

all seasons



all reasons

catering & event design

Buffet or Family Style

Wood Fired Beef Tenderloin

Served with Cabernet Reduction

Sun Dried Tomato Stuffed Breast Of Chicken

French Feta, Roasted Garlic, Fresh Basil and Bread Crumbs

Served with Blonde Sauce

Cappellini Pomodoro

Vine Tomatoes, Basil, Shaved Garlic and Romano Cheese

English Cheddar Potatoes Gratin

Grilled Seasonal Vegetables

Dijon Balsamic Glaze

Mixed Local Baby Lettuces

Golden Apples, Bartlett Pears, Toasted Walnuts, Gorgonzola
and Our Champagne Vinaigrette

Artisan Breads and House Foccacia

Dipping Oil and Butter

Citrus Ice Water, Gourmet Coffee & Hot Tea

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Plated Meal

~ Salad Course ~

Sweet Butter Lettuce Salad

Strawberries, Maui Onion, Baby Carrot, Blanched Almonds, Sonoma Chevre
Poppy Seed Vinaigrette

~ Entrée Course ~

Rosemary Bread Crumb Bone in Breast of Chicken
Braised Leek Blonde Reduction

Asiago Linguini

Shaved Garlic, Fresh Basil and Local Olive Oil

Steamed Pole Beans

(Sourced locally when available)

or

Pan Seared Salmon Fillet

Tomato Chutney and Lemon Butter Sauce

Asiago Linguini

Shaved Garlic, Fresh Basil and Local Olive Oil

Steamed Pole Beans

(Sourced locally when available)

or

Riverdog Farms Spinach and Caramelized Onion Souffle Roulaude
Roasted Red Pepper Coulis

Asiago Linguini

Shaved Garlic, Fresh Basil and Local Olive Oil

Steamed Pole Beans

(Sourced locally when available)

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Brunch

Wild Mushroom and Asparagus Quiche

Gruyere Cheese and Scallions

Chilled Prawn Cocktail

Lemons Wedges and Tabasco sauce

Sage Breakfast Sausages

Belgian Waffles

Fresh Berries, Whipped Cream and Maple Syrup

Roasted Baby Potatoes

Sweet Peppers, Mild Chiles, Tomatoes and Sour Cream on the side

Pecan Wood Bacon

Greek Style Salad

Hearts of Romaine, French Feta, Kalamata Olives, Tomatoes,
Sweet Onions, Cucumber and Red Wine Vinaigrette

Fresh Seasonal Fruit

Passion Fruit Dark Rum Custard Sauce

Croissants, Pastries and Artisan Breads

Whipped Butter, Preserves and Cream Cheese

Orange Juice

Cranberry Juice

Citrus Ice Water, Gourmet Coffee & Hot Tea