

Buttermilk

CATERING CO.



BREAKFAST

COUNTRY BREAKFAST

Scrambled eggs, hickory-smoked bacon, seasoned potatoes, buttermilk biscuits, country sausage gravy and fresh fruit display. \$13

BELGIAN WAFFLE BAR


Belgian waffles served with dried berries, candied pecans, butter, whipped cream and maple syrup, scrambled eggs, hickory-smoked bacon and a seasonal fresh fruit display. \$14

TEX-MEX BREAKFAST BOWL

Build breakfast bowls with seasoned potatoes, scrambled eggs, sausage, crumbled bacon, tex-mex black beans, green chile, cheddar-jack cheese, salsa and sour cream. \$13

FRITTATAS





Individual egg frittatas served with breakfast potatoes and seasonal fresh fruit display. \$12

- Bacon & Cheddar
- Ham & Swiss
- Spinach, Mushroom & Parmesan 

MEATLESS ENTREES

CHERRY-BERRY QUINOA BOWL

A mix of quinoa, coconut milk, dried cherries, cranberries and blueberries, lemon and a hint of maple. \$12.00

-  = VEGETARIAN
-  = VEGAN
-  = GLUTEN FREE
-  = DAIRY FREE
-  = NUT FREE

Pricing is per person. 10 person minimum per buffet.

Buffets include set-up, serving equipment, compostable plates, utensils and napkins.

Pricing subject to change.

Buttermilk

CATERING CO.



LUNCH

STREET TACO BAR

Build tacos with shredded chicken tinga, barbacoa beef or pork, soft flour and corn tortillas, shredded cheddar-jack cheese, shredded lettuce, diced tomatoes, onion & cilantro, lime wedges, salsa and sour cream. Served with seasoned black beans and cilantro-lime rice. \$16

PASTA BAR

Penne pasta, Alfredo sauce, vegan marinara sauce, gluten free all-beef meatballs and grilled chicken. Served with garlic knots and Caesar salad. . \$15

BBQ SLIDER BAR

Build sliders with shredded BBQ chicken, shredded BBQ beef or pork, Hawaiian rolls, cole slaw, pickles, onion, and BBQ sauce. Served with macaroni & cheese, and kettle chips. \$17

BAKED POTATO BAR

Baked potatoes, shredded barbacoa beef or pork, queso, chili, cheddar-jack cheese, crumbled bacon, scallions, butter and sour cream. Served with house side salad. \$13

SALAD BAR

Fresh mixed greens, diced grilled chicken, crumbled bacon, shredded cheddar-jack cheese, shaved Caesar cheese blend, tomatoes, cucumbers, hard boiled eggs, carrots, red onion, roasted chickpeas, dried cherry-berry blend, candied pecans, croutons, balsamic vinaigrette and buttermilk ranch dressing. Served with rolls and butter. \$14

CHEF'S CLASSIC BUFFET

Choice of one entree protein: boneless chicken breast, beef tenderloin (+\$3), or pork tenderloin. Chef's choice of entree style served with two sides and a house side salad. \$14

MEATLESS ENTREES

VEGGIE FLATBREAD

Spinach, artichoke, tomato and three cheese blend on a gluten free cauliflower flatbread. \$12

STUFFED PEPPER

Red pepper stuffed with black beans, rice, corn, tomatoes and spices. . . . \$12

Buttermilk

CATERING CO.



APPETIZERS

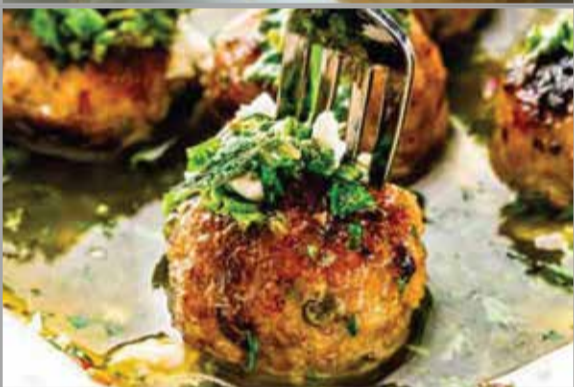
STUFFED MUSHROOM GF DF V

Mushroom stuffed with Parmesan, Swiss cheese and herbs. \$2.50



SPINACH PARMESAN PUFF DF V

Creamy spinach, artichoke and Parmesan in a puff pastry. \$3.50



SMOKED SALMON PUFF V

Honey smoked salmon, spinach and Parmesan in a puff pastry. \$5.00

MEATBALL GF DF

All-beef meatball in sauce (BBQ, Chimichurri, Teriyaki, or Thai Peanut).
..... \$ 2.50

CAPRESE SKEWER GF DF V

Fresh basil, mozzarella, cherry tomato with balsamic glaze. \$2.50



TAPENADE CROSTINI DF V V

Olive tapenade on a toasted crostini. \$2.00

CHICKEN SATAY SKEWER DF

Skewers of marinated chicken breast served with a Thai peanut sauce.
..... \$3.50



CHIMICHURRI BEEF GF DF V

Skewers of marinated beef tenderloin in a Chimichurri sauce. \$3.50



Buttermilk

CATERING CO.



BOARDS

CHARCUTERIE

A variety of specialty meats and cheeses, olives, pickled vegetables, preserves, honey, nuts and crackers. \$5.75

CRUDITÉS GF DF V

Fresh veggies served with hummus, tapenade and ranch dressing. \$3.50

HONEY SMOKED SALMON DF V

Whole honey smoked salmon fillet served with crackers. Serves 30. \$120

FRUIT & CHEESE DF V

Cheddar, Swiss and pepper jack cheese cubes, fruit and crackers. \$4.50

FRESH FRUIT GF DF V V

Seasonal fresh fruit. \$4.00

SNACKS

ARTICHOKE SPINACH DIP DF V

Served with pita chips. \$4.25

HUMMUS & PITA CHIPS DF V V

Zesty blend of garbanzo beans, sesame tahini and savory spices. Served with pita chips. \$3.50

SOUTH OF THE BORDER DF V

Corn and flour tortilla chips served with freshly made guacamole, house salsa and hot queso dip. \$4.50

Buttermilk

CATERING CO.

DESSERTS

DESSERT DU JOUR

Variety of brownies and dessert bars. \$2.50

ASSORTED MINIS

A variety of mini cookies, brownies and marshmallow crispy treats. ... \$1.50

GLUTEN FREE BROWNIE

Gluten free chocolate brownie. \$3.50

PETITE CUPCAKE

Mini red velvet, blackout, and vanilla bean frosted cupcakes. \$2.50

MARSHMALLOW CRISPY

Crispy rice cereal folded into rich marshmallow gooeyness. \$2.50



Buttermilk

CATERING CO.



BEVERAGES

HOT COFFEE SERVICE

Regular or decaf 100% Arabica blend coffee served with creamers and sweeteners. Accompanied by hot water and individual tea bags and cocoa packets. \$19.50/gallon

ORANGE JUICE

100% orange juice. \$18.50/gallon

LEMONADE

Lemonade served with ice. \$16.50/gallon

ICED TEA

Fresh brewed tea served with ice. \$16.50/gallon

SODA

Coke, Diet Coke, Coke Zero, and Sprite. 12 oz. can. \$2.50/can

BOTTLED WATER

Individual bottled water. \$1.50/bottle

SPARKLING WATER

Original, lemon zest and dark cherry pomegranate sparkling water. 11.15 oz. sleek can. \$2.50/can