

THEMED BUFFETS

15 guest minimum // priced per person

V – Vegetarian, V+ – Vegan, GF - Gluten Friendly

On-site Staffing Required

Sub vegetarian option for one protein, or add for an additional \$4/person

COOKOUT

\$18

tomato & cucumber salad with red wine vinaigrette – V+, GF

grilled potato salad with celery, onion & tarragon – V, GF

seasonal grilled vegetables – V+, GF

certified angus beef hamburger – GF

grilled chicken – GF

buns & all the fixin's

seasonal fruit crisp – V

vegetarian substitute

house-made veggie burger – V

ITALIAN

\$22

tuscan kale & white bean soup – V, GF

classic caesar salad – V, GF

baked cavatappi pasta, spicy marinara – V

roasted zucchini, squash & wilted cherry tomatoes – V+, GF

herb seared chicken breast with sage-marsala wine sauce – GF

house-made pork & beef meatballs with pomodoro sauce

house-made cannolis – V

vegetarian substitute

baked eggplant parmesan with pomodoro sauce – V, GF

LATIN

\$22

corn tortilla chips with salsa verde & chipotle salsa - V+, GF

artisan greens with black beans, corn, queso fresco & cilantro lime dressing - V, GF

cilantro lime rice - V+, GF

braised black beans with onions, peppers & tomato- V+, GF

chili lime-rubbed chicken - GF

ancho & garlic grilled flank steak - GF

tres leches cake with salted caramel & whipped cream - V

vegetarian substitute

roasted vegetable enchiladas with cotija cheese - V, GF

SOUTHERN

\$22

pimento cheese dip with pickled vegetables & crackers - V, GF*

arugula & radicchio // apple, onion, candied pecan, citrus vinaigrette - V+, GF

classic mac n cheese with tillamook smoked cheddar - V

braised field peas & collard greens with smoked bacon - GF

bbq pulled pork - GF

butter milk fried chicken

mini banana pudding with vanilla wafer crumble - V

vegetarian substitute

fried green tomatoes with red pepper coulis & goat cheese crumbles - V

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MEDITERRANEAN

\$22

hummus, tzatziki & warm feta cheese dip with pita - V, GF
quinoa tabbouleh with tomato, cucumber & lemon - V+, GF
oregano roasted potatoes - V+, GF
lemon garlic broccolini - V+, GF
grilled chicken souvlaki with oregano & roasted garlic - GF
beef & eggplant moussaka with tomato & parmesan - GF
baklava - V

vegetarian substitute

house-made falafel - V+, GF

MIDWEST

\$24

warm, salted pretzel bites with beer cheese - V
chopped steakhouse salad // cherry tomato, onion, bacon & blue cheese - V*, GF
cheesy scalloped potatoes - V, GF
green bean almandine with caramelized onion & toasted almonds - V+, GF
citrus brined chicken breast with gremolata - GF
herb crusted eye of round with red wine reduction - GF
assorted dessert bars - V

vegetarian substitute

oven-baked ratatouille, fresh tomato sauce - V+, GF

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