



GIBSON'S  
**AUDUBON'S**  
 CATERING

**APPETIZERS**

**Charcuterie Board**

A spread of premium cured meats, paired perfectly with classic and specialty cheeses, seasonal fruits, and crostini  
 (35) \$175 ~ (70) \$300

**Vegetable or Fruit Platter**

Crisp seasonal veggies with roasted red pepper ranch  
 Or vibrant fruits accompanied by a sweet and tangy yogurt dip  
 (35) \$75 ~ (70) \$150

**Bacon-Wrapped Shrimp**

Juicy shrimp wrapped in crispy bacon, and finished with a bourbon glaze  
 (35) \$210 ~ (70) \$420

**Duck Confit Crostini**

Shredded duck confit atop a spread of fig jam and cream cheese on toasted baguette, garnished with fresh arugula  
 (35) \$200 ~ (70) \$400

**Spinach Artichoke Dip**

Our classic housemade spinach artichoke dip served hot with crispy flatbreads  
 (35) \$105 ~ (70) \$210

**Smoked Salmon Tartare**

Smoked salmon tartare, layered with fresh avocado, red onion, and capers, finished with a zesty lemon drizzle and served over crispy crostini  
 (35) \$200 ~ (70) \$400

**DESSERTS**

- Tiramisu ~ +\$7
- Basque Cheesecake ~ +\$7
- Crème Brûlée ~ +\$7
- Bourbon-Glazed Bread
- Pudding ~ +\$6
- Schwarzwälder Cake ~ +\$8

**MAIN COURSE**

**Chicken Francaise**

Golden chicken cutlets in a buttery lemon and wine sauce with fresh parsley  
 ~ \$24

**Prime Rib**

Tender prime beef slow-cooked with fresh rosemary and garlic  
 ~ \$36

**CHEF SPECIAL**

**Pan-Seared Duck Breast**

Crispy-skinned duck breast, seared to perfection with a juicy pink center and rich flavor  
 ~ \$28

**Flame-Grilled Pork Chop**

Frenched bone-in pork chop char-broiled served with red pepper marmalade  
 ~ \$24

**Beef Short Rib Bourguignon**

Tender, slow-braised short ribs in a savory red wine reduction  
 ~ \$32

**Seared Salmon**

Premium Atlantic salmon filet, pan-seared with a crispy skin and rich, buttery flavor.  
 ~ \$28

**BEVERAGES**

- Strawberry Mimosa ~ +\$8
- Seasonal Fruit Sangria ~ +\$8
- Soda ~ +\$3
- Tea ~ +\$3

**SIDES (2)**

**Roasted Red Potatoes**

Crispy oven-roasted red potatoes with garlic and herbs.

**Mashed Potatoes**

Velvety whipped mashed potatoes, made with real butter and cream.

**Charred Broccolini**

Tender stalks lightly blistered, drizzled with olive oil, and finished with lemon, sea salt, and parmesan.

**Bourbon Brown Sugar Carrots**

Baby carrots glazed in a rich bourbon brown sugar sauce—sweet, smoky, and irresistibly caramelized.

**French Green Beans**

Sautéed and tossed in garlic butter.

**Grilled Asparagus**

Grilled asparagus, lightly charred and finished with olive oil drizzle, lemon, sea salt, and black pepper.

**Wild or Saffron Rice**

Wild Rice; nutty, chewy wild rice with earthy flavors and herbs.  
 Saffron Rice; fragrant golden basmati rice infused with premium saffron.

**Dinner Rolls included.**

**SALADS**

- Audubon's Signature ~ +\$6
- Cesar ~ +\$6
- Garden ~ +\$6

**BUFFET CATERING AVAILABLE ON AND OFF-SITE.  
 PLATED ON-SITE ONLY.**