

Passed Canapès + Hors D'ouvres Priced per 50 pieces

Welcome Level, 50 pieces for \$150

Mac and Cheese Bites (veg)
Zucchini Flowers with Vegetable Ratatouille (vegan, dairy free)
French Fry Cups (vegan, dairy-free)
Caprese Salad Skewers (veg)
Pita Bite with Hummus and Veg (vegan)
Chicken Skewer with Pesto (dairy-free, nut-free)
Chicken Skewer with Terriyaki (dairy-free)
(Beef) Franks in a Blanket

Premium Level, 50 pieces for \$200

Grilled Cheese with Tomato Soup (veg)
Chicken Guacamole Bite (gf)
Shrimp Skewer with Tequila/lime glaze (dairy-free, gf)
Shrimp Skewer with Chipotle sauce
Shrimp Skewer with pesto (dairy-free, nut-free, gf)
Shrimp Cocktail with zesty cocktail sauce (gf)
Bacon-wrapped Dates with Goat Cheese and Honey
Cracked Pepper Beef Skewer (gf)
Beef Skewer with Terriyaki

Deluxe Level, 50 pieces for \$350

Chicken and Waffles
Chicken Arancini lollipops with spicy marinara
Red Snapper Ceviche served in a tortilla cup (dairy-free)
Bacon-wrapped Scallop with Remoulade and Parsley
Smoked Salmon on Cucumber with Dill Cream Cheese (gf)
Seared Sirloin on a Crostini with Arugula and Horseradish Sauce
Prosciutto with Goat Cheese and Honey on Crostini
Mini Lamb Burgers with Tzatziki, Pickled Cucumber, and Feta Cheese

Stationary Hors D'oeuvres and Capanes Priced per person

Cruditè - \$15/pp

Housemade Chips accompanied by salsa and guacamole
Chef's Selection of Dips and Sauces, accompanied by seasonal vegetables

+ Vegetable Board + \$5/pp

Grilled and roasted seasonal vegetables drizzled with a Balsamic glaze

+Cheese Board + \$10/pp

Local artisan cheeses, an assortment of crackers and breads, honey, jam, and nuts

++ Meat Board + \$10/pp

Selection of antipasta including prosciutto and selection of olives

Stations

Priced per person

Carving Station - \$45/pp

Choice of 1

Honey Roasted Ham
Roasted Turkey Breast
Herb-Crusted Sirloin
Australian Beef Tenderloin

Served with Chef's selection of starch and season vegetables

Slider Station - \$30/pp

Choice of beef/turkey/veggie
French Fries and Sweet Potato Fries
Served with Cheese, LTO, Ketchup and Buns*
*GF available upon request

Salad Station - \$30/pp

Choice of 3

House Salad (vegan)
Romaine, carrot, cucumber, tomato and balsamic vinaigrette

Ceasar Salad (vegetarian)
Romaine, parmesan cheese, croutons, and Caesar dressing



Greek Salad (vegetarian)

Romaine, cucumber, tomato, red onion, bell pepper, calamata olives, feta cheese, and Greek Dressing

Southwest Salad (vegetarian)

Romaine, Chihuahua cheese, avocado, tomato, corn, red pepper, black beans, tortilla strips, and Ranch dressing

Citrus Salad (vegetarian)

Spinach salad, raisins, Manchego cheese, tomatoes, arugula, red onion, and creamy balsamic dressing

Watermelon and Feta Salad (seasonal) (vegetarian)

Spring greens tossed with watermelon, nectarines, toasted pumpkin seeds, feta cheese and a lemon vinaigrette

Seasame Snowpea Salad (vegan)

Mixed greens, bell peppers, snowpeas, carrots, citrus miso vinaigrette and crispy wontons

Radichio Salad (vegetarian)

Shaved radicchio, apple, roasted sweet potato, manchego cheese, and dried cranberry with lemon garlic vinaigrette

Grown-up Mac and Cheese Station - \$40/pp

Choice of 2

Traditional Mac and Cheese

Cheese Tortellini

Meat Ravioli

Accompanied by: Breadcrumbs, Pancetta, Sriracha, Green Onion, Potato Chips, Parmesan, Chili Flakes

Munchies Table - \$40/pp

Fried Mac and Cheese, French Fries, Sweet Potato Fries, Cheese Quesadilla, Chicken Tenders, and an assortment of sweet and sour candy

Dinner/Lunch Buffet

Priced per person

Select one salad, two proteins, and two sides **-\$55/pp**

Salads:

House Salad (vegan)

Romaine, carrot, cucumber, tomato and balsamic vinaigrette

Caesar Salad (vegetarian)

Romaine, parmesan cheese, croutons, and Caesar dressing

Greek Salad (vegetarian)

Romaine, cucumber, tomato, red onion, bell pepper, calamata olives, feta cheese, and Greek Dressing

Southwest Salad (vegetarian)

Romaine, Chihuahua cheese, avocado, tomato, corn, red pepper, black beans, tortilla strips, and Ranch dressing

Citrus Salad (vegetarian)

Spinach salad, raisins, Manchego cheese, tomatoes, arugula, red onion, and creamy balsamic dressing

Watermelon and Feta Salad (seasonal) (vegetarian)

Spring greens tossed with watermelon, nectarines, toasted pumpkin seeds, feta cheese and a lemon vinaigrette

Seasame Snowpea Salad (vegan)

Mixed greens, bell peppers, snowpeas, carrots, citrus miso vinaigrette and crispy wontons

Radichio Salad (vegetarian)

Shaved radicchio, apple, roasted sweet potato, manchego cheese, and dried cranberry with lemon garlic vinaigrette

Proteins:

Roasted Sirloin with Mushroom Demiglace

Blackened Sea Bass

Grilled Salmon with Kumquat/Orange Glaze

Roasted Lemon Chicken with Parsley

Chicken Vesuvio

Chicken Marsala

Shrimp Scampi

Flank Steak with Chimichurri Sauce

+\$10/pp

Braised Short Ribs

Australian Beef Tenderloin with horseradish cream



Sides:

Asparagus with garlic butter
Wild Rice
Creamy Mashed Potatoes
Roasted baby potato medley
Risotto with mushrooms
Vegetarian quinoa Paella
Chef's Selection of roasted and grilled vegetables

Plated Meals - \$75/pp

Passed Apps (selection of 3)
Cruditè
Salad
Entreès + Sides (choice of 3)

Passed Homestyle Desserts, 50 pieces for \$150

Classic Chocolate Milkshakes
Milk and Cookies
Fruit Cups (vegan)
Cookie Dough Eggrolls