

# Dragonfly Catering at The Buchanan Mansion

Executive Chef Owner Matthew Stone

*All options are fully customizable to fit dietary preferences or needs.*

*Free consultations with Chef Matt are available to create custom menus for all occasions and dining preferences.*

*Specializing in;*

*Wine Dinners*

*Multi Course Experiences*

*Regional Cuisine*

Our Plated Dinner Experience offers an elegant, chef-prepared meal featuring seasonal ingredients and refined flavors. Guests will enjoy a carefully curated three-course menu, beginning with their choice of a fresh salad or house-made soup, followed by two expertly crafted entrée selections. The meal concludes with a choice of dessert.

## *Plated Dinner Options*

*65 per person*

### **First Course**

Select one soup or salad to accompany your meal, served with assorted dinner rolls and whipped maple butter

### *Soup or Salad*

**FLAME BEET** | roasted flame beets, candied spiced pecans, blueberry-crusted goat cheese, baby arugula, Meyer lemon vinaigrette

**GARDEN GREENS** | carrot ribbons, heirloom cherry tomatoes, cucumbers, red onion, bell pepper, maple balsamic vinaigrette

**DRAGONFLY CAESAR** | baby arugula, baby spinach, creamy Caesar dressing, shaved parmesan, pretzel bread croutons

**ARUGULA** | grilled asparagus, edamame, pecorino, lemon vinaigrette

**APPLE & BLEU CHEESE** | pink lady apples, mixed greens, candied walnuts, gorgonzola, white balsamic vinaigrette

**HEIRLOOM TOMATO & MOZZARELLA** | seasonal greens, fresh basil, balsamic vinaigrette (available seasonally)

**ISRAELI COUSCOUS** | pearl couscous, bell peppers, red onions, cherry tomatoes, cucumbers, lemon oregano vinaigrette, shaved feta

**FARRO & CORN** | farro, grilled corn, heirloom cherry tomatoes, baby arugula, Meyer lemon vinaigrette

**STRAWBERRY GOAT CHEESE** | fresh strawberries, baby arugula, avocado, candied pecans, crumbled goat cheese, strawberry vinaigrette

**WATERMELON** | diced watermelon, cucumbers, bell peppers, heirloom tomatoes, baby arugula, honey lime mint vinaigrette, shaved feta

**FALL HARVEST** | roasted acorn & butternut squash, cauliflower, toasted mulberries, candied pecans, dried cherries, horseradish vinaigrette

**BLACK KALE & AVOCADO** | shredded black kale, avocado, shaved red onion, candied pecans, feta, meyer lemon vinaigrette

**GARDEN GREENS PANZANELLA** | baby spinach, grilled artichokes, asparagus, rainbow carrots, toasted sourdough, red wine vinaigrette

**SALADE LANDAISE** | crisp romaine, heirloom cherry tomatoes, duck fat brioche croutons, sautéed shallots, roasted cremini mushrooms, sherry vinaigrette

**WILD MUSHROOM BISQUE** | rich truffle oil, herbed crouton

**BUTTERNUT SQUASH BISQUE** | candied pepitas, crème fraîche

**POTATO LEEK SOUP** | creamy Yukon gold potatoes, sautéed leeks, chive oil, crispy fingerlings

### Main Course

Select two entrées for guests to pre-order, or opt for a duet plate. All dishes are prepared fresh on-site and accompanied by your choice of starch and seasonal vegetables.

### *Entrées*

**CHICKEN CAPRESE** | roasted tomatoes, sun-dried tomatoes, caramelized onions, mozzarella, basil, aged balsamic, roasted summer squash

**SEAFOOD (OR CHICKEN) ARRABBIATA** | spicy tomato sauce, shrimp, mussels, scallops, bucatini pasta

**MAPLE GLAZED SALMON** | sautéed spinach, wild rice, maple glaze

**PENNE VODKA WITH BRAISED SHORT RIBS** | vodka sauce, braised short ribs, risotto or creamy polenta

**STUFFED PORK TENDERLOIN** | caramelized onions, cremini mushrooms, roasted apples, rosemary white wine pan jus, roasted red bliss potatoes, sauteed green beans (GF)

**STUFFED CHICKEN BREAST** | caramelized onions, cremini mushrooms, roasted apples, rosemary white wine pan jus, roasted red bliss potatoes, sauteed green beans (GF)

**PROSCIUTTO & PANKO CRUSTED CHICKEN** | prosciutto, panko, sautéed spinach, balsamic reduction, roasted red bliss potatoes, sauteed green beans

**COLA BRAISED BEEF OVER SEASONAL VEGETABLES** | roasted parsnips, carrots, fingerling potatoes, crispy shallot, pan jus

**SPINACH & CRANBERRY GOAT CHEESE STUFFED TURKEY BREAST** | sweet potato hash, charred corn

**TRADITIONAL BBQ BRISKET** | braised greens, baked mac and cheese, cornbread crumble

**BBQ PULLED PORK BUTT** | braised greens, baked mac and cheese, cornbread crumble

**BUTTERMILK FRIED CHICKEN** | braised greens, baked mac and cheese, cornbread crumble

**SOUVLAKI STYLE GRILLED SKEWERS** | Choice of chicken, lamb, beef, tofu, or shrimp. Green rice, red onion, sauteed spinach, tzatziki

**SEARED HALIBUT** | ginger parsnip purée, roasted maple carrots, citrus gremolata

**SEARED SCALLOPS** | purple cauliflower purée, crispy brussel sprouts, blood orange gastrique

**CRAB STUFFED SHRIMP** | jumbo lump crab, sauteed spinach, lemon beurre blanc

**COQ AU VIN** | Bell and Evans chicken, tempranillo wine, onions, carrots, roasted potatoes

**LAMB CHIMICHURRI** | herb crusted lamb, pearl couscous, wilted spinach, roasted heirloom carrots

**ROSEMARY CHICKEN** | soppressata, arugula, sun-dried tomatoes, gnocchi, sunflower seed pesto

**MISO DUCK A L'ORANGE** | sesame asparagus risotto, blood orange beurre blanc, crispy shallot (+8)

**HERB ROASTED CHICKEN** | sautéed spinach, creamy polenta, herb jus (GF)

**CHICKEN MARSALA** | wild mushrooms, sweet marsala sauce, parmesan risotto (GF)

**LUMP CRAB CAKES** | roasted corn edamame succotash, roasted garlic cream sauce  
**GRILLED SALMON** | pearl couscous, fresh herbs, lemon, olive oil  
**MISO GLAZED SALMON** | wok vegetables, fried rice  
**CHILEAN SEA BASS** | roasted tomato Israeli couscous, chive beurre blanc (+8)  
**CHIANTI BRAISED SHORT RIBS #1** | chianti wine demi, mushroom risotto, maple glazed carrots, herb gremolata (+\$5)  
**CHIANTI BRAISED SHORT RIB #2** | chianti wine demi, cremini mushrooms, parsnip purée, crisp onions (+5)  
**SHORT RIB BOURGUIGNON** | burgundy wine demi, root vegetables, smashed potatoes (+5)  
**DUCK TWO WAYS** | seared duck breast, confit leg, sweet potato pancake, cherry gastrique (+8)  
**GRILLED FILET MIGNON** | gorgonzola, wild mushroom reduction, asparagus (+10)  
**FILET OSCAR** | lump crab, asparagus, hollandaise (+7)  
**LOBSTER TAIL** | drawn butter, roasted garlic mashed potatoes, seasonal vegetables (+15/Market Price)  
**RIBEYE STEAK** | garlic mashed potatoes, wild mushroom demi-glace (+12)  
*Vegetarian/Vegan Options*  
**ZUCCHINI SQUASH LASAGNA** | herbed ricotta, béchamel  
**STUFFED PORTABELLA** | spinach, zucchini, eggplant, tomato, mozzarella, sundried tomato pesto (GF)  
**STUFFED ACORN SQUASH** | caramelized onions, cremini mushrooms, roasted apples, rosemary white wine pan jus (GF)  
**GNOCCHI PRIMAVERA PASTA** | olive oil, garlic, sautéed vegetables, pecorino (vegan optional)  
**VEGETABLE SOUVLAKI SKEWERS** | grilled mushrooms, squash, red onions, bell peppers. Green rice, sauteed spinach, tzatziki

### *Desserts*

**BRIOCHE BREAD PUDDING** | choice of chocolate chip, blueberry, hot chocolate with mini marshmallows, apple cinnamon, or lemon raspberry, served with crème anglaise and powdered sugar  
**ASSORTED COOKIES** | cornflake chocolate chip marshmallow, snickerdoodle, chocolate chip, oatmeal raisin, peanut butter (min. 1 dozen per flavor)  
**BERRIES, SHORTCAKE & CREAM** | strawberries, blueberries, raspberries, honey, mint, diced shortcake, crème anglaise, vanilla bean whipped cream  
**CREMA CATALANA** | cinnamon-orange infused custard with brûléed crust, fresh orange segments (+3)  
**CHOCOLATE TART** | dark chocolate tart, vanilla bean whipped cream  
**FRUIT DISPLAY** | pineapple, watermelon, cantaloupe, strawberries, raspberries, blueberries, grapes  
**CRÈME BRÛLÉE** | classic vanilla custard with caramelized sugar crust (+3)  
**MINI DESSERT ASSORTMENT** | selection from Master's Baker, including petit fours, mini cheesecakes, éclairs, macarons, and chocolate mousse cups (+7)  
**LEMON RICOTTA CAKE** | fluffy lemon cake, blueberry compote, Highland Orchards berries, candied lemon peel

### **Dragonfly Catering Terms**

- All packages include your choice of floor-length tablecloths and linen napkins from our wide range of 59 solid color options.
- Pricing includes plateware, glassware and flatware, with the opportunity to rent unique plateware from local vendors.

- Dragonfly Catering will provide all necessary staff: servers (1 per 25 guests), bartenders (1 per 50 guests), chefs preparing food on-site, and a day-of coordinator to ensure everything runs smoothly.
- Our packages include sodas, mixers, and fruit for bar service, while alcohol will be purchased and provided by the Mansion.
- A 6% sales tax is applied to all packages.
- Gratuity is not included and is at the client's discretion.