



BUFFET OPTIONS

HORS D'OEUVRES Choose two	SILVER Goetta Bites Wonton Cheese Sticks Gnocchi & Prosciutto Skewers Brisket Sweet Potato Empanadas Spinach & Artichoke Pastry Assorted Macaroni & Cheese Bites	GOLD <i>Includes all Silver options</i> Mini Crab Cakes Roasted Pepper Canapes Creamy Cucumber Bouchées Twice Baked Potato Bites Crab & Blue Cheese Fritters Bacon Wrapped Chicken Bites	PLATINUM <i>Includes all Silver & Gold options</i> Coconut Shrimp Fig & Jalapeño Bouchées Shrimp Cocktail Smoked Salmon Parmesan Crisps Chicken & Potato Cornbread Muffins Beef Tenderloin Lollipops
	SALADS Served family style House mixed greens with tomatoes, cucumbers and shredded carrots Caesar chopped romaine with parmesan and croutons	Mediterranean chopped romaine with grape tomatoes, cucumbers, kalamata olives, crumbled feta, and pita Spinach baby spinach with butternut squash, crispy bacon, shredded carrots, and golden tomatoes	Cobb chopped romaine with eggs, golden tomatoes, shredded carrots, crispy bacon, and crumbled blue cheese Madison mixed greens with strawberries, candied pecans and goat cheese
	ENTRÉE Choose two Bourbon Glazed Brisket served with au jus and horseradish cream Roasted Hickory Ham served with brown sugar glaze Oven Roasted Turkey served with cherry and blood orange sauce Sautéed or Grilled Chicken served with choice of parmesan peppercorn cream, piccata, mushroom white wine, or lyonnaise	Strip Loin of Beef served with au jus and horseradish cream Roasted Pork Loin served with apple ginger compote Baked Salmon served with bourbon brown sugar glaze Pork Loin Medallions served with bourbon bacon barbeque Chicken Coq Au Vin braised in red wine, thyme and rosemary	Beef Tenderloin served with bordelaise and béarnaise Baked Red Snapper served with tarragon romesco cream Rosemary Chicken Kiev served with lemon champagne sauce Pecan Crusted Chicken served with maple dijon glaze Crab Cake served with mango fruit relish
	SIDE ITEMS Choose three Garlic Mashed Potatoes Roasted Green Beans Seasonal Mixed Vegetables Oven Roasted Potatoes Bourbon Baked Apples Four Cheese Orecchiette Vodka Campanelle	Duchess Potatoes California Vegetable Medley Grilled Asparagus Au Gratin Potatoes Roasted Brussel Sprouts Bourbon Roasted Carrots Smoked Cheddar Tortellini	Load Mashed Potatoes Roasted Broccolini Wild Mushroom Risotto Whipped Sweet Potatoes Roasted Cauliflower Four Cheese Stuffed Shells Customized Vegetable Options

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

All buffet menus require a minimum of 25 guests