# Buffet \& Platter Menu Options 

PP- per person
Hors D' Oeuvres/Appetizers
A variety of factors should be considered to decide the right number of hors d' oeuvres to orders. For your convenience we have basic guidelines

Before Dinner: 3-5 pieces per guest
Light Hors D' oeuvres: 6-9 Pieces per guest
Heavy Hors D' oeuvres: 12-16 pieces per guest

## Cold

Sweet Potato Goat Cheese Bites
Balsamic Bruschetta on Crostini
Blackberry Burrata Mint Crostini
Fruit Skewers
Anti Pasta Skewers
Caprese Skewers
Fancy Deviled Egg
Watermelon and Feta Bites
Cheesy Peach Pepper Jelly Wonton Cups
Assorted Mini Bites
Beef Carpaccio Bites
Duck Rillette on Crostini
Smoked Salmon Blinis
Pear \& Gorgonzola Crostini
Salad Cups

Bacon Wrapped Dates
Thai Chicken Satay
Mini Crab Cakes
Mini Assorted Quiches
Mini Bouchées
Pork and Vegetable Spring Roll
Pulled Pork Slider
BBQ Meatballs
Wild Mushroom Tartlets
Moroccan Lamb Meatballs with Harissa
\$4/ PP \$5/ PP
\$4/ PP
\$3.50/PP
\$3.50/ PP
\$3.50/ PP
\$5.50/ PP
\$3.50/ PP
\$5/ PP
\$5/PP
\$4.50/PP
\$4.50/ PP
\$4.00/ PP
\$3.50/PP
\$4.50/ PP

## Hot

\$4/ PP
\$3.50/ PP
\$7.50/ PP
\$4/PP
\$4/PP
\$4/ PP
\$4.25/ PP
\$3.75/ PP
\$4/ PP
\$4.25/ PP

## Premium Charcuterie Board Selections

- Includes: Cheese, meats, seasonal fruits (fresh and or dried) vegetables, assortment of crackers and pretzels, assorted nuts, jam, pickles, honey, and of course something sweet! (Minimum order quantity of 5)

Small Platter \$80

- As an appetizer size board artfully arranged and served on a 10x10* tray. Includes assorted imported \& domestic cheeses, cured meats, seasonal fruits (fresh and or dried) vegetables, assortment of crackers/pretzels/bread, assorted nuts, mini jams/mini mustard, pickles/olives and finally a few sweets!
- Displays are decorated with seasonal flowers, herbs, etc. Served with Mini Bamboo Forks
- Serves 2-4 people

Medium Platter

- As an appetizer size board artfully arranged and served on a $10 x 14^{*}$ tray. Includes assorted imported \& domestic cheeses, cured meats, seasonal fruits (fresh and or dried) vegetables, assortment of crackers/pretzels/bread, assorted nuts, mini jams/mini mustard, pickles/olives, and finally a few sweets!
- Displays are decorated with seasonal flowers, herbs, etc. Served with Mini Bamboo Forks
- Serves 4-6 people

Large Platter

- As an appetizer size board artfully arranged and served on a 15 "* round tray. Includes assorted imported \& domestic cheeses, cured meats, seasonal fruits (fresh and or dried) vegetables, assortment of crackers/pretzels/bread, assorted nuts, mini jams/mini mustard, pickles/olives, and finally a few sweets!
- Displays are decorated with seasonal flowers, herbs, etc. Served with Mini Bamboo Forks
- Serves 8-10 people


## Party Platter

## Fresh Fruit Platter

- A mixture of seasonal fruit and tropical fruit arranged and served on a 18" platter
- Serves 10+
- A mixture of seasonal vegetables served on a 18 " platter with your choice of onion dip or ranch dressing.
- Serves 10+
- A mixture of chilled marinated and cured meats served on a 18 " platter with your choice of onion dip or ranch dressing.
- Serves 10+

Classic Cheese Platter
$\$ 110$

- A platter of cheddar, Swiss and seasonal chef choice cheese served on a 15 " platter with crackers and garnishes with fresh fruit.
- Serves 10+

Sandwich Platter
$\$ 110$

- A mixture of artisan made sandwiches that will be cut in half (choose up to 2 options).


## Sandwiches Options

- Turkey, bacon \& avocado
- Smoked Ham \& Cheddar
- Italian Grinder
- Pesto Chicken
- Italian
- Caprese
- Turkey Club
- Smoked Ham and Cheddar
- Farmers Veggie
- Peanut Butter \& Jelly
- Cream cheese \& cucumber
- Vegetarian Sandwich Platter
- Serves 10+

Wrap Platter

- A mixture of artisan made wraps that will be cut in pinwheels (choose up to 2 options).


## Wrap Options

- Chicken Cesar Wrap
- Buffalo Chicken Wrap
- Southwest Wrap
- Turkey BLT Wrap
- Chicken/Pork Thai Lettuce Wraps
- Greek Grilled Chicken \& Hummus Wrap
- Fresh Veggie Wrap
- Glazed Shrimp Lettuce Wraps
- Breakfast Burrito
- Serves 10+


## Buffet Soup \& Salads Options

## Salads

Vegetable Salads

- Strawberry Field Salad
- Garden Salad
- Cobb Salad
- César Salad
- Quinoa Salad
- Spinach Salad
- Strawberry Field Salad
- Garden Salad
- Grilled Vegetables with Balsamic Glaze
- Potato Salad
- Asian Spinach Salad
- Beet Salad

Composed Salads
\$7.00/ per person

- Chef Salad
- Cobb Salad
- Chicken Salad
- Tuna Salad
- Pasta Salad
- Greek Salad


## Soups

- Chicken Noodle Soup
- Clam Chowder
- Minestrone
- Italian Wedding Soup
- Chicken Tortilla Soup
- Broccoli Cheddar
- Loaded Baked Potato
- Roasted Tomato Soup
- Chili (Vegetarian option available)


## Buffet Options

## Fried Chicken Wings

Crispy and juicy fried chicken wings (Choice of tenders or bone in wings) served in your choice of our sauces (choose up to 3 options) and your choice of two sides. Each person will have on average 6 wings or 5 tenders.

## Sauce Options

- Sweet Soy
- Buffalo
- BBQ
- Mango Habanero
- Stone Ground Honey Mustard
- Sweet Chili Gochujang
- Jamaican Jerk
- Truffle Parmesan
- Thai

American BBQ
\$29.50/ per person
Choose up to two entrees from the list below. Meal comes with your choice of two side and dessert below.

## Entrée Options

- BBQ Brisket
- Pulled Pork
- Hot Links or Kielbasa
- St Louis Pork Ribs
- Beer Can Chicken


## Italian Buffet*

Choose from the Italian entrée below. Featuring our handmade fresh pasta. Meal comes with Italian salad and fresh baked bread sticks or focaccia bread.

- Lasagna (Italian Sausage/Beef/Veggie)
- Fettuccine Chicken Alfredo (vegetarian option available)
- Beef Bolognese
- Pork or Rabbit Ragu
- Ratatouille
- Piccata (select protein option)
- Marsala (select protein option)
- Parmesan (select protein option)
- Protein Options
- Chicken
- Pork
- Beef
- Veal (\$9 up charge per person)

Choose up to two entrée options with up to 2 protein options from the list below. Meal comes with Spanish Rice and your choice of beans, freshly made salsa, sour cream and tortilla chips.

## Entrée Options

- Burrito Bowl
- Enchiladas
- Tacos- Flour/Corn Tortillas
- Meat Options
- Chicken
- Carnitas
- Al pastor
- Marinated Steak
- Sofritas (Braised tofu in chilies)
- Impossible Meat
- Tamale
- Pork
- Chicken
- Beans
- Pinto
- Refried
- Guacamole +\$1


## Nacho Bar Buffet

Select two protein options and enjoy a buffet of crispy tortilla chips, cheese, queso, jalapenos, onions, fresh salsas, shredded lettuce, bean.

- Protein Options
- Mexican Chicken
- Carnitas
- Al pastor
- Marinated Steak
- Sofritas
- Impossible Meat
- Guacamole +\$1

Taco Bar Buffet
\$25.00/ per person
Select two protein options and enjoy a buffet with flour and corn tortillas, Mexican cheese, jalapenos, onions, fresh salsas, shredded lettuce, Spanish rice and your choice of beans.

## Entrée Options

- Protein Options
- Mexican Chicken
- Carnitas
- Al pastor
- Marinated Steak
- Sofritas
- Impossible Meat
- Beans
- Pinto
- Refried
- Guacamole +\$1

Choose up to two entrees from the Indian entrée below. Meal comes with dal makhani and your choice of naan or rice.

- Samosa
- Chicken Tikka Masala
- Butter Chicken
- Lamb Curry
- Fish Curry
- Coconut Prawn Curry
- Chana Masala
- Naan options (Choose 1)
- Butter
- Garlic
- Cheese
- Coriander


## Classic American*

Choose from the classic American entrée below. You may select up to 2 options for entree. Meal comes with selection of 1 starch and 1 vegetable option and your choice dessert.

- Entrée Options
- Meatloaf
- Hamburger/Cheeseburger
- Beef Stroganoff
- Pot Roast
- Cedar Plank Salmon with Honey Lemon Glaze
- Double Lemon Chicken
- Roasted Turkey and Stuffing
- Pit Ham with Apricot Glaze
- Roasted Pork Tenderloin
- Red Wine Braised Beef Short rib (Add $+\$ 10$ per person)
- Starch Options
- Mashed Potatoes
- Roasted Potatoes
- Au Gratin Potatoes
- Mashed Sweet Potato
- Rice or Rice Pilaf
- Baked Macaroni \& Cheese
- Vegetable Options
- Sauteed or Roasted Seasonal Vegetable Blend
- Broccoli
- Garlic Green Beans
- Green Bean Casserole

Choose from the entrée below (Up 2 options), choice of starch and vegetable.

- Entrée
- Orange Chicken
- Kung Pao Chicken
- Sesame Chicken
- Beijing Beef
- Beef \& Broccoli
- Manchurian Chicken
- Starch
- Rice
- Brown
- White
- Fried Rice
- Chow Mein
- Vegetables
- Stir Fried Seasonal Vegetables
- Bok Choy
- Broccoli
- Stir Fried Yu Choy


## Japanese Buffets

Choose a Japanese inspired buffet below

- Build Your Own Chirashi Bowl
\$26.00/ per person
- Assorted raw fish, rice and toppings
- Assorted Nigiri Platter \$125.00/ each
- Assorted Nigiri platter servers about 10 ppl
- Assorted Sashimi Platter \$150.00/ each
- Assorted Nigiri platter servers about 10 ppl
- Chicken or Beef Teriyaki Buffet
\$25.00/ per person
- Chicken Teriyaki, rice, and steamed veggies
- Pork or Chicken Katsu Buffet
- Chicken or pork katsu cutlets with shredded cabbage, katsu sauce and rice
- Izakaya Buffet
$\$ 24.50 /$ per person
- Choose up to 3 izakaya items served with pickled cucumber salad and rice
- Chicken Karaage
- Takoyaki
- Chicken Wings
- Pork Gyoza
- Mini Okonomiyaki
- Chicken Yakitori
- Beef Yakitori
- Gyudon
- Yakisoba (Beef or Chicken)
- Agedashi Tofu
- Edamame
- Assorted Onigiri or Yaki Oninigiri
- Potato Croquette
- Japanese Salad
- Spinach Goma-ae

Choose from the Thai entrée below. You may select up to 2 options. Meal comes with stir fried vegetables and your choice of jasmine rice or sticky rice and your choice dessert.

- Green Curry (Selection Protein Option)
- Red Curry (Selection Protein Option)
- Yellow Curry (Selection Protein Option)
- Pad Kra Pao (Minced Pork with stir fried basil)
- Pad Thai (Selection Protein Option)
- Moo Ping (Marinated Pork Skewer)
- Khao Soi
- Laab Gai (Minced Chicken Salad)
- Protein Options
- Pork
- Chicken
- Fish
- Vegetarian


## Pizza Party

\$28.00/ per person
Choose your pizza from the list below. We recommend between 2-3 types of pizza. Each Pizza serves about 1-2 people. Pizzas is 12". Meal comes with a garden salad and your choice of dessert. Choice of Detroit style, Pan or Traditional style crust. Note: depending on the size of the party we can make larger pizzas as needed

- Cheese
- Pepperoni
- Italian
- Margherita
- Hawaiian
- Meat Lovers
- BBQ Chicken
- Veggie Pizza
- Buffalo Chicken
- Supreme Pizza
- Custom


## Vegetarian Buffet

\$27.00/ per person
We offer many Chinese, Thai, Indian or American vegetarian options as well. Choose from the entrée below (up to 2 options), starch, vegetable and your choice dessert.

- Entrée Options
- Field Roast Meatloaf
- Impossible Hamburger/Cheeseburger
- Stuffed Bell Pepper
- Thai Red Curry
- Black Bean Cakes
- Satay with Peanut Sauce
- Bulgogi Eggplant
- Grilled Portobellos with Chile Sauce
- Tofu with Chipotle BBQ
- Eggplant Adobo
- Chana Masala
- Starch Options
- Mashed Potatoes
- Roasted Potatoes
- Mashed Sweet Potato
- Rice or Rice Pilaf or Wild Rice
- Vegetarian Macaroni \& Cheese
- Vegetable Options
- Marinated Grilled Vegetables
- Sauteed or Roasted Seasonal Vegetable Blend
- Broccoli
- Garlic Green Beans
- Grilled Asparagus
- Grilled Zucchini with Miso Glaze
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${ }^{*}$ ) Indicates side options included. Dessert can be selected.


## A la Carte Menu

## BBQ

By the pound (Minimum order 3 lbs )

- BBQ Brisket \$29/lb
- Pulled Pork
\$24/lb
By the each
- Beer Can Chicken
\$28/per chicken.
- Hot Links or Kielbasa
- St Louis Pork Ribs
\$17/ 2 links
- Smoked Prime Rib
\$17 per rack (1 rack roughly 3 lbs )
\$40/per pound (1 rib avg 12 lbs )

Fried Chicken Wings Packs 50 (4-6 people) \$70

- Crispy and juicy fried chicken wings served in your choice of our sauces (choose up to 2 options)


## Sauce Options

- Sweet Soy
- Buffalo
- BBQ
- Mango Habanero
- Stone Ground Honey Mustard
- Sweet Chili Gochujang
- Jamaican Jerk
- Truffle Parmesan
- Thai
- Crispy and juicy fried chicken wings served in your choice of our sauces (choose up to 4 options)


## Sauce Options

- Sweet Soy
- Buffalo
- BBQ
- Mango Habanero
- Stone Ground Honey Mustard
- Sweet Chili Gochujang
- Jamaican Jerk
- Truffle Parmesan
- Thai


## Pizza

Choose your pizza from the list below. Each Pizza is 12".

- Cheese \$22
- Pepperoni \$24
- Italian \$26
- Margherita \$23
- Hawaiian \$24
- Meat Lovers \$26
- BBQ Chicken \$25
- Veggie Pizza \$24
- Buffalo Chicken \$24
- Supreme Pizza \$26


## Buffet Side Options

Unless included in meal the per person price will be charged
Side Salads
\$8.00/ per person

- Strawberry Field Salad
- Garden Salad
- Chef Salad
- Cobb Salad
- César Salad
- Quinoa Salad
- Spinach Salad
- Potato Salad
- Chicken Salad
- Potato Salad
- Tuna Salad
- Pasta Salad
- Chicken Noodle Soup
- Clam Chowder
- Minestrone
- Italian Wedding Soup
- Chicken Tortilla Soup
- Broccoli Cheddar
- Loaded Baked Potato
- Roasted Tomato Soup
- Chili (Vegetarian option available)


## Other Sides

\$5.00/ per person

- Baked Beans
- Fresh Baked Dinner Roll
- Cornbread
- Macaroni \& Cheese
- Potato Chips
- Coleslaw
- Fresh Fruit Cup
- Potato Options
- Fries
- Tater Tots
- Mashed Potatoes
- Garlic Fries
- Truffle Fries (Add $+\$ 3$ per person)
- Roasted Potatoes
- Au Gratin Potatoes
- Sweet Potato Fries
- Waffle Fries


## Cookies/Bars

- Chocolate Chip and Sea Salt Cookie
- Double Dark Chocolate Brownies
- Sugar Cookies
- Snickerdoodles
- Peanut Butter Cookies
- Gingerbread Cookies
- Oatmeal Raisin
- Chocolate Espresso Cookies
- Rice Crispy Treat
- Lemon Bar
- Blueberry Bar

Cakes/Pies

- Mixed Berry Pie
- Chocolate Pie
- Cheesecake
- Tiramisu
- Apple Pie
- Pumpkin Pie
- Peach Cobbler
- Buttermilk Pie
- Dark Chocolate Cake
- Vanilla Cake
- Cupcakes
- Carrot Cake

Other Desserts

- Mini Desserts
- Mini Tarts
- Mini Cheesecakes
- Mini Eclairs
- Mini Cream Puffs
- Mini Bundt Cake


## Gluten Free

- Gluten Free Cookie
- Gluten Free Brownies
\$6.00/ per person
\$5.00/ per person
\$6.25/ per person
Rosor


## Beverages Options

Unless included in meal the per person price will be charged

- Cold Beverages
\$5.00/ per person
- Soda- Coke Products
- Spindrift Sparking Water
- IcedTea
- Fresh Squeezed Lemonade (+\$2)
- Bottled Water (Flat and Sparking available)
- Energy Drinks (Red bull or Monster) (+2)
- Hot Beverages
- Coffee
- Tea


# Don't See What You Want! Other options available upon request! 

*Please note due to supply chain issues our platter may slightly vary in size depending on supplier availability. It will be the same amount of food with possible change in plating style Note:

Serving are a guidelines only
All catering events have a $20 \%$ catering fee that 100\% goes to the team that prepares your delicious food!

Total event cost is (Food+Beverage+Rental)+20\% catering fee + applicable local, state and federal taxes.

