

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
- Strawberry Caprese Salad GF
- Summer Berry 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

SEAFOOD

- 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
- Lemon Picatta Shrimp 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
- Toasted Orzo

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
- Asparagus (Butter Poached or Grilled) GF

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



HORS D'OEUVRES

VEGAN

HOT

- Vegan Bulgogi Meatballs GF V
- Vegan Chipotle Meatballs GF V
- Vegan Italian Meatballs GF V
- Harissa Nut Stuffed Dates GF V
- Vegetable Lumpia w/ Sweet Chili GF V
- Seasonal Arancini w/ Tomato Coulis GF V

COLD

- Pesto Cashew Creme Stuffed Tinker Bell Peppers GF V
- Grilled & Chilled Veggie Skewers w/ Chimichurri GF V
- Mini Avocado Toast w/ Pickled Veggies GF V
- Cucumber Salad & Hummus on Naan GF V
- Seasonal Bruschetta GF V
- Mini Avocado & Plantain Bites w/ Fresno Cucumber Mignonette GF V
- Pressed Watermelon Bites w/ Cashew Crema GF V

VEGETARIAN

- Mac & Cheese Bites w/ Sun Dried Tomato Pesto
- Mini Grilled Cheese & Tomato Soup

- Caprese Bites w/ Pesto Vinaigrette GF
- Fig Tartlets w/ Goat Cheese & Candied Walnut
- Swiss Raclette Onion Tarts
- Pear & Goat Cheese Crostini
- 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

SEAFOOD

- Mini Backfin Crabcakes w/ Remoulade
- Coconut Shrimp Skewer w/ Orange Sweet Chili

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

MEAT

- Chicken Potstickers
- Twice Baked Potato Bites GF
- Gyro Meatballs w/ Tzatziki
- Lamb Lollipops w/ Mint Chimichurri GF
- Assorted Empanadas
- Braised Pork Belly Bao Buns
- Chipotle Beef Meatballs
- Honey Mustard Pork Belly Bites GF
- Italian Beef Meatballs
- Tiki Masala GF
- Chicken Pastor Pintxo GF
- Ginger Beef Satay
- Italian Meatball w/ Ricotta
- Chorizo Stuffed Bacon Wrapped Dates GF

- Bourbon Chicken Skewers GF
- Tandoori Chicken Skewers w/ Tzatziki GF
- Ham & Cheddar Drop Biscuits
- Antipasto Skewers GF
- Chocolate Covered Candied Bacon GF
- Prosciutto-Melon Bites GF
- Tuscan Beef Crostini
- Beef Tenderloin Skewers w/ Chimichurri GF
- Beef Tenderloin Crostini



FOOD STATIONS

INTERACTIVE STATIONS

Guacamole
Grilled Cheese
Poke Bowl
Burrito Bowl
Grazing Table
Nachos: Barbacoa Beef | Tomatillo Chicken | Pork Carnitas
Spud Bar: Mashed or Baked Potato
Sweet Home Chicago
Mac n Cheese
Pasta alla Ruota (Cheese Wheel Pasta)
Flatbreads
Bavarian Pretzel Wall
BYO Salad Bar
Chili
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

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
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 Vodka, House made Bloody Mary Mix.

Seasonal Mojito Rum, Mint, Seasonal fruit.

Elderflower Fizz Gin, Elderflower, Passionfruit.

Old Fashioned Bourbon, Bitters, Orange swath.

Spicy Jalapeño Paloma Tequila, Grapefruit, Bitters.

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

Cucumber Gin & Tonic Gin, Cucumber, Lime.

Whiskey Mule Jameson, Lime, Ginger beer.

Mandarin Gin Sparkler Gin, Mandarin Orange, Mint.

Espresso Martini Vodka, Espresso, Half & Half.

Sangria Red Wine, Seasonal Fruit.

BEVERAGE SERVICES

FULL BAR PACKAGES *We provide it all!*

Beer, Wine & Hard Seltzer (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

Cold Brew Station

Non-Alcoholic Beer

Mocktails

Mimosa or Bloody Mary Bar *Mixers Only*

Barista Espresso Bar *(Limited Availability)*



BREAKFAST & BRUNCH

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

**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

