

Sample Menus

Appetizers only, starting at \$26 per person

Bacon wrapped dates

stuffed with local goat chevre

Charcuterie platter

a spread of artisan cheeses and specialty meats accompanied by house made crackers, fresh & dried fruits, olives, seeds, chutney and spiced mustard

Stuffed Mushrooms

Sausage and cream cheese stuffed or vegetarian

Baked Brie

Wrapped in puff pastry with local fruit preserves & house crackers

Shaved Beef Tenderloin

Crostini with caramelized onion, boursin cheese and balsamic glaze

Antipasto Skewers

Fresh mozzarella, marinated olives, cherry tomatoes, salami & pepperoni skewered and drizzled with balsamic glaze and basil oil

House made meatballs

Locally sourced beef with choice of marinara or a sweet & spicy sauce

Two entrée Buffet with appetizers \$38 per person

Apps

Charcuterie Table

a spread of artisan cheeses and specialty meats accompanied by house made crackers, fresh & dried fruits, olives, seeds, chutney and spiced mustard

House Made Spinach Dip

Served with house made crackers

Mains

Choice of marinated grilled chicken breast, marsala, piccata or bruschetta

Marinated beef tenderloin

Roasted seasonal vegetable medley

Garlic mashed potato or roasted rosemary potatoes
House salad
Bread & Butter

Basic 1 entrée buffet no appetizers \$24 per person

Marinated grilled chicken breast
Choice of potato, roasted rosemary or garlic mashed
Roasted seasonal vegetables
House salad
Bread & butter