**Buffet Sample**

**PASSED APPETIZERS**

Coconut Prawns Horseradish Mango

Asian Spiced Pork Wonton Soy Ginger Sauce

Artichoke Caper with Garlic Crostini

Gorgonzola Fig Flatbreads

**Buffet Menu**

Herb Crusted Beef Tenderloin Au Jus, Aioli, Horseradish Sauce 1oz Rolls

Sesame Glass Noodles Julienne Vegetables

Basmati Rice or Yukon Gold Truffle Potatoes

Roasted Brussel Sprouts

Winter Greens, Cranberries, Goat Cheese, Candied Walnuts, Orange Vinaigrette

Assorted Breads and Salted Butter

**Dessert & Coffee Buffet**

Petit Cookies, Tarts and Bars with House Made Almond Rocca

Decaf, Tea, Half & Half

 BBQ

**Stationary Appetizers**

Chips, Salsa, & Guacamole

Deviled Eggs with Maple Bacon

**Buffet Menu**

BBQ Beef Brisket with Coffee Molasses Sauce

¼ BBQ Chicken

(Veggie Kabobs) 10% Available Upon Request

Loaded Mac N Cheese with Caramelized Onions, Bacon, & 3 Cheeses

Roasted Vegetable Display with Balsamic Drizzle, and Pesto Dipping Sauce

Kale & Quinoa Salad with Red Grapes, Walnuts & Honey Lime Dressing

Chopped Salad of Romaine, Artichokes, Tomatoes, Red Onions, Chickpeas, Kalamata Olives, Cucumbers, Feta Cheese with Red Wine Vinaigrette

Fresh Hot Garlic Bread

 Buffet Gourmet Burgers

 Beverages

Assorted Stuffed Cup Cakes (chocolate, vanilla, lemon, or red velvet)

Beverages Ice Tea Lemonade Assorted Waters sodas or Agua Fresca Station

This is just a sampling of our extensive selection of menus.

Please ask us about a variety of other choices.

We would love to create the perfect custom menu for you!