

# 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,  
chopped onion and cilantro

Grilled Italian Sausage  
roasted peppers, stewed tomatoes, French bread

4-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 \$550 50P \$1095 100P \$2150  
(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 \$1225 100P \$2395  
(choose 2 entrees)

Chicken Medallions  
basil, chèvre, roasted red pepper,  
lemon champagne beurre 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 and Kielbasa Sausage

Grilled Skirt Steak with Smoked Tomato Butter  
Amish Roasted Chicken Marsala with Grilled Mushrooms

### 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.