



## DELIVERED TO YOUR DOOR BUFFET SELECTIONS FALL/WINTER

The following menus have been designed to be brought to you hot and ready to eat or delivered at room temperature for you or your staff to heat just before serving. Either way, our specially trained staff will artfully set up and present your entire menu to your exact specifications. Every item will be unwrapped and displayed with its accompanying sauce or dip where appropriate, leaving you to receive the accolades for such a beautiful presentation. We will provide complete heating instructions for your convenience. Attractive chafing dishes can be provided at no additional charge. Serving pieces are all included. Disposable plates, napkins, flatware & cups are available for a nominal fee.

All entrees and side dishes you see on these menus can be mix & matched, so please feel free to create your own menu from the selections we've offered here.

(We kindly request a 20-person minimum on all menus.)

(V) Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free
---

### A SIMPLE TUSCAN SUPPER

Pappardelle Pasta with Bolognese Sauce  
served with Parmigiano-Reggiano

Tilapia in Lemon Herb Pan Sauce (GF)

Italian Garden Salad (VV, GF, DF)  
with Romaine & Spinach, Pepperoncini, Zucchini & Thinly Sliced Red Onion  
in Italian Vinaigrette

Herbed Ciabatta Dinner Rolls with Garlic Herb Butter (V)

\$15.95 per Guest

## UPSCALE COMFORT

Beef, Pork & Bison Meatloaf with Charred Tomato Sauce (DF)

Lobster Macaroni & Cheese with Smoked Gouda & Peas

Sautéed Spinach with Garlic (V, GF)

Farmers Market Chopped Vegetable Salad (VV, GF, DF)

A Medley of Green Beans, Wax Beans, Tomato, Corn, Bell Peppers, Red Onions & Cucumber  
with Champagne Chervil Vinaigrette

Full Size Cornbread Muffins with Cinnamon Honey Butter (V)

\$22.95 Per Guest

## AUTUMN HARVEST

Blood Orange Mojo Pork Tenderloin over Plantain Puree (GF)

Bone-In Farm to Table Chicken (GF, DF)

Brown Sugar, Garlic & Lemon Juice

Elotes (V, GF)

Mexican Corn with Parmesan & Cotija Cheeses,  
Mayonnaise, Lime Juice & Cayenne Pepper

Sautéed Green Beans (VV, GF, DF)

tossed with Extra Virgin Olive Oil, Sea Salt, Cracked Pepper & Lemon Zest

Simple Garden Salad (VV, GF, DF)

Iceberg & Romaine Lettuces tossed with Tomato Wedges,  
Fresh Sliced Cucumbers, Shredded Carrot & Red Cabbage  
served with choice of Ranch Dressing (V) or Balsamic Vinaigrette (VV, GF, DF)

\$16.95 per Guest

## AMERICANA

Red Wine Braised Beef Pot Roast in Mushroom Bordelaise (GF, DF)

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel  
topped with Buttered Bread Crumbs

Red Skinned Smashed Potatoes (V, GF)

Herbed Corn & Edamame Succotash (VV, GF, DF)

Biscuits with Cinnamon Honey Butter (V)

\$22.95 per Guest

## BIG DELICIOUS WORLD

Quinoa Pilaf Stuffed Peppers (VV, DF)

Caramelized Cauliflower Au Gratin (V)

Brown Butter Seared Potato Gnocchi (V)

Lentil Medley with Pine Nuts, Kale & Golden Raisins (VV, GF, DF)

Fresh Baby Spinach (V, GF)  
with Roasted Yellow Beets, Toasted Pecans, Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes  
with Mustard Maple Vinaigrette

\$15.95 per Guest

## NOT YOUR FATHER'S CHICKEN & RIBS

Maple Bourbon Glazed Rib Cuts (GF, DF)

Panko Breaded Stuffed Chicken  
filled with Fresh Spinach, Roasted Red Peppers, Prosciutto & Smoked Gouda  
in Thyme Cream Sauce

Scalloped Sweet Potatoes with Salami Bits

Blue Sky Baked Beans (GF, DF)

Cabbage Apple Slaw (VV, GF, DF)

\$19.95 per Guest

## FARMYARD

Chicken Adobo (DF)  
Seared & Roasted Legs & Thighs

48-Hour Braised Beef Brisket with Onion Gravy (DF)

Autumn Root Vegetable Smash (V, GF)  
Carrot, Parsnip & Yukon Gold Potatoes  
smashed with Roasted Garlic, Horseradish & Butter

Maple Glazed Heirloom Carrots (V, GF)

Harvest Breads (V)  
Pumpkin & Zucchini Quick Breads

\$17.25 per Guest

## FIELD & STREAM

Pan Seared Cod in Herbed Butter (GF)

Tuscan Marinated Flank Steak  
fanned & displayed and served at room temperature  
on oversized wood boards beautifully garnished with Pickled Vegetables  
accompanied by Chimichurri Sauce & Fig Mustard and Assorted Freshly Baked Rolls

Trio of Oven Roasted Seasonal Squashes (V, GF)  
tossed in Butter, Brown Sugar & Spices

Herbed Italian Orzo (VV, DF)  
gently steamed & tossed with Virgin Olive Oil & Fresh Herbs

Kale & Curly Endive Salad (VV, GF, DF)  
with Roasted Beets, Candied Walnuts, Blood Orange Segments & Pear Vinaigrette

\$25.25 per Guest