



Let our family cook

for your next event.

Chef designed scratch cooking
featuring fair pricing and
always leftovers.

DON'T SEE ANYTHING THAT WORKS FOR YOU?
CALL US TO DESIGN YOUR MENU.

➤ 860-707-5904 ➤

• THE EARLY BIRD MENU •

The Hot Start *\$12 per guest*

Includes: Bacon or Sausage, Breakfast
Potatoes, Scrambled Eggs, Mini Cheddar
Biscuit Platter with Butter and House-made
Jam

Add Bacon and Sausage *\$3 per guest*

Add Fruit Platter *\$4 per guest*

Frittatas and More *\$14 per guest*

Includes: Individual Ham and Cheddar, Vegetable
and Feta, Corned Beef and Swiss Cheese
Breakfast Potatoes
Sliced Fruit Platter
Mini Cheddar Biscuit Platter with Butter and
House Made Jam

Add Bacon or Sausage *\$3 per guest*
or

Both for *\$5 per guest*



BREAKFAST ENHANCEMENTS



Pancakes *\$3 per guest*

Corn Beef Hash *\$5 per guest*

Coffee Station *\$4 per guest*

• LUNCH AND DINNER MENUS •

YOUR ARTISANAL SANDWICHES *\$16 per guest*

An assortment of sandwiches and wraps cut in half.

CHOOSE 3:

Smoked Chicken, Slaw, Chipotle Crema, Tomatoes

Italian Combo, Italian Meats, Sharp Provolone,
Roasted Peppers, Olive Relish, Greens, Pesto

Smoked Roast Beef, Sharp Provolone, Mixed
Greens, Tomato, Herb Cream Cheese

Grilled Chicken Wrap, Bacon, Greens, Tomato,
Pesto Aioli

Ham and Swiss, Greens, Tomato, Dijonnaise
Roasted Turkey BLT, Greens, Tomato, Bacon,
Dijonnaise

Seasonal Vegetable and Quinoa Wrap, Mixed
Greens, Roasted Red Peppers, Vegan Pesto

➤ INCLUDES: ➤

Mixed Greens Salad with Red Wine
Vinaigrette or Slaw, House-Fried Potato Chips

IT'S TACO TIME!!! *\$17 per guest*

Includes: Smoked Chicken, Taco Seasoned Ground
Beef, Stewed Black Beans, Spanish Rice
Lettuce, Tomatoes, Monterey Jack Cheese, Sour
Cream, Guacamole, Pico De Gallo
House-Fried Tortilla Chips, Soft Flour Taco Shells,
Hard Taco Shells, Chopped Vegetable Salad with
Chipotle Vinaigrette

PASTA PARTY!!! *\$18 per guest*

CHOOSE TWO:

Penne Pasta with a Zesty Marinara
Farfalle Pasta, Smoked Chicken, Corn, Red Peppers, Smokey Alfredo
Orecchiette Pasta, Italian Sausage, Spinach, Roasted Peppers

.....
Includes: Buttered Green Beans
Caesar Salad with Croutons and Parmesan Cheese
House-made Focaccia, Whipped Butter
.....
Add Meatballs and Sausage \$5 per guest
Add Chicken Tenders with dip \$3 per guest

BUILD YOUR OWN FAJITAS *\$23 per guest*

Ancho Coffee Rubbed Flank Steak, Pesto
Marinated Chicken
Cumin Stewed Black Beans, Spanish Rice,
Sauteed Onions and Peppers
Shredded Cheese, Guacamole, Pico, Sour Cream,
Flour Tortillas
Chopped Vegetable Salad with Chipotle Vinaigrette
.....

COUNTRY BBQ *\$22 per guest*

CHOOSE 2 ENTREES:

House-made Buttermilk Chicken Tenders, Dill Pickle Ranch
Smoked Pulled Pork, Seasonal BBQ Sauce
Herb Grilled Chicken, Herb Pesto
.....
Includes: Southern Coleslaw
Roasted Vegetables or Grilled Vegetable Platter with Balsamic Reduction
Macaroni and Cheese with Toasted Breadcrumbs
Cornbread with Honey Butter

THE BACKYARD SMOKEHOUSE *\$32 per guest*

CHOICE OF 2 PROTEINS

Smoked Beef Brisket
Smoked Baby Back Ribs, Pulled Pork with seasonal BBQ sauce
BBQ Rubbed Sliced Grilled Chicken with Pesto
Includes: Street Corn Salad, Cotija, Lime, Smokey Aioli
Summer Mixed Green Salad, Balsamic Vinaigrette
Baked Beans or Macaroni And Cheese with Toasted Breadcrumbs
Cornbread with Honey Butter



CHEF'S DINNER STATION *\$32 per guest*

CHOOSE TWO ENTREES: Additional Entrees \$6.00 per person

Grilled Chicken Breast Marinated In Pesto
Smoked Pork Tenderloin, Roasted Pepper Puree
Pan Seared Salmon Medallions, Fruit Salsa
Herb Roasted Sirloin of Beef
Smoked Tenderloin of Beef (Market Price)

.....
Includes: Grilled Vegetable Platter with Balsamic Reduction
Herb Roasted Fingerling Potatoes
Mixed Greens Salad with Cucumbers, Tomatoes,
Shaved Red Onion, Shredded Carrots, Balsamic Vinaigrette

Rolls with Honey Butter
Assorted Cookies, Brownies, and Chocolate
Covered Strawberries

MINI DESSERTS *\$6 per guest*

Brownies, Assorted Cookies, Chocolate Covered Strawberries and Pineapple
.....
Berry Shortcake Station *\$8.00 per person*
Orange Shortcake Biscuits, Macerated Strawberries and Blueberries, Vanilla Scented Whipped Cream
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ENHANCEMENTS *\$10 per guest*

Antipasto Platter
To include an assortment of cheeses, sliced meats, dried fruit and nuts, and marinated vegetables, and assorted crackers
.....

SHRIMP COCKTAIL *\$4 per guest*

Shrimp Cocktail with Spicy Cocktail Sauce (16/20 size shrimp 3 per person)
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DRINKS *\$4 per guest*

Assortment of local Hosmer
Mountain Soda, Seltzer and Water

****DELIVERY AND SETUP AVAILABLE FOR 20% SERVICE CHARGE BASED ON MENU PRICE.**

****LOOKING FOR A PLATED EVENT?
I'D LOVE TO DESIGN A MENU FOR YOU!**



****CATERING MENU'S REQUIRE A MINIMUM OF 72 HOURS NOTICE.**

