



MAD HATTER BUFFET MENU

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All packages are full service which includes, delivery, set up, & clean-up of buffet tables as well as clearing of guest dishes and cutlery. All packages include high quality disposable ornate plates, and faux silverware as well as napkins. Prices based on 100 or more guests.

Mad Hatter Wedding Menu

Packages

Tier 1
23.00 per person
Includes your choice of salad, two sides & one entrée

Drink station can be added for additional \$1.50 per person

Tier 2
28.00 per person
Includes rolls & butter, choice of salad, two sides & two entrées

(Beef & seafood selection add \$2 per person)
Includes drink station, with lemon mint water & seasonal featured lemonade

Tier 3
35.00 per person
Includes rolls & butter, choice of three hors d'oeuvres, one salad, two sides & two entrées

(Beef & seafood selection add \$2 per person)
Includes drink station, with lemon mint water, seasonal featured lemonade

All packages based on 100 or more guests.
For groups fewer than 100 please contact for custom pricing.
Larger groups may be eligible for volume discount.

Packages include: buffet set up, clean up and staff to manicure, & restock buffet tables.
Includes disposable plastic plates, faux-silverware & napkins.

Salads

CEASAR SALAD

Crisp romaine tossed in creamy Caesar dressing topped with fresh croutons and shaved parmesan with thick cut bacon

ORGANIC FARM SALAD

Mixed greens topped with shaved carrots, cherry tomatoes and herb croutons dressed with parmesan vinaigrette

RADIOCCHIO WINTER GREEN SALAD

Mustard greens, spinach, with grilled asparagus, toasted almonds, tomatoes, & shaved radish with cranberry vinaigrette



GREEK SALAD

Romaine hearts, Kalamata olives, cucumbers, fresh sliced tomatoes, feta cheese tossed in lemon oregano vinaigrette

POPPYSEED SUMMER SALAD

Organic spinach salad, with fresh strawberries, caramelized walnuts, & feta dressed with poppy-seed lemon vinaigrette

Sides

Honey & thyme glazed roasted carrots

Grilled seasonal vegetable medley

Grilled asparagus brushed with garlic butter & lemon zest

Herbed Yukon gold mashed potatoes

Rice pilaf with roasted red peppers, & cremini mushrooms

Orzo pilaf with chopped basil, grated Parmesan & olive oil served chilled

Creamy Mac & Cheese with aged Tillamook cheddar & smoked Gouda

Entrees

CHICKEN MARSALA

Tender boneless breast sautéed with mushrooms served in a Marsala wine cream sauce

LEMON MORNAY CHICKEN

Roasted chicken breast in white wine béchamel cream sauce with aged parmesan and sharp cheddar topped with parsley

ROASTED RED PEPPER CHICKEN

Chicken tenderloins braised in red pepper cream sauce, with sweet onions, and a touch of garlic & white wine



ROASTED PORK LOIN

Served with a peppercorn port wine reduction sauce
or a chipotle apple chutney

HERB CUSTED FLAT-IRON

With choice of:
Whiskey peppercorn sauce with roasted garlic and shallots
or Mushroom demi-glaze

BRONZED CAJUN SALMON

Pan seared to perfection and lightly dusted with Cajun and fresh lemon & dill

Themed buffets

PASTA BAR

22.00 per person

Pasta bar includes house garden salad with Italian vinaigrette, fresh breadsticks brushed in butter & choice of two pastas

CREAMY MAC & CHEESE

With aged Tillamook cheddar, smoked Gouda and pepper-bacon

TORTELLINI WITH CREAMY PESTO

House made pesto with parmesan, garlic & basil

RED PEPPER RAVIOLI

Stuffed with selection of fine seasonal cheeses lathered in creamy red pepper sauce

CHICKEN FETTUCINE ALFREDO

Grilled chicken with scratch made Alfredo garnished with fresh parsley

RUSTIC TUSCAN LINGUINE

With smoked Chicken, Sun Dried Tomatoes & Vin Blanc



ALL-AMERICAN BBQ

27.00 per person

Menu includes fresh rolls, choice of two sides & two proteins
Includes beverage stations with lemon mint water & seasonal featured lemonade

| Sides |

CREAMY MAC & CHEESE

With aged Tillamook cheddar & smoked Gouda

CLASSIC HOUSE COLESLAW

Traditional slaw with crisp greens and poppy seed dressing

SMASHED RED POTATOES

With garlic, freshly chopped parsley & topped with parmesan

CORN ON THE COB

Grilled with brushed butter and chili powder

BAKED BEANS

Baked with maple bacon & house spice recipe

| Entrees |

GRILLED BBQ CHICKEN

Mesquite smoked chicken grilled to perfection with house-made rub

BOURBON CAJUN CHICKEN WINGS

Seasoned with Cajun herbs and topped with a bourbon glaze

TEXAS PULLED PORK

Slow smoked pork butts and hand pulled

ST. LOUIS SPARE RIBS

Slathered with house made sweet & smoky BBQ sauce



HAPPY HOUR

\$20 per person

Includes choice of salad, grazing display, three appetizers

Additional hors d'oeuvres – \$3.50 per person

| Salads |

ORGANIC FARM SALAD

Mixed greens topped with shaved carrots, cherry tomatoes and herb croutons dressed with Parmesan vinaigrette

POPPYSEED SUMMER SALAD

Organic spinach salad, with fresh strawberries, caramelized walnuts, & feta dressed with poppy-seed lemon vinaigrette

ORZO PASTA SALAD

Tri-colored pasta, olives, capers, shredded parmesan with honey Dijon dressing

GREEK GODDESS SALAD

Romaine hearts, Kalamata olives, cucumbers, fresh sliced tomatoes, feta cheese tossed in lemon oregano vinaigrette

| Seasonal offerings |

GRAZING PLATTER

A mix of our best seasonal selections, including cheeses, charcuterie, & fresh fruits

| Hors D'oeuvres |

BRUSCHETTA

Spread with diced tomatoes, chopped basil, lemon & garlic served with baguette slices

STUFFED MUSHROOMS

Filled with spicy Italian sausage & smoked cheddar

CAPRESE SKEWERS

Cherry tomatoes, mozzarella & basil with balsamic vinaigrette reduction

BEEF TENDERLOIN CROSTINIS

Crispy French crostini's brushed in herb butter and topped with thinly sliced filet



CRAFTED MEATBALLS

With choice of raspberry chipotle sauce, buffalo, or teriyaki

VEGETARIAN POTSTICKERS

With Teriyaki Sesame Glaze

CAJUN SHRIMP SKEWERS

With grilled pineapple & onion

MEDITERANEAN SALAD ENDIVES

With cucumbers, cherry tomatoes, Israeli Feta and mint

