



APPETIZERS

405.946.8444

### **MENU 1**

**Crudité of Seasonal Vegetables** - Broccoli, Celery, Cucumber, Baby Carrots, and Cherry Tomatoes served with Buttermilk Ranch

**Cheddar and Swiss Cheese Board** with Assorted Fancy Cracker

**Fresh Fruit Skewer**- Small Skewer with Melon, Pineapple, Grape, and Strawberry

**Finger Sandwiches** - Enticing display of Ham & Swiss and Turkey & Smoked Gouda Sandwiches w/ Lettuce, Tomato, German Mustard and Mayo

\$10 per person

### **MENU 2**

**Olive Tapenade Pinwheels**- Assortment of Chopped Marinated Olives w/ Pimento and Cream Cheese.

**Lé Dip Bruschetta** – Our Smooth Mixture of Cream Cheese, Parmesan, Carrots, Red Onions, Horseradish, Served on Onion Baguette Slices.

**Roasted Red Pepper Hummus** Served with Pita Chips

**Pesto Chicken Bites** – Lightly Glazed Chicken Breast Bites

**Meatballs** - Hand Rolled Pork and Beef with Swedish Sauce

\$12 per person



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### MENU 3

**Grilled Seasonal Vegetables** served Cold with Garlic Dijon Vinaigrette

**Fresh Fruit Skewer**- Small Skewer with Melon, Pineapple, Grape, and Strawberry

**Smoked Gouda, Pepper Jack and Cheddar Cheese Board** with Assorted Fancy Cracker

**Boursin Cheese, Garlic and Prosciutto Stuffed Mushrooms**

**Fig Jam, Bacon, Bleu Cheese Crumbles, Pecan Crostini**

**Bacon-wrapped Apricot Ginger Chicken Skewer**

\$15 per person

### MENU 4

**Crisp Tender Asparagus and Haricot Verts with Lemon Basil Aioli**

**Fresh Fruit Skewer**- Small Skewer with Melon, Pineapple, Grape, and Strawberry

### DIP TRIO

**Cajun Crab Dip** - Chef Deb's Imitation Crab Dip - Better than Real Crab!

**Creamy Spinach Artichoke Dip** and **Jalapeno Popper Dip** Served with Butter Crackers and Tortilla Chips

**Chipotle Pork Tenderloin** - Served with Honey-Orange Marmalade Crostini

**Roasted Beef Tenderloin** - Served Béarnaise Sauce or Garlic or Bleu Cheese Dollop Crostini

\$19 per person



**Buffet Meal**

**405.946.8444**

**Menus are Based on a Minimum of 75 Guests**

**Buffet Menu 1 \$14 per person**

**Choice of One**

**Grilled Lemon Basil Marinated Chicken Breast with Artichokes and Sun Dried Tomato**

**Smoked Chicken Spinach Alfredo Lasagna**

**Bowtie Pasta with Artichokes, Mushrooms and Spinach in Pesto Cream Sauce**

**Roast Beef in Au Jus**

**Boneless Pork Chop with Caramelized Onion and Cream Gravy**

**Choice of Two**

Classic Buttery Mashed Potatoes

Seasoned Rice Pilaf

Green Bean Casserole

Vegetable Medley

Garden Salad with Buttermilk Ranch Dressing and Vinaigrette

Caesar Salad

**Choice of one**

Ingrid's German Breads · Garlic French Bread

Garlic Knot Roll · Butterflake Dinner Roll

**Additional Meat add \$4 per person**

**Any Additional Sides add \$3 per person**



**Buffet Menu 2 \$17 per person**

**Choice of One**

**Chicken Marsala** - Tender Chicken Breast with Mushrooms and Marsala Wine Sauce

**Penne Pasta with Roasted Vegetables and Tomato Vodka Sauce**

**Beef Bourguignon**

**Smoked Brisket with BBQ Sauce**

**Shrimp Dijonnaise**

**Choice of Two**

Chive Cheddar Mashed Potatoes

All American Mac-N-Cheese

Buttered Noodles

Kosher Salt, Pepper and Cinnamon Roasted Sweet Potato

Wild Rice with Mushrooms and Slivered Almonds

Spicy Cream Corn Casserole

Asparagus Lightly Grilled with Lemon Zest

Roasted Pancetta Brussels Sprouts

Grilled Vegetable Medley

A Seasonal Mix of Fresh Veggies, Peppers, Squash and Sweet Red Onions Grilled and Seasoned to Perfection.

**Choice of one**

Ingrid's German Breads · Garlic French Bread

Garlic Knot Roll · Butterflake Dinner Roll

**Additional Meat add \$4 per person**

**Any Additional Sides add \$3 per person**



**Buffet Menu 3 \$22 per person**

**Choice of one**

**Vegetarian Napoleon of Portobello Mushroom, Sautéed Spinach, Ratatouille Confit**

**Chicken Wellington-** Puff Pastry stuffed with Tender Chicken Breast with Savory Duxells

**Shrimp Piccata-** Jumbo Shrimp Pan Seared with Rich Buttery Lemon-Caper Beurre Blanc Sauce Served on Linguine

**Roasted Pork Tenderloin with Sweet and Spicy Mango & Jalapeno Chutney**

**Tenderloin Medallions** Served with Your Choice of Gorgonzola Sauce, Horseradish Cream  
4-5 ounce portion (add \$6 8 ounce portion)

**Choice of Two**

Potatoes Dauphinoise – Thinly Sliced Potatoes with Imported Gruyere Cheese

Twice Baked Potato

Basmati Rice with Spinach and Lemon Zest

Grilled Asparagus and Grape Tomatoes with Shaved Parmesan

Honey Thyme Carrots with Parsley

Lemon Butter Sautéed Green Beans

Gorgonzola Pear Salad with Candied Pecans

Baby Spinach, Mandarin, Slivered Almond Salad with Greg's Raspberry Vinaigrette

Caesar Salad

**Choice of one**

Ingrid's German Breads · Garlic French Bread

Garlic Knot Roll · Butterflake Dinner Roll

**Additional Meat add \$5 per person**

**Any Additional Sides add \$3.50 per person**

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