

The MENU

GRAZING TABLE

Artisan cheeses, charcuterie, fresh fruit, fresh and roasted vegetables, dips, jams, pickles, olives, crackers, and more!

MINI SANDWICH TRIO

Turkey, brie, and sun-dried tomato pesto with mixed greens on ciabatta sliders

Roast beef with cheddar cheese, horseradish mayo, mixed greens, and sliced tomatoes

Autumn harvest chicken salad with sage, cranberries, spinach, walnuts, and apples on croissant

ROASTED CAPRESE PASTA

Roasted tomatoes, fresh mozzarella, basil, red onion, and a honey balsamic vinaigrette with pasta

PRICING INFORMATION

Service pricing includes on-site chef to stay and replenish after setting up the buffet, catering platters, decor, serveware, and utensils. Additionally, 90-minute buffet time, plus clean up and disposal of catering trash.