

# Dragonfly Catering at The Buchanan Mansion

Executive Chef Owner Matthew Stone

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

## Stationary Displays

*Per person price listed*

### **Crowd Pleaser Grazing Board – 8**

Aged prosciutto, cured salami, heirloom tomatoes in aged balsamic and EVOO, buffalo mozzarella, blueberry-orange crusted goat cheese, cave-aged cheddar, smoked gouda, local honey, herb-roasted crostini, dried fruit, assorted nuts, fig preserves, roasted pepper hummus, tzatziki, grilled and fresh vegetables, pita chips, focaccia, roasted corn-black bean salsa, and tortilla chips.

### **Mediterranean Cheese & Antipasti Display (V) – 12**

A beautifully arranged spread of fresh mozzarella, marinated ciliegine, and creamy burrata, paired with seasonal herbs, roasted garlic confit, house-made pesto, and eggplant caponata. Accompanied by crostini, assorted crackers, extra virgin olive oils, aged balsamic vinegar, fresh-cracked black pepper, sea salt grinders, and gourmet seasonings

### **Bruschetta Bar – 10**

Crispy crostini with an assortment of toppings: diced tomatoes with mozzarella and basil, wild mushrooms with truffle oil, and roasted red peppers with goat cheese

### **Hummus & Tzatziki Platter – 6**

Warm pita, cucumbers, bell peppers, grilled artichokes, roasted zucchini, roasted garlic hummus, homemade tzatziki, and feta on the side.

### **Chips & Dips Bar – 14**

A vibrant selection of hot and cold dips served with fresh Italian bread, crostini, grilled pita, tri-colored tortilla chips, house-made potato chips, or fresh vegetables. Choose three hot and three cold dips for a fully customized experience

**Hot Dips:** Crab & Artichoke • Buffalo Chicken • Elote Corn • Queso Blanco • Eggplant Caponata  
**Cold Dips:** Guacamole • Pico de Gallo • Herbed Boursin • Roasted Red Pepper Hummus • Tomato & Basil Bruschetta  
• Spinach & Artichoke • French Onion

### **Crispy Bites Bar – 10**

Golden, crispy tater tots served with a variety of toppings so guests can build their perfect bite.

**Toppings:** Cheese Sauce • Crumbled Applewood Smoked Bacon • House-Made Ranch • Chipotle Aioli • Roasted Garlic Aioli • Sour Cream • Hot Sauce • Scallions

### **Gourmet Grilled Cheese Bar – 12**

A nostalgic favorite with an elevated twist. Guests choose from two styles of gourmet grilled cheese, freshly made with buttery brioche bread, and served with your choice of tomato or french onion soup

**Grilled Cheese Options:** Classic American • Aged Cheddar & Tomato • Cheddar & Bacon Jam • Brie & Apple • Tomato, Mozzarella & Pesto

### **Roasted Beet Carpaccio – 5**

Salt-roasted red and golden beets, thinly sliced and topped with goat cheese crème fraîche, baby arugula, fried sage, pine nuts, and smoked sea salt

### **Slider Bar – 14**

Sweet Hawaiian rolls, house made maple cornbread, and an array of toppings with a choice of two proteins

**Proteins:** Pulled Pork • Pulled Chicken • Buffalo Chicken • BBQ Pulled Jackfruit (V,GF) • Black Bean Burgers (V,GF) • Crab Cakes • Salmon Cakes • Tenderloin (+4)

**Toppings:** Fried Onions • Candied Jalapeños • Pickled Onions • Coleslaw • Lettuce • Tomato • Sliced Onion • Roasted Garlic Aioli

### **Hot Italian Beef Sandwich Bar – 14**

*(Shredded Jackfruit or Grilled Portobellos Also Available)*

Slow-cooked Italian-style shredded beef, jackfruit, and/or grilled portobello mushrooms, served with fresh rolls, Swiss, cheddar, and provolone cheeses, roasted red peppers, caramelized onions, sautéed mushrooms, banana peppers, giardiniera, pickles, hot sauce, and assorted chips

### **"Walking Taco" Bar – 12 (1 Chili) | 14 (both Chilis)**

Homemade beef and/or vegetarian chili served with individual bags of Fritos or Doritos, shredded lettuce, cheddar-jack cheese, diced tomatoes, pickled jalapenos, hot sauce, and sour cream

### **Poké Bowl Station – 16**

A fresh and vibrant station featuring seared ahi tuna, served over a base of sushi rice or mixed greens. Guests can customize their bowl with a variety of toppings and sauces

**Bases:** Sushi Rice • Mixed Greens

**Proteins:** Seared Ahi Tuna • Marinated Tofu (V)

**Toppings:** Edamame • Pickled Ginger • Cucumber • Avocado • Shredded Carrots • Seaweed Salad • Crispy Shallots • Black & White Sesame Seeds

**Sauces:** Spicy Mayo • Ponzu Citrus Dressing • Classic Soy Glaze • Wasabi Aioli

### **Fresh Oyster & Seafood Bar – 28**

Fresh oysters on the half shell with cocktail sauce, mignonette, and lemon wedges. Includes chilled shrimp cocktail, lobster salad, and smoked salmon with pita chips, diced sweet onions, capers and red onions

### **Interactive Oyster Bar – 20**

A unique raw bar experience with freshly shucked oysters, served tableside by our chef. Accompanied by horseradish, Tabasco sauce, champagne mignonette, fresh lemon wedges, and house-made cocktail sauce

#### **Mac & Cheese Station – 14**

Creamy mac and cheese made with sharp cheddar, smoked gouda, and Gruyère. Served alongside white truffle oil, roasted tomatoes, fried brussel sprouts, crispy bacon, caramelized onions, scallions and buttery panko breadcrumbs

#### **Gourmet Meatball Station – 14**

A trio of meatballs: classic beef with marinara, savory pork with honey-balsamic glaze, and spiced lamb with tzatziki sauce. Served with toasted brioche, crispy polenta bites, and parmesan

#### **Fruit Display with Berries & Cream – 5**

Sliced cantaloupe, pineapple, grapes, macerated wild berries, whipped cream, crème anglaise, and mint syrup