

# Traditional Buffet Menu

## COCKTAIL HOUR

### Appetizer Grazing Table

- Crowd Pleaser Cheeses
- Assorted Crackers
- Including Gluten Free
- Garnished with Fresh Fruit
- Vegetable Crudit 
- Buttermilk Ranch Dip
- House Fried Maine Potato Chips
- Onion Dip

## DINNER

### Self Serve Buffet Meal

- Harvest Salad w/Local Hydroponic Greens, Roasted Butternut Squash, Apples, Dried Cranberries, Candied Pepitas + Apple Cider Vinaigrette
- Dinner Rolls + Butter
- Petite Filet of Beef in Red Wine Demi Glac 
- Braised Chicken Marsala
- Garlic Mashed Potatoes
- Maple Glazed Rainbow Carrots

## DESSERT

### Assorted Dessert Display including up to 4 of the following:

Mini Chocolate Mousse Cups, Mini Lemon Tarts Garnished w/Fruit, Apple Crisp, Mini Tiramisu, Whoopi Pies, Brownies, Mini Creme Carmel Cups Garnished w/Fruit, Jumbo Chocolate Chunk Cookies, Cupcakes(Red Velvet, Chocolate Chocolate Frosted, Peanut Butter Cup, Jelly Roll + Vanilla Bean), Mini Fruit Pies (Apple, Blueberry, Pumpkin, Pecan, Cherry, Strawberry Rhubarb, etc), Eclairs, Mini Cannoli, Macaroons +\$1 , Warm Apple Cider Donuts Tossed in Cinnamon + Sugar

-Sweetheart Cake (*provided by the client tbd*)

-Coffee Station (*for 50% of the guest count*)

- Coffee Regular + Decaf
- Creamers, Sweeteners, Stirrers
- Disposable Hot Beverage Cups

## OTHER DETAILS

### Premium Disposable Dinnerware

- Appetizer Plates
- Cocktail Napkins
- Dinner Plates
- Silver Cutlery w/Linen-like Napkin Rolls
- Dessert Plates
- Dessert Forks
- Shatterproof Mason Jars for Water Goblets

### Labor/Catering Staff

~4 staff onsite for up to 7 hours

On-site cooking (weather permitting)

Service includes stationed apps, water goblets filled once prior to reception, self served buffet dinner, stationary dessert, table bussing of disposable dinnerware + waste management until departure. *Additional labor fees for real china.*

*Menu items can be substituted for same priced or different priced options - we are happy to customize this menu for your vision.*

*Prices are based on today's market and are subject to change up to 14 days prior to your event. Please see your catering agreement for more details.*

## PRICE BREAKDOWN

|                                           |                   |
|-------------------------------------------|-------------------|
| Subtotal for <b>100 Guests</b>            | \$7050.00         |
| 8.5% Meals Tax                            | \$707.12          |
| 18% Gratuity                              | \$1269.00         |
| 20% Service Fee (Catering Management Fee) | \$1410.00         |
| <b>Grand Total for 100 Guests</b>         | <b>\$10436.12</b> |

