

The background is a vibrant red. In the top left, there is a wooden cutting board with a whole garlic clove, a fresh basil leaf, and a halved cherry tomato. Above the cutting board, a large pile of finely chopped green herbs is scattered. In the bottom left corner, there are several large, fresh green leaves, possibly lemon balm. On the right side, there is a dark-colored bowl filled with a dish of grilled meat, topped with sesame seeds, and garnished with fresh spinach leaves and a cherry tomato. The text 'MARCH | AUGUST' is located in the top right corner.

MARCH | AUGUST

Spring & Summer Entrées

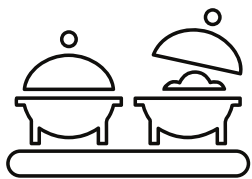
Our spring and summer entrées focus on fresh, vibrant ingredients that celebrate the season. From tender grilled meats to perfectly seared seafood, we highlight light, bright flavors with seasonal vegetables, herbs, and citrus. Our team will work with you to create the perfect entrées for your celebration.

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

\$\$\$\$

GF

DF

SLOW SMOKED BBQ BEEF BRISKET

Slow smoked & heavenly

\$\$

GF

DF

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 Chimmichurri

\$\$\$

GF

DF

CHICKEN PARMESAN

Stuffed with Pancetta, Mozzarella with Tomato Ragout

\$\$\$

★ STONE GROUND MUSTARD & HERB

BEEF TENDERLOIN

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

\$\$\$\$

GF

DF

SMOKED BONE-IN CHICKEN BREASTS

with Andouille and Gouda Cornbread Stuffing

\$



CHICKEN ADOBO

Filipino Spiced Garlic & Soy braised legs and thighs

\$\$

GF

DF

ALMOND CRUSTED CHICKEN

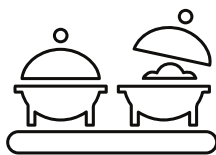
with Curry Herb Cream Sauce

\$\$

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

CHICKEN CHARDONNAY

with Lemon Caper pan juice

\$\$

★CAPRESE GRILLED CHICKEN

Topped with fresh Tomatoes, Basil, Mozzarella and Balsamic

\$\$

HERB CRUSTED GRILLED CHICKEN

with Boursin Cream Sauce

\$\$
GF

ROASTED TOMATO FETA CHICKEN

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

\$\$

SWEET & SAVORY COUNTRY FRIED CHICKEN

\$

BOURBON BARREL SMOKED BBQ PORK

Served with our Signature 'Q Sauce & Summer Slaw

\$
GF
DF

MARINATED AND STUFFED PORK CHOPS

with Andouille, Artichokes, Mushrooms and Brie

\$\$
GF

GRILLED CHICKEN & PENNE PASTA

with Portobellos, Tomatoes, Feta and Garlic Wine Sauce

\$

BACON WRAPPED CHICKEN MIGNON

with Harissa Thyme Butter

\$\$

\$\$★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

FROM THE SEA

SHRIMP, ANDOUILLE, AND CRUSTED TILAPIA JAMBALAYA

\$\$
GF
DF

★RIESLING POACHED SALMON

with Cucumber Dill Sauce and Dressed with Cucumber and Lemon Scales

\$\$\$
GF

★PARMESAN CRUSTED TILAPIA

with Sun Dried Tomato Fettuccine

\$\$

LOUISIANA CRAB CAKES WITH REMOULADE SAUCE

\$\$\$

SUN DRIED TOMATO, PARMESAN & PINE NUT CRUSTED SALMON

with Lemon Butter Reduction

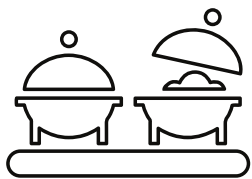
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BUTTER POACHED LOBSTER TAILS

\$\$\$\$
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

\$

ROASTED VEGETABLE PESTO TORTELLINI

\$

DF



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

\$\$

V*

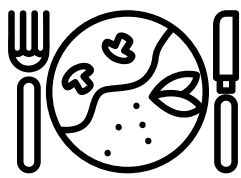
SAVORY VEGAN "MEATLOAF"

\$\$

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 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

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

CHICKEN CHARDONNAY

\$\$

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

★GRILLED CHICKEN CAPRESE

\$\$

GF

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

★THAI GRILLED CHICKEN

\$\$

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

HERB CRUSTED GRILLED CHICKEN

\$\$

GF

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

MARINATED & STUFFED PORK CHOPS

\$\$

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

★GRILLED SANTA FE CHICKEN

\$\$

Boneless chicken breast topped with andouille, peppers, and onions

★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

BACON WRAPPED CHICKEN MIGNON

\$\$

with Harissa Thyme Butter Sherry Scented Wild Rice and Glazed Carrots

SWEET & SAVORY FRIED CHICKEN & WAFFLES

\$

SMOKED BONE-IN CHICKEN BREASTS

\$

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

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

\$\$

with Vegan Tartar Sauce

V*

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

GF

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

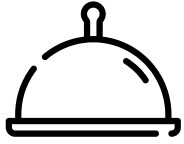
Served with fingerling potatoes and seasonal vegetable medley

\$\$\$\$
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.