

THE DETAILS

Hors D'oeuvres

Stationed Hors D'oeuvres

Cheese and Charcuterie Display

A variety of local cheeses and sliced, cured meats, served with an assortment of grapes, crackers and breads

Crudité (Vegetarian)

To include rainbow carrots, celery, Romanesco, technicolored peppers, carnival colored cauliflower, cucumbers, easter egg radish. Served with hummus, tzatziki, and green goddess dipping sauces

BBQ Buffet

Garden Salad (Vegan) (GF)

Spring leaf lettuce, cucumbers, cherry tomatoes, and pickled red onions topped with balsamic vinaigrette

Smoked Brisket (GF)

Smoked overnight, sliced and served with traditional barbecue sauce on the side

Barbecue Pulled Chicken (GF)

Slow smoked, shredded; served with buns, barbecue, and gold sauce on the side

Soy Glazed Salmon (GF)

Marinated salmon, glazed with honey, soy and garlic, topped with fresh chives served with citrus aioli on the side

Mac and Cheese (Vegetarian)

Cavatappi pasta mixed with three cheese sauce and topped with bread crumbs

Simply Seasonal Vegetables (Vegan) (GF)

Seasonal vegetables simply roasted with olive oil and fresh seasonings

Dessert Course

Dessert Display

Brownies, lemon bars, and 1 chef's choice dessert

Cookies (Vegetarian)

Large, flavorful cookies of various kinds

