

APPS

Spinach Artichoke Wonton Cups

Chopped spinach, artichokes, and garlic mixed with cream cheese, mozzarella, gruyere, and finished with parmesan inside a crispy wonton shell. Topped with fresh diced tomato and grated parmesan.

Shrimp and Guacamole Crostinis

Cajun dusted grilled shrimp over hand smashed guacamole on top of a garlic herb toasted baguette.

Flatbread Pizzas

Classic cheese, Pepperoni Prosciutto and Arugula, Blanco Margherita, Thai Chicken, and BBQ Pulled Pork on homemade flatbread.

Crab Rangoon Rolls

Crispy spring rolls filled with seasoned crab, fresh herbs, red bell pepper, green onion, and a garlic cream cheese blend. Served with a smoky chipotle berry brandy reduction.

Charcuterie Board

A variety of cured meats, cheeses, nuts, homemade spreads, and crackers.

Salads

Beet and Walnut

Balsamic brown sugar roasted beets, chili toasted walnuts, diced red onion and shiitake mushrooms, and goat cheese tossed with mesclun greens and caramelized shallot raspberry vinaigrette.

Chickpea and Cucumber

Garbanzo beans, fresh diced cucumber and red onion, kalamata olives, and sun-dried tomato tossed in tzatziki.

Southwest Quinoa

Seasoned grilled chicken with smoked cheddar, fired roasted corn, peppers and onions with cilantro lime tri color quinoa and a homemade jalapeno barbeque ranch.

Fresh Fruit and Vegetable Tray

Seasonal fruits and vegetables with house yogurt, ranch and blue cheese dip.

Soups

Pho

A classic Vietnamese broth soup featuring rice noodles, lime, cilantro, green onions and basil. Chicken, beef and peanuts are optional.

Gumbo

Caramelized onion, garlic and green pepper (Cajun Trinity) deglazed with brandy and stewed tomato create a deep, flavorful sauce that pairs perfectly with white rice.

Italian White Wedding

Italian sausage, kale, blistered tomatoes, and cheese tortellini in a cream and cheese broth.

Tomato Basil Bisque

Sauteed onion and garlic stewed with tomatoes, blended smooth with cream for a silky finish.

Entrees

Bourbon Street Stir fry

Fresh vegetables sauteed with a sweet, spicy, umami glaze over sesame rice noodles.
Add chicken, beef or pork.

Slider Bar

Beef, turkey, sausage and black bean patties with an assortment of toppings and breads.

Braised Beef in Mole Sauce

Seasoned, seared and simmered beef chunks in a spicy tomato cocoa sauce topped with crumbled queso fresco and a cilantro lime crema drizzle served with white rice.

Orange Ginger Salmon

Pan seared salmon filets with a sweet and tart citrus glaze and garnished with marinated shitake mushrooms and blistered heirloom tomatoes.

Marinated Pork Chops

IPA and cider vinegar marinated pork loin grilled to perfection topped with a cranberry mustard sauce, shaved brussels sprouts and crispy onion straws.

Curry Chicken

Diced chicken stewed in an earthy, spicy, flavorful yellow curry sauce topped with fresh chopped cilantro. Served with white rice.

BBQ Platter

Slow cooked pork shoulder, chicken quarters, and bratwurst with an array of sauces. Served with jalapeno honey cornbread.

Beef Wellington

Seasoned beef tenderloin rubbed with Dijon mustard and wrapped with prosciutto and duxelles in a golden-brown puff pastry.

Sides

Parsley Parmesan Roasted Redskin Potatoes
Garlic Herb Butter Steamed Green Beans
Oven Roasted Balsamic Brussels Sprouts
Kale and Caramelized Shallot Quinoa
Wildflower Honey Glazed Carrots
Brown Sugar Mashed Sweet Potatoes

Dessert

Irish Cream Cheesecake

Sweet dreams are made of cheesecake. Chocolate ganache meets whipped cream cheese and Irish cream liquor for a rich and decadent filling on cookie crust. Topped with a berry compote to compliment the rich flavors.

S'mores Mousse Cups

Toasted mini marshmallows top a velvety chocolate mousse and vanilla whipped cream and crumbled cinnamon and clove graham crackers.

Caramel Apple Crumble

Brown butter and sugar glazed apples topped with oatmeal cranberry crumble, caramel drizzle, and finished with nutmeg pistachio crème.

Strawberry Lemon Cupcakes

Fresh strawberry makes a moist cake topped with a natural lemon buttercream frosting and mint.

Berry Bananas Foster

Bananas and walnuts flambéed with butter rum sauce and a berry compote served with vanilla ice cream.