

Dragonfly Catering at The Buchanan Mansion

Executive Chef Owner Matthew Stone

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

Our buffet catering menu offers a delightful spread of expertly prepared dishes, perfect for a relaxed yet refined dining experience. Enjoy a variety of seasonal dishes, carefully curated to stay fresh and delicious throughout the event. Menus include your choice of one soup or salad, two entrées, and a selection of desserts or select one of our themed buffet displays. Items can be mixed, matched, or modified to match you and your guests preferences.

Buffet Service Options

45 per person

Soup or Salad (Select 1, +5 per additional option)

WILD MUSHROOM BISQUE | Rich truffle oil, herbed crouton

BUTTERNUT SQUASH BISQUE | Candied pepitas, crème fraîche

POTATO LEEK SOUP | Creamy Yukon gold potatoes, sautéed leeks, chive oil, crispy fingerlings

GARDEN GREENS | Carrot ribbons, heirloom cherry tomatoes, cucumbers, red onion, bell pepper, maple balsamic vinaigrette

DRAGONFLY CAESAR | Baby arugula, baby spinach, creamy Caesar dressing, shaved parmesan, pretzel bread croutons

ARUGULA | Grilled asparagus, edamame, pecorino, lemon vinaigrette

APPLE & BLEU CHEESE | Pink lady apples, mixed greens, candied walnuts, gorgonzola, white balsamic vinaigrette

STRAWBERRY GOAT CHEESE | Fresh strawberries, baby arugula, avocado, candied pecans, crumbled goat cheese, strawberry vinaigrette

Entree Choices (Select 2, +13 per additional option)

CHICKEN CAPRESE | Lemon-rosemary brined chicken, roasted & sun-dried tomatoes, caramelized onions, garlic, fresh mozzarella, basil, aged balsamic

SEAFOOD (OR CHICKEN) ARRABBIATA | Spicy tomato sauce, garlic, onions, red pepper flakes, shrimp, mussels, scallops. Served over white, rice

COQ AU VIN | Bell and Evans chicken, tempranillo wine, onions, carrots, roasted potatoes

MAPLE GLAZED SALMON | Roasted salmon, maple-Dijon glaze, sautéed spinach, crispy shallot

BRAISED SHORT RIB WELLINGTON | Tender short ribs, mushroom duxelle, puff pastry, red wine demi

CHICKEN MARSALA | Wild mushrooms, sweet marsala sauce (GF)

CHICKEN PICCATA | Panko caper crust, lemon white wine butter sauce (GF)

MISO GLAZED SALMON | Wok vegetables

APPLE & CREMINI MUSHROOM STUFFED PORK TENDERLOIN OR CHICKEN | Apple cider brined, caramelized onions, roasted apples, toasted brioche, fresh herbs, white wine pan jus (GF)

PROSCIUTTO & PANKO CRUSTED CHICKEN | Herb-marinated chicken, prosciutto, panko crust, aged balsamic, sautéed spinach

COLA BRAISED BEEF OVER SEASONAL VEGETABLES | Red wine & cola braised Angus beef, roasted parsnips, heirloom carrots, fingerling potatoes, pan jus
CHIPOTLE HONEY GLAZED PORK LOIN | Roasted pork loin, chipotle honey glaze, smoked paprika
SOUVLAKI STYLE GRILLED SKEWERS | Choice of chicken, lamb, beef, tofu, or shrimp. Green rice, red onion, sautéed spinach, tzatziki
HARISSA ROASTED CAULIFLOWER STEAKS | Charred cauliflower, smoky harissa glaze, roasted chickpeas, tahini drizzle (VEGAN)
MISO GINGER GLAZED CHICKEN | Roasted chicken, miso ginger glaze, sesame scallion garnish, served over jasmine rice
CRISPY PARMESAN POLENTA CAKES WITH WILD MUSHROOMS | Seared polenta, garlic butter wild mushrooms, shaved parmesan (V)
STUFFED PORTABELLA | spinach, zucchini, eggplant, tomato, mozzarella, sundried tomato pesto (GF, V)
APPLE & CREMINI MUSHROOM STUFFED ACORN SQUASH | Roasted acorn squash, caramelized onions, roasted apples, toasted brioche, fresh herbs, white wine pan jus (V)
GNOCCHI PRIMAVERA PASTA | olive oil, garlic, sautéed vegetables, pecorino (V) (vegan optional)

Sides (Select 2, +2 per additional option)

Roasted Brussels Sprouts with Herbs, Parmesan, and Lemon
Roasted Garlic Mashed Potatoes
Herb Roasted Parsnips
Red Bliss Rosemary Roasted Potatoes
Broccoli Florets with Lemon and Parmesan
Cauliflower with Smoked Paprika
Maple Roasted Acorn Squash
Maple Roasted Rainbow Carrots
Maple Roasted Sweet Potatoes
Wild Mushroom Risotto
Smoked Paprika Roasted Potatoes
Twice Baked Smashed Potatoes with Bacon and Cheddar
Roasted Red and Golden Beets
Garlic & Herb Roasted Zucchini, Yellow Squash, Peppers, Red Onion
Israeli Green Rice
Israeli Couscous and Brown Butter
Pasta with Extra Virgin Olive Oil

Desserts

Choose one to complement your meal

BRIOCHE BREAD PUDDING | Chocolate chip, blueberry, hot chocolate with mini marshmallows, apple cinnamon, or lemon raspberry, served with crème anglaise and powdered sugar
ASSORTED COOKIES | Cornflake chocolate chip marshmallow, snickerdoodle, chocolate chip, oatmeal raisin, peanut butter (min. 1 dozen per flavor)
BERRIES, SHORTCAKE & CREAM | Strawberries, blueberries, raspberries, honey, mint, diced shortcake, crème anglaise, vanilla bean whipped cream
LEMON RICOTTA CAKE | Fluffy lemon cake, blueberry compote, Highland Orchards berries, candied lemon peel
FRUIT DISPLAY | Pineapple, watermelon, cantaloupe, strawberries, raspberries, blueberries, grapes

THEMED DINNER BUFFET OPTIONS

50 per person

Authentic Mexican "Street" Style Taco Bar

Proteins (Select 2): Beef Brisket Barbacoa | Chicken Thighs Barbacoa | Pork Barbacoa | Portobello Mushroom Barbacoa | Ground Chorizo | Vegan Chorizo

Accompaniments: Freshly Prepared Roasted Salsa | Freshly Prepared Guacamole | Caramelized Sweet Onions with Bell Peppers | Warm Flour and Corn Tortillas | Lime Wedges | Cotija Cheese (queso fresco) | Shredded Cheddar/Jack Cheese | Mexican Crema (Seasoned Sour Cream) | Shredded Red Cabbage | Fresh Cilantro | Mexican Style Hot Sauce

Sides (Select 2): Slow Cooked Black Beans with Sofrito | Cilantro and Lime Rice | "Lazy Man's" Street Corn | Chips, Guacamole, and Pico de Gayo

Dessert (Select One): Churros with Cinnamon Sugar | Tres Leches Cake | Mexican Chocolate Flan

BACKYARD BBQ

Proteins (Select 2): Traditional BBQ Brisket | BBQ Pulled Pork Butt | BBQ Chicken Thighs | Korean BBQ Beef Brisket or Short Ribs | Sesame and Hoisin Glazed Chicken Drumsticks

Accompaniments: BBQ Sauce | Brioche Buns and/or White Bread | Corn Bread Muffins | Rainbow Slaw | Pickled Onions | Kosher Dill Pickles | Hot Sauce

Sides (Select 2): 3 Cheese Mac and Cheese | Roasted Zucchini and Yellow Squash (Vegan) | Fried Rice (Vegan) | Cucumber Salad (Vegan) | Roasted Broccoli (Vegan) | Summer Salad (Vegan) | Watermelon Salad (Vegan without feta) | Lemon Basmati Rice (Vegan) | Pasta Salad | Loaded Baked Potato Salad

Dessert (Select One): Mini Banana Puddings | Peach Cobbler | Chocolate Bourbon Pecan Pie

Mediterranean

Proteins (Select 2): Souvlaki Style Grilled Chicken, Lamb, Beef, Tofu, or Shrimp Skewers | Vegetable Souvlaki Skewers (Vegan) | Homemade Falafel (Vegan)

Accompaniments: Soft Pita Bread | Homemade Tzatziki Sauce | Homemade Roasted Garlic Hummus | Feta Cheese | Sliced Onions, Cucumbers, and Tomatoes

Sides (Select 2): Israeli Green Rice (Vegan) | Israeli Couscous Greek Salad (Vegan)

Dessert (Select One): Baklava | Knafeh | Greek Yogurt with Honey and Walnuts

Italian-Inspired

Proteins (Select 2): Lemon & Herb Roasted Chicken Thighs | Grilled Italian Sausages | Eggplant Parmesan (Vegan) | Shrimp Scampi with Garlic and White Wine

Accompaniments: Fresh Pesto | Marinara Sauce | Parmesan Cheese

Sides (Select 2): Classic Caesar Salad | Roasted Garlic Mashed Potatoes | Tomato and Mozzarella Salad with Basil |

Roasted Vegetables (Zucchini, Peppers, Eggplant) | Fresh Herb Focaccia Bread

Dessert (Select One): Tiramisu | Cannoli | Panna Cotta with Mixed Berries

Asian-Inspired

Proteins (Select 2): Teriyaki Glazed Chicken Skewers | Beef Bulgogi | Sweet and Sour Shrimp | Tofu Stir-Fry with Vegetables (Vegan) | Korean BBQ Short Ribs

Accompaniments: Sweet Chili Sauce | Soy Sauce | Pickled Ginger | Kimchi | Steamed Bao Buns

Sides (Select 2): Vegetable Fried Rice (Vegan) | Sesame Noodles | Spicy Cucumber Salad (Vegan) | Roasted Ginger Soy Brussels Sprouts (Vegan) | Asian-Style Slaw (Vegan)

Dessert (Select One): Mango Sticky Rice | Matcha Green Tea Cheesecake | Coconut Milk Panna Cotta with Lychee

Dragonfly Catering Terms

- All packages include your choice of floor-length tablecloths and linen napkins from our wide range of 59 solid color options.
- Pricing includes plateware, glassware and flatware, with the opportunity to rent unique plateware from local vendors.
- Dragonfly Catering will provide all necessary staff: servers (1 per 25 guests), bartenders (1 per 50 guests), chefs preparing food on-site, and a day-of coordinator to ensure everything runs smoothly.
- Our packages include sodas, mixers, and fruit for bar service, while alcohol will be purchased and provided by the Mansion.
- A 6% sales tax is applied to all packages.
- Gratuity is not included and is at the client's discretion.