

BUFFETS

TIER ONE

\$35.00 PER GUEST

Pan Seared Mahi Mahi, Citrus Butter, Herbs, & Blistered Cherry Tomatoes
Lamb Neck Ragout, Braised Greens, Polenta Croutons, & Mint Gremolata
"Hot Brown" of Chicken Stuffed with Cheddar, Bacon, & Chives with a Smoked Tomato Jus
Pork Schnitzel, Red Braised Cabbage, & Cream Cheese Spatzle
Sweet Tea Bone-In Smoked Chicken with Sorghum Rosemary Glaze
Slow Braised Beef Brisket, Roasted Cremini Mushrooms, Spinach, & Crispy Shallots
Rosemary & Parmesan Crusted Chicken Breast with Roasted Chicken Jus
Lemon Brined Chicken, Arugula, Brown Butter, Capers, & Parsley
Cast Iron Seared Salmon, Lemon, Thyme, & Field Pea
Chicken Marsala, Prosciutto, Oyster & Crimini Mushrooms, & Lacinato Kale
Madeira Braised Beef Brisket, Lacinato Kale, Pickled Sultanas, & Tomato Jam

TIER TWO

\$41.00 PER GUEST

Pesto Cream Cheese Stuffed Airline Chicken & Nueske Cherrywood Bacon Wrap
Beef Rendang with Indonesian Spices, Coconut Milk, Galangal, & Lemongrass
Horseradish Crushed Amberjack with Verjus & Citrus
Espresso - Cocoa Rubbed Sirloin with Ancho Chile Mole Sauce
Sugarcane Brined Pork Loin with Vanilla Roasted Apples

TIER THREE

\$48.00 PER GUEST

12-Hour Slow Braised Beef Short Rib, Braising Reduction, Roasted Shallots, & Flat Leaf Italian Parsley
Black Grouper, Red Pepper Puree, Roasted Artichokes, Fennel, Basil Oil, & Black Olive
Herb Roasted Beef Tenderloin with Bordelaise Sauce & Sea Salt / \$3.50 supplement per guest
Bacon Wrapped Roasted Quail, Sweet Potato Gnocchi, Toasted Pecans, & Cherries
Swordfish "Au Poivre", Cured Lemon, Green Peppercorns, & Irish Butter
Roasted New York Strip with Green Peppercorn Bourbon Cream
Slow Braised Lamb Shanks, Cured Orange, & Pistachio Gremolata

VEGETARIAN OPTIONS

If less than 10 vegetarian meals are needed, additional charges may not occur.
To add a vegetarian option to any tier it is \$5.50 per guest

Vegetable Manicotti with Tomato Alfredo
Potato Gnocchi with Smoked Mushroom Bolognese
Southwestern Stuffed Bell Peppers with Quinoa, Pepper Jack, Corn, & Black Beans
Millet Chili, Roasted Acorn Squash, & Queso Fresco
Mushroom Strudel, Season's Veggies, & Flaky Pastry
Handmade Noodles, Broccoli Pesto, Toasted Pecans
Green Curry Kabocha & Spaghetti Squash, Coconut Milk, Lemongrass, & Chili Oil

EACH TIER COMES WITH ONE ENTREE OPTION, ONE VEGETABLE, ONE POTATO OR GRAIN, ONE SALAD WITH TWO DRESSINGS, HOUSE BREAD, & WHIPPED BUTTER. TO ADD AN ADDITIONAL ENTREE OR SIDE, PLEASE CONSULT WITH YOUR COORDINATOR.

BUFFETS

SALADS

CHOOSE ONE

Caesar Salad, Fresh Cut Romaine, Garlic Herb Croutons, Shredded Parmesan, & Grape Tomatoes

Slices of Iceberg Lettuce, Grape Tomatoes, Shredded Cheddar, Carrot Ribbons, Crumbled Bacon,
& Cucumbers

Mixed Greens, Carrot Ribbons, Grape Tomatoes, & Cucumbers

Kentucky Bibb Lettuce, Grape Tomatoes, Cornbread Croutons, & Bourbon Pickled Pears

Butter Lettuce, Candied Pecans, Capriole Farms Goat Cheese, & Sundried Tomatoes

"Chop Salad" of Fresh Sliced Romaine Lettuce, Edamame, Corn, Green Beans, Fresh Marjoram,
& Roasted Red Peppers

Baby Spinach, Capriole Farms Herb Goat Cheese, Fresh Strawberries, & Potato Straws

Salt Roasted Beets, Spinach, Watercress, Frisee, Crumbled Goat Cheese,
& Toasted Hazelnuts / \$2.00 supplement

Locally Grown Watermelon, House-Smoked Feta, & Fresh Arugula

Baby Spinach, Roasted Butternut Squash, Pickled Red Onions,
Spiced Pecans, & Parmesan / Available Fall/Winter

Romaine & Butter Lettuce with Jicama, Corn, Avocado,
Grape Tomatoes, Fresh Cilantro, & Black Beans

DRESSINGS

Creamy Caesar

Housemade Italian

Buttermilk Ranch

Garden Herb Vinaigrette

Smoky Tomato Ranch

Balsamic

Creamy Roasted Poblano

Greek Dressing

Lime & Cumin Dressing

Sesame Ginger Vinaigrette

Bacon Sherry Dressing

Bourbon Smoked Paprika & Honey Vinaigrette

Cured Lemon & Mint Vinaigrette

Green Goddess

Apple Cider & Garlic

Blue Cheese Dressing

Honey Mustard

EACH OF OUR DRESSINGS ARE MADE FRESH IN-HOUSE BY CHEF AGNEW AND HIS STAFF.

BUFFETS

VEGETABLES

CHOOSE ONE

- Country Style Green Beans with Smoked Bacon Rind
- Tarragon Butter Glazed Green Beans
- Red Pepper Jam Greens
- Red Peppers, Zucchini, Yellow Squash & Green Beans
- Roasted Butternut Squash, Swiss Chard, & Toasted Pecans / Available in Fall & Winter
- Asparagus & Roasted Red Peppers
- Roasted Brussel Sprouts with Golden Raisins & Bacon / \$1.00 supplement
- Roasted Baby Root Vegetables: Carrots, Parsnips, Turnips, Beets
Brown Butter, & Sea Salt / \$2.00 supplement
- "Skillet Corn" with Fresh Roasted Corn, Yellow Onion, Red, & Green Peppers
- Sorghum Glazed Carrots / \$1.00 supplement for Baby Carrots
- Cornbread Zucchini Casserole
- Smoked & Curried Cauliflower
- Thyme & Garlic Roasted Assorted Mushrooms
- Choucroute: Braised Alsatian Cabbage with Bacon & Caraway
- Broccolini with Roasted Garlic & Lemon
- Charred Broccoli, Honey Sesame Peanuts, & Maldon Salt

POTATOES + GRAINS

CHOOSE ONE

- Bourbon Smoked Paprika Roasted Red Potatoes
- Yukon Gold & Butter Mash with Sea Salt
- Creamy Parmesan Weisenberger Grits
- Red Potato & Sour Cream Mash
- Smoked Gouda Grits
- Celery Root Puree
- Herb Roasted Fingerling Potatoes
- Tuscan Style Braised Cannellini Beans
- Saffron Scented Jasmine Rice with Toasted Almonds & Raisins
- New Orleans Style "Dirty Rice"
- Hashbrown Potato Casserole
- Wild Rice, Mushrooms, & Flat Leaf Parsley
- Toasted Orzo Pasta with Lemon, Herbs, Butter, & Parmesan
- Hash Brown Casserole with Bacon & Sharp Cheddar
- Sun Choke Hash with Fingerling Potatoes / \$2.00 supplement
- Forbidden Black Rice with Ginger, Hoisin, & Crispy Shallots
- Parmesan Potato Gratin with Cream & Fresh Thyme