

HARVEST

EVENT CATERING MENU

PLATTERS

GUACAMOLE, SALSA & CHIPS

house made guacamole, salsa, corn tortilla chips
\$80/platter- Serves 20 as light appetizer

MEZZE PLATER

Spinach spanakopita, falafel, baba ghanoush, tzatziki, red pepper hummus, olive salad, pita bread
\$140/platter- Serves 20 as light appetizer

*CHICKEN WINGS

Sauces on the side- Buffalo & smokey BBQ, house made ranch, carrots & celery
\$100/ 30 Wings

KOREAN BBQ RIBS

Gochujang BBQ sauce, cilantro, sesame
\$100/30 Ribs

*CHEESE & CHARCUTERIE

3 artisan cheeses, 3 butcher select meats, roasted nuts, grapes, jam, crackers
\$195/platter- Serves 20 as light appetizer

CHEESE & SEASONAL FRUIT

3 artisan cheeses, roasted nuts, seasonal fruit, crackers, jam
\$125/platter- Serves 20 as light appetizer

RED PEPPER HUMMUS

Crispy pita, celery, carrots, cucumbers
\$110/platter
Serves 20 as light appetizer

FLATBREADS

\$20 each (minimum 4)

PEPPERONI

Hot honey drizzle (on side)

VEGGIE

Peppers, onions, olives, basil

MARGARITA

Roasted tomato, mozzarella, basil

CHICKEN PESTO

sunflower seed pesto, spinach, sundried tomatoes

HORS D'OEUVRES

Appetizers may be served passed or stationed

MARINATED CAPRESE SKEWERS

Heirloom grape tomato, mozzarella, fresh basil, balsamic reduction
\$35/dozen (minimum 2 dozen)

LOBSTER SLIDERS

Chilled Maine lobster, dijonaise, fried shallots, brioche bun
\$120/dozen

JUMBO GULF SHRIMP COCKTAIL

Cocktail sauce, horseradish
\$60/dozen (minimum 2 dozen)

*GRILLED CHURRASCO BEEF SKEWERS

Marinated skirt steak, yellow squash, cipolini onion, chimichurri sauce
\$50/dozen (minimum 2 dozen)

EMPANADAS- BEEF OR VEGETARIAN

Beef- Shredded with guajillo pepper
Vegetarian- Corn, red pepper, black bean & mozzarella cheese
\$70/dozen

FRIED CHICKEN SLIDERS

Buttermilk fried chicken thigh, fresh slaw, mini brioche
\$80/dozen

LSF BEEF SLIDER

Cheddar, B&B pickles, special sauce
\$80/dozen

*WILD MUSHROOM ARANCINI

Smoked tomato red wine sauce
\$60/dozen (minimum 2 dozen)

BEEF WELLINGTON BITES

Hanger steak, puff pastry, mushroom duxelle,
\$70/dozen (minimum 2 dozen)

TRUFFLE MAC & CHEESE CUPS

Aged cheddar, Italian truffle
\$60/dozen

BREAKFAST BUFFETS

Minimum of 15 people each.

Buffets cannot be split.

Must be ordered for total guaranteed group count.

*GET GOING

- Bagels & toast with butter & cream cheese
 - Assorted muffins & danishes with preserves
 - Whole fruit
 - Yogurt & granola
 - Coffee service & fruit juices (orange, apple)
- \$26/person

SIGNATURE BRUNCH FEAST

- Mini quiche (meat & vegetarian)
 - Scrambled eggs
 - Bacon & Sausage
 - House potatoes
 - Pancakes with whipped butter & maple syrup
 - Lox and bagel with cream cheese, heirloom tomato, red onion and cucumber
 - Chef's salad bar
 - Fried chicken and waffles with hot honey
 - Assorted muffins & danishes
 - Fresh fruit
 - Yogurt & granola
 - Coffee service & fruit juices (orange, apple)
- \$40/person

BREAKFAST ENHANCEMENTS

Minimum of 20 people.

Must be ordered for total guaranteed group count.

OMELET STATION

\$12 per person

CARVED PRIME RIB

\$16 per person

CARVED BEEF TENDERLOIN

\$18 per person

KIDS BUFFETS

*KID'S CHOICE

Creamy Mac & Cheese, Chicken Tenders, Hot dogs, French fries, Fruit Salad, Cookies

\$35/person

*KID MINIS

Beef sliders, mini hotdogs, mac & cheese cups, roasted broccoli, cookies.

\$30/person

DESSERT ENHANCEMENTS

Minimum of 20 pieces each

Custom cakes available upon request

COOKIES

M&M, Chocolate Chip, or Macadamia

\$3.5/each

CHOCOLATE BROWNIE BITES

\$3.5/each

MINI TARTS AND CHEESECAKES

\$50/2 dozen

SPECIALTY BUFFETS

Minimum of 20 people.

Buffets cannot be split.

Must be ordered for total guaranteed group count.

LIGHT BITES

- House-made Guacamole, Salsa, and Chips
 - Mezze platter- Spinach spanakopita, falafel, baba ghanoush, tzatziki, red pepper hummus, olive salad, pita bread
 - Caprese skewers
 - Cheese & charcuterie platter
- \$35/person

HANDHELDS

- House-made Guacamole, Salsa, and Chips
 - Assorted Flatbreads
 - Caprese skewers
 - LSF Beef sliders
 - Fried chicken sliders
 - Truffle mac & cheese cups
- \$40/person

DELUXE HEAVY APPETIZER

- Korean BBQ Ribs
 - Lobster Sliders
 - Churrasco beef skewers
 - Truffle mac & cheese cups
 - House-made guacamole, salsa, and chips
 - Mezze platter- Spinach spanakopita, falafel, baba ghanoush, tzatziki, red pepper hummus, olive salad, pita bread
- \$45/person

TACO BAR

- House-made guacamole, salsa, and chips
 - Chicken tinga
 - Beef birria
 - Blackened whitefish (\$8 per person supplement)
 - Vegetarian Pinto Bean
 - Mexican Rice
 - Toppings- tomato, onion, cilantro, shredded cheddar cheese, cilantro, Pico de Gallo, lettuce, jalapeno, lime
 - Fresh corn tortillas
 - Mini churros
- \$45/person

ITALIAN FARE

- Wild Mushroom Risotto and seasonal farm veggies
 - Marinated grilled chicken with roasted tomatoes, fennel, capers, lemon & penne pasta
 - Beef Meatballs marinara sauce with Spaghetti
 - Garlic Bread
 - Italian Chopped Salad with local greens, cucumbers, tomatoes, red onions, garbanzo beans, olives, pepperoncini, parmesan cheese, croutons & Italian dressing
 - Grilled broccolini with chili flakes
 - Tiramisu
- \$48/person

SOUTHERN BBQ

- Hot honey fried chicken
 - Smoked brisket
 - Korean BBQ ribs
 - Mac & Cheese
 - Chopped romaine salad with shredded carrot, cherry tomatoes, red onions, olives, cheddar cheeses, sweet corn, ranch dressing
 - Vegetarian Baked Beans
 - Cajun potato wedges
 - Creamy coleslaw
 - Cheesecake, seasonal berry compote
- \$50/person

CHICAGO STEAKHOUSE

- Choice of Prime Rib or Beef Tenderloin
 - Maple glazed salmon
 - Jumbo golf shrimp cocktail (2 per person)
 - Garlic mashed potatoes
 - Grilled broccolini & heirloom baby carrots
 - Sautéed forest mushrooms
 - Deconstructed wedge salad with bacon lardons, heirloom tomato, blue cheese crumbles, house made ranch, chives
 - Classic Caesar salad
 - Fresh rolls with whipped butter
 - Cheesecake, seasonal berry compote
- \$68/person