



Wild Blue
Creative
Catering

Dinner Buffet

Baby Greens Salad-cranberries, sunflower seeds, chèvre, white balsamic vinaigrette

Smoked Pulled Pork BBQ and soft rolls

Smoked Chicken Legs-classic BBQ sauce (GF)

Creamy Macaroni and Cheese

Roasted Corn and Sweet Peppers

Baked Beans (vegetarian, GF)

Sweet and Tangy Cole Slaw (GF)

Artisan Rolls and Butter

Vegetable and Sweet Potato Curry (for vegetarians and vegans, GF)

Beverages

Iced tea, Lemonade, Filtered Water.

Hot Coffee and Tea