HORS D'OEUVRES

PER PERSON COST

PHILLY STEAK & CHEESE EGG ROLL 4

ARTICHOKE SPINACH DIP

with tortilla chip 4 with pita chip 5

BUFFALO CHICKEN DIP

with tortilla chips 4 with pita chips 5

CHICKEN BRUSCHETTA DIP

with tortilla chips 4 with pita chips 5

CRAB & CORN DIP 5 with pita chips

FRUIT TRAY 4

PRETZEL BITES/STICKS 4 with Queso Blanco

TORTILLA CHIPS 4 with homemade guac & fresh salsa

LOADED POTATO SKINS 4 with sour cream

COWBOY QUESO DIP

with tortilla chips 4 with pita chips 5

QUESO BLANCO

with tortilla chips 4 with pita chips 5 add chorizo sausage 6

HORS D'OEUVRES CONTINUED

VEGGIE CROSTINI 4

seasoned Boursin cheese spread & diced fresh veggies

STUFFED MUSHROOM CAPS

crab 5 sausage 5 artichoke spinach cream 5

BACON WRAPPED SCALLOPS 5

with chimichurri or sweet Thai chili

BRUSCHETTA TOAST POINTS 5 with crab 6

CHARCUTERIE BOARD 4 cups 5

BOURSIN CHEESE CHERRY TOMATOES 5

with balsamic drizzle

SPANIKOPITA 5

BRIE CHEESE WHEEL WITH BAGUETTES 5

with brown sugar, almonds apples & berries

SHRIMP COCKTAILS 5

CRAB CAKES 5 with Dijon mustard aioli

MEATBALLS 4

marinara, Swedish, sweet Thai chili, savage, chimichurri



WITH THREE SIDE OPTIONS, SALAD & ROLLS

PARMESAN CHICKEN 23

Parmesan, flour dredged pan seared chicken breast with creamy bacon, crab & green onion

BLACK PEPPER BALSAMIC 21

balsamic black pepper marinated chicken with wilted wild greens, roasted red peppers & garlic

CAPRESE CHICKEN 22

Parmesan, flour dredged, pan seared chicken with oven roasted tomatoes, fresh basil & mozzarella add crab 5

STUFFED CHICKEN VELOUTE 23

traditional bread stuffed chicken with a veloute sauce

CHICKEN MARSALA 22

flour dredged, pan seared chicken cutlet with a creamy portobello mushroom marsala sauce

CHICKEN CORDON BLEU 23

ham & Swiss in a chicken cutlet, breaded and topped with Dijon mustard sauce

CHICKEN PARMESAN 22

traditional breaded with homemade marinara and mozzarella

CHICKEN PICCATA 23

flour dredged pan seared chicken cutlet in a white wine lemon sauce

BEEF

PER PERSON COST

WITH THREE SIDE OPTIONS, SALAD & ROLLS

6 OZ FILET market price

12 OZ NY STRIP market price

PRIME RIB market price

SLICED ROAST BEEF 22 with Aujus

CHOOSE ONE TOPPING

CRAB BRUSHETTA & BALSAMIC DRIZZLE 2

BLACK & BLEU CAJUN SEASONED BLEU CHEESE CRUMBLES & DEMI GLAZE 2

CRAB WITH BACON CREAM SAUCE 2

SAUTEED MUSHROOMS, CARAMELIZED ONIONS, OVER ROASTED TOMATOES & RED WINE DEMI GLAZE 2

PORK LOIN

PER PERSON COST

WITH THREE SIDE OPTIONS, SALAD & ROLLS

TRADITIONAL BREAD STUFFING 21

with red wine demi

CRAISIN & WALNUT STUFFED 22

with red wine demi

APPLE & ONION 22

with brown sugar bourbon butter & ricotta

HERB CRUSTED 21

with red peppers, spinach & garlic butter

MUSTARD CRUST 22

whole grain dijoin mustard crusted with bleu cheese crumbles & demi

TRADITIONAL PULLED PORK 21

VEGETARIAN

PER PERSON COST

WITH THREE SIDE OPTIONS, SALAD & ROLLS

EGGPLANT PARMESAN 20

homemade marinara & mozzarella cheese

SPAGHETTI SQUASH 21

with asparagus, roasted tomatoes & parm

ZUCCHINI ROLL 20

julienne zucchini, carrots & yellow squash wrapped in grilled zucchini with chimichurri sauce or sriracha

PORTOBELLO CAPRESE 21

grilled portobello mushrooms stuffed with bruschetta, fresh basil & mozzarella

SALMON

PER PERSON COST

WITH THREE SIDE OPTIONS, SALAD & ROLLS

APPLE & ONION 23

over spinach, almond honey, compote & ricotta cheese

HERB CRUSTED 23

with roasted red peppers, asparagus & lemon basil yogurt

DILL 22

dill crusted with lemon caper butter

HERB CRUSTED 21

with red peppers, spinach & garlic butter

ROASTED RED PEPPER CREAM 21 with spinach

SIDES

STARCHES

RISOTTO

Parm & herb, Lemon herb, Black pepper Parmesan, Bacon Gorgonzola

GARLIC HERB OVEN ROASTED RED SKIN POTATOES

PASTA

penne, cavatappi, linguini rigatoni with homemade alfredo or marinara

MAKE IT A BAKE! 3

TWICE BAKED POTATOES

MASHED POTATOES

butter, garlic Parmesan, cheesy, loaded

JASMINE RICE

WHIPPED SWEET POTATOES

TRADITIONAL BAKED POTATO

CHEESY SCALLOPED POTATOES

3 add ham & onion

LOADED BAKED POTATO 3

SWEET POTATO

TRADITIONAL MAC N CHEESE

VEGGIES

GRILLED ASPARAGUS

Italian marinated, butter parm, balsamic marinated

STEAMED BROCCOLI

butter or cheesy

STEAMED CAULIFLOWER

butter or cheesy

STEAMED CARROTS

traditional or ginger glazed

BROCCOLI, CAULIFLOWER & CARROT MEDLEY

butter or cheesy

GREEN BEANS

butter, bacon & onion or almond

SPAGHETTI SQUASH

YELLOW SUMMER SQUASH ZUCCHINI,

YELLOW SQUASH & CARROT MEDLEY

ZUCCHINI & YELLOW SQUASH

STEWED TOMATOES & PAR

CORN

traditional or cream

CORN O'BRIEN

with red and green pepper, onion & bacon

CORN COBS

traditional or fire roasted

BRUSSEL SPROUTS

traditional or parm roasted

STATIONS

PER PERSON COST ADD SIDES FOR AN ADDITIONAL COST

PASTA BAKE 24

alfredo or marinara, with meatballs, chicken parmesan, salad & bread sticks

TACO BAR 20

cilantro-lime salsa chicken and ground beef, taco toppings, hard and soft shells & tortilla chips

CHICKEN TENDER 20

with homemade mac & cheese and BBQ, ranch, buffalo & our special sauce

BAKED POTATO 14

cheddar, bacon, green onion, sour cream, salsa cilantro, butter, cheddar cheese sauce, jalapenos

BURGER SLIDERS (2) PER 14

CUSTOMIZED SLIDERS 16

assorted cheeses, lettuce, tomato, onion, ketchup, mustard, mayonnaise, bacon, pickles

ASSORTED WRAPS & CROISSANTS 18

with pasta salad & fresh fruit

PULLED PORK 20

with buns, assorted cheeses, mac & cheese, coleslaw, BBQ & our special sauce

STATIONS CONTINUED

SHOWER PACKAGE Choose (4) prices vary

CHICKEN & WAFFLES WITH SYRUP
YOGURT PARFAITS
CHERRY CHEESECAKE CUPS
CHARCUTERIE CUPS
TOMATO SOUP SHOOTERS WITH GRILLED CHEESE

CROUTONS
MEATBALL SKEWERS
ITALIAN SLIDERS
FRUIT SKEWERS WITH YOGURT DIPPING SAUCE
CHICKEN SALAD CROISSANTS
CAESAR SALAD CUPS

CONTINENTAL BREAKFAST 18

bacon, sausage, breakfast bake (cheese, Denver, or ham & Swiss), pancakes or waffles with syrup, yogurt parfaits, fresh fruit

BUILD YOUR OWN BUFFET

PER PERSON COST - STARTING AT 25

CHOOSE (2) PROTEIN OPTIONS

CHOOSE (3) SIDES

Plus salad, rolls & butter

LUNCHEON PACKAGE 16

Assorted Wraps & Croissants
Pasta Salad
Fruit Salad

ASSORTED DESSERTS 6