

finish line buffet

(available in all venues excluding the Backyard)

\$70 Per Person

Includes soda, coffee, and tea

Appetizers

(select 3)

Farmers Market Salad

Field Greens, Golden Raisins, Danish Blue Cheese, Candied Pepitas, White Balsamic Vinaigrette (G)

Arugula, Vine Ripened Tomato, Sweet Basil, Fresh Mozzarella, Olive Oil, Aged Balsamic (G)

Caesar Salad

Parmesan Croutons, Reggiano Cheese

Vine Ripened Tomato & Fresh Mozzarella Bruschetta Crostini

Sesame Franks en Croute
with Dijon Mustard

Chick Pea Hummus, Feta, Kalamata Olive, Pita Chip

Assorted Cheese and Crudités (G)

Chilled Shrimp *with Cocktail Sauce* (+\$3/pp) (G)

Crispy Crab Cake Bites
with Chipotle Lemon Remoulade (+\$4/pp)

Pasta

(select 1)

Penne a La Vodka

Creamy San Marzano Tomato Sauce

Baked Rigatoni

Mezza Rigatoni, Fresh Mozzarella, Ricotta, Marinara Sauce

Rigatoni, Broccoli, & Sweet Sausage
Olive Oil, Roasted Garlic and Grape Tomatoes



Entrée

(select 2)

Tuscan Lemon Chicken
*Marinated Grilled Chicken finished Lemon Butter, Shallot,
Italian Parsley, Roasted Peppers and Artichoke (G)*

Garlic and Herb Marinated Flank Steak
Grilled, Sliced and Served with Red Wine Jus (G)

Grilled Mahi-Mahi Filet
*Lemon-Caper Butter, Garnished with Scallion,
Grape Tomato, and Kalamata Olive (G)*

Citrus Crusted Salmon Filet
*Lightly Crusted with Herb and Citrus Scented Bread Crumbs,
Creamy Lemon Dijon Mustard Sauce, Baby Spinach*

Beef Tenderloin (+\$9/pp)

Sides

(select 2)

Roasted Red Bliss Potatoes *with Butter & Herbs (G)*

Roasted Garlic Whipped Potato
Creamy & Buttery, Chive & Sour Cream (G)

Sautéed Seasonal Vegetables (G)

Grilled Asparagus
*Olive Oil, Garlic and Sea Salt Rubbed Asparagus,
Lightly Grilled and Finished with Lemon Zest (G)*

Rice Pilaf Confetti
Fluffy Carolina Rice, Confetti Vegetables, Fresh Chive (G)

Dessert

Fresh Fruit

Chef's Seasonal Assortment

**sugar free available upon request*

(G) indicates Gluten Free

