

BEST OF
Hartford
MAGAZINE
2016
2017
2018
2019
2020



Since 1993



Taste the Experience

BUFFET STYLE DINNERS

20-person minimum

*All entrees and side dishes you see on these menus can be mix & matched, so please feel free to create your own menu from the selections we've offered here. The Pricing will be adjusted accordingly.
Contact our event coordinators for more information.*

(V) Vegetarian • (VV) Vegan • (GF) Gluten-Free • (DF) Dairy-Free

KEEP AUSTIN WEIRD

Texas Smoked Shrimp over Cheesy Grits

Root Beer Ribs (DF)

Farmers Market Chopped Vegetable Salad (VV, GF, DF)

A Medley of Green Beans, Wax Beans, Tomato, Corn, Bell Peppers, Red Onions & Cucumber with Champagne Chervil Vinaigrette

Shaved Brussels Sprouts Slaw (V, GF)

Garlic Cheese Bread (V)

\$27.95 per Guest

ALL VEGGIE, ALL GOOD

Pasta Primavera (VV, DF)

Fresh Spring Vegetables lightly steamed & tossed with Penne Pasta in our Zesty Marinara Sauce

Quinoa & Cheese Stuffed Eggplant Steak with Red Pepper Coulis (V, GF)

Chilled Cucumber Soup (V, GF)

Chickpea Salad with Carrots & Dill (VV, GF)

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Curly Endive & Frisee Salad (V, GF) with Blackberries, Sunflower Seeds,
Goat Cheese & White Balsamic Vinaigrette

\$25.95 Per Guest

EATALY

Fresh Mozzarella & Basil Stuffed Frenched Breast
of Chicken with Bruschetta Topping (GF)

Artichoke Arugula Pesto Orecchiette with Peas (V)

Carrot Coins, Zucchini & Yellow Squash
tossed with Lemon Thyme Butter (V, GF)

Simple Garden Salad (VV, GF, DF)
Iceberg & Romaine Lettuces tossed with
Tomato Wedges, Fresh Sliced Cucumbers,
Shredded Carrot & Red Cabbage
served with choice of Ranch Dressing (V) or
Balsamic Vinaigrette (VV, GF, DF)

Herbed Focaccia (V, DF) with Olive Oil & Grated Parmesan

\$28.95 per Guest

MMM...

Sous Vide Pork Tenderloin with Charred Lemon Blueberry Gastrique (GF)

Boneless Chicken Breasts with Leek, Shallot & Carrot
in a Riesling Cream Sauce

Parslied Red Skin Potatoes (V, GF)

Apricot Glazed Brussels Sprouts (VV, GF, DF)

Spinach Salad (V, GF)

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with Caramelized Onion, Crumbled Bleu Cheese,
Sliced Strawberries, Candied Walnuts & Poppy seed Dressing

\$29.95 per Guest

CAMPO E RUSCELLO

Italian Stuffed Flank Steak Board
Spinach, Red Pepper,
Pesto, Pomodoraccio Tomatoes

Salmon en Papillote (GF, DF)
Leeks, Carrots, White Wine, Tarragon

Fingerling Potato Salad (VV, GF, DF)
Capers, Shallots, Chervil Vinaigrette

Beet Salad (V, GF)
Beets, Strawberries, Scallions, Goat Cheese

Olive Bread (V) with Olive Oil & Herbed Butter

\$34.95 per Guest

CUBANO MAMBO

Mojo Pork Enchiladas with Queso Fresco (GF)

Cuban Spiced Chicken Stew (GF, DF)
Peppers, Potatoes, Tomatoes, White Wine

Chorizo Plantain Rice (GF)

Mojito Grilled Fruit Salad (VV, GF, DF)

Chipotle Lime Corn Chips (VV, GF, DF)
with Grilled Pineapple Salsa & Sweet Heat
Guacamole

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SEOUL FOOD

Chili Lime Salmon (GF)
Honey, Garlic, Cumin

Korean BBQ Ribs (DF)

Chinese Shrunken Green Beans (VV, DF) Stir Fried

Whole Wheat Linguini Pasta Salad (V, DF)
with Bean Sprouts, Pea Pods, Carrot, Rice Wine Vinaigrette

Kale Salad (V, DF)
with Spinach, Shiitake, Water Chestnuts, Toasted Cashews,
Mandarin Oranges & Black Sesame Miso Vinaigrette

\$25.50 per Guest

A SIMPLE TUSCAN SUPPER

Pappardelle Pasta with Bolognese Sauce served with Parmigiano-Reggiano

Tilapia in Lemon Herb Pan Sauce (GF)

Italian Garden Salad (VV, GF, DF)
with Romaine & Spinach, Pepperoncini,
Zucchini & Thinly Sliced Red Onion in Italian Vinaigrette

Herbed Ciabatta Dinner Rolls with Garlic Herb Butter (V)

\$22.95 per Guest

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UPSCALE COMFORT

Beef, Pork & Bison Meatloaf with Charred Tomato Sauce (DF)

Lobster Macaroni & Cheese with Smoked Gouda & Peas

Sautéed Spinach with Garlic (V, GF)

Farmers Market Chopped Vegetable Salad (VV, GF, DF)

A Medley of Green Beans, Wax Beans, Tomato, Corn, Bell Peppers, Red Onions & Cucumber with Champagne Chervil Vinaigrette

Full Size Cornbread Muffins with Cinnamon Honey Butter (V)

\$27.95 Per Guest

AUTUMN HARVEST

Blood Orange Mojo Pork Tenderloin over Plantain Puree (GF)

Bone-In Farm to Table Chicken (GF, DF) Brown Sugar, Garlic & Lemon Juice

Elotes (V, GF) Mexican Corn with Parmesan & Cotija Cheeses, Mayonnaise, Lime Juice & Cayenne Pepper

Sautéed Green Beans (VV, GF, DF) tossed with Extra Virgin Olive Oil, Sea Salt, Cracked Pepper & Lemon Zest

Simple Garden Salad (VV, GF, DF) Iceberg & Romaine Lettuces tossed with Tomato Wedges, Fresh Sliced Cucumbers, Shredded Carrot & Red Cabbage served with choice of Ranch Dressing (V) or Balsamic Vinaigrette (VV, GF, DF)

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AMERICANA

Red Wine Braised Beef Pot Roast in Mushroom Bordelaise (GF, DF)

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel topped with Buttered Bread Crumbs

Red Skinned Smashed Potatoes (V, GF)

Herbed Corn & Edamame Succotash (VV, GF, DF)

Biscuits with Cinnamon Honey Butter (V)

\$28.95 per Guest

BIG DELICIOUS WORLD

Quinoa Pilaf Stuffed Peppers (VV, DF)

Caramelized Cauliflower Au Gratin (V)

Brown Butter Seared Potato Gnocchi (V)

Lentil Medley with Pine Nuts, Kale & Golden Raisins (VV, GF, DF)

Fresh Baby Spinach (V, GF) with Roasted Yellow Beets, Toasted Pecans, Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes with Mustard Maple Vinaigrette

\$25.95 per Guest

NOT YOUR FATHER'S CHICKEN & RIBS

Maple Bourbon Glazed Rib Cuts (GF, DF)

Panko Breaded Stuffed Chicken filled with Fresh Spinach, Roasted Red Peppers, Prosciutto & Smoked Gouda in Thyme

Cream Sauce Scalloped Sweet Potatoes with Salami Bits

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Baked Beans (GF, DF)

Cabbage Apple Slaw (VV, GF, DF)

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FARMYARD

Chicken Adobo (DF) Seared & Roasted Legs & Thighs

Braised Beef Brisket with Onion Gravy (DF)

Autumn Root Vegetable Smash (V, GF) Carrot, Parsnip & Yukon Gold Potatoes smashed with Roasted Garlic, Horseradish & Butter

Maple Glazed Heirloom Carrots (V, GF)

Harvest Breads (V)

Pumpkin & Zucchini Quick Breads

\$28.95 per Guest

FIELD & STREAM

Pan Seared Cod in Herbed Butter (GF)

Tuscan Marinated Flank Steak fanned & displayed and served at room temperature on oversized wood boards beautifully garnished with Pickled Vegetables accompanied by Chimichurri Sauce & Fig Mustard and Assorted Freshly Baked Rolls

Trio of Oven Roasted Seasonal Squashes (V, GF) tossed in Butter, Brown Sugar & Spices

Herbed Italian Orzo (VV, DF) gently steamed & tossed with Virgin Olive Oil & Fresh Herbs

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Kale & Curly Endive Salad (VV, GF, DF) with Roasted Beets, Candied Walnuts, Blood Orange Segments & Pear Vinaigrette

\$29.95 per Guest

Additional fee apply, visit our Terms & Conditions for more details,

All menu prices subject to change without notice

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.