

Festive Feasts

Spring Fling

\$28⁹⁹ pp

Chef Variety of Rolls & Nut Bread
Strawberry & Avocado Spring Salad
Chilled Pesto Pasta- Sautéed String Beans
Chicken Piccata- Haddock Citrine
Seasonal Cobbler- Fruit Infused Waters

Autumn Harvest

\$28⁹⁹ pp

Chef Variety of Rolls & Nut Bread
Spinach & Quinoa Salad with Feta & Toasted Pepitas
Bacon Roasted Brussels- Butternut Squash Ravioli
Five Spice Pork Loin- Sweet Potato Crusted Salmon
Seasonal Pie- Coffee & Tea

Winter Warmer

\$29⁹⁹ pp

Chef Variety of Rolls & Nut Bread- Warm Gorgonzola Bacon & Almond Salad
Gold t & Red Potato Smash- Herb Roasted Root Vegetables- Stuffing
White and Dark Meat Turkey- Pan Gravy- Homestyle Pot Roast- Cran Sauce
Seasonal Pie- Coffee & Tea

Southern Bar-Be- Que

\$28⁹⁹ pp

Watermelon- Cornbread- Cowboy Coleslaw
Red Bliss Potato Salad- Southern Baked Beans
Sausage & Sauerkraut- Barbecue Chicken Breast- Braised Brisket
Seasonal Cobbler- Sweet Tea & Lemonade

Backyard Bar-Be- Que

\$28⁹⁹ pp

Fruit Platter- Red Bliss Potato Salad- Pasta Salad
Grilled Hamburgers- Grilled Hot Dogs- Cheese & Condiment Tray
BBQ Chicken- Sautéed Squash Medley
Seasonal Dessert – Sweet Tea & Lemonade

Hawaiian Luau

\$28⁹⁹ pp

Fruit Platter- Hawaiian Sweet Bread- Cold Shrimp & Crab Salad
Lomi Lomi Salmon- Island Pulled Pork- Grilled Chicken w/ Pineapple Salsa
Aloha Potato Souffle- Snap Pea Scallion Stir Fry
Pineapple Upside Down Cake- Fruit Infused Water

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Octoberfest

\$28⁹⁹pp

Beer Bread ~ Warm Brussel Sprouts and Bacon Salad
Barbecue Beer Braised Chicken ~ Pork Tenderloin with a Sweet Mustard Crust
Parsley Potatoes ~ Roasted Root Vegetables
German Chocolate Cake and Assorted Mini Pastries

Creole

\$29⁹⁹pp

Spicy Pecan & Arugula Salad ~ Red Beans & Rice
Cheesy Grits ~ Chicken & Andouille Sausage Jambalaya
Southern BBQ Shrimp Skewers ~ Blackened Salmon
Seasonal Cobbler ~ Sweet Tea & Lemonade

Caribe

\$29⁹⁹pp

Caribbean Fruit Salad ~ Corn & Sweet Potato Salad
Orange & Ginger Chicken ~ Pork Loin w/ Pineapple Mango Salsa
Grilled Jerk Style Mahi Mahi ~ Black Beans & Rice ~ Seasonal Vegetable
Tropical Rum Trifle & Key Lime Pie ~ Fruit Infused Waters

New Englander

\$market

New England Style Clam Chowdah- Potato Salad
Corn Coblots- Steamed Clams
1 lb. Lobster- Drawn Butter- Barbecued Chicken Breast
Chef Seasonal Dessert- Lemonade & Iced Tea

Have other ideas? Feel free to inquire about any type of menu you desire!