Spring Buffet

Passed Hors d'Oeuvres
whipped feta crostini / blueberry rosemary jam
spanakopitas / feta / spinach / za'atar
chicken and waffle bite / hot honey / buttermilk creme

Salad
ancient grains & asparagus salad / walnut / mushroom / lemon / parmesan

Entrées
mediterranean chicken / mint chimichurri
roasted salmon / fine herbs / lemon

Sides
roasted red potatoes / rosemary / lemon garlic butter
ancient grain salad / walnut / mushroom / lemon / parmesan
grilled asparagus / balsamic reduction / parmesan

Bread
herb focaccia / crushed garlic olive oil

Dessert
coconut panna cotta / micro mint / toasted coconut

Summer Buffet

Passed Hors d'Oeuvres
bruschetta / focaccia / burrata / crunchy salt
nashville hot chicken bite / white bread / ranch / pickle
smoked pork belly street taco / apple slaw / mole roja

Salad
crisp romaine / cucumber / grape tomato / carrot / radish / red wine vinaigrette

Entrées
piri piri grilled chicken / basil / lemon
grilled ribeye / chimichurri / crispy onion

Sides
roasted red potatoes / lemon garlic butter / rosemary
grilled seasonal vegetables / herb vinaigrette
cous cous salad / spanish chorizo / fire roasted peppers / herbs

Bread
buttermilk cornbread / honey butter

Dessert
mini bourbon pecan pies / dark chocolate drizzle / salt

Fall Buffet

Passed Hors d'Oeuvres
short rib crostini / boursin cheese / herbs
fried green tomato / pimento cheese / bacon jam
flatbread / roasted mushrooms / gruyere + ricotta / caramelized onion

Salad
tuscan kale salad / dried currant / shaved parmesan / sherry mustard vinaigrette

Entrées
roast pork tenderloin / red eye glaze / sorghum / crispy prosciutto
roasted salmon / fine herbs / lemon

Sides
caramelized sweet potato / hot honey butter / citrus
crispy brussels / soy caramel / sesame seeds / crispy shallot
wild mushroom & ricotta risotto / brown butter / sage

Bread
tomato focaccia / garlic confit / basil butter

Dessert
cookie bar / chocolate chip / miso macadamia / sorghum ginger snap

Winter Buffet

Passed Hors d'Oeuvres
deviled egg / horseradish / dill / crispy garlic
short rib crostini / boursin cheese / herbs
bacon wrapped scallops / brown butter / micro herbs

Salad
salad lyonnaise / frisée + arugula / bacon / soft egg / sherry dijon vinaigrette

Entrées
roasted whole chicken / lemon / thyme / caper pan jus
italian meatballs / pork & beef / pecorino / san marzano red sauce

Sides
mac and cheese / colby jack / cavatappi / chive / sourdough crumb
ratatouille / zucchini / tomato / eggplant / red onion / provincial herbs
roasted beets / saffron orange vinaigrette / pistachio / whipped chèvre

Bread
herb focaccia / crushed garlic olive oil

Dessert
chess pie / whipped vanilla cream Spring Plated

Spring Plated

Passed Hors d'Oeuvres
apricot phyllo cups / chèvre / pistachio
mushroom puffs / leek / gruyere / truffle
yellowfin crudo / puffed rice cracker / shiso / unagi sauce / avocado

First Course
strawberry salad / ricotta salata / pink peppercorn / white balsamic vin

Guest Choice from 3 Entrées
miso glazed salmon / wild mushrooms and spring onion / shoyu koji
grilled top sirloin / charred scallion butter
piri piri grilled chicken / basil / lemon

Sides for Table
spring risotto / roasted cherry tomatoes / herbs / lemon / parmesan
grilled asparagus / balsamic reduction / parmesan
local sourdough bread / garlic scape butter

Dessert
blueberry lemon tart / butter cream cheese / mint

Summer Plated

Passed Hors d'Oeuvres
watermelon caprese / feta / balsamic redux / mint
ceviche tostada / gulf shrimp / cucumber / serrano / pickled red onion
elote flatbread / sweet corn / cotija / cilantro + tajin aioli

First Course
classic caesar / grana padano / sourdough bread crumb / house dressing

Guest Choice from 3 Entrées
steamed halibut / leche de tigre / kaffir lime
flank steak / mezcal orange glaze / caramelized onion / blistered toreados
pollo asado / achiote / chipotle / salsa albañil

Sides for Table
lima bean succotash / charred tomato / crookneck squash
fried potatoes / chimi rojo / cilantro
local sourdough bread / garlic scape butter

Dessert
caramelized peach tarts / almond custard

NEXT SECTION SHOWCASES OUR PLATED MENU EXAMPLES

Fall Plated

Passed Hors d'Oeuvres
crispy prosciutto / date whipped chèvre / chives
short rib crostini / boursin cheese / herbs
arancini / mozzarella center / truffle aioli

First Course
greens & apple / arugula / radicchio / frisée / toasted walnut / sweet mustard vin

Guest Choice from 3 Entrées
bucksnort trout / smoked roe beurre blanc
grilled hanger steak / smoked mustard sauce
chicken marsala / lemon / crispy prosciutto / parsley

Sides for the table
roast honey nut squash / maple vinaigrette / hazelnut
seared haricot verts / lemon zest / brown butter
tomato focaccia / garlic confit / basil butter

Dessert
bourbon pecan pie / dark chocolate drizzle / maldon salt

Winter Plated

Passed Hors d'Oeuvres
bacon wrapped dates / cream cheese
lamb meatballs / mint yogurt / pickled red onion
nashville hot chicken bite / white bread / ranch / pickle

First Course
baby beet & goat cheese / chèvre / frisée + arcadian mix / pistachio / citrus vin

Guest Choice from 3 Entrées
cod / brown butter caper sauce / crispy sage
filet mignon / port wine demi-glace
coq au vin blanc / white wine / pearl onion / lardon

Sides for the Table
wild mushroom & ricotta risotto / brown butter / sage
honey spiced baby carrots / dijon / garlic
herb focaccia / crushed garlic olive oil

Dessert
chocolate torte / whipped creme / espresso ganache