



Our catering team will work with you to create a customized delicious menu designed with your special occasion in mind. As always, our theme of Fresh | Honest | Local will be central to the meal.

Buffet Wedding Package

Package Includes: Displayed & Butlered Hors d'oeuvres, Five (5) hours of Premium Open Bar, Champagne Toast, & Complimentary Cake Cutting Service. If event is held at any of our four restaurants then linens are included.

Displayed Hors d'oeuvres

- ↳ Seasonal Fresh Fruit Display
- ↳ Antipasto Display • Olives, Artichokes, Roasted Peppers, Asparagus

Butlered Hors d'oeuvres

Choice of Four (4):

- ↳ Mini Crab Cakes • Remoulade
- ↳ Smoked Salmon Cracker • Pumpnickel, Dill, Pickled Shallots
- ↳ Wild Mushroom Arancini • Rosemary Garlic Aioli
- ↳ Fig n' Goat Cheese Filo Cups
- ↳ Chilled Tomato Gazpacho Shooters
- ↳ Lamb Lollipops • Greek Yogurt
- ↳ Scallop BLT • Tomato Jam, Micro Arugula
- ↳ Chorizo-Wrapped Dates • Balsamic
- ↳ Truffled Brioche Grilled Cheese
- ↳ Warm brie on Melba Toast • Almonds & Orange Marmalade
- ↳ Chicken and Waffle Cone • Spicy Maple Syrup
- ↳ Spicy Cantaloupe Soup Shooters • Crispy Pancetta
- ↳ Mini Lobster Roll • Mini Potato Roll
- ↳ American Burger Slider • Lettuce, Tomato, Onion, Mini Potato Bun
- ↳ Caprese Skewers • Chimichurri Sauce
- ↳ Saffron Arancini • Tomato Jam
- ↳ Endive Cup • Cherries, Goat Cheese, Pistachios
- ↳ Fried Green Tomato BLT Sliders • Southwest Aioli, Mini Potato Bun
- ↳ Filet Crostini • Horsey Sauce, Pickled Onion Relish, Brussel Leaves
- ↳ Tuna Tartar • Sesame, Avocado, Spicy Mayo, Crispy Wontons



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Buffet Entrée Selections

Priced Per Person

115pp | Buffet

Choice of Starter: Chef's Mixed Green Salad or Seasonal Soup

Choice of Two Mains: (Choice of Three Mains +10pp)

Choice of Up to Two Sides: (*Only When In-Season)

- ↳ Grilled Asparagus*
- ↳ Corn and Edamame Succotash*
- ↳ Butternut Squash and Baby Kale
- ↳ Bacon Braised Collards
- ↳ Garlicky Spinach
- ↳ Glazed Baby Carrots
- ↳ Stewed Tomato and Roasted Eggplant
- ↳ Sage Roasted Squash*
- ↳ Roasted Green Beans
- ↳ Truffle Potatoes
- ↳ Lemon and Rosemary Orzo
- ↳ Potato Gratin
- ↳ Truffle Orzo Man n' Cheese
- ↳ Coconut Ginger Rice
- ↳ Smashed Potatoes

Included: Fresh Baked Bread, Coffee, Teas, Soda (+3pp)



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Buffet Entrée Options:

- ↳ Short Rib • Bordelaise Sauce
- ↳ Hunter Style Chicken Cacciatore
- ↳ Slow Roasted Pork • Warm Mustard Vinaigrette
- ↳ Chicken Breast • Prosciutto Cream
- ↳ BBQ Ribs • House BBQ sauce
- ↳ Grilled Swordfish • Lemon and Rosemary
- ↳ Paella • Mussels, Scallops, Shrimp, Sausage, Saffron Rice, Piquillo Peppers, Tender Chicken
- ↳ Crab Stuffed Fluke • Lemon Caper Vinaigrette
- ↳ Crab Cakes • Remoulade
- ↳ Salmon • Port Cherry Reduction
- ↳ Vegetarian Lasagna
- ↳ Marinate Portabella n' Goat Cheese
- ↳ Blackened Mahi-Mahi • Lemon Greek Yogurt
- ↳ Chef Carved Prime Rib (+\$100 Chef Attendant Fee)