

Celebrations Menu

Express Catering for Casual Weddings | Outdoor Events | Family Celebrations

All menus are designed for express drop off service only

Backyard BBQ

25P \$525 50P \$1025 100P \$1995
(choose 2 entrees)

Marinated Chicken and Veggie Kabobs
pesto butter

¼ lb. Angus Beef Burgers
brioche bun, condiments, relish tray

Pulled Smoked Pork Butt
apple bourbon BBQ, split top buns
OR carnitas style with flour tortillas

Grilled Italian Sausage
roasted peppers, stewed tomatoes, French bread

3-Bone Rib Rack with Apple Bourbon BBQ

Teriyaki Marinated Chicken Thighs
Mom's 40-year recipe

Festive menu is served complete with choice of
2 cold side salads, bakery rolls with butter pads,
1 choice of seasonal dessert selection,
and all necessary disposable service ware.

Stations Reception

25P \$525 50P \$1025 100P \$1995
(choose 1 theme entrée station and 2 side stations)

Slider Bar Station

mini black angus burgers, pounded buffalo chicken, Austin
Blue pulled pork, brioche buns, sliced cheeses,
condiments & relish tray, house made thick rustic kettle chips

Street Truck Tacos

tomatillo pulled chicken, shredded pork carnitas,
season ground beef, 6" flour tortillas, chihuahua cheese,
fire roasted tomato salsa, red onion, lettuce, sour cream

SIDES

House Made White Cheddar Mac & Cheese

sided with crispy bacon and grilled veggies for toppers

Yukon Mashed Potato Bar

creamy gold potatoes, shredded cheddar,
crispy bacon, scallions, broccoli, sour cream, butter

Salad Bar Duet

classic caesar: homemade croutons, shaved parmesan
field greens: tomato, cucumber, red onion,
shaved carrot, choice of 2 dressings

Tuscan Grilled Vegetable Antipasto

crisp asparagus, sugar roasted carrots,
buttery eggplant, grilled zucchini, charred peppers,
balsamic roasted mushrooms

Station style menu is served complete with all necessary
disposable service ware.

Family Feast

25P \$625 50P \$1200 100P \$2300
(choose 2 entrees)

Chicken Medallions
basil, chèvre, roasted red pepper,
lemon champagne bierre blanc

Brick Chicken Francaise
spinach, capers, classic hollandaise

4 oz Hand Cut Salmon
oven seared, roasted corn succotash, herb EVOO

Grilled Pork Tenderloin
bourbon glazed peaches

Choice Flat Iron Brochettes
tri color peppers, onions, cremini mushrooms

Perfect Parmesan
tender chicken breast, sweet tomato sauce,
mozzarella, herb parmesan

Buffet menu is served complete with a wide selection
of 1 starch, 1 vegetable, 1 cold greens salad, bakery rolls,
butter pads and all necessary disposable service ware.

Farm to Table

25P \$600 50P \$1150 100P \$2200
(choose 1 entrée selection and 3 sides)

Field Greens Salad with House Dressing

Free Range Chicken with Brandied Apple Compote
6oz. Corn Fed Flat Iron Steak
Smoke House Pulled Pork

Grilled Skirt Steak with Smoked Tomato Butter
Amish Roasted Chicken Marsala

SIDES

Farmhouse Ratatouille with Bow Tie Pasta
Vine Ripe Tomato & Fresh Mozzarella with EVOO

Basil Garden Green Beans
Sugar Roasted Carrot Planks
Shallot Roasted Brussel Sprouts
Buttered Broccoli Crowns
Fresh Corn on the Cob

Midwest Wild Rice Pilaf
Steamed Red Skin Dill Potatoes
Red Pepper Mashed Potatoes

Pan Roasted Fingerling Potatoes
Gourmet Cheese Ravioli with Spinach-caper Butter
Menu inclusive of bakery rolls, butter pads and all
necessary disposable serviceware.