



Your Vision, Your Style, Our Expertise

Signature Service

Let our full-service team help ensure your event is perfect. Our hand-selected staff delivers on our high standard of service and we are happy to handle menu planning, set up, table ware, rentals, food service, bar services and clean up, leaving you to enjoy your event with the peace of mind that everything will go as planned. We are also happy to recommend other vendors that we know and trust, who are equally committed to your event.

A Cut Above Details

Our menus are designed to serve a minimum of 25 people or more.

A surcharge of \$50 will be added for events set for delivery before 7:00am.

A guaranteed number of guests attending the event is due with the event booking, final guest count can increase but not decrease from the guaranteed count.

The final guest count attending the event is due fourteen (14) days prior to the event

Non-refundable 50% deposit is due upon signing of the contract

Final payment is due fourteen (14) days prior to the event when final guest count is given. If event is booked within 14 days of the event, the final guest count and full balance will be due at the time of contract signing.

Event deposits and final balances are payable with cash, check or credit card. We accept Visa, Mastercard, American Express or Discover.

A 3% service charge will be added to credit card payments over \$2000

Invoicing is available upon completion of a House Account Request Form

Dietary Restrictions Denoted:

V: Vegetarian

VV: Vegan Vegetarian

GF: Gluten Free

DF: Dairy Free



Dinner Buffets

All buffets include 1 salad option, protein option(s), 2 side options, artisan rolls and house made garlic herbed butter, iced tea & water

Single Entrée Buffet: \$29.95

Dual Entrée Buffet: \$36.95

Triple Entrée Buffet: \$42.95

Salads

Mixed Greens Salad

Mixed Greens, cucumber, tomato, shredded cheddar cheese and herbed croutons served with honey citrus vinaigrette

Harvest Salad

Mixed greens, dates, apricots, candied pecans and goat cheese served with honey citrus vinaigrette dressing

Caesar Salad

Crisp Romaine lettuce, cherry tomatoes, herbed croutons and Parmesan cheese served with creamy Caesar dressing

Asian Salad

Crisp romaine, Napa cabbage, Mandarin oranges, crispy chow Mein noodles, sliced almonds and cilantro served with sesame ginger vinaigrette

Strawberry Spinach Salad

Baby spinach, fresh strawberries, toasted almonds and goat cheese served with poppyseed dressing

Chop Chop Salad

Romaine lettuce, salami, black olives, diced tomatoes, fresh mozzarella and shaved parmesan cheese served with an Italian vinaigrette

Southwest Cobb Salad

Grilled chicken, roasted corn, cheddar cheese, scallions, avocado, tomatoes and black olives served with chipotle ranch dressing

Sun-Dried Tomato Quinoa Salad

Red & white quinoa mixed with sun-dried tomato pesto & black olives tossed in an herb vinaigrette



Entrees

Chicken

Roasted Airline chicken breast, sun dried tomato pesto rosso with a touch of cream (GF)

Lemon and scallion marinated Pan Roasted chicken breast with a caper herb beurre blanc (GF, DF)

Pan seared airline chicken breast with a Boursin & stone ground mustard fusion

Herb grilled chicken breast with local maple bourbon sauce and caramelized onions (GF, DF)

Marinated chicken breast topped with char-roasted Indiana sweet corn relish (GF, DF)

Oven roasted airline chicken breast with a sweet Marsala demi (GF, DF)

Herb & garlic encrusted boneless chicken thigh and pan sauce

Adobo marinated chicken breast with blistered tomatillo chutney (GF, DF)

Seasonal bacon wrapped stuffed chicken breast

Blackened spiced chicken with a fresh mango salsa (GF, DF)

Beef

Braised short ribs with bacon jam and red wine reduction (GF, DF)

Marinated skirt steak with herb gremolata (GF, DF)

Sliced Filet of Beef with a Gorgonzola cream sauce or Peppercorn demi glaze

Herb marinated flank steak sliced and topped with romesco sauce

Eight Hour Beef Brisket served with Sherried horseradish cream sauce (GF)

\$4 pp upgrade

Carved Prime Rib with au jus, fresh horseradish & sherried horseradish cream (GF)

\$4 pp upgrade with \$250 chef on site fee

Carved grilled beef tenderloin accompanied by au jus and freshly grated horseradish (GF, DF)

\$4 pp upgrade with \$250 chef on site fee



Pork

Pecan crusted pork medallions with a local bourbon mustard (GF)

Roasted pork tenderloin with local Amish apple butter, caramelized onions and bacon jam (GF, DF)

Braised pork roast with a rosemary citrus jus (GF, DF)

Seafood

Fresh herb crusted salmon seared in garlic and olive oil with fresh dill sauce (GF)

Pan roasted salmon with a mango salsa or a tart sundried tomato relish (GF, DF)

Poached White Fish with a saffron lemon beurre blanc

Macadamia Nut Crusted Mahi-Mahi with a citrus cream sauce

Grilled swordfish with a charred lemon salsa

\$6 pp upgrade

Oven roasted sea bass with blistered tomatoes, caramelized shallots, caper berries and brown butter sauce. (GF)

\$6 pp upgrade

Split Maine Lobster Tails with drawn butter and lemon

Market Price

Pasta

Farfalle pasta with roasted butternut squash and caramelized onions in a light sage cream sauce (V)

Seasonal stuffed ravioli with a chef inspired sauce

Classic or White Vegetarian Lasagna

Mediterranean style pasta with grilled shrimp, artichokes, olives and tomatoes

Fusilli with Gorgonzola and Mushroom Sauce

Cavatappi with sliced blackened chicken & Cajun cream sauce or savory roasted chicken a la vodka

Shrimp penne with pesto and sun-dried tomatoes



Vegetarian & Vegan

Ratatouille & Orzo stuffed Portobella Mushroom cap topped with Romano cheese (V)

Seasonal Vegetable Wellington (V)

Spring Vegetable Risotto (V, GF)

Roasted Cauliflower Vindaloo with chickpeas (VV)

Sesame ginger tofu and Seasonal vegetable stir-fry (VV)

Sides

Starches

Herb roasted tricolored baby potatoes

Roasted Fingerling potatoes

Mashed Potatoes

Choose one: Roasted Garlic, White Truffle,
Horseradish or Butter Chive

Skin on Smashed potatoes

Choose one: Loaded or Chipotle Cheddar

Roasted sweet potatoes with maple butter and
brown sugar

Potato Leek au Gratin

Homemade Macaroni & Cheese

Seasonal Risotto

Parmesan Risotto Cakes

Roasted Vegetable, Barley, Farro & Quinoa Pilaf

Creamy Polenta with caramelized Onions

Rigatoni with Tomato Basil Marinara

Vegetables

Roasted Tri-color Baby Carrots with gremolata

Roasted Seasonal Vegetables

Grilled Asparagus

Green Bean Sautee

Southern Style Green Beans

Roasted Charred Broccolini

Roasted Corn Succotash

Duck Bacon Roasted Brussels Sprouts