



MARCH | AUGUST

Spring & Summer Entrees

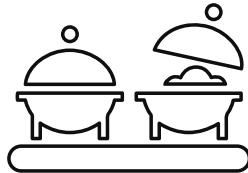
Our spring and summer entrées focus on fresh, vibrant ingredients that celebrate the season. From tender grilled meats to perfectly seared seafood, we highlight light, bright flavors with seasonal vegetables, herbs, and citrus. Our team will work with you to create the perfect entrées for your celebration.

For **Buffet and Family Style** events, the menu typically includes a plated salad, two entrée selections, and three side dishes. 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 include a vegetable, a starch, and something unique. For the spring and summer, cold veggie salads make a great selection!

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, offering a delicious meal at a great price. Please note that these menus do not allow for substitutions.





Buffet & Family Style

FROM THE LAND

BISTECCA FLORENTINE

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

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

GF

DF

BEEF TENDERLOIN

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

\$\$\$\$

GF

DF

SLOW SMOKED BBQ BEEF BRISKET

Slow smoked & heavenly

\$\$

GF

DF

SMOKED BONE-IN CHICKEN BREASTS

\$

with Andouille and Gouda Cornbread Stuffing

BROWN SUGAR & BOURBON GLAZED HAM

with Pineapple relish

\$

GF

DF

SWEET & SAVORY FRIED CHICKEN & WAFFLES

\$

with Maple Drizzle & Sriracha or Try it Nashville Style

HONEY ROSEMARY GRILLED CHICKEN

\$\$

pan jus

GF

★ VENEZUELAN BRAISED BEEF AREPAS

\$\$\$

Simmered & Spiced Flank Steak with Guasacaca Sauce

FRESH ROASTED MARINARA MEATBALLS

\$

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

LASAGNA BOLOGNESE

\$

Homemade heavenly Lasagna with Beef and Sausage Sauce

SESAME SOY GLAZED BEEF TIPS

\$\$

with Sauteed Carrots, Red Peppers and Spinach

MESQUITE FLANK STEAK

\$\$\$

with Chimichurri

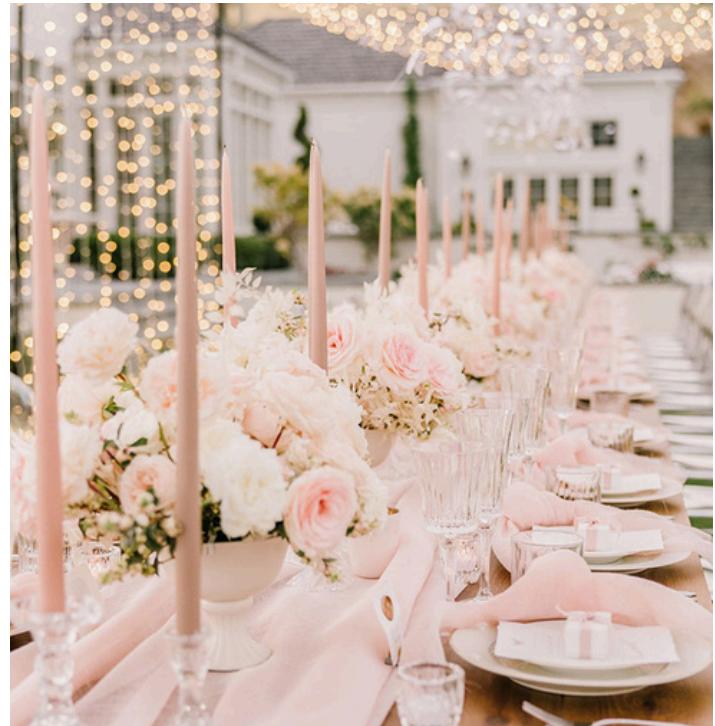
GF

DF

CHICKEN PARMESAN

\$\$\$

Stuffed with Pancetta, Mozzarella with Tomato Ragout



CHICKEN ADOBO

\$\$

Filipino Spiced Garlic & Soy braised legs and thighs

GF

DF

ALMOND CRUSTED CHICKEN

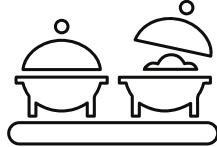
\$\$

with Curry Herb Cream Sauce

LEMON HERB ROASTED PORK TENDERLOIN

\$

Fresh Apple Salsa

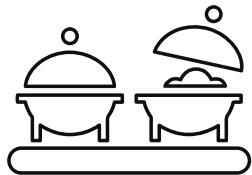


Buffet & Family Style

BRAISED CHICKEN PROVENCAL with Artichokes, Olives, and Roasted Tomatoes in a Garlic Madeira Wine Sauce	\$\$ DF	BOURBON BARREL SMOKED BBQ PORK Served with our Signature 'Q Sauce & Summer Slaw	\$ GF DF
CHICKEN CHARDONNAY with Lemon Caper pan juice	\$\$	MARINATED AND STUFFED PORK CHOPS with Andouille, Artichokes, Mushrooms and Brie	\$\$ GF
★CAPRESE GRILLED CHICKEN Topped with fresh Tomatoes, Basil, Mozzarella and Balsamic	\$\$	GRILLED CHICKEN & PENNE PASTA with Portobellos, Tomatoes, Feta and Garlic Wine Sauce	\$
HERB CRUSTED GRILLED CHICKEN with Boursin Cream Sauce	\$\$ GF	BACON WRAPPED CHICKEN MIGNON with Harissa Thyme Butter	\$\$
ROASTED TOMATO FETA CHICKEN with Sun Dried Tomatoes, Roasted Garlic, fresh Basil, Oregano	\$\$	★HICKORY SMOKED TRI TIP Roasted & Carved: with choice of Henry Baines or Horse Radish Sauce, Tomato Madeira Confit, Wild Mushroom Merlot Sauce, Peppercorn Sauce	\$\$\$ GF DF
SWEET & SAVORY COUNTRY FRIED CHICKEN	\$		

FROM THE SEA

SHRIMP, ANDOUILLE, AND CRUSTED TILAPIA JAMBALAYA	\$\$ GF DF	LOUISIANA CRAB CAKES WITH REMOULADE SAUCE	\$\$\$
★RIESLING POACHED SALMON with Cucumber Dill Sauce and Dressed with Cucumber and Lemon Scales	\$\$\$ GF	SUN DRIED TOMATO, PARMESAN & PINE NUT CRUSTED SALMON with Lemon Butter Reduction	\$\$\$
★PARMESAN CRUSTED TILAPIA with Sun Dried Tomato Fettuccine	\$\$	BUTTER POACHED LOBSTER TAILS	\$\$\$\$ GF
SPICY SEAFOOD PAELLA	\$\$\$		



Buffet & Family Style

FROM THE FIELD

PENNE PASTA PROVENCAL

\$

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

DF

EGGPLANT PARMESAN

\$

VEGETABLE RATATOUILLE

\$

Mediterranean sautéed vegetables with Basil roasted Tomatoes and Garlic

DF
V GF

TOFU HOISIN WITH BROCCOLI, RED PEPPER & WALNUTS

\$

GF

DF

★"IMPOSSIBLE" ENCHILADAS

\$

with Homemade Spinach Tortillas

GF

DF

★MANICOTTI OF CREPES AND HERBED FRESH RICOTTA

\$\$

with Basil & Market Tomato Sauce

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

\$\$

★ PORTOBELLO PIZZA

\$\$

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

GF

V*



VEGETABLE LASAGNA

\$

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

\$\$

V*

ROASTED VEGETABLE PESTO TORTELLINI

\$

DF

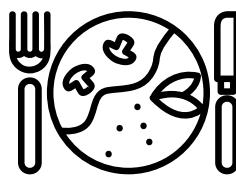
SAVORY VEGAN "MEATLOAF"

\$\$

DF

RICOTTA-STUFFED EGGPLANT WITH MUSHROOM MARINARA TOWER

\$\$



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

Sautéed Sugar Snap Peas with Toasted Sesame Seeds

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

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



BISTECCA FLORENTINE

\$\$\$\$

GF

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

GRILLED TOP SIRLOIN

\$\$\$

GF

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

★GRILLED CHICKEN CAPRESE

\$\$

GF

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

HERB CRUSTED GRILLED CHICKEN

\$\$

GF

with Boursin Cream Sauce Sweet Cream Mashed Potatoes and Blistered Heirloom Tomatoes

★GRILLED SANTA FE CHICKEN

\$\$

Boneless chicken breast topped with andouille, peppers, and onions

BACON WRAPPED CHICKEN MIGNON

\$\$

with Harissa Thyme Butter Sherry Scented Wild Rice and Glazed Carrots

SMOKED BONE-IN CHICKEN BREASTS

\$

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

GRILLED FILET MIGNON

\$\$\$\$

GF

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

CHICKEN CHARDONNAY

\$\$

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

★THAI GRILLED CHICKEN

\$\$

with Pineapple, Scallion, Sweet Chili, Peanut Sauce, Cilantro Rice, Tempura Onions, Stir Fry Seasonal Vegetables

MARINATED & STUFFED PORK CHOPS

\$\$

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

★HERB ROASTED BEEF TENDERLOIN

\$\$\$\$

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

SWEET & SAVORY FRIED CHICKEN & WAFFLES

\$

with sweet cream mashed potatoes and slow roasted collard greens



Plated Dinner



FROM THE FIELD

STUFFED PEPPER

Corn, rice, black beans, tomatoes, jalapenos, cheddar cheese

\$\$

GF

V*

TOWER OF ROASTED EGGPLANT

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

\$\$

GF

V*

MANICOTTI OF CREPES

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

\$\$

V*

★PORTEBELLO PIZZA

\$\$

Impossible meat, green peppers and onions, marinara and provolone

★STUFFED SHELLS

\$\$

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

PAN SEARED TOFU

\$

with roasted vegetables and fingerling potatoes

DF

V GF

VEGAN CHICKPEA "CRAB"CAKE

\$\$

V*

FROM THE SEA

★GINGER CRUSTED SEA BASS

\$\$\$\$

with wilted Greens shaved Parma ham, GF 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





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 \$\$\$\$

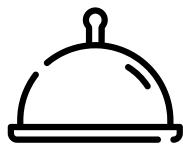
with lemon basil butter served with seared brie & leek potato cake & poached asparagus GF

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

*starting price for 101+ guests

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.

★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.