themed buffets

15-guest minimum

additional proteins | $5.00 per person
additional sides | $3.00 per person

Italian - $18.00 per person

Starter

Tuscan kale and white bean soup – V, GF

Salad

Classic Caesar salad | croutons | shaved parmesan | Caesar dressing – V, GF

Entrees

Choose one

Chicken Milanese, arugula | shaved parmesan | lemon | gnocchi with mint pesto - V | roasted squash and tomatoes – V, GF | fresh herbs

Herb-seared chicken breast – GF | marsala | sage | confit fingerling potatoes – V+, GF | broccolini – V+, GF

Pork and beef meatballs | bucatini with pomodoro sauce – V | grilled vegetable medley – V+, GF

Citrus and fennel grilled salmon – GF | polenta with ricotta and fresh herbs – V, GF | sautéed kale with golden raisins and castlevetrano olives – V+, GF

Baked eggplant – V, GF | pomodoro sauce – V, GF | Fresh mozzarella | Basil, linguine with garlic herb oil and shaved parmesan – V, GF | Seasonal roasted vegetables – V+, GF

Dessert

Choose one

House-made cannoli - V

Tiramisu - V
latin - $18.00 per person

starter
duo of salsas and corn tortilla chips – V+, GF

salad
seasonal greens | black beans | corn | peppers | onions | queso fresco | cilantro lime dressing – V, GF

entrees
choose one
chili lime-rubbed grilled chicken - GF | black beans and cilantro rice – V+, GF | pico de gallo – V+, GF | cabbage-carrot-cumin slaw – V, GF
ancho and garlic-grilled skirt steak – GF | chimichurri – GF | smoked paprika potatoes – V+, GF | green beans with fresno chilies and poblano peppers – V+, GF
fish tacos – GF | masa coated cod | pico de gallo – V+, GF | garden vegetable rice - V, GF | black bean and corn salad – V+, GF | jalapeno slaw – V, GF
roasted vegetable enchiladas - V | spanish rice – V+, GF | braised black beans with onions and peppers – V+, GF | salsa verde – V+GF | queso fresco - V

dessert
choose one
house-made churros - V
tres leche cake | salted caramel | whipped cream - V

mediterranean - $18.00 per person

starter
hummus V+, GF | tzatziki – V, GF | warm feta cheese dip – V, GF | pita

salad
quinoa tabbouleh | diced tomato | cucumber | lemon | fresh herbs – V+, GF

entrees
choose one
grilled chicken souvlaki - GF | garlic and oregano roasted potatoes – V+, GF | seasonal roasted vegetables with oregano and mint – V+, GF
classic beef and eggplant moussaka – GF | lemon and garlic roasted potatoes – V+, GF | roasted broccolini – V+, GF
pan-seared cobia fish – GF | caponata sauce – V+, GF | greek style rice – V+, GF | braised cabbage and fennel – V+, GF
house-made falafel – V+, GF | spinach and almond rice pilaf – V+, GF | grilled asparagus with fresh herbs – V+, GF

dessert
choose one
baklava - V
greek honey cake | lemon zest | mint | whipped cream - V

midwest fare - $ 18.00 per person

starter
pretzel bites with beer cheese dip - V

salad
seasonal greens | shaved carrots | cucumbers | radishes | roasted peppers | buttermilk dressing – V, GF

entrees
springer mt.farms brined and roasted airline chicken breast – GF | gremolata – V+, GF | herb roasted potatoes – V+, GF | roasted seasonal vegetables – V+, GF
herb crusted eye of round – GF | red wine reduction V+, GF | cheesy scallop potatoes – V, GF | grilled asparagus – V+, GF
oven baked ratatouille – V+, GF | fresh tomato sauce V+, GF | whipped potatoes, V, GF | green bean almondine – V, GF

dessert
choose one
brownies - V
seasonal dessert bars - V
selection of fresh baked cookies - V

southern fare - $ 18.00 per person

starter
hush puppies | honey butter - V
pimento cheese dip | assortment of crackers - V

salad
classic baby wedge salad | bacon | tomato, | blue cheese | shaved onion | buttermilk dressing - GF

entrees
choose one
bbq pulled pork | bbq beef brisket | buttermilk fried chicken - GF

all sides included
mac n cheese – V | classic collard greens - GF | coleslaw – V, GF | honey cornbread - V

dessert
choose one
mini banana pudding | vanilla wafer crumble - V
strawberry shortcake | house-made biscuit | macerated strawberries | chantilly crème | fresh mint - V

**cookout - $16.00 per person**

**starter**
tomato and cucumber salad | pickled red onion | red wine vinaigrette – V+, GF
tarragon potato salad | celery, green onion – V, GF

**main**
select two
certified angus beef hamburger - GF
grilled turkey burger - GF
veggie burger - V
grilled chicken - GF
all beef hot dog - GF

**sides**
select two
mac n cheese - V
baked beans – V, GF
chipotle smoked corn on the cob with queso fresco – V, GF
local grilled vegetables – V+, GF
pasta salad – V

**dessert**
seasonal fruit crisp - V
seasonal buffets

15-guest minimum
menu includes freshly baked dinner rolls and butter

Spring (March - May) $20

salad
artisan greens | strawberries | goat cheese | pickled fennel | toasted almonds | lemon-tarragon vinaigrette – V, GF

entrée
asparagus and pea risotto cakes | red pepper coulis – V, GF
sliced beef sirloin | chimichurri | horseradish-cilantro crème | pickled fresno jus - GF

accompaniments
sautéed broccolini | lemon | garlic | chili flakes – V+, GF
herb roasted fingerling potatoes – V+, GF

dessert
selection of assorted dessert bars | cookies | mini tarts - V

Summer (June – mid-September) $20

salad
savory peach and cucumber salad | avocado | toasted sesame seeds | cilantro and parsley | jalapeno vinaigrette – V+, GF

entrée
brined and roasted airline chicken | summer squash and leek puree | sweet pepper chutney – GF
grilled shrimp | yellow pepper coulis - | tomato confit | cucumber relish - GF

accompaniments
zucchini-corn-red pepper succotash – V, GF
lemon-basil-mint roasted potatoes – V+, GF

dessert
selection of assorted dessert bars | cookies | mini tarts - V

Fall (mid-September – mid-December) $18

salad
artisan greens | dried cherries | sliced apple | toasted almonds | feta | red wine vinaigrette – V, GF

entrée
vegetable couscous | cauliflower puree | roasted broccoli | sweet pepper-ginger sauce – V, GF
herb crusted airline chicken | braised artichokes and mushrooms | chicken demi - GF

accompaniments
herb roasted seasonal squash medley – V+, GF
roasted baby red potatoes | roasted garlic | fresh herbs – V+, GF

dessert
selection of assorted dessert bars | cookies | mini tarts - V

Winter (mid-December - March) $20

salad
artisan greens | frisee | roasted beets | shaved carrots and radishes | herb vinaigrette – V+, GF

**entrée**

roasted vegetable cassoulet | stewed white beans | fresh herbs – V, GF

braised beef short ribs | red wine demi - GF

**accompaniments**

roasted brussels sprouts | maple glaze – V+, GF

mashed sweet potatoes | butter | brown sugar | chopped hazelnuts – V, GF

**dessert**

selection of assorted dessert bars | cookies | mini tarts - V