



Cabernet Buffet

35 Guest Minimum

Vegetable Crudités Display

*A Selection of the Season's Freshest Local Produce
Served Alongside a Variety of Homemade Dips*

Choose Your Greens

Caesar Salad

Garlic Crouton, Shaved Pecorino,
Creamy Parmesan Dressing

Market Salad

Shaved Vegetables, Grape Tomatoes,
Roasted Shallot Vinaigrette

Choice of One Salad

Yukon Gold Potato Salad

Scallion Aioli, Whole Grain Mustard

Mediterranean Pasta Salad

Olives, Feta Cheese, Red Wine Vinaigrette

Cole Slaw

Napa Cabbage, Rainbow Carrots, Sweet Chili Aioli

Pick Three

Buttermilk Fried Chicken Station, *Spicy Aioli, House Pickles*

BBQ Pulled Pork {Or Chicken} Bar, *Crispy Onions, House Pickles, Assorted Rolls*

*Pan Roasted Salmon, *Chipotle Lime Butter, Plantain Chips*

Fajita Station, {Marinated Skirt Steak or Chicken}, *Peppers, Onions, Tomato, Pico de Gallo,
sour cream & guacamole*

Sausage & Peppers

Stuffed shells, topped with homemade tomato sauce

Tri-Color tortellini Alfredo with blackened chicken

Chicken Parmesan, *crispy chicken cutlet topped with homemade tomato sauce and fresh mozzarella cheese*

Taco Bar {Beef, Chicken or Turkey}, *Flour Tortillas, Sour Cream, Pico de Gallo, Shredded Lettuce,
Cheddar Cheese, Hot Sauce & Lime Wedges*

{Enhance Your Taco Bar Or Fajita Station By Adding Shrimp At An Additional Cost \$}

Quench Your Thirst

Citrus Infused Water, Assorted Soft Drinks

Fresh Fruit & Vegetable Juices

Dessert

{Choose one}

Chef's choice assorted cakes display

Special Occasion Cake

Freshly Brewed Regular & Decaf Coffee Service

Flavored creamers, whole, two percent & non-fat milk

Lipton Regular, Decaf & Herbal Tea, *Fresh lemon wedges*

*This menu item can be cooked to your liking. When ordering, please remember that consuming raw or undercooked meats, poultry, seafood, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.