

RECEPTION APPETIZERS

Hot Hors d'oeuvres

\$55 per dozen

ROAST BEEF SLIDERS

provolone, caramelized onion, horseradish aioli

ROASTED CHICKEN SKEWERS

spicy peanut sauce with coconut milk

CAPRESE SKEWERS

mozzarella, tomato, basil, balsamic glaze

ROASTED PORTOBELLO BRUSCHETTA

rosemary italian vinaigrette, gruyere

STATIONED PLATTERS

priced per platter (serves 15-20 guests)

Artisan Cheeses , fresh & dried fruit, local honey, crackers	\$60
Charcuterie , mustards, fresh & dried fruit, local honey, crostini	\$60
Spreads , hummus, pimento cheese, smoked trout dip, assorted crackers and 34-degree crisps	\$60
Vegetable Crudité , dipping sauce, hummus	\$40
Fresh Fruit & Assorted Nuts , local honey-yogurt dipping sauce	\$50

BUFFET THEMED DINNERS

Mambo Italiano | \$49

- Mixed green Salad with cherry tomatoes, watermelon radish, champagne vinaigrette
- Penne Pasta with Tomato Conserva // Creamy Alfredo
- Roasted Skin on Chicken with roasted broccolini, sun-dried tomatoes
- Ratatouille, eggplant, zucchini, squash, tomato conserva
- Please select a dessert from list below

Land & Sea | \$75

- Little gem lettuces, shaved radish, dried cherries, shaved fennel, champagne vinaigrette
- Jerk seasoned free-ranged airline chicken breast, brandied cranberries
- Roasted Filet Mignon or Wagyu NY strip loin, au poivrade sauce
- Blackened Skuna Bay Salmon, blistered cherry tomatoes, balsamic glaze
- Risotto with fine herbs
- Maple and white soy glazed baby carrots
- Olive oil roasted heirloom cauliflower
- Sea salt roasted baby potatoes with fresh herbs
- Please select a dessert from list below

Custom Buffet | \$65 (2 protein options) // \$75 (3 protein options)

- **Select 2 proteins from these options (GF)**
 - Sustainably Farm-Raised Salmon fine herbs
 - 10oz Airline Chicken Breast with Lavender Honey, Hormone Free, free-ranged
 - Elk Strip Loin with lemon olive oil
 - Prime Beef NY strip loin, hand-carved, au poivre
- **Select 2 Vegetables from these options (GF)**
 - Olive Oil Roasted Heirloom Cauliflower (DF)
 - Lyons Honey and Sherry Glazed Tri-Colored Carrots
 - Brussels Sprouts (DF)
 - Green Beans (DF)
 - Garlic Broccolini (DF)
 - Roasted Butternut Squash
- **Select 2 Starch / Grain from these options:**
 - Olive Mashed Potatoes (DF)
 - Garlic Mashed Potatoes
 - Sea Salt Roasted Fingerling Potatoes (GF)
 - Wild Rice Pilaf (GF, DF)
 - Tri-Colored Quinoa (GF, DF)
 - Butter Pasta (Regular or GF) - Penne

Dessert Options for Buffet Packages:

- Chocolate bread pudding with whipped local honey creme fraiche
- Lavender and honey sponge cake with fig compote and honey Greek yogurt cream
- Lemon pound cake with almond royal icing and toasted almonds
- Banana and maple cake with brown sugar glaze
- Chocolate tuile cup with seasonal fruit, shortcake and vanilla bean whipped cream
- 72% bittersweet chocolate mousse in a marbled chocolate tuille with Bordeaux cherries and mint
- Flourless chocolate torte with raspberry sorbet, mixed fruit and mint