

all seasons



all reasons

catering & event design

Buffet or Family Style

Roasted and Brined Young Turkey

Basted in Butter and Chardonnay

Served with Pan Jus Gravy and Ginger Cranberry Chutney

Carved to Order

Baked Bourbon Glazed Ham

Served with Apple Chutney

Carved to Order

Garlic Chive Mashed Potatoes

Cornbread Dressing

Leeks, Mushrooms, Chestnuts and Fresh Sage

Blue Lake Green Beans

Tossed in Compound Butter

Roasted Garnet Yams

Balsamic Glaze and Chervil

Mixed Baby Lettuces

Local Apples, Pears, Toasted Walnuts and Gorgonzola

Champagne Vinaigrette

Artisan Breads and Rolls

Citrus Ice Water, Gourmet Coffee & Hot Tea

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Buffet or Family Style

Slow Roasted Rib Eye

Carved to Order

Served with Au Jus, Horseradish and Crème Fraiche

Baked Pesto Rubbed Fillet of Salmon

Served with Basil Oil Hollandaise

Roasted Fingerling Rosemary Potatoes

Tuscan Three Cheese Ravioli

Sun Dried Tomato Crème

Tossed with Artichokes, Olives and Mushrooms

Finished with Shaved Parmesan & Fresh Basil

Sweet Potato and Fall Squash Puree

Broccoli and Baby Carrots

Herb Compound Butter

Sweet Butter Lettuce and Hazelnut Salad

Sweet Apples, Shaved Carrots, Scallions, Sonoma Chevre

Citrus Vinaigrette

Artisan Breads and House Focaccia

Citrus Ice Water, Gourmet Coffee & Hot Tea

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Cocktail Hors d'Oeuvres

A Selection of European and Domestic Cheeses

Served with Fresh Seasonal Fruit, Baguettes and Crackers

Antipasti and Crudités

Prosciutto, Coppa, Olives, Artichokes, Peppers,
Baby Carrots, Asparagus and Other Seasonal Delights

Petite Rib Eye Focaccia Sandwiches

Caramelized Onions, English Cheddar and Horseradish Aioli

Lump Crab Cakes

Roasted Chile Aioli

Tequila Lime Chicken Skewers

Raspberry Chipotle Sauce

Casino Style Stuffed Mushrooms

Italian Sausage, Asiago Cheese and Wrapped in Applewood Bacon

Shitake and Thai Ginger Spring Roll

Sweet Chile Dipping Sauce

Vine Tomato Bruschetta

Fresh Mozzarella, Basil, Shaved Garlic and Balsamic

Mesquite Grilled Baby Lamb Chops

Served with Cucumber Feta Tzatziki

Crispy Flat Bread Tostadas

Chunky Avocado, Roasted Corn Salsa and Crumbled Chevre Cheese

Citrus Ice Water, Gourmet Coffee & Hot Tea