



Randolph House Catering Menu

Complete Menu Collection for Corporate, Weddings, Enhancements & Restaurant

Our menus are rooted in **seasonal ingredients, thoughtful preparation, and refined presentation**, balancing local inspiration with the polish expected of a full-service hotel catering program. We prioritize fresh produce, responsibly sourced proteins, and house-made components wherever possible, allowing the natural quality of each ingredient to lead.

Rather than rigid, one-size-fits-all menus, our approach is **curated and flexible**. Each tier is intentionally structured to provide abundance, choice, and consistency, while still allowing our culinary team to adapt menus to the season, the event flow, and the overall guest experience.

Whether hosting a corporate meeting, social celebration, or wedding reception, clients can expect:

- Chef-curated menu selections
- Seasonal presentation and flavor profiles
- Full-service execution including staffing, service ware, and coordination
- A seamless dining experience that reflects the elevated character of Randolph House

Menus may be adjusted seasonally, and vegetarian, vegan, and dietary accommodations are always available upon request.



BREAKFAST MENUS

(All breakfast menus include professional staffing, setup & breakdown, china, flatware, and beverage service as noted.)

Continental Breakfast **\$22 per person**

A light and classic breakfast option, ideal for morning meetings and early gatherings, offering fresh-baked selections and balanced accompaniments.

Baked Selection

- Freshly Baked Butter Croissants
- Blueberry Muffins
- Seasonal Danish Pastries

Fruit & Dairy

- Seasonal Sliced Fruit and Berries
- Greek Yogurt, Plain and Vanilla

Accompaniments

- House-Made Granola
- Local Honey
- Artisan Butter and Fruit Preserves

Beverage Service

- Freshly Brewed Regular and Decaf Coffee
 - Assorted Premium Hot Teas
-



Enhanced Continental Breakfast

\$28 per person

An elevated version of the continental breakfast with additional variety and presentation, designed for longer meetings or hosted gatherings.

Includes all Continental Breakfast items, plus:

- Yogurt Parfait Bar with Seasonal Berry Compotes
- House-Baked Breakfast Breads, Including Banana Bread and Lemon Loaf
- Fresh Orange and Cranberry Juice Service

Classic Hot Breakfast Buffet

\$32 per person

A warm and satisfying breakfast buffet featuring traditional favorites prepared with care and quality ingredients.

Hot Selections

- Cage-Free Scrambled Eggs, Lightly Seasoned
- Roasted Breakfast Potatoes with Herbs
- Applewood Smoked Bacon
- Breakfast Sausage Links

Cold & Baked

- Seasonal Fruit Display
- Assorted Breakfast Pastries

Beverage Service

- Coffee and Tea Service
-



Country Breakfast Buffet

\$38 per person

A heartier breakfast experience with rustic comfort and farm-forward flavors.

Hot Selections

- Cage-Free Scrambled Eggs or Baked Vegetable Frittata
- Maple-Glazed Bacon
- Chicken Sausage
- House Biscuits with Sausage Gravy
- Roasted Breakfast Potatoes

Cold & Baked

- Seasonal Fruit Display
- Breakfast Breads

Beverage Service

- Coffee and Tea Service
-

Executive Breakfast Buffet

\$45 per person

Designed for leadership meetings and high-level gatherings, offering refined variety and elevated presentation.

Hot Selections

- Chef's Selection of Cage-Free Eggs (Scrambled or Seasonal Frittata)
- Thick-Cut Applewood Smoked Bacon
- House-Made Breakfast Sausage
- Mini Vegetable and Cheddar Quiches
- Roasted Breakfast Potatoes or Creamy Breakfast Polenta

Cold Displays

- Pastry and Breakfast Bread Display
- Seasonal Fruit Platters

Beverage Service

- Fresh Juices
 - Coffee and Tea Service
-



Chef's Breakfast Experience

\$58 per person

A premium, interactive breakfast featuring chef-attended stations and upscale displays.

Chef-Attended Station

- Made-to-Order Omelet or Egg Station with a Selection of Cheeses, Vegetables, and Breakfast Meats

Displays & Hot Items

- Smoked Salmon Display with Bagels, Capers, Red Onion, Herbs, and Cream Cheese
- Thick-Cut Applewood Bacon
- Chicken Sausage
- Breakfast Potatoes

Baked & Fruit

- Artisan Breakfast Breads and Pastries
- Seasonal Fruit Display

Beverage Experience

- Cold-Pressed Juices
 - Coffee, Tea, and Espresso-Style Service
-



LUNCH MENUS

Boxed Lunches

\$22 per person

Designed for meetings requiring efficiency without sacrificing quality. Each boxed lunch is thoughtfully prepared using fresh, seasonal ingredients and packaged for convenience.

Includes

- Artisan Sandwich or Wrap (Selection Coordinated in Advance)
- Seasonal Side Salad or Kettle Chips
- Fresh Whole Fruit or Dessert Bar
- Bottled Water

**Vegetarian and dietary accommodations available upon request.*

Working Lunch Buffet

\$32 per person

A streamlined buffet option ideal for training sessions and working meetings where timing is key, offering warm, approachable dishes with clean presentation.

Entrée Selections

- Herb-Roasted Chicken or Baked Pasta Selection
- Seasonal Vegetarian Entrée

Accompaniments

- Garden Salad with House Vinaigrette
- Seasonal Starch
- Artisan Rolls and Butter

Dessert

- Fresh-Baked Dessert Bars
-



Hot Lunch Buffet

\$38 per person

A comfort-forward luncheon featuring warm, satisfying entrées prepared with fresh ingredients and balanced flavors, ideal for multi-hour meetings, conferences, and casual seated lunches.

Entrée Selections

- **Herb-Roasted Chicken** – Oven-Roasted Chicken Finished with Lemon-Thyme Pan Jus
- **Baked Ziti** – Classic Pasta Bake with Ricotta, Mozzarella, and Basil Tomato Sauce
- **Roast Pork Loin** – Slow-Roasted Pork with Garlic and Herbs, Sliced and Finished with Natural Jus
- **Sausage & Peppers** – Sweet Italian Sausage Slow-Roasted with Peppers, Onions, and Herbs
- **Seasonal Vegetarian Entrée** – Chef’s Rotating Farm-Forward Preparation Highlighting Seasonal Vegetables

Accompaniments

- Chef’s Seasonal Vegetable
- Fresh Garden Salad with Mixed Greens, Tomatoes, Cucumbers, and House Vinaigrette
- Artisan Rolls with Whipped Butter

Dessert

- Fresh-Baked Dessert Bars
-



Executive Lunch Buffet

\$45 per person

A more refined buffet experience showcasing elevated proteins, broader variety, and polished presentation—well-suited for client-facing lunches and leadership events.

Entrée Selections

- **Pan-Seared Chicken Breast** – Lightly Seasoned and Finished with Herb Jus
- **Atlantic Salmon** – Pan-Seared and Served with Lemon Butter or Dill Cream Sauce
- **Italian Sausage & Peppers** – Slow-Roasted Sweet Peppers, Onions, and Herbs
- **Braised Beef Tips** – Slow-Braised Beef Finished with Rich Pan Gravy
- **Herb-Roasted Pork Loin** – Garlic and Herb Crusted Pork, Sliced and Served with Jus
- **Seasonal Vegetarian Selection** – Chef's Composed Vegetarian Entrée Using Fresh, Local Ingredients

Accompaniments

- Seasonal Starch (such as Garlic Mashed Potatoes or Rice Pilaf)
- Chef's Seasonal Vegetable
- Salad Trio:
 1. Garden Greens with House Vinaigrette
 2. Caesar Salad with Shaved Asiago
 3. Harvest-Style Seasonal Salad

Dessert

- Mini Pastries and Assorted Desserts
-



Plated Bistro Lunch

\$42 per person

A polished plated lunch service offering balanced portions and a refined, approachable dining experience.

Entrée Selections

- **Herb-Roasted Chicken Breast** – Finished with Pan Jus and Seasonal Garnish
- **Atlantic Salmon** – Served with Citrus Beurre Blanc
- **Pasta Primavera** – Seasonal Vegetables in a Light Cream or Tomato-Based Sauce (*Vegetarian*)
- **Pork Cutlet Milanese** – Lightly Breaded Pork Cutlet Finished with Lemon and Herbs
- **Roasted Vegetable & Grain Bowl** – Seasonal Grains, Roasted Vegetables, and Herb Vinaigrette (*Vegan*)

Includes

- Chef-Selected Starch and Vegetable
 - Starter Salad with Seasonal Greens and House Dressing
 - Plated Dessert Course
-



Premium Plated Lunch

\$52 per person

An elevated plated luncheon featuring premium proteins, enhanced presentation, and composed dishes suitable for high-profile meetings and upscale events.

Premium Entrée Selections

- **Bistro Steak** – Grilled Steak Finished with Red Wine Demi-Glace
- **Chicken Supreme** – Pan-Roasted Chicken Breast Served with Creamy Herb Sauce
- **Atlantic Salmon** – Chef's Seasonal Preparation Highlighting Fresh Ingredients
- **Braised Short Ribs** – Slow-Braised Beef with Rich Reduction Sauce
- **Pan-Seared Airline Chicken** – Served with Seasonal Pan Sauce and Fresh Herbs

Includes

- Chef-Selected Starch and Vegetable
 - Elevated Seasonal Salad
 - Artisanal Dessert
- 
- 



DINNER MENUS

CORPORATE DINNER MENUS

Farm-to-Table Dining by Ivory Spoon Catering

Designed for professional gatherings that demand refined presentation, reliable execution, and elevated flavor.

Corporate Essentials Dinner

\$58 per person

A polished buffet-style dinner offering familiar, comforting flavors executed with care and consistency ideal for conferences, meetings, and awards programs.

Salad Selections *(Choose One)*

- **Garden Greens with House Vinaigrette** – Mixed Field Greens, Seasonal Vegetables, Herb-Forward Vinaigrette
- **Classic Caesar** – Crisp Romaine, Garlic Croutons, Shaved Asiago, Creamy Caesar Dressing
- **Seasonal Harvest Salad** – Mixed Greens, Roasted Seasonal Vegetables, Dried Fruit, Light Vinaigrette
- **Tomato & Cucumber Salad** – Fresh Tomatoes, Cucumbers, Herbs, Red Wine Vinaigrette *(Seasonal)*

Entrée Selections *(Choose Two)*

- **Herb-Roasted Chicken** – Slow-Roasted Chicken Finished with Lemon-Thyme Pan Jus
- **Baked Ziti** – Ricotta, Mozzarella, Basil Tomato Sauce
- **Italian Sausage & Peppers** – Sweet Roasted Peppers, Onions, and Italian Herbs
- **Roast Pork Loin** – Slow-Roasted and Finished with Apple Herb Jus
- **Seasonal Vegetarian Entrée** – Chef's Rotating Plant-Forward Preparation Using Seasonal Produce

Accompaniments *(Choose Two)*

- Garlic Mashed Potatoes
- Seasonal Rice Pilaf
- Chef's Seasonal Vegetable
- Honey-Glazed Carrots

Dessert

- Fresh-Baked Dessert Bars
-



Corporate Signature Dinner

\$68 per person

An elevated corporate dining experience with broader selections, richer flavors, and more refined presentation—well suited for client-facing events.

Salad Selections *(Choose Two)*

- Garden Greens with House Vinaigrette
- Classic Caesar with Shaved Asiago
- Seasonal Harvest Salad
- Spinach & Berry Salad with Citrus Vinaigrette
- Tomato Mozzarella Salad with Balsamic Drizzle *(Seasonal)*

Entrée Selections *(Choose Two)*

- **Pan-Seared Chicken Breast** – Finished with Herb Jus and Seasonal Garnish
- **Atlantic Salmon** – Pan-Seared and Served with Lemon Butter or Dill Cream Sauce
- **Italian Sausage & Peppers** – Slow-Roasted Sweet Peppers, Onions, and Herbs
- **Braised Beef Tips** – Slow-Braised Beef Finished in Rich Red Wine Gravy
- **Herb-Roasted Pork Loin** – Finished with Apple Mustard Jus
- **Stuffed Acorn Squash *(Vegetarian)*** – Filled with Seasonal Grains, Herbs, and Vegetables
- **Seasonal Vegetarian Entrée**

Accompaniments *(Choose Three)*

- Roasted Garlic Mashed Potatoes
- Wild Rice Blend
- Pasta Primavera with Seasonal Vegetables
- Chef's Seasonal Vegetable
- Honey-Glazed Root Vegetables

Dessert

- Assorted Dessert Display Featuring Bars, Cookies, and Mini Pastries
-



Corporate Executive Dinner

\$90 per person

A premium dining experience appropriate for executive dinners, VIP clients, and formal corporate celebrations.

Salad Selections (*Choose Two*)

- Mixed Greens with Champagne Vinaigrette and Seasonal Garnishes
- Caesar Salad with Aged Asiago
- Seasonal Harvest Salad
- Spinach Salad with Warm Bacon Vinaigrette
- Heirloom Tomato Salad (*Seasonal*)

Entrée Selections (*Choose Two*)

- **Bistro Steak** ★ – Grilled and Finished with Red Wine Demi-Glace
- **Braised Short Ribs** ★ – Slow-Braised, Fork-Tender, Rich Natural Jus
- **Atlantic Salmon** – Chef's Seasonal Preparation with Fresh Herbs
- **Pan-Seared Chicken Breast** – Herb Jus and Refined Presentation
- **Roast Pork Loin** – Apple Cider Reduction
- **Wild Mushroom Risotto** (*Vegetarian*) – Creamy Arborio Rice, Roasted Mushrooms, Parmesan
- **Seasonal Vegetarian Entrée**

Accompaniments (*Choose Three*)

- Truffle Mashed Potatoes
- Herbed Fingerling Potatoes
- Seasonal Grain Pilaf
- Roasted Asparagus or Green Beans
- Elevated Seasonal Vegetable

Dessert

- Artisanal Dessert Selections
-



SOCIAL EVENT DINNER MENUS

Farm-to-Table Dining by Ivory Spoon Catering

Designed for birthdays, anniversaries, family celebrations, fundraisers, and social milestones where elevated food and warm hospitality set the tone.

Social Classic Dinner

\$68 per person

A well-rounded buffet-style dinner offering generous portions, approachable flavors, and polished presentation—ideal for relaxed celebrations and casual-elegant gatherings.

Salad Selections (*Choose One*)

- **Garden Greens with House Vinaigrette** – Mixed Greens, Seasonal Vegetables, Herb Vinaigrette
- **Classic Caesar** – Crisp Romaine, Garlic Croutons, Shaved Asiago
- **Seasonal Harvest Salad** – Mixed Greens with Roasted Vegetables and Dried Fruits
- **Tomato & Cucumber Salad** – Red Wine Vinaigrette, Fresh Herbs (*Seasonal*)

Entrée Selections (*Choose Two*)

- **Herb-Roasted Chicken** – Finished with Lemon-Thyme Pan Jus
- **Italian Sausage & Peppers** – Sweet Peppers, Onions, Italian Herbs
- **Baked Ziti** – Ricotta, Mozzarella, Basil Tomato Sauce
- **Roast Pork Loin** – Garlic and Herb Roasted, Finished with Jus
- **Seasonal Vegetarian Entrée** – Chef's Rotating Plant-Forward Selection

Accompaniments (*Choose Two*)

- Garlic Mashed Potatoes
- Seasonal Rice Pilaf
- Chef's Seasonal Vegetable
- Honey-Glazed Carrots

Dessert

- Chef's Dessert Bars and Cookies
-



Social Signature Dinner

\$85 per person

An upgraded social dining experience featuring wider entrée selection, richer flavors, and refined accompaniments—well suited for milestone birthdays, showers, and formal social events.

Salad Selections (*Choose Two*)

- Garden Greens with House Vinaigrette
- Classic Caesar with Shaved Asiago
- Seasonal Harvest Salad
- Spinach & Berry Salad with Citrus Vinaigrette
- Tomato Mozzarella Salad with Balsamic Drizzle (*Seasonal*)

Entrée Selections (*Choose Two*)

- **Pan-Seared Chicken Breast** – Herb Jus and Seasonal Garnish
- **Atlantic Salmon** – Lemon Butter or Dill Cream Sauce
- **Braised Beef Tips** – Finished in Rich Red Wine Gravy
- **Herb-Roasted Pork Loin** – Apple Mustard Jus
- **Stuffed Acorn Squash** (*Vegetarian*) – Seasonal Grains and Vegetables
- **Seasonal Vegetarian Entrée**

Accompaniments (*Choose Three*)

- Roasted Garlic Mashed Potatoes
- Wild Rice Blend
- Pasta Primavera with Seasonal Vegetables
- Chef's Seasonal Vegetable
- Honey-Glazed Root Vegetables

Dessert

- Assorted Dessert Display with Bars, Cookies, and Mini Pastries
-



Social Premier Dinner

\$92 per person

A premium social dining experience offering plated or elevated buffet service with upscale proteins, refined presentation, and a more formal service style—ideal for black-tie celebrations and high-end social events.

Salad Selections *(Choose Two)*

- Mixed Greens with Champagne Vinaigrette
- Caesar Salad with Aged Asiago
- Seasonal Harvest Salad
- Spinach Salad with Warm Bacon Vinaigrette
- Heirloom Tomato Salad *(Seasonal)*

Entrée Selections *(Choose Two)*

- **Bistro Steak ★** – Red Wine Demi-Glace
- **Braised Short Ribs ★** – Slow-Braised with Rich Jus
- **Atlantic Salmon** – Chef's Seasonal Preparation
- **Pan-Seared Chicken Breast** – Herb Jus
- **Wild Mushroom Risotto** *(Vegetarian)*
- **Seasonal Vegetarian Entrée**

Accompaniments *(Choose Three)*

- Truffle Mashed Potatoes
- Herbed Fingerling Potatoes
- Seasonal Grain Pilaf
- Roasted Asparagus or Green Beans
- Elevated Seasonal Vegetable

Dessert

- Artisanal Plated Dessert or Premium Dessert Station
-



WEDDING DINNER MENUS

Farm-to-Table Wedding Dining by Ivory Spoon Catering

Our wedding menus are designed to feel abundant, refined, and celebratory—pairing seasonal ingredients with thoughtful presentation and seamless service. Each tier offers increasing levels of customization, premium proteins, and elevated finishes, while maintaining a cohesive farm-to-table philosophy.

Classic Wedding Dinner

\$78 per person

A timeless and elegant buffet-style dinner offering generous portions and guest-friendly selections, ideal for couples seeking elevated simplicity and wide appeal.

Salad Selections *(Choose One)*

- **Garden Greens with House Vinaigrette** – Mixed Field Greens, Seasonal Vegetables, Herb-Forward Vinaigrette
- **Classic Caesar** – Crisp Romaine, Garlic Croutons, Shaved Asiago, Creamy Caesar Dressing
- **Seasonal Harvest Salad** – Mixed Greens with Roasted Seasonal Vegetables, Dried Fruits, and Light Vinaigrette
- **Tomato & Cucumber Salad** – Fresh Tomatoes, Cucumbers, Herbs, Red Wine Vinaigrette *(Seasonal)*

Entrée Selections *(Choose Two)*

- **Herb-Roasted Chicken** – Slow-Roasted Chicken Finished with Lemon-Thyme
- **Pan Jus Italian Sausage & Peppers** – Sweet Peppers, Onions, and Italian Herbs
- **Baked Ziti** – Ricotta, Mozzarella, Basil Tomato Sauce
- **Roast Pork Loin** – Garlic and Herb Roasted, Finished with Natural Jus
- **Seasonal Vegetarian Entrée** – Chef's Rotating Plant-Forward Selection Using Local Produce

Accompaniments *(Choose Two)*

- Garlic Mashed Potatoes
- Seasonal Rice Pilaf
- Chef's Seasonal Vegetable
- Honey-Glazed Carrots

Dessert

- Assorted Dessert Bars and Cookies



Elevated Wedding Dinner

\$95 per person

An upgraded wedding dining experience featuring broader entrée choices, richer accompaniments, and elevated presentation—perfect for couples seeking a refined yet approachable reception.

Salad Selections *(Choose Two)*

- Garden Greens with House Vinaigrette
- Classic Caesar with Shaved Asiago
- Seasonal Harvest Salad
- Spinach & Berry Salad with Citrus Vinaigrette
- Tomato Mozzarella Salad with Balsamic Drizzle *(Seasonal)*

Entrée Selections *(Choose Two)*

- **Pan-Seared Chicken Breast** – Finished with Herb Jus and Seasonal Garnish
- **Atlantic Salmon** – Lemon Butter or Dill Cream Sauce
- **Braised Beef Tips** – Slow-Braised in Rich Red Wine Gravy
- **Herb-Roasted Pork Loin** – Apple Mustard Jus
- **Stuffed Acorn Squash** *(Vegetarian)* – Seasonal Grains, Herbs, and Roasted Vegetables
- **Seasonal Vegetarian Entrée**

Accompaniments *(Choose Three)*

- Roasted Garlic Mashed Potatoes
- Wild Rice Blend
- Pasta Primavera with Seasonal Vegetables
- Chef's Seasonal Vegetable
- Honey-Glazed Root Vegetables

Dessert

- Elegant Dessert Display Featuring Bars, Cookies, and Mini Pastries
-



Luxury Wedding Dinner

\$120 per person

A premium, chef-driven wedding dining experience offering upscale proteins, enhanced presentation, and refined service—designed for formal receptions and luxury celebrations

Salad Selections (*Choose Two*)

- Mixed Greens with Champagne Vinaigrette and Seasonal Garnishes
- Caesar Salad with Aged Asiago
- Seasonal Harvest Salad
- Spinach Salad with Warm Bacon Vinaigrette
- Heirloom Tomato Salad (*Seasonal*)

Entrée Selections (*Choose Two*)

- **Bistro Steak ★** – Grilled and Finished with Red Wine Demi-Glace
- **Braised Short Ribs ★** – Slow-Braised Until Fork-Tender with Rich Natural Jus
- **Atlantic Salmon** – Chef's Seasonal Preparation with Fresh Herbs
- **Pan-Seared Chicken Breast** – Herb Jus and Refined Presentation
- **Wild Mushroom Risotto** (*Vegetarian*) – Creamy Arborio Rice, Roasted Mushrooms, Parmesan
- **Seasonal Vegetarian Entrée**

Accompaniments (*Choose Three*)

- Truffle Mashed Potatoes
- Herbed Fingerling Potatoes
- Seasonal Grain Pilaf
- Roasted Asparagus or Green Beans
- Elevated Seasonal Vegetable

Dessert

- Artisanal Plated Dessert or Premium Dessert Station

* All wedding menus are customizable and may be adjusted seasonally. Plated service, multi-course experiences, late-night offerings, and specialty stations are available upon request.



STATION & ENHANCEMENT ADD-ONS

The following stations may be added to any breakfast, lunch, dinner, social, corporate, or wedding menu. Stations are designed to enhance guest flow, increase menu personalization, and elevate the overall dining experience. Pricing reflects food, preparation, presentation, and staffing, where applicable.

Chef-Attended Action Stations

Carving Station

Starting at \$14 per person.

An elegant, chef-attended carving experience featuring Slow-Roasted Beef, Turkey, or Pork, carved to order for guests. Presented with Artisan Rolls, Fresh Herbs, House-Made Mustards and Sauces, and Seasonal Accompaniments for a refined, interactive dining moment ideal for Weddings, Galas, and Formal Events.

Pasta Station

Starting at \$12 per person

A made-to-order pasta experience offering Guest-Selected Pasta Shapes paired with a Variety of House-Made Sauces such as Roasted Tomato, Creamy Alfredo, or Basil Pesto. Finished with Seasonal Vegetables, Grated Cheeses, and Optional Protein Add-Ins for a crowd-pleasing, interactive station.

Omelet or Egg Station (Breakfast)

Starting at \$10 per person

Chef-Prepared Omelets or Egg Dishes made to order using Cage-Free Eggs, a rotation of Local Cheeses, Fresh Vegetables, and Breakfast Meats. A popular upgrade for Executive Breakfasts and Hosted Morning Events Seeking Personalization.

Taco & Street Food Station

Starting at \$14 per person

A vibrant chef-attended station featuring Rotating Proteins Served with Warm Tortillas, Fresh House Salsas, Pickled Vegetables, Seasonal Garnishes, and Traditional Accompaniments. Designed to add energy, color, and interactive appeal to Social and Corporate Events.



Display & Grazing Stations

Artisan Cheese & Charcuterie Display

Starting at \$11 per person

A visually striking grazing display showcasing a Curated Selection of Domestic and Imported Cheeses, Cured Meats, Seasonal Fresh and Dried Fruits, Nuts, Preserves, Artisan Breads, and Crackers. Designed as both a Pre-Function Welcome and a Conversation-Starting Centerpiece.

Seasonal Vegetable & Crudit  Display

Starting at \$7 per person

An abundant display of Freshly Cut Seasonal Vegetables paired with Whipped Herb Dips, House-Made Hummus, and Savory Spreads. A lighter, farm-forward option ideal for Cocktail Hours, Daytime Events, or as a balance to richer offerings.

Antipasto Display

Starting at \$9 per person

A mediterranean-inspired spread featuring Marinated Vegetables, Olives, Roasted Peppers, Fresh Mozzarella, Cured Meats, and Artisan Breads. Perfect for Cocktail Receptions seeking bold flavors and elegant presentation.

Specialty & Late-Night Stations

Slider & Handheld Station

Starting at \$10 per person

Chef-Crafted Sliders or Handheld Sandwiches prepared fresh and served warm with Classic Toppings, Sauces, and Accompaniments. A versatile station that works equally well during Cocktail Hour or as a Late-Night Offering.

Flatbread or Pizza Station

Starting at \$11 per person

Stone-Baked Flatbreads or Pizzas prepared on site or finished hot, featuring Seasonal Toppings, House Sauces, and Artisan Cheeses. Designed to provide casual comfort with elevated ingredients.



Late-Night Comfort Station

Starting at \$12 per person

A rotating selection of elevated comfort foods such as Creamy Mac & Cheese, Crispy Chicken Tenders, or Loaded Fries. Ideal for Extended Receptions and Late-Night Celebrations, offering guests a satisfying final course.

Dessert Enhancements

Dessert Bar Upgrade

Starting at \$7 per person

An expanded dessert presentation featuring a Refined Assortment of Mini Cakes, Tarts, Pastries, Dessert Squares, and Seasonal Sweets. Designed to elevate traditional dessert service into a visually impactful and abundant finale.

Interactive Dessert Station

Starting at \$9 per person

A guest-interactive dessert experience such as Build-Your-Own Sundaes, Churro Stations, or Donut Walls, complete with a Variety of Seasonal Toppings and Sauces. Ideal for adding personality, engagement, and a memorable closing moment to Receptions.

** Station offerings and pricing may vary seasonally. Custom concepts, themed stations, and extended service durations are available upon request and quoted individually*