

FREMONT PROVISIONS

ESTD



2020

CATERING & EVENT MENU

*These selections are intended for buffet service and are all priced per person.
Pricing for custom menus and plated offerings are available upon request.*

HOT HORS D'OEUVRES - (APPROXIMATELY 2.5 PIECES/PERSON)

- Mini Lobster Fondue Cups - \$20
- Scallops Wrapped in Basil and Prosciutto - \$20
- Spanish-Style Jumbo Grilled Shrimp - \$20
- Crab Artichoke Bruschetta - \$16
- Lobster and Artichoke Flatbread Pizza - \$15
- Bacon And Parmesan Stuffed Mushrooms- \$12
- Parmesan Stuffed Mushrooms - \$7
- Southwestern Black Bean Dip with Veggie Crudité - \$7
- Caprese Flatbread with Asiago - \$7
- Mini Grilled Cheeses - \$6
- Chicken Satay with Thai Peanut Dipping Sauce - \$6
- Beef Satay With Orange Diablo Glaze And Tamarind Drizzle- \$6
- Steak Tacos with Fresh Salsa and Sharp Cheddar- \$5.5
- Crab Stuffed Mushrooms - \$5
- Baked Wings with Choice of Dry Rub, Classic Hot, or Honey Chipotle Sauce - \$5
- Braised Italian Meatballs in Marinara- \$5
- Asparagus And Roasted Red Pepper Cheese Dip With Garlic Crostini- \$4.5
- Mini Potato & Leek Galettes W/ Chive Crème Fraiche- \$4.5
- Smoked Ham And Cheese Croquettes- \$4.5

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COLD PLATTERS

Imported Cheese Platter with Seasonal Fruit, Baked Bread, and Assorted Chutney - \$20

Fresh Fruit Platter - \$16

Domestic Cheese Platter with Seasonal Fruit and Assorted Crackers - \$12

Assorted Wraps & Finger Sandwiches - \$9

Charcuterie Platter - \$9

Imported Cheese Platter - \$8

Caprese Platter - \$7

Vegetable Crudit  - \$6

SALADS

Mixed Greens with Gorgonzola Crumbles, Dried Cranberries & Almonds- \$7

Mixed Greens with Roasted Beets, Goat Cheese and Baby Arugula- \$7

White Balsamic Caesar Salad with Garlic & Parmesan Croutons- \$6

Mixed Greens with Housemade Dressings- \$5

Iceberg Wedge with Bacon and Gorgonzola - \$5

Housemade Seasonal Potato Salad- \$2

Housemade Seasonal Pasta Salad- \$2

Housemade Cole Slaw- \$2

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BUFFET ENTRÉES

Served with Choice of Two Side Dishes (subject to upcharge based on choice and seasonality)

Cinnamon Roasted Duck Breast with Apple Relish and Demiglaze - \$45

Grilled New York Strip with Carmelized Onions, Mushrooms, and Demiglaze - \$45

Grilled New York Strip with Béarnaise Sauce - \$45

Free Range Brick Chicken Grilled with Poulet Jus - \$45

Pan Roasted Halibut over Arborro Risotto - \$45

Petite Filet and Poached Shrimp Scampi - \$45

Slow Roasted King Cut Prime Rib with Natural Jus - \$45

Slow Roasted Queen Cut Prime Rib with Natural Jus - \$38

Free Range Chicken Breast with Lemon-based Fine Herb Sauce - \$35

Grilled Pork Tenderloin with Roasted Shallots and Cherry Glaze - \$35

Pan Roasted Salmon with White Wine Tarragon Beurre Blanc - \$35

Mushroom Duxelle Stuffed Meatloaf with Roasted Garlic Jus - \$35

Beef Satay with Orange Diablo Glaze and Tamari Drizzle - \$20

Lobster Bisque Tarragon Creme Fraiche - \$20

Mustard and Herb Encrusted Rack of Lamb - \$20

BBQ Meatloaf with Sweet & Tangy Glaze - \$18

Baked Chicken Al Olio with Roasted Garlic Sauce - \$18

Braised Lemon Chicken Thighs, Saffron, and Dried Tomatoes - \$18

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BUFFET ENTRÉES (CONTINUED)

Served with Pasta, Mixed Green Salad and Garlic Bread

Chicken Marsala- \$20

Pasta Primavera with Herb Cream Sauce - \$18

Chicken and Broccoli Alfredo- \$18

Pasta a La Vodka - \$18

Spicy Rosé Pasta - \$18

Served with Baked Beans, Cole Slaw and Corn Bread

Slow Roasted Beef Brisket with Molasses BBQ Sauce- \$19

Dry Rubbed BBQ Pork Ribs- \$18

Honey Chipotle BBQ Chicken Thighs- \$17

Beer Braised BBQ Pulled Pork- \$15

Create-Your-Own Pasta Bar

Cavatappi Pasta with Chef's Selection of Toppings

Choice of Two Sauces - \$22

Create-Your-Own Pasta Bar with Choice of Three Sauces - \$26

Add Chicken - \$9

Add Sausage - \$9

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BUFFET ENTRÉES (CONTINUED)

Create-Your-Own Taco Bar

Chef's Selection of toppings, corn tortillas, and lettuce cups with your choice of protein(s)

Crispy Chicken - \$14

Green Chili Pork - \$14

Chorizo - \$14

Black Beans - \$13

A LA CARTE SIDE DISHES

Grilled Asparagus- \$7

Baked Beans- \$3

Macaroni & Cheese- \$6

Fresh Corn Succotash- \$4

Bacon Roasted Brussel Sprouts- \$4

Lemon Butter Broccoli- \$4

Seasonal Fruit - \$3

Loaded Mashed Potatoes- \$3

Seasonal Roasted Vegetable Medley- \$3

Crispy Fingerling Potatoes- \$3

Whipped Sweet Potatoes- \$3

A LA CARTE SIDE DISHES (CONTINUED)

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Smoky Black Beans- \$3

Mashed Potatoes- \$2

Herb Roasted Potatoes- \$2

Rice Pilaf- \$2

House Made Corn Bread- \$2

House Made Biscuit- \$2

Crackers - \$2

BREAKFAST OPTIONS

Served with Breakfast Potatoes

Biscuits and Gravy - \$16

Omelettes with Cheddar Cheese and Veggies - \$10

Breakfast Sandwiches with Choice of Bacon or Sausage - \$9

Breakfast Burritos with Choice of Bacon, Sausage, or Chorizo - \$9

Scrambled Eggs, Bacon, and Toast a La Carte - \$9

Bacon - \$3

Sausage - \$3

Hot Fries - \$2