



# APPETIZER MENU

Select any three items

Select any six items

Chef's Seasonal appetizer-available upon request

Executive Chef: Ryan Luke

Sous Chef: Darin Since

## Garden

**Bruschetta: Choice of One**

~Fresh mozzarella, basil pesto, roasted tomato  
~Ricotta, roasted wild mushroom, balsamic reduction

**Risotto Arancini**

Peas, fontina, sweet tomato jam

**Goat Cheese Tartlet**

Rosemary, balsamic caramelized onion

**Grilled Flat Bread**

Pear, blue cheese, walnuts

## Vegan

**Five Spice Match Meat Eggroll**

With soy ginger dipping sauce

**Quinoa Stuffed Mushrooms**

**Golden Beet & Apple**

With pistachios on potato chip

**Roasted Ratatouille**

In a zucchini cup

## Chicken

**Empanada**

Grilled chicken, brie, cranberries

**Grilled Flat Bread**

Jerked chicken, caramelized red peppers, mozzarella & smoked gouda blend

**Chicken Taco**

Smoked chicken, pineapple mango salsa, pickled red onion, ancho chili sauce

**Honey Sriracha Chicken Meatball**

Sweet & spicy glaze, sesame seed garnish

**Mini Chicken Biscuit**

Spicy breaded chicken bite, biscuit, blackberry gastrique

## Pork

**Thai Seared Pork**

Mission fig jam, sesame cracker

**Baked Stuffed New Potato** ~~X~~

Bacon, cheddar, chives, sour cream

**Mini Pork Tostada**

Pulled pork, Tequila-Lime crema, house made chip

**Open Face BBQ Pulled Pork**

House made onion brioche, coleslaw

## Beef

**Beef Bourguignon**

Traditional French beef stew in puff pastry

**Grilled Flat Bread**

~Braided short rib, pickled red onion, Prairie Breeze cheddar

~BBQ smoked brisket with cheddar cheese, caramelized onion and tangy BBQ sauce

**Ground Sirloin Mini-burger**

Cheddar, chipotle aioli, house baked bun

**Bourbon Glazed Short Rib** ~~X~~

Polenta cup, bourbon glaze

## Seafood

**Crab & Corn Fritter**

Roasted red pepper sauce

**Lobster Rangoon**

Stuffed with lobster meat and cream cheese, sweet and sour sauce

**Mini New England Lobster Roll**

Tarragon, light mayo, house baked roll

**Bacon Wrapped BBQ Shrimp** ~~X~~

**Smoked Missouri Trout Salad**

Fresh tarragon, endive boat





# SAVORY STATIONS

1 hour service  
Minimum of 25 guests

## Executive Chef: Ryan Luke

### Chef's Domestic Cheese Board & Market Fresh Vegetables

crackers, crusty bread, crostini, roasted red pepper horseradish dip, nuts, and fruit

Add selection of imported cheeses

Add antipasto

salami, copa, mortadella, marinated vegetables, olives, and spicy grain mustard

### House Made Dips— choose three

Served Hot:

Artichoke & spinach, buffalo chicken, blue crab, queso blanco, Philly cheesesteak, or Rubeen

Served Chilled:

seasonal hummus, seven layer bean dip, smoked seafood, or chipotle chicken

*served with pita, tortilla chips, and sliced baguette*

### House Made Savory Crepes- choose three

Vegetarian: asparagus, squash, red onion, garlic, white wine, and hollandaise

Seafood: shrimp, scallops, shallots, and a basil cream sauce

Chicken Provençal: tomato, artichoke hearts, olives, garlic, and onions

Beef Burgundy: mushrooms, garlic, and onion

*served with Chef's choice of salad*

### Slider Bar

hand-packed sirloin, turkey and black bean patties

house baked buns with Tillamook cheddar, Swiss, apple-wood smoked bacon, lettuce, tomato, and onion

*served with choice of two: coleslaw, house-made potato chips, or truffle oil potato salad*

*\*Add mac n' cheese or French fries*

### The 'All American'-choose three

House-Made Corndogs, Classic Ballpark Frank, Bacon-Wrapped Hot Dogs, Chili Cheese Dogs, Chicago Dog, or Polish dog

*served with house-made chips and Chef's choice of salad*

*\*Add mac n' cheese or French fries*

## Sous Chef: Darin Since

### Gourmet Slider Bar

Maryland blue crab cake- lemon aioli/house made bun

Grilled duck burger- fig ketchup/ciabatta

Beef sirloin- Tillamook cheddar/pretzel bun

*served with house-made potato chips and chilled, grilled & marinated vegetables*

*\*Add mac n' cheese or French fries for additional \$4.95 per guest*

### Seafood Raw Bar

*Market Priced per dozen/pound*

shucked oysters, chilled shrimp, smoked mussels, chilled crab claws, smoked trout & salmon

*served with warm garlic butter, cocktail sauce, mignonette, capers, red onions, and chopped eggs*

### Not Your Traditional Grilled Cheese- choose three

The Classic – mozzarella, white cheddar, and American on country bread

Turkey- brie and cranberry chutney on honey-wheat

Bacon- avocado and fontina on sourdough

Marinated Portobello- tomato, spinach, and smoked Gouda on country bread

Corned Beef- cheddar and Guinness caramelized onions on pumpkinseed

*served with house-made chips and Chef's choice of salad*

*\*Add soup for additional \$2.95 per guest / Add mac n' cheese or French fries for additional \$4.95 per guest*

### Street Taco Bar- choose three

Pork Carnitas: roasted pork shoulder & belly, Caribbean papaya slaw, and salsa roja

Carne Asada: marinated flank steak, sliced radish, grilled onions, and chimichurri

Tequila Lime Shrimp: grilled & marinated shrimp, pineapple salsa, and spicy mango salsa

Roasted Sweet Potato: poblanos, apple-kale slaw, and chili-orange sauce

*served with street corn, rice, fried tortilla chips, soft flour & corn tortillas, cilantro sour cream, shredded cabbage, and queso fresco*



# SAVORY STATIONS

1 hour service  
Minimum of 25 guests

## Executive Chef: Ryan

**Carving Station- choose one**  
*Served with house-made brioche dollar rolls*

### TIER 1:

*Pick One*

Turkey Breast with cranberry aioli  
Country Ham with creamy Dijon sauce  
Roast Pork Loin with stone-fruit chutney

### TIER 2:

*New York Strip with Au Jus and horseradish cream sauce*

### TIER 3:

*Pick One*

Prime Rib of Beef with creamy Dijon and horseradish cream sauce  
Dry Rubbed Whole Salmon Filet with lemon aioli

## Mashed Potato Bar

Buttery Yukon Gold Potato Mash & Roasted Garlic-Herb Russet Potato Mash  
*served with assorted toppings:  
grated cheese, shaved parmesan, crispy bacon, sour cream, chives,  
sautéed mushrooms, grilled asparagus, sea salt, and cracked pepper*

## Soup, Salad, & Spreads

*choose any three from soup and salad*

### Salads

Seasonal, Arugula with Sherry Vinaigrette, Spinach with Cherry Vinaigrette, or Mixed Greens with Red-Wine Vinaigrette

### Soups

Roasted Red Pepper with Couscous, Roasted Garlic, Asparagus, Butternut Squash, or Tomato-Basil with Feta

*Inclusive of assorted breads & spreads*

*Breads: house-made focaccia, French baguettes, and whole wheat rolls*

*Spreads: infused olive oils, fig butter, honey butter, grated cheese, and roasted red pepper-kalamata olive tapenade*

## Sous Chef: Darin Since

**Mac n' Cheese- choose three**

The Original – elbow macaroni and sharp cheddar

Lobster- fusilli, gruyere, panko, and scallions

Bacon- bow tie pasta and sharp cheddar

Buffalo Chicken- elbow macaroni, cheddar cheese, and blue cheese

Truffle- fusilli and white cheddar

*served with assorted toppings: ham, bacon, shredded cheddar cheese, grated Parmesan cheese, scallions, mushrooms, grilled asparagus, and tomatoes*

*\*Add two additional proteins for \$4.95 per guest*

*choose two - grilled chicken, shrimp, pork belly, short rib, and duck confit*

**Oven Baked Pastas- choose three**

Stuffed Cannelloni: chicken, spinach, artichoke, ricotta, and tomato-vodka cream sauce

Three Meat Lasagna: ground beef, chorizo, veal, ricotta, mozzarella, and tomato-basil sauce

Fettuccini Alfredo: Romano, parmesan, garlic, and cream

Vegetable Lasagna: zucchini, spinach, squash, wild mushrooms, ricotta, mozzarella, and parmesan

*served with Chef's Choice of Salad and house-made garlic bread*

**Barbeque- choose three**

Texas style dry-rubbed beef brisket, St. Louis style ribs, Kansas City style pulled pork, or North Carolina BBQ chicken

*served with cheddar-jalapeno cornbread, baked beans, and potato salad*

*\*Add baked mac n' cheese for additional \$4.95 per guest*

**The True Southerner**

Classic Cheddar Grits with sliced andouille sausage, garlic shrimp, fried chicken bites, bacon, caramelized onions, sautéed greens, oven roasted tomatoes, grated cheddar cheese, and smoked gruyere

*served with Chef's choice of salad, traditional cornbread, and assorted butters*



# SWEETS STATIONS

1 hour service  
Minimum of 25 guests

**Executive Chef:** Ryan Luke

**Sous Chef:** Darin Since

*\*If host wishes to bring in an outside dessert, a cake cutting/dessert handling fee will be applied*

## Dessert Crepes – choose three

Nutella with a dark chocolate drizzle  
Brandy Peach with cream cheese  
Maple Cream Cheese with glazed banana  
Strawberry and pistachio

## Continental Bite-Sized Cheesecakes- choose three

New York (the original)  
Hershey's Chocolate Turtle  
Key Lime & Coconut  
Chicago Bailey's Irish Cream  
Moulin White Chocolate with Raspberry  
Malibu Coconut with Passion Fruit Glaze  
New Orleans Praline  
Hawaiian Vanilla & Coffee Bean Swirl

## S'Mores Station

House-made marshmallows, graham crackers, caramel, and Nutella

### Assorted Chocolate Barks:

Dark Chocolate & Sea Salt  
Milk Chocolate with Peanut Butter Swirl  
White Chocolate with Lime Zest & Toasted Coconut

## 'We All Scream for Ice Cream'

House-made chocolate, vanilla bean, and seasonal ice creams  
*served with waffle cones, sugar cones, cookie crumbs, seasonal berries, sliced banana, toasted coconut, butterscotch chips, chocolate chips, crushed Oreos, M&Ms, crushed Butterfinger, sprinkles, caramel and fudge sauce*

## House-Made Hand Pies

Apple & Cinnamon  
Peach & Grand Marnier  
Mixed Berry

## Seasonal Sweet Escape

Warm baked cookies, over-sized double chocolate brownies, and Wendy's family gooey butter cake

*served with ice cold milk shooters*

## Triple Decadent Fondue

Fondues: Milk Chocolate, Dark Chocolate, & Caramel

Enhancements: brownies, fresh fruit, angel food cake, rice krispie treats, pretzels, marshmallows, and crispy bacon

## Southern Comfort

Warm Bread Pudding with crème anglais  
Fresh Fruit Cobbler a la mode  
Banana Pudding

## Sweet Dips- choose three

Cookie Dough  
Chocolate Hummus  
Pineapple Fluff  
Red Velvet

*served with vanilla wafers, graham crackers, fresh fruit, and waffle cones*

