

GRAZING STATIONS | TIER 1

THIS MENU IS DESIGNED FOR AN INTERACTIVE COCKTAIL-STYLE SETTING

HORS D'OEUVRES | Select Three

(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

WARM HORS D'OEUVRES

Korean Steak Taco

Wok-seared Asian marinated steak topped with a slaw of cabbage, carrot, cilantro and jalapeno, rolled into a tortilla flute

Chicken Drumettes - *displayed only* (GF)

Served with barbecue sauce or Cajun seasoning

Artichoke Beignets (V)

Quartered heart topped with herbed cream cheese, coated in light batter, then rolled in a mixture of bread crumbs and parmesan cheese

Vegetable Spring Roll (V), (VG), (GF)

Sauteed vegetables with garlic in a rice paper, served with sweet chili sauce

Chicken Quesadilla

Flavorful ground chicken, cheese, cilantro with a southwest spice blend in a flour tortilla cone

COLD HORS D'OEUVRES

Brochette Caprese (V), (GF)

Tomato and mozzarella skewer served with basil vinaigrette

Farmer's Market Display (V), (VG), (GF)

An array of locally grown vegetables including broccoli and cauliflower florets, organic carrots, celery sticks, Knoll Farms cherry tomatoes, assorted radishes and a variety of local olives, all served with blue cheese and ranch dressings on the side

Freshly Sliced Seasonal Fruit Display (V), (VG), (GF)

Fresh strawberries, pineapple wedges, seasonal melon and clusters of red and green grapes
(fruits may vary by season)

Local Farmstead and Imported Cheeses (V), (GF)

Chef's selection cheese board with local dried fruit, grapes, strawberries and gourmet crackers on the side

Mediterranean Crostini Display (V), (VG), (GF)

Hummus, baba ghanoush, olive tapenade, cucumber and carrots, served with display of pita bread, crispy lavash and crostini on the side

*(V)-Vegetarian, *(VG)-Vegan, *(GF)-Gluten Free

CHEF'S CARVING STATIONS | Select One

Hand-Carved Blackberry and Bourbon Glazed Pork Loin (GF)

Served with stone-ground mustard sauce and dinner rolls

Hand-Carved Smoked Sea Salt Tri-Tip (GF)

Beef marinated in garlic, sea salt, herbs and olive oil, served with a shallot wine sauce and dinner rolls

Barbecue Smoked Brisket (GF)

Smoked barbecue sauce and homemade coleslaw with jalapeno dressing, and dinner rolls

GRAZING STATIONS | Select One

ASIAN STIR FRY STATION (V), (VG), (GF)

Thinly sliced sirloin steak or tofu (*select one*) marinated in garlic and soy sauce, served with mushrooms, snap peas, Napa cabbage, carrots and Nishiki rice

FIESTA STATION

Spicy rub chicken or Pacifico marinated flank steak (*select one*), Spanish rice, shredded lettuce, pinto beans, guacamole, steamed tortillas, grated cheddar cheese, sour cream and fire roasted salsa

LUXE PUB STATION

Cheese Pizza (V)

Chicken Tenders

Tater Tots (V), (VG)

Caesar Salad

Garnishes - ketchup, ranch dressing and buffalo aioli sauce

TRIPLE PASTA STATION (V)

Tortellini Quattro Formaggio - with English peas and Alfredo sauce

Truffle Macaroni & Cheese

Rotini Pasta - with roasted tomato sauce

POTATO STATION (V), (GF)

Whipped Garlic Mash Potatoes

Whipped Sweet Potatoes

Whipped Red Potatoes

Garnishes - green onion, sour cream, bacon, brown sugar, cheddar cheese, butter and wild mushroom ragout

*(V)-Vegetarian, *(VG)-Vegan, *(GF)-Gluten Free

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU