



BUFFET PACKAGES

All buffet packages include your choice of two (2) hors d'oeuvres

ROASTED GOURMONDO POTATOES
filled with bacon, herbs & manchego

ASSORTED DEVILED EGGS
truffle-herb, corn-bacon, shrimp-miso-scallion, smoked date-pear

WINTER SQUASH RISOTTO CAKES
with kale, pecans & truffle mascarpone (V)

WILD MUSHROOM & GOAT CHEESE TARTELETTES
with butternut & hazelnut streusel (V)

SAVORY FALAFEL SKEWER
with tomato-cucumber salad, dried olives & tzatziki (V)

BERBERE SPICED MEATBALL SKEWERS
with smoked yogurt-cashew dipping sauce

SAVORY "HOT SMOKED" BACON BISCUITS
with mascarpone, fig jam & cheddar

SWEET PEPPER GLAZED PORK BELLY SKEWERS
with cereal streusel & pickled mustard

BUFFET MENU A

CARAMELIZED CITRUS-HONEY BRUSHED PORK LOIN
(6OZ)
with toasted fennel seeds

WILD WINTER GREENS SALAD
with verjus apples, pomegranate seeds, chevre, hazelnuts
& a roasted shallot-pear dressing
(nuts on side available)

ROASTED CAULIFLOWER
with golden raisins, dukkah crumble &
carrot romesco

ROASTED BRUSSELS SPROUTS
with bacon, herbs & saba glaze

SOUTHERN STYLE PECAN TARTLETTES
with molasses & bourbon

\$35.95 per person

BUFFET MENU B

POMEGRANATE GLAZED BEEF SHORT RIBS
(5OZ)
with cacao nib-spiced oat granola

KALE-ROMAINE-SPINACH SALAD
with quinoa, craisins, candied walnuts, spiced pumpkinseed crou-
tons & a tangerine dressing
(nuts on side available)

ROASTED BUTTERNUT SQUASH
with pepitas & a maple-bourbon glaze

SAVORY MUSHROOM BREAD PUDDING
with onion rye, thyme & spices

APPLE CUSTARD TART
with spiced custard, pumpkin crème fraiche & apple cake streusel

\$40.95 per person



BUFFET À la carte

ENTREES

BEEF & PORK

SEARED CASSIS BEEF TRI TIP
with a savory cacao nib-smoked onion granola
5oz: \$17
3oz: \$12.50

SLOW ROASTED PRIME RIB OF BEEF
with smoked black pepper & juniper-port sauce
5oz: \$18
3oz: \$12

POMEGRANATE GLAZED BEEF SHORT RIBS (5OZ)
5oz: \$17
3oz: \$8

BOURBON BRUSHED PORK LOIN
with sherry-maple essence
5oz: \$11
3oz: \$5.50

POULTRY

CIDER GLAZED SMOKED CHICKEN BREAST
with mustard essence
7-8oz: \$10
3 oz: \$5.50

MAPLE GLAZED TURKEY BREAST
with spiced pecan streusel & a tart spicy maple glaze
7-8oz: \$10
3 oz: \$5.50

MUSCOVY DUCK CONFIT
with fig-shallot glaze
5oz: \$15

FISH

SALSA VERDE BRUSHED COD
with corn & basil
5 oz: \$22
3 oz: \$14

TANGERINE & GINGER GLAZED SALMON
5 oz: \$21
3 oz: \$13

SALADS

SALADS

ARUGULA-FRISEE SALAD
candied pecans, compressed asian pears, cambazola blue
cheese & a raspberry-red wine vinaigrette
\$4.95

WILD WINTER GREENS SALAD
with verjus apples, pomegranate seeds, chevre, hazelnuts
& a roasted shallot-pear dressing
\$4.75

KALE-SPINACH SALAD
with quinoa, raisins, candied walnuts, orange spiced pumper-
nickel croutons & a tangerine dressing
\$4.95

SEASONAL TABBOULEH
with bulgur wheat, parsley, mint, walnuts, butternut squash,
orange & a lemon dressing
\$4.50

SIDE DISHES

HERBED GNOCHETTI PASTA
with artichokes, prosciutto & grana padano parmesan
\$5.00

SAVORY MUSHROOM BREAD PUDDING
with onion rye, thyme & spices
\$4.25

SMOKED & ROASTED BABY CARROTS
with sorghum-sherry molasses, pepitas & apples
\$4.50

ROASTED BUTTERNUT SQUASH
with shallots, ginger, dried fruit, pepitas & maple-bourbon glaze
\$4.50

GRILLED ZUCCHINI & CARROT TAHINI
with pomegranate seeds, nigella & spiced sunflower seeds
\$4.50

BROWN SUGAR & SPICE ROASTED ACORN SQUASH
with honey yogurt, spicy almonds & pumpkin seed oil
\$4.50

ROASTED CAULIFLOWER
with golden raisins, dukkah crumble & carrot romesco
\$4.25

ROASTED BRUSSELS SPROUTS
with bacon, herbs & saba glaze
\$4.25

OLIVE OIL-HERB ROASTED YUKON GOLD POTATOES
\$4.00



BUFFET À la carte

DESSERTS

ALMOND-PEAR FRANGIPANE TARTELETTES
with light vanilla glaze & toasted almonds
\$3.75

DARK CHOCOLATE-PRALINE SILK TARTS
with caramelia ganache, poached pears & hazelnut crumble
\$4.00

PEAR BAVARIAN BITES
with earl grey chocolate & almond sponge
\$3.75

LEMON PUDDINGCAKE TARTELETTES
with raspberry preserves & powdered sugar dusting
\$3.25

SOUTHERN STYLE PECAN TARTELETTES
with molasses & bourbon
\$3.25

WHITE & DARK SHORTBREAD SANDWICHES
with nutella filling
\$3.50

ALMOND AMARETTI SANDWICHES
with orange-fennel chocolate
\$3.25

COCONUT HAYSTACK COOKIES
dipped in chocolate
\$3.00

CARROT CAKE & MASCARPONE BARS
with walnuts & cinnamon
\$3.50

TOFFEE PUDDING CAKE
with butterscotch mascarpone & almond streusel
\$3.50

PASSIONFRUIT WHITE CHOCOLATE TART
with macadamia nut crumble, cranberry compote & cocoa-orange meringue
\$3.75

APPLE CUSTARD TART
with spiced custard, pumpkin crème fraîche & apple cake streusel
\$3.50

DARK CHOCOLATE & EARL GREY PROFITEROLES
with dulce de leche, candied orange & muscovado crust
\$3.25



COCKTAILS & BAR SERVICE



COCKTAILS

SPICED PEAR DAQUIRI

Rum, Spiced Pear Liqueur, Simple Syrup, Lime

WINTER'S CHILL

Rye, Applejack, Maple Simple Syrup, Orange Bitters

CRIMSON AND CLOVER

Gin, Orange Juice, Cranberry Juice, Galliano Float

MISS NIGHTINGALE

(Mocktail)

Hibiscus Juice, Lime, Cinnamon Syrup, Sage

BAR SERVICE PACKAGES

PREMIUM BAR

Ketel One Vodka, Hendricks Gin, Rhum Barbancourt 8-year,
Bulleit Bourbon,
Bulleit Rye, Don Julio Reposado, McCallens 12-year Scotch

STANDARD BAR

Tito's Vodka, Big Gin,
Mount Gay XO Rum, Makers Mark Bourbon, Rittenhouse Rye,
El Jimador Tequila

All bar packages include mixers:

Fresh lime, lemon, and orange juice, club soda, tonic, cranberry juice,
pineapple juice, sweet vermouth, dry vermouth, triple sec,
house-made sweet n' sour mix and simple syrup, ginger beer, Co-
ca-Cola, Diet Coke, 7-up, olives, cherries, lemons, limes, oranges.

Our chefs love to get creative! If the menu above doesn't quite fit your needs, we are confident our culinary team can find a solution to make your event a success.

Please note that all menu items are made from scratch and prepared in a space with nuts, gluten, and other possible allergens.

While we will make every effort to accommodate special dietary needs and food allergies, we cannot guarantee preparation free of any allergens.

Thank you for your understanding.

