



Buffet Catering Menu

These are our standard buffet menus. Our Chef can work with you to design a custom menu for your event. We are also happy to provide exciting entree options for vegetarian, gluten-free, vegan and other dietary restrictions.

Buffet Description Minimum Quantity may apply *	Price per Person
Herbed Prime Rib and carving station with au-jus and horseradish cream sauce. Garlic mashed potatoes, seasonal roasted vegetables, garden salad with two dressing, french bread and butter.	\$36
Bavette* steak with chimichurri , roasted baby potatoes, seasonal roasted vegetables, garden salad, rolls & butter. -- French cut rack of lamb upgrade	\$27 - Steak \$43 - Lamb
<i>*Bavette steak - "Bib" in French, is a tender, loose muscle steak cut from the sirloin. It is boneless and nicely marbled, excellent for carving stations, or plated entrees.</i>	
Bavette steak with wild mushroom cream sauce , French bread, green beans, parmesan polenta, served with a garden salad.	\$33
Thai coconut chicken curry served with jasmine rice, and cucumber sesame salad.	\$25
Roasted pork loin , warm dijon potato salad, garden salad, rolls & butter.	\$23
Roasted pork loin , maple roasted sweet potatoes or squash with kale, garlic, cranberries, and toasted pepitas. Served with garden salad, rolls & butter.	\$24
Braised beef with onions, red wine, figs, and mushrooms. Served with gratin potatoes, garden salad, French bread & butter.	\$31
Pesole bar : super fun and interactive for parties. Slow roasted pork pesole, with a myriad of toppings including cilantro, lime, queso fresco, sour cream, olives, shredded cabbage, tortilla chips, jalapenos. Served with Mexican corn cakes and jicama salad.	\$26
Recommended with Tres Leches cake.	\$4 - Cake
Roasted chicken and Spanish rice, harissa roasted cauliflower, garden salad.	\$22
Herb-roasted chicken with roasted baby potatoes, seasonal vegetables, garden salad, rolls & butter.	\$20

Mediterranean braised chicken with roasted garlic, chickpeas, kalamata olives, celeriac, lemon, and onions. Served with green salad, baguette & butter.	\$24
Pulled pork , slaw, mac & cheese	\$20
Meatloaf with mashed potatoes , garden salad, rolls & butter.	\$22
Pork green chili , shredded cheese, chips, garden salad, cornbread & honey butter.	\$21
BBQ baby back ribs , potato salad, baked beans, coleslaw, cornbread & honey butter.	\$30
Whole roasted pig , bbq baked beans, herbed mustard potato salad, creamed corn, coleslaw, cornbread & honey butter. *	\$35
Whole roasted pig , naan flatbread, tzatziki sauce, cucumber, red onion & mint salad, garlic roasted baby potatoes, olive oil marinated feta, and tomato salad, kalamata olives, Mediterranean stewed vegetable medley. *	\$37
-Market price lamb upgrade.	
Braised Korean Short Ribs , kimchi slaw, cucumber salad, bibb lettuce leaves, steamed rice.	\$33
Chicken enchiladas in homemade enchilada sauce , gluten-free corn tortillas, shredded cheese. Served with sour cream, rice, beans, and garden salad.	\$18
Burger and Polish bar . Grass-fed beef patties and Polish sausages served with cheese, lettuce, tomato, pickles, onion, mustard, mayo, ketchup, garden salad, and chips. -Add bacon - \$2 -Sauteed mushrooms - \$1	\$14
Taco Bar . Seasoned ground beef, chicken, rice, and beans with toppings. Fresh garden salad with two dressings.	\$14
Sandwich Bar . Turkey, ham, roast beef cold cuts with bread, cheese, and sandwich condiments. Fresh garden salad with two dressings.	\$13
Lasagna with Chef's housemade marinara sauce of Italian sausage, ground beef, mozzarella, and ricotta cheese in layers of pasta.	\$18