CATERING

HOT BUFFET MENU

LEVEL 1
$15.00+ / guest

Choice of 1 salad, 1 vegetable, 1 starch, 1 protein (Turkey or Ham), and 1 dessert.

LEVEL 2
$23.00+ / guest

Choice of 1 salad, 1 vegetable, 2 starches, 2 proteins (Turkey, Ham, Pork Loin, or Lamb), and 1 dessert.

LEVEL 3
$35.00+ / guest

Choice of 2 salads, 2 vegetables, 3 starches, 3 proteins, and 2 desserts. Premier options included.

CURATED SEASONAL SELECTIONS

Hot Buffet & Box Lunch

SALADS

Roasted Root Vegetable Salad
Baby spinach, honey rosemary vinaigrette

Seasonal Garden Salad
Fresh crisp greens, balsamic vinaigrette

Baby Kale Salad
Apples, smoky bacon, blue cheese, walnut vinaigrette

Arugula Salad
Lentils, sweet potato, goat cheese, pomegranate vinaigrette

Bitter Green Salad
Grapefruit, shaved fennel, feta cheese, maple citrus vinaigrette

PROTEINS

Maple Glazed Ham
Served with tangy stone ground mustard

Roasted Turkey
Savory sage gravy, house cranberry chutney

Thyme Roasted Pork Loin
Topped with sweet balsamic apples

Herb Crusted Leg of Lamb
Infused with rich roasted garlic

Slow Roasted Ribeye
Served with a sharp horseradish cream

VEGETABLES

Honey Glazed Carrots

Roasted Brussels Sprouts w/ bacon vinaigrette

Green Beans w/ grilled onion vinaigrette

Creamed Spinach

Roasted Cauliflower w/ kale & almonds

STARCHES

Roasted Garlic Mashed Potatoes

Rosemary Sausage Stuffing

Gourmet Mac and Cheese

Root Vegetable Gratin

Sweet Potato Casserole

SWEETS

Apple Crisp w/ cinnamon cream

Pecan Pie w/ toasted coconut

Chocolate Croissant Pudding w/ vanilla cream

Pumpkin Tarts w/ maple reduction

Eggnog Cheesecake w/ graham crust

* Base prices listed above reflect minimum tiers. Final plate pricing is subject to adjustment based on specific premium menu selections, guest counts, and service setup requirements. All buffets are hosted and served on-line by professional culinary staff to guarantee absolute portion precision.