



All prices are per person, and can be set up buffet-style or plated.  
20 person minimum order per selected entrée.

Pricing is for food only. Additional costs may be applied for service staff, dinnerware, etc. Please contact us to put together a total cost estimate for your event.

**Beef** (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

<b>Tender Sliced Roast Beef</b> <b>GF</b> in Traditional Brown Sauce	18	<b>Smoked Brisket</b> <b>GF</b> served with BBQ Sauce	20
<b>Bourbon Glazed Beef</b> <b>GF</b> with Sweet & Savory Asian Glaze	20	<b>Beef Tips</b> <b>GF</b> with Mushroom & Green Peppercorn Sauce	20
<b>Braised Beef Short Ribs</b> <b>GF</b> with a Chipotle Demi Glaze	27	<b>Grilled Ribeye Steaks</b> <b>GF</b> with Ludger's Steak Sauce	27
<b>Roasted Prime Rib of Beef</b> <b>GF</b> with Horseradish Aioli	27	<b>Sliced Beef Tenderloin</b> <b>GF</b> * Subject to Market Price ** Plated Dinner Only	40

**Chicken** (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

<b>Chicken Piccata</b> in a Lemon Cream Sauce with Capers	16	<b>Grilled Chicken</b> with Pesto Cream Sauce	16
<b>Roasted Chicken (Bone-In)</b> <b>GF</b>	16	<b>Chicken Marsala</b> <b>GF</b> a creamy Mushroom & Red Wine Sauce	16
<b>Grilled Chicken</b> <b>GF</b> with Pineapple Salsa	16	<b>Apple-Almond Stuffed Chicken</b> in Traditional Brown Sauce	17
<b>Mediterranean Chicken</b> <b>GF</b> with Tomatoes, Goat Cheese, Artichokes & Olives in a White Wine Butter Sauce	16	<b>Chicken Cordon Bleu</b> with Ham & Swiss in a Creamy Dijon Mushroom Sauce	17

**Pork** (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

<b>Crispy Pork Cutlet</b> with Creamy Dijon	15	<b>Smoked Pulled Pork</b> <b>GF</b> with BBQ Sauce & Raspberry Chipotle Aoli	14
<b>Pork Tenderloin</b> <b>GF</b> with Guinness BBQ Glaze	17	<b>Bone-In Porkchop</b> <b>GF</b> with Grilled Onions & Maple Glaze	17

**Pasta** (Entrée served with Salad, Vegetable, Bread & Iced Tea)

<b>Homemade Meat Sauce</b> with Red Sauce & Penne Pasta	15	<b>Pasta Alfredo</b> with Grilled Chicken & Cavatappi Pasta	15
<b>Pesto Cream Pasta</b> with Grilled Chicken & Cavatappi Pasta	15	<b>Baked Five-Cheese Manicotti</b> with Red Sauce	13
<b>Chicken Parmesan</b> with Red Sauce & Penne Pasta	17	<b>Cheese Tortellini</b> with Sun-Dried Tomato Pesto Sauce * Add Grilled Chicken for \$4 more	13

**Seafood & Vegetarian** (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

<b>Smoked Salmon</b> <b>GF</b> with Dijon & Honey Glaze	21	<b>Sauteed Tilapia</b> in Piccata Sauce	18
<b>Roasted Cauliflower Steak</b> <b>GF</b> <b>V</b> with Red Pepper Coulis	15	<b>Stuffed Roasted Pepper</b> stuffed with Wild Rice & Cheese Blend	14
<b>Grilled Portobello Mushroom</b> <b>GF</b> with Feta Cheese & Balsamic Glaze	14	<b>Additional Vegan &amp; Vegetarian options available upon request.</b>	

## Bars & Stations

<b>Traditional Fajita Bar</b> Chicken, Beef or Portobello, with Grilled Peppers & Onions. Includes Sour Cream, Shredded Cheese, Pico de Gallo & Our Traditional Salsa Served with Rice & Beans, Chips & Salsa and Iced Tea * Corn Tortillas available as a gluten free option	17
<b>Premium Fajita Bar</b> Our Traditional Fajita Bar, but with additional toppings, including Salsa Verde, Jalapeno Crème Fraiche, Queso Fresco & Guacamole Served with Rice & Beans, Chips & Salsa and Iced Tea * Corn Tortillas available as a gluten free option	19
<b>Taco Bar</b> <b>GF</b> Traditional: Chicken or Beef, with Crispy Taco Shells, Cheese, Lettuce & Tomatoes, OR Street Tacos: Chicken or Carne Asada, with Onions, Cilantro & Salsa Verde Served with Rice & Beans, Chips & Salsa and Iced Tea	15

## Chef Attended Stations

Chef Attended Stations (Pasta & Carving) require One Chef per 150 guests - \$150  
Add \$2.00 per person to the price of the Pasta Bars if you choose to forgo the chef..

<b>Traditional Pasta Bar</b> Includes Cavatappi & Penne Pasta, Grilled Chicken & Meatballs Choice of Two Sauces: Red Sauce, Alfredo, Pesto Olive Oil or Pesto Cream Served with Salad, Antipasto Display, Baguette Bread with Butter & Iced Tea	16
<b>Premium Pasta Bar</b> Our Traditional Pasta Bar, but with additional toppings, including: Parmesan Cheese, Cherry Tomatoes, Sauteed Mushrooms, Roasted Bell Peppers, Olives, Roasted Broccoli & Marinated Artichokes Served with Salad, Antipasto Display, Baguette Bread with Butter & Iced Tea	18
<b>Roast Beef Carving Station</b> <b>GF</b> Served with Salad, Starch, Vegetable, Baguette Bread with Butter & Iced Tea	22
<b>Roasted Prime Rib of Beef Carving Station</b> <b>GF</b> Served with Salad, Starch, Vegetable, Baguette Bread with Butter & Iced Tea	27

Please ask us if there is something else that you're interested in that you don't see on our menu. Our culinary-trained chef's are happy to work with you to create a custom menu specific to your needs and taste.

**GF** Indicates Gluten Free items. Please note...many other items can be made gluten free, or are gluten free without crackers, crostini's or rolls, which we're happy to sub for gluten free options.

**V** Indicates Vegan items. Please note...many other items can be made vegan. We are happy to accommodate for any special dietary needs.

## PICK YOUR SIDE

Standard Sides included with Entrée' Price  
Upgraded & Additional Sides available for additional charge

### Salad Options:

Mixed Green Salad **GF** **V**  
(Tomatoes, Cucumbers, Shredded Carrots)

Baby Spinach Salad **GF**  
(Dried Cranberries or Fresh Strawberries, Feta Cheese & Roasted Walnuts)

Caesar Salad

### Standard Dressing Choices include:

Ranch, Raspberry Vinaigrette **V**, Balsamic Vinaigrette **V**, Italian,  
Creamy Citrus, Creamy Balsamic

All dressings are gluten free. Please feel free to ask for any other dressing preferences

### Upgrade Your Salad:

(available for plated or pre-set only)

Grilled Romaine Salad (+\$3)

Wedge Salad (+\$3)

Additional charges may apply if ordering a pre-set salad for a buffet-style dinner.

### Starch Options:

Garlic Mashed Potatoes **GF**      Five-Cheese Scalloped Potatoes

Roasted Red Potatoes **GF** **V**      Wild Rice Pilaf **GF**

Homemade Macaroni & Cheese      Potatoes Savoyarde **GF**

Cavatappi with Pesto Cream      Herb-Infused Quinoa **GF**

### Upgrade Your Starch:

Mashed Potato Bar +5

*Includes: Gravy, Chives, Shredded Cheese, Bacon Bits, Sour Cream & Black Olives*

Baked Potato Bar **GF** +5

*Includes: Butter, Sour Cream, Bacon Bits, Shredded Cheese & Chives*

Mac 'n Cheese Bar +5

*Includes: Bacon Bits, Roasted Broccoli, Fried Onion Strings, Pico de Gallo, Parmesan & Tabasco*

Risotto Station **GF** +5

*Includes: Roasted Peppers, Green Onions, Bacon Cream, Gouda Cheese, Sautéed Mushrooms & Pesto*

*\* Only available as a chef action station. Additional chef charge applied (\$150/chef)*

### Vegetable Options:

Sauteed Green Beans **GF** **V**      Sauteed Asparagus **GF** **V**

Lemon-Peppered **GF** **V**      Grilled Corn **GF**  
Mixed Vegetables      with Onions & Peppers

Brown Sugar Glazed Carrots **GF** **V**      Grilled Brussels Sprouts **GF**

## SOMETHING TO START...

See Hors d'oeuvres Menu for full options

### Standard Canapes (Choice of Two) \$4.00

Smoked Pulled Pork  
on Mini Sliders OR on Crostini  
with Raspberry Chipotle Sauce

Bruschetta  
in Black Sesame Cone  
OR Garlic Crostini

Deviled Eggs **GF**

Cold Smoked Salmon on Artisan Cracker

Candied Bacon **GF**

Basil Pesto Cheese on Crostini

Chicken Tinga Tostada **GF**  
with Crème Fraîche

Homemade Sweet Potato Chips **GF**  
with Honey Spice Dip

German Sausages **GF**  
with Dusseldorf Mustard

Herb Cheese OR Italian Sausage  
Stuffed Mushroom

Vegetable Mousse Crème Puff

Tortellini Skewer with Pesto Sauce

### Premium Canapes (Choice of Two) \$4.50

Seared NY Strip on Crostini  
with Horseradish Aoli

Shrimp Ceviche  
in Black Sesame Cone

Chorizo Mini Sliders  
with Avocado Aoli

Caprese Salad Skewers **GF**  
with Balsamic Glaze

Assorted Petite Quiche

Smoked Shrimp with Creole Remoulade **GF**

Shrimp Cocktail **GF**

Crab Cake Stuffed Mushrooms

Crab Cakes with Chef's Aioli

Goat Cheese Phyllo with Poached Pear

Fried Chicken in Waffle Cone  
with Maple Drizzle

Deviled Egg with Breaded Chicken  
& Honey Sriracha Sauce

Pork Potsticker with Asian Aioli

Bacon & Cheese Stuffed Jalapenos

PLEASE SEE "HORS D'OEUVRES" MENU FOR FULL LIST OF OPTIONS

## SOMETHING TO FINISH...

Assorted Cookies <small>(Chocolate Chunk, Lemon Blueberry, Chocolate Pretzel, Peanut Butter &amp; Salted Caramel)</small>	2.75	Baked Bread Pudding with Irish Whisky Sauce	4.00
Brownies, Lemon Bars, Hello Dollies, or Butterscotch Walnut Blondies	2.00	Carrot Cake	4.00
Vanilla Sheet Cake <small>with Raspberry Sauce</small>	3.00	Fresh Baked Cobbler <small>Apple, Peach or Mixed Berry, Served with Cream</small>	4.00
Chocolate Sheet Cake <small>with Chocolate Ganache</small>	3.00	Cannoli with Vanilla Cream	4.50
Chocolate Brownie <small>with Peanut Butter Mousse</small>	3.25	Key Lime Tart	4.50
Red Velvet Cake	3.50	Chocolate Dipped Cheesecake	5.00
Traditional Cheesecake <small>Raspberry, Chocolate Ganache or Caramel Sauce</small>	4.50	Chocolate Coconut Bar <b>GF</b> <b>V</b>	5.00
		Chocolate Gateau <b>GF</b>	6.00

PLEASE SEE "SWEETS & DESSERTS" MENU FOR FULL LIST OF OPTIONS