

CATERING CREATIONS

MAKE IT MEMORABLE

Small Plate Options

(1-2oz piece of Protein)

-Mini Meal with Parsnip Whipped Potatoes & Beef Short Rib in a Rich Red Wine Reduction

-Mini Meal of Pistachio Crusted Salmon Served with Coconut Grits in a Vanilla Citrus Beurre Blanc

-Mini Meal of Beef Short Rib Bolognese, Pancetta, Caramelized Fennel & Brown Butter Gnocchi

-Mini Meal of Braised Beef Short Rib Hash with Poached Egg & Truffle Jus

-Mini Meal of Brown Butter Seared Scallops over Celeriac Whipped Potatoes & Caper Popcorn→

-Mini Meal of Beer Braised Beef Brisket, Tots with Beer Cheese Green Chili Gravy

-Mini Meal Vegetarian Curried Butternut Squash Stew over Coconut Cilantro Grits



-Greek Style Poutine with Lamb Meatballs & Red Pepper Tzatziki Sauce

-Mini Shepherd's Pie of Ground Lamb, Carrots, Peas, & Onions with an Herbed Goat Cheese Whipped Potato Crust

-Roasted Cedar Plank Salmon with Vegetable Ratatouille & Cranberry Basil Vinaigrette

← Chicken & Andouille Gumbo served over Rice in Mini Cast Iron Skillets

-Duck Confit & Peach Farro Risotto Finished with Slices of Coriander Marinated Duck Breast & Ginger Tamarind Pesto

-Bombay Curried Pulled Chicken over Basmati Lentil Cauliflower Pilaf

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-Mango Thai Pork Meatballs over Spicy Edamame Slaw with a Basil Mint Pesto

-Spicy Yucatan Chicken Skewer with Poblano Mashed Potato & Creamed Tomatillo Cream Sauce



← Classic Waldorf & Celeriac Salad with Spicy Chicken Meatballs, Crumble Blue Cheese & Hot Sauce

-Pancetta Parmesan Risotto with Pan Seared Salmon & Lemon Beurre Blanc

-Pork Osso Bucco with Brown Butter Whipped Sweet Potatoes with Maple Mustard Cherry Gastric

-Milk Braised Pork Belly Served with Smoked Gouda & Dried Heirloom Grape Tomato Mashed and Whole Grain Chardonnay Butter Sauce

-Winter Slaw in a Pickled Onion Dressing topped with Vegetable Falafel & Spicy Tahini Aioli

-Gochujang Ginger Glazed Pork Drumsticks with Brussels Sprout Carrot & Diakon Kimchi

-Beef Brisket with Roasted Garlic Horseradish Grits with Mushroom Demi

-Pulled Smoked Pork Shoulder Served over Raisin Kale Slaw with Orange Chipotle Ketchup →

-Fall Vegetable Ratatouille over Parmesan Polenta

-Bourbon Apple Cider Braised Pork Belly Served over Butternut Squash Vegetable Hash & Maple Sriracha Syrup

-Orecchiette Pasta Salad with Dried Heirloom Tomatoes, Chardonnay Poached Rock Shrimp, In a Lemon Basil Pepper Dressing

