

Buttermilk

CATERING CO.



BREAKFAST

50 person minimum per buffet.

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. 50 person minimum per buffet.

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

Pricing subject to change.

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LUNCH

50 person minimum per buffet.

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

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APPETIZERS

25 person minimum per item.

STUFFED MUSHROOM

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



SPINACH PARMESAN PUFF

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



SMOKED SALMON PUFF

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

MEATBALL

All-beef meatball in sauce (BBQ, Chimichurri, Teriyaki, or Thai Peanut).
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CAPRESE SKEWER

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

TAPENADE CROSTINI

Olive tapenade on a toasted crostini. \$2.00

CHICKEN SATAY SKEWER

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



CHIMICHURRI BEEF

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



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BOARDS

25 person minimum per item.

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

25 person minimum per item.

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

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DESSERTS

25 person minimum per item.

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

A variety of mini cupcakes with buttercream frosting. \$2.50



MARSHMALLOW CRISPY

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



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BEVERAGES

25 person minimum per item.

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

