

Custom Chef-Curated Hot Buffets

with

Perfectly Seasoned Catering



Our Custom Chef-Curated Hot Buffets are thoughtfully designed to deliver a seamless and elevated dining experience for your catering order or event. Each meal comes with your choice of one, two, or three entrees based on your guests' needs, and includes one salad, one starch, and one vegetable, accompanied by fresh-baked house rolls and butter. A 15-person minimum is required for all delivery orders, with individually boxed meals available at an additional cost. Please note that pricing does not include taxes, delivery, beverages, tableware, linens, or staffing/service charges as needed. To receive a complete quote tailored for your event, including all necessary details and enhancements, please contact one of our experienced event specialists.

What we Offer:

One, Two and Three Entrée Buffets

Add a bonus salad, starch, or vegetable to your buffet for just \$3 per guest—because a little extra deliciousness never hurts!

Kick off the dining experience with salads served as a first course, either shared family-style or plated to perfection, for an additional \$2 per guest. It's an effortless way to let everyone settle in and savor the occasion.

For dietary needs and allergens, reference the following symbols:

Gluten Free:  Vegetarian:  Vegan: 

Fresh Start Salads

House Salad: 🚫 🥕 Romaine and iceberg lettuce topped with grape tomatoes, cucumbers, green and red peppers, served with ranch and balsamic vinaigrette dressing.

Caesar Salad: Chopped romaine hearts with shredded parmesan cheese, black olives, and garlic croutons, served with creamy Caesar dressing.

Oriental Salad: Shredded cabbage, mixed with green onions, traditional crunchy ramen noodles and mandarin oranges, tossed in a sweet and savory house-made Asian dressing.

Italian Salad: 🚫 Romaine and iceberg lettuce with sliced red onion, grape tomatoes, cucumbers, green pepper, red pepper, sliced Italian sausage, shredded parmesan cheese, black olives, and pepperoncini, served with our house Italian dressing.

Greek Salad: 🚫 🥕 Romaine and iceberg lettuce topped with grape tomatoes, cucumbers, red onion, kalamata olives, and crumbled feta cheese, served with our house Greek dressing.

Southwest Salad: 🥕 Romaine lettuce topped with black beans, corn kernels, grape tomatoes, red onion, bell peppers, fresh avocado slices, and crispy tortilla strips, served with avocado poblano ranch dressing.

Grinder Salad: 🚫 All the best parts of a classic Italian grinder sandwich in salad form! Fresh chopped iceberg lettuce, red onion, tomato, pepperoncini, salami, and mozzarella cheese, tossed in our made-from-scratch creamy tangy dressing.

Summer Salad: +\$3 pp 🚫 🥕 Spring mix and romaine lettuce, topped with sliced strawberries, blueberries, goat cheese crumbles, and toasted walnuts, served with raspberry vinaigrette dressing.

Apple Walnut Salad: +\$3 pp 🚫 🥕 Spring mix and romaine topped with toasted walnuts, dried cranberries, fresh diced apples and fresh goat cheese crumbles, served with apple vinaigrette dressing.

Caprese Stack Salad: +\$3 pp 🚫 🥕 Stacked slices of ripe Roma tomatoes, fresh mozzarella cheese, and pesto, drizzled with a balsamic reduction and garnished with fresh basil. **Not available on a buffet.**



Satisfying Starches

Mashed Potatoes: 🚫 🥕 Half-peeled russet potatoes hand-mashed with butter, cream, garlic, and seasonings, paired with traditional brown gravy. (Gravy is not vegetarian or gluten-free.)

Cheesy Potatoes: Shredded hashbrown potatoes mixed with cream of chicken soup, shredded cheddar cheese, sour cream, and seasonings. Baked and topped with crunchy cornflakes.

Ranch Roasted Red Potatoes: Baby red potatoes, quartered and tossed with olive oil and ranch seasonings, then roasted.

Rosemary Garlic Potatoes: 🚫 🌿 Baby red potatoes, quartered and tossed with olive oil, fresh garlic, seasoned salt, rosemary, and then roasted.

Twice-Baked Mashed Potatoes: 🚫 Peeled russet potatoes hand-mashed with butter, cream, garlic, cheddar cheese, and seasonings, topped with green onions and bacon crumbles.

Sunset Fingerling Potatoes: 🚫 🌱 Gold, purple, and red fingerling potatoes, medallion cut and seasoned with olive oil, fresh garlic, and house seasonings, then roasted.

Rice Pilaf: 🚫 🌱 White rice made with vegetable broth and mixed with diced onions, carrots, peas, various herbs, and spices.

Baked Potatoes: 🚫 🌱 Jumbo russet potatoes rubbed with olive oil and seasoned salt, then baked. Accompanied with sides of butter and sour cream.

Mac-N-Cheese: 🥕 Cavatappi noodles, boiled and tossed with our gourmet house cheese sauce.

Baked Mostaccioli: 🥕 Penne noodles, boiled and mixed with our made-from-scratch marinara sauce, shredded mozzarella, and grated parmesan cheese, then baked. Make this dish **gluten free** with our plant-based penne pasta for + \$3.00 per person.

Fettuccini Alfredo: 🥕 Traditional fettuccini noodles, boiled and mixed with our house-made creamy alfredo sauce.



Vibrant Vegetables

Green Bean Almondine: 🚫 🥕 Whole fresh beans, steamed and seasoned with butter, house seasonings, and roasted almond slivers.

Steamed Green Beans: 🚫 🥕 Whole fresh beans, steamed and seasoned with butter, and house seasonings.

Dill Baby Carrots: 🚫 🥕 Peeled baby carrots, steamed and seasoned with butter, dill, and house seasonings.

Glazed Carrots: 🚫 🥕 Peeled baby carrots, roasted in a brown sugar glaze.

Whole Kernel Corn: 🚫 🥕 Corn kernels, steamed and seasoned with butter and house seasonings.

Steamed Broccoli: 🚫 🥕 Fresh broccoli florets, steamed and seasoned with butter and house seasonings.

California Blend Vegetables: 🚫 🥕 Peeled baby carrots, broccoli, and cauliflower florets, steamed and seasoned with butter and house seasonings.

Italian Blend: 🚫 🥕 Fresh cut zucchini, yellow squash, bell peppers, onions, and tomatoes, tossed in olive oil, fresh garlic, and Italian seasonings, roasted and topped with grated parmesan cheese.

Asparagus: 🚫 🌿 Fresh spears roasted with olive oil, fresh garlic, kosher salt, and black pepper.

Brussels Sprouts: 🚫 🌿 Fresh Brussels sprouts, halved and tossed in olive oil, fresh garlic, kosher salt, and black pepper, then roasted to perfection.

Roasted Tri-Colored Carrots: 🚫 🌿 Fresh peeled young orange, yellow, and purple carrots roasted with olive oil, fresh garlic, kosher salt, and black pepper.



Mouthwatering Entrées

Chicken Entrées:

Chicken Marsala: 🚫 Boneless chicken breasts seasoned and baked, topped with our creamy made-from-scratch marsala sauce with mushrooms and white wine.

Herb Roasted Chicken: 🚫 Bone-in chicken pieces (breasts, wings, legs, and thighs) seasoned with a blend of fresh garlic, house spices, olive oil, and oven-roasted to perfection.

Chicken Alfredo: Boneless chicken breasts seasoned, baked, and sliced, tossed with traditional fettuccini noodles and our homemade creamy alfredo sauce.

Boneless Chicken Breasts: Boneless chicken breasts marinated in our house marinade, then baked, and topped with a light chicken gravy.

Lemon Pepper Chicken: 🚫 Boneless chicken breasts seasoned with a classic lemon pepper seasoning, baked, and topped with a made-from-scratch lemon cream sauce.

Fried Chicken: +\$2 pp Bone-in chicken pieces (breasts, wings, legs, and thighs) coated in a seasoned Buttermilk batter and fried until golden brown and crispy.

Chicken Cordon Bleu: +\$4 pp Boneless chicken breasts, filleted and hand-breaded with panko crumbs and stuffed with layers of smoked ham and mild Swiss cheese, then oven-baked and topped with our house-made Dijon cream sauce.

Caprese Chicken: +\$4 pp 🚫 Boneless chicken breasts, filleted and stuffed with our homemade mixture of fresh basil, sundried tomatoes, cream cheese, and mozzarella cheese. Oven-baked and topped with fresh Roma tomatoes, sliced provolone cheese, fresh basil, and a balsamic glaze.

Parmesan Chicken: +\$4 pp Boneless chicken breasts, filleted and hand-breaded with panko crumbs, and stuffed with our homemade mixture of fresh spinach, ricotta, mozzarella, and parmesan cheese. Oven-baked and topped with our made-from-scratch marinara sauce, shredded mozzarella cheese, and parsley.



Chicken Kabobs: +\$8 pp 🚫 Cubed and marinated chicken breasts, bell peppers, zucchini, yellow squash, and red onion skewered, seasoned, grilled, then drizzled with our house garlic balsamic vinaigrette.

Mouthwatering Entrées

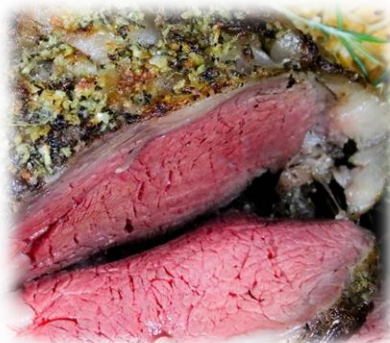
Beef Entrées:

Sirloin Roast Beef: 🚫 Lean inside round roast seasoned with our house herbs and spices, slowly roasted to a medium doneness and topped with red wine au jus.

Burgundy Beef Tips: 🚫 Fork-tender beef tips braised low and slow in a rich, made-from-scratch red wine, mushroom, and onion gravy, paired with classic egg noodles.

Italian Beef Sandwiches: Classic Chicago-style thinly sliced beef, simmered in au jus. Served with French-style hinged rolls, shredded mozzarella, au jus, and mild giardiniera.

Old-Fashioned Meatloaf: Fresh ground angus chuck mixed with panko crumbs, fresh garlic, white onion, celery, bell peppers, grated parmesan cheese, and seasonings, loaf molded, baked, and topped with our traditional house-made meatloaf sauce.



Steak Kabobs: +\$10 pp 🚫 Cubed and marinated beef, bell peppers, zucchini, mushrooms, and red onion skewered, seasoned, and grilled, then drizzled with our house creamy parmesan garlic sauce.

Beef Tenderloin: +\$15 pp 🚫 Whole tenderloin of beef rubbed with fresh garlic, olive oil, house seasonings and roasted. Accompanied by our made-from-scratch mushroom red wine sauce. Chef carved for the perfect buffet presentation!

Herb-Crusted Prime Rib: +\$24 pp 🚫 Boneless beef ribeye, herb-crusted and slow roasted to perfection. Accompanied by our red wine au jus and mild creamy horseradish sauce. Chef carved for the perfect buffet presentation!

Mouthwatering Entrées

Pork & Turkey Entrées:

Roasted Pork Loin: Whole pork loin, trimmed, tenderized, and brushed with our Dijon herb rub. Oven-seared, sliced, and topped with light pork gravy.

Roasted Turkey Breast: Whole turkey breast, oven roasted, sliced, and served with our house turkey gravy.

Glazed Ham: 🚫 Whole smoked ham, scored and topped with our house-made brown sugar glaze and roasted until golden brown. Then topped with our home-made sweet au jus.

Pulled Pork Sandwiches: Pork roast slowly smoked with a blend of wood, then shredded and served with French-style hinged rolls, bourbon BBQ sauce, and sliced pickles.

Marinated Pork Chops: 🚫 Fresh cut pork loin chops, tenderized and marinated in a blend of traditional flavors and seasonings, then fire-grilled to perfection.



Fish & Seafood Entrées:

Baked Tilapia: 🚫 Wild-caught tilapia fillets seasoned with olive oil, season salt, fresh garlic, cumin, paprika and parsley, then oven-baked till flaky and juicy.

Shrimp Kabobs: 🚫 4 jumbo peeled shrimp, marinated with olive oil, lemon juice, cilantro, fresh garlic, cumin, and more. Skewered and fire-grilled with the perfect char and juiciness!

Herb-Crusted Cod: +\$5 pp Fresh trimmed cod fillets seasoned and breaded with an array of herbs and spices, then oven-baked.

Lemon Dill Salmon: +\$8 pp 🚫 Oven baked Alaskan salmon fillets, seasoned with olive oil, kosher salt, black pepper, and dill, and topped with our house-made lemon butter dill sauce.



Mouthwatering Entrées

Pasta & Vegetarian Entrées:

Vegetable Lasagna*: 🥕 5 layers of pasta, fresh spinach, house-made alfredo sauce, and a 3 cheese Italian blend, and an array of freshly cut and sautéed with garlic vegetables, including carrots, zucchini, yellow squash, white onion, broccoli, and mushrooms... oven-baked to perfection!

Meat Lasagna*: 5 layers of pasta, ground angus beef, Italian pork sausage, our made-from-scratch marinara sauce, and 3 Italian cheese blend... oven-baked to perfection!

Stuffed Shells: 🥕 Jumbo pasta shells stuffed with a blend of Italian cheeses, oven-baked, and topped with a choice of sauce: marinara, vodka, or alfredo. (3 per serving)

Pasta Primavera: 🥕 Farfalle noodles, boiled and tossed in olive oil, fresh garlic, and seasoning blend, mixed with a variety of roasted Mediterranean-style vegetables, including bell peppers, zucchini, red onion, yellow squash, eggplant, artichokes, topped with shredded parmesan cheese.

Jumbo Vegetable Kabobs: 🚫 🥕 Bell peppers, zucchini, yellow squash, grape tomatoes, red onion, and mushrooms, skewered, seasoned, and grilled, then drizzled with our house garlic balsamic vinaigrette.

Stuffed Portabellas: 🥕 Jumbo portabella mushroom rubbed with olive oil and season salt, then stuffed with a variety of fresh sautéed vegetables, parmesan cheese, panko crumbs, and baked. Then topped with parmesan cheese and a drizzle of balsamic glaze.



*Lasagna entrees must be purchased in increments of 12 due to pan sizing on a buffet.
Otherwise served as Lasagna Roll-Ups