



Esculent

Catering

Buffet Dinner Menu: entrees

All buffet dinners include a mixed greens salad, three (3) dressings, dinner rolls, and three (3) sides.
2 Entrees - \$22 per person. 3 Entrees - \$23 per person. 4 Entrees - \$24 per person. One week notice.
Available as a drop off or on-site setup & service. Additional fees for on-site set up and service.

Entrees

Beef Short Ribs

slow roasted beef / fresh herbs / onions

Beer Braised Brisket

slow roasted beef / belgian style ale / carrots / potatoes

Beef Braciolo

thinly sliced beef / prosciutto / breadcrumbs / cheese / wine infused sauce / add \$2

Stuffed Chicken

herb roasted chicken breast / classic stuffing / fresh herbs / chicken gravy

Chicken Cacciatore

braised organic chicken thigh & leg / red wine & stock / tomatoes / peppers / onions / mushrooms / fresh herbs / tagliatelle

Meat or Vegi Lasagna 🌱

beef & sausage or vegi option / red sauce / italian four cheese blend / spinach / cremini mushrooms

Lemon Pepper Haddock

atlantic haddock / fresh cracked pepper / lemon juice

Bacon Wrapped Scallops

seared u-10 sea scallops / applewood smoked bacon / add \$2

Maple Glazed Salmon

sustainably sourced atlantic salmon / organic maple glaze / add \$2

Stuffed Pork Chop

frenched pork rib chop / classic stuffing / sage pork gravy

Roasted Turkey Breast

slow roasted organic turkey / gravy

Perogies 🌱

handmade / onion & potato / or / chipotle potato & smoked cheddar

Stuffed Cabbage Rolls

creekstone beef / rice / breadcrumbs / cabbage / red sauce

Sweet Potato Enchilada 🌱

roasted sweet potato / black beans / enchilada sauce / vegan cheese blend / avocado / lime / cilantro / green onion

Homemade Ravioli 🌱

4 cheese or beef / traditional red sauce or butter garlic herb / fresh mozzarella / gluten free optional

vegan - 🌱 / vegetarian - 🌿



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Buffet Dinner Menu: sides / desserts / dressings / refreshments

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Most of our options, entrees and sides, can be modified. Give us a call to discuss how we can customize our menu items to your needs.

Sides

smoked gouda mashed potatoes /
potatoes au graten / whipped sweet
potatoes / roasted fingerling potatoes /
rice pilaf / lemon jasmine rice / roasted
butternut squash hash / german cabbage
/ potato salad / coleslaw / baked mac &
cheese / southern bacon greens / pasta
salad / black bean, corn, quinoa salad /
cauliflower rice / fruit salad / roasted
brussels sprouts / fresh vegetable
medley / seasonal soups (add \$2)

Dressings

italian / ranch / chipotle ranch / balsamic
/ french / blue cheese / caesar / honey
mustard / 1000 island

Refreshments: add \$2 per person

coffee / soda / water / iced tea

Tableware is included for all buffet dinners.

Desserts

Chocolate Dipped Cheesecake Balls (add \$5)

choose a coating and a center
coatings: dark chocolate / white chocolate
centers: white cheesecake / strawberry
cheesecake / dark chocolate

Dutz Cream Pies (add \$5)

banana / chocolate / coconut

Lemon Blueberry Squares (add \$3)

buttery rich shortcake / lemon or blueberry
custard / confectioners sugar

Dark Chocolate Espresso Mousse (add \$5)

Dense chocolate mousse / espresso /
handmade whipped cream / chocolate
shavings

Chocolate Covered Strawberries (add \$4)

choose a chocolate and a crumb finish
chocolate: dark / white
crumb: graham cracker / pretzel

Caramel Centered Russian Tea Cakes (add \$3)

light tea cakes / rich caramel center

Drunken Apple Tarts (add \$3)

flakey crisp tarts / rum deglazed apples /
baked pretzel topping