

Buffet

PASSED AND STATIONED APPETIZERS

CHARCUTERIE (STATIONED)

ASSORTED CURED MEATS | CHEESES | NUTS | CRACKERS
PICKLED VEGETABLES | FRUIT | ETC.

FRESH TOMATO & MOZZARELLA PLATTER (STATIONED)

BASIL OIL | BALSAMIC GLAZE

VEGETABLE SPRING ROLLS (PASSED)

TROPICAL SAUCE

PIGS IN A BLANKET (PASSED)

YELLOW MUSTARD

BAKED BRIE PITA (PASSED)

RASPBERRY | WALNUTS

PETITE CRAB CAKES (PASSED)

ROASTED RED PEPPER AIOLI

MAIN COURSE

SEASONAL SALAD STATION (EX. FALL)

MIXED GREENS | CARAMELIZED ONION

TOASTED WALNUT | FRESH SLICED APPLE

SHAVED PARMESAN | POMEGRANATE-BALSAMIC VINAIGRETTE

SEASONED ROASTED RED POTATOES

HOUSE SEASONING

HOUSE ROASTED VEGETABLE BLEND

BRUSSELS SPROUTS | BROCCOLI | RED ONION | CARROTS

HOUSE SEASONING | OLIVE OIL

CAJUN RED SNAPPER

MANGO JALAPENO SALSA

CRISPY WHOLE CHICKEN (QUARTERED)

MAPLE SRIRACHA SAUCE

BRAISED BONELESS BEEF SHORT RIB

HORSERADISH DIJON CREAM SAUCE