

passed menu

hor d'oeuvres

- Mushroom caviar tartlette, asparagus tip
- Jack & Coke pulled pork sliders
- Mini apple pie, touch of brie, truffle'd honey
- Braised chipotle beef on house tortilla, avocado puree, grape tomato
- Mini BLT – mini tomato, smoked bacon, lettuce, pesto mayo, mini bun
- Lamb Chop Lollipop with Mint Pesto
- Blackened Tilapia, mango slaw, corn tortilla
- Seared Tuna, house wonton, seaweed salad
- New England lobster roll (on croissant)
- Morel stuffed with crab and Berkshire bacon, garlic brown butter
- Sirloin Beef crostini with caramelized onions & Benedictine cheese
- Bacon wrapped beef tenderloin



• Treeline Catering •

substantial pass

(THINK OF YOUR FAVORITE MAIN COURSE BUT SMALLER, FORK FRIENDLY, AND BROUGHT TO YOU BY OUR SERVERS)

- Cucumber mint cold soup, sockeye smoked salmon, sour cream Jack & Coke pulled pork slider
- Braised lamb shank, rosemary roasted potatoes
- Cheese tortellini in light basil marinara
- Bison Tartar
- Crispy Skin Salmon, avocado remoulade
- Braised beef ravioli with Bechamel sauce
- Chicken souvlaki skewers
- Butter chicken over Jasmine rice
- Beef sizzling hot plate - thick slices of Rib Eye set over smashed baby reds