

Catering Menu



Bistro Sandwich Buffet

(\$18 per person)

*Served with a choice of potato chips
and mixed greens*

Select Three Sandwiches:

Shaved Angus Beef, fines herbs
mayonnaise, and cheddar on a baguette

Pork Bhan Mi, country pate, pickled
vegetables, jalapeno, cilantro, mayonnaise,
on a baguette

Smoked Turkey Breast, Swiss cheese,
lettuce, tomato, and mayonnaise on
multigrain bread

Classic BLT with avocado and mayonnaise
served on multigrain bread

Croque Monsieur, Emmenthaler cheese and
Parisienne Ham on grilled brioche

Grilled Vegetables, red peppers, zucchini,
red onions, tomato, and goat cheese
mousse in a spinach wrap

Tuna Salad, chopped eggs, capers, red
onion, horseradish mayonnaise on a
baguette

Build Your Own Salad

(\$18 per person)

Served with assorted breads

Select Three Salads:

Caesar Salad

Mixed Greens

Arugula, Roasted Beet, and Goat Cheese

Quinoa & Cucumber

Fusilli Pasta & Tomato

French Beans & Roasted Potato

Select Three Salad Toppers:

Grilled Chicken Breast

Seared Salmon

Grilled Skirt Steak

Chicken Salad

Tuna Salad

Our Soup du Jour, Mixed Fruit, Brownies, or Cookies are also available as a great addition to any of these Bistro Buffets!

Soup du Jour \$5 per person

Sliced Fruit \$6 per person

Cookies or Brownies \$24 per dozen

Lunch and Dinner Buffet

(Minimum of 20 people)



Catering Menu



Lunch Buffet

\$30-\$35 per person

First Course

Caesar salad, parmesan, garlic croutons

Mixed Organic Field Greens, Maytag blue cheese, toasted walnuts with red-wine vinaigrette

Butternut Squash Soup

Potato Leek Soup, smoked bacon, chives

Belgian Endive and apple salad

Assorted Charcuterie with vegetable pickles and grilled baguette

Quinoa, cucumber, avocado, tarragon, shaved fennel, parmesan, creamy lemon vinaigrette

Second Course

Whole-roasted Chicken, cannellini beans, roasted peppers, Swiss chard

Beef Bourguignon, pearl onions, bacon lardoons, mushrooms

Coq au Vin, red wine braised chicken

Grilled Beef Tenderloin with red wine sauce

Poached Salmon, caponata, pine nuts

Side Dishes:

Rice or Quinoa Pilaf

Steamed Green Beans

Mixed Seasonal Vegetable

Whipped Yukon Potatoes

Baked Macaroni and Cheese

Includes coffee, tea, and dessert station

Lunch: \$30 per person includes one first course, one second course, and two sides

Lunch: \$35 variation includes one first course, two second courses, and two sides



Catering Menu



Plated Lunch Menu

\$35 per person

First Course

Butternut Squash Soup
Pumpkin Seed Oil, Spiced Pumpkin Seeds

Baby Romaine
Roasted Peppers, Tomatoes, Goat Cheese, Balsamic Vinaigrette

Second Course

Roasted Chicken
Cannellini Beans, Braised Kale, Roasted Tomato

Pork Confit on Baguette
Pickled Vegetables, Jalapeno, Cilantro, Mayonnaise

Quinoa and Cucumber Salad
Avocado, Tarragon, Shaved Fennel, Parmesan, Creamy Lemon Vinaigrette
(served with grilled chicken, salmon, or hanger steak)

Moules Frites
Blue Bay Mussels, White Wine, Garlic, French Fries

Third Course

Red Wine Poached Pear
Homemade Vanilla Ice Cream, Caramel Sauce

Chocolate Molten Cake
Homemade Vanilla Ice Cream

Includes coffee and tea

****number of choices per course varies on group size****



Catering Menu



Bar/ Beverage Options

Coffee and Tea Service

\$10 per person

Soda, Juice, Sparkling, and Still Water Service

\$3 per person

Cash or Consumption Bars

Bartenders \$36 per hour

Premium Cocktails \$11

House Cocktails \$8

Domestic Beer \$6

Imported Beer \$7

House Red and White Wine \$8/glass

\$34/bottle

All non-alcoholic juices and sodas \$3

