



### **STEP ONE – SELECT ONE SALAD**

**SALADS CAN BE SERVED INDIVIDUALLY, FAMILY STYLE, OR BUFFET STYLE**

- ☐ WEDGE SALAD – PORK BELLY, SHAFT’S BLEU, TOMATO, GREEN GODDESS DRESSING
- ☐ SMALL SALAD – BABY LETTUCE, RADISH, CARROT, FETA, PECANS, BALSAMIC VINAIGRETTE
- ☐ CAESAR – HOUSE CROUTONS, PARMIGIANA REGGIANO, WHITE ANCHOVY
- ☐ TRICOLORE – RADICCHIO, ARUGULA, ENDIVE, PARMIGIAN, LEMON VINAIGRETTE
- ☐ ANTIPASTI – PROVOLONE, SALAMI, OLIVES, ARTICHOKE HEARTS, RED ONION, BALSAMIC VINAIGRETTE (SUPPLIMENT)

### **STEP TWO – SELECT TWO ENTREES**

**ENTREES CAN BE SERVED FAMILY STYLE OR BUFFET STYLE**

- ☐ CAJUN BBQ PRAWNS – SOFRITO, TASSO, ARUGULA (SUPPLIMENT)
- ☐ CHICKEN MARSALA – SMOKED PORTABELLA MUSHROOMS, CRISPY FRIED ONIONS
- ☐ PORK CHOP – SEASONAL FRUIT MOSTARDA, NATURAL JUS
- ☐ SALMON – ROASTED RED PEPPER CHUTNEY, HERB BUERRE MONTE
- ☐ DAY BOAT FISH – SEASONAL PREPARATION (SUPPLIMENT)
- ☐ BAKED RIGATONI – HOUSE MADE PASTA, SMOKED BRISKET, FRESH MOZZARELLA
- ☐ PORK RIBS – KANSAS CITY BBQ SAUCE
- ☐ ANGUS BEEF BRISKET – SOUTH TEXAS BBQ SAUCE
- ☐ FLAT IRON STEAK – DEMI GLACE, BALSAMIC BRAISED RADICCHIO (SUPPLIMENT)
- ☐ ROASTED WHOLE CHICKEN – LEMON, CAPERS, HERBS
- ☐ VEGETARIAN RIGATONI – SEASONAL VEGETABLE, SPINACH, CARAMELIZED SHALLOTS, PECORINO ROMANO
- ☐ SMOKED PRIME RIB – DEMI GLACE, (MIN 10 GUESTS,(SUPPLIMENT))

### **STEP THREE – SELECT TWO SIDES**

**SIDES CAN BE SERVED FAMILY STYLE OR BUFFET STYLE**

- ☐ GRILLED SEASONAL VEGETABLES
- ☐ MACARONI & CHEESE – FONTINA, CHEDDAR, AMERICAN
- ☐ LOADED “BAKED” POTATO HASH – HOUSE CURED BACON, ARUGULA AND BLEU CHEESE
- ☐ ROASTED ROSEMARY & GARLIC NEW POTATOES
- ☐ PARMESAN POLENTA – MARINARA, MOZZARELLA
- ☐ ROASTED BEETS & CITRUS
- ☐ SWEET POTATO HASH
- ☐ GNOCCHI – BROWN BUTTER, SAGE, PARMESAN

### **STEP FOUR– SELECT ONE DESSERT**

**DESSERTS CAN BE SERVED INDIVIDUALLY, FAMILY STYLE OR BUFFET STYLE**

- ☐ SEASONAL FRUIT CRISP – VANILLA ICE CREAM
- ☐ RICOTTA CHEESECAKE
- ☐ CHOCOLATE MOUSSE TRIFLE
- ☐ SALTED CARAMEL BREAD PUDDING