

PLATED MENU

TRAY PASSED APPETIZERS

Choose three.

- Mini Spinach Quiche

Mini Onion Tartlets

Bacon Wrapped Dates

Chicken Satay & Peanut Sauce

Chilled Bourbon Chicken & Aged Cheddar Skewers

Chocolate Covered Candied Bacon

Prosciutto Melon Bites

Chimichurri Beef Tenderloin Skewers
- Tuscan Beef Crostini

Grilled & Chilled Curry Shrimp

Pear & Goat Cheese Crostini

Mini Cheeseburger Sliders

Shrimp Cocktail

Mini Crab Cakes

Lobster Caprese Bites

STARTER

Choose one. Served with Artisan Bread Basket & Butter.

- Caesar Salad
- House Salad, choice of Ranch or Balsamic Dressings
- Vegetable Harvest Salad & Balsamic Vinaigrette
- Apple Kale Salad & Creamy Shallot Dressing
- Spinach & Bacon Salad & Balsamic Vinaigrette

MAIN

- Creamy Zucchini Lasagna
- Grilled Portobello & Quinoa
- Tomatillo Chicken & Hominy Succotash & Creamy Tomatillo Sauce
- Roast Chicken & Wild Rice, Almonds, & Dried Cranberries
- Grilled Herb Salmon & Truffled Orzo & Lemon Sauce
- Lobster Ravioli & a Creamy Tomato Sauce
- Mexican Chocolate Short Rib & Vegetable Root Puree & Spiced Peanuts
- Pan Seared Halibut & Hominy Succotash & Creamy Tomatillo Sauce
- Guinness Braised Brisket & Cippolini Onions & Mashed Yukon Gold Potatoes
- Filet Mignon & Crab Cake Duo & Roasted Red Potatoes

SWEETS & LATE NIGHT

A la carte

DESSERT

- Mini Bundt Cakes
- Seasonal Individual Pies
- Flourless Chocolate Cake
- Cake Cutting Available
- Coffee

BITES

- Cheeseburger Sliders
- Buffalo Chicken Sliders
- Chocolate Covered Candied Bacon
- Mini Lobster Rolls
- Chicago Style Mini Hot Dogs
- Rumchata & Cookies
- Pork Belly Bao Buns
- German Style Bratwurst
- Build Your Own Nacho Bar



FAMILY-STYLE MENU

TRAY PASSED APPETIZERS

Choose three.

Mini Spinach Quiche
Mini Onion Tartlets
Bacon Wrapped Dates
Chicken Satay & Peanut Sauce
Chilled Bourbon Chicken & Aged Cheddar Skewers
Chocolate Covered Candied Bacon
Prosciutto Melon Bites
Chimichurri Beef Tenderloin Skewers

Tuscan Beef Crostini
Grilled & Chilled Curry Shrimp
Pear & Goat Cheese Crostini
Mini Cheeseburger Sliders
Shrimp Cocktail
Mini Crab Cakes
Lobster Caprese Bites

STARTER

Choose one. Served with Artisan Bread Basket & Butter.

Caesar Salad
House Salad, choice of Ranch or Balsamic Dressings
Vegetable Harvest Salad & Balsamic Vinaigrette
Apple Kale Salad & Creamy Shallot Dressing
Spinach & Bacon Salad & Balsamic Vinaigrette

MAINS

Choose two.

Herb Roasted Chicken & Gravy
Tomatillo Chicken
Flank Steak & Grilled Onions
Mexican Chocolate Short Rib & Spiced Peanuts
Guinness Braised Brisket & Cippolini Onions
Filet Mignon & Red Wine Reduction
Grilled Herb Salmon & Lemon Sauce
Pan Seared Halibut & Lime Butter
Crab Cake & Remoulade Sauce
Lobster Ravioli

SIDES

Choose two.

Truffled Orzo
Hominy Succotash
Grilled Mediterranean Vegetables
Wild Rice Pilaf & Cranberries & Almonds
Roasted Red Potatoes & Peppers & Onions
Roasted Root Vegetables & Brussel Sprouts

VEGETARIAN MAINS

Choose one.

Roasted Portobello & Quinoa
Seasonal Ravioli

DESSERT

Mini Bundt Cakes
Seasonal Individual Pies
Flourless Chocolate Cake
Cake Cutting Available
Coffee

BITES

Cheeseburger Sliders
Buffalo Chicken Sliders
Chocolate Covered Candied Bacon
Mini Lobster Rolls
Chicago Style Mini Hot Dogs

Rumchata & Cookies
Pork Belly Bao Buns
German Style Bratwurst
Build Your Own Nacho Bar

SWEETS & LATE NIGHT

A la carte



BAR SERVICES

Beer & Wine • NF Signature Bar

Pricing starting at for a 4 hour event. Prices are per person.

Featured Craft Cocktails

Available as a signature drink.

Bloody Mary House made Bloody Mary Mix. Vodka. All the fixins'.

Seasonal Mojito Rum. Mint. Seasonal fruit.

Elderflower Fizz Gin. Elderflower. Passionfruit.

Old Fashioned Bourbon. Bitters. Orange swath.

Paloma Tequila. Grapefruit. Bitters.

Pimm's Cup Pimm's. Cucumber. Fruit.

Vanilla & Fig G&T House made Vanilla/Fig. Gin. Lemon.

Whiskey Mule Jameson. Lime. Ginger beer.

