

We regularly accommodate guests with dietary restrictions - please let us know and we can make any necessary changes. We're also happy to amend buffets based on the needs of your group! Please note - there is a minimum order of 10 for all buffets

PACIFIC NORTHWEST

Wild Mushroom & Herb Stuffed Chicken • \$16.5

Lemon Beurre Blanc. Served with Wild Rice Pilaf with Dried Cranberries and Roasted Seasonal Vegetables

Cedar Plank Salmon with Maple Glaze • \$18.5

Served with Wild Rice Pilaf with Dried Cranberries and Baby Greens with Blue Cheese and Hazelnuts

Roasted Pork Loin • \$17.5

Blackberry Reduction. Served with Garlic-Roasted Baby Potatoes and Roasted Seasonal Vegetables

Mushroom & Sage Polenta • \$16.5

Served with Roasted Seasonal Vegetables and Artisan Bread with Olive Oil and Sea Salt

CAJUN / CREOLE

Blackened Chicken Breast • \$16.5

Served with Creole Coleslaw and a Mixed Greens Salad with Cajun Ranch Dressing

Shrimp Etouffee • \$18.5

Served with Cornbread Muffins w/ Honey Butter and Cajun Roasted Vegetables

Andouille Sausage & Chicken Jambalaya • \$17

Served with Red Beans & Rice and Creole Coleslaw

Cajun Roasted Pork Tenderloin • \$17.5

Served with Red Beans & Rice and a Mixed Greens Salad with Cajun Ranch Dressing

AMERICAN REGIONAL CUISINE



SOUTHERN / BBQ

{Served with Pickled Red Onions, Pickles and White Bread}

Pimento Cheese Stuffed Meatloaf • \$16

Spicy Tomato Bacon Glaze. Served with House Salad with Ranch & White Balsamic Vinaigrette and BBQ Baked Beans

House-Smoked Pulled Pork • \$17.5

Served with Mac & Cheese and Green Bean Almondine

House-Smoked Brisket • \$19

Served with Creamy Dill Potato Salad and our House Salad with Ranch & White Balsamic Vinaigrette

Sweet Tea Smoked Turkey • \$16.5

Brined, Smoked and Glazed with a Sweet Tea Reduction. Served with Coleslaw and BBQ Baked Beans

Smoked BBQ Bone-In Chicken Quarters • \$16.5

House Chipotle BBQ Sauce. Served with Buttered Corn on the Cob and Green Bean Almondine

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SOUTHWEST

Chipotle Honey Glazed Chicken Breast • \$16.5

Served with Cilantro Lime Rice and a Southwest Chop Salad

BYO Chicken Fajita Bar • \$15.5 {+\$2 to sub Flank Steak}

Accompanied by Flour Tortillas, Fajita Veggies, Cheese, Chipotle Sour Cream and Guacamole. Served with Cilantro Lime Rice and Black Bean and Corn Salad

Hatch Pork Green Chili • \$16.5

Accompanied by Flour Tortillas. Served with Queso and Tortilla Chips and Charred Poblano Potatoes

Southwest Chicken Enchiladas • \$16.5

Served with Elote Corn Salad and Cilantro Lime Rice

Black Bean & Sweet Potato Enchiladas {Veg} Available {Min. 10}

FRENCH BISTRO

Coq au Vin {Braised Chicken Thighs w/Red Wine &

Mushrooms} • \$15.5

Served with Potato Gratin and French Green Bean Almondine

Beef Bourguignon • \$17.5

Served with Mixed Greens with Dijon Vinaigrette and Sliced French Baguettes with Truffle Whipped Butter

Herbes de Provence Pork Chops • \$16.5

Served with Roasted Carrots with Honey & Thyme and Potato Gratin

Ratatouille {Vegetarian} • \$15

Served with Potato Gratin and Mixed Greens with Dijon Vinaigrette

AMERICAN REGIONAL CUISINE

NORTHEAST

Signature New England Clam Chowder • \$16

Served with Cheddar and Chive Biscuits and Harvest Salad with Mixed Greens, Dried Cranberries, Goat Cheese, Candied Pecans, Maple Vinaigrette

Roast Turkey Breast w/Cranberry Relish • \$15.5

Served with Old Bay Roasted Potatoes and Roasted Butternut Squash & Brussels Sprouts

Apple Cider Glazed Pork Tenderloin • \$19

Served with Cranberry Wild Rice Pilaf and Steamed Green Beans w/Lemon & Sea Salt

Baked Cod w/Herbed Cracker Crust • \$16.5

Served with Roasted Butternut Squash & Brussels Sprouts and Brown Bread Rolls with Maple Butter

Maple Mustard Glazed Salmon • \$17

Served with Steamed Green Beans with Lemon & Sea Salt & Old Bay Roasted Potatoes

Crab-Stuffed Lobster Tail • \$MP

Served with Brown Bread Rolls with Maple Butter and Roasted Butternut Squash & Brussels Sprouts

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AMERICAN REGIONAL CUISINE

FARM-TO-TABLE

Herb-Roasted Chicken with Thyme and Lemon • \$16

Served with Roasted Root Vegetables and Garlic Mashed Potatoes

Rosemary Garlic Pork Loin • \$17

Served with our seasonal Greens Salad with Goat Cheese, Dried Cranberries, Walnuts and Balsamic Vinaigrette and Fresh Baked Sourdough with Herbed Compound Butter

Balsamic Glazed Salmon • \$18

Served with Bacony Roasted Brussels Sprouts and Garlic Mashed Potatoes

Butter and Herb Seared NY Strip • \$18.5

Served with Garlic Mashed Potatoes and Roasted Root Vegetables

Mushroom & Herb Risotto {Vegetarian} • \$15.5

Roasted Root Vegetables and Garlic Mashed Potatoes



A LA CARTE VEG & VEGAN OPTIONS

Eggplant Rollatini • \$18

Thinly sliced, rolled around a Cashew Ricotta filling, topped with Marinara

Thai Coconut Curry With Vegetables • \$15.5

Sweet Potatoes, Bell Peppers, Snap Peas, Tofu and Chickpeas
Served over Jasmine Rice

Sweet Potato and Black Bean Enchilada • \$15.5

Corn Tortillas, Smoky Chipotle Enchilada Sauce, Pico de Gallo

Pumpkin and Sage Risotto • \$15.5

Smoked Paprika Drizzle

Poblano Relleno • \$15.5

Rancheros Sauce, Southwestern Risotto

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INTERNATIONAL CUISINE

ITALIAN

Tuscan Chicken Breast • \$16

Spinach & Sun-Dried Tomato Cream Sauce. Served with Roasted Yukon Gold Potatoes and our Caprese Salad

Chicken Piccata • \$16

Served with Capellini Noodles and our House Salad with Ranch and Italian Vinaigrette

Pork Tenderloin Marsala • \$17.5

Served with Pesto Gnocchi and our Caprese Salad

Shrimp Scampi • \$17.5

Served with Roasted Eggplant and Roasted Yukon Gold Potatoes

Pasta Primavera {Vegetarian} • \$15.5

Served with our House Salad with Ranch and Italian Vinaigrette and Roasted Yukon Gold Potatoes

MEDITERRANEAN

Lemon Herb Grilled Chicken Breast • \$15.5

Served with Mediterranean Rice Pilaf and Greek Salad

Beef Kofta {Mediterranean Meatballs} • \$16

Served with Grilled Vegetables, Hummus and Pita

Herb-Crusted Lamb Chops • \$18.5

Served with Roasted Lemon Potatoes and Greek Salad

Mediterranean Crusted Salmon • \$17.5

Served with Greek Salad and Mediterranean Rice Pilaf

MEXICAN

BYO Taco Bar • \$17

Accompanied by Corn & Flour Tortillas, Cotija Cheese, Cilantro & Onion, House-made Salsa, Sour Cream, Limes and Jalapenos. Served with Spanish Rice and Southwest Black Beans.

Choose One: Pollo Asada, Al Pastor, Carnitas, Beef Barbacoa, Carne Asada, Tequila Lime Shrimp. **+\$3 for two proteins**

BYO Burrito Bowls • \$17.5

Spanish Rice, Black Bean and Corn Salad, Queso, House-made Salsa, Cilantro & Onion, Elote Corn Salad,

Choose One: Pollo Asada, Al Pastor, Carnitas, Beef Barbacoa, Carne Asada, Tequila Lime Shrimp. **+\$3 for two proteins**



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CARIBBEAN

Jerk Chicken Thighs • \$15.5

Served with Caribbean Corn on the Cob and Tropical Fruit Salad

Jerk Seared Flank Steak • \$17

Served with Caribbean Coleslaw and a Black Bean & Corn Salad

Citrus-Marinated “Mojo” Pork Loin • \$16.5

Served with Mango and Avocado Salad and Baked Sweet Potatoes with Cinnamon and Coconut

Coconut Curry Shrimp • \$17.5

Served with Jerk Roasted Vegetables and Coconut Rice

Mango BBQ Glazed Salmon • \$17.5

Served with Black Bean & Corn Salad and Baked Sweet Potatoes with Cinnamon and Coconut

HAWAIIAN

Teriyaki Chicken Thighs • \$16.5

Served with White Rice and Mac Salad

Grilled Hawaiian Chicken or Ham Kabobs • \$16.5

Served with Hawaiian Fruit Salad and a House Salad with Ranch and Vinaigrette

Coconut Chicken Katsu • \$16.5

Served with Mac Salad and our House Salad with Ranch and Vinaigrette

Teriyaki Beef • \$17.5

Served with White Rice and Mac Salad

Kalbi Beef Ribs • \$18

Served with House Salad with Ranch and Vinaigrette and Hawaiian Fruit Salad

INTERNATIONAL CUISINE

ASIAN FUSION

Signature BYO Asian Bowls • \$17

Accompanied by Jasmine Rice, Steamed Broccoli with Soy Garlic Glaze.

Choose One: Orange Glazed Chicken, Black Pepper Chicken, Korean BBQ Beef Bulgogi, Sweet & Spicy Shrimp, Black Pepper Beef or Sesame Tofu. **+\$3 for two proteins**

Orange Glazed Chicken • \$15.5

Served with Asian Cucumber Salad and Veggie Lo Mein

Miso Glazed Salmon • \$17

Served with Coconut Rice and Steamed Broccoli with Soy Garlic Sauce

Korean Beef Bulgogi • \$17

Served with Jasmine Rice and Pork and Vegetable Potstickers with Sweet Chili Dipping Sauce

Sesame Tofu Stir-Fry {Vegetarian} • \$15

Served with Steamed Broccoli with Soy Garlic Glaze and Coconut Rice

