

DELIVERY FEE

Inside city limits | 10

Outside city limits | Quoted

WEDDING MENU | BUFFET STYLE

BUILD YOUR OWN

TACO BAR

37 per person

Warm Tortillas
Shredded Chicken
Ground Beef
Refried Beans
Lettuce, Tomato, Salsa, Sour Cream
Mild, Medium and Hot Sauces

Avocado and black bean salad, cilantro lime dressing

Field greens salad, red wine vinaigrette and apple cider dressing

ADD ONS

Guacamole | 3

Salmon or Cod (market priced)

Chipotle Plant Based Protein (vegan) | 5

ROAST BEEF BUFFET

55 per person

Slow Cooked Carved Beef
Pan Dripping Au Jus
Horseradish and Hot Dijon
Garlic Mashed Potatoes
Seasonal Balsamic Vegetables
Warm Sourdough Buns and Whipped Butter

Caesar salad, croutons, bacon bits, asiago, lemon wedges, roast garlic dressing

Field greens salad, cherry tomatoes, cucumber, cranberries, red wine vinaigrette and apple cider dressing

ADD ONS

Substitute Prime Rib | 65

Yorkshire Pudding | 4

**BRAISED LEMON
SAGE CHICKEN**
40 per person

Slow Cooked Chicken Legs, Thigh and Breast
Pan Dripping White Wine Butter Sauce
Rosemary Dijon New Potatoes
Seasonal Herb Scented Vegetables
Warm Buns and Whipped Butter

Mediterranean penne pasta salad, pesto dressing
Field greens salad, cherry tomatoes, cucumber, cranberries,
red wine vinaigrette and apple cider dressing

**BBQ CHICKEN
AND RIBS**
50 per person

24 Hour Marinated and Slow Cooked Chicken and Pork Ribs
House Made BBQ Sauce
Baked Potato, Sour Cream, Green Onions, Cheddar, Bacon Bits
Corn on the Cob
House Made Baked Beans

Coleslaw, tangy mayo based dressing
Dilly potato salad

ADD ONS
Corn Bread | 3.5
Pulled Pork | 7

* CHEF AT VENUE | 120
* SERVER FEE | STARTS AT 75