

displays

crudités

an assortment of freshly cut seasonal vegetables paired with our savory vegetable dip
 \$2.75 / person

charcuterie

dried and smoked meats with assorted olives, mustard and marmalade
 \$5.95 / person

artisan cheeses

a worldly arrangement of gourmet cheeses beautifully displayed with assorted crackers, crostini, dried fruits, nuts, & grapes
 \$4.95 /person

whole baked brie

an entire wheel of French brie cheese wrapped in puff pastry -served with raspberry sauce.
 \$75 per wheel

fresh fruits

Seasonal freshly cut fruits with our delicious Greek yogurt fruit dip.
 \$3.00 / person

bread & spreads

assorted artisan breads, pita chips, crostini, crackers, rosemary and garlic infused oils, assorted tapenades, hummus, spinach artichoke dip, and whole roasted garlic.
 \$8.95 / person

antipasto

imported and domestic cheeses, dried and smoked meats, Italian marinated vegetables, grilled mushrooms and zucchini, roasted red peppers, hummus, marinated mozzarella bites with basil and grape tomatoes, assorted olives - beautifully displayed with an assortment of breads, crackers, crostini and pita chips
 \$11.95 / person

dips & spreads

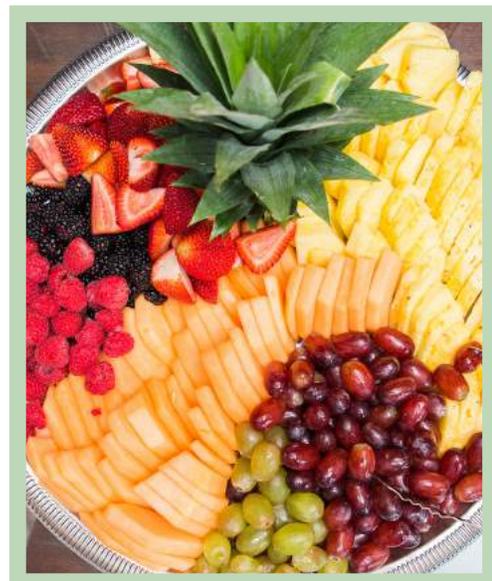
25 person minimum per selection / \$2.95 per person.
 Served with assorted breads, pita, tortilla chips, or crostini and crackers.

hot

- Spinach Artichoke Dip
- Savory Crab Dip
- Buffalo Chicken Dip

cold

- Roasted Red Pepper Hummus
- Edamame Hummus
- Cranberry Rosemary Cheese Dip
- Savory Pineapple & Chive Dip
- Black Bean Hummus
- Smoked Salmon Dip
- Roasted Beet & Walnut Dip
- Grilled Summer Squash Baba Ghanoush
- Fresh Made Guacamole
- Spring Vegetable & Goat Cheese Dip
- Cheddar Horseradish Dip
- Assorted Cheese Balls
- Moroccan Style Tapenade with Goat Cheese
- Spanish Olive Tapenade



hors d'oeuvres

50 piece minimum per selection / \$1.50 per piece

hot

Spanakopita

spinach and feta cheese in crispy phyllo dough

Mediterranean Artichoke Tarts

Buffalo Spring Rolls

Solomillo

prime rib, sautéed onion & bleu cheese on crostini

Portabella Caps

roasted red pepper and gorgonzola stuffed

Broccoli Cheddar Quinoa Fritters

Bunless Cheeseburger Bites

Meatballs

*your choice of (1) signature sauce:
BBQ, Thai chili, Swedish, or Hawaiian*

Mini Chicken and Black Bean Quesadilla Cones

Mini White Fish & Slaw Soft Tacos

Bacon Wrapped Peach Glazed Brisket

Bacon Wrapped Apple Bites

Chicken or Beef Satay Skewers

*your choice of two (2) sauces served on the side:
coconut curry, tangy sweet chili, honey ginger, BBQ,
Thai peanut*

Bacon Wrapped Scallops

Grilled Shrimp Skewers

in roasted garlic lemon butter

Seafood Stuffed Mushroom Caps

cold

Antipasto Skewers

Shrimp Cocktail Gazpacho Shooters

Caprese Skewers

with a balsamic reduction

Goat Cheese & Dried Fruit Canapés

Smoked Salmon & Cherry Tomato Crostini

Sun Dried Tomato Pesto Bites

Fresh Fruit Skewers

with honey vanilla Greek yogurt dip

Cucumber Canapés

Asparagus Wrapped in Prosciutto

with balsamic reduction

Smoked Salmon and Cucumber

with dill



accompaniments & sides

artisan mac 'n cheese

white cheddar baked mac 'n cheese

parmesan noodles

lemon, basil, & garlic beurre blanc parmesan noodle

orzo

baked fontina orzo

smashed reds

garlic rosemary smashed red potatoes

duchess twice baked potatoes

buttery, loaded mashed potatoes oven baked to perfection

cheddar au gratin potatoes

thinly sliced potatoes with creamy cheddar cheese baked to a crisp, golden brown

roasted red skin potatoes

oven roasted with seasonings

hasselback potatoes

small, whole potatoes with thin cuts made to each, creating crispy bites loaded with butter, sour cream, and chives

baked potatoes

with butter, sour cream, and chive

rice pilaf

house seasoned

brown rice casserole

with cheddar cheese and broccoli

whipped sweet potatoes

creamy & sweet nutmeg potatoes

fresh green beans

almondine with butter

root vegetable medley

carrots, parsnips, red cabbage, & seasonal vegetables

california blend

broccoli, cauliflower, & carrots

steamed broccoli

with herbed butter & optional cheddar cheese

ratatouille

with sautéed eggplant, zucchini, onions, tomato and garlic

julienne carrots

with a balsamic glaze

grilled vegetables

zucchini, squash, asparagus, bell peppers, red onions, and cherry tomatoes

asparagus

with roasted garlic and lemon zest

corn o'brien

corn, peppers, and onions

roasted brussel sprouts

with caramelized onion, bacon lardons and balsamic reduction

grilled corn on the cob

with parmesan and chili spices

asian stir fry

seasonal oriental vegetable mix



Fowler House
KITCHEN



salads

signature house salad

Mixed greens with shredded carrot, sliced red onion, grape tomato, cucumber and croutons served with choice of dressing.

side salads

\$1.50 upgrade charge per person

Island Curry Apple Salad - *fresh grated ginger, granny smith apples, carrots, and golden raisins tossed with a mild yellow curry sauce then garnished with cilantro and toasted coconut on a bed of greens*

Thai Chili Cucumber Salad - *cucumber, peppers, onions, snow peas, and carrots tossed in sweet and spicy chili sauce*

Zesty Pesto Penne Salad - *cherry tomato, toasted pine nut, shaved asiago cheese, chopped herbs, and penne pasta*

Red Skin Potato Salad - *crispy bacon lardons, blanched French green beans, and red onion tossed with garlic aioli and herbs*

Fresh Fruit Salad - *cut seasonal fruits, berries, and mint*

Balsamic Tomato Salad - *cherry tomatoes, mozzarella, chopped basil, and clipped baby spinach drizzled with balsamic reduction*

plated salad upgrade

\$1.00 – 2.50 upgrade charge per person

Wedge - *iceberg wedge, gorgonzola cheese crumbles, cherry tomatoes, smoked bacon lardons, thin sliced red onion, cracked peppercorn ranch dressing*

Apple Pecan Crunch - *red romaine, iceberg lettuce, shredded granny smith apples, candied pecans, goat cheese, honey apple cider vinaigrette*

Healthy Trails - *baby kale, romaine, dried cranberries, house made granola, toasted almonds, shredded carrot, broccoli, poppy seed vinaigrette*

Chop - *chopped iceberg, romaine, carrots, Kalamata olive, tomato, red onion, cucumber, blended cheddar cheese, honey white balsamic vinaigrette*

dressings

All dressings are organic! Ranch, Flora Italian, Raspberry Vinaigrette, Honey Poppy-seed, French, & Red Wine Roasted Garlic



dinner entrées

All dinner entrées are served with a Signature Salad, your choice of (1) vegetable and (1) starch, fresh baked rolls and butter.

chicken

\$17.95 – 24.95 per person

Bourbon

thighs marinated and slow roasted in savory bourbon brown sugar sauce with candied pecans & pearled onions

Piccata

seasoned pan-seared breast with a lemon white capers sauce

Cordon Bleu

breast stuffed with black forest ham, swiss and Gruyere cheeses finished with a champagne sauce and pancetta crisps

Grilled BBQ

chicken breast seasoned and grilled to perfection with our signature BBQ sauce

Stuffed Breast

with Boursin cream sauce. Stuffed with your choice of stuffing: *spinach artichoke *apple, onion and brioche *cornbread, cranberry, celery, and onion

Pasta Primavera

with grilled chicken, sautéed vegetables, and white wine alfredo sauce

beef

\$25.95 – 36.95 per person

Prime Rib

marinated with fresh herb blend, salt & pepper- served with hot au jus, horseradish, and horsey sauce

Filet Mignon

with classic demi-glaze and Roquefort bleu cheese

Tomahawk Ribeye

with chimichurri dry rub and topped with blistered cherry tomatoes, garlic, pepper mélange and rosemary red wine reduction sauce

Grilled Tenderloin Medallions

with onion and wild mushroom savory sauce

Beef Tips

with peppers, onions, garlic in brown gravy

Tender Braised Beef

with mushrooms in an envelope of puff pastry served with chive and sour cream

dinner entrées

All dinner entrées are served with a Signature Salad, your choice of (1) vegetable and (1) starch, fresh baked rolls and butter.

seafood

\$23.95 – 34.95 per person

Baked Lobster Mac & Cheese

tender morsels of lobster and ziti pasta tossed with aged sharp cheddar cheese sauce topped with buttery, golden bread crumbs

Pan-seared Salmon

rubbed with savory herb blend served with a lemon dill sauce

Grilled swordfish

with fresh pineapple, pepper and red onion salsa

Ahi Tuna Steak

marinated and served with a soy honey ginger glaze, scallions and sesame seeds

Scallop Shrimp Duo

pan seared sea scallops and plump shrimp with snow peas and red peppers served in a light garlic wine sauce

pork

\$16.95 – 22.95 per person

Slow Roasted Pork Loin

stuffed with apples and spicy sausage. Served with a sweet and subtle apple cider cream reduction

Bacon Wrapped Pork Tenderloin Medallions

with port wine demi glaze and Bing cherries

Pulled Pork

marinated and slow roasted.
 Choose (1) sauce: BBQ, Carolina Gold,
 or Berry BBQ

vegetarian

\$15.95 – 22.95 per person

Drunken Wild Mushroom Pasta

Eggplant & Cauliflower

roasted seasoned cauliflower marinated with sundried tomatoes garlic baby spinach all rolled into eggplant backed off with savory marinara

Pasta Primavera

with white wine alfredo sauce

Gemelli Salad

with green beans, pistachios and lemon thyme vinaigrette

Blackened Tempeh & Orzo

blackened Tempeh Sauteed with garlic, orzo, peppers, mint and sprouts stuffed into and grape leaf topped with creamy cashew sauce

Quinoa Stuffed Tomatoes

Wild Rice Stuffed Portabello Mushrooms

wild rice with apple shallots garlic and rosemary mixed with feta cheese and tahini stuffed into a roasted portobello mushroom

children's menu

\$10.95 per child

choice of one (1) main & one (1) side

Chicken Tenders

Grilled Cheese

Mini Burger Sliders

French Fries

Mac 'n Cheese

California Vegetable Medley

action stations

taco/fajita bar

Build your own tacos! Choices of: Ground beef, shredded chicken, grilled chicken, steak, al pastor pork, or chorizo.

Served with flour and corn tortillas, black or refried beans, Spanish rice, grilled vegetables, shredded lettuce, fresh made Pico de Gallo, jalapenos, chopped onion, cilantro, fresh lime, assorted hot sauces, sour cream, and shredded cheddar cheese.

Choose (2) Meats - \$14.95 per person

Choose (3) Meats - \$16.95 per person

mashed or baked potato bar

Our signature garlic rosemary smashed potatoes or a baker potato. Your guests choose their own toppings from the following: caramelized onion, sautéed mushrooms, smoked bacon lardons, bleu cheese crumbles, shredded cheddar cheese, sour cream, chives, and whipped butter.

\$6.95 per person



new york deli bar

Guest create their favorite deli style sandwich. Choose from roast beef, ham, pastrami, smoked turkey, corned beef, pepperoni and salami.

Served with sliced cheeses including Swiss, cheddar, provolone. Fresh veggies, an array of condiments and pickles Assorted breads, rolls, and bagels allow the perfect sandwich, chips and three deli-style sides including potato salad, our signature pasta salad and coleslaw.

\$11.95 per person

pasta gourmet

Choose your pasta, sauce and toppings: penne, rotini or elbow. Marinara, white wine alfredo, garlic aioli, pesto, Italian sausage garlic tomato sauce. Toppings include: spinach, sun dried tomato, mushrooms, seasonal vegetables, olives, pine nuts, basil, shredded Italian cheese blend and grated parmesan. Served with warm garlic bread .

\$12.95 per person

* Add Grilled Chicken, meatballs or sausage for \$4 per person

desserts

full sized

\$4.95 per person

new york style cheesecake

with assorted compotes and sauces

double chocolate lava cake

with coffee liqueur & raspberries

derby pie

chocolate and pecan pie with homemade whipped cream

bread pudding

with choice of whiskey sauce or amaretto sauce and house made whipped cream

lemon bars

mini pies

bite sized

50 piece minimum per selection \$1.50 per piece

chocolate chunk brownie bites

lemon bars

chocolate lined phyllo cups

pipd with assorted mousse and fresh fruit bits

mini cheesecakes

turtle, raspberry, lemon, & classic cheesecakes

mango custard tarts

with toasted coconut

layered dessert shooters

choice of vanilla ginger cream, toasted marshmallow, tres leches, coffee ganache, or banana butter blondie

fountains

\$200 set up charge / 50 person minimum order \$6.95 per person

chocolates:

dark, white, assorted fruits, sweets, and pretzels

nacho cheese:

*tomatoes, peppers, and jalapenos
tortilla chips, breadsticks*

beverages

Coffee

Lemonade

Fruited/Infused Lemonade

Hot Tea

Iced Tea

Sweet Tea

Coke Products

premium beer & wine services

The Fowler House Kitchen is licensed and insured to serve alcoholic beverages both on and off premise. Check with your venue for specific requirements. The Fowler House Kitchen is the SOLE caterer for alcoholic beverage service for the Fowler Mansion and the Lahr Atrium.

Please note that we require one bar tender per 100 guest.

- Open Beer & Wine, up to 4 hours \$19.95/person
- Open Beer, Wine & Well Liquor, up to 4 hours \$24.95/person
- Open Beer, Wine & Premium Liquor, up to 4 hours \$34.95/person
- Off site Cash Bar Set Up \$275
- Licensed Bartender, Up to 4 hours \$75 each
- Licensed Bartender, each additional hour \$25 each
- *Please note that we require one bar tender per 100 guest

wine tiers

- Tier One – Santa Alicia Reserva, Chile \$125/case
- Tier Two – Domaine Bousquet, Argentina \$155/case
- Sparkling Wine - \$155/case Sparkling Wine Toast - \$2.95/person
- Ask about our Reserve Collection

beer - kegs

- Domestic - \$199/keg
- Micro Brew - Starting @ \$248/keg
- Import - Starting @ \$268/keg

beer - bottles

- Miller Lite
- Samuel Adams Boston Lager
- Samuel Adams Seasonal
- Blue Moon
- Hacker-Pschorr
- Stella Artois

liquor

- *Till Vodka*
- *Grey Goose Vodka*
- *Bacardi Rum*
- *Shipwreck Spiced Rum*
- *Tanqueray Gin*
- *Tanner's Creek Bourbon*
- *George Remus Bourbon*
- *Corsair Ryemageddon*
- *Crown Royal*
- *Tullibardine Sovereign Highland Scotch*