



CATERING MENU

Table of Contents

Hors d'Oeuvres	2
Food Stations	4
Breakfast & Brunch	5
Sandwich & Boxed Lunches	6
Lunch Buffet	7
Plated & Served Dinners	8
Buffet Dinners	9
Sweets & Treats	10

HORS D'OEUVRES

Items served stationary in chafers or passed (unless otherwise indicated)

price per piece | twenty pieces minimum order per item

STUFFED CREMINI MUSHROOM – boursin & sundried tomato basil, garlic aioli	3.25
SATAYS – options include – chimichurri beef, pesto chicken, or Cajun shrimp	4
HERBED MEATBALL - roasted pomodoro sauce, parmesan	3.5
SWEET CHILI GRILLED SHRIMP - avocado-radish slaw, diced cucumber	4
SALMON LOX ON EVERYTHING BAGEL CRISP - chive cream cheese	3.75
RICOTTA FRITTER - romesco, garlic herb aioli	3
JUMBO SHRIMP COCKTAIL - cocktail sauce, lemon zest	4
POKE TUNA TACO - crispy wonton shell, pico de gallo, sriracha lime aioli	5
CRABCAKE – sriracha aioli	4.5
CAPRESE BITES - tomato, fresh mozzarella, balsamic reduction, pesto	3.25
SHAVED ROAST BEEF - horseradish cream, toasted baguette	4
CREOLE SHRIMP & GRIT CAKE – pan jus	4
BRIE BITES - onion marmalade, granny smith apple, herbed crostini	3.5
FRIED CHICKEN & WAFFLE SLIDERS - sriracha honey glaze	4
HONEY GOAT CHEESE BITES - herbed crostini, whipped goat cheese, prosciutto with honey drizzle	3.5

CHAFERS & STATIONARY

BUFFALO CHICKEN DIP – (<i>chafer only</i>) tortilla crisps, crostini	3.5
SPINACH & ARTICHOKE DIP (<i>chafer only</i>) - broiled parmesan, pita triangles, crackers, fresh bread	3
ROASTED CORN & CRAB DIP (<i>chafer only</i>) - pita triangles, crackers, fresh bread	5
QUESO FUNDIDO - (<i>chafer only</i>) - cilantro, tortilla crisps, fresh salsa	3.5
BRUSCHETTA POMODORO – (<i>stationary only</i>) served with herbed crostini	3

SLIDERS

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

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, 8

vintage van gough, salami, pepperoni

IMPORT – Italian grana, Spanish manchego, Italian vecchio, 11

Dutch smoked gouda, prosciutto, capicola

OKIE – smoked bologna, ham, pickled vegetables, pepper, jack, pimento cheese, Seikles mustard 7

MEDITERRANEAN VEGETABLE PLATTER - artichoke hearts, marinated mushrooms, olives, 6

roasted red bell peppers, asparagus, hummus, pita triangles

FRESH SEASONAL FRUIT PLATTER - melon, citrus, berries, mint syrup drizzle 5

FRESH VEGETABLE CRUDITÉ & DIPS - traditional vegetable selections, hummus, 4.5

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 from 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 4

with chilli & cheese – add 1

CANDIED WALNUTS – 4 oz individual bags 12

CANDIED PISTACHIOS – 4 oz individual bags 15

CANDIED PECANS – 4 oz individual bags 10

FOOD STATIONS

priced per person | twenty-five person minimum per order

BUILD YOUR OWN SALAD	7
mixed greens shaved red onions, bleu cheese, ham, toasted walnuts, bacon, cheddar cheese, mozzarella, cucumbers, croutons, lemon thyme vinaigrette, ranch dressing, red wine vinaigrette	
TACOS & TOSTADAS - achiote roasted pork & green chile chicken	10
queso fresco, fresh cilantro, roasted tomato salsa, limes, flour tortillas, tostadas	
MAC N' CHEESE - build your own mac n cheese, assorted toppings	7
SLIDERS – choice of chicken or pork, served with jicama slaw and assorted toppings	9

CHEF ATTENDED FOOD STATIONS

requires one chef per 50 guests for an additional fee

RISOTTO STATION - seasonal selection of accompaniments, local cheeses, garnishments	8
PASTA STATION – choice of penne or fettucine marinara, pesto, alfredo	9
seasonal selection of accompaniments, local cheeses, garnishments	

CARVING STATIONS:

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

ROASTED TURKEY BREAST – fresh herbs	9
PORK TENDERLOIN – brined & roasted	12
ROASTED PRIME RIB – herb crusted, oven roasted	19
BEEF TENDERLOIN – seared & sliced	25

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 18

vegetable frittata, breakfast sausage, bacon, breakfast potatoes, seasonal fresh fruit, & muffins

orange juice & coffee available for +3/person

OMELETTES MADE TO ORDER 21

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 32

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 LUNCHES

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 | \$16 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 19

OVEN ROASTED TURKEY BREAST - seasonal chutney & pan jus 19

WILD CAUGHT ATLANTIC COD – choice of sauce americaine or lemon herb butter 23

CHICKEN MARSALA – roasted red bell peppers & sauteed mushrooms with marsala crème 19

TOP SIRLOIN STEAK - mushroom demi-glace 28

ROASTED PORK LOIN - whole grain mustard cream, roasted red bell peppers 24

SKIRT STEAK CHIMICHURRI – vidalia onions, peppers 26

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

TOP SIRLOIN STEAK - 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

GARLIC HERB CHICKEN - citrus pan jus	29
STUFFED BREAST OF CHICKEN – prosciutto wrapped, goat cheese, herbs, mushrooms	31
CHICKEN PICATTA – lemon herb cream with capers & fresh herbs	27
ROASTED SALMON - white wine citrus sauce	34
WILD CAUGHT ATLANTIC COD – choice of sauce americaine or lemon herb butter	26
CHICKEN MARSALA – roasted red bell peppers & sauteed mushrooms with marsala crème	27
TOP SIRLOIN STEAK - mushroom demi-glace	34
HONEY GLAZED PORK LOIN - pear & mustard compote	29
TENDERLOIN FILET MEDALLIONS - herbed butter & veal demi-glace	48
HOUSE MADE LASAGNA - pomodoro sauce, parmesan, mozzarella, fresh pasta	24
<i>Duo entrée options: 4 oz chicken - +7 2 grilled shrimp - +8 4 oz salmon - +9 3 oz Atlantic cod - +7</i>	
KIDS PLATE – (minimum 5 per order) – chicken tenders, mac n' cheese, fresh fruit	11

VEGETARIAN OPTIONS: minimum 5 per order please

CAULIFLOWER STEAK (VEGETARIAN) - seasoned and grilled	23
PORTABELLO STEAK (VEGETARIAN) - seasoned and grilled	24

ACCOMPANIMENTS

CAESAR SALAD	FRESH GREENS SALAD
MAC N' CHEESE	BASIL PESTO RISOTTO

CAULIFLOWER GRATIN
PARMESAN POTATO HASH
ROASTED YUKON POTATOES
WHIPPED GARLIC MASHED POTATOES
ROASTED SEASONAL VEGETABLES

SWEET CORN MAQUE CHOUX
GLAZED HEIRLOOM CARROTS
HARICOTS VERTS
GRILLED ASPARAGUS
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