



Large Event Menu

PRICING

Select the menu options you are interested in from the options below.
Send your selections back to us and we will give you an estimated price per person based on your personalized menu.

Appetizers

- Mini Capri Sautés (tomato, bocconcini cheese, basil, balsamic glaze)
- Vegetable Cups with Ranch & Spinach Cups with Pitas
- Cucumber & Shrimp Caprese
- Stuffed Mushrooms
- Mini Antipasto Sautés
- Jumbo Shrimp Cocktail
- Chicken + Beef Sauté with Dip
- Charcuterie Board with Local Cheeses

Salads

- Caesar
- Spinach
- Greek
(Chunky or Lettuce)
- Garden Row Salad
- Harvest Root Vegetable Salad

Vegetables

- Fresh Green Beans
- Baby Glazed Carrots
- Mixed Beans + Carrots
- Root Vegetables
- Mixed Vegetables
- Corn

Starch

- Garlic Mashed
- Regular Mashed
- Mini Potatoes
- Potato Daulphines
- Rice Pilaf
- Basmati Rice

Mains

Roast Beef

- Regular Gravy
- Red Wine Gravy

Prime Rib & Yorkshire Pudding

- Regular Gravy
- Red Wine Gravy

Vegetarian/Vegan

- Quinoa Stuffed Peppers
- Stuffed Tortellini
- Falafel with Tzatziki sauce

Pork Tenderloin

- Apple Butter Gravy
- Thyme Gravy

Bone-In Chicken Supreme

- stuffed with Prosciutto & Brie

Chicken Breast

- White Wine Sauce
- Bruschetta
- Garlic Mushroom Sauce
- Roasted Red Pepper
- Spinach & Feta (stuffed)

Dessert

- Buffet (with 6-8 options of seasonal desserts)
- Cheesecake Bar (with toppings)
- 1 or 2 Dessert Choice served to tables