

\$28 menu

in house plated options

House Salad

spring mix, tomato, cheddar

Wood Fired-Grilled Chicken

seasonal risotto & sautéed greens

Creme Brûlée

seasonal fruit

\$36 menu

Choice of

Baby Greens Salad

Farmer John's tomatoes, white cheddar, pumpkin seeds and scratch ranch

Choice of

Pork Tenderloin

house made bbq, fingerling potato, sautéed greens

Salmon

seasonal risotto & farm veggies

Creme Brûlée

\$55 menu

Choice of

Tomato Bisque

spicy croutons

Baby Greens Salad

Farmer John's tomatoes, white cheddar, pumpkin seeds, scratch ranch

choose from one of the following

Wood Fired-Grilled Chicken

smoked pepper risotto, greens, chimichuri

Salmon

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Pork Tenderloin

house made bbq, cheddar grits, sautéed greens

Creme Brûlée

\$68 menu

Tomato Bisque

spicy croutons

Baby Greens Salad

Farmer John's tomatoes, white cheddar, pumpkin seeds, scratch ranch

Choice of

Salmon

seasonal risotto & farm veggies

8 oz Tenderloin

garlic & rosemary fingerling potatoes, seasonal greens, house made steak sauce

Wood-Fired Grilled Chicken

mashed potatoes & farm greens

Creme Brûlée

seasonal Fruit

ala carte options

in-house buffet options

Bruschetta

seasonal vegetables \$6 per person

Donut + Bacon Skewers

*cinnamon sugar donut holes + house-cured bacon
\$1.50 each*

Pork Belly Skewers

cider-braised pork belly, sweet-hot tomato jam & balsamic reduction, \$3.50 each

Empanadas

your choice of:

brisket & sweet potato

seasonal veggies

chef's choice

\$5 per person

Brisket Sliders

caramelized onions, \$4 each

\$4.5 each

Cuban Sliders

house-made mustard & pickles, \$4.5 each

Pork Steam Buns

pork belly, slaw \$5 per person

Mini Quiche Tartes

tomato, cheddar & kale \$4 per person

Deviled Eggs

sriacha aioli \$3 each

Soup Shooter

choice of tomato bisque or chefs choice \$2 each

cold buffet bar

Cheese & Charcuterie

*3 cheese assortment, 2 charcuteries, bread & spreads
minimum 15 persons, \$7 per person*

Fruit & Vegetable

*seasons fruits & vegetables, organic honey comb, yogurt spread
minimum 15 person, \$7 per person*

Seasonal Bruschetta

*chefs choice vegetables, crostini
minimum 15 persons, \$6 per person*

Whole Smoked Salmon

whole smoked salmon, fresh grilled lemon, aioli MP

Greens Salad Bar

*field greens, tomato, cheddar, scratch ranch
minimum 15 persons, \$8 per person*

warm buffet bar

Shrimp & Grits

*shrimp andouille sausage, house made bloody mary sauce, cheddar grits
minimum 15 persons, \$12 per person*

spicy chicken mac & cheese

*roasted chicken, green chilis, tomato, three cheese fondue, tortilla strips
minimum 15 persons, \$12 per person*

Roasted Pork Tenderloin

horse radish cream MP

Whole Rotisserie Chicken

creamed mustard MP

taco bar

Your choice of:

-curry chicken

-brisket

-vegetable

*served with all accompaniments
minimum 20 person, \$7 a person*