



## Your Vision, Your Style, Our Expertise

### **Signature Service**

Let our full-service team help ensure your event is perfect. Our hand-selected staff delivers on our high standard of service and we are happy to handle menu planning, set up, table ware, rentals, food service, bar services and clean up, leaving you to enjoy your event with the peace of mind that everything will go as planned. We are also happy to recommend other vendors that we know and trust, who are equally committed to your event.

### **A Cut Above Details**

Our menus are designed to serve a minimum of 25 people or more.

A surcharge of \$50 will be added for events set for delivery before 7:00am.

A guaranteed number of guests attending the event is due with the event booking, final guest count can increase but not decrease from the guaranteed count.

The final guest count attending the event is due fourteen (14) days prior to the event

Non-refundable 50% deposit is due upon signing of the contract

Final payment is due fourteen (14) days prior to the event when final guest count is given. If event is booked within 14 days of the event, the final guest count and full balance will be due at the time of contract signing.

Event deposits and final balances are payable with cash, check or credit card. We accept Visa, Mastercard, American Express or Discover.

A 3% service charge will be added to credit card payments over \$2000

Invoicing is available upon completion of a House Account Request Form

Dietary Restrictions Denoted:

V: Vegetarian

VV: Vegan Vegetarian

GF: Gluten Free

DF: Dairy Free



## Breakfast Menus

### **Continental Breakfast Buffet**

Freshly baked pastries, petite muffins, petite croissants served with local jam and honey, fresh whole fruit, assorted juices and bottled water

**\$12.95 pp**

### **Bountiful Breakfast Buffet**

Scrambled eggs, Applewood smoked bacon, sausage, rosemary red potatoes, fresh fruit salad, freshly baked pastries, with local jam and honey, assorted juices and bottled water

**\$15.95 pp**

### **Brunch Buffet**

Your choice of 2 quiche:

Bacon, caramelized onion & goat cheese quiche

Mediterranean spinach, red pepper & feta quiche

Broccoli, Ham & Monterrey Jack cheese quiche

Your choice of 1 French Toast casserole:

Traditional

Blueberry Cream Cheese

Maple Sausage

Served with bacon, fresh fruit salad, freshly backed pastries, assorted juices and bottled water

**\$24.95 pp**

### **The Clean Cut Breakfast**

Fresh fruit cube skewers, assorted egg & egg white bites, avocado toast bar, cinnamon toast breakfast quinoa served with vanilla Greek yogurt and seasonal fresh green smoothie

**\$29.95 pp**



## **Breakfast Add-Ons**

### **Yogurt Parfait Bar**

Local yogurt, fresh berries, dried fruits, house made granola, local honey & toasted almonds

**\$6.95 pp**

### **Avocado Toast Bar**

Multi Grain, Ciabatta and Gluten free toast points, fresh avocado with extra virgin olive oil, sea salt & cracked pepper with toppings to include fresh sliced tomatoes, prosciutto, crumbled bacon, arugula, roasted red peppers, radishes, shredded white cheddar, fresh lemon slices and Sriracha.

**\$8.95 pp**

### **Chef Attended Omelet Station**

Ingredients to include diced ham, crumbled bacon, sautéed mushrooms, red & green peppers, diced tomatoes, fresh baby spinach, scallions, cheddar cheese, feta cheese, salsa and assorted hot sauces

**\$8.95 pp**

**\$250 Chef on Site Required**

### **Chef Attended Crepe Station**

Your choice of 3:

Nutella & bananas

Savory almond chicken

Scrambled eggs & bacon

Lemon curd & fresh berries

Roasted vegetables with sherry cream sauce

Mushrooms & spinach

**\$9.95 pp**

**\$250 Chef on Site Required**



## Lunch Menus

### Gourmet Boxed Lunches

*All sandwiches are served with mixed greens and tomatoes on artisan breads. All boxed lunches include kettle chips, fresh whole fruit, fresh baked cookie, mini bottled water, condiments and utensils.*

*Minimum order of 10 per sandwich, wrap or salad type.*

*Please inquire about Gluten Free and Vegan options.*

**\$14.95**

### Signature Sandwiches

#### California Club

Turkey, bacon and Swiss cheese with fresh smashed avocado served on artisan bread

#### Italian Focaccia

Ham, salami & provolone on herbed focaccia

#### Smoky Beef Brisket

House made beef brisket, smoked gouda cheese, onion straws and horseradish mayonnaise on artisan bread

#### Roast Beef & Cheddar

Choice roast beef, cheddar cheese, red onion & creamy horse radish on an artisan bread

#### Turkey & Brie

Shaved smoked turkey, imported Brie cheese, local honey and cranberry mayonnaise on a fresh baguette

#### Caprese (V)

Fresh Mozzarella, tomatoes, basil pesto and balsamic reduction on Ciabatta bread



## **Signature Wraps**

### **Thai Chicken**

Roasted chicken breast, shredded carrots & scallions with house made Thai peanut sauce

### **Southwest Steak**

Grilled steak, black beans, caramelized corn, cheddar cheese, mixed greens and spicy aioli

### **Mediterranean Grilled Vegetable**

Roasted red peppers, zucchini, artichoke hearts, spinach & carrots with mixed greens and garlic hummus

### **Spicy Buffalo Chicken**

Shredded buffalo chicken, blue cheese crumbles., tomato, romaine lettuce and ranch dressing

### **Santa Cruz**

Sliced turkey breast, baby spinach, golden raisins, apples, cilantro & avocado hummus.

## **Signature Salads**

### **Garden Salad**

Romaine lettuce and Mixed greens with cucumber, tomato, julienne carrots and herbed croutons served with roasted garlic balsamic vinaigrette

### **Caesar Salad**

Crisp Romaine lettuce, cherry tomatoes, herbed croutons and Parmesan cheese served with creamy Caesar dressing

### **Strawberry Spinach Salad**

Baby spinach, fresh strawberries, toasted almonds and goat cheese served with poppyseed dressing



### **Mixed Greens Salad**

Mixed Greens, cucumber, tomato, shredded cheddar cheese and herbed croutons served with honey citrus vinaigrette

### **Southwest Cobb Salad**

Grilled chicken, roasted corn, cheddar cheese, scallions, avocado, tomatoes and black olives served with chipotle ranch dressing

### **Harvest Salad**

Mixed greens, dates, apricots, candied pecans and goat cheese served with honey citrus vinaigrette dressing

### **Asian Salad**

Grilled Chicken, crisp romaine, Napa cabbage, Mandarin oranges, crispy chow Mein noodles, sliced almonds and cilantro served with sesame ginger vinaigrette

### **Chop Chop Salad**

Romaine lettuce, salami, black olives, diced tomatoes, fresh mozzarella and shaved parmesan cheese served with an Italian vinaigrette



## Entrée Salads

**Regular: 5 entrée portions or 10 side portions**

**\$35.95**

**Large: 10 entrée portions or 20 side portions**

**\$55.95**

### **Mixed Greens Salad**

Mixed Greens, cucumber, tomato, shredded cheddar cheese and herbed croutons served with honey citrus vinaigrette

### **Asian Salad**

Crisp romaine, Napa cabbage, Mandarin oranges, crispy chow Mein noodles, sliced almonds and cilantro served with sesame ginger vinaigrette

### **Caesar Salad**

Crisp Romaine lettuce, cherry tomatoes, herbed croutons and Parmesan cheese served with creamy Caesar dressing

### **Chop Chop Salad**

Romaine lettuce, salami, black olives, diced tomatoes, fresh mozzarella and shaved parmesan cheese served with an Italian vinaigrette

### **Strawberry Spinach Salad**

Baby spinach, fresh strawberries, toasted almonds and goat cheese served with poppyseed dressing

### **Sun-Dried Tomato Quinoa Salad**

Red & white quinoa, red & yellow peppers mixed with sun-dried tomato pesto & black olives tossed in an herb vinaigrette

### **Southwest Cobb Salad**

Grilled chicken, roasted corn, cheddar cheese, scallions, avocado, tomatoes and black olives served with chipotle ranch dressing

### **Entrée Salad Additions**

#### **Grilled Chicken**

\$14.95 Regular; \$34.95 Large

#### **Grilled Salmon**

\$15.95 Regular; \$35.95 Large

#### **Grilled Steak**

\$16.95 Regular; \$36.95 Large

#### **Grilled Shrimp**

\$17.95 Regular; \$37.95 Large

### **Harvest Salad**

Mixed greens, dates, apricots, candied pecans and goat cheese served with honey citrus vinaigrette dressing



## Entrée Sandwiches

### Cold Cut Sandwich Assortment

Black Forest ham, cheddar and bourbon honey mustard on artisan bread

Roast beef & cheddar with sherry horseradish cream on artisan bread

Turkey, Provolone and avocado spread on artisan bread

**\$126.95**

### Petite Curry and Classic Chicken Salad Sandwiches

Tender roasted chicken is what makes our chicken salads so delicious. Even more so when it's piled on a buttery petite croissant

**\$110.95**

### Mini Cold Cut Sandwiches

Two bite versions of our Cold Cut Sandwiches on silver dollar buns

**\$75.95**

## Soup & Salad Bar

Romaine lettuce and mixed green salads with guests' choice of toppings to include cherry tomatoes, English cucumbers, julienne carrots, house made croutons, chick peas, sweet green peas, hard boiled eggs, shredded cheddar cheese, shaved Parmesan cheese, dried cranberries, sunflower seeds, blue cheese crumbles, house made croutons and your choice of 3 dressings

Choose 2 Soups:

Tomato Basil Bisque (V)

Butternut Squash Bisque (V)

Italian Roasted Vegetable Minestrone (VV)

Local Indiana Corn Chowder (V)

Thai Curry Lentil (VV, DF)

Chicken Velvet

Lemon Chicken Orzo

Homestyle Texas Chili

Loaded Baked Potato

Beef Vegetable Barley

**\$24.95pp**

**Add our Mini Cold Cut sandwiches for \$4.95 pp**





## Hot Luncheon Buffets

*Our casual lunch buffets range from comfort classics to your favorite regional & international cuisine.*

*Please inquire about dinner pricing for any of these buffets.*

### **Big on the Pig**

Beer brats with caramelized onions, pulled pork sliders, pasta or potato salad, coleslaw, kettle chips and bourbon baked beans.

**\$14.95 pp**

### **Something to Taco 'bout**

House pulled chicken, spicy ground sirloin, cilantro rice, cumin black beans, flour & corn tortillas, sour cream, diced tomatoes, onions, lettuce and shredded cheddar cheese

**\$16.95 pp**

Add chips, salsa, guacamole & queso for \$3.95 pp

### **Hoosier Cantina**

Grilled mesquite chicken, marinated skirt steak, roasted peppers & onions, cilantro rice, cumin black beans, flour & corn tortillas, sour cream, pico de gallo, diced tomato, onion, lettuce and shredded cheddar cheese

**\$19.95 pp**

Add chips, salsa, guacamole and queso for \$3.95 pp

### **The Southern Comfort**

Coleslaw, macaroni and cheese, skillet green beans with bacon, bone-in fried chicken and local smoked beef brisket served with local BBQ sauce.

**\$24.95 pp**



### **It's All Greek to Me**

Greek salad, lemon orzo, Greek style green beans, yogurt marinated chicken kabobs, garlic and herb beef kabobs served with tzatziki sauce and toasted pita triangles

**\$26.95 pp**

### **South Beach Buffet**

Seasonal grilled vegetable & fruit platter, Cuban mojo potato salad, watermelon fries with coconut lime Greek yogurt dip, pina colada chicken skewers, beef kebabs with chimichurri

**\$28.95 pp**

### **Italian Bistro**

Antipasto salad, seasonal risotto, seasonal roasted vegetables, lemon chicken piccata and braised beef short ribs served with focaccia triangles with herbed olive oil

**\$28.95 pp**

### **Asian Fusion**

Vegetable spring rolls, cucumber Asian salad, white rice, udon noodle stir fry with Asian vegetables, Cantonese style green beans, lemongrass chicken, Korean style beef

**\$28.95 pp**

### **Local Luau**

Fresh sliced pineapple, macaroni salad, island style chicken, smoked shredded pork, coconut shrimp with sweet Thai chili sauce served with sweet Hawaiian rolls

**\$29.95**



## Desserts

**Gourmet Cookie Tray**

**\$45.50**

**Chocolate Covered Strawberries**

**\$70**

**Brownie Tray**

**\$59.50**

**Fresh Fruit Tartlets**

**\$105**

**Gourmet Cookie & Brownie Tray**

**\$ 52.50**

**Assorted Mini Desserts**

**\$133**

**Gourmet Cookie Tray**

**\$45.50**

**Seasonal Fruit Skewers**

**\$175**

**Assorted Signature Mini Desserts**

**\$205**



## Afternoon Breaks

### **The Boss Break**

Cheese, crackers, fresh baked cookies, mini brownies and fresh fruit salad

**\$5.95 pp**

### **The Siesta**

Tortilla chips, salsa, house made queso, sour cream and jalapeno slices

**\$5.95 pp**

### **Pretzel Shop**

New York style soft & buttery pretzel bites served with beer cheese fondue, honey mustard, cinnamon maple cream cheese served along with chocolate and candy drizzled pretzel rods.

**\$5.95 pp**

### **The Yoga Mat**

Homemade granola, roasted spiced chick peas, dark chocolate, yogurt covered raisins, dried cranberries, gourmet nuts and seeds

**\$8.95 pp**

### **7<sup>th</sup> Inning Stretch**

Caramel popcorn, mini soft pretzels, mini corn dogs, peanuts and mini corn dogs

**\$9.95 pp**



## Hors d'Oeuvres

*Priced per 50 pieces*

### Cold Hors d'Oeuvres

#### **Mini BLT Bites**

Mini bacon, lettuce and tomato canapes with herbed garlic aioli

\$85.95

#### **Smoked Salmon Canape**

Smoked salmon on a cucumber salad canape

\$95.95

#### **Prosciutto Wrapped Asparagus**

Roasted asparagus with aged prosciutto with local honey-balsamic glaze

\$85.95

#### **Strawberry Bruschetta**

Fresh strawberries atop goat cheese, balsamic reduction and fresh basil on a grilled crostini

\$110.95

#### **Wild Mushroom Crostini**

Portobello and Button mushrooms sautéed in garlic butter & white wine on a Boursin smeared crostini

\$85.95

#### **Blackberry Bruschetta**

Fresh blackberries atop goat cheese, local honey and fresh basil on a grilled crostini

\$110.95

#### **Tuxedo Caprese Skewers**

Grape tomatoes, black & white bowtie pasta, fresh mozzarella and fresh basil drizzled with a balsamic reduction

\$95.95

#### **California Focaccia Triangles**

Shredded savory chicken with sundried tomatoes and shredded cheeses

\$112.50

#### **Antipasti Skewers**

Artichoke hearts, Smoking Goose Salami and Marinated Olives

\$95.95

#### **Caramelized Onion Tartlets**

Savory caramelized onion with creamy goat cheese and poached pears

\$120.95

#### **Seared Tuna Wonton Cup**

Sesame and white pepper seared Ahi tuna slices with wasabi cream on a wonton crisp

\$135.95



**Brie & Pear Wrapped Phyllo**

Served with raspberry coulis

\$135.95

**Stand Up Deviled Eggs**

with edible flowers

\$175.95

**Mango Tuna Tartare**

Ahi tuna tartare with mango salsa and a creamy avocado spread on an Asian spoon

\$135.95

**Shrimp Cocktail Shooter**

Jumbo shrimp served with classic or spicy cocktail sauce

\$210.95

**Spanish Style Roasted Tomato Toast with Garlic & Olive Oil**

Description

\$135.95

**Mini Lobster Rolls with Chive Micro Greens**

Claw meat salad served on mini house made lobster rolls

\$229.95

**Mini Chili Key Lime Shrimp Tostadas**

Bite sized homemade tostadas topped with avocado and chili lime shrimp

\$145.95

**Grilled Pop Up Oysters**

Served with cocktail sauce, fresh horseradish, Tabasco sauce and served on rock salt

Market Price

**Shrimp Ceviche Shooters**

Citrus infused shrimp seasoned with fresh herbs

\$162.95



## Hot Hors d'Oeuvres

### Traditional Cocktail Meatballs

Hand rolled meatballs in your choice of Local  
BBQ or Basil Marinara sauce

\$80.95

### Italian Sausage Stuffed Mushroom

Topped with herbed breadcrumbs

\$91.95

### Smoked Gouda Mac & Cheese Bites

\$84.95

### Greek Meatball with Tzatziki Sauce

on warm naan bread

\$95.95

### Vegetable Spring Rolls

Authentic Asian vegetables & spices

\$85.95

### Stand Up Loaded Baked Potato Bites

Bite size twice baked potatoes with cheddar  
cheese, applewood smoked bacon, scallions and  
sour cream

\$94.95

### Firecracker Chicken Meatball

Served with spicy chili sauce & scallions

\$85.95

### Sundried Tomato Pesto Stuffed Mushroom

Mini portobello mushrooms stuffed with  
sundried tomato pesto and cream cheese topped  
with herbed bread crumbs

\$94.95

### Stand Up Boursin Potato Bites

Bite sized twice potatoes with creamy Boursin  
and Spring Onion

\$85.95

### Moroccan Spiced Lamb Meatball

with pomegranate glaze

\$95.95

### Stand Up German Style Baked Potato Bites

Bite sized twice baked potatoes with bacon and  
fresh parsley

\$85.95

### Sesame Chicken Tempura

Chicken breast lightly battered and served with  
Asian BBQ

\$95.95

### Chicken Pot Stickers

Pan Fried with Asian vegetables with Thai Green  
Chili Sauce

\$89.95



**Smokehouse Bacon Wrapped Dates**

Stuffed with goat cheese and apricot glaze  
\$98.95

**Vegetarian Paninis**

Spinach, Brie, apples and candied pecans  
\$120.95

**Southwest Chicken Cone**

with tomatoes, red onion and chipotle chilis  
\$105.95

**New York Style Pretzel Bites**

Served with beer cheese fondue, stone ground  
mustard & cinnamon maple cream cheese  
\$120.95

**Risotto Croquettes**

Served with basil Marinara  
\$110.95

**Spanikopita**

Spinach and feta cheese wrapped in a phyllo  
triangle  
\$124.95

**Grilled Vegetable Flatbread**

Sundried tomato pesto, grilled vegetables,  
spinach & herbed ricotta dollops with fresh basil  
\$110.95

**Wild Salmon Bites**

Wrapped with local duck bacon with a  
pomegranate glaze  
\$124.95

**Vegetable Sushi Rolls**

Served with eel sauce and spicy mayo  
\$115.95

**Chesapeake Bay Stuffed Mushrooms**

Crab & cream cheese topped with herbed  
breadcrumbs  
\$124.95

**Turkey & Havarti Paninis**

With avocado mayonnaise  
\$120.95

**Teriyaki Chicken Skewers**

with spring onion  
\$124.95

**Black & Blue Paninis**

With caramelized onions  
\$120.95

**Local Corn Fritters**

with applewood smoked bacon remoulade  
\$125.95





**Parmesan Crusted Chicken Skewers**

with basil marinara

\$134.95

**Pecan Crusted Chicken Skewers**

with Bourbon mustard sauce

\$145.95

**Chicken Satay Skewers**

Coconut marinated chicken breast with a Thai peanut sauce

\$134.95

**Pina Colada Chicken Skewers**

Coconut milk marinated chicken skewers with grilled pineapple, red peppers and toasted coconut chips

\$145.95

**Greek Chicken Skewers**

Lemon chicken breast served with tzatziki sauce

\$134.95

**Korean Beef Skewers**

Korean marinated beef with Kimchee

\$145.95

**Chicken & Goat Cheese Flatbread**

with poached pear & caramelized onion

\$134.95

**Shrimp Scampi Skewers**

with lemon butter sauce

\$164.95

**Filet Oscar Bruschetta**

Garlic & herb filet mignon slices with Bearnaise mousse, lump crab and asparagus tips on grilled crostini

\$135.95

**Walking Bahn Mi Taco**

Shredded pork, pickled vegetables & fresh jalapeno on mini flour tortilla

\$165.95

**Casino Shrimp**

Bacon wrapped shrimp with a lemon butter sauce

\$144.95

**Coconut Crusted Shrimp**

Served with sweet Thai chili sauce

\$165.95

**Lobster Mac & Cheese Bites**

\$144.95

**Bacon Wrapped Sea Scallops**

Citrus rubbed and wrapped with applewood smoked bacon

\$169.95



**Chicken Saltimbocca Bites**

Chicken wrapped in prosciutto and served with a sage cream sauce

\$165.95

**Philly Cheesesteak Sliders**

Served on toasted baguette with caramelized onions and Cheez Whiz

\$175.95

**Cuban Spring Rolls**

Served with stone ground mustard

\$165.95

**Maryland Crab Cakes**

Maryland lump crab, tri-colored peppers and shallots topped with a smoky remoulade

\$185.95

**Shrimp & Grits Spoon**

Cajun seasoned shrimp over creamy cheddar grits

\$175.95

**Tomato Basil Bisque Shooters**

with a grilled cheese garnish

\$197.95

**Lamb Lollipops**

Served with chimichurri

\$265.95



## Lavish Displayed Hors d'Oeuvres

### Crudité Display

Fresh seasonal vegetables with Chef prepared dipping sauce

\$95.00

### Harvest Display

Assorted local and imported cheeses, cured meats, dried fruits, seasoned nuts, savory jam & crackers

\$6.95 per person

### Grilled Vegetable Platter

Seasonal grilled vegetables drizzled with a Balsamic vinegar reduction

\$110.95

### Local Charcuterie Display

Local cured sausages, salami, cured ham, olives & marinated vegetables

\$7.95 per person

### Fresh Fruit Display

Seasonal fresh fruit with chocolate amaretto dip

\$162.95

### Grazing Station

Assorted local and imported cheeses, local sausages, salami, cured ham, olives & marinated vegetables, dried fruits, seasoned nuts, artichoke romano spread, tomato basil bruschetta, olive tapenade, savory jams, Grissini sticks, crostini and assorted crackers

\$9.95 per person

### International Cheese Display

Domestic & Imported cheeses, crackers and grapes

\$164.95

### Raw Bar

Fresh seasonal seafood displayed with chef paired sauces and lemon wedges

Market Price

### Antipasti Display

Assorted Italian meats, cheeses, olives & marinated vegetables

\$212.95



## **Chef Attended Stations**

### **Flatbread Station**

Chicken Pesto Flatbread: Grilled chicken, basil pesto, fire roasted red peppers & shaved parmesan with prosciutto

Grilled Vegetable Flatbread: Sundried tomato pesto, grilled vegetables, spinach & herbed ricotta dollops with fresh basil

\$7.95

### **Build Your Own Sliders**

Angus beef burgers and BBQ pulled pork to be topped with lettuce, cheddar cheese, fried onion crisps, chipotle mayonnaise, ketchup, sliced tomatoes, pepper jack cheese, bacon, dill pickles, red onions and pineapple slices

\$10.95

### **Pasta Station**

Penne and Gemelli pastas tossed with your choice of tomato basilica and roasted garlic alfredo sauces to be topped with fire braised chicken, sliced sweet Italian sausage, caramelized onions, sautéed mushrooms, fresh basil and assorted Italian cheeses

\$10.95

### **Smothered Mac & Cheese Bar**

White Cheddar Mac & Pepper Jack Mac Loaded with Your Choice of Mix-Ins: crumbled cornbread, local Maple Leaf Farms duck bacon crumbles, crushed kettle chips, roasted broccoli, diced Roma tomatoes, sliced jalapenos, crumbled Gorgonzola, fried onion straws and assorted hot sauces.

\$10.95

### **Mashed Potato Bar**

Creamy homemade mashed potatoes with your choice of toppings to include caramelized onions, roasted broccoli, sautéed mushrooms, crumbled applewood smoked bacon, shredded cheddar cheese, sour cream and traditional gravy

\$10.95



### **Risotto Bar**

Creamy risotto to be topped with your choice of caramelized onions, roasted broccoli, sautéed mushrooms, crispy prosciutto and shredded Italian cheeses

\$10.95

### **Chef Carving Stations**

*See your catering specialist for pricing*

#### **Beef**

Sirloin of Beef, Tri-Tip, Black Angus Prime Rib, Beef Brisket, Herb Crusted Tenderloin of Beef

Served with your choice of 2 sauces: Sherried Horseradish Cream, Roasted Garlic Aioli, Caramelized Onion Demi or Red Wine Demi

#### **Poultry**

Turkey Breast

Served with your choice of 2 sauces: Dijon Mustard, Chipotle Aioli, Cranberry Horseradish Cream

#### **Pork**

Honey Ham, Pork Loin

Served with your choice of 2 sauces: Dijon Mustard, Chipotle Aioli, Caramelized Balsamic Onions or Caramelized Granny Smith Apple Gastrique



## Dinner Buffets

All buffets include 1 salad option, protein option(s), 2 side options, artisan rolls and house made garlic herbed butter, iced tea & water

Single Entrée Buffet: \$29.95

Dual Entrée Buffet: \$36.95

Triple Entrée Buffet: \$42.95

### Salads

#### Mixed Greens Salad

Mixed Greens, cucumber, tomato, shredded cheddar cheese and herbed croutons served with honey citrus vinaigrette

#### Harvest Salad

Mixed greens, dates, apricots, candied pecans and goat cheese served with honey citrus vinaigrette dressing

#### Caesar Salad

Crisp Romaine lettuce, cherry tomatoes, herbed croutons and Parmesan cheese served with creamy Caesar dressing

#### Asian Salad

Crisp romaine, Napa cabbage, Mandarin oranges, crispy chow Mein noodles, sliced almonds and cilantro served with sesame ginger vinaigrette

#### Strawberry Spinach Salad

Baby spinach, fresh strawberries, toasted almonds and goat cheese served with poppyseed dressing

#### Chop Chop Salad

Romaine lettuce, salami, black olives, diced tomatoes, fresh mozzarella and shaved parmesan cheese served with an Italian vinaigrette

#### Southwest Cobb Salad

Grilled chicken, roasted corn, cheddar cheese, scallions, avocado, tomatoes and black olives served with chipotle ranch dressing

#### Sun-Dried Tomato Quinoa Salad

Red & white quinoa mixed with sun-dried tomato pesto & black olives tossed in an herb vinaigrette



## Entrees

### Chicken

Roasted Airline chicken breast, sun dried tomato pesto rosso with a touch of cream (GF)

Lemon and scallion marinated Pan Roasted chicken breast with a caper herb beurre blanc (GF, DF)

Pan seared airline chicken breast with a Boursin & stone ground mustard fusion

Herb grilled chicken breast with local maple bourbon sauce and caramelized onions (GF, DF)

Marinated chicken breast topped with char-roasted Indiana sweet corn relish (GF, DF)

Oven roasted airline chicken breast with a sweet Marsala demi (GF, DF)

Herb & garlic encrusted boneless chicken thigh and pan sauce

Adobo marinated chicken breast with blistered tomatillo chutney (GF, DF)

Seasonal bacon wrapped stuffed chicken breast

Blackened spiced chicken with a fresh mango salsa (GF, DF)

### Beef

Braised short ribs with bacon jam and red wine reduction (GF, DF)

Marinated skirt steak with herb gremolata (GF, DF)

Sliced Filet of Beef with a Gorgonzola cream sauce or Peppercorn demi glaze

Herb marinated flank steak sliced and topped with romesco sauce

Eight Hour Beef Brisket served with Sherried horseradish cream sauce (GF)

*\$4 pp upgrade*

Carved Prime Rib with au jus, fresh horseradish & sherried horseradish cream (GF)

*\$4 pp upgrade with \$250 chef on site fee*

Carved grilled beef tenderloin accompanied by au jus and freshly grated horseradish (GF, DF)

*\$4 pp upgrade with \$250 chef on site fee*



### **Pork**

Pecan crusted pork medallions with a local bourbon mustard (GF)

Roasted pork tenderloin with local Amish apple butter, caramelized onions and bacon jam (GF, DF)

Braised pork roast with a rosemary citrus jus (GF, DF)

### **Seafood**

Fresh herb crusted salmon seared in garlic and olive oil with fresh dill sauce (GF)

Pan roasted salmon with a mango salsa or a tart sundried tomato relish (GF, DF)

Poached White Fish with a saffron lemon beurre blanc

Macadamia Nut Crusted Mahi-Mahi with a citrus cream sauce

Grilled swordfish with a charred lemon salsa

*\$6 pp upgrade*

Oven roasted sea bass with blistered tomatoes, caramelized shallots, caper berries and brown butter sauce. (GF)

*\$6 pp upgrade*

Split Maine Lobster Tails with drawn butter and lemon

*Market Price*

### **Pasta**

Farfalle pasta with roasted butternut squash and caramelized onions in a light sage cream sauce (V)

Seasonal stuffed ravioli with a chef inspired sauce

Classic or White Vegetarian Lasagna

Mediterranean style pasta with grilled shrimp, artichokes, olives and tomatoes

Fusilli with Gorgonzola and Mushroom Sauce

Cavatappi with sliced blackened chicken & Cajun cream sauce or savory roasted chicken a la vodka

Shrimp penne with pesto and sun-dried tomatoes





## Vegetarian & Vegan

Ratatouille & Orzo stuffed Portobella Mushroom cap topped with Romano cheese (V)

Seasonal Vegetable Wellington (V)

Spring Vegetable Risotto (V, GF)

Roasted Cauliflower Vindaloo with chickpeas (VV)

Sesame ginger tofu and Seasonal vegetable stir-fry (VV)

### Sides

#### Starches

Herb roasted tricolored baby potatoes

Roasted Fingerling potatoes

Mashed Potatoes

Choose one: Roasted Garlic, White Truffle,  
Horseradish or Butter Chive

Skin on Smashed potatoes

Choose one: Loaded or Chipotle Cheddar

Roasted sweet potatoes with maple butter and  
brown sugar

Potato Leek au Gratin

Homemade Macaroni & Cheese

Seasonal Risotto

Parmesan Risotto Cakes

Roasted Vegetable, Barley, Farro & Quinoa Pilaf

Creamy Polenta with caramelized Onions

Rigatoni with Tomato Basil Marinara

#### Vegetables

Roasted Tri-color Baby Carrots with gremolata

Roasted Seasonal Vegetables

Grilled Asparagus

Green Bean Sautee

Southern Style Green Beans

Roasted Charred Broccolini

Roasted Corn Succotash

Duck Bacon Roasted Brussels Sprouts