



## ***Hors d'oeuvres***

***Displays: Feed 20 to 25 ppl as appetizer***

***Charcuterie Board - cured meats, cheeses, and dried or fresh fruit (\$200)***

***Fruit and Cheese Tray - (\$65)***

***Vegetable or Fruit Tray - (\$50)***

***Other Options (choose 3 for \$14 per person, 4 for \$16 per person} Upcharges apply for some items***

***\*Fresh made pita served with hummus and/or warm spinach dip***

***\*Warm pimento cheese served with pita chips***

***\*Antipasto skewers (sun dried tomatoes, fresh mozzarella, and marinated artichoke hearts)***

***\*Ham and Cheese Stuffed Mushrooms***

***\*Chicken Tenders***

***\*Wings served with 2 sauces and 2 dressings***

***\*Beef Sliders served with mayo, mustard, ketchup, and cheese (+\$1 pp)***

***\*Meatballs and marinara***

***\*Pigs in a blanket***

***\*Crescent wrapped asparagus with herbed cheese spread***

***\*Shrimp Cocktail (+\$2 pp)***

***\*Seared Ahi Tuna (Sesame crusted or Blackened) (+\$2 pp)***

***\*Bacon Wrapped Scallops (+\$2 pp)***

***\*Prosciutto wrapped asparagus with parmesan and Balsamic Glaze (+\$1 pp)***

***\*Crab Rangoon Bites***

### ***Homey (not homely) Buffets: (\$20 per person)***

*\*Pulled Pork and BBQ Chicken served with toasted bun, baked beans, potato salad or mac and cheese, and coleslaw*

*\*Soft taco bar {beef and/or chicken} served with spanish rice, black beans, salsa, and churros. Lettuce, tomato, cheese, and sour cream provided.*

*\*Spaghetti and meatballs served with marinara and/or alfredo, italian style green beans (prosciutto and red onions), or roasted seasonal vegetables, garden salad, and garlic breadsticks.*

*\*BYO Burger Bar (hamburger and/or grilled chicken) served with toasted bun, coleslaw, potato salad or mac and cheese, and garden salad. Toppings include: lettuce, tomato, red onion, cheese, pickles, mayo, mustard, and ketchup.*

*\*Chicken Pot Pie served with mashed potatoes and garden salad*

*\*Enchiladas (beef, pork, or chicken) served with mexican rice, black beans, and churros*

*\*Linguini with Clam Sauce served with garden salad and garlic bread*

*\*Shrimp and Grits (creamy cheesy grits) served with garden salad and breadsticks. Toppings include cheese, bacon, scallions, and diced tomatoes.*

### ***Fancy Schmancy Buffets: (\$30 per person)***

*Includes choice of caesar, caprese, or garden salad, 2 entrees, 2 vegetables, 1 starch, and dinner rolls*

#### ***Vegetables:***

*\*Roasted Asparagus*

*\*Seasonal Mixed Vegetables*

*\*Haricot verts (fancy green beans)*

*\*Glazed Carrots*

*\*Roasted Brussel Sprouts*

*\*Balsamic Green Beans (chef special)*

#### ***Starches:***

- \*Mac and Cheese (regular or truffle)*
- \*Mashed Potatoes*
- \*Oven Roasted Rosemary Potatoes*
- \*Penne Ala Vodka (Add chicken or shrimp + \$3 pp)*
- \*Sweet Potato Souffle*
- \*Rice Pilaf*
- \*Wild Rice*
- \*Risotto*
- \*Scalloped Potatoes*
- \*Potatoes Au Gratin*
- \*Gnocchi*

### ***Entrees:***

- \*Eggplant Parmesan or Rollatini stuffed with ricotta cheese*
- \*Baked Ziti*
- \*Beef Bourguignon (+ \$4 pp)*
- \*Braised Chicken Thighs*
- \*Coq au Vin (chicken braised in red wine with carrots, onion, and bacon)*
- \*Caprese Chicken*
- \*Chicken Rollups (Breaded and stuffed with fresh mozzarella and asparagus)*
- \*Chicken Marsala*
- \*Pork Tenderloin with sauteed apples and onions*
- \*Baked Salmon (+ \$2 pp)*
- \*Blackened Cod*
- \*Filet Tips (+ \$4 pp)*
- \*Prime Rib (+ \$4 pp)*
- \*Crab Cakes with Remoulade (+ \$2 pp)*

*Please feel free to ask for dishes you don't see or want to adjust. Chef Eric will work with you to make your menu suited to you and your guests.*

