Casual Buffet Menu Selections

Our base service starts at $1750 and serves up to 35 people.
Additional guests are $50 per person.

Entree Selection

Choose 2 selections

Braised Chicken Breast in Tarragon Cream Sauce

Marinated Roasted Pork Tenderloin with
Seasonal Chutney or Pan Sauce

Mediterranean Herbed Chicken Breast and Thighs in Pan Sauce

Turkey, Beef or Root Vegetable Shepherd's Pie

Coq Au Vin (Chicken with Mushrooms,
Carrots and Onion in Red Wine Reduction)

Ragu topped Polenta - Vegetarian and Beef Options

Pasta with Creamy Pecorino Parmesan Sauce and Seasonal Vegetables

Bread and Butter add-on - $2/person -

Local Artisan Bread or Garlic Naan

Casual Buffet Menu Selections

Green Salads Selection

Choose 1

Mixed Greens Salad with Shaved Fennel, Pickled Shallots and Citrus with Honey Lime Vinaigrette

Garden Green Salad with Tomatoes, Cucumber, Shredded Carrots, Roasted Pumpkin Seeds with Housemade Vinaigrette or Yogurt Ranch

Mixed Greens Salad with Marinated Pears, Fennel, Pecans with Lemon Vinaigrette

Classic Creamy or Citrus Cilantro Coleslaw
Classic Caesar Salad with Cucumbers and Homemade Croutons

Casual Buffet Menu Selections

Sides & Veggies Selection

Choose 2

Wild Rice and Roasted Vegetable Salad
with Balsamic Vinaigrette

Marinated Garbanzo Beans with
Quick Pickled Cucumbers and Shallots

Sesame Roasted Butternut Squash and Kale Salad

Quinoa, Roasted Summer Squash and Mint Salad

Fruit Salad with Minted Maple Dressing

Garlic Mashed Potatoes

Asian Noodle Salad with
Julienned Vegetables and Peanut Sauce

Classic Macaroni and Cheese

Roasted Seasonal Vegetables

Casual Buffet Menu Selections

Customized Themed Menus Available!

Themed Menus include 1-2 meat based entrees, 1 vegan based entree and 3-4 side dishes to match the theme and meal.
The base price for Themed Menus is $1750 for up to 35 guests and $50 per additional person.

What theme would you love to see? Customization is available. Popular themes include:

Fiesta Meal ~ Shredded Seasoned Pork or Chicken, Black Bean and Yam Salad, Seasoned Rice, Citrus Slaw, Pico De Gallo, Tortillas and Chips

Mediterranean ~ Herb Marinated Chicken, Grilled Vegetable Platter, Minted Garbanzo Bean and Cucumber Salad, Chopped Green Salad, Tzatziki, Hot Sauces and Flatbread

Indian or Thai Curry ~ Shredded Curried Chicken or Tofu, Yellow or Green Coconut Curry with Vegetables, Turmeric Rice, Seasonal Salad, House made Chutneys and Pickles, Naan Bread

BBQ ~ BBQ Pulled Pork, Grilled Vegetable Platter, Pasta or Potato Salad, Classic Creamy Slaw, Baked Beans, Condiments and Rolls

Buddha Bowls ~ Roasted Sesame Chicken, Tamari Baked Tofu, Roasted Yam and Chickpeas, Braised Kale, Pickled Vegetables, Rice, Quinoa and Customized Sauces

Seasonal Salad Bar ~ Mixed Greens, Roasted Vegetables, Chopped Grilled Chicken, Hard Boiled Eggs, Grain Salads, Cheeses and Vegetable Platters, Homemade Dressings, Local Artisan Bread

Casual Buffet Menu Selections

A la Carte Appetizers

Starts at $650 and serves up to 35 people.

Chef's Choice Seasonal Platters

Charcuterie Board with Marinated Olives,
Nuts, Veggies and Cheeses

Cheese Platter with Dried and Fresh Fruits

Whipped Chevre with Seasonal Jam or Chutney

Hummus and Yogurt Dip Platter
with Mixed Veggies and Crackers

Smoked Salmon and Dill Spread
with Crackers and Fresh Bread

Dessert Menu

$5-12/person

Cookie and Fruit Bar Platter (GF optional)

Seasonal Fruit Crisp (vegan) with Whipped Cream (optional)

Apple Spice Cake with Rosemary Whipped Cream (optional)

Carrot Cake with Cream Cheese Frosting

Dessert Grazing Table - 3 selections of Mini Desserts