

Dragonfly Catering at The Buchanan Mansion

Executive Chef Owner Matthew Stone

All options are fully customizable to fit dietary preferences or needs

Appetizers

hors d'oeuvres

Prices by the dozen

(5 can be selected for standard event packages, 8 for premium packages)

Seafood Selections

Mango Ceviche – 54 | Fresh mango, red onions, scallops, jalapeños, pineapple, citrus juice, avocado, fried plantains

With Wild Salmon – 60

Wild Salmon with Fried Plantains – 54 | Sockeye salmon, mango, grilled corn, jalapeño, poblano, cilantro, avocado, fried plantains

Smoked Salmon & Cucumber Canapés – 51 | Smoked salmon, cucumber rounds, crème fraîche, dill, lemon zest

Bagel Chip – 55 | Chive cream cheese, smoked salmon

Ahi Tuna Crisps – 54 | Sesame-crust ahi tuna, wasabi cream, wonton chip

Shrimp Scampi – 51 | Garlic crostini, lemon, white wine

Shrimp Cocktail – 48 | Bloody Mary cocktail sauce

Scallop & Bacon Bites – 54 | Seared scallops, crispy bacon, balsamic glaze, fresh herbs

Mini Crab Cakes with Corn Salsa – 49 | Jumbo crab, corn salsa, zesty remoulade, microgreens

Crab & Avocado – 49 | Roasted corn, Old Bay, phyllo cup

Poultry & Meat Selections

Chicken Francaise – 42 | Lightly battered chicken, zesty lemon sauce

Chicken Caprese – 42 | Chicken, fresh mozzarella, sundried tomatoes, basil, aged balsamic

Jerk Chicken – 42 | Grilled chicken, toasted spices, mango chutney

Chicken Satay with Peanut Sauce – 42 | Grilled marinated chicken skewers, peanut dipping sauce, cilantro

Sesame Chicken – 42 | Sweet chili sauce

Mini Quesadillas (Chicken or Duck Confit) – 42/49 | Caramelized onions, bell peppers, cheddar jack, sour cream, guacamole, roasted salsa

Filet Crostini – 54 | Crostini, caramelized onions, horseradish cream

Lamb Lollipops – 54 | Chimichurri, Israeli couscous

Moroccan Lamb – 54 | Cucumber, dill gremolata

Chorizo Meatballs – 36 | Spicy chorizo, pepper coulis, cotija cheese, cilantro

Mini Burgers – 42 | Cheddar, spicy ketchup, brioche squares

Philly Cheesesteak Egg Rolls – 42 | Spicy ketchup

Franks in Blankets – 36 | All-beef franks, house made puff pastry, honey mustard aioli
Pork Dumplings – 42 | Soy-ginger dipping sauce
Stuffed Mushrooms with Italian Sausage – 36 | Parmesan, herbs

Fried & Crispy Options

Stuffed Potatoes – 39 | Baby bliss, bacon and bleu or andouille and aged cheddar
Southwest Tarts – 39 | Black beans, corn, red pepper, chipotle aioli
Fried Mac n Cheese – 36 | Cheddar, gouda, panko breadcrumbs
Arancini – 39 | Fresh mozzarella, asparagus, sauce romesco
Mini Grilled Cheese & Tomato Bisque Shooter – 36 | Aged cheddar, creamy tomato soup
Buffalo Cauliflower Bites – 36 | Crispy cauliflower, buffalo sauce, blue cheese dip
Onion Soup Bites – 33 | Gruyere gougères, onion jam

Vegetarian & Plant-Based Options

Brie & Raspberry – 39 | House-made raspberry jam, phyllo cup
Brie Crostini – 39 | Grilled pears, candied walnuts, dried cranberries
Goat Cheese-Stuffed Dates – 39 | Plump dates, creamy goat cheese, prosciutto
Goat Cheese & RRP – 39 | Diced roasted red peppers, garlic crostini
Spanakopita – 36 | Spinach, feta, phyllo dough
Tomato & Mozzarella – 33 | Fresh basil, balsamic glaze
Asparagus & Prosciutto – 33 | Balsamic glaze
Watermelon & Feta – 33 | Pickled red onion
Bruschetta – 33 | Fresh tomato, basil, balsamic glaze
Wild Mushroom Polenta Round – 33 | Chipotle aioli
Greek Quinoa Mushroom – 33 | Kalamata olives, roasted red peppers, cucumber, Greek vinaigrette

Small Plates

(For event packages, select 2 options in place of hors d'oeuvres, select 3 options for premium package)

Minimum of 12 per item

Individual Charcuterie Cups – 12 | Aged prosciutto, salami, cheddar, honey stick, dried fruit, pecans, olives, salted caramel, fresh fruit
Mango Ceviche Cups – 54 | Fresh mango, red onions, scallops, jalapeños, pineapple, citrus juice, avocado, fried plantains
With Wild Salmon – 60
Wild Salmon with Fried Plantain Cups – 54 | Sockeye salmon, mango, grilled corn, jalapeño, poblano, cilantro, avocado, fried plantains
Israeli Couscous Salad Cups – 36/dozen | Pearl couscous, peppers, cucumbers, cherry tomatoes, feta, lemon-oregano vinaigrette
Farro and Corn Salad Cups – 36/dozen | Grilled corn, heirloom tomatoes, arugula, meyer lemon vinaigrette
Strawberry Goat Cheese Salad Cups – 40/dozen | Strawberries, arugula, avocado, pecans, goat cheese, strawberry vinaigrette

Mini Lobster Salad Rolls – 60/dozen | Chilled lobster, garlic aioli, fine diced celery,, mini brioche bun
Watermelon Salad Cups – 36/dozen | Watermelon, cucumber, peppers, tomatoes, honey-lime mint vinaigrette, feta
Roasted Beet Carpaccio – 5 | Salt-roasted red and golden beets, goat cheese crème fraîche, baby arugula, fried sage, pine nuts, smoked sea salt

Crab Cakes with Corn Salsa – 60/dozen | Crispy crab cakes, zesty remoulade, corn salsa, microgreens
Mini Lobster Rolls – 60/dozen | Buttery lobster with lemon aioli, mini brioche bun
Smoked Korean Brisket Sliders – 48/dozen | Slow-cooked brisket, Korean BBQ sauce, pickled slaw on Hawaiian rolls
Korean BBQ Jackfruit Sliders (Vegan) – 44/dozen | BBQ jackfruit, Korean sauce, pickled slaw on Hawaiian rolls
Sweet & Spicy Shrimp or Chicken Tacos – 48/dozen | Grilled shrimp or chicken, sweet chili sauce, cabbage, lime
BBQ Pork Sliders – 48/dozen | Slow-cooked pulled pork, tangy BBQ sauce, pickled onions, coleslaw on soft brioche rolls
Crab Cake Sliders – 60/dozen | Mini crab cakes with zesty remoulade sauce, arugula, and pickled jalapeños on soft brioche rolls
Salmon Cake Sliders – 56/dozen | Flaky salmon cakes with lemon-dill aioli, microgreens, and cucumber slices on brioche rolls
Braised Short Rib – 14/plate | Slow-braised short rib, shiitake mushrooms, cauliflower purée, frizzled onions

Mini Beef Wellington Bites – 60/dozen | Beef tenderloin, puff pastry, mushroom duxelles, red wine drizzle
Thai Noodles – 12/plate | Lo mein noodles, ginger-garlic cashew chicken, seasonal veggies, toasted sesame
Dragonfly Jambalaya – 13/plate | Blackened chicken, andouille sausage, bell peppers, rice, tomato broth
Ginger Glazed Salmon – 15/plate | Soy-ginger salmon, miso couscous, sesame vegetables, scallion
Shrimp and Grits – 14/plate | Gulf shrimp, white wine sauce, onions, peppers, cheddar grits
Shrimp Scampi – 14/plate | Gulf shrimp, lemon-garlic butter sauce, rice pilaf or vegetables
Eggplant Caponata – 12/plate | Roasted eggplant, tomatoes, onions, capers, raisins, creamy polenta (Vegan option)

Prices subject to change