BREAKFAST-

Small 8-10 ppl Large 18-20 ppl

QUICHE flaky crust, egg custard, choice of filling S \$49.99 | L \$99.99
FRITTATA gluten free, egg custard, choice of filling S \$49.99 | L \$99.99
FRUIT KABOBS seasonal fruit, local honey \$39.99/dozen
YOGURT PARFAITS lemon curd, granola, dried fruit \$3.95 each
MUFFINS choice of: blueberry crumb, cranberry-orange \$34.99/dozen
SCONES choice of: chocolate chip, cinnamon raisin \$34.99/dozen
BACON house-made, thick-cut bacon S \$39.99 | L \$89.99
BISCUITS & GRAVY buttermilk biscuit, sausage gravy
S \$49.99 | L \$99.99

FINGER FOODS-

Small 8-10 ppl Large 18-20 ppl

FRIED RIBS cherry smoked, lightly breaded, alabama bbq sauce S \$49.99 | L \$99.99

STUFFED MUSHROOMS fresh herbs, garlic, cream cheese S \$39.99 | L \$79.99

MINI CHICKEN SALAD BISCUITS cheddar buttermilk buscuit S \$39.99 | L \$79.99

BACON WRAPPED DATES blue cheese stuffed, balsamic glaze S \$44.99 | L \$89.99

HOISIN CHICKEN WINGS chinese bbq sauce, toasted sesame seeds S \$39.99 | L \$79.99

ZUCCHINI & FETA ROLLS grilled zucchini, feta cheese, lemon zest S \$32.99 | L \$65.99

TUSCAN BEAN DIP white bean puree, roasted garlic, chopped olives S \$29.99 | L \$59.99

MOROCCAN MEATBALLS moroccan spiced tomato sauce, scallions S \$39.99 | L \$79.99

SEASONAL VEGETABLE PLATTER blue cheese dipping sauce S \$29.99 | L \$59.99

THAI CHICKEN MEATBALLS thai spiced, sweet chili glaze S \$39.99 | L \$79.99

HOUSE SPECIALTIES-

SMOKED SALMON *smoked salmon fillet, herbed cream cheese,* \$99.99 (feeds 20) *red onion, fried capers, sesame seed flatbread*

CHARCUTERIE BOARDS assorted salumi & cheese, marinated olives, \$99.99 (feeds 20) pickles, mostarda, sesame seed flatbread

LUNCHES —

BOXED LUNCH full sandwich, side, cookie (roast beef & cheddar, ham & swiss, chicken salad, tuna salad, served on ciabatta) \$12 each

1/2 BOXED LUNCH 1/2 sandwich, side, cookie (roast beef & cheddar, ham & swiss, chicken salad, tuna salad, served on ciabatta) \$8 each

BOXED SALAD served with cookie, (caesar salad, stl salad, mixed green) \$10.00 each

PASTA SALAD seasonal vegetables, red wine vinaigrette, fresh herbs S \$39.99 | L \$79.99

POTATO SALAD red potatoes, mayonnaise, touch of whole grain S \$36.99 | L \$74.99 mustard

DESSERTS

FLOURLESS CHOCOLATE TORTE raspberry coulis, powdered sugar \$44.99/dz

FRUIT TART shortbread crust, almond frangipane, seasonal fruit \$34.99/dz

MOUSSE CUPS choice of: chocolate, salted caramel, vanilla, strawberry \$44.99/dz

PETITE KEY LIME PIE whipped cream, lime zest \$34.99/dz

COOKIES *choice of: chocolate chip, oatmeal raisin, snicker doodle* \$19.99/dz

MACARONS choice of: raspberry, pistachio, espresso, blackberry, lemon \$23.99/dz

LLOW US! **F** SHOW LOVE!

BUFFET DINNERS-

Small 8-10 ppl Large 18-20 ppl

CHICKEN PICATTA sautéed chicken breast, fried capers, \$ \$79.99 | L \$159.99 white wine lemon butter sauce

SWEET POTATO CURRY lemon polenta cake, indian spices, **S** \$79.99 L \$159.99 fried chic peas

BEEF POT ROAST braised beef, red wine, rich beef gravy **S** \$89.99 | L \$169.99

MOROCCAN CHICKEN braised chicken thighs, tomato, harissa sauce S \$79.99 | L \$159.99

SMOKED PORK SHOULDER cherry smoked, carolina bbq sauce \$ \$89.99 | L \$169.99

GRILLED VEGGIE ORCHETTIE seasonal vegetables, white wine, \$ \$69.99 \ L \$149.99 garlic, orchettie pasta

GRILLED CHICKEN PENNE chicken breast, peas, mushrooms, S \$79.99 | L \$159.99 roasted garlic cream sauce, penne pasta

SIDES

Small 8-10 ppl Large 18-20 ppl

STL SALAD iceberg, red onion, artichoke hearts, roasted red peppers, S \$29.99 | L \$59.99 red wine vinaigrette

CAESAR SALAD romaine, caesar dressing, parmesan, crouton S \$36.99 | L \$74.99

HORSERADISH MASHED POTATOES red skinned potatoes **S** \$36.99 | L \$74.99 horseradish, cream, butter

ROASTED SEASONAL VEGETABLES fresh herbs, virgin oil S \$36.99 | L \$74.99

HERB ROASTED POTATOES parmesan cheese, virgin oil **S** \$39.99 | L \$79.99

SAFFRON COUS COUS *israeli cous cous, sundried tomato vinaigrette* **S** \$39.99 | L \$79.99

ASSORTED ROLLS with whipped butter S \$19.99 | L \$39.99