



Catering Services

2026/2027



- Appetizers -

- Bites -



Pretzel Bites with Queso Blanco (VG)
Toasted Ravioli with Marinara
Southern Meatballs
Goat Cheese & Cherry Chutney Puff Pastry (VG)
Bacon-Wrapped Potato Bite with Creole Sauce (GF)

- Skewers -



Teriyaki Kielbasa & Fresh Pineapple (DF, GF)
Fresh Mozzarella, Cherry Tomato, Pesto & Balsamic Glaze (VG, GF)
Fresh Fruit with Peach Balsamic (V, DF, GF)
Grilled Vegetable (DF, GF, V)
Calabrese, Red Windsor Cheese & Greek Olives (GF)

- Boards & Cups -



Seasonal Vegetable Board with Buttermilk Ranch (GF, VG)
Seasonal Fruit & Artisan Cheese Board (GF, VG)
Charcuterie Cups
Bavarian Pretzel Charcuterie Board
| artisan cheese, mustard, assorted cured meats |

- Dips -



Slow Roasted Tomato Bruschetta with Crostini (VG)
Spinach Artichoke Dip with Crostini (VG)
Mexican Street Corn Dip, Fried Pita Chips (VG)
Pimiento cheese & Bacon Marmalade with Crostini
Smoked Salmon Spread with Fried Capers on Cucumber (GF)

GF - GLUTEN FREE | DF - DAIRY FREE | VG - VEGETARIAN | V - VEGAN



- Entrées -

All entrées include choice of Field Greens or Caesar Salad & two sides
Price per Person with One Main entrée | Add as 2nd entrée for additional cost per person

- Chicken -

- Honey Dijon Chicken (GF)
- Creamy Parmesan Mushroom Chicken
- Grilled Chicken Piccata with Lemon Caper Sauce (GF, DF)
- Garlic Teriyaki Chicken Thighs & Grilled Pineapple (DF)
- Grilled Bruschetta Chicken with Shaved Parmesan (GF)



- Pork / Turkey -

- Garlic Rosemary Pork Tenderloin (GF, DF)
- Honey Dijon Pork Tenderloin (GF)
- Herb Roasted Turkey Breast (GF, DF)



- Beef -

- Slow-Roasted Beef Brisket (GF, DF)
- Braised Beef Short Ribs, Teriyaki (DF) or Demi-glace (GF, DF)
- Garlic Prime Rib with Creamy Horseradish (GF)
- Rosemary Beef Tenderloin with Creamy Horseradish (GF)



- Seafood -

- Deep Dish Shrimp & Grits (GF)
- Cajun Shrimp Penne with Alfredo Sauce
- Citrus-Roasted Salmon (GF, DF)
- Lemon Parmesan Cod with Garlic Basil Butter (GF)



- Vegetarian -

- Bucatini with Pesto, Asparagus & Portobello (VG)
- Polenta with Shoe String Yellow Squash, Zucchini & Carrots (GF, VG)
- Penne Alfredo with Mushroom, Spinach & Artichoke (VG)
- Zucchini Boats Stuffed with Quinoa, Spinach & Red Pepper (GF, DF, V)

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– Sides –

Select two sides to accompany your entrée



– Vegetables –

*Additional cost per guest

Chipotle Honey Glazed Carrots (GF, VG)

Roasted French Beans with Shallot Butter (GF, VG)

Grilled Broccoli & Carrots with Thyme Butter (GF, VG)

Sauteed Yellow Squash, Zucchini & Bell Pepper (GF, DF, V)

Long Cooked Green Beans with Bacon & Tangy Onion (DF, GF)

Thyme Roasted Rainbow Carrots (GF, DF, V)*

Brussel Sprouts with Pancetta & Parmesan (GF)*

Grilled Asparagus with Balsamic Glaze (GF, DF, V)*

– Potatoes, Rice & Pasta –

Wild Rice Pilaf with Shaved Brussels, Cranberry & Shallots (GF, DF, V)

Cheddar Mac & Cheese (VG)

Cold Caprese Pasta Salad (VG)

Penne & Broccoli with Garlic Cream Sauce (VG)

Roasted Baby Baked Potatoes with Chive Sour Cream (GF, VG)

Yukon Gold Whipped Potatoes (GF, VG)

Roasted Rosemary Red Potatoes (GF, DF, V)



– Salads –

Field Greens Salad with Cherry Tomatoes, Carrot, Cucumber, Croutons & 2 Dressings

/ *Buttermilk Ranch* & *Balsamic* / (VG)

Classic Caesar with Shaved Parmesan, Garlic Croutons & Cherry Tomato Garnish (VG)

Diced Calabrese, Pickled Onion, Provel, Heart of Palms, Artichoke, Pimento with Mixed Greens

/ *Sweet Italian* / (GF)**

Spinach Salad with Strawberry, Feta & Spiced Pecans / *Balsamic* / (GF, VG)**

Graze Salad - Poached Pear, Goat Cheese, Pepitas, Crisp Bacon & Mixed Greens

/ *Red Wine Vinaigrette* / (GF)**

** ADDITIONAL COST PER GUEST IF SELECTED AS A PREMIUM SALAD SELECTION

DINNER ROLLS WITH BUTTER TABS ADDITIONAL COST PER PERSON

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- Desserts -

All Prices are Per Piece
Minimum 24 per item & flavor

- Brownies & Cookies -

Turtle Brownies
Buckeye Brownies
Chocolate Chunk Brownies
Cheesecake Brownies



Snickerdoodle Cookies
Chocolate Chunk Cookies
Salted Caramel Crunch Cookies
Goopy Butter Cookies



- Shooters -

Tuxedo (GF)
Lemon Meringue
S'mores
Strawberry Shortcake



- Cupcakes -

Red Velvet
Carrot Cake
Champagne Strawberry
Vanilla Champagne cake, filled with a strawberry jam, topped with a strawberry buttercream
Salted Caramel
Chocolate cake, topped with caramel frosting, caramel drizzle, sprinkle of sea salt
Wedding Bells
Vanilla cupcake with classic vanilla buttercream, white pearl sprinkles

- Cakes & More -

Cheesecake - Raspberry, Chocolate, NY
Flourless Chocolate Cake
Bread Pudding with Salted Bourbon Caramel
Goopy Butter Cake
Mini Tarts (Chocolate, Lemon, Coconut, Berry, Apple)



- Rentals -

Rentals can be selected a la carte
Linens available upon request. Prices may vary
Price is per person, per piece

Dinner Plate

10.5" bright white with rim

Salad Plate

7" bright white with rim

Dinner Plate Charger

silver, gold, white, black, crystal, floral, woven

Flatware

dinner fork, dinner knife, salad fork, dessert fork

STAINLESS SILVER OR GOLD

Water Service

glass water goblets & carafes