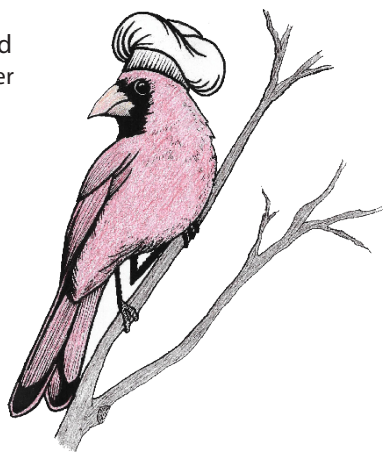


BOYD'S CARDINAL CATERING MENU

Christopher Boyd
Owner & Winemaker



Kyle Fry
Chef

THEMED BARS

Price Per Person

SLIDER BAR \$11.95

Served with Kettle Chips

Buffalo Chicken
Celery Ranch Slaw

Pulled Pork
Provolone, Garlic Sautéed Spinach,
Roasted Red Peppers & Garlic Aioli

Korean BBQ Beef
Asian Slaw

RAMEN BAR \$10.95



Traditional Ramen Noodles in a 12 Hour Pork Broth

Toppings

Shredded Beef, Grilled Chicken, Tofu, Soft Boiled Egg,
Nori, Baby Bok Choy, Scallions, Corn, Ginger, Carrot,
Shiitake Mushroom, Bean Sprouts, Sriracha & House Made Chili Oil

TACO BAR \$8.95

Served with Corn Tortillas

Toppings

Beef, Chicken, &/Or Fish, Pico de Galo, Guacamole, Chipotle Slaw,
Assorted House-Made Salsas, Sour Cream, Shredded Lettuce & Cheese

MASHED POTATO BAR \$6.95

Garlic Herbed, Sweet & Purple Fingerling Potatoes

Toppings

Bacon, Broccoli, Diced Tomatoes, Frizzled Onions, Marshmallows,
Brown Sugar, Parmesan, Shredded Cheddar Butter, Sour Cream & Gravy

PASTA BAR 8.95



Choice of Pasta, Tossed to Order

Toppings

Marinara, Alfredo, Pesto
Chicken, Sausage, Meatballs & Additional Assorted Toppings



Labor Fee of \$25/Hour

BREAKS & SNACKS

Price Per Person (3-4 Pieces Per Person)

Cookie Tray \$1.95
Assortment of Fresh Baked Cookies

Trail Mix Bar \$4.25
Dried Fruits, Nuts & Chocolates

Popcorn Bar \$3.50
Fresh Popcorn, Kettle Corn
Assorted Toppings & Seasonings

Tortilla Chips \$2.75
House-Made Chips, Salsa
Guacamole & Sour Cream

Soft Pretzel Rivets \$1.75
Choice of Yellow Mustard, Spicy Brown Mustard
Hot Mustard, Honey Mustard, Cinnamon, Chocolate or Buttercream

COLD APPETIZERS

Price Per Person (3-4 Pieces Per Person)

Bruschetta \$1.95

Mushroom & Fontina Crostini \$1.95

Roasted Tomato, Pesto & Mozzarella Crostini \$1.95

Grilled Seasonal Veggie Platter \$2.95

Jumbo Shrimp Cocktail \$5.25
Cocktail Sauce & Lemon Wedges

Spinach & Artichoke Dip \$2.50
Assorted Crackers & Crostini

Crudité \$2.50
Ranch Dressing

Fruit Platter \$3.00
Vanilla Bean Yogurt Dip

Gourmet Cheese Platter \$4.95
Grapes, Crackers & Jams

Hummus, Pita & Veggies \$2.75
Roasted Garlic, Roasted Red Pepper or Edamame Hummus

Mini Caprese Bites \$2.50
Tomato, Fresh Mozzarella, Basil & Balsamic Reduction

Antipasto Platter \$5.75
Hard Salami, Spicy Capocollo, Prosciutto, Mortadella
Grilled Vegetables, Marinated Olives & Roasted Red Pepper Salad

Mediterranean Platter \$4.50
Roasted Garlic Hummus, Olive Tapenade, Marinated Artichokes
Roasted Red Pepper Salad, Grilled Pita & Flatbread

HOT APPETIZERS

Price Per Person (3-4 Pieces Per Person)

Spanakopita \$3.50

Swedish Meatballs \$3.00

Beef & Vegetable Kabobs \$6.95

Bacon Wrapped Scallops \$6.50

Beef Wellington Bites \$6.75

Pigs in a Blanket \$3.75
Spicy Mustard

Spring Rolls \$3.50
Garlic Soy Dipping Sauce

Buffalo Chicken Wings \$4.50
Blue Cheese & Celery

Mini Crab Cakes \$6.50
Remoulade Sauce

Breaded Chicken Strips \$3.75
Honey Mustard

Pork & Shrimp Dumplings \$4.50
Soy Dipping Sauce

Chicken Satay \$3.75
Sesame Peanut Dipping Sauce

HOUSE SPECIALTIES CREATED USING OUR WINES



Whiskey Mead Pulled Pork Cubano Toasts \$3.50
Smoked Pepper Aioli, House Cured Pickles, & Melted Swiss Cheese

Jalapeño BBQ Shrimp \$5.25
Spicy Jalapeño BBQ Sauce

BEVERAGES

Price Per Person

Chilled Juices \$1.75
Assorted Canned Soda \$1.50
Bottle Water Service \$1.25
Iced Tea & Lemonade \$1.00
Freshly Brewed Coffee & Tea \$2.25
Decaf Available

SANDWICH & SALAD LUNCHEON \$14.85

Price Per Person, Includes Iced Tea, Lemonade & Disposable Products

Select Four (4) Sandwiches/Wraps & Two (2) Side Salads

Served with Chips, House Cured Pickles, Condiments & Dressings

SANDWICHES

Chicken, Bacon & Avocado

Tomato, Mozzarella & Pesto

Turkey & Pear
Cheddar Cheese

Turkey & Brie
Cranberry Aoli

Ham & Apple
Cheddar Cheese

Ham & Smoked Gouda
Caramelized Onion

Roast Beef & Provolone
Horseradish Aoli
Caramelized Onions & Arugula

WRAPS

Chicken Caesar

Turkey, Bacon & Ranch

Chicken Salad

Tuna Salad

Roasted Veggie

Chicken & Fresh Mozzarella
Roasted Red Peppers & Spinach

Waldorf Chicken Salad
Apples, Grapes & Candied Pecans

Greek
Hummus, Feta, Olives
Cucumbers, Tomatoes & Romaine

SALADS

Garden Caesar Greek Macaroni

Rustic Italian Potato Cucumber & Tomato Mediterranean Pasta

SPECIALTY SALADS

Price Per Person

Roquefort Bleu Cheese & Asian Pear Salad \$3.50
Mixed Greens, Celery, Crasins & Candied Pecans with a Pear Vinaigrette

Asian Mandarin Orange Salad \$3.50
Crisp Romaine, Mandarin Oranges, Snow Peas, Candied Ginger, Julienned Red Onion
Sliced Almonds & Crispy Noodles with a Toasted Sesame Ginger Dressing

Loaded Spinach Salad \$3.50
Spinach, Hard Boiled Egg, Bacon & Red Onion with a Chunky Blue Cheese Dressing

Harvest Salad \$3.50
Apple, Roasted Butternut Squash, Dried Cranberries
Blue Cheese & Walnuts with a Maple Dijon Vinaigrette

Add Protein

Chicken \$2.00 Roast Pork \$2.50
Shrimp \$3.50 Flank Steak \$3.50
Tofu \$1.50

CARVING STATIONS

Price Per Person
Includes Rolls & Condiments

Carved Flank Steak \$7.50
Horseradish Aioli

Glazed Smoked Ham \$5.75
Pineapple Sauce

Stuffed Pork Tenderloin \$6.50
Roasted Red Peppers, Spinach & Mozzarella

Turkey Breast \$6.00
Turkey Au Jus

SIDE SALADS

Price Per Person

Caesar \$2.00, Garden or Greek \$2.25

Cucumber & Tomato \$1.75

Rustic Italian Potato \$2.25

Macaroni \$2.00

Mediterranean Pasta \$2.25

BUFFETS

Price Per Person

All Buffets Include Iced Tea, Lemonade & Disposable Products



CLASSIC BUFFET \$21.95

Select Two (2) Entrées, Two (2) Sides & Two (2) Salads

Served with Dinner Rolls, Butter & Dressings

ENTRÉES

Stuffed Chicken Breast

Flank Steak

Tilapia Puttanesca

SIDES

Green Beans

Roasted Potatoes

Pasta Primavera

Broccoli

SALADS

Garden

Caesar

Greek

Macaroni

Rustic Italian Potato

Cucumber & Tomato

Mediterranean Pasta



BBQ BUFFET \$21.95

Select Two (2) Entrées & Three (3) Sides

Served with Dinner Cornbread Muffins & Butter

ENTRÉES

Smoked BBQ Brisket

Pulled BBQ Pork

Herb Roasted Chicken

SIDES

Cole Slaw

Mac & Cheese

Sautéed Greens

Baked Beans



STIR FRY BUFFET \$19.50

Two (2) Proteins, Two (2) Sauces & One (1) Starch

Served with Asian Mandarin Orange Salad & Asian Vegetables

PROTEINS

Shrimp Chicken Steak Tofu

STARCHES

White Rice Lo Mein Fried Rice

SAUCES

Teriyaki

General Tso

Sweet & Sour

Sweet Thai Chili

Sesame Garlic

Orange Ginger



ITALIAN BUFFET \$21.95

Two (2) Entrées, Two (2) Pastas & Two (2) Salads

Served with Focaccia Bread, Olive Oil & Dressings

ENTRÉES

Chicken Marsala

Shrimp Scampi

Veal Milano

Sausage & Peppers

PASTAS

Stuffed Shells

Pasta Marinara

Baked Ziti

Alfredo Pesto

SALADS

Garden

Caesar

Greek

Macaroni

Rustic Italian Potato

Cucumber & Tomato

Mediterranean Pasta