CATERING & EVENTS

MENU

BY SHADY ELMS KITCHEN



















made for mornings, milestones, and everything in between

From our kitchen to your gathering, our heart is in helping you host with warmth and ease.

Our **Catering and Events Menu** features a selection of **fresh buffet options** at our location or yours, with the ability to add appetizers, desserts, and beverages to fit your vision. To complete the experience, we also offer full coffee and floral services handcrafted for your event.

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gather here

ON-SITE EVENTS

From intimate gatherings to grand celebrations,
we have beautiful spaces to welcome your guests.

FIND THE PERFECT SPACE



AT SHADY ELMS KITCHEN

FLOWER CAFE

up to 40 guests

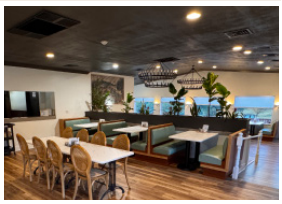




DINING ROOM

up to 80 guests







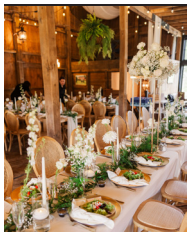
AT SHADY ELMS FARM



BARN

60-250 guests

ADDITIONAL VENUE FEE





NOT HOSTING HERE?

beyond the elms

CATERING

Whether you're hosting at home or somewhere special,
we'll bring the flavor and hospitality of Shady Elms Kitchen to you.

PICKUP is available at no additional cost.
Only the 6% State Sales Tax

DROP OFF is available for an additional fee.
Delivery fee + 6% State Sales Tax

FULL SERVICE is available for an additional fee.
Service fee + 6% State Sales Tax

WHY CHOOSE SHADY ELMS?

- Family Owned & Operated
- Fresh, House-Made Menus
- Flexible Event Spaces
- In-House Florals
- Espresso Bar Available
- Experienced Event Staff
- BYOB
- Customized Planning

Beverages must be ordered for your full adult guest count

Sweet tea, Lemonade, Regular and Decaf Coffee are included with each menu purchased and served in the Flower Cafe or the Dining Room at Shady Elms Kitchen as well as The Barn at Shady Elms Farm.

The above beverages are not included for beyond the elms catering options.

BEVERAGE ENHANCEMENT OPTIONS

THE COFFEE BAR

espresso dinks

$280 + $3.95/person over 40

Coffee option for events in the Flower Cafe or Dining Room at Shady Elms Kitchen:

The full service espresso bar includes the following beverage list:

Espresso, Latte, Cappuccino, Mocha, Caramel Macchiato, Chai Tea, Steamer, and Hot Chocolate

A full line of flavors by Torani® are provided for your enjoyment.

THE MOBILE ESPRESSO BAR

by cream n sugar coffee bar

$360 + $3.95/person over 50

Perfect for events away from Shady Elms Kitchen:

The full service mobile espresso bar includes the following beverage list:

Espresso, Latte, Cappuccino, Mocha, Caramel Macchiato, Steamer, and Hot Chocolate

A full line of flavors by Torani® are provided for your enjoyment.

HOT CHOCOLATE BAR

gourmet chocolates

$200 + $3.95/person over 40

Option available for all events locations:

Dark and White Hot Chocolates

Whipped Cream, Marshmallows, Peppermint Sticks, Chopped Andes Mints, Mini M&M's, Caramel Sauce, Chocolate Sauce, Graham Cracker Crumbs, Strawberry Syrup, Toffee Bits, Crushed Oreos

GOURMET SALAD & RICE BAR

the cafe special

Two Entrees, Many Toppings and Two Service Styles $26.95/person

plus 6% tax and 20% service charge

FRESH FRUIT BOARD

An Assortment of Fresh Fruits and Berries Attractively Displayed

BUILD YOUR OWN SWEET DIXIE OR SALMON BOWL

SWEET DIXIE CHICKEN

Grilled chicken breast marinated in our house teriyaki with a grilled pineapple slice

SALAD STYLE: served with crisp garden greens, mandarin oranges, cucumbers & tomatoes

RICE STYLE: served with rice, roasted vegetables, mandarin oranges, cucumbers & tomatoes

GRILLED SALMON

A 6 oz. salmon fillet

SALAD STYLE: served with crisp garden greens, seasonal roasted vegetables, candied pecans, cranberries, micro-greens, and balsamic vinaigrette

RICE STYLE: served with rice, roasted vegetables, micro-greens and finished with lemon aioli

*Pairs beautifully with the Miniature Crab Cakes with Remoulade Sauce, the Brie and Sour Cherry Jam in Puff Pastry and/or Assorted Crostini Passed Hors D'oeuvres with the Chocolate Mousse for dessert.

A full list of appetizer, dessert, and beverage enhancements are available on the last page

*ADDITIONAL COSTS FOR APPS AND DESSERTS FOUND ON THE LAST PAGE

THE TACO BAR
premium buffet

Four Entrees, Many Toppings and Two Sides $25.95/person

plus 6% tax and 20% service charge

GARDEN SALAD BOWL

Mixed Greens with Tomatoes, Cucumbers, Cheddar Cheese,
Ranch and Farm Vinaigrette

BUILD YOUR OWN MEXICAN BAR

Corn and Flour Tortillas • Taco Shells • Tortilla Chips
Ground Beef, Shredded Chicken, Shrimp, Roasted Vegetables
Queso, Cheddar Cheese, Lettuce, Tomatoes, Black Olives, Guacamole, Red Salsa,
Corn Salsa, Green Salsa, Fajita Vegetables,

CHICKEN ENCHILADAS
MEXICAN RICE
REFRIED BEANS

Pairs beautifully with the Tequila Lime Grilled Shrimp Shooters
The Fresh Fruit Platter,
and the Fresh Berry Pavlova for dessert.

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THE PASTA BAR

premium buffet

Choice of One Entree and Two Sides $21.95/person
Choice of Two Entrees and Two Sides $26.95/person
Choice of Three Entrees and Two Sides $31.95/person

plus 6% tax and 20% service charge

Choice of Salad:

CAESAR SALAD
Greens, croutons, shredded parmesan cheese, and ceasar

GARDEN SALAD BOWL
Mixed Greens with Tomatoes, Cucumbers, Cheddar Cheese, Ranch and Farm Vinaigrette

Garlic Breadsticks

MEAT AND CHEESE LASAGNA
House-Made with Beef, Sausage, and Three Cheeses

PENNE WITH HOUSE-MADE MEATBALLS
House-Made meatballs and Marinara Sauce

CHICKEN PARMESAN
Boneless Chicken Breast Tenders Breaded and Fried with Marinara Sauce, Mozzarella, and Parmesan Cheeses

VEGETARIAN LASAGNA ALFREDO
House-Made with Roasted Zucchini, Squash, Red Pepper, Carrots and Mushrooms, Alfredo Sauce, Ricotta and Mozzarella Cheeses

CHICKEN PARMESAN ALFREDO
Boneless Chicken Breast Tenders Breaded and Fried Atop Penne Alfredo, All Topped with Mozzarella Cheese

PENNE PRIMAVERA
Penne Pasta, Tossed with Seasonal Vegetables, Fresh Herbs in an Alfredo Garlic Sauce

ROASTED SEASONAL VEGETABLES
GARLIC BUTTERED GREEN BEANS
PENNE WITH MARINARA
PENNE WITH ALFREDO

*Pairs beautifully with the Sausage Stuffed Mushrooms and Assorted Crostini Passed Hors d'oeuvres, The Assorted Cheese Board display, and the Cappuccino Creme Brulee for dessert.

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THE BBQ BAR
premium buffet

Choice of One Entree and Two Sides $24.95/person
Choice of Two Entrees and Two Sides $29.95/person
Choice of Three Entrees and Two Sides $34.95/person

plus 6% tax and 20% service charge

GARDEN SALAD BOWL

Mixed Greens with Tomatoes, Cucumbers, Cheddar Cheese,
Ranch and Farm Vinaigrette

Slider Buns

PULLED PORK

Slow-Cooked and Sauced with Our Sweet and Spicy BBQ Sauce

BBQ BONELESS CHICKEN BREASTS

A Boneless Breast, Grilled and Served with BBQ Sauce

BABY BACK RIBS

(4 Bones per person)

BOURBON BBQ GLAZED PORK MEDALLIONS

Tender Pork Tenderloin Medallions, Bourbon BBQ

Cole Slaw
Buttered Green Beans
Cheddar Mac and Cheese
Roasted Redskin Potatoes

*Pairs beautifully with the Buffalo Chicken Wontons and the Asian Pork Meatball Passed Hors d'oeuvres, The Fresh Fruit Platter display, and the Belgian Chocolate Mousse Cake for dessert.

A full list of appetizer, dessert, and beverage enhancements are available on the last page

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THE HARVEST BAR

premium buffet

Choice of One Entree and Two Sides $24.95/person
Choice of Two Entrees and Two Sides $29.95/person
Choice of Three Entrees and Two Sides $34.95/person

plus 6% tax and 20% service charge

GARDEN SALAD BOWL

Mixed Greens with Tomatoes, Cucumbers, Cheddar Cheese,
Ranch and Farm Vinaigrette

FRESH BISCUITS WITH HOUSE MADE LOCAL HONEY BUTTER

CHICKEN MARSALA

Boneless Chicken Breast with Marsala Wine & Mushrooms

CHICKEN PICCATA

Boneless Chicken Breast with Capers, Artichokes, Blistered Grape Tomatoes, in a light Lemon Sauce

HICKORY CHICKEN

Boneless Chicken Breast with Tart Apples, in a Bourbon Maple Cream Reduction

ROSEMARY GARLIC PORK TENDERLOIN

Roasted with Garlic, Rosemary & Sea Salt

COFFEE PORK RIBEYE

Boneless Pork Rib-eye Crusted with a Coffee Rub Seasoning Blend

BLACKENED CHICKEN PASTA

Penne with Cajun Cream Sauce, Blackened Chicken Tenders, Broccoli, and Tomato

COD ENGLISH STYLE

Baked with Buttered Breadcrumbs, Served with Tartar Sauce

GINGER SCALLION SALMON

Grilled Salmon Finished with a Ginger Scallion Teriyaki Glaze

VEGETARIAN LASAGNA ALFREDO

House-Made with Roasted Zucchini, Squash, Red Pepper, Carrots and Mushroom, Alfredo Sauce, Ricotta and Mozzarella Cheeses

HERB ROASTED REDSKIN POTATOES
GARLIC CHIVE MASHED POTATOES
BUTTERED GREEN BEANS
RICE PILAF

*Pairs beautifully with the Goat Cheese and Raspberry Puff Pastry, Stuffed Mushrooms, and Asian Pork Meatball Passed Hors d'oeuvres, The Assorted Cheese Board, and the New York Style Cheesecake with Berries for dessert.

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BRUNCH

premium buffet

$23.95/person

plus 6% tax and 20% service charge

GARDEN SALAD BOWL or FRESH FRUIT

FRESH BISCUITS WITH HOUSE MADE LOCAL HONEY BUTTER

CHOICE OF ONE EGG DISH

Scrambled Eggs

Vegetable Quiche — broccoli, mushrooms, blistered tomatoes & Swiss cheese

Ham & Swiss Quiche — diced ham, caramelized onions & Swiss cheese

CHOICE OF TWO MEATS

Bacon

Breakfast Sausage Links

Sliced Ham

CHOICE OF ONE ENTREE

Blueberry Cinnamon French Toast Casserole

Chicken & Waffles — deep-fried chicken tender chunks with waffles, honey & maple syrup

Waffles — served with a variety of fresh toppings and drizzles

Chicken & Biscuits served with sausage gravy

CHOICE OF ONE POTATO

Home Fries

Potatoes Baked in a Cheesy Sauce

Sweet Potatoes Home Fries

Brunch Enhancements

Assorted Quiche Squares — Lorraine, bacon, caramelized onion & Swiss, vegetable, shrimp - $30/dozen

Assorted Miniature Sandwiches — chicken salad, turkey & avocado, egg salad - $24/dozen

Fresh Fruit Skewer - $30/dozen

Orange Juice - $3/person

Biscuits & Sausage Gravy - $3/person

Assorted Mini Danish - $4/person

Chef Served Upgrades

Custom Omelet Station — 50-person minimum, chef-attended up to 90 minutes; guests choose fillings including ham, bacon, sausage, cheddar, Swiss, feta, spinach, tomato, caramelized onions, sautéed mushrooms, red bell peppers, broccoli & salsa - $7/person

Chef-Carved Bone-In Ham — served up to 90 minutes - $220/ham

Appetizers and Desserts must be ordered for your full adult guest count

TABLE APPETIZERS

Fresh Fruit Platter per person $6
An Assortment of Fresh Fruits and Berries Attractively Displayed

Fresh Vegetable Crudité Platter and Dip per person $5
An Arrangement of Fresh Raw Vegetables with Ranch Dip

Assorted Cheese Boards and Dips with Crackers per person $6
Domestic and Imported Cheeses, Hummus, Tzatziki Dip

PASSED HORS D'OEUVRES

Shrimp Shooters per person $6
Jumbo Poached and Chilled Shrimp with Cocktail Sauce in a Mini Shot Glass

Tequila Lime Grilled Shrimp Shooters per person $6
with Avocado Cocktail Sauce in a Mini Shot Glass

Coconut Chicken Bites with Spicy Orange Marmalade per person $3

Miniature Crab Cakes with Remoulade Sauce per person $6

Buffalo Chicken Wontons per person $3

BBQ Meatballs per person $3

Brie and Sour Cherry Jam in Puff Pastry per person $3

Goat Cheese and Raspberry in Puff Pastry per person $3

Asian Pork Meatballs - Spicy Plum Sauce per person $3

Gruyere Mushroom Bites – Puff Pastry per person $3

Zucchini Cheese Bites with Marinara Sauce per person $3

Chicken Satay Skewers – Thai Peanut Sauce per person $3

Tuna Tartare on Crispy Rice with Wasabi per person $3

Buffalo Cauliflower Bites with Celery and Blue Cheese per person $3

Assorted Miniature Quiche per person $3

Spanakopita per person $3
Phyllo Pastry Filled with Feta Cheese and Spinach, Served with Greek Style Tzatziki Sauce

Assorted Crostini per person $6
Beef with Herbed Cream Cheese, Smoked Salmon and Cucumber, Tomato Mozzarella
Bruschetta and Strawberry Goat Cheese with Balsamic Glaze

Sausage Stuffed Mushrooms – Italian Sausage and Mozzarella Cheese per person $3

Vegetarian or Vegan Stuffed Mushrooms per person $3

DESSERTS

Belgian Chocolate Mousse Cake per person $6

Chocolate Mousse per person $5

Cappuccino Crème Brulee per person $6

Fresh Berry Pavlova per person $6

New York Style Cheesecake with Berries per person $9

Appetizer, Dessert & Beverage Enhancements
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