

## SMALL BITES BUFFET

### ONE

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

### TWO

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

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  
Pork loin with apple chutney  
Ham with stone ground mustard  
Roasted turkey with raspberry chutney

### POTATOES & SUCH – choose at least one

Bacon mac-n-cheese  
Roasted creamed corn  
Roasted baby potatoes with herb butter  
Sour cream whipped potatoes  
Stone ground jalapeno cheese grits

### VEGETABLES – choose at least two

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

## FULL BUFFET MENU

### ENTREES – choose at least one

Braised short ribs with mushroom demi glace  
Roasted chicken with cranberry gastrique  
Fried chicken with maple sage béchamel  
Seared salmon with citrus and jalapeno  
Bacon crusted meatloaf with bbq sauce  
Roasted Pork with bourbon orange reduction  
Grilled pork chop with apple chutney

### POTATOES & SUCH – choose at least one

Bacon mac-n-cheese  
Roasted creamed corn  
Roasted baby potatoes with herb butter  
Sour cream whipped potatoes  
Stone ground jalapeno cheese grits

### VEGETABLES – choose at least one

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

## PASS THE PASTA

*served with garlic bread and green salad*

Penne with marinara sauce  
Farfalle with alfredo sauce  
Ziti with vodka sauce  
Add meatballs  
Add chicken  
Add shrimp

*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, cream 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