

## Special Event Menu for the 2022 season

The following buffet menus are available for \$31.50 per person with a minimum count of 50 guests (please inquire for smaller groups). This price does not include 10% gratuity or 5.3% State and Local Taxes. Children 3 and under are free; children ages 4-12 are \$15.00.

Sauce Catering special event menus include the following for Earlyhouse couples:

### Buffet service to include your choices for the following courses:

One Salad, Two Entrees, Two Sides, Rolls and Butter

A self-service beverage station with iced tea and lemonade will be available from cocktail hour through the dinner service. Ice and cups are included for this station.

Also included will be a skirted dinner buffet with plates, silverware and paper napkins, chafers and serving utensils. Servers are also included, and they will set up and refill the buffet as well as clear tables and remove buffet items after dinner. Please advise in advance if you would like us to assist with your cake cutting at no additional charge.

**Hors D'oeuvres – CHOOSE FOUR appetizers or One Charcuterie Table** (request pricing to add additional appetizer options):

### Charcuterie Table includes:

*A feast for the eyes, the charcuterie table is covered with a colorful, curated collection which may contain, but is not limited to: Variety of meats, cheeses, spreads, dips, fruits, vegetables, crackers, breads, olives, pickles, chocolate. Table size and portions are based upon guest count.*

**Stationary Displays.** *A traditional presentation to suit your guests throughout the cocktail hour.*

**Farmers Market.** *Fresh vegetable crudité and pita served with ranch dip and hummus.*

**Seasonal Fruit Display.** *Light and artful display of fresh fruits.*

**Cheese Display.** *Artful assortment of imported and domestic cheeses, including fruit topped brie, with crackers.*

**Meatballs.** *A classic in a variety of flavors– Hawaiian, Barbeque, Italian, Sweet Chili*  
**Hot Seafood Dip.** *Creamy with a touch of sherry. Served with bread chunks.*

**Spinach Artichoke Dip.** *Served with Crackers and/or Bread.*

**Duo of dips:** *House made Pimiento, Hummus, White Bean, Bacon Horseradish, House Made Chunky Bleu Cheese (served with Chips, Pita, Baguette).*

**Passed Appetizers\*\*.** *Butlered to your guests by our staff.*

**Shrimp and Grits.** *Cheddar grits in a bite-sized bowl, topped with shrimp & creole gravy.*



**Caprese Pipettes.** *Mozzarella, tomatoes & basil, skewered with a balsamic vinaigrette filled pipette.*

**Savory Tartlets.** *Baked with your choice of filling: fig with brie, chicken and herb cream cheese, bruschetta chicken, chicken cordon bleu, BLT, broccoli cheddar, jalapeno popper, or suggest your own creation.*

**Stuffed Mushrooms.** *Our own recipe with sausage, spinach and cheese.*

**Barbeque Chicken Quesadilla.** *Caramelized onions and cheddar.*

**Shrimp Cocktail Shooters.** *Lightly spiced with Old Bay steamed shrimp in mini tumblers with cocktail sauce.*

**Korean Beef with Asian Slaw.** *Shaved beef, sweet slaw in bamboo cones with tongs.*

**Mushrooms Medley.** *Red wine reduction served atop crispy polenta.*

**Mini Ham Biscuits.** *Choice of Radish-Chive Butter, Honey-Dijon, or Spicy Orange-Peach Spread.*

**Feta Avocado Mousse.** *Served atop Cheese Crisp.*

**Mini Cheeseballs.** *Choice of jalapeno-bacon, pimiento, five-cheese with pecans skewered with pretzel.*

**Chicken and Waffles.** *Choice of Sriracha-Honey or Bourbon Maple Drizzle.*

**Stuffed Endive.** *Blue Cheese with walnuts, honey drizzle.*

**Crostinis.** *Sliced baguettes topped with your choice of classic tomato bruschetta, grilled artichoke with white bean hummus, pimento cheese with bacon, creamy gorgonzola with toasted pecans, olive tapenade with crumbled feta, shaved rare beef with horseradish cream.*

**Chicken Satay.** *Coconut curry marinade (or opt for simple brine), served with peanut sauce.*

**Smoked Chicken Cigar.** *Lettuce rolled smoked shredded chicken, match garnish.*

**Ras El Hanout Pork.** *Moroccan spices, shredded pork, naan, dill cream, pickled onion*

**Soup Shooter.** *Southern peanut, lobster bisque, potato leek, butternut squash bisque*

**Smoked Trout.** *Macerated Red Onion and Dill-Caper Cream atop rice cracker*

**Seared Sesame Tuna.** *Served atop Tortilla Chip with Wasabi*

**Chicken Liver Pate.** *Crostini topped w/Bacon Onion Jam*

**Smoked Salmon.** *salmon mousse, fried capers, pickled red onion, cracker.*

*Premium Appetizers – pricing below is in addition to the above-noted pricing.*

**Additional \$2.00 per person each for one or more of the following:**

**Pork Belly Pops Coffee-Rubbed or Bourbon Five Spice**

**Mini Lobster Roll Sliders (lobster salad includes white fish)**

**Pork Asada Street Tacos**

**Smash Burger Sliders**

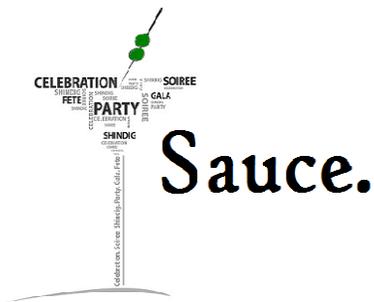
**Braised Short Rib Canape with Cherry Jam**

**Fried Oyster atop Deviled Egg with Sweet and Spicy Drizzle**

**Shaved Kobe with Roasted Cherry Compote atop Gorgonzola Shortbread**

**Add'l \$4/per person each for Baby Crab Cakes with Remoulade**

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## **Salad - choose ONE:**

**House green salad.** *Tomatoes, cucumbers, red onions served with two dressings.*

**Asian salad.** *Mixed greens, mandarin oranges, strawberries, almonds, cucumbers in an Asian vinaigrette.*

**Greek Salad.** *Mixed greens, olives, feta cheese, cucumbers in a Greek vinaigrette.*

**Autumn Salad.** *Mixed greens w. apples, dried cranberries, & candied pecans served w. raspberry vinaigrette or Ranch.*

**Caesar Salad.** *Romaine tossed with Parmesan, cracked pepper and croutons in a Caesar dressing.*

## **Entrees - Choose TWO (add \$5/person each additional choice)**

### **Beef**

**Braised Angus.** *Moist & flavorful. Ask for a red wine infusion for your gravy.*

**Grilled London Broil\*.** *A summertime favorite, marinated tender steak, sliced. Try with Chimichurri, Whiskey Cream, or Hopped Up Hollandaise*

**Beef Kabobs.** *Tender, marinated Beef, skewered and grilled with peppers, onions, & mushrooms on a bed of rice*

**Corned Beef Brisket.** **Roasted with spices.**

**Add \$4/person for Wine-Braised Beef Short Ribs or Veal Osso Bucco**

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### **Poultry**

**Roasted Chicken Breast.** *Marinated Boneless Chicken Breasts Baked and Finished with Butter. Try with our Whiskey Cream Sauce, Marsala*

**Huli Huli Chicken.** *Hawaiian recipe with sweet and savory blend grilled and finished in the oven. Breasts and Thighs unless otherwise requested.*

**Chicken Marsala.** *Classic specialty of chicken breasts & mushrooms in a butter and Marsala wine sauce.*

**Chicken Piccata.** *Italian specialty of chicken breasts & capers in a lemony butter and white wine sauce.*



**Bruschetta Chicken.** *Chicken breast topped with a tomato/basil bruschetta and mozzarella on Alfredo Pasta*

**Chicken & Broccoli Alfredo.** *Beautiful presentation of sautéed chicken breast, tender broccoli & creamy Alfredo.*

**Grilled Chicken with Chipotle Butter Sauce.** *Buttery with lots of spice but not too hot.*

**Roast Turkey.** *Moist turkey breast seasoned with our proprietary poultry blend.*

### **Pork**

**Pulled Pork Barbeque.** *Served with coleslaw as a condiment, and two sauces.*

**Bone-in Pork Chops.** *Mesquite marinated, grilled, then served with a bold seasonal chutney.*

**Herb Crusted Roast Pork Loin.** *Served with a flavorful apple and herb dressing.*

**Grilled and Glazed Pork Tenderloin.** *Tender medallions sliced and served with cider pan sauce.*

**Baked Ham.** *The all-American favorite with brown sugar and Honey-Pale Ale Mustard.*

**Add \$3/person for Braised Osso Bucco**

### **Fish and Seafood**

**Baked Salmon.** *A delightful fresh presentation, choose from chili garlic, Tuscan butter, or lightly seasoned and served with cucumber dill crème fraiche.*

**Grilled Salmon.** *Blackened with Cajun Seasoning. Buttery with a kick.*

**Baked White Fish.** *Breadcrumbs and parmesan, plain, white wine beurre blanc, or lemon cream sauce.*

**Shrimp Scampi.** *Tender shrimp sautéed in butter with garlic and white wine, served with angel hair pasta.*

**Mussels in Garlic, Herbs, & White Wine.** *The classic recipe displayed on a bed of linguine.*

**Add to per person rate for the following:**

*\$2/person Skewered Shrimp- marinated and grilled.*

*\$8/person Crabcake with Red Pepper Remoulade (includes ONE crabcake per person), manned by staff member for service*

*\$2/Scallops in Brown Butter*

*\$9/Crab Stuffed Lemon (includes ONE per person), manned by staff member for service*

### **Pasta**

**Vegetarian Lasagna.** *Mushrooms, zucchini, carrots, and onions with three cheeses and a rich marinara.*

**Classic Lasagna with Meat Sauce.**



# Sauce.

**Spaghetti Bolognese.** *Sauce's house-made specialty. Meaty, rich Bolognese sauce atop spaghetti.*

**Baked Ziti.** *Blend of cheeses, pasta, and marinara topped with mozzarella.*

**Fettuccini Alfredo.** *Chicken and Broccoli in a lovely presentation atop rich alfredo and fettuccini.*

**Cheese Manicotti.** *Garnish of sauce trio: pesto, alfredo, red pepper.*

## **Vegetarian, Vegan, Gluten Free**

**Eggplant Cutlet.** *Stacked with Fresh Marinara, Basil & Mozzarella*

**Pasta Primavera.** *Linguine with Roasted Vegetables in Olive Oil or Butter Sauce w. Parmesan.*

**Baked Caprese Portobello.** *Mozzarella, tomatoes, basil, and balsamic. Vegan and gluten free available.*

## **Taco Bar (No 2<sup>nd</sup> Entrée, Average 2-3 Tacos Per Guest)**

**\$29/Per Adult, \$20/Child 4-12, \$0/Child 3 and Under**

Hard Shells, Soft Flour Tacos, Tortilla Chips

Choose Two "Proteins": Shredded Chicken, Ground Beef, Refried Beans, Chorizo Spiked Pork, Grilled Shrimp, Marinated Mushrooms.

Toppings: Chopped Onions, Lettuce, and Tomato; Salsa; Shredded Cheese; Sour Cream; Jalapenos; Queso Cheese Sauce

Sides Choose from Two: Refried Beans, Jalapeno Chipotle Black Beans, Elote (Mexican Street Corn) Salad, Spanish Rice, Sauteed Peppers and Onions

## **Side Dishes - choose TWO** (add \$3/person each additional choice):

**Creamy REAL Mashed potatoes.** *Our most popular option.*

**Baby Potatoes.** *Roasted baby potatoes with herbs and spices. Ask for a truffle butter finish.*

**Twice Baked Potatoes.** *Filled with creamy potatoes, sour cream, cheese.*

**Baked White or Sweet Potato.** *Toppings on display include butter, bacon, cheddar, and sour cream for white; brown sugar and butter for sweet.*

**Macaroni and Cheese.**

**Creamy Parmesan Risotto**

**Polenta.** *Crispy griddled medallions or creamy with parmesan.*

**Rice.** *Pilaf, cilantro-lime, or Spanish.*



**Roasted Brussel Sprouts.** *Parmesan, Balsamic and Prosciutto*

**Roasted Cauliflower or Garlic Cauliflower “Rice”.** *Savory option for the carb-conscious or gluten free.*

**Grilled Summer Vegetables.** *Squash, zucchini, and onion.*

**Cucumber M lange.** *Mixture of sliced cucumbers, tomatoes, red onion with a light vinaigrette.*

**Braised Cabbage.** *Butter and beer.*

**Caprese Display.** *Mozzarella, tomatoes, and basil drizzled with balsamic vinegar.*

**Country Style Green Beans.** *Slow cooked with bacon or ham and our house blend of spices.*

**Classic Pasta Salad.** *Greek also available with cucumbers, tiny tomatoes, feta and olives in Greek Dressing.*

**Fresh Fruit Salad.** *Light honey-citrus dressing.*

**Asparagus.** *Poached with lemon drizzle or lightly grilled.*

**Green Beans.** *Served country style with chicken stock and bacon or German style, sauteed with butter and bacon.*

**Green Bean Casserole.** *Topped with fried onions.*

**Elote.** *Street corn salad. Creamy, cotija, cilantro.*

**Chili Dusted Carrots.** *Butter-roasted with chili spice.*

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