



WELCOME TO THREE SONS SIGNATURE CUISINE!

Within these pages, you will Discover an INCREDIBLE List of
Menu Ideas to begin your By-Design Menu Creation with
Executive Chef Benjamin McCallum

*****BE SURE TO DISCUSS ALL ALLERGIES AND SPECIAL NEEDS WITH YOUR EVENT COORDINATOR*****



Passed Hors d'Oeuvres

Three Bean Chili Tartlets
with Minnesota Goat Cheese

Cold-Smoked Salmon on Cucumber
with Dill Crème Fraîche

Crispy Duck Confit
Wontons with Sake Plum Sauce

Zucchini Fries in Paper Cone
with Sweet Onion Béarnaise

California Rolls with Sticky Rice,
Avocado or Snow Crab, and Tahini Drizzle

Cherry Tomatoes or Dried Apricots
Stuffed with Boursin Cheese

Black Sesame Seared Ahi Tuna
with Wasabi Cream on a Wonton Crisp

Sun-Dried Tomato Pesto
on Polenta Chips with Basil Oil

Profiteroles infused with Gorgonzola Cream
and served on Roasted Red Pepper Coulis Sauce
with Aged Balsamic Drizzle

Poached New Potatoes
with Chive Crème and Diced Bacon

Blanched Asparagus
wrapped in Prosciutto and Boursin Cheese

Negimaki
Thin Sliced Beef around Scallions and
served with Mirin-Soy Glaze

Mini Corn Muffins with
Blackened Catfish and Cilantro Cream

Asiago Crusted Scallops with Truffle Oil

Chile Seared Pork Tenderloin
with Mango-Cilantro Relish on Garlic Crostini

Artichoke Guacamole
with Roasted Red Peppers served on Pita Crisp

Calamata Olive Tapenade on Butter Crouton
with Roasted Roma Tomatoes

Bruschetta Pomodoro
Crostini with Tomato Basil Compote

Mandarin-Glazed Shrimp Skewer
with Grilled Cucumber

Wild Mushroom Duxelles
served on Focaccia with Chive Oil Drizzle

Tuna or Salmon Cakes
with Citrus-Herb Rémoulade

Sesame Rice Cake
with Ginger & Onion Jam

Ancho-Chile Crusted Beef Tenderloin on
Garlic Crostini with Apricot Chutney
and Aged Balsamic Drizzle

Mini Beef Wellingtons
with Puff Pastry and Wild Mushrooms

Garlic Polenta served with Toasted Walnuts,
Gorgonzola Cheese, and Clover Honey

White Bean Tapenade with Wilted
Arugula on Molasses Butter Toasts

American Caviar on Crispy Yukon Gold
Pancake with Citrus Crème Fraîche

Crab and Lobster Strudel with Saffron Cream



Hors d'Oeuvres Food Stations

Trio of Tapenades served with Pita Wedges
Choice of 3: Roasted Garlic Hummus, Calamata Olive, Artichoke Sweet Pepper, Garlic White Bean, Sweet Pepper & Caramelized Onion, Eggplant Caponata, Gorgonzola Walnut, or Red Pepper & Feta

Crudités Basket with Lemon Dill Dipping Sauce
to include carrots, celery, asparagus, Jicama, red & yellow bell peppers

Gourmet Burger Station
to include Mini Focaccia and Onion Rolls, Lettuce, Tomato, Shaved Onions, Cheddar or Swiss Cheese, and Condiments

Shellfish Food Station
to include Jumbo Shrimp, Seared Scallops, Oysters on Half Shell, and Lagastinos with Horseradish, Cocktail Sauce, Lemon & Lime Wedges, Saracchi Hot Sauce, and Worcestershire Sauce

Thin Sliced Coriander Crusted Pork Tenderloin
with Roasted Apples, Brandy Poached Pears, Cranberry Chutney, Balsamic Onion Marmalade, Sliced French Baguette, and Grilled Artisan Breads

Beef, Pork, Chicken, or Veggie Spring Rolls
served with Tahini Soy Sauce and Wasabi Cream

Build Your Own Savory Crêpe Station
to include Wilted Spinach, Sautéed Mushrooms, Eggplant Tapenade, Crisp Pancetta, and Feta Cheese

Sushi Food Stations to include Avocado California Rolls, Spicy Tuna Rolls, Unagi Maki (Eel Roll), Red Snapper Sashimi, and Cucumber Rolls, served with Pickled Ginger, Soy Sauce, and Wasabi

Fresh Garden Fries Station with Trio of Aiolis
To include Fries of Zucchini, Asparagus, Sweet Potato, Portabella, Yucca, and Summer Squash

Black Pepper Tortilla Chips with Trio of Salsas
Three Sons Grilled Tomato
Roasted Sweet Pepper and Garlic
Avocado Guacamole

Sambal-Seared Thai Chicken, Beef or Pork Satay
served with Asian Sake-Plum and
Spicy Peanut Dipping Sauces

Fresh Fruit Kabobs
to include cantaloupe, honeydew melon, pineapple, red grapes, and strawberries

Build your own Potato Bar
Herb Roasted Baby Red Potatoes, Yukon Gold Mashed Potatoes, Roasted Garlic, Sauté Wild Mushrooms, Shredded Asiago Cheese, Hickory Bacon, Dill Crème Fraîche, Scallions, and Horseradish Aioli

Gruyère and Gorgonzola Fondue Station
to include Blanched Asparagus, Sweet Red & Yellow Bell Peppers, Sweet Jicama, Cantaloupe, Honeydew Melon, Calamata Olives, and Sourdough Bread Bites

Quattro Fromage Artichoke and Spinach Gratin
served with Assorted Breads and Crisps

Imported Cheeses and Assorted Crisp Platter to include
Gorgonzola, Herbed Chèvre, Triple Crème Brie, Boursin, Fontina, Asiago, Specialty Crackers & Crisps

Thai Noodle Station
To include Soba, Udon, and Rice Noodles with Stir Fry Vegetables, Chile Chicken or Pork, Red Curry Coconut Sauce, Peanut Sauce, & Pad Thai Sauce

[Aioli Flavors include: Anchovy, Curry, Ginger, Banana Ketchup, Red Pepper, Garlic, and Black Pepper]



Gourmet Pizza

Basil-Pistachio Pesto Pizza with Balsamic Roasted Onions, Roma Tomatoes, and Black Truffle Cheese

Thai Pizza with Papaya, Thai Chile Peppers, Garlic, Ginger, Long Beans, and Cherry Tomatoes

Artichoke Pizza with Sun-Dried Tomatoes, Wild Mushrooms, and Fontina & Mozzarella Cheeses

Garlic Mashed Potato Pizza with Scallions, Bacon, and Cheddar & Mozzarella Cheeses

Southwestern Barbeque Chicken Pizza with Black Bean Puree and Pepperjack Cheese

Grilled Chicken Pizza with Roasted Corn, Spinach, and Mozzarella Cheese

Ricotta Pizza with Caramelized Shallots and Pancetta

Island Pizza with Canadian Bacon, Pineapple, Shaved Coconut, and Gruyère Cheese

Mixed Olive Pizza with Feta Cheese and Wilted Arugula

Seafood Pizza with Shrimp, Langostinos, and Scallops with Garlic Cream and Parmesan

Gorgonzola Pizza with Prosciutto, Toasted Pecans and Garlic

Basil Marinara Pizza with Fresh Mozzarella, Wild Mushrooms, and Provolone

Asparagus and Smoked Salmon Pizza with Garlic Boursin Cheese

Green Curry Pizza with Lamb, Aromatic Vegetables, and Chèvre

First Courses

Crispy Duck Confit Wonton served on a Bed of Sweet & Sour Coleslaw and Miso Broth and Sake-Plum Drizzle

Wild Mushroom and Leek Galettes with Herbed Goat Cheese and Chanterelle, Portabella, & Shiitake Mushrooms

Hudson Valley Foie Gras with Roasted Apple and Sweet Molasses Drizzle

Panko-Crusted Calamari Rings with Lime Crème Fraîche

Grape Leaves stuffed with Ground Lamb, Rice, and Mint, served with Lemon Caper Sauce

Asian Soba Noodles with Pea Pods, Carrots, Scallions, and Spicy Candied Pecans with Green Curry Dressing

Dungeness Crab and Mango Roll with Red Leaf Lettuce and Thai Vinaigrette

Soft Garlic Polenta with Porcini Mushrooms and Crisp Pancetta

Asparagus and Parmesan Soufflé with Tabasco-Ricotta Cream

Escargot with Lemon Roasted Garlic Butter

Southwestern Shrimp Cocktail with Horseradish-Tomato Sauce, Avocados, and Cilantro

Grilled Sea Scallops with Truffle Mashed Potatoes



Salads

Romaine Salad with Roma Tomatoes, Cucumbers, Shaved Carrots, Garlic Croutons, and Pecorino Romano Cheese served with Red Pepper Vinaigrette

Iceberg Wedge with Thick-sliced Bacon, Vine Ripened Tomatoes, and Bleu Cheese Dressing

Baby Field Green Salad with Candied Pistachios, Strawberries, Tart Apples, and Black Pepper Goat Cheese tossed in Champagne Vinaigrette

Mixed Greens with Roma Tomatoes, Calamata Olives, Grilled Red Onion, and Gorgonzola Cheese tossed in Basil Vinaigrette

Edamame Salad with Baby Beets and Fresh Basil

Caprese Salad with Marinated Roma Tomatoes, Fresh Baby Mozzarella, and Roasted Garlic tossed in Basil Aioli and served on a Bed of Spinach

Arugula Salad with Braised Fennel and Supreme Oranges and tossed in Sherry Vinaigrette

Fennel and Tart Apple Salad on Radicchio and Frisée, tossed in Apple Cider Vinaigrette

Marinated Wild Mushroom and Pancetta Salad on Arugula with Pine Nuts and Aged Pecorino Romano

Hearts of Palm Salad with Mixed Field Greens, Plum Tomatoes, and Chives, tossed in Dijon-Balsamic Vinaigrette

Prosciutto Wrapped Watercress with Grilled Peaches, Sliced Radishes, and Lemon-Red Pepper Aioli

Winter Field Green Salad with Dried Cherries, Blueberries, Toasted Walnuts, and Gorgonzola Cheese tossed in Aged Balsamic Vinaigrette

Grilled Cornbread Salad with Cherry Tomatoes, Red Onions, and Arugula tossed in Red Wine Vinaigrette

Traditional Caesar Salad with Hearts of Romaine, House Made Croutons, Shaved Pecorino Romano, and Anchovy Filet

Duck Confit, Julienned Fennel, Asparagus Spears with Garlic, tossed in Citrus Vinaigrette served on Bed of Field Greens

Butter Lettuce Salad on Toasted Romano Nest with Blackberries & Nectarines

Balsamic-Roasted Artichoke Hearts, Calamata Olives, Roma Tomatoes, Italian Parsley, and Shaved Red Onions served on Bed of Field Greens

Baby Spinach Salad with Diced Eggs, Crisp Bacon, and Feta Cheese, tossed in Citrus Vinaigrette

Spicy Glass Noodle Salad with Tiger Shrimp, Scallions, Cilantro, and Serrano Peppers

Waldorf Salad with Dried Cherries, Tart Apples, Red Grapes, Celery, and Candied Pecans

Frisée Salad with Port Poached Pears, Amish Blue Cheese, and Toasted Hazelnuts, tossed in Mint Vinaigrette

Irish Chop Salad with Romaine Lettuce, Hard Boiled Eggs, Diced Pickles, Shredded Swiss, and Corned Beef tossed in Tarragon Vinaigrette



Soups

Fruktsoppa (Old Fashioned Fruit Soup)
Apricots, Prunes, Currants, Raisins, and Apples

Minnesota Wild Rice Soup with Grilled Chicken and
Wild Mushrooms

Creamy Tomato Bisque with Saffron Oil and Lobster
Salad

Lemon Coconut Broth with Steamed Shrimp and
Vegetable Curry

Crème de Potato and Black Forest Ham with Fried
Shallot Rings

Jamaican Carrot Soup with Pear Relish
and a Plantain Chip

Hearty Tomato Soup with Onions, Garlic,
and Essence of Orange

Southwestern Pumpkin Soup with
Shredded Smoked Cheddar and Cilantro

Chilled Corn Soup with
Smoked Whitefish and Chile Oil

Seafood Chowder
Lobster, Crab, and Shrimp
with Potatoes and Aromatic Vegetables

Spicy Shrimp and Crawfish Gumbo with Andouille
Sausage and Dirty Rice Crouton

Butternut and Parsnip Soups with Maple Cream and
Tart Apple Salsa

Roasted Corn and Chicken Chowder with Cilantro
Cream

Crispy Chicken with Wheat Noodles
in Miso Soy Broth

Gazpacho of Fresh Vegetables with Chives
and Garlic Croutons (served cold)

Chilled English Pea Soup with
Shredded Parmesan and Crouton

Vichyssoise Soup with Purée of Leeks, Potatoes,
Cream, Chicken Broth, and Seasonings (served cold)

Classic French Onion Soup with Butter Crouton,
Melted Provolone, and a Pecorino Romano Straw

Miso Soup
with Steamed Kelp and Tofu

Tortilla Soup
with Corn, Cilantro, and Avocado



Beef and Veal Entrees

Herb Crusted Certified Angus Beef Top Round with
Horseradish Aioli and Balsamic Onion Marmalade

Sesame Roasted Tenderloin of Beef with Pickled
Ginger Confiture and Wasabi Aioli

Rosemary Grilled Beef Tenderloin Medallions
with Gorgonzola Butter Florets

Chimichurri Marinated Certified Angus Sirloin
with Crispy Onion Salad

Sautéed Filet Mignon
wrapped in Pancetta

Espresso Crusted Beef Tenderloin with
Fennel, Olives, and Red Wine

Veal Scallopini with Wild Mushroom
& Spicy Zinfandel Beurre Rouge Sauce

Coriander Crusted New York Strip
served with Shiitake-Peppercorn Demi-Glace

Blackened Beef Tenderloin
with Puttanesca Sauce

Black Pepper Crusted Rib Eye Steak
with Pan-Fried Watercress

Châteaubriand
Beef Tenderloin Medallion seared in Browned Butter

Herb Crusted Prime Rib
with Rosemary Au Jus

Roasted Veal Chop
with Crispy Prosciutto and Pecorino Romano

Veal Tenderloin Medallions
with Fig and Almond Cream Sauce

Pork Entrees

Ancho-Crusted Pork Tenderloin
with Cranberry Chutney

Tuscan Pork Roast
with Sauvignon-Blanc & Rosemary Au Jus

Pork Osso Buco
Braised Pork Shank with Mushroom Red Wine Sauce

Pork Chops with Crispy Pancetta
and Shallot-Sage Beurre Blanc

Pork Croquettes with Apples, Walnuts, Taleggio
Cheese, and served with Sweet Marsala Wine Sauce

Cumin Crusted Pork Steaks
with Roasted Cherry Tomato Ragu

Thyme Seared Pork Loin
with Roasted Pear & Port Wine Sauce

Red Wine Braised Bone-in
Ham Shank with Roasted Apples

Boneless Pork Chop stuffed with
Dried Cherries, Parmesan, and Walnuts

Port Marinated Pork Tenderloin
with Prunes and Anchovies

Spiced Smoked Ham with
Mango-Cranberry Chutney

Pork Medallions with Prosciutto, Arugula,
and Plum Tomato Sauce



Vegetarian Entrees

Thyme Grilled Portabella Mushroom Caps with
Caramelized Red Onion Salad

Eggplant Parmesan with Three Sons Chunky
Basil Marinara and Melted Provolone Cheese

Grilled Vegetables Kabobs to include
Sweet Red & Yellow Peppers, Red Onions,
Crimini Mushrooms, and Cherry Tomatoes

Grilled Vegetable Strudel
with Wild Mushroom Salad

Tempura Zucchini Blossoms stuffed
with Roma Tomatoes and Parmesan

Grilled Eggplant Steaks with Pumpkin,
Tomato, and Mushroom Ragout

Roasted Vegetable Galette with Plum
Tomatoes, Leeks, and Fingerling Potatoes

Braised Tomato Stuffed with Boursin Cheese,
Fresh Basil, and Roasted Garlic

Stuffed Sweet Peppers with Red Lentils,
Artichoke Hearts, Sun-Dried Tomatoes, and
Gruyère Cheese Served with Vegetable Au Jus

Roasted Acorn Squash with
White Beans, Parsnips, and Carrots

Green Onion & Parmesan Popovers
Stuffed with Vine Tomato Ragù

Butter Fried Tofu with Walnut-Parsley
Pesto and Aged Balsamic Drizzle

Chicken & Poultry Entrees

Chicken Ballotine Medallions stuffed with Spinach,
Mushrooms, Pistachios, and Roasted Sweet
Peppers, served with Lingonberry Cream Sauce

Jerk Marinated Chicken
with Jícama-Tart Apple Coleslaw

Rosemary Roasted Chicken Breast
with Caramelized Leek Demi-Glace

Chicken Parmesan with Three Sons
Chunky Basil Marinara and Mozzarella Cheese

Lemon Herb Chicken with Roasted Aromatic
Vegetables and Toasted Walnuts

Bacon-Wrapped Turkey Roulade
with Hazelnut Mole Sauce

Curried Turkey with Mango Salad

Pan-Seared Chicken Stuffed with Wild Mushrooms,
Gorgonzola Cheese, Pistachios, and Roasted Garlic
Served with Roasted Red Pepper Coulis

Herb Crusted Chicken Breast served with Wild
Mushroom-Sweet Marsala Wine Sauce

Thyme Braised Bone-in Chicken
with Chablis and Mandarin Orange Glaze

Chicken Sauté Paillardes
with Tomato Corn Relish

Classic Chicken Cordon Bleu
stuffed with Honey Ham and Provolone Cheese

Classic Chicken Kiev
Crispy Chicken stuffed with Garlic-Herb Butter

Maple Glazed Turkey with Pecan Gravy



Lamb Entrees

Koupepia of Grape Leaves stuffed with
Ground Lamb, Rice Pilaf, and Fresh Mint

Boneless Leg of Lamb
stuffed with Calamata and Green Olives

Braised Lamb Shoulder
with Carrots, Chestnuts, and Chanterelles

Roasted Lamb Shank with
Fennel-Coconut Sauce

Sesame Lamb Chops with
Fingerling Potatoes and Green Bean Salad

Curry Coconut Lamb Chops
with Mango & Mint Salsa

Petite New Zealand Rack of Lamb
with Tomato Mint Chutney

Sauté of Lamb Chops
with Thyme and Roasted Garlic

Lamb Shank Roasted
with Rosemary and Juniper Berries

Balsamic Marinated Lamb Skewers with
Red Onions, Fresh Basil, and Tomatoes

Grilled Lamb Chops with Blackberry Relish

Grilled Leg of Lamb with Feta & Herb Salad

Game Meat Entrees

Grilled Venison Loin rubbed with
Chile and served with Dried Cherry Chutney

Roasted Buffalo Round
served with Cabernet Demi-Glace

Pimento Grilled Elk Loin with
Oyster Mushroom Ragout

Rack of Venison wrapped in Prosciutto
with Wilted Kale and Roasted Garlic

Wild Goat Marinated with Tarragon
and Red Wine, served with Cranberry Demi-Glace

Roasted Heirloom Goose
with Béarnaise Butter Sauce

Rosemary Roasted Ostrich
served with Portofino Au Jus

Asian Seared Mallard Duck Breast
served with Carrot-Miso Broth

Paprika Roasted Cornish Game Hens
with Aromatic Vegetable Stuffing

Grilled Alligator Skewers
with Shallot-Shiitake Confiture

Crispy Fried Quail
with Spicy Mustard Glaze

Antelope Loin stuffed with Pecans,
Currants, & Pears served with Port Wine Butter Sauce



Seafood Entrees

Pesto-Crusted Ahi Tuna Skewers
with Cherry Tomatoes

Macadamia Crusted Halibut
served with Fire Roasted Red Pepper Butter Sauce

Grilled Swordfish
with Pineapple Beurre Blanc and Papaya Salsa

Cedar Plank Roasted Atlantic Salmon
with Fire Roasted Puttanesca Relish

Grilled Sea Bass with Avocado Sauce
and Sweet Pepper & Cilantro Salad

Asiago Crusted Blue Marlin
with Mango-Ginger Salsa

Cornmeal Crusted Red Snapper
with Ginger Beurre Blanc

Grilled Orange Roughy with Capers,
Sun-dried Tomatoes, and Anchovies

Shell Fish Entrees

Pan Seared Scallops with Roasted Golden Beets
and Orange Dill Butter Sauce

Citrus Poached Lobster Tails
with Sambal Butter Sauce

Soft Shell Crab with Slivered Carrots, Napa Cabbage,
Sunflower Sprouts, and Sweet & Sour Plum Sauce

Sesame Marinated Jumbo Gulf Shrimp
with Mango-Ginger Drizzle

Steamed Mussels
with Smokey Bacon in Tomato-Cilantro Sauce

Langostinos and Gnocchi
in Roasted Garlic Cream Sauce

Grilled Prawns on Watercress and Julienne Fennel
with Citrus-Chive Drizzle

Alaskan King Crab Legs
with Tequila Citrus Butter

Grilled Clams with Proscuitto and
Wilted Mustard Greens

Oyster Rockefeller with Spinach,
Watercress, Fennel, and Parmesan

Freshwater Fish Entrees

Sauté of Harbor Walleye Pike
with Lemon-Caper Cream Sauce

Beer Battered Northern Pike
with Pickled Cucumber Tartar Sauce

Cornmeal Crusted Catfish
with Mango-Tomato Relish

Pan Fried Rainbow Trout
with Citrus Sautéed Mushrooms

Sauté of Small Mouth Bass
with Sweet Bell Peppers and Bacon

Herb Crusted Tilapia Filet
with Curried Lentils and Mint Raita

Roasted Trout with Hazelnuts,
Lemon, Parsley, and Browned Butter

Grilled Catfish with Wilted Spinach and
Roquefort in Creole Andouille Vinaigrette



Pasta

Penne Pasta tossed with Fresh Grilled Vegetables and Roasted Garlic Cream Sauce

Angel Hair Pasta tossed in Browned Butter, Roasted Garlic, and Pecorino Romano

Mediterranean Pasta Salad
Tricolor Rotini, Roma Tomatoes, Calamata Olives, Balsamic Roasted Onions and Feta Cheese, tossed in Basil Pistachio Pesto Vinaigrette

Rice Noodle Pad Thai
Stir Fried Shrimp, Garlic, Thai Chile, Scallions, and Peanuts with Bean Sprouts

Fusilli Pasta and Asiago Cheese
tossed in Smoked Tomato Cream Sauce

Fettuccine with Spinach,
Portabella Mushrooms, and Chèvre Cheese

Wild Mushroom Tortellini
with Asparagus, Tomatoes, and Sweet Bell Peppers, served with Pinot Grigio Cream Sauce

Ravioli stuffed with Grilled Chicken,
Onions, and Garlic, served with
Three Sons Chunky Marinara Sauce

Spaghetti Bolognese
Spicy Beef and Sausage in Hearty Tomato Sauce

Linguini Anchovy
with Garlic and Red Pepper Flakes

Rice

Wild Mushroom Risotto
with Shiitake, Morrell, and Crimini Mushrooms

Long-Grain Rice
with Sun-Dried Tomatoes, Raisins, and Pine Nuts

Basmati Rice with Sweet Bell Peppers and Shallots

Minnesota Wild Rice with Tart Apples and Pecans

Stir-Fried Rice with Shaved Carrots and Pineapple

Rice Pilaf with Lemon and Herbs

Potato

Rosemary-Garlic Roasted Baby Red Potatoes

Spicy Chili Seasoned Idaho Potato Wedges

Skin-On Yukon Gold Potato Gratin
with Romano, Fontina, & Mozzarella Cheeses

Mashed Potatoes to include any:
Roasted Garlic, Shiitake Mushrooms, Asiago Cheese,
Caramelized Onions, or Shredded Horseradish

Sweet Potato Purée with Curried Caramelized Onions

Scalloped Potatoes with Sweet Cream and Chives

Gorgonzola Potato Gratin

Fried Sweet Potato with Banana Ketchup



Other Starches

Buttery Grits with Honey Ham and Sweet Apples

Sweet Root Vegetable Hash
(Sweet Potatoes, Parsnips, Celery Root, & Turnips)

Soft Polenta with Garlic and Parmesan

Roasted and Fried Yucca Root
with Aromatic Vegetable Gravy

Quinoa with Winter Squash and Roasted Carrots

Roasted Boniato with Ginger Molasses Butter
(Cuban White Sweet Potatoes)

Sauté of Fava Beans with Fresh Mint & Sweet Peppers

Sauté of Orzo
with Calamata Olives, Red Peppers, & Feta Cheese

Vegetables

Roasted Asparagus Bundles
with Taleggio Cheese and Hickory Bacon

Poached Haricot Verts with Sweet Marsala,
Caramelized Onions, and Slivered Almonds

Fall Vegetable Ratatouille with Eggplant, Acorn &
Butternut Squashes, and Aromatic Vegetables

Roasted Winter Squash with Deep Fried
Granny Smith Apples and Toasted Pecans

Hickory Smoked Brussel Sprouts

Caramelized Carrots with Ginger and Sesame

Stir Fry Bok Choy with Shiitake Mushrooms

Tomato Gratin with Fresh Basil,
Garlic, Parmesan, and Breadcrumbs

Wilted Swiss Chard with Garlic,
Chickpeas, and Feta Cheese

Grilled Sweet Corn with
Roasted Red Peppers and Italian Parsley

Garlic Grilled Vegetables to include:
Zucchini, Yellow Squash, Asparagus, Sweet Bell
Peppers, Red Onions, and Wild Mushrooms

Southern Creamed Collard Greens

Parsnip Croquettes with Chive Butter

Napoleon of Roasted Red and Golden Beets



Children's Menu Items

*You may also elect to have children eat an adult menu item either at full or partial price

Tomato Basil Sauce over
Spaghetti Noodles with Meatballs

Gruyère Cheese Sauce
over Macaroni Noodles

Fried Chicken Tenders with
Shoestring Fries, Ketchup, and Barbeque Sauce

Thin Crust Pizza with
Pepperoni and Mozzarella

Chicken or Beef Tacos with Lettuce, Tomatoes,
Cheddar Cheese, and Sour Cream

Hamburger or Cheeseburger with
Shoestring Fries and Ketchup

Hotdog with Potato Chips

Crispy Mini Mozzarella Balls with
Tomato-Basil Marinara

Four Cheese Lasagna with Garlic Breadsticks

Grilled Cheese Sandwich with Tomato Cream Soup

Late Night Snack Items

Popcorn Station
Popcorn with Assorted Toppings

Ice Cream Sundae Station
Trio of Ice Cream Flavors with Choice of Toppings

Mini Burgers and Fries

Salty Bar Snacks

Assorted Pizzas
See ideas under Gourmet Pizza Section

Assorted Mini Cookies

Coffee To Go Station