

# BUFFET

*No matter where the location, we pride ourselves on cooking as much of the food on site so it is served to you in the freshest way.*

*You may cross-select from any of the CHEFS Buffets below to customize your own event.*

*Served with your Choice of 1 Salad and 2 Tier One Sides*

*Priced per person*

## **CHEFS 1**

*Your Choice of 2 Entrees:*

Grilled Chicken Bruschetta topped with Roma Tomatoes, Fresh Basil and Asiago

Penne or Cavatappi Pasta with Sundried Tomato and Pesto Cream

Pork Loin Topped with Maple, Cheddar and Pecans

Sliced Roast Beef with Wild Mushroom Demi-glace

Fire Roasted Ratatouille over Penne Pasta

Grilled Chicken Breast topped with Mustard and Local Honey

Slow Roasted Herbed Pork Loin

## **CHEFS 2**

*Your Choice of 2 Entrees:*

Braised Beef Short Ribs with Bourbon-Fig Glaze

Beer Braised Chicken with Locally Sourced Brew and Herbes de Provence

Marinated Flank Steak with Gorgonzola Compound Butter

Triple Cheese Tortellini with Lobster Cream

Roasted Salmon with Panko and Lemon-Garlic Butter

Jambalaya with Shrimp, Andouille, Chicken, Celery, Onion and Green Pepper

Chicken Cordon Bleu with Ham, Gruyere and Chardonnay Béchamel

Smoked Beef Brisket with Kansas City Style BBQ Sauce

## **CHEFS 3**

*Your Choice of 2 Entrees:*

Prime Rib of Beef Au Jus with Horse Radish Sauce

Chicken Oscar with Crab and Asparagus in a Béchamel Sauce

"Maryland Style" Crab Cakes with Lemon-Caper Aioli

Beef Tenderloin with Merlot Demi-Glace, Herbed Aioli or Chimichurri

Chicken Marsala with Wild Mushrooms and Madeira Demi-glace

Grilled Lager and Herb Marinated Pork Ribeye Steaks

Shrimp Scampi, BBQ Shrimp or Blackened Shrimp

*\*All Buffets are served with Assorted Rolls or Artisan Breads and Whipped Butter\**



**CHEFS Catering Buffets Require a Minimum of 50 Guests**

# SIDE DISHES

## TIER 1 SIDE DISHES

*These items are included in the CHEFS Buffet Prices*

Herbed Garlic Mashed Potatoes  
Jasmine Rice  
Cheddar-Sour Cream Mashed Potatoes  
Smoked Gouda Grits  
Southwestern Corn Sauté  
Grilled Marinated Zucchini  
Red Bliss Potato and Sour Cream Salad  
Haricot Vert with Beurre Blanc  
Southern Style Green Beans with Bacon and Butter  
Rosemary Roasted Potatoes  
Local Honey and Bourbon Braised Carrots  
Creamy Cole Slaw  
Apple and Lardon Braised Collard Greens  
Tuscan Panzanella  
Wild Rice with Mushrooms and Onions  
Herbed Polenta  
Sage and Cheddar Grits  
Cilantro and Lime Cole Slaw  
Warm German Style Potato Salad  
Mashed Bourbon Sweet Potatoes  
Lemon and Dill Cous Cous  
Saffron Basmati Rice  
Sesame Soy Napa Cabbage Slaw

**Each Additional Tier One Side: Priced per person**

## TIER 2 SIDE DISHES

*Each Tier Two Side may be substituted for a Tier One Side for an additional per person price.*

Sweet Corn and Parmesan Risotto  
Seven Cheese Mac-n-Cheese  
Potatoes Diane with Béchamel, Bacon and Corn  
Wild Mushroom and Brie Risotto  
Mediterranean Penne Pasta (Hot or Cold)  
Potato, Apple, Sausage, Onion and Sage Sauté  
Lobster Mac-n-Cheese  
Roasted Harvest Vegetables with Ginger Butter  
Eloté-Mexican Street Corn  
Bacon-Onion Baked Mac-n-Cheese  
Fully Loaded Mashed Potatoes  
Steamed Asparagus with Lemon-Caper Butter  
Caprese Salad with Tomato, Mozzarella and Basil  
Brussels Sprout Petals, Bacon and Onion Sauté

**Each Additional Tier Two Side: Priced per person**



# SALADS

*Add a Salad to Any Meal: Priced per person*

## **Garden Salad**

Mixed Field Greens, Grape Tomatoes, English Cucumbers, Shredded Carrots and Red Cabbage

## **Caesar Salad**

Chopped Romaine, Triple Shaved Italian Cheese, Homemade Croutons and Creamy Caesar Dressing

## **Greek Salad**

Chopped Romaine, Crumbled Feta, Kalamata Olives, Grape Tomatoes, Red Onion and Cucumbers

## **Spinach Salad**

Baby Spinach Leaves, Bacon, Diced Eggs, Grape Tomatoes and Sliced Mushrooms

## **Summer Salad**

Baby Spinach Leaves, Mandarin Oranges, Sliced Strawberries, Gorgonzola, Pecans and Grape Tomatoes

## **Caprese Salad**

Heirloom Cherry and Grape Tomatoes, Mozzarella Ciliegine, Basil and Olive Oil

## **Kale Salad**

Tuscan Kale, Arugula, Sunflower Seeds, Dried Cranberries, Shredded Carrots, Diced Red Onion, Broccoli Flowerets and Shredded Cheddar (Optional)

## **Dressings available but not limited to:**

Ranch, Balsamic Vinaigrette, Caesar, Hot Bacon, Apple Cider-Maple-Dijon Vinaigrette, Cilantro-Lime Vinaigrette, Lemon-Cider-Honey Vinaigrette and Honey Mustard

# VEGETARIAN & VEGAN OPTIONS

If you have a number of vegan or vegetarian guests who would like an option of their own, we will prepare them a wonderful meal especially for them. Here are just a few ideas below.

Vegetarian Lasagna with Spinach, Zucchini, Carrots in a Rich Cream Sauce

Cheese Tortellini with Olive Oil, Zucchini, Sundried Tomatoes and Oregano

Grilled Marinated Portabella Caps with Vine Ripe Tomatoes, Fresh Mozzarella (Can be left off for a vegan dish) and Garden Basil

Red Quinoa, Jasmine Rice and Corn Stuffed Bell Peppers