



The Homestead

Event Venue *Upstairs at The Dienger*

EVENT CATERING MENU



DINNER MENU OPTIONS

The per-person costs start at \$45 and are determined by protein selection. Standard proteins are included in base pricing. Premium proteins are priced at current market rates. Final per-person pricing will be confirmed once selections are made.

GUESTS MAY BUILD THEIR PLATE BY CHOOSING:

- 1-2 Proteins
- 1 Base
- Up to 4 sides (vegetables and/or soups)
- Up to 2 desserts

CHOOSE YOUR PROTEIN

(Select up to 2)

- Prime Rib
- Beef Tenderloin
- Pork Tenderloin
- Chicken Breast
- Salmon
- Shrimp

*Selection of multiple premium proteins may further adjust per-person pricing.

CHOOSE YOUR BASE

- Pasta
- Risotto
- Potatoes (Rustic, Mashed, Baked)

SOUPS

- Chili
- Tomato Bisque
- Italian White Bean Soup





VEGETABLES & SIDES

- Asparagus
- Roasted Rainbow Carrots
- Sautéed Mushrooms
- Baked Brussel Sprouts with seasonal options
- Zucchini
- Charcuterie Board

DESSERTS

(Select up to 2)

- Cheesecake with choice of compote
- Chocolate Cake
- Chef's Dessert (Seasonal)

BRUNCH & LIGHT BUFFET MENU OPTIONS

For brunch and lighter meal events we offer curated buffet selections based on items from our restaurant menu. Menus for events are customized based on your selections and guest count, with pricing adjusted for buffet-styled service, portioning, and event execution. Brunch events follow the same private event structure and minimums. Our restaurant menu is available upon request to assist with selection.

