

Event Catering Menu

We believe in full service- we will staff your event, serve your guests, bus your tables, and provide you with everything you deserve on your special day!

We love tastings! Our tasting room accommodates two people and is an intimate, elegant space in which to meet our staff and discuss your perfect day.

Due to sourcing ingredients fresh not all items can be tasted.

Service fee is \$300 for up to 100 people add'l guests is \$75 per 100

Tastings- \$30.00 per person
Steaks or lobster (\$40pp) for tasting
Includes 2 proteins and 4 sides and salad

Chef's Signature Menu

Select one entrée \$19.00 with one side and salad

Select one entrée \$24.00 per person (starts at)

Select two entrees \$38.00 per person (starts at)

Select three entrees \$46.00 per person (starts at)

Upscale disposable dinnerware, linen napkins and disposable cutlery included depending on venue requirements. All listed are served buffet plated options are available and at \$10.00 per person as it requires additional staff.

Each option comes with two sides and salad

Choose Your Salad

Caesar Salad

Mixed Green Salad with raisin nut mix, red onions, shredded cheese, chopped tomatoes and cucumbers with our homemade dressings.

Greek Salad

Watermelon, Feta Salad w/ fresh basil and balsamic reduction

Pasta Salad with olives, tomatoes, cucumber, squash, zucchini, grated Parmesan and our tossed in

homemade Italian dressing

Caprese Salad with Tomatoes, Mozzarella, basil, and balsamic glaze

Arugula, fresh strawberries, blueberries, goat cheese, red onion, and our homemade balsamic and honey dressing
Cucumber Salad

Choice of two dressings

Ranch, French, Raspberry vinaigrette, Bleu Cheese, Balsamic, Caesar

Choose your Entrée

Poultry

Tuscan Chicken

(Sundried Tomato and Spinach Chicken in Cream Sauce)

Baked Chicken- Oven roasted baked chicken fork tender served with our homemade gravy.

Chicken Parmesan- breaded chicken breast covered in tomato sauce and mozzarella, parmesan, or provolone cheese

Herb Roasted Chicken

Thyme, rosemary, lemon, and Italian blend seasons (for flavor we usually use the darker meat of the chicken).

Italian Seasoned Chicken Caprese

with Tomatoes, Basil and Mozzarella

Chicken Marsala

In a Savory Mushroom and Marsala Wine Reduction Sauce

Basil Pesto Chicken

Creamy basil pesto sauce oven baked and served with cherry tomatoes.

Rosemary Chicken

Seared chicken coated in garlic and herb sauce and baked to perfection.

Chicken Francese

Breaded chicken breast pan fried and topped with savory lemon sauce

Lemon Caper Chicken

Marinated chicken, lemon caper wine sauce and fresh thyme

Smoked BBQ Chicken

Our own spice rub and marinated chicken for over 48 hours and slow smoked for hours served with our homemade BBQ sauce

Turkey Carving Station add \$4.00 per person

Beef

Flank Steak

Thinly sliced with fresh herbs and roasted tomato jus mushrooms and burgundy reduction

Red Wine Roast Beef

w/baby carrots and new potatoes in a red wine demi glaze that is fork tender

Prime Rib (Market Rate)

Carving Station Add 4.00 per person

Steak choices of NY Strip, Ribeye (\$65.00pp)

Beef Short Ribs (\$65.00pp)

in Red Wine Reduction

Lamb Chops (\$65.00pp)

Garlic and Herb, Crown Peach, Rosemary & Garlic

Pork

Pork Loin Roulade

with wild mushrooms

Apple Harvest Pork

Caramelized onions and apple cider reduction

Pulled Pork

Smoked for over 13 hours with our very own spice rub and BBQ sauce

Roasted Pork Loin

Bourbon Braised Apples, Port Wine Reduction, Balsamic & Fig Reduction

Pork Loin Carving Station add \$5.00 per person

Seafood

Salmon with a lemon butter sauce or Bourbon Maple or Honey Garlic

Shrimp Scampi Pasta

Tuscan Salmon or Shrimp

Shrimp N Grits

Pan Seared Creole Shrimp

Pan Seared Grouper or Flounder

Lobster Tails (\$50pp)

Pasta vegetarian and vegan options available

Cheese Ravioli with Marinara, Vodka Crème, or Alfredo Sauce

Vegetable Lasagna

Lasagna w/pork and beef

Sweet Potato and Black Bean Enchiladas

Pasta with Toasted Walnuts, Blue Cheese and Chives

Four Cheese Baked Ziti-with Ricotta, Provolone, Parmesan, and Mozzarella Cheeses

Lentil and Chickpea Curry (vegan)

Vegetable Biryani (vegan)

Macaroni Salad (includes mayo)

Artichoke Pasta (v) w/kalamata olives, capers, sundried tomatoes, red onions, fresh parsley, garlic and olive oil

Choose A Vegetable

Brown Sugar Glazed Carrots

Sweet Potato Mashed

Garlic & Herb Mashed Potatoes

Oven Roasted Vegetable Medley

Broccoli, Cauliflower and Squash

Southern Style Collard Greens or Turnip Greens

Bourbon Sweet Potato Souffle

Cornbread Dressing

Roasted Brussels Sprouts with balsamic and maple reduction

Garlic Asparagus w/parmesan (add \$2.00 per person)

Garlic Spinach and Kale

Garlic Green Beans

Homestyle Green Beans

Starch

Rice Pilaf

Wild Rice, Saffron, or Jasmine Rice, Yellow

Spinach and Lemon Rice Pilaf

Orzo with Wilted Spinach and Pine Nuts

Roasted Herb Potatoes

Goat Cheese and Garlic Mashed Potatoes with Scallions

Creamy Scalloped Potatoes

Smashed Potatoes with chives, roasted garlic, and herbs

Caramelized Onion & Pecan Wild Rice Pilaf

Smoked Gouda Grits

Six Cheese Mac and Cheese

Lobster Mac & Cheese (add \$5.00 pp)

Desserts:

Bourbon Bread Pudding w/warm caramel sauce

Toasted Strawberry Shortcake with Moscato Whipped Cream

Lemon Cheesecake w/blueberry compote

Banana Pudding w/Nila Wafers

Vanilla Cheesecake w/strawberry sauce

Chocolate Cake w/raspberry puree

Zesty Lemon Pound Cake w/fresh blueberries

Peach Cobbler

Key Lime Cheesecake

Biscoff cheesecake w/biscoff cream and cookies

Puff Pastry filled with lemon custard and strawberries topped with powdered sugar

Additional Services Provided

Coffee Station \$3.00 per person

Drink Station Iced Tea/ Sweet Tea or Lemonade included in package

Pre-set water glasses \$3.50 per glass

We DO NOT offer cake cutting services for wedding cakes. We are not willing to take responsibility. We will serve cake once sliced.