

BUFFET SELECTIONS

Classic

Chic

CHOOSE TWO HORS D'OEUVRES

Chorizo Taquito

Chicken + Waffle Bite
with honey chili sauce

Caramelized Onion Tart
with goat cheese

Lemon & Chive Croquette

Steamed Chicken Potsticker
with toasted sesame soy

Smoked Trout Crostini
with marinated radish

Fried Goat Cheese
with fig & thyme honey

Crab Cake
with lemon honey aioli

DISPLAY HORS D'OEUVRES

Cheese Board
*with bleu, goat, cow, and sheep
cheeses, local honey, mostarda,
house made preserves, baguette,
and crackers*

Cheese + Charcuterie Board
*with cow and goat cheeses, local
honey, mostarda, house made
preserves, assorted meats,
house pickles, house mustard,
baguette, and crackers*

SALAD

Caesar
*romaine, shredded parmesan, garlic
crouton, and creamy ceasar*

Mediterranean
*romaine, grape tomato, cucumber,
kalamata olive, crumbled feta, fried
pita, and creamy garlic dressing*

CHOOSE TWO ENTREES

Braised Jus Lie Brisket

Pork Loin Medallion
with pesto cream

Seared Salmon
with lemon & dill cream

Sauteed Chicken
with pinot noir butter sauce

Cabernet Braised Beef Short Rib
with thyme jus lie

Pork Scallopini
with garlic & herb cream sauce

Lemon Chive Crab Cake
with citrus aioli

Pan Seared Chicken Thigh
with mushroom white wine sauce

CHOOSE THREE SIDES

Garlic Haricot Vert
Seasonal Vegetable
Mezzi Rigatoni Bake
Herb Roasted Red Potato
Whipped Potato

Roasted Honey Glazed Carrot
Broccolini
Sweet Potato Confit
Three Cheese Whipped Potato
Shells with Aged Cheddar

Children's meals, vegetarian, vegan, and gluten-free meals are available upon request.