



## Village Catering Menu

### PROTEINS

- *Grilled Filet Mignon with Rosemary Demi (+\$5) (gf)*
- *Maple Bacon Glazed Salmon (+\$3) (gf)*
- *Bourbon Glazed Meatloaf*
- *Sage Rub Pork Tenderloin (gf)*
- *Herb Roasted Chicken with Béchamel Sauce (gf)*
- *Penne Alfresco with a light creamy sauce and grilled chicken with Cherry Tomatoes and Zucchini*
- *Spaghetti Squash with Mixed Vegetables (v) (gf)*
- *Roasted Bell Peppers stuffed with Wild Rice (v) (gf)*

### SIDES

- *Rustic Mashed Potatoes (gf)*
- *Garlic Roasted Green Beans (gf)*
- *Fresh Lemon Broccolini (gf)*
- *Honey Roasted Carrots (gf)*
- *Roasted Seasonal Vegetables (gf)*
- *Buttery Spiced Apples (gf)*
- *Baked White Cheddar Mac N Cheese*
- *Herb Roasted Yukon Gold Potatoes (gf)*

### SALADS

- *Traditional Caesar Salad*
- *Spring Mix w/Strawberries, Red Onion, Feta, White Balsamic (gf)*
- *Mexican Corn Salad (gf)*

### LIGHTER FARE (A LA CARTE)

- *Chicken Fajitas and the Fixins' (2 tortillas per person, lettuce, sour cream, tomatoes, cheese) (gf) \$16*
- *Smashed Potato Bar with the Fixins' (gf) \$12*
- *Ham N' Swiss Cheese Sliders with Signature Sauce (2 per person) \$10*
- *Homemade Potato Soup topped with Cheddar and Bacon (gf) \$8*
- *Homemade Italian Wedding Soup (\$8)*

\*includes lemonade & water

**\*\*Culinary selections will be for the whole party and not individual choices, excluding a vegetarian option.**

*(gf) indicates gluten free*

*(v) indicates vegetarian entrée selection*

**\*\* menu items subject to change based on availability**







## Hors d'Oeuvres & Desserts

### TRAYS - 25 PIECES PER TRAY

- *Beef Tenderloin Crostini* \$75
- *Beef Empanadas with Cilantro Cream* \$70
- *Bacon Wrapped Dates (gf)* \$60
- *Goat Cheese Mousse Crostini's w/Balsamic* \$50
- *Curry Chicken Salad with crackers (gf)* \$45
- *Stuffed Baby Portabella Mushrooms* \$45
- *Tennessee Tomato Bruschetta* \$45
- *BBQ Meatballs* \$40
- *Stuffed Jalapeno with Cream Cheese* \$40

\*Up to 3 selections for additions to a full meal

### STANDS AND PLATTERS - SERVES 25

- *Charcuterie Board (gf)* \$150
- *Seasonal Fruit Stand (gf)* \$100
- *Seasonal Veggie Tray with Ranch Dip (gf)* \$100
- *Cheese and Cracker Display* \$75

### DESSERTS

- *Dark Chocolate Lava Cake with Fresh Berries* \$5
- *Chocolate Mousse with Raspberry Topping (gf)* \$4 / \$120
- *Cupcakes with buttercream icing (cupcake flavor chocolate, vanilla)* \$4
- *Southern Style Banana Pudding w/White Choc Shavings (individual or whole)* \$4 / \$120
- *Apple Crumble Pie* \$5 / \$35
- *Pecan Pies* \$5 / \$35
- *Cheesecake with Fresh Macerated Berries* \$5 / \$50 (12 servings)
- *S'mores Platter (individual or platter for 25)* \$3 / \$60

\*Pricing Indicates Individual Serving/Whole Pie or Bowl

\*Pies Serve 8 Guests, Bowls Serve 40

(gf) indicates gluten free

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