

# 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**

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



# 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 Fischer's Farms Tri Tip  
Santa 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**



# 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

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



# 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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