

CATERING MENU

HORS D'OEUVRES

SIGNATURE BOARDS & DISPLAYS

C&C BOARD

Selection of artisanal meats, cheeses and accoutrements

Small - serves 15-20 | \$125

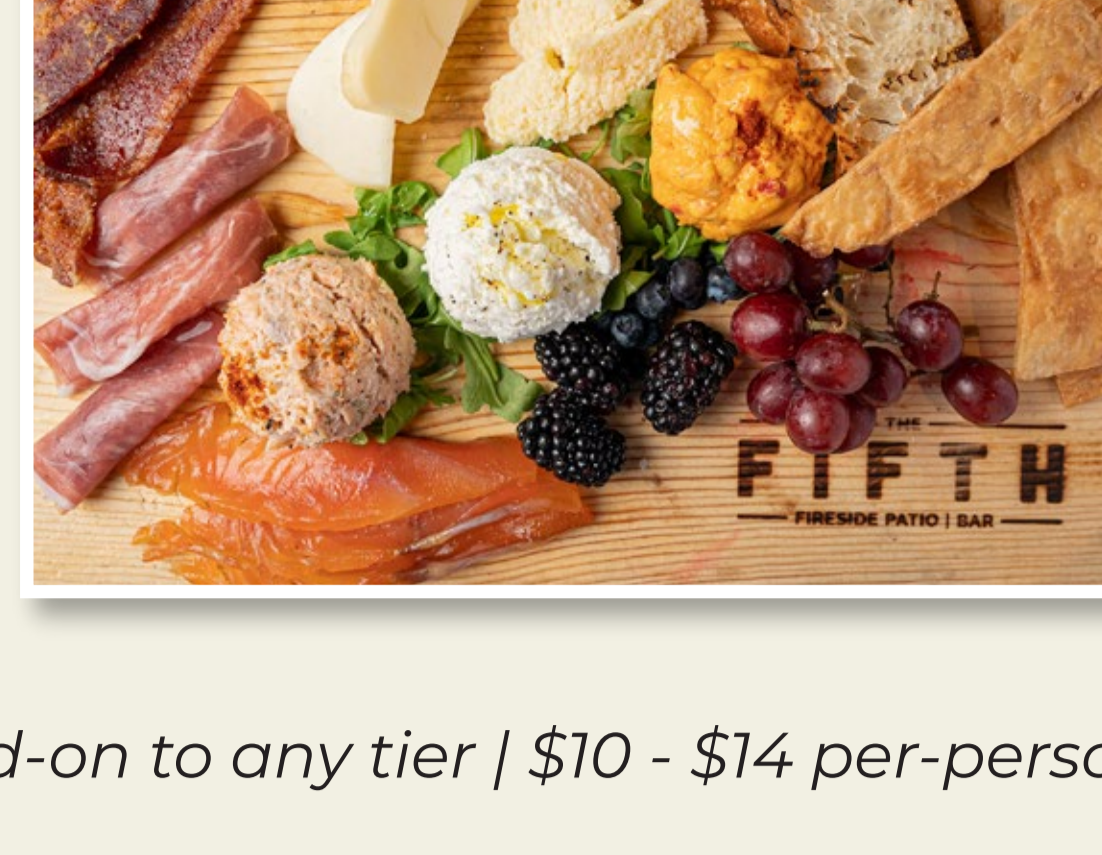
Large - serves 25-30 | \$215

GRAZING TABLE DISPLAY

For 50+ Guests

Elevated tablescape of charcuterie, cheeses, crudité, and breads

Priced per person or per table; great add-on to any tier | \$10 - \$14 per-person



DIPS AND SPREADS

Serves 8-10

DIP TRIO | \$28

Pimento cheese, roasted red pepper dip, house ricotta, served with grilled focaccia and pita bread

ROASTED GARLIC HUMMUS | \$28

EVOO, sundried tomatoes, crispy chickpeas, feta cheese, tzatziki, fresh veggies, served with garlic pita

FRESH GUACAMOLE | \$35

Served with house-made tortilla chips

HEAVY APPETIZERS – PASSED OR DISPLAYED

\$5.50 Each | \$15 FOR 3 SELECTIONS

- Bistro Meatballs – Choice of marinara basil or pepper mushroom aioli
- Mini Mac and Cheese Croquettes – Crispy golden croquettes with smoked cheddar
- Stuffed Mushrooms – Chorizo with herb-ricotta blend or vegetarian
- Crispy Brussels and Bacon – Tossed with pickled red onion, chili-peanut glaze
- Caprese Skewers – Tomato, mozzarella, basil, balsamic drizzle
- Mini Chicken Meatballs
- Deviled Eggs Trio – Rotating seasonal flavors (classic, bacon, or spicy dill)
- Hummus and Pita Cups – Individual snack cups with chickpea spread & veggies
- Mini Chicken Skewers – With onion, peppers, tomato and crema drizzle
- Shortt Rib Quesadillas - Tender short rib and melted cheese in a golden grilled tortilla



SLIDER DISPLAY | CHOICE OF TWO - \$12

- WAGYU BEEF
- BRAISED BEEF
- CRISPY CHICKEN
- BRAISED BRISKET
- HOT HAM AND CHEESE

BUFFET CATERING

SALAD ENTRÉES

Priced per person and served buffet style (minimum 10)

PESTO CAESAR - \$10 per person

Romaine, focaccia croutons, parmesan, creamy Caesar grilled chicken +\$5 | shrimp +\$6 | salmon +\$8

HARVEST GREENS SALAD - \$14 per person (minimum 10)

Mixed greens, tomatoes, grilled okra, roasted corn, cheddar, boiled egg, honey Dijon grilled chicken +\$5 | shrimp +\$6 | salmon +\$8

ENTRÉ SELECTIONS

Choose any combination of entrees for your buffet. Add on your choice of sides for a complete meal. Priced per-person and served buffet style.

ROSEWOOD WAGYU SHORT RIB –

Braised beef, pickled onions - \$25

PAN-SEARED SALMON – Friarielli,

poblano aioli, lemon butter - \$20

BERKSHIRE PORK CHOP –

Bone-in, pickled chow chow - \$32

CHICKEN FRIED CHICKEN –

Beer battered chicken breast, bacon gravy - \$12

GRILLED REDFISH – Garlic and herb

marinated - \$26

CHICKEN TIKA SKEWERS – Onions,

mushroom, bell peppers, tomato - \$16

HIGH PLANES FILET – 8oz filet, lemon

butter *grilled on-site only - \$34

GRILLED CHICKEN BREAST –

Seasoned and marinated - \$16



SIDES

Add on to any buffet – priced per person - \$6 each

STARCHES

- WHIPPED GARLIC POTATOES
- POBLANO CHEDDAR GRITS
- HERB ROASTED POTATOES
- RICE PILAF
- JASMINE RICE
- BAKED MAC & CHEESE

VEGETABLES

- GRILLED ASPARAGUS
- ROSTED ZUCCHINI & SQUASH
- GREEN BEANS ALMONDINE
- SAUTÉED SEASONAL VEGETABLES
- HONEY-GLAZED CARROTS

SALADS

- **HOUSE SALAD** – Mixed greens, cherry tomatoes, cucumber, red onion, champagne vinaigrette
- **CLASSIC CAESAR** – Romaine hearts, shaved parmesan, house croutons, creamy Caesar dressing



PASTA ENTRÉES

Includes grilled focaccia bread and a side salad | \$25 for 2 selections

- SPAGHETTI MARINARA WITH MEATBALLS
- CLASSIC MEAT LASAGNA
- EGGPLANT PARMESAN
- CHICKEN ALFREDO
- SHORT RIB TORTELLINI
- CLASSIC CHICKEN PARMESAN
- CHEESY VODKA SAUCE CHICKEN PARMESAN
- LEMON RICOTTA PASTA WITH GRILLED CHICKEN



BEVERAGES

- ICED TEA | SWEETENERS & LEMONS - \$3
- SWEET TEA | SWEETENERS & LEMONS - \$3
- SOFT DRINKS - \$2.50
- BOTLED WATER - \$2.50
- COFFEE SWEETENERS | CREAMER - \$6

BAR PACKAGES

Full-service bar packages are available with professional bar staff.



CATERING SERVICE OPTIONS

BASIC DELIVERY SERVICE: Food is packaged and delivered hot or cold, as appropriate. In disposable aluminum pans and set up buffet-style. Disposable serveware, plates, utensils, and napkins are provided. Once your event is over, cleanup is simple with our disposable catering trays. For corporate lunches, happy hours, and family gatherings, our catering delivery service is the perfect option for any gathering—large or small.

SET-UP SERVICE: Our catering team will set up your buffet with high-quality equipment, including stainless-steel roll-top chafing dishes, platters and bowls, serving utensils, and buffet linens to create a polished, elevated presentation. After your event, our team will return to tear down the buffet, clean up the area, and retrieve all equipment—allowing you to enjoy a truly seamless hosting experience. Additional rental items such as china, flatware, glassware, and cloth napkins are also available for your convenience. Our set-up service provides the beauty of an elevated buffet display and the ability to keep food hot when full service staff is not required.

FULL-SERVICE CATERING: Our catering team will set up your buffet with high-quality equipment, including stainless-steel roll-top chafing dishes, platters and bowls, serving utensils, and buffet linens to create a polished, elevated presentation. During the event, our friendly, professional team will handle everything from set-up to service and cleanup, allowing you to relax and celebrate with your guests. We offer a wide variety of rental options to make event planning seamless. Additional staffing services—such as bartenders, passed-appetizer attendants, and on-site chef stations—can be added as needed to ensure a smooth and memorable experience.

CHEF STATIONS: Enhance your menu with chef-attended stations, featuring on-site grilling or carving. Availability may vary by event.

*Please inquire about pricing.