



# Buffet Catering

## M E N U

### A P P E T I Z E R S

#### Optional

- **Grazing Table** - Assortment of smoked meats, cheeses, fruit and vegetables. **(\$5.00 per person)**
- **Mini Beef Wellingtons** - Tender beef and mushroom duxelles in a flaky puff pastry **(\$3.50 Per Piece)**
- **Mini Crab Cakes** - Lump crabmeat pan fried to perfection with Cajun remoulade **(\$3.50 Per Piece)**
- **Mushroom & Cream Cheese Puff Pastry:** Savor the delightful combination of earthy mushrooms and velvety cream cheese encased in a golden, flaky puff pastry. **(\$3 Per Piece)**
- **Prosciutto and Asparagus Puff Pastry Bundle:** Savor the salty prosciutto and crisp asparagus wrapped in a buttery puff pastry, a bundle of joy in every bite. **(\$3.50 Per Piece)**
- **Beef Crostini with Caramelized Onions and Horseradish Aioli:** Tender beef, sweet onions, and zesty horseradish aioli unite on a toasted crostini for a multisensory experience. **(\$3.50 Per Piece)**
- **Chicken Salad Wontons:** Crispy wontons filled with flavorful chicken salad, a delightful combination of textures and tastes. **(\$3.00 Per Piece)**
- **Crudité Cups with Red Pepper Ranch:** Crunchy, fresh vegetables paired with a roasted red pepper ranch dip, a colorful and refreshing snack. **(\$3.00 Per Piece)**





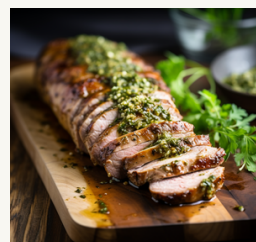
# Buffet Catering

## M E N U

### E N T R E E S

#### Choose 2 Options

- **Golden Fried Chicken:** Succulent pieces of chicken, both white and dark, enveloped in a crispy, golden batter and fried to perfection, offering a satisfying crunch and tender juiciness with every bite.
- **Honey Garlic Lemon Zest Chicken:** A mouthwatering blend of white and dark chicken, glazed in a mix of sweet honey, aromatic garlic, and zesty lemon pepper, offering a symphony of flavors that dance on the palate.
- **Marsala Chicken:** Tender chicken breast bathed in a savory mushroom Marsala sauce, an exquisite blend of earthy and aromatic flavors, creating a delightful, hearty dish.
- **Tuscan Sunrise Chicken:** Juicy chicken breast paired with a creamy sun-dried tomato and spinach sauce, transporting you to the Italian countryside with its rich, comforting flavors.
- **Lemon Parmesan Piccata:** Indulge in chicken piccata that sings of creamy lemon and parmesan, where every bite is an elegant dance of tangy, creamy, and savory notes, evoking a truly Italian dining experience.
- **Florentine Elegance Stuffed Chicken:** Succulent chicken generously filled with spinach and creamy boursin cheese, a delectable harmony of flavors and textures that epitomize culinary refinement.
- **Garlic Butter Herb Pork Tenderloin:** Indulge in the succulence of pork tenderloin, marinated and roasted to perfection, basking in a rich blend of garlic, butter, and herbs.
- **Citrus Bliss Salmon (+\$2/PP):** Succulent salmon crowned with a citrus compound butter, a fusion of aromatic herbs and zesty citrus notes, crafting a sea-to-table experience that invigorates the senses.
- **Honeyed Haven Salmon (+\$2/PP):** Salmon filet generously glazed with a mixture of sweet honey and aromatic garlic, offering a balanced flavor profile that's both luscious and savory.
- **Roast Beef (+\$2/PP):** Savor the tenderness of medium-well roast beef, expertly carved and served with a rich gravy, ensuring every slice is a journey through succulence and flavor.





# Buffet Catering

## M E N U

## S I D E S

### Choose 2 Options

- **Garlic Parmesan Potatoes:** Luxuriate in the creamy blend of red-skinned mashed potatoes, elevated with a generous infusion of garlic and parmesan.
- **Cheesy Scalloped Potatoes:** Delight in thinly sliced potatoes bathed in a rich, creamy smoke gouda cheese sauce, baked to golden perfection.
- **Wild Rice Pilaf:** Savor a mix of seasoned long-grained wild rice.
- **Five Cheese Macaroni:** Indulge in this baked mac & cheese, where five exquisite cheeses melt into macaroni to create a rich, creamy, and utterly comforting classic.
- **Candied Sweet Potatoes:** Brown sugar glazed sweet potatoes, a sweet and tender delight that marries the earthy and sugary notes, awakening the senses with each bite.
- **Smoked Turkey Green Beans:** Green beans seasoned with smoked turkey.
- **Lemon Pepper Asparagus:** Roasted asparagus, kissed with lemon pepper.
- **Honey Glazed Carrots:** Baby carrots, tender and sweet, enveloped in a tarragon honey glaze.
- **Seasonal Vegetable Medley:** A vibrant assortment of the season's best vegetables, steamed to perfection and lightly dressed in herb oil.
- **Rustic Roasted Red Potatoes:** Savor the simple pleasures of red potatoes, roasted to a golden crispness.
- **Garden Harmony Mix:** A colorful medley of potatoes, carrots, and zucchini.
- **Lemon Butter Orzo:** Experience orzo pasta, tender and flavorful, kissed with a blend of lemon and butter, offering a light, zesty, and buttery taste sensation.
- **Maple Dijon Carrots:** Carrots roasted with a maple dijon glaze, where the sweetness of maple meets the tangy elegance of dijon.

### DINNER ROLLS INCLUDED

### GARDEN SALAD INCLUDED





# Buffet Catering

## M E N U

### D E S S E R T S

#### Choose 1 Option

- **Assorted Cakes and Cobblers: (Choose 3 Desserts)** Delight in the rich and velvety selection of peach cobbler, apple cobbler. Choose between the following cakes: Chocolate, Banana, Strawberry, Red Velvet and Carrot. each cake offers a unique, indulgent experience.
- **Dessert Shooter Sensation:** Embark on a sweet journey with our array of sumptuous dessert shooters. The zesty **lemon meringue** and **key lime** offer a citrusy delight, while the classic **oreo** and velvety **chocolate mousse** promise a creamy indulgence. The **strawberry shortcake** blends sweetness and lightness perfectly, and the raspberry cheesecake offers a fruity, creamy haven for dessert enthusiasts.

### D R I N K S

#### Choose 2 Options

**Beverage Station: Quench your thirst at our curated beverage station, where each sip is an invitation to refreshment and delight. Choose between:**

- Iced Tea
- Lemonade
- Punch
- Water (Included)

#### **Indulgent Hot Cocoa Bar (+\$2/PP):**

- Elevate your beverage experience with our inviting hot cocoa bar. Indulge in homemade hot chocolate, Make it your own with an assortment of fixings, from whipped cream swirls to chocolate shavings, creating your cup of cocoa heaven. A warm embrace in a cup, this option adds a touch of cozy indulgence to any event.

