EXAMPLE BUFFET MENUS

All buffets accommodate groups of 35 guests or more. A fee will be applied for each guest differential less than 35 attendees The accompaniments with your- choice of buffet will include Bread, New Orleans coffee, iced tea & water services.

Buffet Appetizers

Bacon Braised Brussels Sprouts caramelized onion, smoked bacon and Steen's cane syrup ~ (30 guest minimum) ~

> Grilled Asparagus fresh herb- garlic butter

"Street Corn" on the cob cotija cheese, green onions, cilantro and chopped garlic

Grilled Seasonal Vegetables *V Squash, Eggplant, Mushrooms Tossed with Brown Shallot Butter

Brown Sugar- Bourbon Glazed Carrots aromatic brown sugar- butter glaze, cracked black pepper & seasoned rice vinegar

Green Bean- Amandine sautéed green beans tossed with almonds toasted in brown butter finished with fresh lemon

Mediterranean Rim Mini Tuscan Antipasto Skewers *V Mediterranean hummus, olive tapenade, Lemon, extra virgin olive oil & Pita chips

Cauliflower Rice house made cauliflower rice sautéed in extra virgin olive oil, garlic & fresh parsley or cilantro

