

Knockout Buffet Package

Hors d Oeuvres

Minatare BBQ Sliders – choice of Chicken or Pork
Gulf Lump Crab Cakes topped w/Mango Relished
2 Chilled Jumbo Shrimp Cocktail Plates *
One of each prepared per guest, butler passed

3 International Cheese & Fruit Charcuterie Board
Baguettes & Specialty Crackers

Salad

Valley Grown Baby Field Greens
Freshly Diced Pears & Red Apples, Candied Pecans, Crumble Gorgonzola
Edible Flower Confetti, Champagne Vinaigrette
Table Served

Buffet Selections

Seared Chicken Bruschetta
Grilled Asparagus
Garlic & Cilantro Beurre Blanc

Oven Roasted Wild Salmon *
Long Grain Rice Pilaf, Seasonal Vegetables
Champagne Lemon and Dill Beurre Blanc

Herb Crusted Strip Loin *
Paired with Chimichurri

Roasted Yukon Gold Potatoes
Infused Parsley & Oregano Oil

Grilled Focaccia & Assorted Baked Breads

Freshly Brewed Sweet Tea & Water

Gourmet Coffee Inter-action Station

Fifty-Five Dollars per guest

Please order Knockout Buffet for a minimum of seventy-five guest for a one and one-half hour service.
A service charge of 19% and applicable sales tax will be added to menu prices.

ITEMS MARKED WITH AN ASTERISK* ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU ARE CERTAIN MEDICAL CONDITIONS.