

our menu

APPETIZERS

CROSTINIS

Beef Fillet, Asparagus, Crab, and Hollandaise Sauce
Brie, Prosciutto, Blackberry, Honey, and Mint
Cajun Shrimp and Avocado (DF)
Honey, Ricotta, and Peach with a Balsamic Drizzle (seasonal)
Roast Beef with Caramelized Onions topped with a Bacon
Horseradish Cheese Sauce (available hot or cold)
Roasted Beet and Goat Cheese with Microgreens
Smoked Salmon and Herb Cream Cheese
Strawberries and Ricotta with a Balsamic Drizzle (seasonal)
Tomato Bruschetta (DF)
Whipped Feta, Peaches, and Hot Honey (seasonal)
Whipped Ricotta with Walnuts and Salted Honey

DIPS

Artichoke and Spinach Dip (available hot and cold)*
Buffalo Chicken Dip
Crab Dip
Layered Basil Pesto, Sun-Dried Tomato Pesto, and Italian Cream
Cheese Dip*
Layered Bean Dip (GF)
Whipped Brie or Feta with Spicy Berry Jam and Pistachios Dip*

CUPS

Corn Chip Cup with Hummus and Vegetables (GF)
Chicken Slaw Wonton Cups (DF)
Enchilada Corn Chip Cup (GF)
Parmesan Cups or Crisps with Caesar Salad or Artichoke Spinach Dip *
Shrimp Shooter in a Mango Sauce (DF, GF)
Taco Salad in Corn Chip Cup (GF)

SKEWERS

Cajun Butter Shrimp and Sausage Skewer (GF)
Caprese Skewer (GF)
Loaded Hot Tot Skewer (GF) *requires on site oven*
Watermelon with Feta, Mint, and Balsamic Skewer (seasonal) (GF)

DF=Dairy Free GF=Gluten free

***Could be altered to be Gluten Free**

COLD APPETIZERS

Bacon Wrapped Dates stuffed with Cream Cheese (GF)

Blini with Creme Fresh and Caviar

Candied Bacon (DF, GF)

Caramel Dipped Grapes with Nuts (GF)

Cheese Ball Bites*

Cheese Ball with Crackers*

Cucumber Slices with Smoked Salmon, Creme Fresh, and Caviar (GF)

Deviled Eggs (Jalapeno Popper, Bacon Siracha, OR Bloody Mary) (GF)

Endive Salad Bites with Pear, Blue Cheese, Candied

Pecans, with a Poppyseed Dressing (GF) *(Seasonal)*

Pear and Blue Cheese wrapped with Prosciutto (GF) *(Seasonal)*

Sausage, Cranberry, and Cheese Bites (GF)

Shrimp Ceviche (DF, GF)

Shrimp Cocktail (DF, GF)

Smoked Salmon Cucumber Roll (GF)

Spicy Mandarin Lime Salmon (DF, GF)

Tortilla Wraps (flavored cream cheese OR lunchmeat,
lettuce, and cheese)

HOT OR COLD APPETIZERS

Buffalo Chicken Bites (GF)

Loaded Smashed Tots (GF)

If hot - requires on site oven

Sweet Potato Rounds with Marshmallow and Pecans

If hot - requires on site oven

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HOT APPETIZERS

Artichoke and Spinach Dip (*hot or cold*)*

Baked Brie Bowl -Puff Pastry wrapped around Brie Cheese
and topped with an Apple Chutney - *requires on site oven*

BBQ Smokies (DF, GF)

Beef or Cheese Ravioli in a Spicy Sun Dried Tomato
Cream Sauce

Cheddar Bacon Mashed Potatoes topped with Beef
Brisket, Cheese, and French's Fried Onions

Chicken Wings (BBQ, Korean, Buffalo, or Huckleberry
Jalapeno BBQ) (DF)

Corn Bread with Pulled Pork

Crab Cakes - *small events only*

Crab Stuffed Mushrooms

Flatbread with Caramelized Onion and Gruyere Cheese
requires on site oven

Hasselback Sausage* (DF) (GF)

Jalapeño Cheese Bread

Meatballs - Sweet & Sour Coconut (DF), Salisbury (DF),
Swedish, Huckleberry Jalapeno BBQ (DF), Cheese and
Sausage

Mini Baked Brie with Puff Pastry and Raspberry Preserves
requires on site oven

Mini Cornbread Muffins topped with Pulled Pork

Mini Meatloaf topped with Mashed Potatoes

Mini Loaded Baked Potato (GF)

Puff Pastry Pinwheels with flavored Italian Cream Cheese,
Sundried Tomato Pesto, and Basil Pesto Filling
requires on site oven

Seared Scallops in a Miso Garlic Butter (GF)
requires on site stove top small groups only

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APPETIZER DISPLAYS

Assorted Breads & Dips

Please make at least 3 selections from Artichoke and Spinach Dip, Buffalo Chicken, Crab Dip, Layered Basil Pesto/Sundried Tomato Pesto/Italian Cream Cheese Dip, Layered Bean Dip, Whipped Brie or Feta with Spicy Berry Jam and Pistachios

Charcuterie

Assorted meats, cheeses, fresh fruits and bell peppers, olives, pickled asparagus, marinated artichokes, bread and/or crackers

Fruits & Cheeses

Seasonal varieties

Mediterranean

Fresh bell peppers, carrots, cucumbers, hummus, pita bread, olives, and small individual cups of a Mediterranean orzo salad.

Seafood

Shrimp cocktail, ceviche cups, hot crab dip



CREATE YOUR OWN BUFFET

For dinners, we recommend choosing BOTH a red and white meat option. Dinners generally include a garden, spinach, or Caesar salad, baby reds or garlic mashed potatoes, any vegetable, except asparagus as it has an upcharge, and a dinner roll. You are welcome to substitute these sides out for other options for an upcharge.

BEEF

Beef Brisket

Lightly basted with BBQ sauce

Beef Tenderloin

Optional additions include crab with hollandaise sauce, shrimp scampi, garlic mushrooms and onions, huckleberry wine sauce, gorgonzola cream sauce, bacon horseradish cheese sauce, creamy horseradish

Bourbon Basted Beef

Lightly spiced and seasoned with a bourbon rub

Braised Red Wine Short Ribs

Carved Roast Beef

Optional additions include, garlic mushrooms and onions, huckleberry wine sauce, gorgonzola cream sauce, bacon horseradish cheese sauce, creamy horseradish

Herb Rubbed Prime Rib

Optional additions include, garlic mushrooms and onions, huckleberry wine sauce, gorgonzola cream sauce, bacon horseradish cheese sauce, creamy horseradish

Steak Ribeye or Tritip

Not for large groups

There is an additional fee for transporting BBQ



C H I C K E N

Chef Mel's Chicken

Marinated chicken breast smothered in honey mustard, topped with bacon, mushrooms, and cheese (GF)

Chicken Cordon Bleu

requires on site oven

Chicken in a Mushroom Wine Cream Sauce (GF)

Chicken Parmesan

requires on site oven

Crab Stuffed Chicken

Marinated chicken breasts stuffed with a crab mixture topped with a wine cheese sauce

Green Chile Chicken

Marinated chicken breasts with sour cream and green chile sauce topped with mozzarella (GF)

Smothered Chicken

Marinated chicken breast topped with sautéed onions, peppers, and cheese (GF)

Smoked Gouda and Bacon Chicken

Marinated chicken breast with smoky bacon gouda cream sauce (GF)

Tequila Lime Chicken

Marinated chicken breast topped with a mexi-ranch sauce, tortilla strips, and cheese (GF)

P O R K

Blackberry Hoisin Ginger Pork Tenderloin (GF) (DF)

Boneless Pork Chop with a Dijon Cream Sauce (GF)

Caramel Apple Pork Tenderloin (GF)

Honey Maple Ham (GF) (DF)

Marinated Pork Tenderloin (GF) (DF)

Marinated Pork Tenderloin with a side of Cranberry Port Sauce (GF) (DF)

Marinated Stuffed Pork Tenderloin

Spinach, Ham, and Cheese (GF), or a Flavorful Stuffing

Pulled Pork (GF) (DF)



S E A F O O D

Baked Salmon topped with Parmesan, Artichoke and Spinach Dip (GF)

Salmon with an Orange-Honey Glaze (GF) (DF)
requires on site oven

Shrimp Scampi (GF)
requires on site oven

Teriyaki Salmon with Fresh Pineapple Salsa (GF) (DF)
requires on site oven



V E G E T A R I A N

Assorted Soups (*tomato bisque (GF), minestrone (GF)(DF), butternut squash (GF)*)

Caprese Pasta Salad *

Italian Pasta Salad with Pesto *

Stuffed Butternut Squash (*seasonal*) with quinoa, apples, and cranberries (GF)

Stuffed Peppers with seasoned rice (GF)

Stuffed Portobello Mushrooms with brown rice and quinoa (GF)

Sweet Potato Burritos

Sweet Potato Soufflé (GF)

Vegetable Quiche

Vegetarian Lasagna *

***Could be altered to be Gluten Free**

P A S T A

Our basic pasta bar consists of Chicken Alfredo and Sausage Marinara with Penne Pasta Garden, Caesar, or Spinach Salad Dinner Rolls or Breadsticks

Substitute or add on:

Ala Vodka

Tomato Cream Sauce with Vodka

Carbonara

A Creamy Peppery Bacon Sauce with Optional Mushrooms and Peas

Mediterranean

Olives, Feta, Roasted Peppers and Tomatoes with Optional Pine Nuts
(Vegetarian option)
Served hot or cold

Ravioli (Meat or Cheese) in a Spicy Sun-Dried Tomato Cream Sauce
(Vegetarian option)

Ricotta and Broccoli
(Vegetarian option)

Shrimp Alfredo

Shrimp Scampi

Tortellini with Braised Beef (DF)

***Penne pasta will be served as the pasta option
Spaghetti squash can be used as a substitute for guests with dietary
restrictions for an additional cost***

TACO BAR

Our basic taco bar includes Beef Taco Meat

Soft Flour and Corn Tortillas

with toppings :

Lettuce, Cheese, Olives

Salsa, Sour Cream, and Guacamole

served with recommended sides of :

Mexican Corn and Refried Beans

Substitute or Add On:

Additional Proteins

Carne Asada (steak)

Carnitas (pork)

Chicken Fajita

(marinated chicken breast with
peppers and onions)

Shrimp

Additional Sides

Chips and Queso

Cold Corn Salad

Layered Bean Dip

Add Ons:

Avacado Cilantro Lime Dressing

Mexi Ranch Dressing

Pickled Onions

Cilantro

S A L A D S

Caesar Salad

Spinach Salad (GF) (DF)

Bacon, Cranberries, Almonds, Red Onions topped with a Blush Wine Dressing

Traditional Garden Salad *Served with ranch (GF) and vinaigrette (GF) (DF)*

***** Options above are included with main entree price *****

Broccoli Salad with raisins and almonds (GF) (DF)

Caprese Salad (GF)

Tomatoes, fresh mozzarella, fresh basil drizzled with a balsamic reduction

Coleslaw (GF) (DF)

Fruit Salad *(seasonal fruit)* (GF) (DF)

Grape Salad (GF)

Grapes with an almond cream cheese dressing

Pasta Salad *

Italian, Ranch BLT, Ham & Pea, or Mediterranean

Potato Salad *with bacon* (GF) (DF)

Spicy Apple Slaw (GF) (DF)

Snicker Salad (GF)

Wedge Salad *Served with blue cheese dressing* (GF)

Only for parties under 50 guests

Winter Fruit Salad Poppy Seed Dressing *(seasonal fruit)* (GF)

Mixed greens, fresh pear, candied pecans, feta cheese

****Could be altered to be Gluten Free***

P O T A T O

Baby Reds with Fresh Rosemary
(GF) (DF)

Garlic Mashed (GF)

****above selections are included with
main entree pricing****

Baked Potato (GF) (DF)

Cheddar/ Bacon Mashed (GF)

Cheesy Potato Casserole (GF)



V E G E T A B L E S

Broccoli (GF)

Candied Carrots (GF)

Green Beans W/ Bacon (GF)

Peas (GF)

Sweet Corn (GF)

Vegetable Medley (GF)
broccoli, cauliflower, squash, carrots

****above selections are included with
main entree pricing****

Asparagus (Seasonal) (GF)
available with an upcharge

ADDITIONAL SIDES

Baked Beans (GF) (DF)

Corn Bread Muffins (GF)

Green Bean Casserole

Macaroni and Cheese



D E S S E R T

Almond Bread Pudding *(with raspberry caramel sauce)*

Almond Raspberry Cheesecake Squares

Banana Squares with Cream Cheese Icing

Brownies *(assorted varieties)*

Cakes / Cupcakes *(see following pages)*

Cannoli Station

Cheesecakes *(individual rounds with optional toppings)*

Cookies *(assorted varieties)*

Crème Brulee *(chocolate or vanilla)*

Fruit Pizza *(in season fruit with cream cheese frosting)*

Key Lime Tartlets

Lemon Posset

Lemon/Raspberry Squares

Pies *Boston Cream, Banana Cream, Key Lime, Fruit*

Pumpkin Squares with Cream Cheese Icing

S'mores Treat Squares *(graham cereal and marshmallow)*

Tiramisu

Trifle

(lemon mousse, berry angel food, chocolate mousse, berry)

SMALL CAKES AND CUPCAKES

Cake

Almond - Brown Butter Vanilla Bean - Carrot - Chocolate
- Lemon - Marble - Orange - Pink Champagne -
Pistachio - Pound - Red Velvet - Rum - Sour Cream - Sour
Cream Fudge - Spice - Strawberry Swirl - Wedding White
- Yellow

Filling

Apple - Blueberry - Cherry - Chocolate Mousse -
Coconut Pecan - Custard - Dark Chocolate Ganache -
Lemon Curd- Lemon Mousse - Milk Chocolate Ganache -
Peach - Peanut Butter Mousse - Raspberry - Strawberry -
Strawberry Mousse - White Chocolate and Raspberry -
White Chocolate Ganache

Frosting

Buttercream – Almond, Bailey's, Brandy, Butter Rum,
Chocolate, Cinnamon, Cream Cheese, Espresso, Honey
Lavender, Lemon Cream Cheese, Orange Zest, Peanut
Butter, Salted Vanilla, Vanilla, White Chocolate

Chocolate or White Chocolate Ganache, Chocolate Glaze
(drip edge), and Fondant are available for cakes only

SPECIALTY CAKES BY MELISSA

- Almond Cake with Raspberry Filling and Almond Buttercream
- Brown Butter Vanilla Bean Cake with Salted Vanilla Buttercream
- Butter Rum Cake with Cinnamon Buttercream
- Carrot Cake with Cream Cheese Frosting
- Chocolate Cake with Peanut Butter Mousse and Peanut Butter Buttercream
- German Chocolate Cake with Coconut Frosting
- Jack and Coke
- Lemon Cake with Raspberry Filling and Lemon Cream Cheese Frosting
- Orange Creamsicle
- Oreo
- Pink Champagne Cake with Vanilla Buttercream
- Pistachio Cake with Honey Buttercream
- Red Velvet Cake with Cream Cheese Buttercream





Basil and Bloom

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