

BUFFET STYLE



Professionally attended stations with elegant platters & chafing dishes.

PROTEINS BEEF & PORK

Herb-Roasted Beef Tenderloin *Gf

sliced and presented over greens with a Chianti reduction sauce,
red onion relish and horseradish cream

Beef Tenderloin au Poivre *Gf

with brandy cream sauce, sliced and presented over a bed of baby spinach

Tuscan Beef Short Ribs *Gf

chianti braised with roasted carrots and onions

Black Coffee BBQ Smoked Beef Brisket *Gf

topped with a tangy seasonal chutney

Flank Steak Fajitas

sliced and served with warm flour or corn tortillas

roasted peppers and onions

served with jack cheese, shredded greens, salsa, sour cream and guacamole

Marinated Pork Loin *Gf

with rosemary, fennel, sage, and orange zest, sliced and presented on a bed of greens

served with a whole grain mustard aioli

Carved Roasted Pork Shoulder *Gf

served with chimichurri and black coffee bbq sauce

Barbeque Pulled Pork

with black coffee barbeque sauce and petite ciabatta rolls

POULTRY

Lemon Grilled Chicken Breasts *Gf

fanned over a bed of baby spinach with crumbled feta, tomatoes, red onion and black olives
dressed with fennel vinaigrette

Lavender Honey Roasted Chicken *Gf

breasts, wings, legs and thighs on the bone

OR

sliced boneless, skinless breasts
fanned over a bed of spinach

Chimichurri Grilled Chicken Breast *Gf

sliced and fanned over a bed of spinach

Black Coffee BBQ Glazed Chicken *Gf

bone in breasts, legs, wings, and thighs *OR* sliced boneless breasts

Tomatillo Poblano Grilled Chicken Breasts *Gf

Chicken Piccata *Gf

sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Chicken Marsala *Gf

sautéed chicken scallopini in mushroom marsala sauce

Stuffed Chicken Breasts (Autumn / Winter)

with cranberry & apple stuffing drizzled with apple-cider pan jus & chopped pecans

SEAFOOD

Rosemary Roasted Side of Salmon *Gf

with lemon aioli, roasted corn chutney, lemon wedges, cucumbers, capers, and onions

Miso-Ginger Glazed Salmon *Gf

garnished with fresh scallions and sesame seeds

Pan Seared Salmon *Gf

served on a bed on mixed greens topped with tropical salsa

Pistachio Crusted Barramundi *Gf
roasted tomato and marjoram conserve

Pan Seared Sea Bass Piccata *Gf
white wine, lemons, capers, and herbs

Red Snapper *Gf
topped with corn tortilla crust
served with a poblano and roasted tomatillo salsa verde

Crab Cakes
pan fried topped with chipotle aioli

Steamed littleneck Clams *Gf
steamed in white wine, garlic, herbs and butter

Battered Fish Tacos
served with warm tortillas, fire roasted tomato salsa, fresh cilantro,
chopped jalapenos, lettuce and lemon wedges

VEGETARIAN

Heirloom Tomato and Eggplant Gratin
layered with mozzarella & parmesan herb crust

Tomato & Eggplant Gratin * V
layered with lightly breaded roasted eggplant, tomatoes and white bean spread
drizzled with aged balsamic

Rustic Seasonal Vegetable Tarts

Butternut Squash & Spinach Gratin
layered with béchamel, parmesan herb crust (*Autumn-Winter*)

Wild Mushroom Risotto Cakes *Gf
drizzled with a balsamic reduction

Southwest Spiced Black Bean Cakes *Gf & V
topped with avocado salsa

Falafel Cakes *Gf & V
over a bed of greens and topped with lemon tahini sauce

PASTAS AND GRAINS

Potato Gnocchi (*Autumn / Winter*)
with roasted sweet potato and sage brown butter

Potato Gnocchi (*Spring / Summer*)
with ricotta cream, peas, and pesto

Specialty Baked Macaroni and Cheese

Wild-Mushroom Ravioli
with caramelized shallot cream sauce

Butternut Squash Ravioli
with diced roasted squashes, sage brown butter and toasted sunflower seeds

Three Cheese Ravioli
with sweet basil, diced tomatoes, olive oil and garlic

Penne ala Bolognese
classic red wine meat sauce

Vodka Penne
made with prosciutto in a creamy tomato vodka sauce

Roasted Squash and Couscous Salad
with crumbled goat cheese and scallions

Sea Shell Pasta Salad
sundried tomatoes, caramelized onion, goat cheese, and herbs

Couscous Salad

with diced cucumber, crumbled feta, black olives, red onion, parsley, oregano
lemon juice and extra virgin olive oil

Penne Pasta Salad

roasted grape tomatoes fresh mozzarella, basil pesto

Soba Noodle Salad *V

stir fried vegetables, scallions, and sesame-ginger vinaigrette

Caribbean Rice Salad *Gf & V

roasted corn, diced tomatoes, black beans, toasted coconut, and scallions
in a cilantro lime vinaigrette

Quinoa & Brown Rice Salad *Gf & V

with roasted butternut squash, dried cranberries, pepitas, red onion
honey balsamic vinaigrette

VEGETABLES

Honey Roasted Carrots with Thyme *Gf

Haricot Verts *Gf & V

with garlic & extra virgin olive oil

Sautéed Broccoli Rabe *Gf & V

with garlic, extra virgin olive oil and red pepper flakes

Curried Cauliflower *Gf & V

Braised Collard Greens *Gf

Rustic Apple Cider Vinegar Slaw *Gf & V

Three Bean Salad * Gf

haricot verts, white beans, and chickpeas chopped red onion, crumbled feta,
and red wine vinaigrette

Spring – Summer

May 1

Roasted Asparagus *Gf

shaved parmesan & aged balsamic vinegar

Corn on the Cob *Gf

served with herbed butter

Caprese Platter *Gf (Summer)

fresh tomatoes, sliced mozzarella, and basil
drizzled with extra-virgin olive oil and aged balsamic reduction

Grilled Seasonal Summer Veggies *Gf

drizzled with pesto oil

Heirloom Tomato Salad *Gf

tomato wedges, fresh mozzarella, arugula, sliced onions
sweet basil, extra virgin olive oil and aged balsamic vinegar

Roasted Summer Squash and Carrots *Gf & V

Autumn-Winter

September 1

Caramelized Brussels Sprouts *Gf

with bacon and shallots

Jewel Roasted Vegetables *Gf & V

brussels sprouts, carrots, beets, and broccoli

Roasted Seasonal Autumn Vegetables *Gf

drizzled with a sage pesto

POTATOES

Garlic & Rosemary Roasted Potatoes *Gf

Roasted Yukon Gold & Sweet Potato Wedges *Gf & V

Spud Bar *Gf

maple whipped sweet potatoes and garlic mashed yukon golds
toppings: roasted apples, crispy pancetta, chive crème fraiche
cheddar cheese & candied pecans

Garlic Mashed Yukon Gold Potatoes *Gf

Maple Whipped Sweet Potatoes *Gf

Classic Potato Salad *Gf

with celery, onions, hard-boiled eggs, and herbed mayonnaise

Roasted Sweet Potato Salad *Gf

lightly dressed with honey-dijon vinaigrette tossed with red bell peppers and scallions

SALADS

Apple Walnut Salad *Gf & V

mixed field greens, diced apricots, cranberries, sliced apples,
walnuts and apple-cider vinaigrette

Baby Kale Caesar Salad

parmesan cheese, house-made croutons and creamy dressing

Baby Arugula Salad

crumbled gorgonzola, cranberries, and slivered almonds
and apple-cider vinaigrette

Candied Pecan Salad * Gf

mixed field greens, crumbled goat cheese, candied pecans, dried fruit
and apple cider vinaigrette

Caesar Salad

crisp romaine lettuce with parmesan, house-made croutons and creamy dressing

Baby Mixed Greens * Gf & V

shredded carrots and sliced cucumber with miso vinaigrette

Mediterranean Spinach Salad *Gf

diced feta, grape tomatoes, black olives, sliced red onion,
chickpeas and fennel vinaigrette

Mixed Field Greens * Gf & V

with cucumber, shredded carrot, grape tomatoes, and balsamic vinaigrette

Spinach Salad * Gf

crumbled goat cheese, sliced red onion, dried cranberries, almonds, and balsamic vinaigrette

SEASONAL SALADS

Pear Salad

mixed field greens, sliced pears, walnuts, gorgonzola and apple cider vinaigrette

Summer Panzanella * V

house-made focaccia croutons, tomatoes, cucumber, basil, red onion,
extra virgin olive oil & aged balsamic vinegar

Strawberry Salad * Gf

mixed local baby greens with sliced strawberries, toasted almonds
shaved pecorino & balsamic vinaigrette

Peach Salad * Gf

mixed baby greens with sliced peaches, candied pecans, crumbled goat cheese
and balsamic vinaigrette

BREAD BASKET OPTIONS

** Based on 1 Roll & 1 Butter ball per person*

Dinner Rolls

House made Focaccia Bread

Gluten Free Roll (+\$3/p)

Biscuits and Corn Bread

Mini Brioche Bun

Flour Tortillas

Petite Ciabatta Rolls

Corn Tortillas