

SEPTEMBER| FEBRUARY

Fall & Winter Entrees



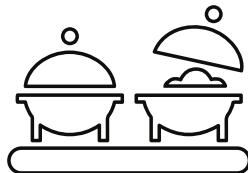
Our fall and winter entrées feature seasonal, global flavors using the finest ingredients. From hearty meats to delicate seafood and vibrant vegetarian options, each dish is designed to be both comforting and sophisticated. Our team will craft the perfect entrées for your celebration.

For **Buffet and Family Style events**, the menu typically includes a plated salad, two entrée selections, and three side dishes. For the entrée, you can choose from combinations such as Beef/Chicken, Beef/Fish, or Pork/Chicken — we're happy to help you decide! The three side dishes usually consist of a vegetable, a starch, and something unique.

For **Plated Dinners**, clients typically choose two entrée options for guests to select from. Each guest will be served one of the two entrées, along with a plated salad. You can also offer vegetarian or vegan options, or go with a single combo plate if you prefer. Custom menus are available upon request.

Our **Affordable Gourmet** options are designed for those on a budget, providing an amazing meal at a great price. Please note that these menus do not allow for substitutions.





Buffet & Family Style

FROM THE LAND

V Vegan DF Dairy Free GF Gluten Free

★ BISTECCA FLORENTINE

Beef Tenderloin Steak with Chianti, Rosemary & Garlic, char grilled and served with Chianti Jus

\$\$\$\$

GF
DF

SLOW ROASTED BEEF TIPS

\$\$

Marinated with Herbs de Provence served with Cabernet roasted Garlic Sauce

HORSERADISH CRUSTED PRIME RIB

\$\$\$\$

GF
DF

with Au Jus

GRANDMA ROSE'S MEATLOAF

\$

BEEF BOURGUIGNON WITH PENNE PASTA

Tenderloin Beef tips with sautéed Mushrooms, caramelized Onions in a rich beef gravy

\$\$

GF
DF

VENEZUELAN BRAISED BEEF AREPAS

\$\$\$

Simmered & Spiced Flank Steak with Guasacaca Sauce

★ RED WINE BRAISED BONELESS SHORT RIBS

\$\$\$\$

DF

★ SLOW SMOKED BBQ BEEF BRISKET

\$\$

Slow smoked & heavenly



SWEET & SAVORY FRIED CHICKEN &

WAFFLES

-\$\$\$\$

with Maple Drizzle & Sriracha or Try it Nashville Style

FRESH ROASTED MARINARA MEATBALLS

\$

with Spaghetti, or Penne Pasta, and fresh Parmesan & Basil

BROWN SUGAR & BOURBON GLAZED HAM

\$

with Pineapple relish

GF
DF

CHICKEN PARMESAN

\$\$\$

Stuffed with Pancetta, Mozzarella with Tomato Ragout

SLOW ROASTED VEAL SHANKS

\$\$\$

Osso Bucco style Shallot reduction

CHICKEN ADOBO

\$\$

Filipino Spiced Garlic & Soy braised legs and thighs

HONEY ROSEMARY GRILLED CHICKEN

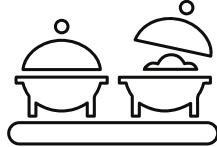
\$\$

pan jus

GF

DF

22



Buffet & Family Style

BRAISED CHICKEN PROVENCAL

with Artichokes, Olives, and Roasted Tomatoes in a Garlic Madeira Wine Sauce

★CHICKEN COQ AU VIN

with Bacon, Mushrooms, Carrots, Thyme, and Red Wine Gravy

PECAN CRUSTED PORK TENDERLOIN

with Carolina Mustard Sauce

★SMOKED PORK TENDERLOIN

with Bacon Onion jam

HICKORY SMOKED TRI TIP

Roasted & Carved: with choice of Henry Baines or Horse Radish Sauce, Tomato Madeira Confit, Wild Mushroom Merlot Sauce, Peppercorn Sauce

CHICKEN CHARDONNAY

with Lemon Caper pan juice

CAPRESE GRILLED CHICKEN

Topped with fresh Tomatoes, Basil, Mozzarella and Balsamic

★ROASTED TOMATO FETA CHICKEN

with Sun Dried Tomatoes, Roasted Garlic, fresh Basil, Oregano

BACON WRAPPED CHICKEN MIGNON

with Harissa Thyme Butter

HERB CRUSTED GRILLED CHICKEN

with Boursin Cream Sauce

SWEET & SAVORY COUNTRY FRIED CHICKEN

\$\$ BOURBON BARREL SMOKED BBQ PORK

DF Served with our Signature 'Q Sauce & Summer Slaw

\$

GF

\$\$ MARINATED AND STUFFED PORK CHOPS \$\$

DF with Andouille, Artichokes, Mushrooms and Brie



\$\$

\$\$

GF

DF

\$\$\$

GF

DF

\$\$

\$\$ BALSAMIC & BASIL GLAZED GRILLED PORK TENDERLOIN \$\$

\$\$

\$\$ GRILLED CHICKEN & PENNE PASTA

with Portobellos, Tomatoes, Feta and Garlic Wine Sauce

\$

\$\$ CHICKEN TIKKA MASALA

Slow Simmered Spiced Tomato Gravy

\$\$\$

\$\$ ★STONE GROUND MUSTARD & HERB BEEF TENDERLOIN

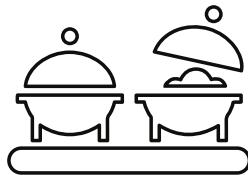
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Roasted & Carved: with choice of Henry Baines or Horse Radish Sauce, Tomato Madeira Confit, Wild Mushroom Merlot Sauce, Peppercorn Sauce

GF

DF

23



Buffet & Family Style

FROM THE SEA

**SHRIMP, ANDOUILLE, AND CRUSTED
TILAPIA JAMBALAYA**

\$\$\$
GF
DF
\$\$

PARMESAN CRUSTED TILAPIA

with Sun Dried Tomato Fettuccine

\$\$\$
GF

GRILLED SHRIMP 'N GRITS CASSEROLE

\$\$\$
GF

RIESLING POACHED SALMON

\$\$\$
GF

with Cucumber Dill Sauce and Dressed with
Cucumber and Lemon Scales

**LOUISIANA CRAB CAKES WITH
REMOULADE SAUCE**

\$\$\$

★SPICY SEAFOOD PAELLA

\$\$\$

**★SUN DRIED TOMATO, PARMESAN
& PINE NUT CRUSTED SALMON**

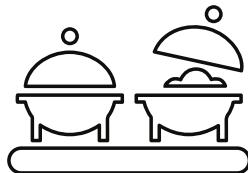
\$\$\$

with Lemon Butter Reduction

BUTTER POACHED LOBSTER TAILS

\$\$\$\$
GF





Buffet & Family Style

FROM THE FIELD

PENNE PASTA PROVENCAL

with Artichokes, Sun Dried Tomatoes, Plum Tomatoes, Baby Spinach, Asparagus, White Wine, and Basil Sauce

EGGPLANT PARMESAN

★"IMPOSSIBLE" ENCHILADAS

with Homemade Spinach Tortillas

★ ROASTED VEGETABLE PESTO TORTELLINI

TOWER OF ROASTED PORTOBELLO, ZUCCHINI, SQUASH, ROASTED PEPPER AND SPINACH

SAVORY VEGAN "MEATLOAF"

\$ PORTOBELLO PIZZA

DF Seasonal Vegetables & Fresh Mozzarella or
Vegan Sausage with Basil Reduction,
Parmesan Cream and Fresh Mozzarella

\$ VEGETABLE LASAGNA

\$\$ VEGETABLE RATATOUILLE

GF Mediterranean sautéed vegetables with
DF Basil roasted Tomatoes and Garlic

TOFU HOISIN WITH BROCCOLI, \$ RED PEPPER & WALNUTS

DF

★ MANICOTTI OF CREPES AND HERBED

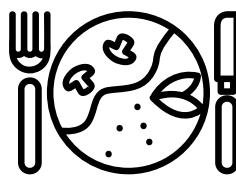
\$\$ FRESH RICOTTA

V* with Basil & Market Tomato Sauce

\$\$ TOMATO, CARAMELIZED ONION AND DF GOAT CHEESE TARTS WITH PARMIGIANA PEPPER CRUST

\$\$





Side Dishes

VEGETABLES

Asparagus with Olive Oil & Roasted Red Peppers

Broccoli Casserole

Roasted Carrots with Brown Sugar Glaze

Seasonal Sautéed Vegetables tossed with Fresh Herbs & Olive Oil

Basmati Rice

Green Bean Almandine

Sweet & Sour Green Beans with Bacon & New Potatoes

Slow-Roasted Country Style Green Beans

Fresh Creamed Corn with Jalapeño & Parmesan

Roasted Brussels Sprouts with Caramelized Onions

Zucchini & Yellow Squash Casserole

Spinach Artichoke Casserole

Roasted Root Vegetables

STARCHES

Whipped Mashed Potatoes with Sweet Cream Butter

Rice Pilaf

Cheddar & Sour Cream Yukon "Smashed" Potatoes

Twice-Baked Potatoes with Bacon & Cheddar

Roasted Red & Fingerling Potatoes with Garlic Shallot Butter

Yukon Gold Potato-Leek Gratin

Gratin of Potatoes with French Brie, Chives & Caramelized Onions

Cheddar & Jalapeño Scalloped Potato Casserole

Cheddar & Bacon Scalloped Potato Casserole

Hash Brown Potato Casserole

Mac & Cheese

Sherry-Scented Wild Rice



Plated Dinner

FROM THE LAND



CLASSIC BEEF WELLINGTON \$\$\$\$

Beef tenderloin, sautéed mushrooms with prosciutto & wrapped in puff pastry served with seared brie & leek potato cake & brown butter Brussel sprouts

★ BISTECCA FLORENTINE \$\$\$\$

Beef tenderloin, chianti, fresh herbs, Peruvian rubbed & GF grilled served with Hollandaise and wilted spinach, accompanied with Peruvian Yukon Potatoes & fresh poached asparagus

GRILLED TOP SIRLOIN \$\$\$

with madeira green peppercorn sauce, served with GF mixed fingerling mini potatoes with garlic- shallot butter, green beans with roasted red pepper

★ GRILLED FILET MIGNON \$\$\$\$

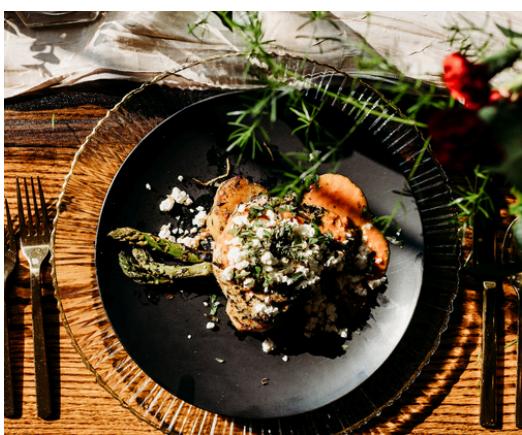
Beef tenderloin wrapped in bacon with fresh herb & garlic butter served with garlic & shallot roasted fingerling potatoes and seasonal sautéed vegetables with fresh herbs & olive oil GF

CHICKEN CHARDONNAY \$\$

Boneless chicken breast with lemon caper pan jus served with Seared Parmesan Risotto Cake & Poached asparagus

★ CHICKEN COQ AU VIN \$\$

Boneless chicken breast, bacon, mushrooms, carrots, thyme and a red wine demi glaze served with pan seared parmesan risotto cake and brown buttered Brussel sprouts



Plated Dinner



GRILLED CHICKEN CAPRESE

\$\$

Boneless chicken breast with tomato butter served over pan seared parmesan risotto cake & green bean almandine

SMOKED BONE-IN CHICKEN BREASTS

\$

with Andouille and Gouda Cornbread Stuffing with and green beans with roasted red pepper

MARINATED & STUFFED PORK CHOPS

\$\$

with Andouille, Artichokes, Mushrooms and Brie Yukon Potato Cake and Roasted Heirloom Tomato

★ CABERNET BRAISED SHORT RIBS

\$\$\$\$

Tender braised Short Ribs with Parmesan Risotto Cakes and Garlic Roasted Asparagus with Roasted Red Pepper

SWEET & SAVORY FRIED CHICKEN & WAFFLES

\$

with sweet cream mashed potatoes and slow roasted collard greens

★ HERB ROASTED BEEF TENDERLOIN

GF \$\$\$\$

Marinated and seasoned sliced and served with your choice of Mushroom Merlot Sauce, Henry Baines Steak Sauce, or Madeira Peppercorn Sauce accompanied with seared brie & leek potato cake & Classic Poached Asparagus





Plated Dinner

FROM THE SEA



GINGER CRUSTED SEA BASS \$\$\$\$

with wilted Greens shaved Parma ham, poached heirloom tomato, caper, garlic confit served with Roasted Tomato Risotto Cake, micro arugula

★ SUNDRIED TOMATO, PARMESAN & PINE NUT CRUSTED SALMON \$\$\$

with Lemon Beurre Blanc, Seared Parmesan Risotto Cake and brown buttered Brussel Sprouts

FROM THE FIELD

PAN SEARED TOFU

with roasted vegetables and fingerling potatoes

\$ STUFFED PEPPER

DF Corn, rice, black beans, tomatoes, jalapeno, cheddar cheese
V GF

\$\$

GF
V*

MANICOTTI OF CREPES

with herbed fresh ricotta, basil, tomato sauce accompanied with green beans with red peeper & fresh poached asparagus

\$\$ TOWER OF ROASTED EGGPLANT

Eggplant, portobello, zucchini, squash, roasted pepper, onion, spinach and mozzarella served with asparagus

\$\$

GF
V*

★ STUFFED SHELLS

Ricotta, basil, oregano, spinach, spicy tomato sauce, parmesan

PORTEBELLO PIZZA

Impossible meat, green peppers and onions, marinara and provolone

\$\$

V*

★ VEGAN CHICKPEA "CRAB" CAKE

with Vegan Tartar Sauce

\$\$

V*



Plated Dinner



FROM ALL DIRECTIONS

★GRILLED FILET OF BEEF TENDERLOIN & GRILLED CHICKEN CAPRESE	\$\$\$\$
Served with parmesan risotto cake and green beans with roasted red pepper	GF
SESAME SOY GLAZED BEEF TENDERLOIN FILET & THAI GRILLED CHICKEN	\$\$\$\$
with Pineapple, Scallion, Sweet Chili, Peanut Sauce, Cilantro Rice, Tempura Onions, Stir Fry Seasonal Vegetables	GF
GRILLED FILET MIGNON & BROILED LOBSTER TAILS	\$\$\$\$
with lemon basil butter served with seared brie & leek potato cake & poached asparagus	GF
GRILLED FILET OF BEEF TENDERLOIN & BACON WRAPPED CHICKEN MIGNONS	\$\$\$\$
Served with fingerling potatoes and seasonal vegetable medley	GF
★SURF & TURF	\$\$\$\$
Two 3-ounce Beef Tenderloin Steaks one topped with Bacon Wrapped Shrimp, and the other Topped with a Crab Cake and Hollandaise Sauce Served With Fondant Potatoes and Grilled Asparagus	



Affordable Gourmet

The following menu items are priced for groups of 101 or more guests

★TACO TICO BAR

22.95

Mesquite Grilled Chicken and Taco Ground Beef, with Lettuce, Sour Cream, Cheddar, Salsa, Guacamole, Pico de Gallo, Peppers & Onions, Tortillas, Mexican Rice, Refried Black Beans, Corn, Tomato & Avocado Salad, Tortilla Chips, and Queso.

★VIVA ITALIANO

21.95

Meatball Marinara with Penne Pasta, Grilled Chicken with Sundried Tomato Basil Cream & Bowtie Pasta, and Roasted Vegetable Pesto Tortellini, accompanied by Garden Salad with Ranch & Balsamic, Caesar Salad, Garlic Roasted Green Beans, and Garlic Bread.

BOURBON BARREL SMOKEHOUSE SAMPLER

21.95

Smoked BBQ Pork and Bourbon Barrel Smoked Chicken with Hash Brown Potato Casserole, Corn Pudding, Country Green Beans, Caesar Salad, and Rolls



SOUTHERN COMFORT

23.95

Nashville Hot Chicken & Waffles and Grandma Rose's Meatloaf paired with Mac & Cheese, Country Green Beans, Creamed Corn, and Biscuits

BOURBON TRAIL VIBES

24.95

Sweet & Savory Fried Chicken and Bourbon Barrel Smoked Brisket, with Smashed Loaded Yukon Potatoes, Garlic Roasted Green Beans, Creamed Corn, Fresh Strawberry Salad with Balsamic, and Rolls.



GRILL OUT BURGER BAR

24.95

Local All Beef Burgers, Jalapeño Turkey Burgers, Salmon Burgers, and Impossible Burgers, served with Assorted Burger Buns, Lettuce, Tomato, Onions, Pickles, Pepper Relish, Avocado, Bacon Jam, Cheddar & Swiss Cheese, Ketchup, Mustard, BBQ, Chipotle & Herb Mayo, Cucumber Dill Sauce, Mac & Cheese, Brown Sugar Baked Beans, Corn, Tomato & Avocado Salad, and Caesar Salad.