



Special Gatherings

MENU PRICES AVAILABLE UPON REQUEST

SALADS

A Catered Affair House Salad

Baby field greens, fresh berries, and jicama tossed with light vinaigrette.

Caesar Salad

A traditional homemade Caesar dressing tossed with romaine hearts, homemade garlic croutons, bacon, and roasted cherry tomatoes.

Spinach Salad

Baby spinach, fresh strawberries, hearts of palm, sliced mushrooms, tossed in a poppy seed vinaigrette.

Insalata Caprese

Vine ripened tomatoes, fresh mozzarella, basil, shallots, and capers drizzled with olive oil and a balsamic reduction.

VEGETABLES

Green Beans

Green beans with sauteed shallots and sliced almonds.

Haricots Verts

French green beans steamed and tossed with lemon vinaigrette.

Grilled Seasonal Veggies

Tossed in a sweet mustard glaze.

Asparagus

Served with hollandaise sauce.

Southern Green Beans

With tons of bacon and house seasonings.

Mashed Cauliflower

Cauliflower with olive oil, garlic, and parmesan cheese.

Citrus Thyme Veggies

Oven roasted potatoes, carrots, and asparagus tossed with olive oil, lemon juice, and thyme.

Oven Roasted Root Veggies

Beets, parsnips, turnips, and carrots tossed in olive oil, sea salt, and cracked black pepper.

Parmesan Parsley Carrots

Oven roasted carrots finished with parmesan cheese and fresh parsley.

Seasoned Corn

Sweet corn finished with house seasonings.

Corn Casserole

Baked sweet corn with house seasonings and a parmesan cream sauce.



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POTATOES

Yukon Potatoes

Steamed Yukon potatoes finished with olive oil, sea salt, and cracked black pepper.

Fingerling Potatoes

Oven roasted and finished with olive oil, sea salt, and cracked black pepper.

****Seasonal****

Roasted Baby Jewel Potatoes

Yellow, red, and purple baby jewel potatoes tossed in parmesan cheese, olive oil, sea salt, and cracked black pepper.

Loaded Yukon Gold Mash

Creamy mashed potatoes with smoked bacon and cheddar cheese.

Twice Baked Potatoes

Seasoned skins served with all of the traditional trimmings.

Au Gratin Potatoes

Thinly sliced Yukon potatoes with a creamy Gruyere cheese sauce.

Au Gratin Stacked Potatoes

Creamy, cheesy Yukon potatoes served as individual stacks.

Mashed Potato Casserole

Creamy potatoes topped with parmesan panko breadcrumbs.

Sweet Potato Mash

Creamy, mashed sweet potatoes.

Potato Salad

Yukon gold potatoes tossed in a creamy dressing with celery and eggs.

German Potato Salad

Yukon gold potatoes, smoked bacon, and red onion tossed in a mustard dressing.

RICE

Harvest Wild Rice Pilaf

With yellow squash and zucchini.

Cilantro Rice

With fresh cilantro and lime juice.

Classic Mexican Red Rice

Seasoned with traditional southwestern seasonings.

Cheesy Zucchini Rice

Zucchini and brown rice tossed in a creamy cheese sauce.

PASTA

Gourmet Macaroni & Cheese

Creamy macaroni and cheese with cavatappi pasta.

Naked Penne

Penne pasta tossed in extra virgin olive oil and fresh herbs.



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CHICKEN, PORK & BEEF

Herb Tenderloin

Beef seasoned with herbs and roasted medium rare. Served with a creamy horseradish sauce.

Grilled Filet

Certified Angus Beef that is hand cut and grilled to perfection. Topped with a garlic thyme butter.

Flank Steak

Grilled flank steak served sliced with a homemade Chimichurri sauce.

Prime Rib

Classic, slow-roasted prime rib served with au jus and creamy horseradish sauce.

Roast Beef

Oven roasted beef served in a rich red wine gravy.

Dano's Beef

Sliced sirloin marinated with Dano's "outrageous" secret marinade.

Fajitas

Grilled southwest steak, chicken and sauteed peppers and onions. Served with flour tortillas, cheese, tomato, cilantro, limes, guacamole, homemade salsa, and corn tortilla chips.

Virginia Ham

Spiral cut Virginia ham with a unique brown sugar glaze.

Bacon Wrapped Pork Loin

Center cut pork loin seasoned and oven roasted with smoked bacon.

Tuscan Champagne Chicken

Seasoned grilled chicken topped with artichoke hearts, capers, sun dried tomatoes, fresh basil, and a creamy champagne lemon sauce.

Chicken Piccata

Traditional pan sauteed, Italian seasoned chicken topped with capers, mushrooms, and a lemon, white wine butter sauce.

Chicken with Roasted Garlic

Oven roasted chicken in a cognac cream reduction. Topped with garlic and fresh herbs.

Chicken Cordon Blue

Boneless chicken breast stuffed with black forest ham, Dijon mustard, Gruyere cheese, and panko bread crumbs.

Chicken Parmesan

Pan sauteed, Italian seasoned chicken topped with homemade marinara sauce and mozzarella cheese.

Firecracker Chicken

Marinated in a sweet chili sauce and finished with a sriracha aioli.

Herb Roasted Chicken

Marinated, grilled chicken topped with oven roasted cherry tomatoes.

Chicken Enchiladas

Traditional enchiladas made with flour tortillas, chicken, and topped with a homemade tomatillo sauce and mozzarella cheese.

Smokehouse Special

Slow-smoked, in house with our unique blend of seasonings. Choice of baby back ribs, brisket, chicken thighs, or boneless chicken breasts.

Boneless Short Ribs

Slow-braised short ribs served in a red wine reduction.

Balsamic Grilled Tenderloin

Sliced beef tenderloin in a balsamic vinegar marinade.



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SEAFOOD

Salmon

Oven roasted or grilled, finished with a mustard herb butter sauce.

Sweet Chili Salmon

Grilled salmon in a sweet chili marinade.

Garlic Butter Baked Salmon

Salmon crusted with garlic and fresh herbs.

Lobster Tails

Cold water lobster tails seasoned, broiled, and basted with butter.

Other fresh fish available upon request

PASTA

Lasagna

Pasta layered with Italian sausage, traditional cheeses, and fresh herbs. Baked with homemade marinara sauce and topped with mozzarella cheese.

Pasta Primavera

Penne pasta and chicken tossed with garden vegetables and a light cream sauce.

Smoked Chicken Pasta

Cavatappi pasta, smoked chicken, asparagus, and sun dried tomatoes tossed in a light cream sauce.

Gourmet Pasta Bar

Penne pasta with homemade marinara sauce, white sauce, and choice of two proteins: meatballs, Italian sausage, chicken, and grilled veggies.

Gourmet Macaroni & Cheese

Cavatappi pasta mixed with cheese and grilled chicken. Topped with fresh tomatoes and a thyme, panko crust.

Also available as a Macaroni & Cheese Bar

Baked Penne & Meatballs

Penne pasta with homemade marinara sauce and meatballs topped with Italian cheeses.

Chicken & Spinach Lasagna

Pasta layered with spinach, oven roasted chicken, Italian cheeses, cream sauce, and fresh herbs.

VEGETARIAN

Pasta Primavera

Penne pasta tossed with garden vegetables and a light cream sauce.

Stuffed Peppers

Bell peppers stuffed with quinoa, black beans, veggies, and herbs. Finished with mozzarella cheese.

Spinach Lasagna

Pasta layered with spinach, Italian cheeses, cream sauce, and fresh herbs.

Gourmet Macaroni & Cheese

Cavatappi pasta mixed with cheese, topped with fresh tomatoes and a thyme panko crust.

Also available with broccoli.