



## SAMPLE BUFFET STYLE CATERING MENU

### APPETIZERS

Antipasti  
Mini Quiche  
Chicken Satay  
BBQ Meatballs  
California Rolls  
Veggies and Dip  
Salmon Cheesecake  
Stuffed Mushrooms  
Pumpkin Soup Cups  
Buffalo Chicken Strips  
Chicken Salad in Wonton Cups  
Salmon with Onions and Capers  
Shrimp Cocktail or Chili Lime Shrimp  
Honey Glazed Brie and/or Cheese Plate  
Spreads with Crostini - Olive Tapenade, Hummus, Walnut Blue Cheese with Figs  
Pesto Cream Cheese, Sun-dried Tomato Cream Cheese

### ENTREES

Buffalo Chicken  
Jerk Chicken or Pork  
Brined Grilled Chicken Breasts  
Chicken with Whiskey Pineapple Sauce  
Chicken in Pesto Sauce with Sun-dried Tomatoes  
Pulled Pork with BBQ Sauce  
Pork Roast with Apple Stuffing  
Garlic Studded Roasted Pork Loin with Apple Chutney (#1 favorite)  
Bistro Beef Filet with Horseradish Cream or Blue Cheese Butter  
Walnut Crusted Beef with Mushroom Sauce  
Maple Soy Glazed Salmon  
Quiche with Onions, Peppers, Ham, Goat Cheese, Swiss or Cheddar

### POTATOES OR GRAINS

Herb Roasted Red and Yukon Gold Potatoes  
Baked Potatoes with Sour Cream  
Rosemary Roasted Sweet Potatoes  
Cheesy Hash brown Casserole  
Macaroni and Cheese  
Spinach Orzo Pasta  
Rice Pilaf

### VEGETABLES

Green Beans with Bacon and Lemon Butter  
Fried Corn with Bacon, Onion and Peppers  
Cinnamon Honey Glazed Carrots

Roasted Root Vegetables  
Grilled Asparagus (In Season)  
Mixed Vegetable Blend  
Corn Soufflé

SALADS

Coleslaw  
Waldorf Salad  
Whole Grain Taboulli  
Veggie Pasta Salad with Ranch Dressing  
Mixed Greens, Spinach and Romaine  
Spinach Salad with Feta, Cranberries and Raspberry Vinaigrette  
Garden Salad – Romaine and Iceberg Lettuce, Cabbage, Cucumber, and Tomato

BREAD AND ROLLS

Peasant White, Whole Wheat, Sourdough, Parmesan, Sweet or Jalapeno Corn Bread

DESSERTS

Tiramisu  
Lemon Bars  
Crème Brulee  
Apple Cranberry Tart  
Flourless Chocolate Cake  
Cream Puffs with Chocolate Sauce  
Chocolate Strawberries (in season)  
Cheesecake – Vanilla, Chocolate Truffle, Orange Marmalade, Pumpkin, Caramel Apple

DRINKS

Lemonade, Iced Tea, Coffee

Choose Entrees, Potato or Grain, Vegetable, Salad, and Bread  
2 Entrees \$12.00-\$14.00 per person    Dessert \$3.00 per person    Drinks \$1.00 per person  
All Buffet menus include disposable dinnerware, silverware, cups, and napkins.  
China available at an additional cost.

We cater to those with special dietary requirements:  
We offer gluten free, sugar free and organic options upon request  
We use fresh vegetables and fruits when ever possible  
All of our selections are scratch-made, not out of a box or can.

**SPICEY FIRE GRILL**

(weather permitting)

Choose 2 meats

Hamburgers  
Brats and Hotdogs  
BBQ Chicken

Brined Grilled Chicken Breast  
Pulled Pork (for 20 or more guests)

Choose 2 sides

Baked Beans  
Pasta Salad  
Potato Salad  
Garden Salad  
Mac & Cheese  
Veggies and Dip  
Fresh Corn on the Cob (in season)

Choose 2 Desserts

Brownies  
Lemon Bars  
Chocolate Chip Cookies  
White or Chocolate Cake

Choose 2 Drinks

Water, Lemonade, Iced Tea

\$10.00 per person

Organic and gluten-free menu available.

This menu is representative of just some of our selections  
We look forward to working with you to create your custom menu.

16% Service fee charged on all menus.  
Menu prices are subject to change.

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Terry & Michael Richardson, owners