

Dinner Stations

Priced Per Person

COMFORT \$25

"BLT" Salad

iceberg lettuce | applewood bacon | baby heirloom tomatoes | blue cheese | buttermilk ranch

Angus Beef Meatloaf

brown sugar tomato glaze

Lemon Garlic Rubbed Chicken

parsley | chili flake | grilled lemon butter sauce

Country Style Creamed Corn

yellow and white corn | buttermilk | green onions | peppers

Classic Mac and Cheese

aged cheddar | buttered bread crumbs

Freshly Baked Breads | herb butter

CLASSIC \$30

Garden Chopped Salad

romaine | baby tomatoes | cucumbers | green beans | corn | radishes | celery | avocado ranch

Grilled BBQ Chicken

peach bbq sauce

Low & Slow Roast Beef

roasted mushroom au jus | creamy sauce

Creamy au Gratin Potatoes

wild thyme | double cream | gruyere

Braised Green Beans

sundried tomatoes | roasted garlic

Parker House Rolls

cream butter | sea salt



Dinner Stations

Priced Per Person

BISTRO \$35

Field Greens Salad *(vegetarian)*

baby greens | blueberries | goat
cheese | quinoa | sunflower seeds | white
balsamic vinaigrette

Atlantic Salmon

young tomato relish | citrus beurre blanc

Pepper Crusted Sirloin Steak

rosemary | caramelized shallot demi-glace

Yukon Gold Mashed Potatoes

cream butter | roasted garlic | chive

Lemon Broccoli

cherry tomatoes | parmesan | basil aioli

Freshly Baked Herb Rolls | herb butter

LOCAL BBQ \$28

Apple Broccoli Salad

carrots | cheddar | pecans | raisins | creamy
lemon dressing

BBQ Turkey Breasts

brown sugar brined | house mop sauce

Hickory Smoked Brisket

natural drippings barbecue sauce

Burnt End Beans

pinto beans | sweet onion | green chilies

Housemade Pickle Bar

sweet & spicy cucumbers | jalapeno | red
onion | chow chow

Double Cut Texas Toast

Honey butter



Dinner Stations

Priced Per Person

TEX-MEX \$32

Latin Caesar Salad

romaine lettuce | cotija cheese | red bell peppers | black beans | red onions | crispy tortillas | chipotle caesar dressing

Queso Fundido “Nacho” Bar

guacamole | salsa roja | salsa verde | lime crema | jalapeno | green onion

Fajitas

Chili-Lime Chicken & Carne Asada Beef
grilled bell peppers and
onions | cotija cheese | warm corn & flour
tortillas

“Elote” Style Corn

queso fresco | hot sauce | lime crema

Spanish Rice

green onions | spring peas

Classic Jalapeno Cheese Cornbread

honey butter

MEXICO INSPIRED \$32

Black Bean & Hominy Salad

tomatoes | sweet corn | cheddar
cheese | roasted peppers | cilantro vinaigrette

Oaxaca Barbacoa Beef

adobo marinated | tomatillo salsa | banana
leaves | warm tortillas

Green Chili Chicken Enchiladas

hatch chilies | housemade enchilada
sauce | jack cheese | cilantro-red onion

Tomatillo Rice

cilantro | spinach | garlic

Borracho Beans

pinto beans | garlic | bacon | onion

Tortilla Chips | salsa rojo



Dinner Stations

Priced Per Person

CLASSIC ITALIAN \$25

Caesar Salad

romaine lettuce | radicchio | parmesan
cheese | croutons | caesar dressing

Ratatouille

roasted tomato | eggplant | yellow squash |
zucchini

Sundried Tomato Risotto

toasted arborio | oregano | mascarpone | tomato
broth

Creamy Pesto Penne

traditional alfredo | basil pesto | parmesan

Chicken Parmesan

mozzarella | classic marinara sauce | basil

Italian Soft Bread Rolls

brushed garlic butter

TUSCANY \$36

Black Kale Salad

baby black kale | red onion | chili flake |
golden raisins | lemon

Field Beans

cannelloni beans | green beans | pancetta |
cipollini onion | mint

Ricotta Ravioli

Sage brown butter | acorn squash | walnuts |
pecorino cheese

Pan Roasted Chicken Piccata

Parsley | capers | lemon butter

Steak Florentine

rosemary & garlic rub | gremolata

Olive Oil Brushed Focaccia Bread

