



All prices are per person, and can be set up buffet-style or plated.

10 person minimum for orders before 4:30pm; 20 person minimum for orders after 4:30pm

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> in Traditional Brown Sauce	15	<b>Smoked Brisket</b> <b>GF</b> served with BBQ Sauce	15
<b>Bourbon Glazed Beef</b> <b>GF</b> with Sweet & Savory Asian Glaze	16	<b>Beef Tips</b> with Mushroom & Green Peppercorn Sauce	15
<b>Braised Beef Short Ribs</b> <b>GF</b> with a Chipotle Demi Glaze	21	<b>Sirloin Steak</b> <b>GF</b> with Demi Glaze	20
<b>Roasted Prime Rib of Beef</b> <b>GF</b> with Horseradish Aoli	25	<b>Sliced Beef Tenderloin</b> <b>GF</b> * Subject to Market Price ** Plated Dinner Only	33

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

<b>Chicken Piccata</b> in a Lemon Cream Sauce with Capers	13	<b>Grilled Chicken</b> with Pesto Cream Sauce	13
<b>Roasted Chicken (Bone-In)</b> <b>GF</b>	14	<b>Chicken Marsala</b> a creamy Mushroom & Red Wine Sauce	13
<b>Grilled Chicken</b> <b>GF</b> with Pineapple Salsa	13	<b>Apple-Almond Stuffed Chicken</b> in Traditional Brown Sauce	14
<b>Mediterranean Chicken</b> <b>GF</b> with Tomatoes, Goat Cheese, Artichokes & Olives in a White Wine Butter Sauce	13	<b>Chicken Cordon Bleu</b> with Ham & Swiss in a Creamy Dijon Mushroom Sauce	14

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

<b>Herb-Crusted Pork Loin</b> in Traditional Brown Sauce	13	<b>Smoked Pulled Pork</b> <b>GF</b> with BBQ Sauce & Raspberry Chipotle Aoli	13
<b>Pork Tenderloin</b> <b>GF</b> with Guinness BBQ Glaze	15	<b>Braised Pork Loin</b> <b>GF</b> with Guajillo Cream Sauce	13

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

<b>Homemade Meatballs</b> with Red Sauce & Penne Pasta	14	<b>Pasta Alfredo</b> with Grilled Chicken & Cavatappi Pasta	13
<b>Pesto Cream Pasta</b> with Grilled Chicken & Cavatappi Pasta	13	<b>Baked Five-Cheese Manicotti</b> with Red Sauce	13
<b>Homemade Lasagna</b> Meat or Vegetarian	14	<b>Cheese Tortellini</b> with Sun-Dried Tomato Pesto Sauce * Add Grilled Chicken for \$2 more	12
<b>Chicken Parmesan</b> with Red Sauce & Penne Pasta	14		

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

<b>Smoked Salmon</b> <b>GF</b> with Dijon & Honey Glaze	15	<b>Sauteed Tilapia</b> in Piccata Sauce	14
<b>Roasted Cauliflower Steak</b> <b>GF</b> <b>V</b> with Red Pepper Coulis	13	<b>Stuffed Roasted Pepper</b> stuffed with Wild Rice & Cheese Blend	13
<b>Grilled Portobello Mushroom</b> <b>GF</b> with Feta Cheese & Balsamic Glaze	13		

**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	13
<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	16
<b>Taco Bar</b> <b>GF</b> Chicken or Beef, with Crispy Taco Shells, Cheese, Lettuce & Tomatoes Served with Rice & Beans, Chips & Salsa and Iced Tea	13

**Chef Attended Stations**

Chef Attended Stations (Pasta & Carving) require One Chef per 150 guests - \$125 for up to 2 hours

<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	13
<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	15
<b>Roast Beef Carving Station</b> <b>GF</b> Served with Salad, Starch, Vegetable, Baguette Bread with Butter & Iced Tea	16
<b>Smoked Pork Loin Carving Station</b> <b>GF</b> Served with Salad, Starch, Vegetable, Baguette Bread with Butter & Iced Tea	14
<b>Roasted Prime Rib of Beef Carving Station</b> <b>GF</b> Served with Salad, Starch, Vegetable, Baguette Bread with Butter & Iced Tea	25

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.

Menu prices subject to change

## 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 (+\$1)

Wedge Salad (+\$1)

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 +2

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

Baked Potato Bar **GF** +2

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

Mac 'n Cheese Bar +2

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

Risotto Station **GF** +2.5

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

*\* Only available as a chef action station. Additional chef charge applied (\$125/chef)*

### Vegetable Options:

Sautéed Green Beans **GF** **V**      Sautéed 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) \$3.00

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

Deviled Eggs **GF**

Candied Bacon **GF**

Chicken Tinga Tostada **GF**  
with Crème Fraiche

German Sausages **GF**  
with Dusseldorf Mustard

Vegetable Cheese Crème Puff

### Premium Canapes (Choice of Two) \$3.50

Seared NY Strip on Crostini  
with Horseradish Aoli

Chorizo Mini Sliders  
with Avocado Aoli

Assorted Petite Quiche

Shrimp Cocktail **GF**

Crab Cakes with Chef's Aoli

Fried Chicken in Waffle Cone  
with Maple Drizzle

Raspberry Brie Cream Puff

Bruschetta  
in Black Sesame Cone OR Garlic Crostini

Cold Smoked Salmon on Artisan Cracker

Basil Pesto Cheese on Crostini

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

Cream Cheese OR Italian Sausage  
Stuffed Mushroom

Shrimp Ceviche in Black Sesame Cone

Caprese Salad Skewers **GF**  
with Balsamic Glaze

Smoked Shrimp with Creole Remoulade **GF**

Crab Cake Stuffed Mushrooms

Goat Cheese Phyllo with Poached Pear

Deviled Egg with Breaded Chicken  
& Honey Sriracha Sauce

## SOMETHING TO FINISH...

Assorted Cookies, Brownies, Hello Dollies, Lemon Bars OR Butterscotch Walnut Brownie (Pick 1)	2.50	Baked Bread Pudding with Irish Whisky Sauce	3.50
Vanilla Sheet Cake with Raspberry Sauce	2.50	Carrot Cake	3.50
Chocolate Sheet Cake with Chocolate Ganache	2.50	Large Cream Puff <i>Choose Vanilla Cream with Chocolate Ganache or Raspberry Cream with White Chocolate Drizzle</i>	4.00
Chocolate Brownie with Peanut Butter Mousse	3.00	Cannoli with Vanilla Cream	4.00
Red Velvet Cake	3.00	Key Lime Tart	4.00
Fresh Baked Cobbler <i>Apple, Peach or Mixed Berry, Served with Cream</i>	3.50	Chocolate Dipped Cheesecake	4.50
Traditional Cheesecake <i>Raspberry, Chocolate Ganache or Caramel Sauce</i>	3.50	Chocolate Coconut Bar <b>GF</b> <b>V</b>	5.00
		Chocolate Gateau <b>GF</b>	5.00

Dessert Sampler Items also available -  
see Sweets & Desserts Menu for full options