

APPETIZERS

Duck Confit Crostini

Shredded duck confit onto a toasted brioche, fig jam and arugula.

Small - \$200

Large - \$350

Smoked Salmon Tartare

Chilled salmon with avocado, capers, and dill on cucumber rounds.

Small - \$150

Large - \$250

Bacon Wrapped Shrimp

Served over risotto and drizzled with bourbon glaze.

Small - \$130

Large - \$230

Veggie or Fruit Tray

Served with Red Pepper Ranch-Yogurt

Small - \$35

Large - \$65

On and off site catering + Buffet or Plated

DESSERTS

\$10 Per

TIRAMISU

Espresso and Marsala-soaked savoiardi layered with mascarpone cream, dusted with dark cocoa.

CRÈME BRÛLÉE

Madagascar vanilla crème brûlée with a paper-thin caramel lid that cracks gloriously.

FRESH FRUIT TARTLETS

Sweet pastry shells with vanilla crème pâtissière and glazed seasonal fruit.

BASQUE CHEESECAKE WITH TOPPINGS

Fresh Berry Compote + Chocolate Ganache Caramel Sauce + Apple Pie Filling

MAIN ENTREES

Cog Au Vin - \$24 Per

Tender chicken slowly braised in red wine with pearl onions, mushrooms, and smoky bacon.

Braised Pork Shoulder - \$21 Per

Succulent pork shoulder slow-braised with aromatic herbs, garlic, and root vegetables.

Lamb Chops - \$25 Per

Juicy grilled lamb chops marinated in rosemary, garlic and olive oil. Served with a mint chimichurri.

Seared Cod w/ Lemon-Herb Crust - \$26 Per

Flaky cod topped with crunchy panko and parsley.

Beef Short Rib Bourguignon - \$28 Per

Slow-braised short rib in red wine reduction, tender as butter.

Prime Rib \$33 Per

Prime Beef slow-cooked for tenderness.

Chicken Francese - \$25 Per

Golden egg-battered chicken cutlets in a bright lemon-wine butter sauce with fresh parsley.

Dinner Rolls included one each. Additional Rolls \$15 Per Dozen.

SIDES

Each buffet or plated entree comes with two sides.

Audubon Signature Salad Caesar Salad Roasted Red Potatoes Seasonal Vegetable Charred Broccolini Mashed Potatoes

Bourbon Brown Sugar Carrots
French Green Beans
Asparagus
Zucchini & Squash
Wild Rice
Saffron Rice