



Mexican

Quesadillas (chicken)

Mini tacos (beef)

Pintos and cheddar cups

Chips & queso

Sausage & peppers skewers

Spanish Rice cups

Breakfast

Chicken and waffles

Biscuits and honey butter

Pancakes & bacon wraps

Mini potato quiche

Sausage and egg casserole cups

Tuscan

Lasagna roll-ups

Rosemary-roast bundles (with green beans)

Chicken Caesar flatbread

Sausage and peppers skewers

Garden salad with fresh made ranch

Mini meatballs in creamy tomato sauce

Tomato bruschetta

Southern

Chicken and waffles

BBQ chicken flatbread

Sausage & peppers skewers

Biscuits and honey butter

Pulled pork sliders

Potato salad

BBQ meatballs

Assortment of favorites
Chicken and waffles
Mac & cheese cups
Pork sliders
Green beans & bacon
Sausage & pepper skewers
Grilled ham and cheese minis
BBQ meatballs
Roast-topped potato rounds
Spinach & Artichoke dip crostini

These are, of course, only suggestions to help keep menus cohesive. Please feel free to make changes or call to go over them!

All menus include tea, fruit-infused water, and juice boxes for kids. Basic (clear) plates, cups, napkins and cutlery can be provided for an additional \$50 if you don't have specific disposable items already picked out.

Menus, although appetizer sizes, will include enough for every guest to have the equivalent to a meal. On average, you want to provide 12-15 pcs per guest when being served for dinner- so, no matter which menu you pick, there will be enough of everything to accomplish that.

Platters, and displays are provided with no rental fees if service is requested. These are an assortment of porcelain, wooden and silver trays, tiered displays, beverage dispensers, cake stands and table lighting.

A minimum of 4 servers are recommended, and offered as an add-on for the duration of event and includes cleanup and breakdown of any kitchen space/food service areas used.

If service isn't needed, and you prefer a drop off or pickup, rental for platters is available.