



# SAMPLE

## BUFFET STYLE \$49++ /GUEST

### Appetizers (choose 3)

BEEF SLIDERS W/ BACON RED ONION JAM  
TOMATO & GOAT CHEESE BRUSCHETTA  
PIGS IN A BLANKET W/ MUSTARD  
TOMATO MOZZARELLA BITES W/ BASIL OIL

CAJUN SHRIMP SKEWERS  
TRUFFLE PARMESAN TOTS  
BLT SKEWERS  
CRISPY CHICKEN & WAFFLES W/ MAPLE GLAZE

### Mains (choose 2)

PORK LOIN W/ APPLE CHUTNEY  
GARDEN VEGETABLE LASAGNA  
CHICKEN PARMESAN W/ FRESH MOZZARELLA

CRAB STUFFED TILAPIA W/ IMPERIAL SAUCE  
SLICED BISTRO STEAK W/ CHIMICHURRI  
CAJUN RED SNAPPER W/ GRILLED PINEAPPLE

### Sides (choose 4)

JALAPENO WHIPPED SWEET POTATOES  
SMOKED BACON MAC & CHEESE  
ZA'ATAR COUSCOUS  
CARAMELIZED ONION MASHED POTATOES  
HOUSE SALAD W/ TOMATOES, CUCUMBERS, RED ONION & BALSAMIC VINAIGRETTE

HONEY GLAZED BABY CARROTS  
MAPLE SRIRACHA CRISPY BRUSSELS SPROUTS  
GARLIC BUTTER MUSHROOMS  
GRILLED ZUCCHINI W/ BASIL OIL

### Additions

DESSERT (+\$7/GUEST PER SELECTION)

\*SUBSTITUTE (1) SIDE FOR (1) DESSERT NO ADDITIONAL COST

CHEF'S SIGNATURE BRIOCHE BREAD PUDDING  
TIRAMISU CUPS (TRADITIONAL)

RED VELVET CUPCAKES  
N.Y. CHEESECAKE BITES

LATE-NIGHT SNACKS (+\$7/GUEST PER SELECTION)

PLANTAIN CHIPS W/ GARLIC AIOLI  
POPCORN BAGS (CHEDDAR OR CARAMEL)

ICE CREAM SANDWICHES  
PIZZA BAGEL BITES

COFFEE & TEA SERVICE INCLUDED

VIEW OUR PORTFOLIO FOR MORE OPTIONS & WORKSHEET

