



TRAY PASSED APPETIZER MENU 2019

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

With herb infused olive oil

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

Pork

Thai Seared Pork

Mission fig jam, sesame cracker

Baked Stuffed New Potato

Bacon, cheddar, chives, sour cream

Mini Pork Tostada

Pulled pork, Tequila-Lime crema, house made chip

Beef

Grilled Flat Bread

~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

Polenta cup, bourbon glaze

Seafood

Crab & Corn Fritter

Roasted red pepper sauce

Mini New England Lobster Roll

Tarragon, light mayo, house baked roll

Bacon Wrapped BBQ Shrimp

Smoked Missouri Trout Salad

Fresh tarragon, endive boat



STATIONED APPETIZER MENU 2019

Garden

Bruschetta: Choice of One

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

Goat Cheese Tartlet

Rosemary, balsamic caramelized onion

Grilled Flat Bread

Pear, blue cheese, walnuts

Risotto Arancini

Peas, fontina, sweet tomato jam

Vegan

Five Spice Match Meat Eggroll

With soy ginger dipping sauce

Quinoa Stuffed Mushrooms

With herb infused olive oil

Seasonal Gazpacho Shooter

Garnished with a cucumber wheel

Chicken

Empanada

Grilled chicken, brie, cranberries

Grilled Flat Bread

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

Honey Sriracha Chicken Meatball

Sweet & spicy glaze, sesame seed garnish

Beef

Grilled Flat Bread

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

Ground Sirloin Mini-burger

Cheddar, chipotle aioli, house baked bun

Pork

Thai Seared Pork

Mission fig jam, sesame cracker

Baked Stuffed New Potato ✕

Bacon, cheddar, chives, sour cream

Seafood

Mini New England Lobster Roll

Tarragon, light mayo, house baked roll

Bacon Wrapped BBQ Shrimp ✕

Smoked Missouri Trout Salad

Fresh tarragon, endive boat



SAVORY STATIONS 2019

1 hour service
Minimum of 25 guests

Executive Chef: Ryan Luke

Sous Chef: Darin Since

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, or Philly cheesesteak

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 Seasonal 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, potato chips, or truffle oil potato salad

**Add mac n' cheese or Chef's seasonal salad for additional \$5.95 per guest*

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

**Can sub Black Bean burger for any of the other proteins*

**Add mac n' cheese or Chef's seasonal salad for additional \$5.95 per guest*

Seafood Raw Bar

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

Comed Beef- cheddar and Guinness caramelized onions on pumpnickel

served with potato chips

**Add soup for additional \$3.95 per guest / *Add mac n' cheese or Chef's seasonal salad for additional \$5.95 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 2019

1 hour service
Minimum of 25 guests

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Carving Station- choose one
Served with house-made focaccia

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
BBQ Dry Rubbed Whole Salmon Filet with lemon aioli
*Add one additional protein for \$6.95/guest

Add On A Carved Vegetable Display
\$7.95 per guest

Marinated and Grilled whole vegetables on sword skewers

Mashed Potato Bar

Buttery Yukon Gold Potato Mash & Roasted Garlic-Herb Russet Potato Mash
served with assorted toppings:
grated cheese, crispy bacon, sour cream, scallions, sautéed mushrooms,
grilled, chopped asparagus, sea salt, and cracked pepper,
bourbon glazed short ribs, diced chicken cordon bleu

Soup, Salad, & Spreads

choose any three from soup and salad

Salads

Seasonal, Arugula with Orange Blossom, Spinach with Cherry Vinaigrette,
or Mixed Greens with Sherry Vinaigrette

Soups

Roasted Red Pepper with Quinoa, Seafood Chowder, Potato Leek,
Asparagus Cream, 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 tapenade

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: bacon, shredded cheddar cheese, grilled chicken,
braised short ribs, scallions, mushrooms, and grilled chopped asparagus

*Add on a Chef's seasonal salad for an additional \$5.95/guest

Oven Baked Pastas- choose two

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 seasonal salad and house-made garlic bread

* Add an additional pasta for \$5.95/guest

Barbeque- choose two

Texas style dry-rubbed beef brisket, BBQ 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 or Chef's seasonal salad for additional \$5.95 per guest

* Add an additional meat for \$5.95/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 seasonal salad, traditional cornbread, and assorted butters





SWEETS STATIONS 2019

1 hour service
Minimum of 25 guests

Executive Chef: Ryan Luke

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**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, seasonal berries, sliced banana, toasted coconut,
chocolate chips, crushed Oreos, M&Ms, crushed Butterfinger, sprinkles,
caramel and fudge sauce*

** Add Root Beer and Cream Soda for additional cost*

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

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
Banana Pudding

**Add vanilla and seasonal ice cream to station for additional \$2.95/guest*

