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EMBERS RISING

CHEF-CRAFTED CATERING

Buffet Catering Menu

No catering fee for 75 or more guests
A $125 catering fee applies to groups of 50 to 74 guests.
For parties under 50 guests, please inquire about the catering fee.

$21.95
per guest + sales tax

ENTRÉE SELECTION

Final guest count is due five days before the event.

CHOOSE ONE OR TWO ENTRÉES

Choose two half portions, or one full portion of your favorite.

- ☐ **Roasted Pork Tenderloin**
  Preparation ☐ Teriyaki-Ginger Glaze ☐ Garlic-Herb Butter
- ☐ **Bourbon-Glazed Chicken**
- ☐ **Chicken Marsala**
- ☐ **Baked Tilapia Fromage**
- ☐ **Rosemary-Herb Meatloaf**
  with Sweet & Smoky Glaze
- ☐ **White Wine Herb Chicken**

OR

- ☐ **Smoked Ham & Turkey Combo**
  Each guest receives both meats. The turkey comes with giblet gravy.

CHOOSE ONE STARCH

- ☐ Potatoes Au Gratin
- ☐ Roasted Garlic-Herb Red Potatoes
- ☐ Mashed Potatoes

CHOOSE ONE VEGETABLE

- ☐ Italian-Style Green Beans
- ☐ Honey-Glazed Herb Carrots

INCLUDED WITH EVERY MEAL

House salad with ranch or blue cheese dressing, plus a dinner roll and butter.

OPTIONAL DESSERT

- ☐ **Croissant Bread Pudding** — **$6 per person**
  Brown butter rum sauce and fresh whipped cream. Rum-free sauce available on request.

BUFFET SERVICE

Disposable plates and utensils are included. Service and cleanup are limited to the buffet table.
We break down the buffet table after service. Please let us know about any food allergies.

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