

BUFFET | TABLES OF 6 & UP | \$120++ PER ADULT; \$60++ PER CHILD\*

# INTERACTIVE CHEF STAIONS

## Hand-Carved U.S.D.A. Prime Black Angus Strip Loin

Au Jus, Horseradish Cream, Blue Oven Rolls

#### Fresh Pasta

Creamy Tomato Rigatoni, Shaved Romano Cheese

#### Made-to-Order Omelets

Crumbled Bacon, Ham, Jalapenos, Bell Peppers, Onions, Cheddar, Feta, Spinach, Tomatoes

# Sushi Rolling

Spicy Tuna Rolls, California Rolls, Vegetable Rolls Wasabi, Soy Sauce, Pickled Ginger

# BUFFET FEATURES

#### **Bread Spread**

An Assortment of Locally Fresh Baked Breads and Pastries with Spreads

# Colossal Shrimp Cocktail & Oysters On The Half Shell

Cocktail Sauce, Fresh Lemon, Horseradish, Mignonette

# Nueske's Spiral Cut Ham

Cloves, Brown Sugar, Braised Pineapple

## **Deviled Eggs**

Fingerling Chip, Pickled Shallot, Dill

#### Fresh Fruits and Berries

Cantaloupe, Honeydew, Pineapple, Spring Berries

#### **Grand Charcuterie Display**

Aged Prosciutto, Fennel Salami, Smoking Goose Soppressata, Roquefort, Red Dragon, Aged Cheddar, Puff Pastry Baked Brie Seasonal Pickles, Jams, Nuts, & Olives

#### Thick Cut Applewood Smoked Bacon

Espresso Maple Glaze, Weisenberger Grits

# Spring Vegetable Salad

Mixed Greens, Shaved Carrot, Cucumbers, Radish, Tomatoes, Red Onion, Feta, Farro, Crispy Shallots, Tangy Buttermilk Dressing

#### **Mini Yogurt Parfaits**

Vanilla Bean, House Granola, Berries

**Bananas Foster French Toast** 

Myer's Dark Rum.

Candied Walnuts,

Chantilly Crème

#### **Smoked Salmon Platters**

Cold Smoked Salmon, cucumber, and Radish Salad, Capers, Red Onion, Cream Cheese, Chopped Egg

# Eggs Benedict

English Muffin, Soft Poached Egg, Hollandaise

# Freddie Salad

Bacon, Roma Tomatoes, Ranch

# SIDES

## Jeff Ruby's Baked Macaroni & Cheese

6 Imported Cheeses

# **Early Bird Potato Casserole**

Sausage, Cheddar, Scallions

## **Crispy Fingerling Potatoes**

Chimichurri, Slow Roasted Onions

#### Roasted Carrots

Pistachio Butter, Whipped Ricotta

## **Grilled Asparagus**

Crumbled Parmesan Frico, Lemon

#### French Green Beans

Butter, Garlic, Shallots

#### DESSERTS

**Assorted Tarts** 

Salted Chocolate Chip Cookies **Butter Pie Bites** 

Carrot Cake Cupcakes

Pistachio Cannoli

**Warm Ricotta Donuts** 

## BEVERAGES

# Bloody Mary & Mimosa Bar

Assorted Mixers, Candied Bacon, Pickles, Hot Sauces, and Accoutrements

CLICK HERE TO BOOK YOUR SPOT OR CALL 513.263.2160

Reservations and prepayment required. \*Price does not include service fee or tax.

LUKE ANZANO, EXECUTIVE CHEF