

Dragonfly Catering at The Buchanan Mansion

*All options are fully customizable to fit dietary preferences or needs.
Free consultations with Chef Matt are available to create custom menus for all occasions and dining*

Brunch Buffet Options

35 per person

Mains (Select 3)

Buttermilk Fried Chicken & Waffles | Crispy fried chicken paired with golden Belgian waffles, served with Nashville hot honey, sausage gravy, and maple syrup (+3 per person)

Brioche Baked French Toast | Cubed brioche soaked in vanilla custard and baked until golden, topped with macerated berries, powdered sugar, chocolate chips, and maple syrup

Blueberry & Brioche Baked French Toast | Sweet brioche baked with fresh blueberries, served with whipped cream, berry compote, and maple syrup

Traditional Texas Toast French Toast | Thick-cut Texas toast dipped in a cinnamon-vanilla batter, griddled until golden brown, served with maple syrup and powdered sugar

Buttermilk Silver Dollar Pancakes | Light and fluffy silver dollar pancakes served with maple syrup and whipped butter

Frittata or Mini Quiche | Choose 2 options:

- Spinach, Tomato & Feta

- Caramelized Onion, Asparagus & Cheddar

- Roasted Mushroom & Swiss

- Three Cheese

Breakfast Sides (Select 2)

Hash Brown Patties | Golden, crispy hash brown patties with a light seasoning

Potato Hash with Bell Peppers | Sautéed potatoes, bell peppers, and onions, seasoned with herbs and spices

Applewood Smoked Bacon & Breakfast Sausage Links | Crispy smoked bacon and savory breakfast sausage links

Salad (Select 1)

Watermelon & Feta Salad | Diced watermelon, bell peppers, cucumber, and heirloom cherry tomatoes tossed with a honey lime mint vinaigrette, served with feta cheese on the side

Fruit Salad | Fresh pineapple, melon, grapes, and berries tossed in a light citrus glaze

Dessert

Assorted Pastries | Chef's selection of pastries, cookies, and brownies

Accompaniments

Maple Syrup, Whipped Butter & Powdered Sugar

Chocolate Chips, Whipped Cream & Berry Compote

Beverages (Add-on Option)

Additional \$3 per person

Choose 2:

Freshly Brewed Iced Tea

Fresh-Squeezed Lemonade

Watermelon & Cucumber Infused Water

Freshly Brewed Coffee & Assorted Teas

À La Carte Add-Ons

Sandwiches & Sliders

Club Roll Sandwiches | Roast beef with cheddar and horseradish cream // Grilled chicken salad with dill pickles and heirloom lettuce // Heirloom tomatoes with fresh mozzarella and basil sunflower seed pesto (54 sandwiches) – \$160

Turkey & Cranberry Mini Croissants | Sliced turkey breast with cranberry relish and cream cheese on brioche (per dozen) – \$30

Cucumber & Dill Cream Cheese | Thinly sliced cucumber with herbed cream cheese on French bread (per dozen) – \$28

Smoked Salmon with Lemon Dill Spread | Smoked salmon with a tangy lemon-dill spread on mini rye bread slices (per dozen) – \$35

Ham & Apple Butter | Thinly sliced ham with apple butter and a touch of mustard on brioche (per dozen) – \$30

Roast Beef with Horseradish Mayo | Sliced roast beef with horseradish mayo and arugula on brioche (per dozen) – \$32

Vegetarian Sandwich Pinwheels | Roasted peppers, sun-dried tomatoes, grilled red onions, and herbed cream cheese rolled into flour tortillas and sliced (24 pieces) – \$60

Ham, Egg & Cheese Breakfast Sliders | Sliced ham, fried egg, and Cooper sharp cheddar on brioche slider rolls (per dozen) – \$45

Smoked Korean Brisket Sliders | Hawaiian sweet rolls, slow-cooked brisket, sweet and spicy Korean BBQ sauce, and pickled vegetables (per dozen) – \$45

Korean BBQ Jackfruit Sliders (Vegan) | Hawaiian sweet rolls, shredded BBQ jackfruit, sweet and spicy Korean BBQ sauce, and pickled vegetables (per dozen) – \$40

Quiche & Frittatas

Mini Quiche | 5-inch tart shells cut into quarters, choose one type per dozen:

Spinach, Tomato & Feta

Caramelized Onion, Asparagus & Cheddar

Roasted Mushroom & Swiss

Three Cheese

(per dozen) – \$38

Salads

Strawberry Goat Cheese Salad | Fresh strawberries, baby arugula, diced avocado, candied spiced pecans, crumbled goat cheese, and strawberry vinaigrette (Serves 10-12) – \$60

Pearl Couscous Greek Salad | Israeli couscous, red onion, cucumber, bell peppers, cherry tomatoes, red wine oregano vinaigrette, feta cheese on the side (Serves 10-12) – \$45

Pesto Chicken Salad | Lemon and herb-marinated grilled chicken tossed with blanched ziti, roasted cherry tomatoes, and fresh pesto, served with toasted ciabatta (Serves 10-12) – \$60

Garden Greens Panzanella Salad | Baby spinach, grilled artichokes, grilled asparagus, shaved rainbow carrots, and toasted sourdough bread tossed in a zesty red wine vinaigrette (Serves 10-12) – \$65

Fall Harvest Salad | Roasted acorn squash, butternut squash, cauliflower, toasted mulberries, candied pecans, and dried cherries with horseradish vinaigrette (Serves 10-12) – \$50

Black Kale & Avocado Salad | Shredded black kale, diced avocado, shaved red onion, candied pecans, and feta cheese with lemon vinaigrette (Serves 10-12) – \$60

Spinach & Arugula Caesar Salad | Parmesan pretzel croutons, shaved asiago, and creamy homemade dressing (Serves 10-12) – \$45

Watermelon & Feta Salad | Diced watermelon, bell peppers, cucumber, and heirloom cherry tomatoes with honey lime mint vinaigrette, served with feta on the side (Serves 10-12) – \$50

Fruit & Yogurt

Fruit Display | Pineapple, watermelon, cantaloupe, strawberries, raspberries, blueberries, and grapes (Serves 20) – \$100

Fruit Salad Cups | Watermelon, cantaloupe, and pineapple with berry salad in individual cups (per dozen) – \$35

Yogurt Parfait Cups | Vanilla Greek yogurt layered with fruit and granola (per dozen) – \$38

Overnight Oats | Overnight oats in mason jars with maple spiced apples or lemon blueberry compote (per dozen) – \$40

Granola & Yogurt "Bar" | Greek yogurt, vanilla Greek yogurt, macerated strawberries and blueberries, local honey, crunchy granola, fresh mango, fresh pineapple, golden grahams cereal, and flax seeds (per person) – \$12

Fruit Display with Berries & Cream | Sliced cantaloupe, pineapple, grapes, macerated wild berries, whipped cream, crème anglaise, and mint syrup (per person) – \$4

Appetizers & Small Bites

Crudité Cups | Carrots, peppers, and cucumbers in individual cups with tzatziki and olive tapenade on the side (per dozen) – \$35

Stuffed Mini Peppers | Tri-colored mini peppers filled with whipped chive cream cheese (per dozen) – \$30

Smoked Salmon Pinwheels | Smoked salmon, grilled veggies, and whipped cream cheese rolled into sun-dried tomato tortillas, sliced into pinwheels (per dozen) – \$40

Mushroom & Goat Cheese Strudel | Local Kennett Square mushrooms, goat cheese, thyme, and garlic in flaky puff pastry (per dozen) – \$35

Mini Crab Cakes with Corn Salsa | Lump crab cakes topped with corn salsa, served with lemon aioli (per dozen) – Market Price

Grilled Shrimp Lejon Skewers | Jumbo shrimp with horseradish, applewood smoked bacon, and garlic aioli (per dozen) – Market Price

Pigs in a Blanket | All-beef hot dogs wrapped in puff pastry with whole grain mustard aioli (per dozen) – \$45

Chicken Satay Skewers | Grilled chicken with peanut sauce, cilantro, and lime (per dozen) – \$40

Traditional, Korean BBQ & Buffalo Chicken Meatballs | Beef meatballs with house-made vodka sauce // Buffalo chicken meatballs with scallions and blue cheese // Korean BBQ meatballs with sesame glaze and scallions (per dozen) – \$40
Melon & Prosciutto Skewers | Fresh melon and prosciutto skewers (per dozen) – \$35

Breakfast Specialties

French Toast Bites | Brioche French toast cut into bite-sized squares, served with whipped cream, syrup, and berry compote on the side (Serves 12-15) – \$50

Handheld Breakfast Taco "Bar" | Corn and flour tortillas with tofu, regular scrambled eggs, seasoned black beans, grilled corn, pico de gallo, guacamole, crispy mushrooms, bacon, and queso fresco. Served with sweet potato pepper hash and black kale salad (per person) – \$18

Add shredded chicken +\$3 per person, shredded beef +\$4 per person

Mini Avocado "Toast" Bar | Bagel chips with smashed avocado, hemp seeds, flax seeds, pumpkin seeds, sunflower seeds, everything bagel seasoning, baby arugula, balsamic marinated heirloom tomatoes, bacon, and fried eggs (per person) – \$18

Displays & Grazing Boards

Crowd Pleaser Grazing Board | Aged prosciutto, cured salami, aged balsamic heirloom tomatoes, buffalo mozzarella, blueberry-orange goat cheese, cheddar, smoked gouda, local honey, crostini, dried fruit, nuts, fig preserves, roasted pepper hummus, tzatziki, grilled/fresh vegetables, pita chips, focaccia bread (Serves 50-60) – \$400

Bruschetta Bar | Crostini with diced tomatoes, mozzarella & basil // Mushrooms & truffle oil // Roasted red peppers & goat cheese (Serves 15-20) – \$180

Dips & Chips | Buffalo chicken, spinach & artichoke, and queso served warm with chips and bread (Serves 15-20) – \$120

Prices subject to change