

## **APPETIZERS**

- Buttered brioche toast with cucumber, radish (\$2/pp)
- Beet sliders- thin sliced beets topped with bleu cheese, caramelized onion, thyme and balsamic reduction (\$2/pp)
- Chips and salsa- house fried corn chips, and fresh house made salsa (\$2/pp)
- Jalapeno poppers- bacon wrapped jalapenos stuffed with cream cheese and baked (\$3/pp)
- Caprese crostini with tomato, mozzarella, basil, and balsamic reduction (\$3/pp)
- BBQ pulled pork sliders- pulled pork topped with bbq sauce, cabbage carrot slaw and smoked paprika aioli (\$4/pp)
- Chicken cordon bleu sliders- chicken breast, bacon and cheese on a slider bun (\$4/pp)
- Popcorn chicken- breaded and fried bite size chicken pieces with buffalo sauce, BBQ sauce and ranch (\$4/pp)

#### SALADS

- Salad field greens, carrot, radish, with choice of two dressings (\$3/pp)
- Pasta salad- rotini pasta with tomato, red onion, kalamata olives and celery with a savory dressing (\$3/pp)
- German potato salad- red potatoes tossed in a tangy dressing, topped with pickled red onions, bacon and parsley (\$2/pp)

## **DESSERTS**

- Lemon Bars- bread crumb crust topped with lemon curd and powdered sugar (\$40/25)
- Chocolate Peanut Butter Bars- shortbread crust with creamy peanut butter filling and topped with a soft chocolate layer (\$50/25)

ALL LEFTOVERS WILL BE BOXED AND AVAILABLE TO TAKE HOME



# SIDES

- Macaroni & Cheese- elbow macaroni with a creamy sauce baked and topped with bread crumbs (bread crumbs can be omitted for gf) (\$500/100 persons)
- Mashed potatoes & gravy- russet potatoes mashed with a butter cream and garlic, served with brown gravy (\$200/100 persons)
- Honey roasted carrots- oven roasted carrots glazed in honey (\$350/100 persons)
- Southwestern Black Beans- slow cooked black beans with a mixture of southwestern spices (\$150/100 persons)

#### MAIN COURSES

- Beef Bourguignon- Slow cooked beef roast with carrots, onions, garlic and bacon
- in a red wine sauce (\$1,500/100 persons)
- Grilled Chicken Breast- Served with lemon brown butter (\$700/100 persons)
- Slow cooked Tri Tip- tri tip beef slow cooked, then kissed on the grill and thinly sliced (\$1,400/100 persons)
- Vegetarian Lasagna- lasagna with carrots, squash, onions and garlic with mozzarella cheese (\$600/100 persons)
- Meat Lasagna- lasagna with beef bolognese sauce with mozzarella cheese (\$600/100 persons)
- Prime Rib- slow cooked prime rib rubbed with garlic, rosemary and thyme. Served with au jus and creamy horseradish sauce (\$1,800/100 persons)

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