



**BUFFET SELECTIONS**

*(Menu pricing does not include rentals, tax and labor)*

# MENU 1

## CHOICE OF SALAD

### **House Salad**

*Field greens, sliced cucumber, Roma tomatoes, marinated red onion, carrots, & croutons tossed with a Balsamic vinaigrette*

### **Caesar Salad**

*Romaine lettuce, parmesan and croutons in our creamy Caesar dressing*

### **Lemon and Fennel Salad**

*Mixed greens, fennel, tomatoes, golden raisins, shaved carrots with lemon vinaigrette*

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## MAIN COURSE

(Choose one of the following)

### **Citrus Marinated Grilled Chicken**

*With Pico de Gallo, jack cheese and tortilla strips*

### **Herb Roasted Turkey Breast**

*With dark Sage jus*

### **Carved Marinated Flank Steak**

*With roasted tomato coulis*

### **Garlic Roasted Chicken**

*With lemon-thyme butter*

### **Jamaican Pork Loin**

*Roasted with jerk spice and served with mango pineapple salsa*

### **Grilled Tilapia**

*Served with lemon picatta butter*

*All meals include one starch and one vegetable along with assorted bread & rolls with whipped butter.  
Please make side selections from options listed below.*

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## DESSERT

### **Cookie and Bar Platter**

*House made cookies, brownies and dessert bars*

## MENU 2

### CHOICE OF SALAD

#### **Margherita Salad**

*Spring mix, fresh mozzarella, Roma tomatoes and fresh Basil tossed with Balsamic vinegar and extra virgin olive oil*

#### **Mandarin Salad**

*Romaine, Bok Choy, Napa cabbage, bean sprouts, carrots and cucumber mixed with ginger soy vinaigrette and topped with crisped wontons*

#### **Asparagus & Bleu Cheese Salad**

*Spring mix, arugula, asparagus, petite tomatoes, cucumbers, parmesan crostini and Bleu cheese vinaigrette*

#### **Apple-wood Bacon Ranch Salad**

*Field greens, bacon lardoons, Roma tomato, roasted garlic croutons, shaved carrots, hardboiled egg, with herb Ranch dressing*

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### MAIN COURSE

#### **Herb Roasted Chicken Breast**

*Served with wild mushroom garlic jus*

#### **Honey Roasted Pork Loin**

*Served with an apple and plum chutney*

#### **Flank Steak**

*Topped with spinach, gorgonzola, and red peppers and finished with a compound butter*

#### **Mediterranean Chicken Breast**

*Served with roasted tomato sauce, Kalamata olives, capers and pine nuts*

#### **Seasoned & Broiled Mahi Mahi**

*Served with a tropical relish*

#### **Chicken Roulades**

*With tomato basil relish*

*All meals include one starch and one vegetable along with assorted bread & rolls with whipped butter.  
Please make side selections from options listed below.*

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### DESSERT

*Please make one selection from dessert menus listed below*

## MENU 3

### CHOICE OF SALAD

#### **Strawberry Poppy Seed Salad**

*Strawberries, walnuts, bleu cheese, red onion, spinach in poppy seed dressing*

#### **Greek Salad**

*Romaine, Kalamata Olives, feta cheese, artichoke hearts, cucumber and tomatoes tossed in red wine & Oregano vinaigrette*

#### **Harvest Salad**

*Mixed greens, honey toasted walnuts, diced tomatoes, caramelized apples & goat cheese tossed in citrus-herb vinaigrette*

#### **Lemon Curry Salad**

*Spring mix, almonds, carrots, Napa cabbage, bell peppers, with lemon curry vinaigrette & topped with candied lemon*

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### MAIN COURSE

(Choose two of the following)

#### **Chicken Roulades**

*Prosciutto, spinach, mozzarella, and bread crumbs, rolled in a chicken breast and roasted*

#### **Grilled Atlantic Salmon**

*With chipotle cream sauce and roasted corn poblano salsa*

#### **Bourbon Street Roasted Pork Tenderloin**

*With creole mustard sauce*

#### **Hickory Smoked Turkey Breast**

*With chipotle honey glaze*

#### **Garlic Roasted Prime Rib**

*With au jus and horseradish sauces*

*\*Hand Carved Tenderloin may be substituted (please inquire for pricing)*

*All meals include one starch and one vegetable along with assorted bread & rolls with whipped butter.  
Please make side selections from options listed below.*

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### DESSERT

*Please make one selection from dessert menus listed below*

## SIDES

*Please choose one pasta, potato OR rice and one vegetable*

### PASTA

- Couscous primavera
- Penne pasta with rustic tomato basil sauce
- Linguini pasta in roasted garlic & parmesan cream sauce
- Herbed parmesan Alfredo
- Herbed risotto cakes
- Classic herbed couscous
- Wild mushroom ravioli with Dijon cream sauce
- Toasted parmesan orzo

### POTATOES

- Roasted red bliss potatoes laced with Tuscan herbs
- Rosemary & garlic roasted new potatoes
- Chipotle & cheddar whipped potatoes
- Sweet potato au gratin
- Roasted garlic & Boursin mashed red potatoes

### GRAINS

- Basmati rice with almonds & raisins
- Wild rice & pecan pilaf
- Thyme & oregano rice pilaf
- Spiced red beans & rice
- Red pepper & parmesan polenta

### VEGETABLES

- Orange curried baby carrots
- Louisiana cream corn & roasted peppers
- Saffron cauliflower
- Steamed or grilled fresh asparagus\*
- Green beans with toasted almonds & butter
- Tarragon steamed fresh asparagus \*
- Roma tomatoes stuffed with spinach Florentine
- Halved roasted red peppers with mozzarella & marinara
- Grilled & shucked seasoned corn
- Cabernet roasted wild mushrooms
- Edamame succotash
- Asian eggplant, tomato, pepper & onion medley
- Steamed snap peas

*\*Seasonal: Additional charges may apply*

## DESSERT

### **Chocolate Mousse**

*Served in a martini glass with fresh berries*

### **Cookie and Bar Platter**

*House made cookies, brownies and dessert bars*

### **Peanut Butter Tart**

*With chocolate wafers crust, chocolate sauce, and salted roasted peanuts*

### **Dulce de Leche Filled Devils Food Cupcake**

*With chocolate butter cream topping*

### **Classic Tiramisu**

### **Fallen Chocolate Soufflé Cake**

*With fresh berries*

### **Seasonal Fruit Tartlet or Individual Cobbler**

*Served with vanilla ice cream*

### **Chef's Choice of Seasonal Fruit Turnover**

*With accompanying sauce*

### **House Made Bread Pudding**

*Served with warm caramel sauce and whipped cream*

### **Chef's Dessert Table\***

*Assortment of fresh made cakes, cheesecakes, dessert bars, petit fours and chocolate dipped berries*

*\*Additional charges apply*



## HORS D'OEUVRE SELECTIONS

### VEGETARIAN

**Caprese**

*Fresh mozzarella, Roma tomatoes, and basil topped with balsamic reduction*

**Baked Portobello**

*With artichoke and Asiago stuffing*

**Empanadas**

*Roasted vegetables with a chipotle mayo*

**Bruschetta**

*Fresh tomato basil bruschetta served on a crostini*

**Roasted Artichoke Bottoms**

*Stuffed with creamy spinach and parmesan dip*

**Roasted Red Pepper and Chipotle Hummus**

*With toasted pita chips*

**Tuscan White Bean Dip with Truffle Oil**

*And parmesan toasts focaccia crostini*

**Grilled Vegetable Pinwheels**

*Assorted vegetables with herbed cheese wrapped and sliced into pinwheels  
Sundried tomatoes and spinach tortillas*

**Cucumber Chips**

*Served with herbed goat cheese and top with a chive sprig*

**Wild Mushroom Beggar Purses**

*Cabernet wild mushrooms wrapped in Phyllo dough*

**Polenta Squares**

*with a fresh garden relish*

**Watermelon Squares**

*With bleu cheese and balsamic drizzle*

**Mini Vegetable Crudités**

*Served in individual glasses with dipping sauce*

**Goat's Cheese Stuffed mushrooms**

*With toasted Pine nuts*

**Puff Pastry Wrapped Brie**

*Preserves inside*

## FROM THE SEA

### **Smoked Salmon on a Missouri Sweet Corn Blini**

*On savory mini fresh corn pancake*

### **Lobster Toasted Ravioli**

*With a spiced tomato sauce*

### **Ahi Togarashi**

*Blackened Ahi tuna, Coriander, marinated cucumber salad and wasabi soy vinaigrette*

### **Hawaiian Ahi Poke**

*Hawaiian style raw Ahi tuna salad in a crispy wonton chip*

### **Caribbean Shrimp Ceviche Shooters**

*Mango, coconut, jicama and sweet shrimp*

### **Maryland Blue Crab Cakes**

*With Sriracha aioli and Asian slaw*

### **House Smoked Ruby Red Trout**

*With pita and citrus aioli*

### **Shanghai Shrimp**

*Crispy, fried sweet gulf shrimp tossed in a spicy Asian chili sauce*

### **Roasted Corn Poblano Crab Salad**

*Served on endive*

### **Shrimp Shooters**

*Served with a smoked chili vinaigrette displayed in individual petite vessels*

### **Shrimp Canapés**

*With avocado, tomato, and horseradish on a crostini*

### **Smoked Canapés**

*Salmon, cream cheese and caper onion relish*



## PROTEIN SELECTIONS

### **Black & Bleu**

*Blackened beef tenderloin thinly sliced on crostini with bleu cheese and balsamic reduction*

### **Pot-stickers**

*Chinese dumplings stuffed with pork and green onions with Ponzu*

### **Chicken Samosa**

*Shredded chicken and vegetables wrapped in puff pastry and served with curry crème fraiche*

### **Beef Satay Skewers**

*With soy Murrin glaze*

### **Chicken Satay Skewers**

*With Thai peanut sauce*

### **Spring Rolls**

*Choice of chicken or vegetable accompanied with sweet & sour sauce*

### **Prosciutto Wrapped Asparagus**

*With extra virgin olive oil*

### **Smoked Chicken and Green Chile Quesadillas**

*With Pico De Gallo and sour cream*

### **Beef Carpaccio Roulade**

*Marinated flank steak wrapped in puff pastry paired with a roasted garlic aioli*

### **Duck Confit with Cranberry Chutney**

*Served in individual pastry shells*

### **Almond Encrusted Candied Bacon**

### **Curry Chicken Salad**

*Served in individual puff pastry cups*

### **Italian Sausage Stuffed Mushrooms**

## LIGHTER FARE

### TEA SANDWICHES

Choose 3

Cucumber, smoked salmon, dill aioli, and capers on brioche

Curried chicken salad on wheat

Roast beef, horseradish mayo and red onion on rye

Garlic hummus and marinated vegetables on pita

Egg salad with iceberg lettuce and sweet pickles on white bread

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## **Plated Dinner Selections**

*Menu pricing does not include rentals, tax and labor*

# MENU 1

## FIRST COURSE

### **House Salad**

*Field greens, sliced cucumber, Roma tomatoes, marinated red onion, carrots, croutons tossed in Balsamic vinaigrette*

### **Asian American Ranch Salad**

*Napa cabbage, Swiss cheese, red peppers, tossed with a spiced ranch dressing*

### **Caesar Salad**

*Romaine lettuce, Parmesan and croutons in our creamy Caesar dressing*

### **Mandarin Salad**

*Mixed greens, Napa cabbage, Mandarin oranges, shaved carrots & Chinese noodles in a lemon curry vinaigrette*

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## MAIN COURSE

### **Citrus Marinated Grilled Chicken**

*Served with Pico De Gallo, Jack Cheese and Tortilla Strips*

### **Herb Marinated Grilled Pork Loin**

*Served with Sage Natural Ajus*

### **Pecan Encrusted Tilapia**

*With white wine caper sauce*

### **Flank Steak**

*Stuffed with spinach, gorgonzola, and red peppers topped with compound butter*

*All meals include one starch and one vegetable along with assorted bread & rolls with whipped butter.  
Please make side selections from options listed below.*

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## DESSERT

*Please make one selection from dessert menus listed below*

## MENU 2

### FIRST COURSE

#### **Margherita Salad**

*Spring mix, fresh mozzarella, Roma tomatoes and fresh Basil tossed with Balsamic vinegar and extra virgin olive oil*

#### **Bok Choy Salad**

*Romaine, Bok Choy, Napa cabbage, bean sprouts, carrots and cucumber tossed in Ginger soy vinaigrette and topped with crisped wontons*

#### **Apple-wood Bacon Ranch Salad**

*Field greens, bacon lardoons, Roma tomato, roasted garlic croutons, shaved carrots, hardboiled egg, with herb ranch dressing*

#### **Sweet Chili Vinaigrette Salad**

*Mixed greens, shaved carrots, green onions, tomatoes, cucumbers, bean sprouts, & water chestnuts*

#### **Harvest Salad**

*Mixed Greens with apples, Roquefort, toasted walnuts and lemon dressing*

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### MAIN COURSE

#### **Pan Seared Chicken Florentine**

*With artichokes and cream on a bed of wilted spinach*

#### **Jamaican Pork Roasted**

*With jerk spice, mango-pineapple salsa*

#### **Hickory Smoked Turkey Breast**

*With chipotle honey glaze*

#### **Wild Mushroom Chicken Sautéed**

*With caramelized shallots and Madeira wine reduction*

#### **Pork Tenderloin Medallions**

*Topped with a rustic tomato demi glaze*

**Petite Beef Tenderloin Filet & Roasted Chicken Duet**

(Dual entrée price)

*With roasted mushroom cabernet jus and rosemary bleu cheese butter*

**Hawaii Mahi Mahi**

*With cilantro lime glaze and topped with mango salsa*

**Lamb Chops**

*All meals include one starch and one vegetable along with assorted bread & rolls with whipped butter.  
Please make side selections from options listed below.*

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**DESSERT**

*Please make one selection from dessert options below*

## MENU 3

### FIRST COURSE

#### **Strawberry Poppy Seed Salad**

*Strawberries, walnuts, bleu cheese, red onion, spinach in poppy seed dressing*

#### **Greek Salad**

*Romaine, Kalamata olives, feta cheese, artichoke hearts, cucumber and tomatoes tossed in red wine & oregano vinaigrette*

#### **Arugula Salad**

*Fresh Arugula served with sliced grape tomatoes, shaved Asiago cheese & served with a lemon vinaigrette*

#### **Lemon Curry Salad**

*Spring mix, almonds, carrots, Napa cabbage, bell peppers, with lemon curry vinaigrette & topped with candied lemon*

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### MAIN COURSE

#### **Bourbon Street Roasted Pork Loin**

*With creole mustard sauce*

#### **Grilled Atlantic Salmon**

*With chipotle cream sauce and roasted corn poblano salsa*

#### **Pan Roasted Whole Chicken**

*Yukon gold potato puree, blanched garlic and preserved lemons*

#### **Fillet of Beef**

*With a Yukon gold white truffle puree*

#### **Fillet of Beef and Shrimp Scampi (Dual Entrée Price)**

*With roasted mushroom cabernet jus and white wine garlic butter sauce*

#### **Cornish Game Hen**

*With a honey mustard & brandy demi glaze*

#### **Seared Scallops**

*Served over a bed of wilted spinach and leeks and drizzled with a citrus butter*

*All meals include one starch and one vegetable along with assorted bread & rolls with whipped butter.  
Please make side selections from options listed below.*

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**DESSERT**

*Please make one selection from dessert options below*

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## SIDES

*Please choose one pasta, potato OR rice and one vegetable*

### PASTA

- Couscous primavera
- Penne pasta with rustic tomato basil sauce
- Linguini pasta in roasted garlic & parmesan cream sauce
- Herbed parmesan alfredo
- Herbed risotto cakes
- Classic herbed couscous
- Wild mushroom ravioli with Dijon cream sauce
- Toasted parmesan orzo
- Roasted tomato risotto

### POTATOES

- Roasted red bliss potatoes laced with Tuscan herbs
- Rosemary & garlic roasted new potatoes
- Chipotle & cheddar whipped potatoes
- Sweet potato au gratin
- Roasted garlic & Boursin mashed red potatoes

### GRAINS

- Basmati rice with almonds & raisins
- Wild rice & pecan pilaf
- Thyme & oregano rice pilaf
- Spiced red beans & rice
- Herbed risotto cakes
- Classic herbed couscous
- Red pepper & parmesan polenta

### VEGETABLES

- Orange curried baby carrots
- Louisiana cream corn & roasted peppers
- Saffron cauliflower
- Steamed or grilled fresh asparagus\*
- Green beans with toasted almonds & butter
- Tarragon steamed fresh asparagus \*
- Roma tomatoes stuffed with spinach Florentine
- Halved roasted red peppers with mozzarella & marinara
- Grilled & shucked seasoned corn
- Cabernet roasted wild mushrooms
- Edamame succotash
- Asian eggplant, tomato, pepper & onion medley
- Steamed snap peas
- Steamed broccoli

*\*Seasonal: Additional charges may apply*

## DESSERTS

### **Peanut Butter Tart**

*With chocolate wafers crust, chocolate sauce, and salted roasted peanuts*

### **Dulce de Leche Filled Devils Food Cupcake**

*With chocolate butter cream topping*

### **Classic Tiramisu**

### **Fallen Chocolate Soufflé Cake**

*With fresh berries*

### **Seasonal Fruit Tartlet or Individual Cobbler**

*Served with vanilla ice cream*

### **Chef's Dessert Table**

*Assortment of fresh made cakes, cheesecakes, dessert bars, petit fours, and chocolate dipped berries  
(Served family style)*

### **Seasonal Fruit Turnover**

*With Accompanying Sauce*

### **Chocolate Mousse**

*Served in a martini glass with fresh berries*

### **Cookie & Bar Platter**

*House made cookies, brownies, and dessert bars*

### **House Made Bread Pudding**

*Served with warm caramel sauce and whipped cream*



## SEPARATE STATION IDEAS

### **Create Your Own Salad Station**

Large bowl of assorted mixed greens

*With topping choice of wontons, corn relish, chopped tomatoes, bacon, black olives, red onion, croutons, hardboiled egg, dried cherries, toasted walnuts, gorgonzola, parmesan and cheddar cheeses.*

*Accompanied with your choice of ranch, sweet Italian vinaigrette, or balsamic vinaigrette*

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### **Hearty Soup Station (Choose 3)**

*Served in miniature ceramic bowls*

Wisconsin Beer Cheese

Tortilla Soup

Roasted Tomato Basil Bisque

Crab Chowder

Classic Minestrone

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### **Wing Station**

5 different styles of chicken wings (choose 3)

*Tossed in your choice of teriyaki, barbecue, buffalo, parmesan garlic rub or Greek rub*

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### **Rice Bowl "Performance" Station**

*Classic stir fried rice sautéed buffet side with your choice of diced chicken, marinated beef, cilantro, peanuts, bean sprouts, broccoli, pineapple, peas, green pepper, carrots, & sesame soy sauce*

*Served in individual Chinese carryout containers*

### **Egg rolls**

*Served with sweet and sour sauce*

### **Pot Stickers**

*Accompanied with soy dipping sauce*

### **Mashed Potato Bar**

Mashed potatoes piled high in martini glasses

*Complete with crumbled bacon, steamed broccoli, cheddar cheese, green onion and sour cream*

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### **Pasta Station**

Choice of three pastas with classic marinara, Alfredo, and olive oil

*Served with a selection of fresh Basil, sundried tomatoes, fresh peas, diced peppers, onions, asparagus, spinach, steamed broccoli, marinated mushrooms, shaved Asiago & Parmesan cheeses*

### **Classic Caesar Salad**

*Romaine lettuce, parmesan and croutons in our creamy Caesar dressing*

*Selections can be prepared and served in individual chaffing dishes or prepared buffet side by professional staff (additional charges apply for buffet side preparation)*

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### **Sushi Station**

Choices of sushi grade tuna, crab, and shrimp

*Vegetarian (carrots, avocados, cucumbers, bean sprouts, jicama and red pepper)*

*All served with pickled ginger, pickled garlic, wasabi, soy and Thai dipping sauces*

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### **Seafood Station**

#### **Shrimp Shooters**

*With smoked chili vinaigrette and caper aioli*

#### **Smoked Trout Salad**

*Served on seasoned pita crisps with fresh parsley garnish*

#### **Smoked Salmon Flatbread**

*Smoked salmon layered with herbed goat cheese, pickled onion, diced tomatoes & caper aioli on grilled flatbread*

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### **Sliders Station**

#### **Mini Burgers & Chicken Sandwiches**

*With condiments of ketchup, mustard, pickles & diced onions served on miniature dollar rolls*

#### **House Made Russet Chips**

## **BBQ Station**

Traditional St. Louis Ribs & House Smoked Brisket

*Served with traditional sweet barbeque, hot and spicy, or smoked chipotle sauces*

Key Lime Slaw

*Shredded purple and white cabbage, carrots mixed with a key lime dressing*

Roasted Corn On The Cob

House Made Corn Bread

*With whipped honey butter*

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## **Fajita Bar**

Grilled Chicken & Fresh Seasoned Ground Beef

*Accompanied with sautéed green and yellow peppers, shredded lettuce, onions, cheddar cheese, sour cream, guacamole, black bean relish and fresh salsa*

*All served with warm flour tortillas and crispy tortilla chips*

Refried Beans and Mexican Rice

Margherita Fruit Salad

## **Fish Taco Option**

Blackened, Grilled & Fried Tilapia

*Served with key lime slaw and avocado salad*

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## **Old Fashioned Station**

Grilled Cheese

Peanut Butter & Jelly Points

The Elvis:

*Peanut Butter & Banana Sandwiches*

Pigs in a Blanket

*With ketchup and mustard*

Deep Fried Macaroni Bites

### **Flatbread Station**

Barbeque Chicken Flatbread

*With mozzarella cheese, chopped red onions, cilantro, and barbeque sauce*

Smoked Salmon Flatbread

*Goat's cheese spread with smoked salmon, red onion and capers*

Roasted Vegetable

*Roasted vegetables including zucchini, red pepper, eggplant and onion layered over a pesto and cream cheese spread*

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### **American Carving Station (Choose 2)**

Jamaican Pork Roasted

*With jerk spice, mango-pineapple salsa*

Hickory Smoked Turkey Breast

*With chipotle honey glaze*

Garlic Roasted Prime Rib

*With au jus and horseradish sauce*

Carved Beef Tenderloin

*With chef's choice of sauces*

House Made Seasoned Russet Chips

Assorted Rolls

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### **Sautéed Rice Cake Station**

Jasmine, curry and roasted red pepper rice cakes

*With toppings of: grilled Asian slaw, roasted corn relish, plum chutney & balsamic tomato and garlic chutney*

Eggs Rolls

*With sweet and sour sauce*

Pot Stickers

*With soy dipping sauce*

### **Wellington Station**

Classic Beef Wellington Bites

*Marinated flank steak pate and spinach, rolled in a puff pastry and baked*

Ham Wellington

*Ham, cheddar, cheese and pineapple rolled in puff pastry and sliced into individual sandwiches*

Apple Waldorf Salad

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### **Greek Station**

Classic Gyro Meat

*Carved thin and served on warm pita with fresh feta cheese, spinach, chopped cucumbers and Tzatziki sauce*

Tabbouleh

*With grilled pita*

Spanakopita

## **Dessert Stations**

All dessert stations include decaffeinated coffee

### **Shortcake Station**

Individual angel food and pound cakes

*With toppings of strawberry sauce, chocolate fudge, lemon curd, fresh berries and whipped cream*

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### **Sundae Bar**

Vanilla Ice Cream scooped to order

*With toppings including chocolate and caramel sauces, sprinkles, and assorted crushed candies*

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### **Sweet Shots**

Individual desserts served in mini shot glasses including:

*Classic Turtle Brownie, Caramel Apple Bread Pudding, Pumpkin Crème Brulee, and Bananas Foster*

*(Sample selections shown: selections may vary depending on the season)*

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### **S'mores Station**

Classic S'mores bar to include flavored chocolate bars, marshmallows, graham crackers, & sprinkles