



## CATERING MENU

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# HORS D'OEUVRES

Items served stationary in chafers or passed (unless otherwise indicated)  
price per piece | twenty pieces minimum order per item

<b>STUFFED CREMINI MUSHROOM</b> – boursin & sundried tomato basil, garlic aioli	3
<b>SATAYS</b> – options include – chimichurri beef, pesto chicken, or Cajun shrimp	3.5
<b>HERBED MEATBALL</b> - roasted pomodoro sauce, parmesan	3
<b>SWEET CHILI GRILLED SHRIMP</b> - avocado-radish slaw, diced cucumber	4
<b>SALMON LOX ON EVERYTHING BAGEL CRISP</b> - chive cream cheese	3.5
<b>RICOTTA FRITTER</b> - romesco, garlic herb aioli	3
<b>JUMBO SHRIMP COCKTAIL</b> - cocktail sauce, lemon zest	4
<b>POKE TUNA TACO</b> - crispy wonton shell, pico de gallo, sriracha lime aioli	5
<b>CRABCAKE</b> – sriracha aioli	\$4
<b>CAPRESE BITES</b> - tomato, fresh mozzarella, balsamic reduction, pesto	3
<b>SHAVED ROAST BEEF</b> - horseradish cream, toasted baguette	3.5
<b>CREOLE SHRIMP &amp; GRIT CAKE</b> – pan jus	4
<b>BRIE BITES</b> - onion marmalade, granny smith apple, herbed crostini	3.5
<b>FRIED CHICKEN &amp; WAFFLE SLIDERS</b> - sriracha honey glaze	4
<b>HONEY GOAT CHEESE BITES</b> - herbed crostini, whipped goat cheese, prosciutto with honey drizzle	3

## CHAFERS & STATIONARY

<b>BUFFALO CHICKEN DIP</b> – ( <i>chafer only</i> ) tortilla crisps, crostini	3
<b>SPINACH &amp; ARTICHOKE DIP</b> ( <i>chafer only</i> ) - broiled parmesan, pita triangles, crackers, fresh bread	3
<b>ROASTED CORN &amp; CRAB DIP</b> ( <i>chafer only</i> ) - pita triangles, crackers, fresh bread	4.5
<b>QUESO FUNDIDO</b> - ( <i>chafer only</i> ) - cilantro, tortilla crisps, fresh salsa	3
<b>BRUSCHETTA POMODORO</b> – ( <i>stationary only</i> ) served with herbed crostini	2.5

## SLIDERS

<b>BBQ PULLED PORK SLIDER</b> - brioche bun, jicama slaw, apricot BBQ sauce	3.5
<b>SHORT RIB SLIDERS</b> - horseradish sauce, red onion	4
<b>BLT SLIDER</b> – tomato relish, basil aioli, romaine	3
<b>CUBAN SANDWICH SLIDER</b> – pork, ham, Swiss cheese, mustard, pickle	3.5

# PRESENTATIONS & PLATTERS

items served stationary on platters or passed in individual presentation cups  
price per person | minimum twenty-person order per item

**CHARCUTERIE PLATTER** – selection of cheeses & cured meats and accompaniments

DOMESTIC – aged cheddar, buttermilk bleu cheese, mezza luna, 7

vintage van gough, salami, pepperoni

IMPORT – Italian grana, Spanish manchego, Italian vecchio, 9

Dutch smoked gouda, prosciutto, capicola

OKIE – smoked bologna, ham, pickled vegetables, pepper, jack, pimento cheese, Seikles mustard 6

**MEDITERRANEAN VEGETABLE PLATTER** - artichoke hearts, marinated mushrooms, olives, 5

roasted red bell peppers, asparagus, hummus, pita triangles

**FRESH SEASONAL FRUIT PLATTER** - melon, citrus, berries, mint syrup drizzle 4.5

**FRESH VEGETABLE CRUDITÉ & DIPS** - traditional vegetable selections, hummus, 4

buttermilk ranch, house-made sweet corn pimento cheese, crackers & crostini

# LATE NIGHT SNACKS

items served stationary on platters or passed (unless otherwise indicated)  
price per person | minimum twenty-person order per item

**SAVORY POPCORN** - selection of savory popcorn flavors from Premier Popcorn 3

**SWEET POPCORN** - choose from sweeter popcorn flavors rom Premier Popcorn 3

**HOUSEMADE POTATO CHIPS** – original or specialty seasoned handmade chips 3

**ALL BEEF HOT DOGS** – classic late night dog with local mustard, onions & relish 3

with chilli & cheese – add 1

**CANDIED WALNUTS** – 4 oz individual bags 10

**CANDIED PISTACHIOS** – 4 oz individual bags 11

**CANDIED PECANS** – 4 oz individual bags 9

# FOOD STATIONS

priced per person | twenty-five person minimum per order

<b>BUILD YOUR OWN SALAD</b>	6
mixed greens shaved red onions, bleu cheese, ham, toasted walnuts, bacon, cheddar cheese, mozzarella, cucumbers, croutons, lemon thyme vinaigrette, ranch dressing, red wine vinaigrette	
<b>TACOS &amp; TOSTADAS</b> - achiote roasted pork & green chile chicken	9
queso fresco, fresh cilantro, roasted tomato salsa, limes, flour tortillas, tostadas	
<b>MAC N' CHEESE</b> - build your own mac n cheese, assorted toppings	7
<b>SLIDERS</b> – choice of chicken or pork, served with jicama slaw and assorted toppings	8

# CHEF ATTENDED FOOD STATIONS

requires one chef per 50 guests for an additional fee

<b>RISOTTO STATION</b> - seasonal selection of accompaniments, local cheeses, garnishments	7
<b>PASTA STATION</b> – choice of penne or fettucine   marinara, pesto, alfredo	8
seasonal selection of accompaniments, local cheeses, garnishments	

## CARVING STATIONS:

dollar rolls, horseradish cream, whole grain mustard | priced per person

<b>ROASTED TURKEY BREAST</b> – fresh herbs	8
<b>PORK TENDERLOIN</b> – brined & roasted	11
<b>ROASTED PRIME RIB</b> – herb crusted, oven roasted	17
<b>BEEF TENDERLOIN</b> – seared & sliced	21

# BREAKFAST & BRUNCH

minimum order of 15 for pick up, 25 for delivery, price per person

## **CONTINENTAL BREAKFAST** 11

Choice of 3 assorted Farrell pastries & seasonal fresh fruit (Scones, Muffins, Sweet Rolls, Pecan Sticky Buns)  
*orange juice & coffee available for +3/person*

## **SAVORY BREAKFAST BUFFET** 16

vegetable frittata, breakfast sausage, bacon, breakfast potatoes, seasonal fresh fruit, & muffins  
*orange juice & coffee available for +3/person*

## **OMELETTES MADE TO ORDER** 19

chef attended omelet station - with breakfast potatoes, seasonal fresh fruit, assortment of pastries

- STANDARD OMELETTE INGREDIENTS: diced ham, bacon, cheddar, swiss, mushrooms, tomatoes, onions, peppers, spinach, jalapeno, fresh salsa
- OMELETTE UPGRADES: tenderloin tips, shrimp, cold smoked salmon, crab, or lobster +5/person  
*(An \$100 chef on site fee attached for each Station Needed)*

## **BRUNCH BUFFET** - price per person, minimum 25 guests 29

two appetizer selections, one salad selection, two entrée selections, breakfast sausage, candied bacon, breakfast potatoes, assorted muffins & pastries, berry cream cheese tarts, cookies & brownies

### **APPETIZERS (choose two)**

domestic cheese presentation  
caprese bites  
crudité platter  
cured salmon platter +1.5/person  
shrimp cocktail +2/person

### **SALAD (choose one)**

caesar salad - crisp romaine, house made croutons, parmesan cheese, caesar dressing  
mixed green salad - cucumber, tomato, shaved red onion, croutons, ranch & herb vinaigrette  
bistro frisée - bacon, julienned apples, walnuts, bleu cheese, sherry vinaigrette

### **ENTREES (choose two)**

seasonal vegetable quiche  
french toast bread pudding  
bacon & cheddar frittata  
herb crusted salmon -white wine dill sauce  
citrus herb chicken - lemon pan jus  
roasted pork loin - whole grain mustard sauce  
chef attended omelette station +5/person  
breakfast scramble with choice of diced ham, bacon, cheddar, swiss, mushrooms, tomatoes, onions, peppers, spinach, jalapeno  
*scrambler upgrades: tenderloin, shrimp, smoked salmon, or crab +5/Person*  
apple-maple baked oatmeal- Vegetarian & GF  
hash brown casserole- red and bell peppers, onions, cheddar cheese

# BOXED LUNCHESES

maximum of 3 different selections from below | minimum of 15 items per order | \$16 per person  
sandwiches served w/ assorted chips & a cookie | additional condiments available upon request

## LUNCH SANDWICH BUFFET

minimum 25 guests | \$15 per person

select up to three sandwiches or wraps and one accompaniment:

### SANDWICHES

gluten free bread or wraps (+2/person)

**BLT** – wheat bread, brown sugar applewood smoked bacon, herb aioli, lettuce, tomato

**ITALIAN CLUB** - salami, pepperoni, pancetta, greens, cherry peppers, provolone, focaccia bread

**GRILLED CHICKEN** - cheddar, bacon, greens, herb aioli

**CHICKEN SALAD** - apples, grapes, walnuts, celery, croissant

**TURKEY CLUB** – bacon, Swiss, whole grain mustard, greens

**VEGGIE WRAP** - roasted butternut squash, mushrooms, roasted red bell peppers, goat cheese

**CHICKEN CAESAR WRAP** - grilled chicken, romaine lettuce, parmesan, Caesar dressing

### ACCOMPANIMENTS

**FRESH FRUIT**

**PESTO PASTA SALAD**

**CRUDITÉ & HUMMUS**

**MIXED GREEN SALAD**

**CAESAR SALAD**

**POTATO CHIPS**

# HOT LUNCH BUFFET

minimum 25 guests | buffet price per person based upon entrée selection

buffet includes one salad, one entrée, two accompaniments, assorted rolls & butter

## SALAD SELECTIONS

**CAESAR SALAD** - parmesan, focaccia croutons, romaine lettuce

**SPINACH SALAD** – spinach, arugula, strawberry, lemon thyme vinaigrette, goat cheese, pecans

**BISTRO SALAD** - bacon, green apples, walnuts, bleu cheese, tarragon vinaigrette

## ENTRÉE SELECTIONS

**CHICKEN PICATTA** – lemon herb cream with capers & fresh herbs 18

**OVEN ROASTED TURKEY BREAST** - seasonal chutney & pan jus 19

**WILD CAUGHT ATLANTIC COD** – choice of sauce americaine or lemon herb butter 22

**CHICKEN MARSALA** – roasted red bell peppers & sauteed mushrooms with marsala crème 18

**CAB TOP SIRLOIN** - mushroom demi-glace 26

**ROASTED PORK LOIN** - whole grain mustard cream, roasted red bell peppers 23

**SKIRT STEAK CHIMICHURRI** – vidalia onions, peppers 24

**HOUSE MADE LASAGNA** – Italian sausage, pomodoro sauce, parmesan, mozzarella, fresh pasta 21

VEGETARIAN OPTIONS: minimum 10 per order please

**VEGETARIAN LASAGNA** – eggplant, fresh spinach, pomodoro sauce, parmesan, mozzarella 19

**ROASTED CAULIFLOWER STEAK** – turmeric herb sauce 15

**GRILLED & SEASONED PORTOBELLO MUSHROOM** – pesto brood 16

ADD AN ADDITIONAL ENTREE FOR \$5 - \$12

# PLATED & SERVED DINNERS

minimum 25 guests | price per person based upon entrée selection

plated dinners include one salad, one entrée, two accompaniments, assorted rolls & butter

## SALAD SELECTIONS

**CAESAR SALAD** - parmesan, focaccia croutons, romaine lettuce

**BISTRO SALAD** - bacon, green apples, walnuts, bleu cheese, tarragon vinaigrette

**ICEBERG WEDGE SALAD** – bleu cheese crumbles, tomatoes, bacon, onion hay

**SPINACH SALAD** - arugula, spinach, strawberry, lemon thyme vinaigrette, goat cheese, pecans

**SHAVED BRUSSELS SPROUT SALAD** - kale, goat cheese, pecans, bacon, citrus vinaigrette

## ENTRÉE SELECTIONS

**GARLIC HERB CHICKEN** - citrus pan jus 29

**STUFFED BREAST OF CHICKEN** – prosciutto wrapped, goat cheese, herbs, mushrooms 31

**CHICKEN PICCATA** – lemon herb cream with capers & fresh herbs 28

**PORK TENDERLOIN MEDALLIONS** - Dijon white wine cream 32

**WILD CAUGHT ATLANTIC COD** – choice of sauce americaine or lemon herb butter 27

**CHICKEN MARSALA** – roasted red bell peppers & sauteed mushrooms with marsala crème 28

**CAB TOP SIRLOIN** - mushroom demi-glace 34

**BONE-IN PORKCHOP** – apple pear chutney 32

**FILET OF BEEF TENDERLOIN** – veal demi-glace 49

**RED WINE BRAISED BEEF SHORT RIBS** - fresh herbs 36

**FILET OF KING SALMON** - champagne dill cream 37

VEGETARIAN OPTIONS: minimum 5 per order please

**CAULIFLOWER STEAK (VEGETARIAN)**- seasoned and grilled 24

**PORTABELLO STEAK (VEGETARIAN)**- seasoned and grilled 25

*Duo entrée options:*

4 oz chicken - +7 | 2 grilled shrimp - +8 | 4 oz salmon - +9 | 3 oz wild caught Atlantic cod - +7



# BUFFET DINNERS

minimum 25 per order | price per person based upon entrée selection

buffet dinners include one entrée, three accompaniments, assorted rolls & butter

*appetizer & dessert courses may be added for additional charges as indicated below*

## ENTRÉE SELECTIONS

<b>GARLIC HERB CHICKEN</b> - citrus pan jus	29
<b>STUFFED BREAST OF CHICKEN</b> – prosciutto wrapped, goat cheese, herbs, mushrooms	31
<b>CHICKEN PICATTA</b> – lemon herb cream with capers & fresh herbs	27
<b>ROASTED SALMON</b> - white wine citrus sauce	34
<b>WILD CAUGHT ATLANTIC COD</b> – choice of sauce americaine or lemon herb butter	26
<b>CHICKEN MARSALA</b> – roasted red bell peppers & sauteed mushrooms with marsala crème	27
<b>CAB TOP SIRLOIN</b> - mushroom demi-glace	34
<b>HONEY GLAZED PORK LOIN</b> - pear & mustard compote	29
<b>TENDERLOIN FILET MEDALLIONS</b> - herbed butter & veal demi-glace	48
<b>HOUSE MADE LASAGNA</b> - pomodoro sauce, parmesan, mozzarella, fresh pasta	24

*Duo entrée options: 4 oz chicken - +7 | 2 grilled shrimp - +8 | 4 oz salmon - +9 | 3 oz Atlantic cod - +7*

<b>KIDS PLATE</b> – (minimum 5 per order) – chicken tenders, mac n' cheese, fresh fruit	11
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VEGETARIAN OPTIONS: minimum 5 per order please

<b>CAULIFLOWER STEAK (VEGETARIAN)</b> - seasoned and grilled	23
<b>PORTABELLO STEAK (VEGETARIAN)</b> - seasoned and grilled	24

## ACCOMPANIMENTS

CAESAR SALAD	FRESH GREENS SALAD
MAC N' CHEESE	BASIL PESTO RISOTTO
CAULIFLOWER GRATIN	SWEET CORN MAQUE CHOUX
PARMESAN POTATO HASH	GLAZED HEIRLOOM CARROTS
ROASTED YUKON POTATOES	HARICOTS VERTS
WHIPPED GARLIC MASHED POTATOES	GRILLED ASPARAGUS
ROASTED SEASONAL VEGETABLES	ROASTED BROCCOLINI

# SWEETS & TREATS

all desserts priced per person (unless otherwise noted)

## DESSERTS

**SNICKERDOODLE POUND CAKE** – cinnamon caramel, crème anglaise 9

**JUSTIN'S FAVORITE CHOCOLATE PIE** - Oreo crust, chocolate mousse, chocolate ganache 10

**CHEESECAKE PIE** - graham cracker crust, chocolate ganache layer 8

choice of chocolate sauce & chopped walnuts - or - macerated berries

**CARROT CAKE**- traditional cream cheese icing, walnuts 7

**SWEET CREAM PUFFS** (2 pcs per person) – filled with black cherry, lemon, or espresso cream 6

**PETIT FOURS TRAY** (3 pcs per person) – assorted sweet bites – chef selections 8

## OUR BREAD PUDDINGS

**SPRING – LEMON BLUEBERRY** – vanilla crème anglaise 9

**SUMMER – WHITE CHOCOLATE & STRAWBERRY** - berry coulis 10

**FALL – MAPLE CINNAMON BREAD PUDDING** - sweet bourbon sauce, candied walnuts 9

**WINTER – CHOCOLATE & CHERRY** – dried cherries, walnuts chocolate crème anglaise 10

*Justin Thompson*  
CATERING