Premier Buffet Menu Selections

This Package includes 4 selections of Appetizers, 2 Entrees, 3 Sides and Artisan Bread and Butter. Premium Appetizer Service, additional entrees and sides and beverage and dessert packages can be added for an additional cost.

Appetizers

Choose 4 selections

Seasonal Meat and Cheese Grazing Platters

Spinach Artichoke Pesto Tarte Soleil

Seasonal Bruschetta with Crostini - may include Tomato Basil, Roasted Butternut, Watermelon Feta, Mushroom, Roasted Zucchini, or Asparagus

Eggplant and Sweet Pepper Caviar with Toasts

Vegetable Plate with Seasonal Flavored Hummus

Whipped Chevre with Seasonal Jams, Pestos, Chutney and Crackers

Quick Pickled and Marinated Antipasti Farm Plate

Antipasti Skewers

Caprese Skewers

Premier Appetizer Upgrade - Choose 2-4 for additional cost

Minted Lamb Meatballs

Pears and Blue Cheese Platter with Honey

Top Sirloin Bites with Roasted Vegetable and Garlic Aioli

Mini-Meatballs in Marinara Sauce

Chicken Skewers with Roasted Seasonal Vegetable and Peanut Sauce

Cucumber Cups with Salmon Cream Cheese Mousse

Baby Potatoes with Truffled Mushrooms and Chives

Stuffed Crimini Mushroom with Feta, Pear, Walnuts and Thyme

Premier Buffet Menu Selections

Entrees

Choose 1 selection from each group. If you would like both selections from Group 1, there will be a market price fee added to the base price.

Group 1

Sous Vide and Grill Finished Tri-Tip with
Red Wine Demi-Glace or Chimichurri

Grilled Wild Salmon with Lemon Cream Sauce, Citrus and
Fresh Herbs or a Seasonal Fruit Salsa

Citrus Ginger Grilled Albacore Tuna with Roasted Red Pepper Sauce

Beef Bourguignon

Group 2

Mediterranean Herbed Chicken Breast and Thighs in Pan Sauce

Curried Butter Cream Sauce Roasted Chicken Breast and Thighs

Chicken Breast in Tarragon Cream Sauce

Ragu topped Polenta - Vegetarian and Beef options

Pasta with Creamy Pecorino Parmesan Sauce and Seasonal Vegetables

Rosemary Pork Tenderloin with Seasonal Fruit Chutney

Coq Au Vin (Chicken with Mushrooms,

Carrots and Onion in Red Wine Reduction)

Premier Buffet Menu Selections

Green Salads Selection

Choose 1

Mixed Greens and Citrus Salad, Shaved Fennel,
Toasted Pecans with Citrus Vinaigrette

Garden Green Salad and Seasonal Fresh Veggies
with Dressing of Your Choice

Caesar Salad with Crunchy Homemade
Garlic Croutons and Cucumbers

Mixed Green Salad, Lemon Marinated Fennel and Pear,
Pecans, Crumbled Feta with Lemon White Wine Vinaigrette

Spinach and Mixed Green Salad with Strawberries and Orange Slices,
Sliced Almonds, Gorgonzola Crumbles with Citrus Vinaigrette

Premier Buffet Menu Selections

Sides & Veggies Selection

Choose 2

Potato and Seasonal Veggie Au Gratin

Quinoa and Roasted Vegetable Salad with Fresh Herb Dressing

Roasted Potatoes and Yams in Herbs and Vinegar

Green Beans with Fresh Thyme and Lemon Butter

Classic or Garlic Mashed Potatoes

Macaroni and Cheese - Classic or Truffle

Wild Rice Salad with Grilled Seasonal Veggies
and Balsamic Dressing

Pesto Pasta Caprese Salad

Seasoned Rice Pilaf with Mire Piox

Sauteed or Grilled Seasonal Veggies

Premier Buffet Menu Selections

Add-ons:

Alcohol Beverage Service

This service includes 1-2 staff onsite to pour beer, wine and a pre-selected craft cocktail provided by the host. The price will be determined based on the guest count and duration of the staff on-site.

Non-alcoholic beverage service

Includes ice-water and 2 other selections from the list below and management of the beverage station. $4 per person with 50 person minimum (does not include cost of rental glasses)

Choose 2

Lemonade

Flavored Lemonade - strawberry, lavender, mint

Iced Tea with lemon (black or herbal)

Cucumber Mint Water

Organic Sparkling Flavored Waters (in cans)

Coffee and Tea beverage Service

Includes hot water and tea selection, hot coffee, creamer, organic sugar and honey. $5 per person with 50 person minimum (does not include cost of rental glasses and coffee carafe - power source must be provided)

Premier Buffet Menu Selections

Desserts

$5-$12 per person with a 50 person minimum.

Menu selections may include:

Cookie and Fruit Bar Platter

Flourless Chocolate Torte with Whipped Cream and Berries

Apple Spice Cake

Citrus Polenta Cake

Carrot Cake with Mascarpone Cream Cheese Frosting and Blackberry Jam

Dessert Grazing Table - 3 selections of Mini Desserts