



Please check  
box after menu  
item to select.

## French Parisian Buffet Menu

### Appetizers

(Select .2)

Mushroom Boule ☐    Heirloom Tomato & Mozzarella Skewer ☐    Baked Brie Bacon-Wrapped Asparagus ☐

### Soup & Farm Fresh Salads

(Select 2)

Beet and Heirloom Tomato Caprese | Farm Fresh Beets, Local Heirloom Tomato, Fresh Mozzarella ☐

Frisee & Bacon Salad | Tender Frisee, Thick-cut Bacon, Farm Fresh Egg, Housemade Vinaigrette ☐

Heirloom Kale & Tomato Salad | Baby Kale, Heirloom Tomato, Cucumber, Basil, Meyer Lemon Vinaigrette ☐

Wild Mushroom Bisque | Savory Wild Mushrooms in a warm and creamy bisque ☐

### Entrées

(Select 3)

*All entrées served with Fresh Artisan Rolls and Herb Whipped Butter*

Chicken & Mushroom Fricassee ☐ | Black Garlic Braised Short Rib ☐

Pan Seared Scottish Salmon ☐ | Lemon & Thyme Chicken ☐ | Ratatouille ☐

### Sides

(Select 3)

Au Gratin Potatoes ☐    Roasted Heirloom Potatoes ☐    Greenbeans Almondine ☐

Caramelized Brussels Sprouts ☐    Herbs De Provence Local Vegetables ☐

### House-Made Desserts

(Select 3)

Assorted Eclairs ☐

Variety Flavored Macarons ☐

Creme Brulee Tart ☐

Napoleon Honey & Chocolate Tarts ☐

*Add Freshly Brewed Coffee & Tea Service - \$4 additional per person*



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## Homestyle Buffet Menu

### Appetizers

(Select .2)

- Homestyle Meatballs ☐ Mini Hushpuppies ☐ Herbed Polenta Cakes ☐  
Heirloom Tomato Shooter ☐

### Soup & Farm Fresh Salads

(Select 2)

- Southern Potato Salad | Tender Potatoes, Egg, Onions, Peppers, Aioli ☐  
Macaroni Salad | Elbow Pasta, Egg, Finely chopped onion, house-made aioli ☐  
Country Apple Cole Slaw | Freshly greens, sweet apples, tart vinaigrette ☐  
Corn Chowder | Sweet Corn in a savory creamy warm soup ☐

### Entrées

(Select 3)

*All entrées served with Fresh Corn Bread and Honey Whipped Butter*

- Bourbon BBQ Brisket ☐ | Southern Fried Chicken ☐  
Cornmeal Crusted Catfish ☐ | Braised Appled Pork Belly ☐ | Vegerable Casserole ☐

### Sides

(Select 3)

- Corn Succotash ☐ Roasted Garlic Green Beans ☐ Creamy Herb Whipped Potatoes ☐  
Crispy Fried Okra ☐ Classic Homestyle Mac & Cheese ☐ Bayou Rice Pilaf ☐

### House-Made Desserts

(Select 3)

- Watermelon Panna Cotta ☐  
Peach Butter Cake ☐  
Creme Brulee Tart ☐  
Raspberry Bread Pudding ☐  
Fresh Fruit Cobbler Tarts ☐

*Add Freshly Brewed Coffee & Tea Service - \$4 additional per person*

We're happy to accomodate food allergies & intolerances with advance notice, speak with a Catering Sales Representative for more info.  
All prices are per person. 25% taxable service charge & applicable taxes will be added to all food and beverages.



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## Mediterranean Buffet Menu

### Appetizers

(Select 2)

Antipasti Skewer ☐ Three Cheese Arancini Rice Ball ☐ Traditional Bruschetta ☐

Prosciutto Wrapped Melon ☐

### Soup & Farm Fresh Salads

(Select 2)

Greek Salad | Heirloom Tomatoes, Crisp Cucumber, Kalamata Olive, Classic Greek Vinaigrette ☐

Traditional Caesar Salad | Freshly chopped romaine, parmesan crisp, house-made caesar dressing ☐

Kale & White Bean Soup | Hearty white beans, tender kale, flavorful warm broth ☐

### Entrées

(Select 3)

*All entrées served with Fresh Focaccia Bread*

Penne Bolognese ☐ | Chicken Cavatappi ☐

Alfredo Chicken Piccata ☐ | Eggplant Parmesan ☐ | Chicken Shawarma or Lamb Gyro Pita ☐

### Sides

(Select 3)

Cous Cous Pilaf ☐ Falafel ☐ Rosemary Herb Roasted Potatoes ☐

Wild Rice ☐ Roasted Market Vegetables ☐

### House-Made Desserts

(Select 3)

Olive Oil Cake ☐

Basil Panna Cotta ☐

Chocolate Biscotti ☐

Pistachio Financier ☐

Decadent Chocolate Cake ☐

*Add Freshly Brewed Coffee & Tea Service - \$4 additional per person*

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## Taste of Southwest Buffet Menu

### Appetizers

(Select 2)

Gazpacho Shooters ☐ Chorizo Arancini Crispy Rice Balls ☐ Mini Tostadas ☐

Black Bean Empanada ☐

### Soup & Farm Fresh Salads

(Select 2)

Kale & Quinoa Salad | Tender Kale and Quinoa, Sweet Corn, Bell Peppers, Agave Lime Vinaigrette ☐

Southwest Caesar Salad | Freshly chopped romaine, parmesan crisp, house-made chipotle caesar dressing ☐

Savory Tortilla Soup | Corn, beans, and crispy tortilla strips in a warm savory tomato broth ☐

### Entrées

(Select 3)

*All entrées served with Fresh Focaccia Bread*

Mole Shortribs ☐ | Green Chile Pork Stew ☐

Achiote Grilled Chicken ☐ | Tequila Lime Chicken ☐ | Taco Bar - Chili Chicken or Carnitas ☐

### Sides

(Select 3)

Ranchero Beans ☐ Spanish Rice ☐ Mexican Street Corn ☐

Classic Black Beans ☐ Calabacitas ☐

### House-Made Desserts

(Select 3)

Prickly Pear & Mexican Chocolate Cake ☐

Mango Lime Tarts ☐

Hibiscus Cheesecake ☐

Salted Chipotle Brownie ☐

Corn Sugar Cookies ☐

*Add Freshly Brewed Coffee & Tea Service - \$4 additional per person*

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