

ENCORE
CATERING
PRESENTS

Social Menu



WHERE THE APPLAUSE NEVER ENDS



Encore Appetizers



Vegan & Vegetarian Appetizers

Goat Cheese Tartlets **V**
Caramelized Onion | Goat Cheese | Thyme

Stuffed Peppadew **V | GF**
Herbed Cream Cheese | Balsamic Glaze

Pimento Tomato **V**
*Fried Green Tomato | Pimento Cheese |
Campfire Sauce*

Veggie Bahn Mi **V**
*Rainbow Vegetables | Vermicelli Noodles |
Spicy Peanut Sauce*

Arancini Risotto Bite **V**
Gouda | Marinara

Vegan Antipasto Skewer **VGN | GF | DF**
*Grape Tomato | Olive | Bell Pepper | Cucumber |
Artichoke | Balsamic Drizzle*

Flight of Deviled Eggs **V | GF**
Classic | Jalapeno Bacon | Green Goddess

Grilled Peach Crostini **V**
*Grilled Peach | Goat Cheese | Basil |
Balsamic Glaze*

Honey Walnut Goat Cheese Crostini **V**
Goat Cheese | Candied Walnut | Honey

Pretzel Bites **V**
Beer Cheese Fondue | Stone Ground Mustard

Tea Sandwich Duet
*-Ham | Swiss | Arugula | Creamy Dijon
-Cucumber | Herbed Boursin **V***

Herbed Risotto Stuffed Mushroom **VGN | GF | DF**
Vegan Herbed Risotto | Balsamic Glaze

Wild Mushroom Crostini **VGN | DF**
Chimichurri Mushrooms | Orange Zest Tofu Ricotta

Caprese Skewer **V | GF**
Tomato | Mozzarella | Basil | Balsamic

Polenta Stuffed Mini Bell Pepper **VGN | GF | DF**
Mini Bell Pepper | Polenta | Balsamic Glaze

Veggie Summer Roll **VGN | GF | DF**
*Rainbow Vegetables | Mango | Rice Noodles
Thai Peanut Sauce*

Grilled Watermelon Skewer **V | GF**
Grilled Watermelon | Feta Cheese | Mint

Samosas **V**
Assorted Samosas | Sweet Thai Chili Sauce

Grilled Tajin Pineapple Skewer **VGN | GF | DF**
Grilled Pineapple | Tajin

Mexican Street Corn Shooter **GF | V**
Roasted Corn | Mayonnaise | Cilantro |



Grilled Peach Crostini



Goat Cheese Tartlet

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Chicken Appetizers

Buffalo Chicken Pinwheels
Pulled Chicken | Celery | Buffalo Sauce

Thai Chicken Skewer *GF | DF*
Thai Chicken | Grilled Pineapple | Thai Peanut Sauce

Nashville Hot Chicken & Waffle Bite
Nashville Hot Chicken | Buttermilk Waffle | Dill Pickle | Maple Ranch

Curried Chicken Salad Endive *GF*
Chicken Curry | Endive Leaf

Buffalo Chicken Stuffed Mushrooms *GF*
Buffalo Chicken | Carrot | Bleu Cheese

Chicken Salad Tartlet
Waldorf Chicken Salad | Phyllo Cup

Mole Chicken Tostada
Mole Roja | Shredded Chicken | Refried Beans | Tostada

Drunken Chicken Skewer *DF*
Grilled Chicken | Beer Infused BBQ Sauce

Mini Chicken Empanada
Avocado Crema

Pesto Chicken Skewer *GF*
Pesto Grilled Chicken | Bell Pepper | Parmesan Cheese

Shawarma Chicken Skewer *GF*
Shawarma Chicken | Mushroom

Ginger Chicken Fork *GF | DF*
Tempura Battered Chicken | Ginger Sauce

Bacon Wrapped Chicken Skewer *GF | DF*
Grilled Chicken | Bacon | Hot Honey BBQ Sauce

BBQ Chicken Slider
Pulled BBQ Chicken | Pickle | Slider Bun

Buffalo Chicken Slider
Shredded Buffalo Chicken | Celery | Bleu Cheese Crumbles | Slider Bun

Nashville Hot Chicken Slider
Nashville Hot Pulled Chicken | Pickle | Maple Ranch Coleslaw | Slider Bun

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Pork Appetizers

Mini Ham Biscuit

Sweet Potato Biscuit | Maple Cream Cheese | Ham

Jalapeno Cornbread Muffin

Jalapeno Cornbread | Bacon Jam

Mini Pulled Pork Whoopie Pie

BBQ Pulled Pork | Coleslaw | Jalapeno Whoopie Pie

Prosciutto Wrapped Asparagus *GF*

Asparagus | Prosciutto | Parmesan Cheese

Jalapeno Popper *GF*

Jalapeno | Chipotle Cream Cheese | Bacon

Loaded Potato Skins *GF*

Potato Skin | Cheddar Cheese | Sour Cream | Bacon | Green Onions

Prosciutto Cup *GF*

Crispy Prosciutto Cup | Seasonal Fruit | Mozzarella | Balsamic Glaze

Andouille & Shrimp Skewer *GF | DF*

Andouille Sausage | Shrimp | Creole Glaze

Whiskey Glazed Pork Belly Skewer *GF | DF*

Pork Belly | Local Whiskey Glaze

BBQ Pulled Pork Slider

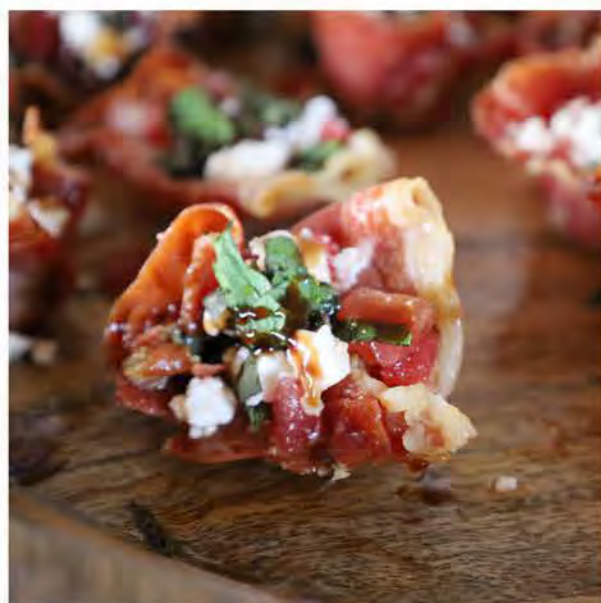
BBQ Pulled Pork | Coleslaw | Pickle | Slider Bun

Antipasto Skewer *GF*

Salami | Grape Tomato | Cheddar Cheese | Olive | Balsamic Drizzle

Charcuterie Cups *V*

Dried & Cured Meats | Cheeses | Vegetables | Crostini



Crispy Prosciutto Cup



Antipasto Skewer

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Beef Appetizers

Encore Beef Crostini

Beef Tenderloin | Herbed Cream Cheese | Balsamic Caramelized Onions | Fried Shallot

Ground Beef Slider

All Beef Patty | Encore Burger Sauce | Caramelized Onions | Slider Bun

Beef Wellington Bite

Beef Tenderloin | Duxelles | Red Wine Demi Glaze

Bison Meatball *DF*

Bison Meatball | Sweet Orange Glaze

Bulgogi Beef Skewer *GF | DF*

Steak | Bulgogi Glaze | Sesame Seeds

Slider Skewer

Beef Meatball | Tomato | Lettuce | Cheese | Crouton | Burger Sauce

Enoki Beef Rolls *GF | DF*

Beef | Enoki Mushrooms | Soy Glaze

Chimichurri Flank Steak Skewer *GF | DF*

Flank Steak | Chimichurri

Korean Beef Bite *GF | DF*

Korean Beef | Kimchi | Black Sesame Cracker | Scallion

Chipotle Meatball

Beef Meatball | Chipotle Cream

Brisket Slider

Smoked Brisket | BBQ Sauce | Coleslaw | Slider Bun

Bison Slider

Ground Bison Slider Patty | Beer Cheese Sauce | Crispy Onions | Slider Bun

Kobe Beef Slider

Kobe Beef Slider Patty | American Cheese | Caramelized Onions |

Encore Burger Sauce | Slider Bun

Peppered Flank Steak Skewer *GF | DF*

Flank Steak Ribbons | Bell Pepper | Cracked Black Pepper

Bourbon Glazed Meatball

Beef Meatball | Bourbon Glaze

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Seafood & More Appetizers

BBQ Shrimp *GF | DF*

Grilled BBQ Shrimp | Charred Corn Salsa | Tortilla Crisp

Petite Lobster Corn Dog *GF*

Tempura Breaded Lobster | Lemon Caper Aioli

Smoked Salmon Endive *GF*

Smoked Salmon Mousse | Endive Leave

Bloody Mary Shrimp Shooter *GF | DF*

Shrimp | Bloody Mary Cocktail Sauce | Celery

Ahi Tuna Poke Shooter *GF | DF*

Ahi Poke | Soy Sauce | Rice Wine Vinegar | Scallions | Sesame Seeds

Shrimp & Grits Shooter *GF*

Shrimp | Andouille | Cajun Cream | Smoked Gouda Grits

Tuxedo Tuna Wonton

Ahi Tuna | Pickled Ginger | Wasabi Mayonnaise | Soy Sauce | Wonton Crisp

Cajun Shrimp Skewer *GF*

Grilled Shrimp | Veggies | Cajun Remoulade

Jambalaya Shooter *DF*

Creole Shrimp | Andouille | Jambalaya | Rice

Salmon Croquette

Red Pepper Aioli

Lamb Lollipop *GF | DF*

Seared Lamb Lollipop | Chipotle Peach Chutney

Duck Confit Stuffed Mushroom

Duck Confit | Pickled Red Onion | White Cheddar | Cherry Glaze

Lamb Meatballs

Lamb | Feta | Mint | Green Goddess

Duck Confit Crostini

Duck Confit | Carrot Puree | Fig Preserves | Crostini

Shrimp & Andouille Skewer - *GF | DF*

Grilled Shrimp | Andouille | Creole Glaze

New Orleans Crab Cake

Lump Crab | Lemon | Old Bay | Cajun Remoulade

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Encore Stations



Charcuterie's & Displays

Classic Charcuterie Display

*Domestic Cheeses | Cured Meats | Chef's Selection of Fruits & Vegetables |
House Made Crostini's | Crackers | Gluten Free Crisps*

Farm to Table Charcuterie

*Domestic & Imported Cheeses | Artisan Cured Meats | Variety of Grilled & House Pickled Vegetables |
Dried Fruits | Selection of Specialty Dips & Spreads |
Rustic Breads | House Made Crostini's | Crackers | Gluten Free Crisps*

Colorado Charcuterie

*Domestic, Imported & Local Cheeses | Dried & Cured Colorado Meats |
Variety of Grilled & House Pickled Vegetables | Nuts | Dried Fruits | Selection of Specialty Dips & Spreads |
Rustic Breads | House Made Crostini's | Crackers | Gluten Free Crisps*

Mezze Table

*Marinated Feta | Tabbouleh | Tzatziki | Hummus | Falafel | Kalamata Olives | Marinated Artichoke Hearts |
Dolmades | Roasted Red Peppers | Dried Fruits | Nuts | Grilled Pita Bread | Gluten Free Crisps*

Fruit & Cheese Display V

Seasonal Fruit | Variety of Domestic Cheeses | Gourmet Crackers

Hummus Three Ways V

*Classic Hummus | Sriracha Carrot Hummus | Roasted Red Pepper Hummus |
Pita Points | Fresh Garden Crudité | Gluten Free Crisps*

Chip & Dip Display V

*Encore Chips | Tortilla Chips
French Onion Dip | Artichoke Dip | Diablo Salsa*

Bruschetta & Crostini Display V

Bruschetta | Strawberry Mint Bruschetta | Olive Tapenade | Crostini's

Vegetable Crudité Display GF | V

Carrots | Celery | Bell Peppers | Pimento Cheese Dip | Green Goddess Dip



Charcuterie Display

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Dinner Stations

Salad Station *V*

*Mixed Greens | Romaine | Shredded Carrots | Diced Cucumber | Shredded Cheddar |
Sunflower Seeds | House Made Croutons | Ranch Dressing | Champagne Vinaigrette*

Mashed Potato Bar *GF*

*Shredded Fire Braised Chicken Thigh |
Butter | Sour Cream | Green Onions | Shredded Cheddar | Crumbled Bacon
choose 2*

*Garlic Mashed Potatoes | Caramelized Onion & Boursin Mash |
Chipotle Whipped Sweet Potato Mash | White Cheddar Mash*

Macaroni & Cheese Station

*Chives | Candied Bacon Crumbles | Diced Tomato | Caramelized Onions |
Sauteed Mushrooms | Grilled Jalapenos
** choose 2***

*Smoked Gouda Mac | Bacon & Cheddar Mac | Green Chili Mac | Pimento Mac |
White Cheddar Mac | Buffalo Bleu Cheese*

Grilled Cheese Station

Chef Attended

Choose 2 or Create Your Own

*Caprese Grilled Cheese
Tomato | Basil | Mozzarella | Balsamic*

*Caramelized Onion & Brie Grilled Cheese
Caramelized Onion | French Brie*

*Raspberry Jalapeno Grilled Cheese
Raspberry Jam | Jalapeno Cream Cheese |
White Cheddar*

*Grilled Cheese Donut
Glazed Donut | Cheddar Cheese |
Peppered Bacon*

Slider Station

*Ground Beef Slider Patties | Bison Slider Patties
Bacon | Assorted Cheeses | Pickles | Lettuce | Tomato | Onion | Ketchup | Mayo | Mustard
Slider Buns*

Quesadilla Station

Chef Attended

*Pico de Gallo | Green Chile | Guacamole Crema | Sour Cream
Choose 2 or Create Your Own*

*Chicken Tinga & Pepper Jack Cheese
Chorizo & Smoked Gouda*

*Carne Asada & Gruyere
Barbacoa & Cotija Cheese*

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Dinner Stations, continued

Southern Comfort Station

*BBQ Pulled Pork | Hashbrown Casserole | Candied Bacon Crumbles |
Coleslaw | Fried Green Tomatoes | Pickles | Jalapeno Corncake Crumbles |
Alabama White Sauce | BBQ Sauce | Blackberry BBQ Sauce*

Street Taco Station

*Chicken Tinga | Chorizo
Onions | Cilantro | Pico de Gallo | Diablo Salsa | Salsa Verde | Corn Tortillas*

BBQ Slider Station

*Pulled Chicken | Pulled Pork | Smokehouse Beef Brisket
Pickles | Caramelized Onions | Grilled Jalapenos | Alabama White Sauce |
Coleslaw | BBQ Sauce | Slider Buns*

Fajita Bar

*Fajita Chicken | Seasoned Ground Beef | Spicy Shrimp
Corn & Flour Tortillas | Spanish Rice | Black Beans | Pico de Gallo | Green Chile |
Sour Cream | Shredded Lettuce | Guacamole Crema |
Diced Tomatoes | Jalapenos | Shredded Cheddar Cheese*

Nashville Hot Or Not Chicken & Waffles Station

*Buttermilk Waffles | Hot or Not Chicken Bites
Pickles | Sriracha Honey | Maple Ranch*

Wild Game Station

****Choose 2 Meats****

*Alligator Filet | Wild Boar Boneless Leg Roast | Madeira Elk Sausage
Wild Rice | Yuzu Black BBQ Sauce | Caramelized Onions | Pickled Vegetables |
Roasted Sweet Corn | Shaved Red Dragon Cheese*



Street Taco Station

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Dinner Stations, continued

Chinese Takeout Station

Shoyu Chicken | Char Siu Pork

Fried Rice | Vegetable Lo Mein

Sauces: Soy | Sweet Chili | Ponzu | Coconut Cream | Sriracha

Asian Noodle Station

****Choose 2 Meats****

Asian Spiced Pulled Chicken | Sesame-Teriyaki Shrimp | Pepper Steak

Rice Noodles | Soba Noodles | Scallions | Napa Cabbage Slaw | Carrots | Radish |

Cilantro | Peanuts | Crispy Egg Noodles | Toasted Sesame Seeds | Lime Wedges | Vegetable Broth |

Sauces: Soy | Sweet Chili | Ponzu | Coconut Cream | Sriracha

Raw Bar

Chef's Choice of: Shrimp, Crab & Oysters

(Choose your own at Market Price)

Smoked Seafood | Crackers | Lemons | Hot Sauce | Cocktail Sauce | Raw Horseradish | Mignonette

Ask about adding a custom Ice Sculpture

Hibachi Vegetable Station **V**

Chef Attended

Riced Cauliflower | Broccoli Florets | Charred Carrots | Asparagus |

Mushrooms | Potatoes | Cherry Tomatoes | Bell Peppers |

Ginger Sauce | Yum Yum Sauce

Pasta Station

Cavatappi | Penne | Farfalle | Zoodles

Marinara Sauce | Creamy Alfredo Sauce | Vodka Cream Sauce |

Grilled Chicken | Italian Sausage | Meatballs |

Peppers & Onions | Spinach | Asparagus | Tomatoes | Zucchini |

Squash | Mushrooms | Artichoke Hearts | Parmesan Cheese



Raw Bar

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Chef Attended Carving Stations

Denver Tender Carving Station

Denver Tender

*Red Wine Reduction | Creamy Horseradish Sauce |
Silver Dollar Rolls*

Roasted Pork Loin Carving Station

Roasted Pork Loin

*Red Onion Marmalade | Brown sugar Bacon |
Silver Dollar Rolls*

Smoked Beef Brisket Carving Station

Smoked Beef Brisket

*House BBQ Sauce | Blackberry BBQ Sauce
Silver Dollar Rolls*

Prime Rib Carving Station

Herb Crusted Prime Rib

*Gorgonzola Butter | Creamy Horseradish Sauce | Au Jus
Silver Dollar Rolls*

“The Meats” Carving Station

*Korean Pork Belly | Peppered Flank Steak | Chicken Apple Sausage
Kimchi Mayo | Garlic Horseradish Aioli | Creole Mustard
Silver Dollar Rolls*

Roasted Turkey Carving Station

Roasted Turkey

*Gravy | Cornbread Dressing
Silver Dollar Rolls*



Prime Rib Carving Station

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Encore Entrees



Vegan & Vegetarian

Spring:

Parmesan Crusted Artichoke **GF** | **V**
Red Pepper Pesto

Grilled Nopales **VGN** | **GF** | **V** | **DF**
Spicy Sofrito

Braised Fennel **VGN** | **GF** | **V** | **DF**
Mango Gastrique



Parmesan Crusted Artichokes

Summer:

Eggplant Parmesan **V**
Strawberry Marinara

Quinoa & Sweet Corn Stuffed Red Bell Pepper **VGN** | **GF** | **V** | **DF**
Sofrito Sauce

Caprese Zucchini Boats **V** | **GF**
Palisade Peach Salsa

Fall:

Stuffed Acorn Squash **VGN** | **GF** | **V** | **DF**
Balsamic Glaze

Nashville Hot Cauliflower Steak **GF** | **V** | **DF**
Sriracha Honey

Orzo Stuffed Portobello **DF** | **V**
Sofrito Sauce



Nashville Hot Cauliflower Steak

Winter:

Sweet Potato Steak **GF** | **V**
Bourbon Glaze

Grilled Cabbage Steak **VGN** | **GF** | **V** | **DF**
Spicy Orange Glaze

Lentil Stuffed Butternut Squash **GF** | **V**
Goat Cheese



Grilled Cabbage Steak

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Chicken Entrees

Honey Balsamic Chicken **GF** | **DF**

Grilled Chicken Breast | *Local Honey* | *Balsamic Herb Marinade*

Rosemary Dijon Chicken **GF**

Grilled Chicken Breast | *Creamy Dijon Sauce* | *Rosemary*

Bourbon Pecan Chicken

Pecan Crusted Chicken Breast | *Bourbon Sauce* | *Tobacco Onions*

Nashville Hot Butter Chicken **GF**

Grilled Chicken Breast | *Indian Tomato Butter Sauce* | *Nashville Hot Seasoning*

Artichoke Chicken **GF**

Grilled Chicken Breast | *Mushrooms* | *Garlic* | *Tomato* | *Artichoke Hearts*

Bruschetta Chicken **GF**

Grilled Chicken Breast | *Tomato* | *Mozzarella* | *Garlic* | *Balsamic*

Chicken Marsala

Grilled Chicken Breast | *Mushroom* | *Shallot* | *Marsala*

Chicken Piccata **GF**

Grilled Chicken Breast | *Lemon Caper Butter Sauce*

Chicken Saltimbocca **GF**

Grilled Chicken Breast | *Prosciutto* | *Mozzarella* | *Sage*

Blackened Chicken

Grilled Chicken Breast | *Cajun Cream* | *Andouille* | *Caramelized Onion*

Nashville Hot Grilled Chicken

Grilled Chicken Breast | *Nashville Hot Seasoning* | *Maple Ranch*

Chipotle Peach Chicken **GF** | **DF**

Grilled Chicken Breast | *Chipotle Peach Chutney*

Jamaican Jerk BBQ Chicken **GF** | **DF**

Grilled Chicken Breast | *Mango Habanero BBQ Sauce*



Bourbon Pecan Chicken

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Beef Entrees

Porcini Flank Steak **GF**

Porcini Crusted Flank Steak | Peppercorn Sauce

Red Wine Braised Short Ribs **GF | DF**

Braised Short Ribs | Carrots | Onion | Garlic

Chimichurri Flank Steak **GF | DF**

Grilled Flank Steak | Chimichurri Sauce

Red Pepper Sirloin **GF**

Grilled Sirloin | Red Pepper Pesto

Peppered Flank Steak **GF | DF**

Grilled Flank Steak | Creole Glaze

Herb Beef Tenderloin Medallions **GF | DF**

Grilled Steak Strips | Red Wine Demi | Mélange Of Mushrooms

Ancho Denver Tender Oscar **GF**

Ancho Rubbed Denver Tender | Lump Crab | Brown Butter

Pork Entrees

Jalapeno Pork Belly **GF | DF**

Pork Belly | Honey Jalapeno Marinade

Pulled Pork **GF | DF**

Slow Smoked Pork Butt | House BBQ Sauce

Herb Roasted Pork Loin **GF | DF**

Herbed Pork Loin | Mushrooms | Garlic Sauce

Asian Pork Belly **GF | DF**

Roasted Pork Belly | Gojuchang Marinade | Korean Spices

Bourbon Glazed Pork Chop **GF**

Grilled Pork Chop | Bourbon Glaze | Caramelized Onions | Bacon

Pork Osso Bucco **GF | DF**

Braised Pork Shank | Mirepoix | Pan Sauce

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Seafood & More Entrees

Southern Shrimp & Grits **GF**

Blackened Shrimp | Smoked Gouda Grits | Andouille

Bourbon Glazed Salmon **DF**

Seared Salmon | Bourbon Glaze

Pecan Encrusted Trout **DF**

Pecan Crusted Rainbow Trout | Sriracha Honey Mustard Sauce

Citrus Glazed Mahi **GF | DF**

Seared Mahi Mahi | Lemon Reduction

Seared Ahi Tuna **GF | DF**

Sesame Crusted Ahi Tuna | Yuzu BBQ Sauce

Creole Snapper **GF | DF**

Seared Snapper | Creole Tomato Sauce

Tequila Lime Shrimp **GF | DF**

Grilled Shrimp | Tequila Lime Marinade

Rouge Salmon **GF**

Seared Salmon | Beurre Rouge

Blackened Tilapia

Blackened Tilapia | Cajun Cream Sauce

Grilled Lamb Chops **GF | DF**

Lamb | Chipotle Peach Chutney

Jerk Shrimp **GF | DF**

Jerk Shrimp | Pineapple Salsa



Bourbon Glazed Salmon

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Encore Salads



Breads

Assorted Rolls & Butter
Herbed Focaccia
Garlic Bread

Cornbread
Jalapeno Cornbread Muffins

Salads

Poached Pear & Arugula Salad *GF | V*

Arugula | Red Wine Poached Pears | Shaved Red Onion | Blue Cheese Crumbles

Jicama Orange Salad *GF | V | DF*

Romaine | Baby Spinach | Grape Tomatoes | Jicama Slices | Orange | Crispy Corn Tortilla Strips

Tossed Caprese Salad *GF | V*

Bibb Lettuce | Basil | Mozzarella | Grape Tomatoes | Balsamic Drizzle

Cranberry Apple Walnut Salad *GF | DF | V | VGN*

Spinach | Baby Kale | Sliced Apples | Dried Cranberries | Toasted Walnuts

Fall Harvest Salad *GF | V*

Mixed Greens | Baby Kale | Sliced Apples | Roasted Butternut Squash | Toasted Pepitas | Pomegranate Seeds | Feta Cheese Crumbles

Winter Crunch Salad *GF | V*

Romaine | Radicchio | Carrots | Celery | Butternut Squash | Pine Nuts | Goat Cheese Crumbles

Sunrise Salad *V*

Baby Spinach | Orange Slices | Fresh Blueberries | Red Onion | Goat Cheese | Candied Walnuts | Croutons

Farmer's Salad *GF | V*

Mixed Greens | Carrots | Red Cabbage | Corn | Tomato | Crumbled Bacon | Shredded Cheddar

Praline Apple Salad *GF | V*

Spring Mix | Apple Slices | Praline Pecans | Smoked Cheddar

Classic Caesar Salad *V*

Romaine | Shaved Parmesan | Croutons

Dressings

House Made Ranch *V | GF*

Creamy Balsamic *V | GF*

Bleu Cheese Dressing *V | GF*

Caesar Dressing *V | GF*

Avocado Green Goddess *V|GF*

Champagne Vinaigrette *VGN | GF | DF | V*

Balsamic Vinaigrette *VGN | GF | DF | V*

Raspberry Vinaigrette *VGN | GF | DF | V*

Mimosa Vinaigrette *VGN | GF | DF | V*

Italian Dressing *VGN | GF | DF | V*

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Encore Sides



Starch Sides

Cauliflower Mash **GF | V**
Mashed Cauliflower | Cheddar Cheese

Garlic Mashed Potatoes **GF | V**
Yukon Gold Potatoes | Garlic | Cream | Butter

Caramelized Onion & Boursin Mashed Potatoes **GF | V**
Yukon Gold Potatoes | Caramelized Onions | Boursin

Au Gratin Potatoes **GF | V**
Scalloped Potatoes | Aged Cheddar Cheese

Wild & Long Grain Rice **GF | DF | VGN | V**
Wild Rice | Long Grain Rice | Seasonings

Smoked Gouda Mac & Cheese **V**
Penne Pasta | Smoked Gouda

Cilantro Lime Rice **GF | DV | VGN | V**
Rice | Cilantro | Lime

Parmesan Risotto **GF | V**
Arborio Rice | Parmesan Cheese | Mushroom

Hashbrown Casserole **GF**
Shredded Potatoes | Cheddar Cheese | Sour Cream

Green Chile Mac & Cheese
Pasta | Cheese | Green Chilis

Sea Salt Roasted Fingerling Potatoes **GF | DF | VGN | V**
Fingerling Potatoes | Sea Salt

Chilled Spinach Orzo **V**
Orzo | Garlic | Sun-Dried Tomatoes | Goat Cheese | Spinach

Pimento Mac & Cheese **V**
Cavatappi Pasta | Cheddar Cheese | Pimento Peppers

Candied Whipped Sweets **GF | V**
Whipped Sweet Potatoes | Praline Topping

Seasonal Root Mash **GF | V**
Seasonal Root Vegetables | Cream | Spices

Vegetable Sides

Bacon & Shallot Green Beans *GF | DF*
Green Beans | Crumbled Bacon | Shallots

Roasted Broccoli *GF | DF | VGN | V*
Broccoli Florets | Salt | Pepper

Maple Bacon Brussels Sprouts *GF | DF*
Roasted Brussels Sprouts | Bacon | Maple Glaze

Herb Roasted Asparagus *GF | DF | VGN | V*
Asparagus | Fresh Herbs

Tuscan Roasted Vegetable Medley *GF | DF | VGN | V*
Seasonal Tuscan Vegetables

Honey & Thyme Roasted Carrots *GF | DF | V*
Charred Carrots | Honey | Fresh Thyme

Charred Carrots *GF | DF | VGN | V*
Charred Rainbow Carrots | Salt | Pepper

Spaghetti Squash *GF | DF | VGN | V*
Roasted Spaghetti Squash | Seasonings

Nashville Hot Cauliflower Florets *GF | DF | VGN | V*
Roasted Cauliflower Florets | Nashville Hot Seasoning

Steakhouse Green Beans *GF | DF*
Cut Green Beans | Bacon | Onion

Soy Ginger Summer Squash *GF | DF | VGN | V*
Summer Squash Medley | Soy | Ginger

Braised Fennel Bulbs *GF | DF | VGN | V*
Fennel Bulbs | Seasonings

Confetti Corn *GF | DF | VGN | V*
Roasted Corn | Bell Pepper | Onion



Encore Desserts



Dessert Stations

S'More Station

*Marshmallows | Milk Chocolate | Dark Chocolate |
York Peppermint Patties | Reese's Peanut Butter Cups | Graham Crackers*

Apple Brown Betty Action Station

Chef Attended

*Flambeed Apples | Amaretto | Oatmeal Cookie Crumble |
Whipped Cream | Cinnamon Sugar*

Bananas Foster Action Station

Chef Attended

Rum | Caramelized Brown Sugar | Bananas | Vanilla Ice Cream

Fondue Station

*Strawberries | Pineapples | Honeydew | Marshmallows |
Pound Cake | Pretzel Rods | Graham Crackers*

Choose 2 Fondues

Milk Chocolate | Dark Chocolate | Salted Caramel | White Chocolate | Spicy Chocolate

D.Y.O. Caramel Apple Station

Apple Slices | Caramel | Peanut Butter

Sprinkles | Mini M&M's | Crumbled Oreos | Crushed Peanuts | Sanding Sugars

D.Y.O Mini Donut Station

Chef Attended

Mini Cake Donuts | Vanilla Glaze | Chocolate Glaze

*Sprinkles | Mini M&M's | Chocolate Chips | Gummy Bears | Chopped Peanuts |
Cookie Crumbs | Crumbled Bacon*



D.Y.O. Mini Donut Station

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A la Carte Desserts

Assorted Dessert Bars **V**

Chef's Selection

Assorted Cookies & Brownies **V**

Chef's Selection

Assorted Cheesecake Bites **V**

Chef's Selection

Assorted Dessert Shooters **V**

Chef's Selection

Chocolate Coconut Macaroon **V | GF**

Coconut | Milk Chocolate

Bourbon Glazed Bread Pudding **V**

Bourbon Raisin Sauce

House Made Oatmeal Cream Pies **V**

House Made Oatmeal Cookies | Buttercream Filling

Pineapple Upside Down Cake Shooter **V**

Angel Food Cake | Pineapple

Mojito Shooter **V**

Mint Pudding | Rum Simple Syrup | Lime

Strawberry Shortcake Shooter **V**

Pound Cake | Macerated Strawberries | Whipped Cream

Tiramisu Shooter **V**

Lady Fingers | Coffee | Mascarpone | Vanilla | Cinnamon

Goo Goo Cluster Shooter **V**

Peanut Butter Mousse | Marshmallow | Goo Goo Cluster

Vegan Strawberry Mousse Shooter **GF | DF | VGN | V**

*Vegan Strawberry Mousse | Sliced Strawberries |
Mint*

Banana Pudding Shooter **V**

Banana Pudding | Wafers | Whipped Cream

Turtle Cheesecake Shooter **V**

Cheesecake | Pecans | Caramel

Blueberry Lavender Cheesecake Shooter **V**

*Blueberry Lavender Cheesecake | Whipped
Cream | Graham Cracker Crumble*

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A la Carte Desserts, continued

Key Lime Pie Shooter **V**

*Key Lime Pie | Whipped Cream | Graham
Cracker Crumble*

Pecan Pie Tartlet **V**

Pecan | Butter | Tart Shell

Apple Pie Tartlet **V**

*Apple | Cinnamon | Crumble Topping |
Tart Shell*

Chocolate Fudge Tartlet **V**

Milk Chocolate Fudge | Tart Shell

Peanut Butter Pie Tartlet **V**

*Peanut Butter | Powdered Sugar | Chocolate
Drizzle | Tart Shell*

Apple Crisp **V**

*Baked Apples | Cinnamon | Sugar |
Crumble Topping*

Flourless Chocolate Torte **GF | V**

Chocolate Custard

Seasonal Fruit Cobbler **V**

Chef's Selection of Fruit Cobbler

Churros **V**

Caramel | Chocolate

Vegan Chocolate Mousse Shooter **GF | DF | VGN | V**

Chocolate Avocado Mousse



Assorted Dessert Shooters

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Encore Late Night Snacks



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Late Night Snacks

The Chinatown

*Veggie Lo Mein | Chicken Fried Rice
Sriracha | Crispy Fried Shallots*

Late Night Buns

****Choose 2 or Create Your Own****

Breakfast Slider <i>Smoked Sausage Egg Cheese</i>	Barbacoa Slider <i>Barbacoa Jalapeno Coleslaw Sriracha</i>
Korean Slider <i>Korean Fried Chicken Kimchi Gochujang Aioli</i>	Shroom & Swiss Slider <i>Sauteed Mushrooms Swiss Cheese</i>

Starched To Perfection

*Shredded Hashbrowns
Chili | Jalapenos | Shredded Cheddar | Onions |
Cubed Ham | Tomatoes | Mushrooms*

Falling For Flats

****Choose 2 or Create Your Own****
*Pepperoni & Cheese Flatbreads |
Veggie Flatbreads |
Green Chili Mac & Cheese Flatbreads*

It's Greek To Me

*Gyro Meat | Pita Breads | Tzatziki Sauce |
Tabbouli*

Hot & Corny Station

*Mini Corn Dogs | Pretzel Bites | Samosas
Beer Cheese | Stone Ground Mustard | Sweet
Thai Chili Sauce*

Fries and Gravy, Eh?

*Pulled Chicken | Pulled Pork BBQ | French Fries |
Brown Gravy | Bacon | Green Onion | Sauteed
Peppers & Onions | Cheese Curds*

Nacho Average Nachos

*House Made Tortilla Chips
Ground Beef | Shredded Chicken
Chipotle Nacho Cheese | Candied Jalapenos | Black
Pepper Bacon Crumbles | Corn Pico De Gallo | Diablo
Salsa*

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Encore Beverages



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Beverages

Hot Tea Service

Variety of Teas | Fresh Lemon | Sugar Packets | Cups | Drip Trays | Stir Sticks | Napkins

Coffee Service

Sugar Packets | Assorted Creamers | Cups | Drip Trays | Stir Sticks | Napkins

Hot Chocolate Bar

Hot Chocolate | Candy Cane's | House Made Marshmallow | Whipped Cream

Lemonade

Ice Tea

Strawberry Lemonade

Apple Cider

Assorted Sodas

Spa Water

Bottled Water

La Croix Sparkling Water

Pure Leaf Iced Tea

Mocktails:

Mango Mule

Virgin Cucumber Gimlet

Blueberry Lavender Lemonade

Blackberry Virgin Mojito



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