



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.