

Appetizers

Served on a buffet – each order feeds approximately 25 people.

Bison Sliders with Gorgonzola Sauce

Caprese Skewers

Hummus Wheels

Hollowed out cucumber bites filled hummus and topped with feta.

Deviled Eggs

Stuffed Mushrooms

Filled with a blend of cheeses, veggies, and breadcrumbs.

Chicken Wings

Assorted spicy buffalo, smoky BBQ, and sweet chili sauces.

Vegetable Crudités

Spinach and Artichoke Dip

Rich and creamy dip with fresh fried tortilla chips.

Cheese and Cracker Plate

Add assorted deli meats

Steamed Mussels

Blue Mussels steamed with a lemon beurre blanc with garlic, shallots, and tomatoes.

Fruit Skewers

Served with honey yogurt dip

Chocolate Dipped Strawberries

Entrees

Each entrée includes a salad
and your choice of two sides.

Chicken

French Onion Chicken

Chicken breast resting in balsamic reduction w/
caramelized onion and topped w/ Swiss cheese.

Tuscan Chicken

Tender chicken breast resting in a white wine sauce with
Roma tomatoes, artichoke hearts, and mushrooms.

Honey Glazed Game Hen

Cornish Game Hen roasted and brushed w/ a honey
orange glaze.

Steak

Strip Loin Steak

Served with sautéed onions and mushrooms in a light
red wine sauce.

Marinated Flank Steak with Pepper Rub

Marinated and rubbed with a cracked peppercorn mix
and seared at high heat.

Bison Teres Major

A cut to rival the tenderloin. Simply seasoned w/ salt &
pepper, finished to a Medium Rare. Served w/
Chimichurri.

Herb Crusted Prime Rib – Carving Station

Rubbed with coarse salt and an herb blend and slow
roasted. Served with horseradish cream.

Fish & Seafood

Shrimp Scampi

Grilled and served in a garlic butter sauce.

Crab Cakes

Blue crab meat mixed w/ herbs, garlic, celery, and a
Dijon sauce. Lightly breaded w/ Panko and fried for a
crispy finish.

Rosemary Salmon Filet

Baked with rosemary butter and lemons.

Pork

BBQ Bacon Wrapped Pork Loin

Crisp bacon around moist pork loin and brushed w/
our house made blueberry BBQ sauce.

Apple Glazed Pork Tenderloin

Sweet apples with balsamic vinegar reduced and slow
cooked over pork tenderloin.

Vegetarian

Stuffed Potato Cakes

Mushrooms, zucchini, and onions in a fried potato cake
w/ a Dijon sauce
Vegan and Gluten Free

Marinated Portabella Steak

Topped with fresh basil, artichokes, roasted red
peppers, and parmesan.

Quinoa Stuffed Bell Pepper

Roasted bell pepper filled with quinoa, zucchini, onions,
yellow squash, marinara, and topped with mozzarella

Sides

Salads

Garden

Mixed greens topped with cucumbers, carrots, red onion, and cherry tomatoes.

Caesar

Chopped Romaine tossed with Caesar dressing and parmesan cheese.

Caesar Deluxe

Whole Romain hearts topped w/ parmesan crisps, vibrant heirloom tomatoes, bacon, and Caesar dressing.

Greek

Mixed greens with red onions, Kalamata olives, cucumbers, feta cheese, and bell peppers served with red wine vinaigrette.

Summer Berry Salad

Baby spinach w/ strawberries, blueberries, feta cheese, red onions, cucumbers w/ balsamic vinaigrette.

Vegetables

Bacon Green Beans

Sautéed green beans tossed with crispy bacon and seasoned with a touch of lemon.

Roasted Veggies

Yellow squash, zucchini, bell peppers, mushrooms, garlic, and onions lightly seasoned and roasted to perfection.

Balsamic Brussel Sprouts

Baked and finished w/ a sweet balsamic reduction.

Starches

Cilantro Black Bean Quinoa

Hearty quinoa warmed with black beans, corn, vegetable stock, and tossed with fresh cilantro.

Rosemary Red Potatoes

Roasted and tossed with fresh rosemary and a touch of olive oil.

Garlic Mashed Potatoes

Red skin potatoes mashed with heavy cream and fresh garlic.

Whipped Sweet Potatoes

Whipped creamy w/ butter & brown sugar.

