mushroom sauce

Meatballs
served in fire roasted tomato sauce

Italian Sausage GF
served in fire roasted tomato sauce

Eggplant Parmigiana V
topped with shredded mozzarella

Italian Portobellas VE
stuffed with quinoa and seasonal vegetables

Beyond Meatballs VE
served in fire roasted tomato sauce

Salads

Caesar

Garden GF

Mediterranean GF VE

Sauce

Fire Roasted Tomato GF VE

Roasted Veggie Marinara GF VE

Fresh Tomato Basil GF VE

Vodka Sauce GF V +\$1

Tomato Cream GF V

Alfredo GF V

Pesto Cream GF V

Pasta

Penne (can be GF)

Cheese Tortellini

Cheese or Mushroom Ravioli

Butternut Squash Ravioli +\$5

Spaghetti

Add-ons

Garlic Rolls +\$2

Cheesy Stuffed Garlic Bread +\$3

Mediterranean

Your choice of two proteins, and three sides | \$27 per person
Comes with tzatziki, red pepper coulis, feta and pita
Hummus platter +\$2 | 3rd 'protein' +4

'Proteins'

- Greek Chicken GF
- Shwarma Chicken
- Balsamic Steak Bites GF
- Gyro GF
- Lamb & Mint Meatballs
- Lemon Shrimp GF +\$2
- Lemon Herb Tofu VE
- Falafel GF VE

Sides

- Cucumber Tomato Salad GF V
- Garden GF VE
- Med Salad GF V
- Grilled Vegetables GF VE
- Yellow Rice GF VE
- Tabouleh GF V
- Greek Lemon Herb Potatoes GF V
- Quinoa GF VE
- Lemon Asparagus Couscous VE

2 Proteins, 2 Sides, and 2 Salsas \$26 per person | 3 Sides +75 Guests
Comes with lettuce, tomato, red onion, pickled jalapeños, cheese,
sour cream, guacamole, chips, and corn & flour tortillas.

Tacos & Fajitas

'Proteins'

Shredded Pork
Shredded Verde Chicken
Shredded Chipotle Beef
Cilantro Lime Chicken
Carne Asada
Blackened Lime Shrimp +\$3
Blackened Cod
Beyond Taco Meat
Soyrizo
Sweet Potato

Add-ons

Queso w/ Chips or Crudite +\$3
Extra Guacamole +\$3
Ceviche with Shrimp & Avocado +\$5
Chicken & Cheese Enchiladas +\$6
Veggie Enchiladas +\$6

Sides

Chipotle Slaw GF V
Fiesta Salad with a chipotle vinaigrette
Cilantro Rice
Spanish Rice
Street Corn Off-the-Cob GF V
Cuban Black Beans
Refried Beans
Charro Beans GF

Salsas

Fire Roasted 🌶️
Avocado Verde
Pico w/ Cilantro
Chipotle 🌶️🌶️
Habanero 🌶️🌶️🌶️
Mango
Cabbage

Brunch

Savory

Mini Quiche \$6
choose cheddar, mushroom, and/or spinach

Custom Quiche \$8
full size customizable quiche

Breakfast Burrito Bar \$17
eggs | breakfast meats | green chili | tortillas

Breakfast Bar \$17
eggs | breakfast meats | hash

Breakfast Meats \$4
sausage | bacon | vegan sausage

Frittatas GF \$8

Breakfast Hash GF VE \$4
cubed potatoes | onions | peppers

Green Chili Hash \$5
cubed potatoes | green chili | chorizo

Loco Moco \$13
rice | spam | eggs

Lox & Bagels \$8
smoked salmon | bagels | cream cheese

Bagels & Cream Cheese \$5
plain cream cheese, garlic herb, or maple cinnamon

Stuffed Biscuits & Gravy \$7
biscuits filled with white sausage gravy

Sweet

Crack Bacon \$4

Doughnuts \$4
glazed, chocolate, maple, and/or sprinkle

Pecan French Toast \$7
glazed, chocolate, maple, and/or sprinkle

Scones Vari. \$5
comes with whipped butter & jam

Bacon Cheddar Scones \$6

Chicken & Waffles \$14

Assorted Pastries & Croissants \$5

Breads or Muffins \$3

Zucchini, pumpkin, blueberry streusel, coffee cake, lemon poppy seed

Pancakes \$8
strawberry syrup | syrup | peanut butter

Banana Macadamia Pancakes \$12
whipped butter | macadamia nuts | toasted coconut

Parfaits \$6
berries | granola | maple syrup

Steel Cut Oats \$6
brown sugar | milk | syrup

Chia Pudding \$7
mango | coconut | pineapple

Brown Butter Cinnamon Rolls

Desserts

Minis \$4

- | | |
|-------------------|--------------------|
| Banana Pudding | Fruit Crisp VE GF |
| Chocolate Mousse | Tres Leche |
| Coconut Key Lime | Churros |
| Cheese Cake | Creme Brulee Bites |
| Panna Cotta VE GF | Trifle |

Tiramisu
traditional, lemon blueberry, pistachio

Cookies \$2.50

- Lemon Bars
- Vegan Apricot
- Jam Shortbread
- Brown Butter Chocolate Chip
- White Chocolate Oatmeal
- Butterscotch Blondie
- Edible Flower Shortbread +.50
lemon, lavender, earl grey

Cupcakes \$3

- | | |
|---|-----------------|
| Chocolate | Red Velvet |
| Mocha | Carrot |
| Vanilla | Matcha |
| Spice | Lemon |
| Cookies & Cream | Lemon Blueberry |
| Strawberry Champagne | |
| available as cake pops +\$1 or cake bites +\$1.50 | |

Brownies \$4

- Traditional
- Caramel
- Raspberry

Tarts \$4

- Lemon Meringue
- Mascarpone Fruit
- Chocolate Hazelnut
- Strawberry
- Pecan

Local Ice Cream \$5

Sunday Bar \$8

Dessert Cart \$6

pick 5 desserts | guest count 80+
ice cream and boozy bites not included

Boozy Bites \$7

contains alcohol | served in a wine glass

- Limoncello Pound Cake
- Port Berry Cheesecake
- Bourbon Bacon Cake
- Dark Chocolate Grand Marne Mousse

Doughnuts \$4

- | | |
|-----------|----------|
| Maple | Glazed |
| Chocolate | Sprinkle |

- Doughnut Wall +\$1
- Doughnut Hole Platter +\$1

Hot Hors D'oeuvres

Bacon Wrapped Dates GF	\$3	Mac & Cheese Bites	\$3.50
dates honey goat cheese maple bacon		4 cheeses herb ranch	
Walnut Herb Dates GF VE	\$3	Bourbon Chicken Bites	\$4
dates walnut & herb stuffing		bacon chicken jalapenos	
Bacon Water Chestnuts	\$3	Corn & Crab Cakes	\$5
water chestnut bacon maple syrup		crab corn green chili	
Crispy Artichokes VE	\$3	Crispy Salmon Bites	\$4
fried artichoke hearts vegan lemon aioli		fried rice paper salmon	
Sweet Potato Taquitos	\$3.50	Filet Bites GF	\$5
sweet potatoes black beans corn		served with bacon jam or chimichurri	
Sweet Potato Stacks	\$4	Fire Roasted Meatballs	\$4
sweet potatoes black beans corn		comes with ricotta, and garlic butter rolls	
Chili Relleno Minis V	\$3.50	Bourbon BBQ Meatballs	\$3
cream cheese green chili wonton skin		served in our house bourbon BBQ sauce	
Empanadas	\$5.50	Sweet & Sour Meatballs	\$3.50
choice of beef, chicken, or veggie		pineapple sweet and sour sauce	
Mini Mashed Potatoes	\$3.50	Beyond Meatballs VE	\$4
gruyere chopped bacon creme fresh		choice of any meatball sauce	

Lettuce Wrap Station \$5
chicken or tofu | ginger scallion or peanut sauce

Hot Hors D'oeuvres

Truffle Arancini V	\$4	Sausage Stuffed Mushrooms	\$3.50
creamy risotto bite red pepper coulis		walnuts sausage cream cheese	
Tomato Bisque Shooters V	\$3.50	Crab Stuffed Mushrooms	\$5
tomato bisque grilled cheese crouton		crab cream cheese garlic butter	
Dumplings	\$3	Vegan Stuffed Mushrooms	\$3.50
chicken, pork, veggie ginger scallion		quinoa veggies red pepper coulis	
Coconut Shrimp	\$4	Bacon Jam & Havarti Sliders	\$3.50
breaded shrimp mango chutney		tiny slider buns bacon jam arugula	
Crab Dip	\$5	Mini Wellingtons	\$6
cream cheese garlic cheddar		filet bite duxelles puff pastry	
Pigs in a Puff	\$4	Southern Nuggets	\$3
tiny hot dogs puff pastry curry ketchup		comes with ranch and honey mustard	
Cajun Corn Dog Pops	\$3	Lollipop Wings	\$4
andouli sausage corn batter beer mustard		garlic buffalo, maple BBQ, sweet chili	
Baked Brie Bites V	\$3	Cauliflower Wings GF VE	\$3
seasonal jam brie almonds		garlic buffalo, maple BBQ, sweet chili	



Cold Hors D'oeuvres

Avocado Toast VE \$4

avocado | red onion | whole grain bread

Caviar Toast Points \$6

beluga caviar | crème fresh | whole grain bread

Caviar Chips \$7

beluga caviar | crème fresh | potato chip

Mini Lobster Rolls \$7

lobster | creamy sauce | garlic roll

Ham & Cheese Puffs \$4

smoked ham | cheddar cheese | puff pastry

Duck Prosciutto Wrapped Figs \$6

figs | duck prosciutto | honey & salt

Focaccia Bites \$4

fresh focaccia | herb cream cheese | prosciutto or tomato

Margarita Watermelon \$3

tequila soaked watermelon | feta | mint

Spring Rolls GF \$5

shrimp or tofu | sweet chili & ginger scallion sauce

Shrimp Cocktail GF \$4.50

seasoned jumbo shrimp | cocktail sauce

Crab Claw \$12

king crab claw | mignonette | cocktail sauce

Cowboy Caviar \$3

black beans | peppers | avocado | corn chips

Ceviche \$4

ahi or shrimp | mango | avocado | lime

Coconut Ahi \$5

ahi | coconut milk | lime

Ahi Poke Stack \$4.50

ahi | coconut milk | lime

Ahi Wonton Bite \$4.25

seared ahi | avocado | ginger

Shrimp Avocado Bite \$4.50

diced jumbo shrimp | avocado | corn chip

Salmon Mousse Mini Cones \$4.75

smoked salmon mousse | savory cone

Smoked Salmon Canapes GF \$4

salmon cream cheese mousse | caper | cucumber

Mediterranean Bites GF V \$4

avocado mousse | radish | mint | pine nuts

Seafood Tower MP

fresh oysters | jumbo shrimp | king crab

White Bean Dip GF VE \$3

whipped cannellini beans | roast peppers | garlic

Garden Pickled Veggie Bar GF VE \$4

a selection of freshly pickled seasonal vegetables

Caviar Bar MP

a selection of caviar, toppings, chips and breads

Deviled Eggs \$3

traditional, bacon jam, curry, street corn,
bacon jalapeno, summer fling

Hors D'oeuvres



Skewers

Korean Beef \$4.50

bulgogi beef | sesame seeds | sweet soy glaze

Peanut Satay \$4

chicken or tofu | peanuts | chili peanut sauce

Mediterranean \$4

chicken, shrimp, steak, or veggie | grilled veggies

Crack Bacon \$4

maple syrup | cayenne pepper | crushed red pepper

Antipasto \$4

salami | green olives | pepperoncini

Melon Prosciutto \$4

melon | mozzarella | prosciutto | fig balsamic glaze

Caprese \$3

tomato | basil | mozzarella | balsamic glaze

Fruit \$3

seasonal fruit | mint

Crostini

Filet & Blue \$5

whipped brie | medium rare filet | sauteed mushrooms

French Onion \$4

sherry | gruyere | onions

Sirloin & Horseradish \$4.50

horseradish cream | thinly cut sirloin

Chorizo & Honey \$4

chorizo | manchego | hot honey

Bruschetta \$3

marinated tomatoes | basil | balsamic glaze

Fig & Goat Cheese \$3.50

fig jam | goat cheese | crushed walnuts

Apricot & Brie \$3.50

apricot jam | whipped brie | crushed almonds

Feta & Roasted Tomato \$3.75

whipped feta | roasted tomatoes | garlic confit

Gorgonzola & Grilled Pear \$4

whipped gorgonzola | grilled pear | walnuts

Sweet Ricotta Pistachio \$3.75

ricotta | honey | pistachio



Salads

Garden Salad GF VE	\$3.50	Kale Crunch GF	\$4
Basil Caesar Salad V	\$4	Lemon Asparagus Couscous	\$4
Mediterranean Salad GF	\$4.50	Farrow	\$4
Strawberry Goat Cheese Salad GF V	\$4	Fennel Panzanella	\$4
Gorgonzola Cherry Salad GF	\$5	Cranberry Almond Coleslaw GF	\$3
Seasonal Salad (summer citrus) Gf	\$5	Pesto Tortellini	\$4
Chopped Salad GF V	\$4	Avocado Corn Black Bean GF VE	\$4
Wedge Salad GF	\$4	Dijon Potato Salad GF	\$3
Spinach & Berry GF	\$4	Watermelon Feta GF	\$4.50
Arugula Parmesan GF	\$4	Fruit Salad GF	\$3.50

Salad Bar \$24

Choice of 2 meats: Steak, Chicken, Salmon, Shrimp, or Tofu
Choice of Dressing: Maple Vinaigrette or Herb Ranch
Comes with assorted salad fixings

Sliders & Sandwiches

Roast Beef	Ahi Tuna	
Ham & Swiss	Muffaletta	
Club	Turkey & Brie	
Turkey Club	Fig & Brie	\$3
Italian Slider	Caprese	\$3
Philly	Focaccia w/ Veggies	\$4
Filet & Mushrooms	Roasted Veggie & Hummus	\$
Meatball	Falafel	\$4
		\$3

Drinks

Water & Seltzer Bins \$4

Standard Drink Station \$3.75

Deluxe Drink Station \$5

Juice Bar \$5
orange, pineapple, pomegranite, grapefruit

Soda Bins \$3.50
up to 5 sodas

Hot Chocolate Bar \$6

with Cookies \$9

with Mini Deserts \$11

Coffee (regular & decaf) \$3.50

Coffee, Tea, & Hot Cocoa \$4.50

Simple Syrups for Cocktails \$4

Mixers \$3
coke, diet coke, sprite, & tonic

Deluxe Mixers \$7
coke, diet coke, sprite, tonic, pellegrino, tonic,
orange juice, cranberry, bloody mary mix, &
ginger beer

Drinks

Cocktails

Insane Bloody Bar	\$	Jalapeno Margarita	\$2
Ranch Water	\$2.50	Manhattan	\$2
Tamarind Sour	\$	Watermelon Martinis	\$
Strawberry Gin Smash	\$	Lavender Lemonade	\$2.50
Maple Bourbon Sour	\$3	Hibiscus Mojito	\$3
Mai Tai	\$3	Mimosa Bar	\$4
Grapefruit and Thyme Spritzer	\$3	Mulled Wine or Sangria	\$3