



Catering Package Options

Available for parties of 25+



Buffet Service begins at \$40 per person

Family Style ~ \$45 pp

Plated Service ~ \$50 pp



Catering Packages & Services

Buffet or Family Style Packages Include:

Choice of 2 hot entrees, 2 side dishes, and 1 salad

Servers to replenish food as needed

*Buffet service includes full set up and take down of buffet bar

*Family style includes platter service directly to the tables



Plated Service Package Includes:

Your selection of 3 entree choices & seasonal salad

Guests' selections are plated and served directly to the table

Plateware, flatware, napkins, glassware, & water carafes



Additional Services:

Dinnerware (ie: Plates, napkins, cups, flatware)

Hors d'Oeuvres

Specialty Stations

Dessert

*See menus below for selections

Additional services may be available upon request

Menu Options:

Buffet or Family Service

Choice of 2 entrees, 2 sides, and 1 salad

Entrees:

- *Coq Au Vin*- traditional French braised chicken dish featuring Burgundy wine, bacon, garlic, and mushrooms
- *Herb Roasted Chicken* in a lemon, garlic sauce
- *Creamy Champagne Chicken*- slow-simmered with champagne, herbs, and cream
- *Stuffed Chicken Breast*- sun dried tomatoes, spinach, fresh mozzarella, & a light butter sauce
- *Braised Short Rib*- slow cooked in red wine, herbs, garlic, and aromatics
- *Apple Cider BBQ Brisket*- slow cooked local brisket in an apple cider broth
- *Au Poivre Braised Beef*- a twist on a classic French dish, peppercorn crusted beef chuck, seared and braised in cognac, finished with cream
- *Pork Roulade*- stuffed with *Cranberry Creek Farms* garlic chili pepper goat cheese, prosciutto, and sage, topped with saucy glazed onions
- *Braised Pork*- Asian seasonings, peanuts, greens, and pickled vegetables
- *Pan Seared Salmon* in a chimichurri sauce
- *Trout en Papillote*- poached in parchment paper with Mediterranean flavors like roasted garlic and peppers, pesto sauce, olive oil, and lemon
- *Curried Vegetables and Tofu*- a variety of seasonal vegetables and tofu cooked in a coconut curry base with lemongrass, peanuts, fresh ginger, and pineapple, served with white rice



Sides:

- Potato Hash Medley
- Seasonal Roasted Vegetables
- Garlic and Herb Rice
- Smashed Potatoes
- Herbacious Baked Mac and Cheese
- Creamy Garlic Alfredo
- Pasta Puttanesca
- Mashed Potatoes



Salad:

- Roasted Seasonal Vegetable Salad with mixed greens, homemade croutons, and garlic apple cider vinaigrette
- Arugula & Beet Salad w/ a sweet balsamic dressing
- Broccoli Salad with red onions, cranberries, shredded parmesan, and creamy vinaigrette
- Shaved Brussels Sprouts Caesar with roasted garlic croutons and shaved parmesan
- *French Bistro Salad*- Mix of greens with sliced radish, pickled onions, medium boiled eggs, bacon lardons, goat cheese and herbs in a Dijon vinaigrette
- *Whipped Ricotta and Roasted Fennel Salad*- With chopped radicchio, fresh herbs, lemon, and toasted pine nuts

Menu Options: *Plated Service*

Choose 3 selections; includes seasonal salad & bread

Poultry, Beef, or Pork

- *Creamy Champagne Chicken*- Slow-simmered with champagne, herbs, and cream, served over a wild rice mix, sauteed mushrooms, tomatoes, and spinach
- *Stuffed Chicken*- Fresh mozzarella, basil, and roasted peppers stuffed chicken breast with creamy mashed potatoes and caramelized cauliflower
- *Filet Au Poivre*- Crushed peppercorn crusted filet mignon in a cognac cream sauce, served with prosciutto wrapped asparagus and garlic smashed potatoes
- *Burgundy Braised Short Rib*- Served with herb roasted fingerling potatoes, butter glazed carrots, and drizzled with a mustard vinaigrette
- *Pork Loin Roulade*- Spring Mountain Farms pork loin, pounded thin and rolled up with local creamy goat cheese, prosciutto, and sage, served over roasted garlic farro, and seared brussels sprouts, topped with a pomegranate jus
- *Braised Pork*- Cooked with Asian seasonings and served with peanuts, greens, pickled vegetables, and rice noodles in bone broth

Fish

- *Pan Seared Salmon*- Marinated, cooked, and topped with chimichurri sauce, served over maple sweet potato medallions and charred broccolini
- *Mediterranean Poached Trout*- Cooked with Swiss chard, roasted garlic, olive oil, and lemon juice, served atop linguine in a pesto sauce

Vegetarian

- *Curried Vegetables and Tofu*- A variety of bright vegetables and tofu cooked in a coconut curry base with lemongrass, peanuts, fresh ginger, and pineapple, served with white rice
- *Vegetable Pasta Puttanesca*- Classic Italian tomato sauce with olives, capers, garlic, & fresh herbs, served with seasonal grilled vegetables over pasta

**Prices subject to change based on market price and availability*

Hors d'Oeuvres

Choice of 3-5 hors d'oeuvres recommended
Price per person starts at \$15, varies based on selection
& seasonal availability



- *Puff Pastry Pin Wheels* filled with goat cheese, caramelized onions, and spinach
- *Avocado Biscuit Bites* with candied bacon and saucy tomatoes
- *Seasonal Arancini* stuffed with fresh mozzarella, topped with parsley garlic sauce
- *Crispy Braised Pork Belly* glazed with a spicy tomato jam, topped with crispy leeks and fresh basil
- *Pork Sausage Stuffed Peppers* drizzled with chimichurri
- *Crispy Potato Rosti* topped with avocado, and balsamic glazed onions
- *Ponzu Marinated Pepper Steak Skewer* with a roasted red pepper coulis
- *Bacon Wrapped Asparagus* with dill mustard aioli, and pickled mustard seeds
- *Smoked Trout Stuffed Cremini Mushrooms* topped with pickled and crispy garlic
- *Smoked Salmon Rillettes*; house smoked salmon whipped with herbs, white wine, and other aromatics spread on toasted brioche and topped with caper tapenade
- *Pork Rillettes* on toasted baguette with cornichons and whole grain mustard
- *Falafel Bites* with kalamata hummus, and candied lemon peel
- *Spiced Lamb Meatball* with puttanesca sauce and pickled onions
- *White Wine Braised Chicken Tart* topped with sundried tomato tapenade
- *Prosciutto Wrapped cantaloupe* with fresh mozzarella, fresh dills, and drizzled with balsamic reduction
- *Chicken & Waffle Bites* with crispy oriental marinated chicken breast and waffles topped with maple tobasco butter
- *French Gougere*; a savory pastry puff filled with Gruyere cheese
- *Biscuits and Gravy Bites* made with pork sausage patty on a biscuit, smothered in country gravy, topped with shaved cheddar and fresh parsley

Specialty Stations

Beverage Bar

\$15 per person

Comes with;

*Service & Unlimited beverage fills
+cream, non-dairy milk/cream option, sugar, honey.
& compostable cups*

- *Make 3 selections:*

- *Premium Tea Leaf*
 - *Green / Black / Oolong / White / Chai / Matcha*
- *Artisanal Herbal Tea*
- *Locally roasted, single origin, pour-over coffee*
- *Fresh brewed espresso*
- *Fresh Juice*
- *Hand-squeezed Lemonade / Herbal lemonade*



Specialty Stations

A la Carte Pasta Station

\$15 per person

*Includes service with;
Two types of pasta*

Choice of three sauces;

- *Basil Pesto Cream*
- *Roasted Garlic Oil*
- *Creamy Garlic Alfredo*
- *Classic Marinara*
- *Puttanesca*
- *Vodka Sauce*
- *Butternut Squash Cream*

Choice of three toppings;

- *Caramelized Onions*
- *Roasted Garlic*
- *Blistered Tomatoes*
- *Fresh Homemade Mozzarella*
- *Peppers and Onions*
- *Fresh Grated Parmesan*
- *Chopped Herb Medley*



Carving Station

Starting at \$20 per person

*Includes service with;
Local Sustainably Sourced Meats*

Choice of two:

- *Prime Rib*
- *Filet Mignon*
- *Whole Roasted Chicken*
- *Braised Leg of Lamb*
- *Pork Tenderloin*
- *Pork Shoulder*

Choice of two sauces;

- *Chimi Churri*
- *Herbaceous Pesto*
- *Bordelaise Sauce*
- *Chicken Gravy*
- *Au Poivre*
- *Romesco*

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Specialty Stations

Artisan Pizza Station:

\$15 per person

Choice of 3 pizza types:

- *Cured meats, gourmet cheeses, fig, and fresh herbs*
- *White pizza with chimichurri and assorted cheeses*
- *Roasted peppers, garlic, and basil*
- *Margherita pizza*
- *Sausage, peppers, and caramelized onions*
- *Mixed seasonal vegetables*



Taco Bar:

Starting at \$15 per person

Includes; fresh (soft) corn & flour tortillas

Choice of up to 3:

- *Au Poivre Braised Chuck*
- *Chimichurri Sirloin Steak*
- *Pesto Chicken*
- *Pernil- Adobo Roasted Pork*
- *Lemon Garlic Shrimp*
- *Grilled Vegetable Medley*
- *Five Spiced Tofu*

Choice of 7 Toppings:

- | | |
|--------------------------------------|-----------------------------|
| • <i>Chimichurri</i> | • <i>Caramelized onions</i> |
| • <i>Spicy Aioli</i> | • <i>Pickled Onions</i> |
| • <i>Lime Crema</i> | • <i>Cilantro</i> |
| • <i>Hot Sauce</i> | • <i>Basil</i> |
| • <i>Shaved Pecorino</i> | • <i>Limes</i> |
| • <i>Irish Cheddar</i> | • <i>Jalapenos</i> |
| • <i>Goat Cheese</i> | • <i>Guacamole</i> |
| • <i>Herbed Brown Rice and Beans</i> | • <i>Pico de Gallo</i> |
| • <i>Sesame Slaw</i> | |

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Specialty Stations

Stir Fry Station:

Starting at \$20 per person



Includes:

Choice of 2:

- *Short Grain Brown Rice*
- *White Jasmin Rice*
- *Rice Noodles*
- *Egg Noodles*

Choice of up to 3:

- *Garlic and Herb Sirloin Steak*
- *Ginger Lemon Chicken*
- *Soy Marinated Pork Tenderloin*
- *Lemon Garlic Shrimp*
- *Grilled Vegetable Medley*
- *Five Spiced Tofu*

Sauteed With:

- | | |
|-----------------------|----------------------------|
| • <i>Bok Choy</i> | • <i>Scallion</i> |
| • <i>Carrot</i> | • <i>Red Pepper Flakes</i> |
| • <i>Bell Peppers</i> | • <i>Sesame Oil</i> |
| • <i>Cashews</i> | • <i>Soy Sauce</i> |
| • <i>Pineapple</i> | • <i>Oyster Sauce</i> |
| • <i>Ginger</i> | • <i>Lime Juice</i> |
| • <i>Garlic</i> | |

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Specialty Stations

Raw Bar

\$25 per person

Choice of three;

- *Oysters*
- *Clams*
- *Shrimp Cocktail*
- *Lobster (\$5 per person upcharge)*
- *Crab (\$4 per person upcharge)*

Comes with;

- *Lemons*
- *Traditional Mignonette*
- *Cocktail Sauce*
- *Horseradish*

Charcuterie Board

\$25 per person

Comes with;

- *An assortment of cured meats*
- *An array of fine cheeses*
- *Fresh and/or dried fruits*
- *Mixed nuts*
- *Pickles and/or olives*
- *Jams and Mustards*
- *Fresh bread*



Vegetable Crudités Platter

\$10 per person

Comes with;

- *A variety of fresh, seasonal vegetables*
- *Seasonal Dips*
- *Fresh Bread*

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Dessert Bar

Choice of 3-5 desserts recommended

Price per persons starts at \$15, varies based on selection & seasonal availability



- Seasonal Crisp- Baked seasonal fruits with a brown sugar oat crust and topped with whipped maple brown butter
- Tiramisu- Traditional Italian dessert with espresso dipped lady fingers, layered with a whipped sweet mascarpone custard and topped with shaved chocolate
- Baklava- Flakey and buttery layers of filo dough, pistachio, and walnuts glazed with a lemon honey syrup
- Chocolate Mousse Cake- With coconut whipped cream, and salty sweet pecans
- Pecan Pie- With spice roasted pecans baked in a sweet vanilla custard
- Chocolate Eclairs and Profiteroles (Cream Puffs)
- Assorted Scones- Orange cardamom and cacao nib, coconut almond and rose, and pomegranate maple pecan
- Seasonal Tart- Fruits from the season baked in a warm, flakey crust
- Seasonal Rice Pudding- Seasonal fruit simmered with velvety smooth rice and topped with cardamom creme anglaise
- Coconut Semifreddo- Creamy frozen dessert similar to ice cream, flavored with coconut and topped with maple walnut caramel sauce
- Blueberry Lemon Cake- Moist buttermilk cake with blueberries and zest of lemon
- Seasonal Muffin Tower- A variety of muffins warm and baked fresh
- Mini Croissants- Classic crispy, buttery, and flakey pastry
- Cinnamon Pecan Buns- Sweet glazed buns, flavored with cinnamon and pecans
- Coffee Cakes- Espresso infused cake, topped with a cinnamon streusel
- Strawberry Shortcakes- Made from scratch biscuits, topped with strawberry compote, fresh strawberries, and chantilly cream
- Cookie Medley- An assortment of home-made artisanal cookies