



SMALL BITES BUFFET

priced per person assuming a minimum of 100 guests

ONE-\$13.50

Assorted vegetable crudité with sweet onion dressing
Select artisan cheeses Seasonal fruit with honey
yogurt Breads and crackers

TWO - \$14.00

Assorted vegetable crudité with sweet onion dressing
Select artisan cheeses Roasted tomato and cheese dip
with fresh bread Buffalo chicken tenders with blue
cheese

THREE - \$14.50

Assorted vegetable crudité with sweet onion dressing
Select artisan cheeses Spinach artichoke dip with fresh
bread Chicken satay with raspberry chipotle sauce

CHEF ATTENDED CARVING MENU

HAND CARVED - choose at least one

Prime rib with horseradish and beef jus - \$20.00
Pork loin with apple chutney - \$14.00
Ham with stone ground mustard - \$12.00
Roasted turkey with raspberry chutney - \$12.00

POTATOES & SUCH – choose at least one

Bacon mac-n-cheese - \$3.00
Roasted creamed corn - \$2.75
Roasted baby potatoes with herb butter - \$2.25
Sour cream whipped potatoes - \$2.00
Stone ground jalapeno cheese grits - \$2.00

VEGETABLES – choose at least two

Roasted asparagus - \$3.00
Sweet potatoes with maple bourbon pecans - \$3.00
Fried brussel sprouts - \$3.00
Baked tomatoes - \$1.75
Green beans with bacon and pine nuts - \$1.75
Roasted root vegetables - \$1.50
Grilled zucchini and squash - \$1.50
Baby carrots with orange glaze - \$1.50
Creamed spinach - \$1.50

FULL BUFFET MENU

priced per person assuming a minimum of 100 guests

ENTREES – choose at least one

Braised short ribs with mushroom demi glace - \$22.00
Roasted chicken with cranberry gastrique - \$20.00
Fried chicken with maple sage béchamel - \$18.00
Seared salmon with citrus and jalapeno - \$17.00
Bacon crusted meatloaf with bbq sauce - \$16.00
Roasted Pork with bourbon orange reduction - \$15.00
Grilled pork chop with apple chutney - \$14.00

POTATOES & SUCH – choose at least one

Bacon mac-n-cheese - \$3.00
Roasted creamed corn - \$2.75
Roasted baby potatoes with herb butter - \$2.25
Sour cream whipped potatoes - \$2.00
Stone ground jalapeno cheese grits - \$2.00

VEGETABLES – choose at least one

Roasted asparagus - \$3.00
Sweet potatoes with maple bourbon pecans - \$3.00
Fried brussel sprouts - \$3.00
Baked tomato - \$1.75
Green beans with bacon and pine nuts - \$1.75
Roasted root vegetables - \$1.50
Grilled zucchini and squash - \$1.50
Baby carrots with orange glaze - \$1.50
Creamed spinach - \$1.50

PASS THE PASTA

served with garlic bread and green salad

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Penne with marinara sauce - \$12.50
Farfalle with alfredo sauce - \$13.50
Ziti with vodka sauce - \$13.75
Add meatballs - \$2.00
Add chicken - \$2.50
Add shrimp - \$3.00

*All menus are simply samples, conversation starters.
We welcome the opportunity to craft a menu specific
for your event. Our team looks forward to making your
event a Fancy Pants event.*



\$8

Beef bruschetta, goat cheese horseradish
Crispy pork belly, whipped blue cheese, local honey
Beef tartar, arugula, olive, crostini
Beef tenderloin, onion jam, cheese, puff pastry Seared
scallop, ginger aioli, cucumber, nori
Strip steak, pearl onion, sweet pepper
Filet mignon, wild mushroom, horseradish, puff pastry
Black sesame crusted tuna, avocado, soy
Ceviche, cucumber, peppers, orange

\$7

Puff pastry, goat cheese, chive, roasted tomato
Petite crab cake, ground mustard remoulade
Seared scallop, corn pudding, scallion
Prosciutto, pesto, gorgonzola mousse, crostini
Roasted pork, shaved apple, radish, cider reduction
Coconut poached prawn, mango puree, habanero oil
Pork loin slider, pickled carrot, raspberry chipotle
Chicken tender biscuit sliders, honey mustard
Burger Sliders, accompaniments

\$6

Grilled prawn, crispy bacon, tomato jam, crostini
Tuna tartar, chive, wasabi cream, crisp wonton
Buffalo mozzarella fried dumpling, spinach pesto
Salmon tartar, fresh dill, salmon roe, crostini
Asian glazed chicken wing Roasted pork, bourbon
apples, crostini Caprese skewers Bacon wrapped
shrimp Beef satay, shiner bock BBQ sauce
Chicken satay, raspberry chipotle

\$5

Crispy chicken, chive waffle, blackberry gastrique
Mozzarella, baby tomato, basil, balsamic
Potato latke, smoked salmon, creme fresh, caper
Wild mushroom duxelle, puff pastry
Bruleed watermelon, goat cheese mousse
Fire roasted tomato soup, chive, grilled cheese toast
Cherry tomato, chive cream cheese, bacon Endive,
whipped goat cheese, tomato bacon marmalade
Havariti cheese, blackberry, fennel
Chicken, spinach, artichoke flatbread Bacon wrapped
green beans Chicken, queso fresco quesadillas
Buffalo chicken tenders, blue cheese
Pomegranate glazed meatballs
Roasted chicken, blistered tomato, puff pastry
4 Cheese quesadillas
Fresh fruit skewers