

## FORMAL BUFFET

Formal Buffet Includes

Three Entrees, One Starch, One Vegetable, and One Salad,  
Fresh Uncle Matt's Bakery Dinner Rolls, and Coffee Service  
Includes: Setup & Cleanup, Complete China Service, Flatware,  
Chafers and Linen Service,

\$52++

## PASTA

**Penne Vodka(V)**- penne pasta in our creamy vodka sauce

**Baked White Lasagna with Spinach and Béchamel (V)**- lasagna with béchamel  
and spinach filling topped with mozzarella

**Summer Mushroom Ravioli with Portobello Cream Sauce (V)**

**Rigatoni with Broccoli Rabe and Sausage**

**Pappardelle with Short Rib Ragu +\$2**

**Shrimp Scampi** – jumbo shrimp cooked with our creamy, white wine and lemon  
scampi sauce over a bed of linguini pasta +\$2

## POULTRY

**Chicken Marsala** – pan seared tenderloins, with freshly sautéed mushrooms and  
marsala wine sauce

**Chicken Piccata** – pan seared tenderloins in a white wine sauce with lemon,  
butter, and capers

**Chicken Francaise** – lightly breaded in a white wine, lemon, and butter sauce  
topped with capers

**Chicken Florentine**- boneless chicken breast breaded and hand-rolled with  
spinach, parmesan, lemon, and garlic served with a béchamel sauce

**Balsamic Glazed Grilled Chicken Breast (GF)**- chicken breasts, marinated in  
our apple-balsamic vinaigrette, grilled with an aged balsamic drizzle

## SEAFOOD

**Stuffed Sole with Seafood Stuffing**- crabmeat stuffing wrapped in fresh sole,  
drizzled in butter, and dusted with old bay and paprika

**Stuffed Shrimp with Seafood Stuffing**- colossal garlic and herb braised shrimp  
with our crabmeat stuffing with sherry wine reduction +\$2

**Shrimp Toscano**- jumbo shrimp served with a flame-roasted red pepper cream  
sauce, served over a bed of fettuccini

**Lobster Ravioli** – fresh lobster, ricotta, parmigiano ravioli, in a brandy cream  
sauce +\$2

**Nordic Grilled Salmon (GF)** – salmon fillet, char-grilled and served with a lemon  
beurre-blanc +2

**Pan Seared Mahi Mahi (GF)** – pan seared with our red chipotle chili sauce,  
served with mango salsa

## VEGETARIAN

**Stuffed Portobello (V)** – sautéed spinach, shallots, peppers, melted mozzarella, and béchamel

**Eggplant Parmesan (V)** – house marinara, herbed ricotta

## CARVING STATION

An elegant addition to any affair, these items will be carved to order for your guests to enjoy

**Grilled Marinated Flank Steak (GF)**– served with horseradish sauce

**Roasted Pork Loin (GF)**– served with a cherry pepper a jus

**Baked Virginia Pitt Ham (DF, GF)**– brown sugar and maple glaze

**Carved Beef Fillet Mignon (DF, GF)** – wild mushroom demi glace +\$4

**Prime Rib (DF, GF)** – with cracked black pepper dry rub served with a jus +\$4

**Low & Slow Beef Brisket (DF, GF)** – loco dry rubbed and smoked over night with pecan wood

## STARCHES

**Bacon & Horseradish Mashed Potato (GF)**– creamy Yukon gold mashed potatoes mixed with hickory smoked bacon, horseradish, sautéed onion, cheddar cheese and chives

**Herb Roasted Fingerling Potatoes (GF, VG)**– tri-color fingerling potatoes, roasted in butter, EVOO, and herbs de Provence. Vegan option available

**Potatoes Au Gratin (GF, VG)**– sliced and layered potatoes with a light cream sauce, topped with cheddar and jack cheese blend

**Asparagus, Porcini, and Pancetta Risotto (GF)**– roasted asparagus and porcini mushrooms with sautéed pancetta in a creamy risotto

## VEGETABLES

**Green Beans with Blistered Grape Tomatoes (GF, VG)**– blanched with fresh garlic butter and EVOO. Vegan option available

**Fresh Broccoli and Carrot Medley (GF, VG)**– blanched with fresh garlic butter and EVOO. Vegan option available

**Grilled Seasonal Vegetables (GF, VG)**– grilled yellow and green zucchini, spanish onions, and eggplant, topped with fire roasted red pepper  
Vegan option available

**Roasted Brussels Sprouts (GF, DF)**– oven roasted with garlic and hickory smoked bacon drizzled with hot honey

**Pan Roasted Broccolini & Garlic (GF, VG)**– with fresh garlic butter and EVOO.  
Vegan option available

## **SALADS**

### **Garden Salad (DF, GF, V)-**

mixed greens, cherry tomato, carrots, red onion, peppers, cucumber, with red wine vinaigrette

### **Beet & Goat Cheese Salad (GF, VG)-**

mixed greens, roasted red & golden beets, goat cheese and champagne vinaigrette

### **Pumpkin Seed & Pomegranate Salad (GF, V)-**

our garden salad with feta, pumpkin seeds, and pomegranate served with red wine vinaigrette

### **Fresh Antipasto Salad (GF)-**

marinated artichoke hearts, red pepper, Genoa salami, olives, cherry tomato, feta cheese, and red wine vinaigrette over romaine

### **Caesar Salad (VG)-**

garlic crostini, fresh shaved parmesan, and classic caesar over romaine

## **ADD A PASTA COURSE +\$9**

**(V) Vegan (VG) Vegetarian (DF) Dairy Free (GF) Gluten Free**

Labor charge not included

Coffee Service is with disposable hot cups. Available to upgrade to coffee mug rentals

Water glasses and pitchers are available for rent if bar does not supply them.

Don't forget to inquire about our mobile bar trailer for your services.

## **SITDOWN**

Includes Three Entrees, One Starch, One Vegetable, and One Salad,  
Fresh Uncle Matt's Bakery Dinner Rolls, and Coffee Service  
Setup & Cleanup, Complete China Service, Flatware, Chafers and Linen

\$59++

## **BEEF & PORK**

### **Roast Prime Ribs of Beef (GF) –**

cracked black pepper crust, served with horseradish sauce

**Braised Osso Buco Boneless Short Rib-** red wine, root vegetables +\$2

**Filet Mignon –** wild mushroom demi glace +\$2

**N.Y. Strip Steak (GF) –** grilled onions & fresh mushrooms

**Denver Cut (GF) –** compound herb butter

**Grilled Pork Medallions (GF) –** port wine fig reduction

## **POULTRY**

**Chicken Marsala –** pan seared chicken breast, with freshly  
sautéed mushrooms and marsala wine sauce

**Chicken Francaise –** tender chicken breast dipped in egg batter,  
pan seared with a white wine, lemon, and butter sauce

**Chicken Piccata –** pan seared chicken breast in a white wine  
sauce with lemon, butter, and capers

**Chicken Florentine-** boneless chicken breast breaded and hand-rolled  
with spinach, parmesan, lemon, and garlic served with a bechamel sauce

**Balsamic Glazed Grilled Chicken Breast (GF)-** tender chicken breast,  
marinated in our apple- balsamic vinaigrette, grilled with an aged  
balsamic drizzle

**Herb Roasted Airline Chicken Breast-** drenched chicken breast,  
marinated, and grilled to perfection

## **SEAFOOD**

**Stuffed Sole with Seafood Stuffing-** crabmeat stuffing wrapped in  
fresh sole, drizzled in butter, and dusted with old bay and paprika

**Stuffed Shrimp with Seafood Stuffing-** colossal shrimp stuffed with our  
crabmeat bread stuffing and sherry wine

**Nordic Grilled Salmon (GF)-** salmon filet, char-grilled and  
served with a lemon beurre-blanc

**Pan Seared Mahi Mahi (GF) –** pan seared with our red chipotle  
chili sauce, served with mango salsa

## VEGETARIAN

**Stuffed Portobello** – sautéed spinach, shallots, and peppers, melted mozzarella, cream sauce

## STARCHES

**Bacon & Horseradish Mashed Potato (GF)**– creamy Yukon gold mashed potatoes mixed with hickory smoked bacon, horseradish, sautéed onion, cheddar cheese and chives

**Herb Roasted Fingerling Potatoes (GF, VG)**– tri-color fingerling potatoes, roasted in butter, EVOO, and herbs de Provence. Vegan option available

**Potatoes Au Gratin (GF, VE)**– sliced and layered potatoes with a light cream sauce, topped with cheddar and jack cheese blend

**Asparagus, Porcini, and Pancetta Risotto (GF)**– roasted asparagus and porcini mushrooms with sautéed pancetta in a creamy risotto

**Creamy Polenta**– black pepper and parmigiano

## VEGETABLES

**Green Beans with Blistered Grape Tomatoes (GF, VG)**– blanched with fresh garlic butter and EVOO. Vegan option available

**Grilled Seasonal Vegetables (GF, VG)**– grilled yellow and green zucchini, spanish onions, and eggplant, topped with fire roasted red pepper. Vegan option available

**Roasted Brussels Sprouts (GF, DF, V)**– oven roasted with garlic and hickory smoked bacon drizzled with hot honey

**Pan Roasted Broccoli & Garlic (GF, VG)**– with fresh garlic butter and EVOO. Vegan option available

## SALADS

**Garden Salad (DF, GF, V)**– mixed greens, cherry tomato, carrots, red onion, peppers, cucumber, with red wine vinaigrette

**Beet & Goat Cheese Salad (GF, VG)**– mixed greens, roasted red & golden beets, goat cheese and champagne vinaigrette

**Pumpkin Seed & Pomegranate Salad (GF, V)**– our garden salad with feta, pumpkin seeds, and pomegranate served with red wine vinaigrette

**Fresh Antipasto Salad (GF)**– marinated artichoke hearts, red pepper, Genoa salami, olives, cherry tomato, feta cheese, and red wine vinaigrette over romaine

**Caesar Salad (VG)**– garlic crostini, fresh shaved parmesan, and classic caesar over romaine

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