

Build Your Own

Packages

\$30 Per Guest

1 Salad

1 Pasta/Grain

1 Sides

1 Main

\$37 Per Guest

1 Salad

1 Pasta/Grain

2 Sides

2 Mains

\$45 Per Guest

1 Salad

2 Pasta/Grain

3 Sides

2 Mains

*These Menus are examples of what we offer!
We can combine/ change or create something
specific for your group.*

Prices do not include tax and gratuity

Salads

- Classic Caesar
- Simple Green Salad with cherry tomatoes, carrots, red onion, red wine vinaigrette

Sides

- Roasted Asparagus
- Herb and Garlic Roasted Fingerling Potatoes
- Mushrooms with Cognac Herb Butter
- Maple and Pecan Candied Yams
- Roasted Brussel Sprouts with Bacon & Onions
- Grilled Broccoli Spears
- Corn Pudding
- Potato AuGratin
- Honey Glazed Carrots with Butter and Thyme

Pasta & Grains

- Baked Macaroni and Cheese
- Penne Marinara with Basil (Optional Meatball Addition \$1 supplement)
- Vegetable Risotto
- Shrimp Campanelle with Pesto and Zucchini
- Baked Rigatoni with Tomato Vodka Sauce and Ricotta
- Crsipy Polenta with Parmesan and Marinara

Mains

- Sliced Whole Roasted Beef Tenderloin
- Roasted Chicken with Herb and Lemon jus
- King Salmon with Tamari-Ginger-Citrus Glaze
- Herb Fennel and Chili Crusted Pork Loin with Chimichurri
- Chicken Cutlet French with Lemon Sherry Butter
- Red Wine Braised Beef Shortribs
- Meat Lasagna Bolognese
- Roasted Vegetable Lasagna