



BUFFET SELECTIONS

SILVER

GOLD

HORS D'OEUVRES

Choose two hors d'oeuvres to be served to your guests upon arrival, paired with passed red & white wines. If you are considering a cocktail hour, we recommend four hors d'oeuvres.

Goetta Bite
Bacon Wrapped Asparagus
Spinach & Artichoke Pastry
Caprese Skewer

Chorizo Tartlet
Brisket Sweet Potato Empanada
Tomato Cherry Bomb
Buffalo & Blue Cauliflower Bite

SALAD

Salad is served family style to each table with our warm house-made bread and butter.

House
mixed greens, tomato,
cucumber, shredded carrot,
and ranch dressing

Cesar
romaine, shredded parmesan,
crouton, and caesar dressing

ENTRÉES

Choose two proteins to be presented buffet-style.

Bourbon Glazed Brisket
with au jus & horseradish cream

Strip Loin of Beef
with au jus & horseradish cream

Roasted Hickory Ham
with pineapple glaze

Roasted Pork Loin
with bourbon bacon barbeque

Baked Salmon
with lemon garlic cream

Blackened Redfish
with creamy roasted garlic sauce

Maple Dijon Chicken Thigh
(Boneless)

Chicken Marsala
with marsala wine sauce

SIDE DISHES

Choose three sides to complement your proteins.

Roasted Green Bean
Seasonal Mixed Vegetable
Garlic Mashed Potato
Oven Roasted Potato
Four Cheese Orecchiette

California Vegetable Medley
Asparagus Au Gratin
Roasted Carrot
Whipped Sweet Potato
Smoked Cheddar Tortellini

Menus are fully customizable — mix and match options across menus to create the experience that is for you. You'll have the opportunity to sample many of these selections firsthand at your tasting event.

Vegetarian, vegan, and gluten-free options available for every guest. Children's menus available upon request.