



Catering Menu Ideas

Starter Suggestions

- Cheese & Charcuterie Board, crackers
- Crudités & Crostini served with house made roasted garlic hummus & feta dip
- Dates stuffed with goat cheese, wrapped in house bacon with a maple soy glaze
- Potato Rounds with whipped cream cheese, smoked salmon, fresh dill
- Re-imagined "Deviled" Eggs - local eggs, choices: topped with pickled vegetables & sriracha aioli | wasabi & candied peanut | chipotle aioli | house made bacon
- House Made Mozzarella with Cherry Tomato Bites drizzled w/ balsamic reduction OR available as a Caprese Platter
- Roasted Shrimp (sustainably caught) with Lemon Dill Aioli
- Hoisin BBQ Pork Belly & Compressed Watermelon Bites
- Cucumber Rounds with whipped feta & roasted red pepper
- House made spinach and artichoke dip with bread cubes
- Whole Brie - Roasted with cranberry pecan topping

- House Guacamole & Pico De Gallo with Tortilla Chips
- Antipasto: Roasted Vegetables|Roasted Red Peppers|House Made Mozzarella
(add charcuterie if desired)
- Fresh Crudité with feta dip
- Roasted Garlic Hummus - pita chips
- Kielbasa in puff pastry topped with sesame seed & served with House Made Stone Ground Mustard with Pickled Mustard Seed
- Cocktail Franks in puff pastry served with House Made Stone Ground Mustard with Pickled Mustard Seed (on site catering only)
- Jerk OR Hoisin BBQ Chicken Skewers
- Roasted Shrimp Skewers
- Stuffed Mushrooms (vegetarian)
- Roasted Mushrooms & Garlic w/ Crostini

Entree Suggestions:

Chicken

- Provençal - fresh tomato, lemon, olives, fresh herbs
- Lemon - roasted lemon, white wine, fresh herbs
- Balsamic - roasted with balsamic & wine, finished with balsamic|honey glaze
- Pulled Chicken – house made bourbon BBQ sauce
- Chicken Parmigiana – with house marinara

Pork

- Pulled Pork in a house bourbon BBQ sauce - served with pickled red onion
- Apple & Onion Stuffed Roast Pork |Cider Brine

Beef

- Tenderloin|Demi Glacé gravy or roasted beet horseradish crema
- House made Meatballs in red sauce
- Swedish Style Meatballs
- Provisions Famous House Made Meatloaf & Gravy
- Ropa Vieja – slow braised Cuban Style Pulled Beef
- Traditional Slow Cooked Sliced Brisket with Gravy *NOT smoked
- Traditional Beef & Bean Chili

Fish

- Wild Salmon Provençale (fresh tomato, lemon, fresh herbs)
- Roasted Wild Salmon with lemon dill aioli
- Grilled & Roasted Salmon with Maple Soy Glaze
- Roasted Wild Cod – herbed brown butter, garlic, roasted lemon, toasted bread crumb
- Shrimp Scampi with fresh spinach or broccoli over linguini

Vegetarian

- Roasted Vegetable Lasagna or Eggplant Parm Lasagna
- Pan Grilled Tofu with hoisin BBQ sauce topped with pickled veggies
- Zucchini Stuffed with brown rice, roasted peppers, cheddar
- Mac & Cheese made with a spinach |goat cheese bechamel
- Sesame Noodle Salad |crunchy vegetables add: Tofu OR Roasted Shrimp
- Cauliflower - roasted and topped with fried capers & garlic bread crumb
- 3 Bean & Veggie Chili
- Variety of flatbreads – goat cheese|apricot jam|spinach house mozzarella|fresh tomato Red onion|roasted garlic goat cheese|mushroom (parties of 30 +)
- Pasta Primavera w/ Lemon & White Wine
- Ratatouille

Baja Style Tacos (Buffet Only) – choice of beef, pork, chicken, tofu, cauliflower – includes variety of fresh toppings - variety of sides available

Sides

- New Potato Salad – Lemon Dijon vinaigrette|fresh string beans|shallot|dill
- Traditional Potato or Macaroni Salad, or Tri Color Cole Slaw
- Black Bean and Corn “Confetti” salad with Cilantro Lime Vinaigrette
- Southwestern Style Pasta Salad with Avocado|Corn|Black Beans|Cilantro
- Roasted Veggie Pasta Salad | Vinaigrette| Parmesan
- Spring Pasta Salad - peas | asparagus | dill | creamy ranch style dressing
- Roasted Potatoes|Red Onion|Rosemary
- Lentils|Roasted Beet| Goat Cheese|Balsamic
- Yogurt Marinated|Sesame Roasted Cauliflower
- Rice Rice Pilaf|Carrot|Onion|Orzo - *can also be prepared with brown & wild rice
- Pesto Pasta - Basil Pesto | Grape Tomatoes| Fresh Mozzarella
- Sauté of corn| yellow squash| shallot |chives
- Cold Roasted veggies | balsamic reduction
- Farro|Brown Rice Salad with Roasted Veggies|White Balsamic
- Mac & Cheese made with spinach | goat cheese bechamel
- Traditional Mac & Cheese – with or without bacon
- Thai Style Sesame Noodle Salad with crunchy vegetables, Cilantro (can be GF) (vegan)
- Baked Beans (vegetarian)
- Baked Beans w/Bacon
- Cauliflower Gratin w/goat cheese
- Potatoes Gratin
- Herb Roasted Potatoes
- Traditional or Roasted Garlic Mashed Potatoes
- Roasted Cauliflower with Fried Capers & Focaccia Gremolata Topping
- Roasted Broccoli|Chili Oil|Sriracha Aioli Dipping Sauce
- Baked Ziti
- Whipped, orange scented sweet potatoes, candied pecan streusel
- Roasted butternut squash, maple bourbon glaze
- Sautéed String Beans with Butter & Garlic
- Fresh Mozzarella with Sliced Tomato/Balsamic Glaze & Basil Oil
- Southern Style Corn Pudding – with or without chiles/cheddar
- Garlic Herb Dinner Rolls

Cold Green Salads

- Arugula|Roasted Beet|Goat Cheese|Candied Pecans
- Chopped Salad - romaine|cucumber|grape tomato|chopped bacon|house made blue cheese dressing
- Greek Style - Marinated Cucumber|Tomato|Red Onion|Feta over Spring Mix
- Spring Mix| fresh veggies | vinaigrette
- Caprese Salad over Spring Mix – Balsamic & Pesto Oil

Luncheon & Brunch

Mini Sandwich Platters - variety of sandwiches on slider rolls

Pinwheel Sandwich Platters

Cold Salads – see above

Cold Deli Style Salads – see above

Frittata (gf) or Quiche – roasted vegetable/goat cheese, mushroom/goat cheese
bacon/cheddar, ham/cheddar

Roasted Breakfast Potatoes

Sweet Breads (variety - Banana, Lemon, etc)

Muffins

Bagels

Lox Platters with Tomato, Red Onion, Cream Cheese, Capers

Cut Fruit Platter

Fruit Salad