



GRAZING TABLE

\$30PP ADDED TO BUFFET \$15PP

**assorted Artisan cheeses/ cured meats/ olives/ crackers/ assorted dried fruits/
sauces/ humus/ vegetables/ fresh fruits/ crostinis**

APPETIZERS

Priced Per Person Minimum 20 of Each Selection Per Guests

Baked Brie \$8

Fig/ caramelized onion/ croccotini/ baguette

Artichoke & Spinach or Jalapeno Dip \$8

Croccotini/ baguette

Crab & Artichoke Dip \$12

Croccotini/ baguette

Assorted Artisan Cheeses \$10

Fruit garnish/ croccotini/ baguette

Antipasto Platter \$10

cured meats/ grilled & marinated vegetables/
olives/ baguette

Assorted Seasonal Fruit Platter \$8

Pepper Seared Ahi \$8

Mango salsa

Sausage Stuffed Mushrooms \$5

Caramelized onion tart \$5

Goat cheese/ fresh herbs

Crab Stuffed Mushrooms \$7

Cajun Shrimp & Sausage \$8

Red Pepper Remoulade

Mini Crab Cakes \$8

Crème Fraiche/ Parsley

Mini Chicken & Waffles W/Maple \$6

Maple Syrup/ Powdered Sugar/ Popcorn Chicken
Thighs

Lamb Skewers w/Mint Tzatziki \$8

Tzatziki/ Ground Lamb Kefta

BBQ Pork Platter \$9

Marinated & roasted pork tenderloin/ spicy
mustard/
plum sauce/ sesame seeds

Caprese Skewers \$6

Mini mozzarella balls/ grape tomatoes/
pesto/
balsamic reduction

Beef Sliders \$6

Mini burgers with cheese, pickle,
tomato, lettuce, mayo

Teriyaki Chicken & Pineapple Skewers \$5

Brioche/ cheddar/ pickles/ lettuce/
tomato/ house sauce

**Mojito Lime Shrimp Skewers w/Guacamole
La Crema \$9**

Falafel w/Dip & Za'atar Naan \$5

Hummus Platter \$5

Assorted veggies/ Hummus/ Warm Pita Bread

Bacon Pesto Halloumi Bites \$6

Blackened Ahi \$8

Wonton Chip/ Mango Salsa

Bulgogi Tacos \$5

Slaw/ Flour Tortilla/ Scallions

Pinch Buns w/Pork Belly \$5

Cucumbers/ Mayo/ Scallions/ Steamed Doughy
Bao Buns Japanese (Sweet Hoisin) OR Korean
(Spicy) Pinch Buns/

Duck Confit & Pickled Blueberry \$8

Pinch Buns



CUSTOM BUFFET

\$30.00 PER PERSON

CHOOSE ONE SALAD, TWO SIDES, AND ONE ENTRÉE

ALL BUFFETS INCLUDE ARTISAN ROLLS & BUTTER

SALADS

Chef Salad

Tossed lettuce/ varieties of meats/ hard-boiled eggs/ tomatoes/cucumbers/
cheese

Garden Salad

Cucumbers/ Carrots/ Tomatoes/ Red Onion/ Red Wine Vinaigrette

Chop Chop

Iceberg/ Bacon/ Tomatoes/ Blue Cheese/ Onion/ Tomatoes/ Blue Cheese
Dressing

Potato Salad

Roasted Potatoes/ Fresh Dill/ Onions/ Celery/ Bell Peppers/ Stoneground
Mustard

Pasta Salad

Fusilli/ Artichokes/ Sundried Tomatoes/ Bell Peppers/ Kalamata Olives/ Feta/ Herb
Dressing

Traditional Caesar Salad

SIDES

Roasted Red Potatoes

Rice Pilaf

Mashed Potatoes & Gravy

Jasmine Rice

Macaroni & Cheese

Cheese Tortellini

Roasted Root Vegetables

Roasted Seasonal Vegetables

Roasted Brussels Sprouts

Penne Alfredo

ADD ON:

PRIME RIB Carved \$15pp

NEW YORK STRIPLOIN Carved \$10pp

BEEF BRISKET \$8pp

ENTRÉE \$8.00 per person

SALAD \$4.00 per person

SIDE \$5.00 per person



ENTREES

Texas Style BBQ Chicken

Grilled Chicken

Garlic/ Lemon/ Caper/ Beurre Blanc

Chicken Marsala

Roasted Mushrooms/ Caramelized Onions/ Marsala

Grilled Chicken

Roasted Apples/ Sage/ Cider Reduction

Seared Salmon

White Wine/ Garlic/ Beurre Blanc

Roasted Salmon

Lemon Cream/ Melted Leeks/ Roasted Grapes

Ginger Teriyaki Salmon

Sesame Seeds/ Scallions

Fennel Seared Salmon

Citrus Vinaigrette

Mongolian BBQ Beef Shoulder Tenderloin

Herb Crusted Beef

Red Wine Demi

Grilled Beef Shoulder Tenderloin

Blue Cheese/ Cipollini Onions/ Demi

Pepper & Fennel Crusted Pork Tenderloin

Brandied Demi

Orange Ginger Marinated Pork Tenderloin

Sesame/ Scallions/ Bell Peppers

Roasted Pork Loin

Stone Ground Mustard Crust

VEGAN OPTIONS

Lentil Wellington
Ratatouille
Penne Pomodoro
Drunken Jerk Tofu Rice Bowl
Vegan Flatbreads
Lasagna (Minimum 20)

Balsamic Grilled Portobello
Tofu Katsu Curry Bowl
Falafel Pita Sandwich
Vegan Shepherds Pie
Tofu Bahn Mi Sandwich

DESSERTS

\$10PP

Limoncello Cake
Chocolate Temptation Cake
CheeseCake
Carrot Cake
Tira Misou
Assorted Cookies and
Chocolates

Chocolate Dipped Strawberries
Lemon Tarts
Cannolis
Chocolate Mousse Cake
Chocolate Decadence Cake
Chocolate Lava

BREAKFAST BUFFET

\$30PP

Fresh Fruit
Pastries
Bacon, Sausage, Ham
Scrambled Eggs
Potatoes
Waffles

CONTINENTAL BREAKFAST

\$20PP

Pastries
Fresh Fruit
Coffee
Orange Juice
Cranberry Juice

2 HOUR BOTTOMLESS MIMOSAS \$24