HORS D'OEUVRES Choose two

SALADS Served family style

ENTRÉE Choose two

SILVER

Goetta Bites
Beef & Pesto Crostini
Pot Stickers
Domestic Cheese Display
Boursin & Mushroom Puff Pastry
Assorted Macaroni & Cheese Bites
Brisket Sweet Potato Empanada

GOLD

Includes all Silver options

Mini Crab Cakes
Brie & Bacon Crostini
Wonton Cheese Sticks
Artisanal Cheese Display
Twice Baked Potato Bites
Sweet & Sour Crab Rangoon
Bacon Wrapped Chicken Bites

PLATINUM

Includes all Silver & Gold options

Coconut Shrimp
Beer Braised Pork Belly
Shrimp Cocktail
Artisanal Meat & Cheese Display
Smoked Salmon Parmesan Crisp
Boursin & Apple Crostini
Beef Tenderloin Lollipop

House Salad

mixed greens with tomato, cucumber and carrots

Caesar Salad

chopped romaine with parmesan and croutons

Romaine Salad

chopped romaine with almonds, dried cranberries and mandarin oranges

Spinach Salad

baby spinach with onions, mushrooms and goat cheese

Greek Salad

mixed greens with feta cheese, black olives and cucumber

Madison Salad

mixed greens with strawberries, candied pecans and goat cheese

Bourbon Glazed Brisket

served with au jus and horseradish cream

Roasted Hickory Smoked Ham

served with brown sugar glaze

Oven Roasted Turkey Breast

served with apple ginger compote

Sautéed or Grilled Chicken Breast

served with choice of sauce: parmesan peppercorn cream, piccata, cacciatore or lyonnaise

Parmesan Encrusted Tilapia

served with lemon butter

Strip Loin of Beef

served with au jus and horseradish cream

Roasted Pork Loin

served with bourbon bacon barbecue

Baked Salmon

served with garlic honey glaze

Pork Loin Medallions

served with blueberry barbecue

Chicken Coq Au Vin

braised in red wine, thyme and rosemary

Tenderloin of Beef

served with au jus and béarnaise

Prime Rib of Beef

served with au jus and horseradish cream

Baked Sea Bass

served with lemon, garlic herb sauce

Rosemary Chicken Kiev

served with lemon champagne sauce

Chicken Pot Pie

served with creamy vegetable sauce

SIDE ITEMS Choose three

Garlic Mashed Potatoes
Green Beans
Seasonal Mixed Vegetables
Oven Roasted Potatoes
Bourbon Baked Apples
Four Cheese Macaroni
Diavolo Orecchiette
Vodka Campanelle

Loaded Mashed Potatoes
California Vegetable Medley
Grilled Asparagus
Oven Roasted Sweet Potatoes
Au Gratin Potatoes
Caramelized Brussel Sprouts
Bourbon Glazed Carrots
Smoked Cheddar Tortellini

Duchess Potatoes
Broccolini
Wild Mushroom Risotto
Whipped Sweet Potatoes
Shrimp Scampi
Roasted Cauliflower Mashed
Four Cheese Stuffed Shells
Customized Vegetable Options

Children's meals, vegetarian, vegan, and gluten-free meals are available upon request.