

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 preferences.
Specializing in;
Wine Dinners
Multi Course Experiences
Regional Cuisine*

Our Plated Dinner Experience offers an elegant, chef-prepared meal featuring seasonal ingredients and refined flavors. Guests will enjoy a carefully curated three-course menu, beginning with their choice of a fresh salad or house-made soup, followed by two expertly crafted entrée selections. The meal concludes with a choice of dessert.

Plated Dinner Options

65 per person

First Course

Select one soup or salad to accompany your meal, served with assorted dinner rolls and whipped maple butter

Soup or Salad

FLAME BEET | roasted flame beets, candied spiced pecans, blueberry-crusted goat cheese, baby arugula, Meyer lemon vinaigrette

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

HEIRLOOM TOMATO & MOZZARELLA | seasonal greens, fresh basil, balsamic vinaigrette (available seasonally)

ISRAELI COUSCOUS | pearl couscous, bell peppers, red onions, cherry tomatoes, cucumbers, lemon oregano vinaigrette, shaved feta

FARRO & CORN | farro, grilled corn, heirloom cherry tomatoes, baby arugula, Meyer lemon vinaigrette

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

WATERMELON | diced watermelon, cucumbers, bell peppers, heirloom tomatoes, baby arugula, honey lime mint vinaigrette, shaved feta

FALL HARVEST | roasted acorn & butternut squash, cauliflower, toasted mulberries, candied pecans, dried cherries, horseradish vinaigrette

BLACK KALE & AVOCADO | shredded black kale, avocado, shaved red onion, candied pecans, feta, meyer lemon vinaigrette

GARDEN GREENS PANZANELLA | baby spinach, grilled artichokes, asparagus, rainbow carrots, toasted sourdough, red wine vinaigrette

SALADE LANDAISE | crisp romaine, heirloom cherry tomatoes, duck fat brioche croutons, sautéed shallots, roasted cremini mushrooms, sherry vinaigrette

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

Main Course

Select two entrées for guests to pre-order, or opt for a duet plate. All dishes are prepared fresh on-site and accompanied by your choice of starch and seasonal vegetables.

Entrées

CHICKEN CAPRESE | roasted tomatoes, sun-dried tomatoes, caramelized onions, mozzarella, basil, aged balsamic, roasted summer squash

SEAFOOD (OR CHICKEN) ARRABBIATA | spicy tomato sauce, shrimp, mussels, scallops, bucatini pasta

MAPLE GLAZED SALMON | sautéed spinach, wild rice, maple glaze

PENNE VODKA WITH BRAISED SHORT RIBS | vodka sauce, braised short ribs, risotto or creamy polenta

STUFFED PORK TENDERLOIN | caramelized onions, cremini mushrooms, roasted apples, rosemary white wine pan jus, roasted red bliss potatoes, sauteed green beans (GF)

STUFFED CHICKEN BREAST | caramelized onions, cremini mushrooms, roasted apples, rosemary white wine pan jus, roasted red bliss potatoes, sauteed green beans (GF)

PROSCIUTTO & PANKO CRUSTED CHICKEN | prosciutto, panko, sautéed spinach, balsamic reduction, roasted red bliss potatoes, sauteed green beans

COLA BRAISED BEEF OVER SEASONAL VEGETABLES | roasted parsnips, carrots, fingerling potatoes, crispy shallot, pan jus

SPINACH & CRANBERRY GOAT CHEESE STUFFED TURKEY BREAST | sweet potato hash, charred corn

TRADITIONAL BBQ BRISKET | braised greens, baked mac and cheese, cornbread crumble

BBQ PULLED PORK BUTT | braised greens, baked mac and cheese, cornbread crumble

BUTTERMILK FRIED CHICKEN | braised greens, baked mac and cheese, cornbread crumble

SOUVLAKI STYLE GRILLED SKEWERS | Choice of chicken, lamb, beef, tofu, or shrimp. Green rice, red onion, sauteed spinach, tzatziki

SEARED HALIBUT | ginger parsnip purée, roasted maple carrots, citrus gremolata

SEARED SCALLOPS | purple cauliflower purée, crispy brussel sprouts, blood orange gastrique

CRAB STUFFED SHRIMP | jumbo lump crab, sauteed spinach, lemon beurre blanc

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

LAMB CHIMICHURRI | herb crusted lamb, pearl couscous, wilted spinach, roasted heirloom carrots

ROSEMARY CHICKEN | soppressata, arugula, sun-dried tomatoes, gnocchi, sunflower seed pesto

MISO DUCK A L'ORANGE | sesame asparagus risotto, blood orange beurre blanc, crispy shallot (+8)

HERB ROASTED CHICKEN | sautéed spinach, creamy polenta, herb jus (GF)

CHICKEN MARSALA | wild mushrooms, sweet marsala sauce, parmesan risotto (GF)

LUMP CRAB CAKES | roasted corn edamame succotash, roasted garlic cream sauce
GRILLED SALMON | pearl couscous, fresh herbs, lemon, olive oil
MISO GLAZED SALMON | wok vegetables, fried rice
CHILEAN SEA BASS | roasted tomato Israeli couscous, chive beurre blanc (+8)
CHIANTI BRAISED SHORT RIBS #1 | chianti wine demi, mushroom risotto, maple glazed carrots, herb gremolata (+\$5)
CHIANTI BRAISED SHORT RIB #2 | chianti wine demi, cremini mushrooms, parsnip purée, crisp onions (+5)
SHORT RIB BOURGUIGNON | burgundy wine demi, root vegetables, smashed potatoes (+5)
DUCK TWO WAYS | seared duck breast, confit leg, sweet potato pancake, cherry gastrique (+8)
GRILLED FILET MIGNON | gorgonzola, wild mushroom reduction, asparagus (+10)
FILET OSCAR | lump crab, asparagus, hollandaise (+7)
LOBSTER TAIL | drawn butter, roasted garlic mashed potatoes, seasonal vegetables (+15/Market Price)
RIBEYE STEAK | garlic mashed potatoes, wild mushroom demi-glace (+12)
Vegetarian/Vegan Options
ZUCCHINI SQUASH LASAGNA | herbed ricotta, béchamel
STUFFED PORTABELLA | spinach, zucchini, eggplant, tomato, mozzarella, sundried tomato pesto (GF)
STUFFED ACORN SQUASH | caramelized onions, cremini mushrooms, roasted apples, rosemary white wine pan jus (GF)
GNOCCHI PRIMAVERA PASTA | olive oil, garlic, sautéed vegetables, pecorino (vegan optional)
VEGETABLE SOUVLAKI SKEWERS | grilled mushrooms, squash, red onions, bell peppers. Green rice, sauteed spinach, tzatziki

Desserts

BRIOCHE BREAD PUDDING | choice of 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
CREMA CATALANA | cinnamon-orange infused custard with brûléed crust, fresh orange segments (+3)
CHOCOLATE TART | dark chocolate tart, vanilla bean whipped cream
FRUIT DISPLAY | pineapple, watermelon, cantaloupe, strawberries, raspberries, blueberries, grapes
CRÈME BRÛLÉE | classic vanilla custard with caramelized sugar crust (+3)
MINI DESSERT ASSORTMENT | selection from Master's Baker, including petit fours, mini cheesecakes, éclairs, macarons, and chocolate mousse cups (+7)
LEMON RICOTTA CAKE | fluffy lemon cake, blueberry compote, Highland Orchards berries, candied lemon peel

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
- Alcohol will be purchased and provided by the Mansion.
- A 6% sales tax is applied to all packages.
- Gratuity will be added to the total food and bar bill (20%)
- Prices subject to change