



CREATE YOUR OWN BUFFET STYLE \$54++/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
PROSCIUTTO MELON BITES W/ BALSAMIC GLAZE
CRISPY CHICKEN & WAFFLES W/ MAPLE SYRUP

Mains (choose 2)

PORK LOIN W/ HORSERADISH DIJON CREAM
SLICED BISTRO STEAK W/ GARLIC BUTTER
CHICKEN PARMESAN W/ FRESH MOZZARELLA
CAVATAPPI ALFREDO

CRISPY CHICKEN W/ MAPLE SRIRACHA GLAZE
ROASTED VEGETABLE LASAGNA
CAJUN RED SNAPPER W/ TROPICAL SALSA
BRAISED BEEF SHORT RIB +\$3/GUEST

Sides (choose 4)

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

WILD RICE
SMOKED BACON MAC & CHEESE
ZA'ATAR COUSCOUS
CREAMY MASHED POTATOES
ROASTED RED POTATOES
HOUSE SALAD W/ TOMATOES, CUCUMBERS, RED ONION & BALSAMIC VINAIGRETTE

HONEY GLAZED BABY CARROTS
MAPLE SRIRACHA CRISPY BRUSSELS SPROUTS
GARLIC PARMESAN ROASTED BROCCOLI
GRILLED ZUCCHINI W/ BASIL OIL
ROASTED ASPARAGUS +\$1/GUEST

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 (+\$8/GUEST PER SELECTION)

PB & J SANDWICHES
POPCORN BAGS (CHEDDAR OR CARAMEL)

ICE CREAM SANDWICHES
BURRITOS (CHICKEN & BEEF)