



CATERING MENU

****We offer standard buffet catering or food truck menus****

WEDDING MENU \$ 40 per person.

- CHOICE OF ONE FRESH SEASONAL SALAD
- CHOICE OF ONE MAIN PROTEIN OR VEGGIE OPTION ENTRÉE OPTION
- CHOICE OF TWO SIDES
- ADD A SECOND ENTRÉE CHOICE (\$8 PER PERSON)

CHARGRILLED MAPLE GLAZED CHICKEN

Local maple syrup, heirloom marinated apple compote, fresh herbs

TUSCAN LEMON ROSEMARY CHICKEN

Grilled lemon, fresh rosemary, olive oil, roasted garlic

KATSU JAPANESE CHICKEN

Panko crusted chicken with pickled Japanese mirin soy veggies

PAN SEARED MAHI MAHI

Sherry-bacon butter or New England panko butter crust

ROASTED BUTTERNUT SQUASH

Guajillo-maple glaze, smoked paprika cauliflower crema, garlic confit, and herbs

ANGUS BRAISED BEEF +\$10

Malbec-Birra Sauce, caramelized onions, herbs

CHARGRILLED SOUTHWESTERN SIRLOIN STEAK +\$10

Parsley-Cilantro Lime Chimichurri sauce, pickled red onion

GRILLED SALMON +\$10

Served with Korean BBQ glaze or dill lemon crème fraîche
guajillo-maple glaze, smoked paprika cauliflower crema, garlic confit, and herbs



WEDDING MENU CONTD.

SALADS

Field Greens

Heirloom tomato, cucumber, watermelon radish, carrot, pickled red onion hibiscus-lime vinaigrette

Caesar

Mixed romaine & kale greens, rustic croutons, shaved Parmesan, lemon, classic Caesar dressing

Roasted Red Beet-Apple

Arugula-Field Greens, Herb Vermont goat cheese, crispy shallots maple-apple cider vinaigrette

SIDES

Roasted Red Bliss Potatoes

Fresh thyme, roasted garlic, olive oil

Mashed Potato

Yukon gold, parmesan, scallion.

Truffled Creamy Four Cheese Mac & Cheese

Crispy panko crust

Toasted Quinoa

Raisins, sliced almonds, Manchego cheese, leafy greens, sherry vinaigrette

Grilled Seasonal Vegetables

Zucchini, squash, asparagus, onion, carrot

Blistered Fresh Green Beans

Toasted almonds, olive oil, lemon zest

Coleslaw

Green and red cabbage, carrots, parsley, Old Bay vinaigrette dressing



SOUTHERN BBQ \$40 per person

served with pickles & BBQ sauce & hot sauce.

- CHOICE OF ONE FRESH SEASONAL SALAD
- CHOICE OF TWO PROTEINS
- CHOICE OF TWO SIDES
- ADD A THIRD ENTRÉE CHOICE (\$ PER PERSON)

Pulled Pork Low & Slow smoked rubbed pork shoulder

Char Grilled Chicken 7 season rub & citrus marinade

Chopped BBQ Beef add \$8 KC style shredded succulent and delicious

Char Grilled Seasonal Veggies Herb marinated, healthy

TEX MEX MENU \$35 per person

Grilled Adobo Chicken,

Carnitas Pork,

Roasted Veggies,

Chipotle Beef

Pan Seared Shrimp +\$5

Blackened Mahi Fish +\$5

Lobster (Market Price)

Seasoned Latin Yellow Rice, Baby Spinach, Black Beans, Street Corn Salad, Chimichurri Lime Cabbage, Mexican Cotija Cheese, Mont Jack Cheese, Fresh Cilantro, Pickled Onion, Chipotle-Lime Crema, Lime Wedges, Guacamole, Tomatillo & Roja Salsa, Chips & Tortillas

****China plates and silverware or bamboo disposables and roll ups not included****



STATIONARY APPETIZERS

IMPORTED & DOMESTIC CHEESE BOARD A mixture of the finest cheeses sourced Locally & European served with fresh grapes, candied nuts, honey, fig jam, crackers, fresh baked breads **\$12**

CHARCUTERIE BOARD Prosciutto, Coppa, Salami, Pork Rilette, pickled veggies/ grain mustard/ cranberry mustard, Marcona almonds/crostini & breads **\$14**

CHICKEN WINGS or TENDERS, Buffalo, BBQ, or Adobo rub
Served with carrots, celery, ranch or blue cheese dressing **\$12**

QUESADILLAS, Grilled Adobo Chicken, Veggie or Cheese
served with salsa and sour cream **\$12**

MINI TACO BOARD Grilled Adobo Chicken, Carnitas Pork, Roasted Veggies, Chipotle Beef
Chimichurri cilantro lime cabbage, cotija cheese, cilantro pickled red onion, chipotle-lime crema, limes **\$10**

MEDITERRANEAN BOARD

Mixture of citrus marinated olives, grilled zucchini & squash, roasted red peppers, grilled herb roasted mushrooms, tomato-mozzarella/basil, hummus-Zatar, tzatziki, pita chips, sliced baguette **\$12**

DIPS & CHIPS

Guacamole, Tomatillo & Roja Salsa, Chips **\$8**

COCKTAIL SHRIMP GF

Poached shrimp cocktail, cocktail sauce, fresh lemon wedges coriander aioli (MP)

CRUDITE PLATTER GF

Mixture of vegetables, carrots/broccoli, peppers, cucumbers, beans, tomatoes, celery, yogurt oregano dip **\$8**

DESSERTS

Sheet Cakes

Vanilla, Chocolate, Strawberry Short Cake, Carrot

Mini Cupcakes

Chocolate, Red Velvet, Vanilla

Pies

Apple, Blueberry, Lemon Meringue, Cheesecake

Cookies

Chocolate Chip, Sugar, M&M, Heath

Bars, Brownies, Blondies, Lemon Bars, Raspberr



FOOD TRUCK MENUS

BURGER & FRIED CHICKEN MENU \$20pp

Angus Beef Burger or Fried Chicken Schnitzel, Served with Coleslaw & French Fries or Truffle Fries

Brioche roll, cheese, tomato, romaine, bacon, pickles, Chipotle Aioli, Mustard, Ketchup

FLATBREAD PIZZA MENU \$20pp

Choose 3 options:

Margherita, fresh mozzarella, crushed tomato, basil, olive oil

Pepperoni, mozzarella, crushed tomato, roasted garlic

Cheese, mozzarella, crushed tomato, olive oil

Sausage, caramelized onion, crushed tomato, roasted garlic

Veggie, seasonal roasted vegetables, caramelized onion, crushed tomato, roasted garlic

Choose: Mixed Greens, cukes, tomatoes, carrot, honey balsamic or Caesar

LOBSTER ROLL & CLAM CHOWDER MENU (MP)

Fresh Local Lobster, toasted brioche roll, light mayo, lemon, greens served with coleslaw & fries

Clam Chowder, light cream, potatoes, crispy bacon, oyster crackers

NEW ENGLAND BBQ \$20pp

Angus Beef Burgers, Grilled Chicken, BBQ Pulled Pork, Veggie Burgers

French Fries, coleslaw, pickles, cheese, lettuce, tomato, rolls BBQ sauce, ketchup, mustard

****TAXES AND LABOR NOT INCLUDED WITH BOTH BUFFET AND FOOD TRUCK SERVICES****

****USE OF OUTSIDE CATERER INCURS FEE OF \$120**