

Chef Curated Menus

Explore our Chef-Curated Menu, a selection of expertly designed event menus crafted by our talented team. Perfectly tailored to suit your occasion, these pre-designed, refined menu suggestions offer a variety of flavors and dishes that will impress your guests and elevate any event. Let us alleviate the stress of planning, ensuring a seamless and elegant dining experience so you can focus on enjoying your celebration





SIMPLE, SWEET, AND SAVORY

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Caprese Skewers

Mini BLTs

Marinara Meatballs

MAINS

Caesar Salad

Lasagna Bolognese

Lemon Roasted Chicken

Whipped Mashed Potatoes

Garlic Green Beans

Starting at \$20.95 for mains

***Pricing varies based on guest count and
venue specifications*



SMOKEHOUSE LUXE

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Deconstructed Deviled Egg with
Pork Belly

Shrimp & Andouille Skewer

Pickled Peach & Burrata Bruschetta

MAINS

House Made Sweet Rolls with Honey
Lavender Butter

Strawberry Feta Salad
Smoked Tri Tip with Michigan
Cherry Q sauce

Whiskey Smoked Airline Chicken
with Bacon onion marmalade

Whipped Mashed Potatoes

Shrimp & Bacon Coleslaw

Sweet & Sour Green Beans

Starting at \$32.95 for mains

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ROYAL INDIAN FEAST

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Mini Vegetable Samosas

Chicken "65"

Pani Puri

Papdi & Avocado Chaat

MAINS

Garlic Naan

Chicken Tikka Kebabs with Mint

Cilantro Chutney

Delhi Butter Chicken

Vegetable & Chickpea Curry

Daal Makhani

Crispy Spinach Chaat

Jasmine Rice

DESSERT

Gulab Jamun with Mango Sorbet

Starting at \$32.95 for mains

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SNOWY NIGHTS & DELICIOUS BITES

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Lobster "Blt"

French Onion Grilled Cheese
Crostini

Viking Lamb Meatballs with Tzakiki

MAINS

Classic Vichysoisse Bisque
Rolls with Seasonal Butter Board

Pinot Noir Braised Short Rib

Chicken Cordon Bleu Roulade with
Bechemel Sauce

Roasted Root Vegetables

Glazed Rainbow Baby Carrots

Creamed Spinach & Artichokes

DESSERT

Chocolate Bourbon Bread Pudding
with Vanilla Bean Ice Cream

Starting at \$42.50 for mains



A TASTE OF SUMMER

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Belizean Shrimp Ceviche with Corn Crisp
Strawberry & Lemon Ricotta Crostini
Flank Steak Skewers with Chimichurri

MAINS

Strawberry Feta Salad
Rolls with Roasted Garlic Butter Board
Smoked Fischers Farms Tri Tip
Sante Fe Chicken
Roasted Red Potatoes
Sautéed Mixed Veggies
Watermelon Feta Salad

Starting at \$32.95 for mains

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FALL IN LOVE

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Pumpkin Arancini, topped with Sage
Bechemel

Smoked Pork Tenderloin Crostini with
Bacon Jam

Seafood Mornay in Mini Sea Shells

MAINS

Rolls with Sliced Fig Butter Board

Butternut Squash Bisque with Creme
Fraiche

Pork Tenderloin with Apple slaw

Chicken Coq a Vin

Asparagus with Morels and Tarragon

Roasted Root Vegetables

Brie Gratin Potatoes

Starting at \$32.95 for mains

***Pricing varies based on guest count and venue
specifications*



CHEF CURTATED

DUO PLATES



SWEET & SAVORY CATERING
CHEF CURATED MENU

OPTION I..... \$38.95

Wedge Salad

**Tuscan Grilled Airline Chicken,
Grilled Garlic Prawns, and Italian
Sausage**

with Acini de Pepe, Spiced Tomato Basil
Sauce, Broccolini

OPTION II..... \$45.50

Wonton Dumpling Soup

**Sesame Soy Glazed Beef Tenderloin
Filet & Thai Grilled Chicken**

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

OPTION III..... \$65.95

Garden Salad

Surf & Turf:

2 Three ounce Beef Tenderloin Steaks,
one topped with Bacon Wrapped Shrimp,
the other with a Crab Cake and
Hollandaise Sauce, With Fondant
Potatoes and Grilled Asparagus

Starting prices for 101+ guests



A PASSIONE DI ITALIA

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Sicilian Arancini with Tomato
Ragout

Antipasto Skewers

Farinata Genovese
*chickpea pancake topped with bruschetta,
olives, and parmesan gremolata*

MAINS

Heirloom Caprese Salad

Fresh Focaccia with Calabria Chili
Butter

Stuffed Chicken Parmesan Roulade
Tagliata di Manzo

Parmesan Risotto Cakes
Broccolini

Cavatappi Pasta with Oregano Basil
Butter

Starting at \$37.94 for mains

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A TASTE OF MEXICO

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Mini Chorizo Queso Fundito
Smoked Chicken & Avocado Crostini
Grilled Shrimp with Pineapple Salsa

MAINS

Chips & Salsa

**Chimichurri Crusted Flank Steak &
Mesquite Grilled Shrimp & Chicken
Tinga**

Fajita Veggies, Queso, Guacamole, Pico
de Gallo, Salsas, Lettuce, Sour Cream,
Cheddar, Queso Fresco, Cilantro Slaw,
Pickled Jalapeno Chimichurri, Pickled
Veggies, Jalapeños, Corn & Avocado
Salad, Papas con Chorizo, and Black
Beans, Corn & Flour Tortillas

Starting at \$33.95 for mains

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FROM THE BLUEGRASS TABLE

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Benedictine Cucumber Crostini
With Hot Smoked Salmon

Mini Kentucky Hot Brown

Mini Shrimp & Grits

MAINS

Heirloom Peach Buratta Salad

Angel biscuits with Honey Lavender
Butter

Bluegrass Chicken

*Butter Crusted, Stuffed with smoked tavern
ham, Gruyere, Spinach, Topped with Mornay
Sauce*

Beef Tenderloin with Henry Baines

Parmesan Jalapeno Creamed Corn

Brown Buttered Brussel Sprouts

Brie Scalloped Potatoes

Starting at \$41.95 for mains

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VEGGIE DELIGHT

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Farm Fresh Deviled Eggs

with Dill Pickle Topping

Brie, Orange and Fig Jam Crunch

Edamame and Avocado Crostini

MAINS

Mandarin Frolic Salad

Fresh Rolls with Butter Board
*Cinnamon, Nutmeg, Slivered Almonds,
Maple, Honey, Orange Zest, Rosemary,
Sage, black Salt*

Cauliflower Lentil Bolognese

Pesto Roasted Root Vegetables
*Fingerling, Sweet Potato, Beets,
Butternut Squash*

Creamed Spinach and Artichokes

Roasted Panzanella Salad

Asparagus with Lemon Tarragon
Spritz

Starting at \$25.95 for mains

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venue specifications*