

PLATED, FAMILY-STYLE , & BUFFET MENUS

BREAD

Choose one.

Artisan Bread Basket w/ Butter
Cornbread Muffins
Buttermilk Biscuits

SALAD

Choose one.

Garden Salad GF
Vegetable Harvest Salad GF
Classic Caesar Salad
Grilled Caesar Salad P
Grilled Radicchio & Endive Salad P GF
Lemon-Tahini or Apple Kale Salad GF

ENTRÉE

BEEF & LAMB

Choose two, plus one Vegetarian/Vegan.

Cranberry Balsamic Flank Steak over Charred Onions GF
Smoked Brisket w/ Pan Sauce GF
Harissa or Red Wine Short Rib GF
Filet w/ Horseradish Sauce P GF
Herb Grilled Hanger Steak w/ Compound Butter P GF
Lamb Lollipops w/ Mint Chimichurri P GF
Flank Steak Au Poivre

CHICKEN

Thyme Grilled Airline Chicken w/ Lemon Sauce GF
Citrus Airline Chicken w/ Chimichurri Sauce GF
Greek Airline Chicken

FISH

Crab Cake w/ Remoulade
Parmesan Crusted Salmon GF
Herb Grilled Salmon w/ Charred Onion Vinaigrette GF
Pan Seared Halibut w/ Beurre Blanc & Fried Capers P GF

VEGETARIAN + VEGAN

Pasta Primavera à la Vodka
Seasonal Arancini w/ Tomato Coulis V
Grilled Portobello over Seasonal Quinoa GF
Creamy Cashew Pesto Pasta w/ Roasted Vegetables V
Bulgogi 'Meatballs' V
Sweet Potato Quinoa Cakes w/ Charred Onion Vinaigrette GF

STARCHES

Choose one.

Seasonal Wild Rice Pilaf GF
Roasted Potatoes w/ Peppers & Onions GF
Parmesan Truffled Orzo w/ Kale
Seasonal Roasted Root Vegetables GF
Mashed Yukon Gold Potatoes GF
Four Cheese Macaroni
Herb Roasted Fingerling Potatoes GF

VEGETABLES

Choose one.

Mediterranean Vegetables GF
Roasted or Honey Browned Carrots GF
Tuscan Vegetables GF
Roasted Broccolini w/ Lemon & Garlic GF
Coconut Creamed Kale GF V
Harissa Roasted Cauliflower GF V
Butter Roasted Baby Vegetables GF
Sautéed Green Beans GF

*Depending on seasonal availability.
P = Plated or Family Style Only



HORS D'OEUVRES

VEGAN

- Vegan Bulgogi Meatballs Y
- Vegan Chipotle Meatballs Y
- Pesto Cashew Creme Stuffed Tinker Bell Peppers GF Y
- Harissa Nut Stuffed Dates GF Y
- Grilled & Chilled Veggie Skewers w/ Chimichurri GF Y
- Mini Avocado Toast w/ Pickled Veggies Y
- Cucumber Salad & Hummus on Naan Y
- Vegetable Lumpia w/ Sweet Chili Y
- Seasonal Arancini w/ Tomato Coulis Y
- Seasonal Bruschetta Y
- Mini Avocado & Plantain Bites w/ Fresno Cucumber Mignonette GF Y

VEGETARIAN

- Caprese Bites w/ Pesto Vinaigrette GF
- Fig Tartlets w/ Goat Cheese & Candied Walnut
- Caramelized Onion & Swiss Tartlets
- Mac & Cheese Bites w/ Sun Dried Tomato Pesto
- Herb Goat Cheese Stuffed Tinker Bell Peppers GF
- Dolmas w/ Lemon Aioli GF
- Celery Root Waldorf Salad in Endive Cup GF
- Bloody Mary Deviled Eggs GF
- Mini Cheddar & Chive Biscuits
- Pear & Goat Cheese Crostini
- Mini Grilled Cheese & Tomato Soup

SEAFOOD

- Mini Backfn Crabcakes w/ Remoulade
- Grilled & Chilled Curried Shrimp w/ Chimichurri GF
- Coconut Shrimp Skewer w/ Orange Sweet Chili
- Shrimp & Plantain Bites w/ Fresno Cucumber Mignonette GF
- Smoked Salmon Truffles
- Lobster Salad Brioche Bites
- Smoked Salmon Mousse w/ Caviar on Everything Bagel Chip
- Ceviche Cups
- Mini New England Lobster Rolls
- Jumbo Shrimp Cocktail GF

MEAT

- Bourbon Chicken Skewers GF
- Tandoori Chicken Skewers w/ Tzatziki GF
- Chicken Potstickers
- Antipasto Skewers GF
- Chorizo Stuffed Bacon Wrapped Dates GF
- Prosciutto-Melon Bites GF
- Gyro Meatballs w/ Tzatziki
- Lamb Lollipops w/ Mint Chimichurri GF
- Tuscan Beef Crostini
- Beef Tenderloin Skewers w/ Chimichurri GF
- Beef Tenderloin Crostini
- Ham & Cheddar Drop Biscuits
- Twice Baked Potato Bites GF
- Chocolate Covered Candied Bacon GF
- Assorted Empanadas
- Braised Pork Belly Bao Buns
- Chipotle Beef Meatballs
- Honey Mustard Pork Belly Bites GF



FOOD STATIONS

INTERACTIVE STATIONS

Guacamole
Grilled Cheese
Poke Bowl
Burrito Bowl
Grazing Table
Tomatillo Chicken Nachos
Spud Bar: Mashed or Baked Potato
Sweet Home Chicago
Mac n Cheese
Flatbreads
Bavarian Pretzel Wall
Salad
Chili
Soup & Bread Bowls
Tacos

CARVING STATIONS

Slow Roasted Porchetta
Filet of Beef Tenderloin
Whole Roasted Brisket
Herb Roasted Turkey Breast






LATE NIGHT BITES

Mini Chicago Hot Dogs
Fried Rice & Potstickers
Trio of Popcorn
Chicken Tenders
Pretzel Bites w/ Chipotle Aioli
Bistro Mac & Pimiento Cheese Boxes
Fried Rice Boxes w/ Potstickers

SLIDERS

Cheeseburger w/ *garlic aioli, caramelized onion, & cheddar*
Impossible Vegan w/ *vegan cheese on pretzel roll*
Reuben w/ *thin sliced corned beef, house dressing, & sauerkraut on rye roll*
BBQ Pork or Chicken w/ *fried onion strings*

SWEETS

Bananas Foster Pudding Parfaits
Lemon Meringue or Key Lime Tarts
Flourless Chocolate Cake 
Brownies: Caramel, Cheesecake, Chocolate
Mini Cream Puffs
Chocolate Mousse Cups 
Mini Tarts & Pies
Panna Cotta Tarts w/ Brandied Cherries & Pistachios
Dark Chocolate Covered Strawberries 
Pecan Bars
Individual Pies: Blueberry, Pecan, or Apple
Seasonal Cake Pops & Cupcakes
Dark Chocolate Berry Cups  

DESSERT STATIONS

S'mores Bar
Ice Cream Sundae Bar
Caramel Apple Bar
Sweet Feast Table
Root Beer Floats



BAR SERVICES

FEATURED CRAFT COCKTAILS

Available as a signature drink.

Bloody Mary House made Bloody Mary Mix. Vodka.

Seasonal Mojito Rum. Mint. Seasonal fruit.

Elderflower Fizz Gin. Elderflower. Passionfruit.

Old Fashioned Bourbon. Bitters. Orange swath.

Paloma Tequila. Grapefruit. Bitters.

Pimm's Cup Pimm's. Cucumber. Fruit.

Vanilla & Fig Gin & Tonic House made Vanilla/Fig. Gin. Lemon.

Whiskey Mule Jameson. Lime. Ginger beer.

Espresso Martini Espresso. Vodka. Half & Half.

Winter Sangria Red Wine. Seasonal Fruit. Warm Spices.

BEVERAGE SERVICES

FULL BAR PACKAGES *We provide it all!*

Beer & Wine (Includes soft drinks & water)

NF Signature Liquor Bar (Includes soft drinks & water)

BYO PACKAGES *You provide the alcohol, we provide the rest!*

BYOB Beer & Wine Package

BYOB Mixer Package

NON ALCOHOLIC

Coffee & Tea Service

Fruit & Herb Infused Water Station

Hot Cocoa Station

Hot Apple Cider

Mocktails

Mimosa or Bloody Mary Bar *Mixers Only*



BREAKFAST & BRUNCH

Morning Jam Pancake Bar
Bagel & Lox Board
Mini Assorted Quiche Bites
Southern Biscuits & Gravy Station
Chef Omelet Station
Fresh Fruit Skewers GF V
Fresh Fruit Board GF V
Assorted Mini Frittatas
Bagel & Cream Cheese Board
Avocado Toast Board
Crème Brûlée French Toast Muffins
Continental Pastry Board

**More options available on our Drop-Off Menu*

MINI ASSORTED TEA SANDWICHES

Egg Salad on Marble Rye
Salmon Mousse on Pumpernickel
Curried Chicken Salad on Croissant
Cucumber Benedictine

BRUNCH BEVERAGES

Bloody Mary Bar
Mimosa Bar
House Blended Smoothies

