

## 2021 Dinner Large Event Catering (15+ guests)

- *The following menus are samples, seasonal ingredients may change some items*
- *All menus are customizable to fit your needs and are priced per person*
- *Substitutions, choices within courses, additional courses, or specific ingredient requests are always an option, but may add to the cost per person*
- *Please mention all allergies and dietary restrictions. Gluten Free, Dairy Free and Vegan options available*
- *Large parties of 15 or more require a server fee of \$200 for the evening. Additional bartenders and servers available upon request*
- *Rental fees are not included in listed price. Supplemental china and wine glass rentals available upon request*
- *Tax and tip not included*
- *A 10% non-refundable deposit is required to book your date*

### Plated Meal Menu

(Request Seasonal Plated Dinner Menus for choices)

#### Reception

Choice of 3 small bites/passed hors d'oeuvres

#### Dinner

Salad Course

Bread/Butter

Entrée Course

Dessert Course or Cake Cutting and Serving

\$45+

### Buffet Dinner Options

(Includes all serving platters and cocktail napkins)

#### Reception Small Bites and Passed Hors d'oeuvres

*Shrimp and Grits Cups with Scallion Cream \$4*

*Tuna Tartare Bites, Crispy Wonton, Cucumber, Ginger, Sweet Soy \$3*

*Ginger Poached Shrimp Salad Cups with Cucumber and Mango \$4*

*Chimichurri Beef with Toasted Crostini, Herb Cream Cheese, Roasted Red Pepper \$4*

*Pimento Cheese, Toasted Brioche, Bacon and Red Onion Jam \$3*

*Caesar Salad Cups with Crispy Parmesan, Herb Croutons, and Red Onion \$3*

*Large Rustic Cheese Board with Medjool Dates, Fresh Fruit, and Crackers \$7*

#### Salads

*Mixed Garden Salad with Shredded Carrot, Cucumber, Baby Tomato \$4*

*Mixed Greens Salad with Fresh Berries, Goat Cheese, Candied Pecans, Pickled Red Onion \$5*

*Baby Spinach Salad, Chopped Egg, Crispy Bacon, Tomatoes, Bacon Vinaigrette \$5*

*Mixed Greens, Roasted Beets, Pickled Red Onion, Goat Cheese, Spiced Walnuts \$5*

*Classic Caesar with Brioche Croutons, Thinly Sliced Red Onion, Crispy Parmesan \$5*

*Pesto Pasta Salad with Baby Mozzarella, and Tomatoes \$4*

*Black Bean and Roasted Corn Salad \$4*

*Potato Salad \$4*

#### Vinaigrettes and Dressings

*Lemon-Oregano Vinaigrette, Basil Balsamic Vinaigrette, Creamy Herb, Caesar*

### Breads

Mini Corn Muffins with Honey Butter \$1  
Soft Rolls with Butter \$1  
Sliced Rosemary and Olive Oil Bread \$2  
Grilled Focaccia with Olive Oil \$2

### Sides

Roasted Brussels Sprouts with Spiced Pecans and Crispy Pancetta \$4  
Charred Carrots with Maple Butter \$3  
Roasted Asparagus with Herb Butter \$4  
Whipped Sweet Potatoes \$3  
Rosemary Roasted Potatoes \$3  
Herb and Cheese Potato Gratin \$4  
Garlic Mashed Potatoes \$3  
Macaroni and Cheese with White Cheddar \$4  
Rice Pilaf \$3

### Entrees

Apple Stuffed Pork Loin with Local Honey Mustard-Cider Glaze \$14  
Whole Roasted Beef Tenderloin with Horseradish Cream \$20  
Herb Roasted Chicken Breast with Light Mustard Cream \$14  
Oven Roasted Salmon with Herb Butter \$15  
Chimichurri Beef Sliders with Slaw and Pickle \$12

### Small Bites Desserts

*Mini Dark Chocolate Pots de Crème with Raspberry and Cream \$3*  
*Mini Classic Vanilla Bean Crème Brûlée \$3*  
*Key Lime Tartlets \$3*  
*Mason Jar Cobblers \$3*  
*Bite Size Pies (ask for options) \$3*  
*Crackerjack Snacks in Mini Mason Jars \$3*  
*Assorted Chocolate Truffles \$3*  
*Mini Sour Cream Pound Cake Trifle with Berries and Whipped Cream \$3*

### Large Desserts

*Mixed Berry Crisp with Toasted Oatmeal and Vanilla Ice Cream \$5*  
*Peach Cobbler and Butter Pecan Ice Cream \$5*  
*Tiramisu*

### Specialty Menus

#### Latin Inspired Buffet Menu

##### Reception

*Lime Poached Shrimp Cups with Cucumber, Scallion Crema, Pico de Gallo*  
*Chilled Gazpacho Shooters, Basil Oil*  
*Mini Corn Chip Tostadas with Black Beans and Yucatan Shredded Pork*

##### Dinner

*Build Your Own Street Inspired Tacos*  
*Pasilla Chile and Lime Cabbage Slaw*  
*Chimichurri Flank Steak, Braised Chipotle Chicken, Blackened Fish*  
*Corn and Flour Tortillas*  
*Cumin Spiced Black Beans with Queso Fresco and Scallions*  
*Various Fresh Salsas, Lettuce and Radish Garnish, Sour Cream, Shredded Cheese*  
*Queso Fresco*

Dessert  
*Mini Key Lime Pies*  
*Mexican Chocolate Pots with Whipped Cream and Strawberry*  
\$36 per guest

### Mediterranean Inspired Buffet Menu

Reception  
*Spicy Gazpacho Shooters with Basil Oil and Pickled Vegetables*  
*Melon, Mint, Honey, and Feta Skewers*  
*Zucchini Fritters with Cucumber Raita*

Dinner  
*Grilled Naan with Cilantro and Garlic*  
*Mixed Greens with Parmesan, Pickled Red Onions, Cucumber,*  
*Baby Tomatoes, Garlic Croutons, and Lemon-Oregano Vinaigrette*  
*Ground Lamb, Red Onion, Plum Tomato Kebab*  
*Ground Chicken, Vidalia Onion, Mixed Peppers Kebab*  
*Shrimp, Pineapple, Zucchini Kebab*  
*Seasonal Vegetable Kebab*

Sauces  
*Grilled Orange Tzatziki*  
*Mango Amba*  
\$37 per guest

### Outdoor Cookout Buffet Menu

Snacks  
*Herb Cream Cheese Stuffed Celery Sticks*  
*Potato Chips and French Onion Dip*  
*Pimento Cheese, Toasted Brioche, Bacon and Red Onion Jam*

Salad  
*Mixed Greens Tossed with Balsamic-Herb Vinaigrette, Fresh Berries,*  
*Goat Cheese, Cracked Pepper and Rosemary Almonds, Pickled Red Onion*

Items From the Grill  
(choose two)  
*Burgers All The Way*  
*Hand Pattied, Assorted Cheeses, Veggies, Condiments, and Local Buns*  
*Grilled Beef Hot Dog and Nathans Bun*  
*Sliced Herb Marinated Chicken Breast with Grilled Vegetables Platter*  
*Hoisin Glazed Pork Ribs with Toasted Sesame and Scallion*  
(*\$2 supplement*)  
*Grilled Beef Tenderloin Sliders with Soft Rolls, Red Onion Jam, and Rosemary Goat Cheese*  
(*\$2 supplement*)

Sides  
(choose two)  
*Mexican Grilled Corn*  
*BBQ Beans*  
*Slaw*  
*Macaroni and Cheese*  
*Potato Salad*  
*Corn Bread with Honey Butter*

*Dessert*

*(choose two)*

*S'mores Bites*

*Chocolate Pudding Cups with Oreo and Whipped Cream*

*Berry Cobbler Mason Jars*

*Strawberry Trifle Cups*

*\$30 per guest*