

Build Your Own

Packages

\$30 Per Guest

- 1 Salad
 - 2 Sides
 - 1 Main
-

\$37 Per Guest

- 1 Salad
 - 2 Sides
 - 2 Mains
-

\$45 Per Guest

- 2 Salad
 - 3 Sides
 - 2 Mains
-

Mini Desserts

\$7 Per Guest

Choice of 2

\$9 Per Guest

Choice of 3

Desserts

- Fresh Fruit Tart with Chantilly Cream
- Southern Style Banana Pudding
- Chocolate Mousse
- Hazelnut Tiramisu
- Stone Fruit Crostada

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

- Caprese with local tomatoes, fresh mozzarella, basil
- Classic Caesar
- Simple Green Salad with cherry tomatoes, carrots, red onion, red wine vinaigrette
- Spinach Salad with beets, feta, pistachios, honey mustard vinaigrette

Sides

- Roasted Asparagus
- Herb and Garlic Roasted Fingerling Potatoes
- Mushrooms with Cognac herb butter
- Cheesy Broccoli and Cauliflower Gratin with Buttered Bread Crumbs
- Maple and Pecan Candied Yams
- Baked Macaroni & Cheese
- Brussel Sprouts with Pancetta

Mains

- Sliced Whole Roasted NY Strip Loin
- Roasted Chicken with Herb and Lemon jus
- Whole Side of King Salmon baked in Papillote with white wine butter sauce and Green Goddess
- Marinated & Roasted Leg of Lamb with Romesco Sauce
- Boneless Roasted Pork Loin with Apricot and Fig Mustarda
- Breaded Chicken Cutlet with Lemon Vinaigrette
- Red Wine Braised Beef Shortribs (\$2 Supplement)
- Sliced Beef Tenderloin (\$5 Supplement)

