

2023-2024

Hudson's Edge

CATERING & EVENTS, LLC

PRICE GUIDE & CATERING MENU



Elegant Occasions. Memorable Events.



Welcome to Hudson's Edge!

YOUR FARM TO TABLE EXPERIENCE STARTS HERE.

Bryan Wilson, the Owner and Founder of Hudson's Edge, grew up here in central Ohio on a small rural based beef cattle farm. Having the strong agriculture background, Bryan sought out to learn the best culinary skills in the industry. After completion of high school, Bryan ventured to the world renowned culinary college known as the Culinary Institute of America in Hyde Park, New York. There he studied under the top chefs in the world, reflecting the culinary trade.

Hudson's Edge Catering began in 2014 as a small family business and has grown by leaps and bounds each year. Since its beginning Bryan and the Wilson family have worked to cultivate a farm to table concept right here at his home base in central Ohio with the goal of providing high quality catering close to home.

The name, Hudson's Edge, comes from the "Hudson" Valley in which the CIA was located. The school was the benchmark for the foundation the business was built on. The passion that the Hudson's staff shows to their guests and clients is always an "Edge" above the competition. Hudson's Edge's facility is located on the Wilson's family property in London, Ohio keeping things close to the farm. Our transportation vehicles allow us to service all of central Ohio and beyond.

If Hudson's Edge fits the vibe of your needs, please visit our website for a free estimate. www.hudsons-edge.com

Elegant Occasions. Memorable Events.



Choose your Service Style

Buffet Style Service

The most common way to serve your selections. Allow guests to pick and choose what they wish to enjoy the day of your wedding reception. Don't stress over trying to figure out which protein each guest will want as all of our buffets are setup for all items to be enjoyed by all guests. Pricing shown on the menu is the price per guest for buffet offering. All items on the buffet must be purchased at your full headcount to ensure plenty of food for your guests.

Family Style Service

Keep things classic and have the "buffet" brought to the table. Your menu selections will be placed in family style dishes and served family passed style on the guest table. This is a wonderful way to keep guests seated during your reception dinner. If you think you'd like to go this route, always remember the size of your table, centerpiece, and table head count are all factors into the equation in terms of logistics for a family style meal. The price for family style offerings is \$6.00 per person. This is a base fee added to your menu selections listed. The price covers the rental and usage of large family style platters needed and extra staff needed to help clear & serve all your guests.

Plated Meal Service

Plated meals are stunning and make your guests feel like a VIP. If you plan to serve more than one entrée option, then a detailed seating chart is required from the client. The seating chart must contain the guests selected food option. You will need to plan ahead and send out entrée options for your guests to choose on the invitations. A detailed guest count with entrée options is required. An \$8.00 fee per guest is added to your meal selections. The fee covers all the logistics and staffing needed for this highest level of service.

Service Packages

\$165.00

SERVICE PACKAGE #1

Drop, Set & Go Package

This package is great for a small office party or family gathering. One of our trained team members will deliver all the hot and cold food contracted to your event space. We will set up the food service area using disposable containers & platters. Our team member will then walk you through the setup and then leave you to take it from there. This service package restricts some menu items. Only plastic china & flatware are available with this package, but are not included in the package price.

\$375.00

SERVICE PACKAGE #2

Buffet Attendant

This is our most basic service and cost savings package. You can count on our food service team to arrive 1-2 hours before your event starts to set up all contracted food and beverage service areas. Our beautiful irongate and stainless steel chafers, sleek beverage dispensers and a little decor will spruce up all the food and beverage areas. Our team will stay onsite to manage and maintain the buffet by keeping the area nice and clean, refilling food, switching out food pans, and by refilling all beverage dispensers and ice as needed. Our team will depart the event space once all the guests are finished with the buffet & food service area. If you have one of our beverage packages, we will leave extra cups, ice and beverages in gallon jugs when we leave. Only plastic china & flatware are available with this package, but are not included in the package price. Cake cutting/dessert handling service is not available with this package.

\$795.00

SERVICE PACKAGE #3

Buffet Attendant & Table Service

This is our most common service package. Not only will we take care of your food and beverage services, we will also take care of table service for you and your guests. Table service includes the clearing of trash, dirty dishes, cups, silverware and linen napkins from your tables when guests are finished. Our team will stay until most, if not all, of the dishes and trash are removed from the tables. This package includes the ability to have your appetizers passed by servers cocktail style for no additional charge. If you have one of our beverage packages, we will leave extra cups, ice and beverages in gallon jugs when we leave. Plastic or real china & flatware rentals are available with this package, but are not included in the package price. Plates & flatware will be set on the buffet and cups will be set at the beverage station. Cake cutting/dessert handling service is available with this package for an extra fee.

\$995.00

SERVICE PACKAGE #4

Buffet Attendant, Table Service & China Setting

As well as all services listed in package #3, this package includes the presetting of china and/or plasticware, silverware and napkins on all reception tables. Our staff will stay until most, if not all of the dishes and trash are removed from the tables. This can be china rented from Hudson's Edge or provided by you or another vendor. If you have linen napkins, our staff will fold the napkins to your specifications. This is an awesome way to Wow your guests with beautifully set tables. Plastic or real china & flatware rentals are available with this package, but are not included in the package price.

\$1865.00

SERVICE PACKAGE #5

Full Service Catering Package

With this package, our staff will take care of every aspect of service for you and your guests until the end of your event. Our team will arrive 1-2 hours before your event starts to set up all contracted food and beverage service areas. Our beautiful irongate and stainless steel chafers, sleek beverage dispensers and a little decor will spruce up all the food and beverage areas. Not only will we take care of your food and beverage services, we will also take care of table service for you and your guests. Table service includes the clearing of trash, dirty dishes, cups, silverware and linen napkins from your tables when guests are finished. Our staff will continue to clear trash and dishes from tables throughout your event. If you have a beverage package with us, the beverage dispensers will remain filled and available for your guests until the end of your event. This package includes the option to add late night snacks to your menu. If your venue requires tear down and cleaning services from your caterer at the end of the evening, this package will cover those services including tear down of tables & chairs, cleaning floors and taking out trash. Plastic or real china & flatware rentals are available with this package, but are not included in the package price.

\$2195.00

SERVICE PACKAGE #6

Worry Free Elite Service Package

No need to stress - we have you covered! In addition to all of the catering services in our Full Service Catering Package, this service package includes all of the decor set up and tear down that you need to enjoy your day without worry. This package includes a design meeting with one of our experienced event managers over the phone or at your event space 1-2 months before your event to finalize your room layout, decor & table setting plans. We will assist in making sure that you have your space fully planned and that our staff will be ready to help set up and decorate your ceremony and reception space exactly as you have envisioned it. On your event day, our staff will arrive up to 4 hours before your event to provide complete setup of the space including table & chair placement, linen, and decor placement through the event space. (Ceiling lighting and decor is limited to height and time restrictions.) After your event has concluded, our staff will provide up to 2 hours tear down & cleaning service to ensure that all rented and personal decor items are packed away safely and the space is cleaned per your contract with the venue. This package includes access to the items in our decor loft free of charge. The decor loft inventory varies frequently due to acquisitions, losses and breakage. See your sales representative for a current listing of available decor items.



China & Flatware

BASIC PLASTIC OPTIONS

Black & White or **Clear & Silver** \$3.50

This package comes with heavy-duty large and small black/clear dinner and appetizer plates, black/silver heavy-duty flatware wrapped in a white napkin with a black/silver paper tie. This package also comes with a clear plastic 8oz cup for beverages.

UPGRADED PLASTIC OPTIONS

White & Silver or **White & Gold** \$5.65

This package comes with a heavy-duty large and small white with silver/gold rim dinner and appetizer plate, silver/gold heavy duty flatware wrapped in a white napkin with a silver/gold paper tie. This package comes with a clear plastic 8oz cup with a silver/gold rim for beverages.

ECO-FRIENDLY DISPOSABLE OPTION

Bamboo & Birchwood Plates & Flatware \$5.65

This package comes with sustainably produced heavy-duty large and small square bamboo dinner and appetizer plates, all natural birch wood flatware and white paper napkins. These items are all naturally biodegradable. This package comes with a clear plastic 8oz cup for beverages.

REAL CHINA & FLATWARE

Real Event China & Flatware \$6.50

This package comes with real large and small dinner and appetizer white plates, real pleated silver flatware, one polished glass water goblet, and your choice of linen napkin from our basic cotton napkin line. Upgraded napkins, plates, flatware, and glassware are options that will have to be assessed by request.

*PRICE IS PER PERSON



Basic Plastic – Black & White



Upgraded Plastic – White & Gold



Bamboo & Birchwood Plates & Flatware



Real Event China & Flatware

Catering Menu

Beverage Selections

Beverage Package #1 \$1.25

Iced Water & Iced Tea served in a beverage dispenser for guests to self serve.

Beverage Package #2 \$1.50

Iced Water, Lemonade & Iced Tea served in a beverage dispenser for guests to self serve.

Beverage Package #3 \$1.75

Iced Water pre-poured into water goblets on guest tables with Iced water, Lemonade & Iced Tea served in a beverage dispenser for guests to self serve.

Pre-Poured Water \$0.50

Iced water pre-poured into water goblets on guests' tables.

Iced Water Station \$0.50

Iced water served in a beverage dispenser for guests to self serve.

Iced Lemonade \$0.75

Fresh made Lemonade served in a beverage dispenser for guests to self serve.

Brewed Iced Tea Station \$0.75

Fresh brewed Iced Tea served in a beverage dispenser for guests to self serve.

Basic Soda Package \$2.50

Choice of three canned sodas, iced for guests to self serve.

Deluxe Soda Package \$3.00

Choice of five canned sodas, iced for guests to self serve.

Perfect Mimosa Bar \$3.75

Fresh orange juice, pineapple juice, and cranberry juice presented in a fun carafe. Served with fresh assorted seasonal berries that can include strawberries, blueberries, blackberries, and raspberries.

HOT BEVERAGES

Coffee Bar \$2.50

Regular & decaffeinated brewed coffee served hot with sugars, creamers, flavored syrups & assorted condiments.

Hot Tea Bar \$1.75

Fresh selection of bagged tea served with hot water, fresh lemon, sweeteners, and local honey.

Hot Chocolate Bar \$2.50

Fresh hot cocoa served with whipped cream, holiday sprinkles, chocolate chips, mini marshmallows, caramel sauce & chocolate sauce.

Hot Chocolate \$2.00

Fresh Hot Cocoa served in a stainless steel dispenser.

Hot Apple Cider Bar \$3.50

Fresh apple cider served hot with whipped cream, marshmallows, cinnamon spice, caramel sauce and cinnamon sticks.

Hot Apple Cider \$2.25

Fresh hot apple cider served in a stainless steel dispenser.





Appetizer Selections

Avocado Blacken Shrimp Cucumber Bite Station \$5.25

Enjoy a fun interactive chef station where our team will cook in front of your guests. Our signature blacked shrimp pan seared and placed on top of a cold cucumber bite with a bed of fresh avocado and micro greens. The canape is topped with a spicy remoulade sauce to order. **Chef attendant required.**

Beef Tenderloin Sliders \$6.75

Slow roasted beef tenderloin carved in front of guest and assembled onto a made from scratch slider bun garnished with fresh herbs and a citrus aoli. **Chef attendant required.**

Roasted Brie & Fig Phyllo Cup \$1.75

Creamy brie cheese roasted in a flaky phyllo cup served with fresh herbs.

Stewed Cherry Tomato Crostini \$2.25

Fresh Cherry Tomato stewed in house and served over a bed of crème fresh with micro basil.

Beef Tenderloin Pastry w/Red Onion Jam P \$4.25

Baked pastry cup filled with fresh red onion jam topped with sliced beef tenderloin served medium rare.

Artisan Charcuterie Board \$4.25

Mixed board of assorted imported cheeses and smoked charcuterie with candied nuts and dried fruits.

Candied Bacon \$2.75

Thick cut apple wood bacon dusted with fresh spices and roasted with a brown sugar glaze presented on a wooden skewer satay style.

Cheese & Grain Shooter Cup \$1.50

Assorted cubed cheeses displayed with a mixture of fresh grain crackers served in a shooter cup.

Chicken Salad Sandwiches \$2.75

House made chicken salad folded with sweet grapes, celery, and almonds, finished on a croissant.

Cheese & Grain Cracker Display V \$1.75

Assorted cubed cheeses displayed with a mixture of fresh grain crackers served in a display that fits the theme of your event.

Cut Fruit Display V GF \$3.85

Crisp cantaloupe, pineapple, strawberries, and grapes off the vine served with seasonal berries built into a display that fits the theme of your event.

Fresh Fruit Shooters V GF \$2.75

Crisp cantaloupe, pineapple, strawberries, and grapes off the vine served with seasonal berries served in a shooter cup.

Fresh Fruit Martini’s P V GF \$3.98

Crisp cantaloupe, pineapple, strawberries, and grapes off the vine served with a fruit dip in a martini glass.

Garden Vegetable Display V GF \$2.75

Fresh tomatoes, cucumbers, celery, broccoli, & carrots served cold in a display that best fits the design of your event. Served with a ranch dipping sauce.

Garden Vegetable Shooter \$1.95

Fresh tomatoes, cucumbers, celery, broccoli, & carrots served cold in a shooter cup. Served with a ranch dipping sauce.

Goat Cheese & Blueberry Crostini P V \$2.00

Garlic crostini topped with a citrus goat cheese spread with blueberry compote.

Greek Hummus Platter V \$2.95

Made from scratch hummus garnished with fresh herbs and olive oil served with fresh pita chips.

Honey, Blue Cheese & Fig Crostini P V \$1.75

Garlic crostini toasted and topped with a fig spread and blue cheese crumbles, drizzled with local honey.

Honey Drizzled Multi Grain P V \$1.25

Multi grain cracker topped with a citrus goat cheese spread & fresh cucumber, drizzled with honey.

Italian Pinwheel \$2.75

Fresh cut black forest ham, pepperoni, cheddar cheese, Italian dressing, lettuce, and cucumber rolled in a sriracha and spinach flour tortilla, served cold.

Melon Ball Skewers V GF \$1.50

Fresh melons balled and placed on a skewer with fresh blueberries.

Mushroom & Feta Tart V \$2.00

Caramelized mushrooms baked in a tart crust and topped with feta cheese and fresh herbs.

Norwegian Beet Cured Salmon P \$2.75

Cured salmon with fresh red beets, garlic & ginger sliced thin & served with a citrus mascarpone spread on top a garlic crostini.

Prosciutto & Fig Canape P \$2.25

Homemade cheddar walnut cracker topped with a mascarpone filling & rolled prosciutto.

Prosciutto Honeydew Skewer Bite \$2.25

Fresh garden honeydew diced and wrapped in salty prosciutto topped with basil and served cold on a skewer.

Raspberry & Brie Garlic Crostini P V \$1.25

Garlic crostini with a slice of brie cheese & topped with a raspberry puree.

Shrimp Cocktail Display V GF \$3.25

Fresh tiger shrimp displayed on ice served with a citrus cocktail sauce & fresh cut citrus.

Shrimp Cocktail Shooters P GF \$3.25

Fresh shrimp chilled and served in a shooter glass for guests to grab & go.

Smoked Salmon Bilini \$3.75

Yukon gold bilinis topped with a creme fraiche and fresh dill.

Stuffed Peppers V GF \$2.25

Roasted and stuffed with a cream cheese herb filling.

Tomato, Basil, Caprese Skewer V \$1.75

Fresh basil, cherry tomato & mozzarella placed on a skewer & drizzled with a balsamic reduction sauce.

Watermelon Cucumber Bites V GF \$1.00

Fresh watermelon cubed and placed on a pick with cucumber and garnished with basil oil.

White Truffle Italian Bean Bruschetta \$2.25

Fresh truffle Italian bean salad served on top of a freshly baked garlic crostini.

Hot Appetizers

Asian Bacon Wrapped Chicken Skewer \$2.75

Chicken wrapped in bacon roasted on a skewer with fresh pineapple & glazed Asian bbq.

Bacon Wrapped Sausages GF \$2.50

Sausages wrapped in bacon, rolled in brown sugar and baked for a sweet but savory taste.

Black Forest Ham & Cheddar Bite \$2.25

Whole roasted slice a rich cheddar on a home made parker house roll served warm. Great for a small get together!

Buffalo Chicken Dip \$2.25

Hot buffalo chicken dip served with fresh pita and tortilla chips.

Chef’s Concord Meatballs \$2.25

House blend meatballs cooked in a concord chili sauce & served warm.

Chicken Croquette P \$2.50

Shredded chicken rolled in a pimento stuffing, breaded & fried. Served with a sriracha aioli.

Jerk Pineapple and Shrimp \$2.95

Tiger shrimp pealed and roasted in a jerk seasoning topped with fresh cut roasted pineapple wrapped in bacon served on a skewer.

Mini Chicken & Waffle Skewer \$2.95

Fried chicken placed on top of a fluffy warm waffle & drizzled with maple syrup.

Shrimp & Grits Griddle Cakes \$2.95

Buttered grit disk made from scratch and topped with roasted shrimp.

Thai Chicken Lettuce Wrap Station \$4.25

Fresh ground Thai chicken served warm with fresh crisp lettuce wraps for self service.

Tortilla & Mini Pretzel Queso Bar V \$3.75

Warm tortilla & mini pretzels made from scratch, served with warm queso cheese sauce.

Entree Selections

CARVING STATIONS

BEEF ENTREES 🐮

Prime Ribeye GF \$23.99
Slow roasted garlic prime ribeye cooked to medium rare & sliced to order for guests. **Chef attendant required.**

Roasted Beef Tenderloin GF \$15.95
Beef tenderloin seasoned & roasted to medium rare, sliced & served with a beef au-jus. **Chef attendant required.**

Braised Beef Short Ribs GF \$11.25
Beef short ribs braised in a rich tomato and basil sauce and served fork tender.

Smoked Beef Brisket GF \$6.25
Slow cooked tender brisket, sliced against the grain & served hot.

Chef's Meat Loaf \$6.00
House blend of locally sourced beef mixed & baked with a brown sugar glaze served sliced with fresh herbs.

Slow Roasted Beef GF \$5.95
Locally sourced beef chuck roast seared & braised for hours before being sliced & served in a beef au-jus.

CHICKEN ENTREES 🐔

Braised Lemon Mushroom Chicken GF \$5.25
Chicken thighs pan seared then braised in a mushroom & onion white wine sauce for deep rich flavor, served with fresh herbs.

Bourbon Street Fair Chicken \$4.75
Fresh chicken thighs marinated and grilled with a sweet bourbon sauce served with steamed white rice.

Chicken Marsala \$5.25
A delicious, classic chicken dish lightly coated chicken breasts braised with Marsala wine and mushrooms garnished with fresh herbs.

Chicken Parmesan \$5.75
Fresh chicken breast seasoned, breaded & fried, served with a homemade red sauce with fresh herbs.

Grilled Citrus Rosemary Chicken Breast GF \$5.25
Marinated chicken breast grilled and served with fresh rosemary au-jus.

Herb Roasted Chicken Breast GF \$5.25
Pan seared with a three herb crust roasted & served in a chicken au-jus for tenderness.

Pulled Chicken GF \$4.95
Whole roasted chicken pulled & served with assorted sauces & made from scratch slider buns.

PORK ENTREES 🐷

Honey Glazed Ham GF \$4.25
Slow baked ham with a local honey glaze, sliced & served.

Smoked Pulled Pork GF \$4.95
Smoked in-house Boston pork butts, pulled & served with two assorted sauces & made from scratch slider buns.

Smoked Pork Tenderloin \$8.50
Sixteen hour smoked whole pork tenderloin sliced in front of your guests. Served with both our sweet and tangy bbq and our signature smoked hot honey bbq sauce.

SEAFOOD ENTREES 🐟

Grilled Atlantic Salmon GF \$6.75
4 oz. salmon filet grilled and served in butter sauce with fresh herbs and roasted tomatoes.

Teriyaki Pan Seared Salmon \$6.75
4 oz. salmon filet pan seared and served in an orange zest teriyaki glaze, garnished with toasted sesame seeds.

PASTA ENTREES 🍝

Cajun Chicken Pasta \$4.75
Enjoy a southern hit for any event. Chicken roasted in a Cajun seasoning and placed on top of our signature pasta made with a real three cheese cream sauce.

Chicken Alfredo \$3.75
Sliced chicken tossed in a penne alfredo pasta topped with mozzarella cheese and fresh garden herbs.

Chicken Marinara Penne Pasta \$3.25
Fresh roasted chicken sliced and served with a rich tomato sauce over a bed of penne pasta topped with fresh mozzarella cheese.

Citrus Chicken Pasta \$5.75
Sliced lemon chicken tossed in a penne alfredo pasta topped with mozzarella cheese.

Meat Lasagna \$4.00
Pasta cooked & layered in red sauce, seasoned beef, fresh garlic, and a three cheese cream blend.

Spaghetti with Roasted Tomato Sauce \$3.75
Fresh blanched spaghetti pasta tossed in a roasted tomato red sauce with seasoned beef and fresh garden herbs.

VEGETARIAN / VEGAN ENTREES 🌱

Mediterranean Vegan Stack V \$3.25
Roasted egg plant, zucchini, yellow squash and fresh garlic tossed in a house made red pepper tomato sauce garnished with fresh herbs.

Mushroom Stuffed Ravioli V \$5.95
Handmade ravioli stuffed with a mushroom duxelle filling & tossed in an asiago cheese sauce, served with fresh herbs.

Pasta Fettuccini \$3.75
Fresh cooked pasta noodles tossed in a rich white cheese cream sauce and garnished with fresh herbs.

Pasta Marinara \$3.00
Al dente penne pasta tossed in a garlic marinara sauce topped with fresh basil.

Three Cheese Stuffed Shells V \$3.95
Large pasta shells stuffed with a three-cheese filling & baked in a homemade red pasta sauce, served with fresh herbs.

Vegetarian Three Cheese Lasagna V \$4.00
Pasta cooked & layered in red sauce, with zucchini, yellow squash & a three cheese blend.

OTHER ENTREES

Grilled Lamb Steaks GF \$13.90
Lamb chops grilled and then braised in a rich brown sauce.

Large Italian Meatballs \$2.50
Fresh meatballs rolled by hand and baked in a house made red sauce.


Whole Roasted Turkey Carving Station \$12.95
Whole roasted free range turkey basted in a garlic butter sauce carved in front of your guest served with a lemon garlic aioli sauce and a roasted cranberry jus sauce.

Italian Stuffed Vegetarian Peppers V \$3.75
Colorful and nutritious, Italian stuffed peppers are loaded with colorful veggies, hearty rice and tossed with tomato sauce topped with fresh mozzarella.




Starter Selections

CLASSIC STARTERS

- Soft Rolls & Butter Basket 

Warm, made from scratch rolls baked fresh the same day, served with two assorted butters.


\$0.50
- Artisan Italian Bread with Garlic Oil 

Fresh baked baguettes & artisan rolls served with a fresh Italian oil blend for dipping.


\$1.25




SALADS

- Green Leaf Salad 


Fresh cut salad greens topped with cut tomatoes, sliced cucumbers, and house made croutons. Served with ranch and Italian dressing.

\$3.00
- Green Leaf Salad Bar 



Cut & washed mixed greens served with garden tomatoes, cucumbers & house made garlic croutons.

\$3.25
- Autumn Salad 



Fresh cut salad greens topped with sliced bacon crumbles, dried cranberries garnished with sliced apples, candied pecans, and feta cheese. Served with a signature autumn salad dressing and ranch dressing.

\$4.00
- Garden Fresh Italian Salad 



Leafy romaine lettuce, tomatoes, red onion, parmesan cheese, pepperoncini pepper, house made garlic croutons, and black olives. Served with a house made Italian dressing.

\$4.00
- Hibiscus Green Root Salad  


Fresh salad greens composed with sliced carrots, beets, and cucumbers garnished with fresh hibiscus flowers. Served with a home made hibiscus salad dressing and ranch dressing.

\$5.25
- Cucumber Parmesan Green Salad  


Fresh salad greens wrapped with long cucumber slices, garnished with chopped tomato & a parmesan crisp wheel. Served with ranch and Italian dressing.

\$4.75
- Citrus Salad with Pomegranate Seeds  

Fresh mixed salad greens tossed in a made from scratch citrus & pomegranate vinaigrette dressing topped with fresh citrus, house made croutons & pomegranate seeds.

\$4.25
- Blue Cheese & Bacon Wedge Salad 

Fresh crisp iceberg wedge topped with blue cheese crumbles, bacon, homemade croutons and chive. Served with blue cheese dressing & ranch dressing.

\$4.00
- Caesar Salad 

Crisp romaine lettuce, parmesan cheese, house made croutons, drizzled with caesar dressing.

\$3.00

Accompaniments Selections

VEGETABLES

- Steamed Green Beans  

Steamed for a fine crisp & tossed in a garlic butter & sea salt mix.

\$1.75
- Steamed Broccoli  

Steamed fresh broccoli mixed with sauteed shallots & garlic.

\$1.75
- Country Style Baked Beans 

Baked beans cooked in a brown sugar sauce served hot.

\$1.00
- Glazed Citrus Carrots  

Steamed carrots roasted in a citrus buttery glaze served with fresh herbs.

\$1.75
- Country Style Coleslaw  

Fresh cut cabbage mixed with a house made dressing and served on ice.

\$1.75
- Garden Roasted Vegetables  

Roasted zucchini, green beans, yellow squash, brussels sprouts, broccoli & red peppers.

\$2.25
- Grilled Sweet Corn  

Sweet corn grilled and then shaved, tossed in butter and fresh herbs.

\$1.75
- Roasted Red Peppers & Green Beans  

Fresh green beans and sliced red peppers oven roasted and tossed in a garlic sea salt butter sauce.

\$1.75
- Corn Casserole 

Creamed sweet corn baked in a fluffy cornmeal casserole mix.

\$1.50
- Grilled Parmesan Asparagus  

Fresh from the grill tossed in a butter and sea salt garnished with shaved parmesan.

\$2.75
- Zucchini Fritter Stack  



Crispy goat cheese zucchini fritters topped with creamy garlic, chive, yogurt sauce.

\$3.75
- Bacon Brussels Sprouts 



Pan seared Brussels sprouts oven roasted with fresh garlic and crumbled bacon.

\$1.75


STARCHES

- Garlic Smashed Red Skin Potatoes  



Redskin potatoes smashed with fresh roasted garlic, butter & sea salt.

\$1.75
- Garlic Herb Roasted Potatoes  


Sliced redskin potatoes oven roasted & tossed in a garlic herb butter sauce.

\$1.75
- Picnic Cheesy Potatoes 



Shredded potatoes tossed in a creamy cheese mixture & baked with corn flakes on top.

\$2.75
- Redskin Potato Salad  



Roasted cubed redskin potatoes tossed in a homemade dill & scallion mayonnaise sauce.

\$2.25
- Sweet Potato Casserole 


Sweet potatoes blended in a brown sugar mix topped with roasted marshmallows.

\$1.75
- Baked Potato Bar  


Baked potatoes served with fresh chives, sour cream, shredded cheese & whipped butter.

\$3.45
- Potato Gratin  


Sliced red skin potatoes layered with a three cheese cream sauce and then baked.

\$2.25
- Mac-N-Cheese 


Chef’s favorite side dish – pasta tossed in a homemade cheese sauce and then baked for a rich flavor.

\$2.25
- GRAINS
-
- Pasta Salad 

Pasta tossed in a homemade Italian dressing with cubed celery, onion, fresh parsley & shredded parmesan cheese.

\$1.00
- Rosemary & Thyme Rice Pilaf 

Roasted rice pilaf tossed with fresh herb and citrus juice.

\$1.25
- Rosemary & Basil Orzo 

Orzo tossed in a rosemary and basil pesto topped with parmesan cheese.

\$1.75

 Vegetarian  Gluten Free



Dessert Selections

TARTS & CREAM PUFFS

Lemon Meringue Mini Tart \$3.50
Fresh lemon custard, buttery shortbread crust, topped with toasted meringue.

Chocolate Ganache Mini Tart \$3.50
Chocolate crust, filled with a rich chocolate ganache, topped with fresh whipped cream and seasonal berries.

Seasonal Fruit Mini Tart \$3.50
Buttery crust, vanilla pastry cream, topped with seasonal fresh fruit and finished with an apricot glaze.

Smore’s Mini Tart \$3.50
Graham cracker buttery crust, chocolate mousse filling, topped with a toasted marshmallow.

Peanut Butter Chocolate Mini Tart \$3.50
Chocolate buttery crust, peanut butter mousse, topped with fresh whipped cream and chocolate shavings.

Key Lime Mini Tart \$3.50
Graham cracker crust, lime custard, topped with fresh whipped cream.

Apple Crumb Mini Tart \$3.50
Shortbread crust, spiced apple filling topped with a sweet, cinnamon crumble.

Classic Cream Puff \$1.50
Hand-piped mini puffs filled with fresh whipped cream.
Filling flavors: Vanilla, Chocolate, Berry Infused (Raspberry & Blackberry)

Buckeye Cream Puff \$1.50
Hand-piped puffs filled with a peanut butter mousse, topped with a dollop of Devil’s fudge and a peanut butter kiss.

Hot Cocoa Cream Puff \$1.50
Hand-piped puffs filled with a milk chocolate ganache, topped with a house-made toasted marshmallow and a chocolate dollop.

Pumpkin Spice Cream Puff \$1.50
Fresh pumpkin spice cream filling, topped with a pumpkin spice sugar.

CUPCAKES

MINI / LARGE

Bananas Foster Cupcake \$2.50 / \$3.50
Fresh banana cake, rum buttercream, caramel sauce, & brûlée banana chip.

Strawberries & Cream Cupcake \$2.50 / \$3.50
Moist strawberry cake using fresh strawberry puree, topped with a vanilla meringue buttercream.

Citrus & Ginger Cupcake \$2.50 / \$3.50
Fresh ginger cake that is the perfect balance of moist and spice, topped with an orange citrus buttercream.

Devil’s Food Overload Cupcake \$2.50 / \$3.50
Homemade Devil’s Food cake topped with an ooey gooey Devil’s fudge frosting.

Lemon Buttermilk Cupcake \$2.50 / \$3.50
Moist lemon cake with the perfect hint of zing, filled with a fresh lemon curd and topped with lemon curd meringue buttercream, garnished with a blackberry and mint.

Old Fashioned Vanilla Cupcake \$2.50 / \$3.50
A light & fluffy cake made with real vanilla, topped with a fresh vanilla buttercream and fresh berries.

BROWNIES & BARS

Fudgey Chocolate Brownies \$2.50
Rich chocolate fudge brownies made from scratch, topped with powdered sugar.

Pecan Blondies \$2.50
Brown sugar, butter and pecans combined to make a chewy & delicious blondie, topped with a white chocolate drizzle.


Raspberry Shortbread Bars \$2.50
Buttery shortbread base with a raspberry compote, topped with a crispy crumble.


Pumpkin Cheesecake Marshmallow Bar \$2.50
A mini creamy pumpkin cheesecake, with a cinnamon graham cracker crust, topped with a homemade toasted marshmallow and a candied pecan garnish.

Peanut Butter Chocolate Cheesecake Bar \$2.50
A mini creamy peanut butter cheesecake, with chocolate cookie crust, topped with a fresh whipped cream topping & chocolate drizzle

COOKIES


Classic Cookies \$1.25
Flavors include: Chocolate Chunk, Brandy Snaps, Oatmeal Raisin, Peanut Butter, Shortbread filled with fruit jam

Coconut Macaroons  \$1.25
Chewy coconut cookies infused with vanilla and baked to a golden brown then dipped in chocolate ganache.

French Macarons  \$1.50
Typically filled with a flavored ganache of choice: White Chocolate, Chocolate, or Assorted Fruit Flavors. Can be made in a variety of colors.

DESSERT SHOOTERS

Mini Peanut Butter Pie Shooter \$3.50
Chocolate graham cracker crumbs, with a peanut butter mousse filling, topped with fresh whipped cream and chocolate shavings.

Mini Lemon Meringue Pie Shooter  \$3.50
Fresh lemon curd prepared with hand squeezed lemon juice, topped with toasted marshmallow meringue.

Mini Brown Butter Blondie Shooter \$3.50
Pecan blondies layered between salted caramel cream and brown butter cream.

Mini Fresh Fruit Cheesecake Shooter \$3.50
Graham cracker crust layered with your choice of strawberry, blackberry, or raspberry compote and a cheesecake mousse filling.

Mini Strawberry Shortcake Shooter \$3.50
Fresh strawberries and fresh whipped cream, layered with buttery shortbread pieces.

Pumpkin Cheesecake Shooter \$3.50
Creamy pumpkin cheesecake filling with a cinnamon graham cracker crumble, topped with whipped cream and a candied pecan.

Tiramisu Shooter \$5.50
Espresso soaked cake layered between a mascarpone cream and cocoa powder dusting.

DESSERT BAR

Deluxe Dessert Bar (100 guests minimum) \$5.95
Pick three (3) of any dessert item and flavor. This is a great option for large dessert bars at weddings and larger events. Large cupcakes are not offered in this dessert bar package.

 Gluten Free





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