

# Displays

	<u>Medium</u> Serves 50-75	<u>Large</u> Serves 80-150
Fresh Fruit Display With choice of Chocolate or Strawberry Yogurt	<b>\$260</b>	<b>\$500</b>
Garden Vegetable Display With choice of Ranch or French Onion Dip	<b>\$280</b>	<b>\$560</b>
Assorted Cheese Display Served with Table Crackers	<b>\$340</b>	<b>\$640</b>
Antipasto Display With Assorted Italian Meats, Cheeses, Olives, Peppers & Crudit�	<b>\$400</b>	<b>\$760</b>
Charcuterie Display With Assorted Meats, Soft/Hard Cheeses, Fresh/Dried Fruits, Pickled Veggies, Sweet & Savory Dips/Spreads, Breads & Crackers	<b>\$675</b>	<b>\$1200</b>
Poached/Smoked Seafood Display Poached Whole Salmon, Smoked Trout, Smoked Whitefish, Smoked Shrimp, Scallops & Mussels, Capers & Onion		<b>\$1400</b>

# Hors D'oeuvres

**Priced Per Dozen – Minimum of 1 dozen**

## HOT SELECTIONS

Meatballs Choice of BBQ / Sweet & Sour / Swedish	<b>\$24</b>
Grilled Chicken Thigh Skewers With Bistro Sauce	<b>\$26</b>
Grilled Chicken Breast Skewers With Bistro Sauce	<b>\$28</b>
Assorted Mini Quiche Swiss Cheese & Bacon / Florentine <span style="color: blue;">V</span> Three Cheese <span style="color: blue;">V</span> <span style="color: red;">GF</span> / Cheese & Ham <span style="color: red;">GF</span>	<b>\$24</b>
Fillo Wrapped Asparagus <span style="color: blue;">V</span> With Asiago & Bleu Cheeses	<b>\$32</b>

## COLD SELECTIONS

Jumbo Shrimp on Ice With Zesty Cocktail Sauce	<b>\$36</b>
Assorted Pinwheels Beef, Ham, Turkey, Egg	<b>\$18</b>
Caprese Skewers <span style="color: blue;">V</span> With Balsamic Glaze	<b>\$24</b>
Antipasto Skewers Salami, Olives, Tortellini, Basil, Grape Tomatoes, Mozzarella	<b>\$28</b>
Smoked Salmon Bites Atop Water Crackers w/Cream Cheese	<b>\$38</b>

# Traditional Fare

(A traditional buffet set up)

**One Entrée - \$45    Two Entrée - \$55**  
**Add a Carving station - \$\$ per person**

## **Breads – Select One**

Sweet Yeast Dinner Roll, Petite French Roll,  
Herb Focaccia, Ciabatta

## **Salads – Select One**

Tossed Salad with Assorted Toppings and Dressings  
Spinach, Mandarin Oranges, Pecans, Red Onion, Feta  
Kale, Quinoa, Roasted Corn, Black Beans, Onion, Peppers, Lemon Herb Vinaigrette  
Caesar Salad  
Ranch Seashell Pasta Salad

## **Entree Options – Select One or Two**

Lemon Pepper Chicken – Lemon Pepper Grilled Chicken breast with Parmesan cream  
Chicken Piccata – Sautéed Chicken Breast with Capers, Lemon, Garlic & White Wine  
Chicken Forestiere – Sautéed Chicken breast with Roasted Leek & Forest Mushroom Sauce  
Tuscan Chicken – Seasoned grilled Chicken breast with mushrooms, Spinach, Sun-dried Tomatoes,  
Cream Sauce

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Stuffed Chicken – Spinach & Boursin Cheese Stuffed Chicken Breast with Roasted Red Pepper Cream  
Stuffed Chicken – Bacon, Chili & Cream Cheese Stuffed Chicken Breast with Roasted Garlic Cream

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Roasted Pork Loin with Red Wine Demi Glaze  
Roasted Pork Loin with Orange Glaze  
Roasted Pork Loin with Amaretto Spiced apples

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Stuffed Pork Loin – Apple & Bacon Stuffed Pork Loin  
Stuffed Pork Loin – Spinach, Roasted Red Pepper & Mozzarella Stuffed Pork Loin

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Beef Tips with Three Peppercorn Cream  
Peppered Beef Tips with Brandy, Basil Dijon Cream

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Baked Dill Salmon with Fennel, Celery, Apple Slaw  
Honey Pepper Baked Salmon

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Pasta Primavera – Sautéed Squash, Zucchini, Carrots, Peppers, Cauliflower and Mushrooms with 6  
Cheese Stuffed Sacchetti in a Lemon Beurre Blanc [V](#)

Ravioli – Spinach Mascarpone Stuffed Ravioli with Marinated Roma Tomatoes in a Beurre Blanc [V](#)

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**Carving Station – Seasoned Prime Rib – add \$8 per person**  
**Herbed Beef Tenderloin – add \$12 per person**

## **Starch Options – Select One**

Garlic Herb Mashed Potatoes  
White Cheddar Rosemary Mashed Potatoes  
Steamed Yukon Gold Potatoes with Butter & Parsley  
Roasted Redskin Potatoes  
Roasted Russian Fingerlings  
Rice Pilaf  
Wild Rice

## **Vegetable Options – Select One**

Green Beans & Parisian Carrots  
Green Bean Almondine  
Lemon Garlic Asparagus  
Roasted Root Vegetables  
Asian Blend – Broccoli, Green beans, Mushrooms, Red pepper, Onion  
Northwest Blend – Broccoli, Baby carrots, Green beans, Yellow carrots, Wax beans, Red pepper  
Sicilian Blend – Green beans, Carrots, Cauliflower, Red pepper, Yellow pepper, Onion

# Elegant Fare

(A unique buffet set up)

**Mix & Match any 4 Stations to create your buffet line**

**\$70 per person**

**\*Add \$50 flat fee for each Chef attended Station\***

**Cooking live for you and your guests**

## **Salad Station**

Mixed Greens, Cherry Tomatoes,  
Cheddar Monterey Cheese Blend,  
Cucumbers, Shredded Carrots,  
Sliced Egg, Sliced Mushrooms,  
Dried Cherries, Croutons,  
Dressings: Ranch, Italian,  
Balsamic, Raspberry Vinaigrette

## **Taste of India**

Tandoori Style Chicken Thighs  
Chicken Tikka Masala  
Style Rice  
Basmati Rice  
Warm Naan Bread

## **Taste of Mediterranean**

Spring Greens with Orange Fennel Vinaigrette  
Vegetarian Mediterranean Pasta (Hot)  
Mediterranean Style Chicken Breast (Hot)

## **\*Taste of Hawaii\***

Hawaiian Pineapple salad  
Huli Huli Chicken Breast (Hot)  
\*Hawaiian Garlic Shrimp\* (Hot)  
Hawaiian Style Rice

## **\*Taste of Italy\***

Balsamic Pasta Salad (Cold)  
Chicken Tortellini Carbonara (Hot)  
Pasta Primavera with garlic herb Pappardelle  
in Roasted Red Pepper Beurre Blanc (Hot) ✓

## **\*Taste of Ocean Jewels\***

\*Shrimp/Scallop Scampi\* (Hot)  
Jumbo Shrimp with Zesty Cocktail Sauce (Cold)  
Smoked Scallops, Shrimp & Mussels, Indian  
Smoked Whitefish, Smoked Trout (Cold)

## **\*Taste of Home (USA)\***

\*Chef Carved Prime Rib  
Roasted Redskin Potatoes  
Garlic Herb Mashed Potatoes  
Gourmet Mac & Cheese  
Sautéed Vegetable Medley

## **\*Taste of Asia\***

Asian Quinoa Salad  
\*Vegetarian Pad Thai\* (Hot)  
Thai Grilled Chicken Thighs (Hot)  
Fried Rice

# Wedding Dessert Selection

Are you planning on only having a cake topper for cutting and photo opportunities and are worried about what sweet to treat your guests with? Worry no more, we have you covered!  
Take a look at our Wedding Worthy Dessert Selection.

## Al a Carte

All Al a Carte desserts will be plated individually and displayed buffet style

Mini Red Velvet Layer Cakes.....	\$6	Minimum of 24
Mini Key Lime Pie.....	\$7	Minimum of 24
Mini Tiramisu.....	\$8	Minimum of 24
Mini Triple Mousse Cakes .....	\$9	Minimum of 24
Mini Vanilla Bean Brulé Cheesecake.....	\$10	Minimum of 24
Strawberry Dessert Shots.....	\$5	Minimum of 24
Chocolate Brownie Dessert Shots.....	\$5	Minimum of 24