

premium dual entree buffet or seated

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 | shrimp skewer

second protein (choose one)

baked beef brisket | sliced beef tenderloin | panko baked mahi mahi
chimichurri pork | beef bourguignon with short ribs

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 house open bar

house brands of vodka, gin, rum, bourbon + scotch | red + white wines | budweiser products | coke products | water

\$50.50 per person

(based on 200 guests)

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

Prices subject to change and may vary by venue.

HOLLYBERRY
catering