

Sample Menu



This menu is for reference purposes only and may be adjusted based on client request, product availability, and current prices.
Courses are not limited to the items listed below. Clients are encouraged to make personal requests.

Charcuterie Course	<p>Charcuterie Board - uniquely built with specialty items hand selected by the chef. Items are based on availability and may include the following:</p> <ul style="list-style-type: none"> - <i>Soft Cheeses</i> - brie, triple cream, goat cheese, havarti, burrata, cream cheeses, and gorgonzola - <i>Hard Cheeses</i> - manchego, white/orange cheddar, swiss, gouda, gruyere, and parmesan - <i>Cured Meats</i> - prosciutto, salami, ham, chorizo, capicola, soppressata, and summer sausages - <i>Savory Accompaniments</i> - roasted or candied nuts (almonds, pecans, pistachios, cashews, and macadamia), olives, cornichons, house made spicy pickles, whole ground mustard spread, veggies, hot sauces, and jellies - <i>Sweet Accompaniments</i> - chocolate, fruits, berries, jams, & spreads - <i>Variety of Crackers</i> - thin, whole wheat, multigrain, lavash, and rice - <i>Chef Preferences</i> - these are unique items the chef selects during shopping to make your board perfect for your event
Appetizer Course	<ol style="list-style-type: none"> 1. Bacon Wrapped Honey Goat Cheese Stuffed Dates w/Whiskey Glaze 2. Butter Poached Shrimp w/Housemade Cocktail Sauce 3. Smoked Salmon over Lemon Caper Cream Cheese on a Crostini 4. Caprese Skewers with Marinated Mozzarella Balls, Multicolor Tomatoes, Fresh Basil Drizzled with Balsamic Reduction
Cocktail	Branson Sunset - Grilled Lemonade w/Premium Tequila and Whiskey Cherry Juice
Salad Course	<ol style="list-style-type: none"> 1. Strawberry Salad made with Mixed Greens, Pickled Red Onions, Bacon Lardons, Heirloom Grape Tomatoes, Feta Cheese, Strawberries, Blueberries topped with Housemade Strawberry Vinaigrette 2. Blue Cheese Wedge Salad made with iceberg lettuce, topped with housemade blue cheese dressing, bacon lardons, pickled red onions, heirloom grape tomatoes, crumbled blue cheese, and housemade croutons 3. Caesar Salad made with Romaine Lettuce, Housemade Caesar Dressing and Croutons, Bacon Lardons, Heirloom Grape Tomatoes, and Parmesan Cheese
Main Course	<ol style="list-style-type: none"> 1. Seared Bone-in Pork Chop topped with a Blackberry Wine Reduction Sauce with two sides <i>- Add Seafood Stuffing for an additional price per person</i> 2. Seared Beef Filet (approximately 8 oz) topped with Mushroom Wine Reduction Sauce and two sides <i>Substitute Prime Rib Roast with Horseradish Sauce or Ribeye Steak with Blackberry Wine Bone Marrow Blue Cheese Compound Butter for additional price per person</i> 3. Pasta Bar with 3 Seasoned Meats (Chicken, Beef, Sausage), 2 Meatless Housemade Sauces (Marinara and Alfredo), 2 Types of Pasta, and Garlic Cheesy Bread <i>Many clients add shrimp and/or scallops</i>

	<ol style="list-style-type: none"> 4. Grilled Half-Pound Beef Burgers and Specialty Brats (philly steak, mac-n-cheese, ruben, buffalo, and jalapeno cheddar) on Savory Buns with Cheese, Bacon, Fried Eggs, and Condiments (ketchup, mustard, relish, house-made spicy pickles, onions, lettuce, tomatoes, mayonnaise, and sauerkraut) with two sides <i>*Specialty brats depend on availability at the time of the event.</i> 5. BBQ Pulled Pork Served Family Style with Fresh Hawaiian Bread Sliders, Housemade Coleslaw, Spicy Pickles, and Ranch Beans <i>Many clients add Miss Emma's Premium Mac-n-Cheese</i> 6. Taco Bar served with Crunchy Taco Shells, Soft Tortilla Shells, Roasted Pulled Pork, Seasoned Ground Beef, and Grilled Chicken with Various Accompaniments including: Lettuce, Tomato, Cheeses, Lime Creme, Onions, Guacamole, Housemade Salsa, and Chips
<p style="text-align: center;">Sides</p>	<ol style="list-style-type: none"> 1. Garlic Cheesy Mashed Potatoes 2. Potatoes Au-Gratin 3. Roasted Vegetable Medley 4. Grilled Asparagus 5. Brussel Sprouts and Bacon 6. Saffron Rice 7. Miss Emma's Premium Mac-n-Cheese (Six specialty cheeses blended with spices to make a unique flavor poured over Cellentani Noodles) <p style="text-align: center;"><i>Extra sides may be added for additional cost per person</i></p> <p><i>Add Seafood for additional cost per person:</i></p> <ol style="list-style-type: none"> 1. Grilled Shrimp 2. Seared Scallops 3. Butter Poached Lobster with Lemon Caper Beurre Blanc
<p style="text-align: center;">Dessert Course</p>	<ol style="list-style-type: none"> 1. Chocolate Cheesecake topped with Housemade Peanut Butter Whipped Cream 2. Espresso Brownies topped with Housemade Bailey's Whipped Cream 3. Amaretto Cake w/Housemade Vanilla Bean Whipped Cream and Macerated Mixed Berries 4. Pumpkin Spice Brownie Cheesecake with Housemade Pecan Caramel 5. Donut Bread Pudding with Rum Sauce and Vanilla Bean Whipped Cream

Total Cost is Calculated Per Person

This price includes designing a unique menu for your event, shopping at various specialty stores for premium products, cost of products, travel, food preparation prior to your event and during your event, chef served plated meal, and clean-up of kitchen/dining area after your meal.

This price does not include state & local taxes, travel fee (if applicable), or gratuity.

Half of the total cost per person is required to secure the date for your event and is non-refundable 5 days prior to your event. The other half of the cost is due on the day of the event.