

EVENT PACKAGES

Buffet packages are priced per person. Tax & gratuity are additional. Packages include tea, fresh bread, china dinnerware, stainless flatware, beverage glasses & polycotton napkins

LUNCH \$27/DINNER \$38

salad, two entrees, two sides

LUNCH \$38/DINNER \$49

one display, two hors d'oeuvres, salad, two entrees, two sides

LUNCH \$60/DINNER \$71

one display, one dip, two hors d'oeuvres, salad, one action station, two entrees, two sides

LUNCH \$79/DINNER \$92

two displays, one dip, two hors d'oeuvres, salad, one action station, three entrees, three sides

****premium items are subject to an additional cost****

HORS D'OEUVRE DISPLAYS & DIPS

DIPS

Spinach & Artichoke Dip

served with chips

*add shrimp***

Pimento Cheese Dip

served with crackers

Cheesy Shrimp & Crab Dip

served with chips

DISPLAYS

Cheese Platter

cubed pepper jack, sharp cheddar & colby jack served with crackers

Fruit Display

fresh seasonal fruit

Crudites

fresh seasonal vegetables served with ranch dressing

****PREMIUM DISPLAYS****

Artisan Cheese Platter

Wisconsin cheese's

*buttermilk blue affine, aged gouda, mezzaluna fontina, red spruce four-year cheddar, grand cru reserve
served with crackers*

La Braciola Platter

country pate, duck sausage, andouille, prosciutto, brie, sharp cheddar, goat cheese, gorgonzola, crackers

Assorted Tarts

chicken salad, salmon mousse, mini steak au poivre

Roasted Red Pepper Hummus

traditional garbanzo bean dip with roasted red peppers served with flatbread

Guacamole

HOT HORS D'OEUVRE OPTIONS

MEATS & POULTRY

Roasted Duck Breast

served on herbed crostini with black mission fig jam

Andouille Puffs

andouille wrapped in puff pastry, served with a creole mustard honey glaze

Boudin Bites

traditional cajun pork & rice dressing fried in panko breadcrumbs, served with remoulade

Mini Steak Au Poivre

pepper-seared steak set over roasted garlic mashed potatoes in phyllo cups

Mango Chicken Satay

mango-brined & skewered grilled chicken

BBQ Pork Shoulder

served on herbed crostini with pickled vegetables

Cajun Meatballs

In a caramelized onion & pineapple jus

Mediterranean Chicken Kabobs

skewered with Mediterranean vegetables

Beef Taco Wonton Cups

seasoned beef, cheddar cheese, tomatoes & sour cream

SEAFOOD

Mini Crab Cakes

crabmeat folded with a rich bechamel & fried, finished with remoulade

Cajun Eggrolls

shrimp, crawfish & andouille fried in rice paper with seasoned cream cheese, finished with remoulade

Coconut Shrimp

shrimp fried in snowflake coconut, served with a mango tabasco glaze

Popcorn Buffalo Shrimp

popcorn shrimp fried & tossed in buffalo sauce

COLD HORS D'OEUVRE OPTIONS

SEAFOOD

Shrimp Cocktail

chilled shrimp served with cocktail sauce & remoulade

Crab Crostini

crabmeat folded in remoulade garnished with sriracha

Tuna Tartare

sesame cucumber salad, ginger vinaigrette in a crispy wonton

MEATS & POULTRY

Chicken Salad Pastry

spiced pecans, red grapes & celery finished with balsamic reduction

Stuffed Dates

prosciutto wrapped dates stuffed with gorgonzola

Bacon Wrapped Jalapeno

Stuffed with mango cream cheese

Cucumber Prosciutto Bites

with tomato

Mini Finger Sandwiches

chicken salad, caprese, brie & fig, turkey & cheese, ham & cheese, pimento, peanut butter & honey

VEGETARIAN

Creole Deviled Eggs

Caprese

skewered mozzarella, cherry tomato & basil olive oil

Goat Cheese Stuffed Peppadew

Cranberry & Goat Cheese Bites On Crostini

Bite Size Avocado Toast

Fig & Goat Cheese Puff Pastry

Cucumber Hummus Bites With Peppers & Tomato

Spinach & Artichoke Pinwheel

ACTION STATIONS

****REQUIRES A CHEF FEE****

Creamy Parmesan Risotto

made to order with exotic wild mushrooms, shrimp or chicken

Angel Hair Or Penne

tossed with house made marinara & alfredo, choice of chicken, shrimp, or mixed vegetables

Bananas Foster or Georgia Peach Flambe

caramelized in brown sugar & flambeed with fruit cordial & 151 rum, served with vanilla ice cream

CARVED MEAT

market price

Steak Au Poivre

with port wine demi-glace

choose between NY Strip, Filet or Hanger

Prime Rib

with horseradish crème fraiche

Pork Tenderloin

with tabasco mango glaze

New Zealand Lamb Rack

crusted with Dijon mustard & fresh herbs

Maple Leaf Duck Breast

topped with Louisiana cane sugar & black mission fig jus

SALADS

Caesar Salad

romaine lettuce tossed in house made caesar dressing with croutons & parmesan

Goat Cheese Salad

mixed greens, spiced pecans, dried cranberries & goat cheese tossed in champagne vinaigrette

Garden Salad

mixed greens with cucumbers, red onions, tomatoes, carrots & house made dressing

SIDE ITEMS

Creamed Spinach

Green Bean Almondine

Penne Alfredo

Macaroni & Cheese

Orzo Salad

Roasted Garlic Mashed Potatoes

Sweet Potato Mash

Cheddar Cheese Grits

Grilled Asparagus

Wild Mushroom Rice Pilaf

Red Beans & Rice

Herb Roasted Potatoes

Vegetable Medley

Steamed Broccoli

Ratatouille

BUFFET ENTREES

Blackened Salmon

finished with lemon beurre blanc

Salmon Teriyaki

baked in a ginger soy sauce

Grilled Salmon

in a white wine, tomato & basil sauce

Shrimp & Grits

blackened shrimp with trinity, jalapeno, andouille sausage over cheddar cheese grits, finished with lemon beurre blanc

Shrimp Penne

shrimp sauteed in white wine & butter with roasted tomato, capers, garlic & spinach tossed with penne

Chicken Prosciutto Pasta

grilled chicken breast tossed in a creamy corn macque choux with penne & prosciutto

Chicken Alfredo

grilled chicken breast & penne in a creamy alfredo

Chicken Roulade

chicken breast stuffed with cheese & andouille sausage, roasted, finished with lemon beurre blanc

Grilled Chicken

finished with lemon beurre blanc

Grilled Chicken

finished with roasted red pepper cream sauce

Chimichurri Skirt Steak

grilled with Moroccan spices & finished with chimichurri

Mango Glazed Pork Tenderloin

white marble farm pork tenderloin finished with a tabasco mango glaze

Roasted Pork Tenderloin

wrapped in bacon & finished with a brown sugar bourbon glaze

Red Wine Braised Short Ribs