

BLEND

YOUR STORY THROUGH FOOD

WELCOME DINNER MENU

PRICING

WELCOME DINNER PACKAGE

\$2,500.00 full service catering minimum

all prices are per person

include: food, 18% gratuity, staffing, + non-alcoholic drink station

disposable plates, napkins + silverware

WELCOME BUFFET OPTIONS: \$45.00 PER PERSON

ADDITIONAL OPTIONS

PASSED APPETIZERS: \$4 - \$8

per person per appetizer

STATIONED APPETIZERS: \$5 - \$18

per person

please see appetizer menu for complete list of available selections

mini desserts: please see dessert menu for complete list of available selections

WELCOME DINNER MENU

SOUTHERN BBQ

buttermilk fried chicken *or* north carolina pulled pork

vegetarian: buttermilk fried maitake mushrooms

buttermilk coleslaw + spicy baked beans

choice of: watermelon salad (seasonal) *or* garden salad

Cornbread + honey butter

BEEF STEW

vegetarian: vegetable stew

carrots + potatoes + peas + onion

cornbread + honey butter

BEEF + PORK LASAGNA

vegetarian: mushroom + white bean lasagna

garden salad with italian vinaigrette

roll assortment + butter

HOT HOAGIE STATION

choice of two: meatballs, chicken parmesan, *or* fried eggplant

marinara + shredded mozzarella +

pickled peppers (sweet + hot) + onions

greek salad: romaine, tomato, cucumber, red onion, feta, olives, + citrus vinaigrette

CHICKEN POT PIE + PUFF PASTRY CRUST

vegetarian: vegetable pot pie + puff pastry crust

caesar salad

BEEF SHEPHERD'S PIE

vegetarian: mushroom shepherd's pie

garlic bread

seasonal garden salad

KOREAN GRILLED STEAK

vegetarian: korean grilled tofu

korean pickle assortment

kimchi fried rice

charred broccoli

HAWAIIAN

choose two: mochiko chicken + pineapple + sesame seeds or

braised pork + cabbage or

vegetarian: hawaiian grilled tofu

coconut rice

sesame + cucumber slaw

sweet rolls + butter



TACO BAR

corn tortillas with choice of two meats: carnitas, pork verde, chipotle chicken, verde chicken, carne asada, ancho braised beef, or vegetarian succotash: corn + mushroom + poblano

salsas assortment

chips

guacamole

queso fresco

onion + cilantro

lime wedges

lime crema

refried black beans *and/or* spanish rice

romaine salad + cherry tomato + cucumber + avocado + red

onion + cilantro lime vinaigrette + pepitas seeds

CHICKEN CACCIATORE

vegetarian: mushroom + paneer cacciatore

cheesy polenta

caesar salad

garlic bread

MEDITERRANEAN

shawarma spiced chicken thigh or lamb kefta kebab

vegetarian: falafel

hummus + babaganoush + tzatziki + zhug + pickled cabbage

grilled pita

citrus + herb couscous

israeli salad: cucumbers, tomatoes, red onion, radish, jalapeno with sumac vinaigrette

CARIBBEAN

choice of cuban style pulled pork or cuban garlic + lime steak

+ caramelized onions or grilled jerk chicken thigh or

vegetarian: jerk spiced mushrooms

black beans

fried sweet plantains

white rice

avocado salad + red onion + citrus + cilantro

lime dressing



PASTA BEEF + PORK BOLOGNESE WITH PARMESAN

vegetarian: penne pasta with cherry tomatoes, basil, + garlic

caesar salad

garlic bread

GRILLED SAUSAGES

assorted grilled sausages

vegetarian: grilled tofu + mushrooms

caramelized peppers + onions

pickled red cabbage + whole grain mustard + sauerkraut

salad: mixed greens, apples, pecans, white cheddar, red onion, cider vinaigrette

CHILI BAR

choice of chili: traditional beef chili or turkey-white bean-rosemary-lemon

vegetarian: mushroom, bean + lentil chili

toppings: red onion, scallion, cheddar, and/or sour cream

cornbread

garden salad

PORCHETTA SPICED PORK

vegetarian: porchetta spiced tofu, paneer, or cauliflower steak

stewed italian white beans, lemon, herbs, fennel

mixed greens, grapes, red onion, pistachio, pecorino, + sherry vinaigrette

BUILD YOUR OWN SALAD BAR

mixed greens, romaine, chickpeas, red onion, tomato, avocado, feta, apples, grated parmesan, croutons, + sunflower seeds

with white balsamic vinaigrette + ranch dressing

choice of: grilled chicken breasts, grilled shrimp, grilled tofu, or paneer
garlic bread

BLACK GARLIC GRILL

choice of: black garlic rubbed + grilled flank steak or tri tip with chimichurri

vegetarian: black garlic rubbed + grilled trumpet mushrooms with chimichurri

crispy potatoes

choice of: grilled asparagus or sautéed green beans

garden salad

BBQ BONELESS SKINLESS CHICKEN

vegetarian: bbq spiced paneer, tofu, or grilled summer squash

mac + cheese

coleslaw + fresh fruit

PENNE PASTA

choice of: penne pasta with pesto cream sauce + grilled chicken or penne with chicken, tomato, artichoke, basil, garlic, chili flakes + kalamata olives

vegetarian: pastas without the chicken, add mushrooms

garden salad

fresh fruit

GRILLED CHEESE + TOMATO SOUP

sourdough bread + cheddar-gruyere-fontina cheeses

roasted tomato + garlic soup

garden salad

fresh fruit

BRIOCHE BURGER BAR

choose 2 burger options: grilled beef patty, turkey, or grilled portabella

toppings: cheddar, bbq sauce, sliced red onion, lettuce, tomatoes, ketchup, mayo, and/or mustard

choose 1 side: kettle chips, watermelon salad (seasonal), or garden salad

BAO BUN STATION

choose 2 meats: soy glazed pork belly, pork shoulder, or beef short rib

vegetarian: oyster mushrooms

toppings: pickled daikon + carrot, hoisin, mint, cilantro, thai basil, sriracha, crispy onions, pickled cucumber, sesame seeds, and/or scallions

sides + buns: steamed bao buns + sticky rice or asian green beans

BUILD YOUR OWN POKE BOWL

warm sushi rice

choice of: ahi tuna, yuzu ponzu, asian pear, avocado or ahi tuna, gochujang mayo, tobiko, avocado, asian pear

toppings: maui sweet onion, wonton strips, edamame, wakame salad, sesame seeds

