

# sample buffet or seated dinner menu

## first protein (choose one)

prosciutto wrapped chicken breast | salmon fillet | tuscan chicken | gourmet mushroom + cheese ravioli  
chicken marsala | mozzarella stuffed chicken | roasted stuffed pepper | pretzel encrusted chicken | chicken romano  
quinoa-stuffed portabella | chicken provencal | creole shrimp + grits | black bean cake | parmesan polenta cake  
moroccan stuffed acorn squash

## Starches (choose one)

kale + butternut quinoa  
sesame rice pilaf  
sweet potato mash  
creamy cheddar grits  
roasted baby bakers  
rustic smashed potatoes  
roasted red pepper penne  
three cheese tortellini  
pesto or arribiata gnocchi  
pesto quinoa  
creamy polenta  
mac + cheese

## Veggies (choose one)

haricot verts  
tomato, cucumber + fennel salad  
braised greens  
edamame succotash  
cauliflower-potato puree  
vegetable gratin  
seasonal roasted vegetables  
asparagus with boursin sauce  
thyme roasted carrots  
mexican street corn  
cauliflower rice

## salad (choose one)

field greens | greek | caesar | garden | harvest fruit + nut | tossed caprese

## artisan bread basket

house made cornbread | locally baked rolls + sliced bread  
seeded flatbread | bavarian pretzel sticks

## four hour open bar

red + white wines | budweiser products | schlafly products | coke products | water

# \$39.25 per person

(based on 150 guests)

\*Delivery, service, rental costs and sales tax not included

Prices subject to change and may vary by venue.

**HOLLYBERRY**  
catering