

BREAKFAST

Priced per guest

Simple Breakfast ————— \$13

Includes each of the following:

- Fresh baked breads and pastries with honey, house made jam and whipped butter
- Sliced seasonal fruit
- Orange and cranberry juice

Brunch ————— \$18

Choice of either bacon or sausage. Pork free options available upon request, bacon will be chosen if no preference is given

- Herb roasted potatoes
- Fresh baked breads and pastries with honey, house made jam and whipped butter
- Sliced seasonal fruit
- Orange and cranberry juice
- Choice of 1 of below entrée options
- Add a second protein for an additional \$2 per person
- Add a second buffet entrée for an additional \$2 per person

Brunch Buffet Entrée Options

Spinach and Mushroom Frittata

Crustless quiche with spinach, wild mushrooms, caramelized onions and cheese

Veggie Scramble

Local vegetables and aged cheddar cheese with fresh scrambled eggs

Egg Bites

Protein packed egg bites, filled with chef's choice of fillings

Bacon and Egg Strata

Smoked bacon, aged cheddar and house baked buttermilk biscuits

Additional customization is available. Prices are subject to change. Currently, catering services are only available for on-site events. No off-site catering options are available at this time.

Not all ingredients are listed. Please notify us of any dietary restrictions or food allergies before placing your order.

PLATED LUNCH

Priced per guest

Market Fish ————— \$14

Chef's choice of seafood option with accompanying sauce or relish. Served with mushroom parmesan risotto and chef's choice of vegetable

Smoked Stuffed Pork Loin ————— \$17

Pork loin stuffed with sage dressing, smoked to perfection and served with crispy smashed potatoes and chef's choice of vegetable

Pan Seared Chicken Breast ————— \$15

Served with rosemary sage pan sauce, herb roasted potatoes and chef's choice of vegetable

Meatloaf ————— \$16

House made meatloaf with a blend of beef and pork. Cooked to perfection, served with country style mashed potatoes, house made smoked tomato-glace and chef's choice of vegetable

Grilled Chicken Salad ————— \$14

Vibrant local salad greens, topped with tomato, cucumber, carrot curls, house made croutons and marinated grilled chicken

- Guest choice between creamy buttermilk dressing, green goddess, red wine vinaigrette or lemon vinaigrette. 1 choice for all guests, or choice of 2 dressings for an additional \$1 per person
- Upgrade from grilled chicken to blackened shrimp for an additional \$2 per person

LUNCH BUFFET

Priced per guest

House Made Soup and Salad Bar ————— \$14

- Chef's choice of 2 soups (vegetarian friendly option available)
- Chef curated salad bar with multiple greens, toppings and 2 dressings (1 creamy and 1 vinaigrette)
- Add cookie and brownie bites for an additional \$1 per person

Deli Buffet ————— \$17

- Chef curated salad bar with multiple greens, toppings and 2 dressings (1 creamy and 1 vinaigrette)
- Build your own sandwich bar with chef curated meats, cheeses, breads and condiments
- Add cookie and brownie bites for an additional \$1 per person

BBQ Buffet ————— \$20

- Leafy greens composed salad with 2 dressings (1 creamy, 1 vinaigrette)
- Chef's choice cold side item
- Chef's choice hot side item
- Texas toast/rolls with whipped butter
- 2 house smoked BBQ meats, each with their own from scratch BBQ sauce
- Add fruit cobbler for an additional \$2 per person

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PLATED DINNER

Priced per guest; served with choice of house salad, caesar salad, spinach salad or organic field greens salad

Mushroom and Swiss Strudel ————— \$30

Wild mushrooms dressed in herb vinaigrette, served with steamed rice and chef's choice of vegetable

Market Seafood ————— \$34

Chef's choice of seafood served with accompanying sauce or relish. Served with creamy saffron orzo and chef's choice of vegetable

Bacon Wrapped Smoked Pork Tenderloin — \$32

Pork tenderloin, rubbed with house dry rub, wrapped in bacon and smoked to perfection. Served with spiced pear chutney, roasted fingerling potatoes and chef's choice of vegetable

Spinach and Cheese Stuffed Chicken Breast \$25

Bone-in airline chicken breast, stuffed with a blend of herbs, spices, spinach and cheese, roasted to perfection. Served with creamy potato puree, rosemary mushroom cream sauce and chef's choice of vegetable

Smoked Chicken Roulade ————— \$35

Deboned whole chicken stuffed with herbs and spices, rolled and smoked to create a unique and exciting presentation. Served with sauce chasseur, crispy smashed potatoes and chef's choice of vegetable

Braised Beef Short Rib ————— \$40

Slow braised, fork tender boneless beef short rib, served with red wine demi-glace, parsnip and herb mashed potatoes and chef's choice of vegetable

Filet Mignon ————— \$42

6 oz portion of Certified Angus Beef Tenderloin. Seared and cooked to perfection (served medium unless otherwise specified, one temperature for all steaks in party) served with horseradish and roasted garlic whipped potatoes, chef's choice of vegetable and bordelaise sauce

- Also available Au Poivre style for an additional \$1 per person. Steaks will be coated in cracked black peppercorns and served with a cognac cream sauce in place of bordelaise

DINNER BUFFET

Priced per guest

Salad and Pasta Bar ————— \$25

- Chef curated salad bar with two different dressings (1 creamy and 1 vinaigrette)
- Build your own pasta station with one pasta, choice of white or red sauce and choice of grilled chicken or house made meatballs and a chef curated selection of pasta toppings
- Add a second sauce for an additional \$2 per person
- Add shrimp for an additional \$3 per person
- Add another protein for an additional \$2 per person
- Add house made trifles dessert for an additional \$3 per person

South of the Border ————— \$38

- Flour tortillas, fried tostada shells and tortilla chips
- 2 chef's choice proteins with assorted toppings
- House made red salsa, green salsa and hot sauce
- Green chili and cheese stacked enchiladas
- Rice (either spanish or cilantro lime)
- Beans (refried or black)
- Southwestern green salad with chipotle buttermilk dressing
- Add house made chocolate churro panna cottas for an additional \$3 per person

Home on the Range ————— \$40

- Chef's choice of composed leafy green salad with 2 dressings (1 creamy, 1 vinaigrette)
- House baked bread with whipped butter
- Country style mashed potatoes
- Chef's choice of side vegetable
- Slow roasted sliced beef strip loin with demi-glace and umami butter
- Grilled chicken breast with rosemary mushroom cream sauce
- Add assorted flavor cheesecake bites for an additional \$3 per person

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DINNER SALAD

Salad included with purchase of plated entree

House Salad ————— \$5

Local greens, dried cranberries, walnuts, red onion and red wine vinaigrette

Caesar Salad ————— \$6

Crisp romaine, aged parmesan and pecorino romano cheeses, house made croutons and house made caesar dressing

Local Organic Field Greens ————— \$7

Local greens, topped with cucumber, tomato, shaved carrot, olives and red wine vinaigrette

Spinach Salad ————— \$7

Baby spinach, crisp bacon, bleu cheese, shaved red onion and warm bacon vinaigrette

DINNER DESSERT

Priced per guest, please select one dessert for all guests to enjoy

Hazelnut Crème Brulee ————— \$8

Rich and creamy custard topped with crunchy caramelized sugar, molasses whipped cream and fresh grapes

Chocolate Pot De Crème ————— \$6

Perfectly balanced light and airy mix of white and dark chocolates, topped with chantilly cream and berries

Flourless Chocolate Torte ————— \$6

Rich chocolate torte is topped with house made chantilly cream and fresh fruit

Cherry Vanilla Panna Cotta ————— \$7

Layers of rich vanilla bean custard and house made amarena cherry sauce. Topped with house made chantilly cream

Mixed Berry Cheesecake ————— \$5

House made cheesecake, topped with chantilly cream and chef created mixed berry compote, garnished with fresh berries

STATIONED HORS D'OEUVRES

Priced per 25 guests

Bruschetta Display ————— **\$45**

Chef provided assortment of crackers and crostini, served with 3 different house made spreads

Roasted Vegetable Crudité ————— **\$55**

A bright and colorful display of chef curated marinated and grilled vegetables, complete with 2 different chef created dips or spreads

Stuffed Baked Brie en Croute ————— **\$72**

Topped with brown sugar and pecans, served with crostini and grapes

Slider Platter ————— **\$96**

These cold meat sliders are topped with guests' choice of house smoked turkey breast or roasted beef tenderloin. Dressed in lettuce, tomato, shaved red onion and served with chef curated condiments

Cheese and Charcuterie Platter ————— **\$104**

Chef's selection of cheeses, cured meats, fresh and dried fruits, garnished with olives and nuts, served with crackers/flatbreads and chef created condiments and spreads

Smoked Salmon Platter ————— **\$102**

House glazed and hot smoked salmon, served with a mix of pickled and fresh fruits and vegetables, as well as chef created spreads

PASSED HORS D'OEUVRES

Includes 25 pieces per order

Antipasto Skewers ————— **\$60**

Chef curated selection of Italian meats, cheeses and veggies. Skewered for ease of service, topped with balsamic glaze and local micro greens

Croquettes ————— **\$54**

Ham and cheese potato croquettes, served with house romesco sauce

Curry Chicken Skewers ————— **\$58**

Curry marinated chicken thigh skewers, served with chili peanut sauce and micro cilantro

Pork Dumplings ————— **\$61**

Crispy fried pork and cabbage dumplings, served with black vinegar dipping sauce

Bloody Mary Shrimp Shooters ————— **\$65**

Individual shot glass shrimp cocktail, made with marinated shrimp, house made cocktail sauce and bloody mary garnish

Smoked Pork Wings ————— **\$90**

Smoked tender pork shank wings, dressed with choice of house made BBQ sauce or sriracha buffalo, served with celery sticks and black garlic ranch dressing

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