



Entrées, Sides + Salads

Entrée Selections \$37 (includes choice of 1 salad, 2 sides, assorted rolls, coffee, tea + soda)

- *Grilled Filet Mignon with Rosemary Demi (+\$5) **
- *Slow Roasted Red Wine Beef Short Ribs (+\$3) **
- *Pan Seared Sage Pork Loin **
- *Fresh Pan Seared Salmon with Lemon Dill Sauce **
- *Chicken Marsala topped with a Savory Sauce **
- *Herb Roasted Chicken with Béchamel **
- *Chicken Penne Alfresco with a light creamy sauce and grilled chicken*
- *Al Dente Pasta topped with Fresh In Season Veggie Marsala **
- *Slow Roasted Pulled Pork Butt Sandwich on a Brioche Bun*

Lighter Fare (ala carte)

- *Seasoned Chicken Fajitas and the Fixins' (tortillas, lettuce, sour cream, tomatoes) * \$16*
- *Smashed Potato Bar with the Fixins' * \$10*
- *Pulled Pork Tacos over Corn Chips with Queso and Jalapenos * \$8*
- *Pulled Pork Sliders (2 per person) \$7*
- *Ham N' Swiss Cheese Sliders with Signature Sauce (2 per person) \$7*
- *Village Chicken Salad on Buttery Croissants \$7*
- *Homemade Potato Soup topped with Cheddar and Bacon * \$7*

Vegetables and Starches

- *Wild Rice Blend **
- *Rustic Mashed Potatoes **
- *Garlic Roasted Green Beans **
- *Rosemary Roasted Root Vegetables **
- *Tarragon English Peas **
- *Fresh Lemon Broccolini **
- *Honey Roasted Carrots **
- *Buttered Mushrooms w/ Sherry Wine + Chives **
- *Seasonal Vegetables **
- *Buttery Spiced Apples **
- *Baked Beans **
- *Southern Potato Salad **
- *Skillet Mixed Potatoes with Onions **
- *Baked White Cheddar Mac N Cheese*
- *Herb Roasted Yukon Gold Potatoes **

Salads

- *House Salad with White Balsamic **
- *Traditional Caesar Salad*
- *Strawberry Salad with Balsamic **
- *Tri-Color Slaw **
- *Black Bean Mexican Salad **
- *Mexican Corn Salad **

Bread

- *Gourmet Roll Assortment*

**indicates gluten free*





Hors d'oeuvres

Trays - 25 pieces per tray

- *Beef Tenderloin Crostini* \$75
- *Beef Empanadas with Cilantro Cream* \$70
- *Coconut Shrimp w/Mango Chutney* \$70
- *Shrimp Salad in Phyllo Cups* \$60
- *Crab Stuffed Mushrooms* \$60
- *Bacon Wrapped Dates* \$55
- *Goat Cheese Mousse Crostini's* \$50
- *Curry Chicken Salad in Phyllo Cups* \$45
- *Raspberry + Brie Phyllo Cups* \$45
- *Stuffed Baby Portabella Mushrooms* \$45
- *Tennessee Tomato Bruschetta* \$45
- *Deviled Eggs with Fresh Dill* \$35
- *BBQ Meatballs* \$30

Stands and Platters - serves 25

- *Charcuterie Board* \$150
- *Seasonal Fruit Stand* \$100
- *Seasonal Veggie Tray with Ranch Dip* \$100
- *Cheese and Cracker Display* \$75

Desserts

Village Favorites (individual / whole)

- *Crème Brûlée with Fresh Macerated Berries* * \$5
- *Dark Chocolate Panna Cotta with Fresh Berries* * \$4
- *Mini Fruit Tarts with Vanilla Cream* \$4
- *Chocolate Mousse with Raspberry Topping* * \$4/\$40
- *Assorted Flavor Cheesecakes* \$4/\$28
- *Cupcakes with buttercream icing (chocolate, strawberry, vanilla)* \$4
- *Southern Style Banana Pudding w/White Choc Shavings (individual or whole)* \$4/\$40

Cakes (Wedding, Birthday or Special Occasion)

- *Tiered Cake with Simple White Buttercream Icing*
- *Tiered Cake with Naked Buttercream Icing*
- *Cake Flavor: vanilla, chocolate, strawberry*
 - 3 tier round serves 40 \$150
 - 2 tier round serves 25 \$100
 - 1 tier round serves 15 \$50
- *Sheet cake add on serves 30 \$100*

- *Add: Floral décor* \$50
- *Add: Fruit décor* \$40

Pies (individual / whole)

- *Apple Crumble Pie* \$4/\$28
- *Key Lime Pie* \$5/\$28
- *Pecan Pies* \$5/\$30

*indicates gluten free

