

## hors d'oeuvres

Do not hesitate to ask about custom menu options. Hors d'oeuvres are priced per serving, per item.

### \$5.50 per guest, per selection

Sun-dried Tomato Pinwheels
Artichoke Spinach Pinwheels
BBQ Meatballs
Fresh Seasonal Vegetable Platter
Spinach Artichoke Dip & Chips
Cheese, Grapes & Cracker Platter

## \$6.50 per guest, per selection

Italian Meats Pinwheels
Pretzels & Beer Cheese
Chips & Buffalo Chicken Dip
Chicken Salad on Mini Rolls
Caprese Skewers
Seasonal Crostini Platter

## \$7.50 per guest, per selection

Shrimp Cocktail
Tea Sandwich Platter
Crab Rangoon
Charcuterie Board
Chocolate Fountain (minimum \$115)

# **Traditional Dinner Options**

### Selection 1: \$20.95/guest

One entree and one traditional side. Salad, dinner, roll, tea and water included

## <u>Selection 2: \$23.95/guest (one entree per guest)</u>

Two entrees and two traditional sides for guests to choose between. Salad, dinner, roll, tea and water included

## **Traditional Entrees**

Creamy Garlic Chicken
Balsamic Chicken
Chicken Alfredo
Fried Chicken
Beef or Italian Sausage Lasagna
Roast Beef
BBQ Pulled Pork



#### **Traditional Sides**

Garlic Mashed Potatoes
Mashed Potatoes & Gravy
Sweet Potato Mashed
Roasted Red Potatoes
Baked Potato
Cheesy Scallop Potatoes
Creamy Macaroni & Cheese
Country Style Green Beans
Buttery Roasted Corn
Sauteed Broccoli
Sauteed Vegetable Medley
House-made Coleslaw
Fresh Broccoli Salad
Baked Beans

#### **Premium Sides**

\*additional \$1.75 per guest\*
Red Quinoa & Wild Rice Blend
Garlic Roasted Aspargus
Twice Baked Potatoes

#### Ala Carte

Hummus Guacamole Fruit Dip Queso Cheese Dip French Onion Dip

## Additional Food Services

Meals may be plated for an additional \$6 per guest.

Add coffee for \$1.50/person.

Add fountain soda for \$2.25/person.



## Selection 1: \$26.95/guest

## Selection 2: \$30.95/guest (one entree per guest)

One entree and one traditional side. Salad, dinner, roll, tea and water included Two entrees and two traditional sides. Salad, dinner, roll, tea and water included

### **Royal Entrees**

Tuscan Chicken in Sun-dried Tomato Sauce
Mediterranean Chicken w/ Feta and Kalamata Olives
Chicken Marsala
Pork Loin with Apple or Mango Chutney
Prime Tips in Red Wine and Portabella Sauce
8oz Sirloin (Market Price)
Herb Butter Salmon
Shrimp Scampi
Tuscan Tortellini
Slow Roasted Beef in a French Onion Glaze or Bourbon Sauce

#### House Salad

Bed of lettuce with cucumbers, tomatoes, cheese and croutons. Ranch, Honey Dijon and Balsamic Vinaigrette dressings available.

## **Additional Food Services**

Prime Rib or Pork Loin Carving Stations are available.

Our Professional Chefs will carve the selection for your guests personally!

Please ask for pricing.

Meals may be plated for an additional \$6 per guest.

Add coffee for \$1.50/person.

Add fountain soda for \$2.25/person.

#### **Traditional Sides**

Garlic Mashed Potatoes
Mashed Potatoes & Gravy
Sweet Potato Mashed
Roasted Red Potaotes
Baked Potato
Cheesy Scallop Potatoes
Creamy Macaroni & Cheese
Country Style Green Beans
Buttery Roasted Corn
Sauteed Broccoli
Sauteed Vegetable Medley
House-made Coleslaw
Fresh Broccoli Salad
Baked Beans

## Premium Sides

\*additional \$1.75 per guest\*
Red Quinoa & Wild Rice Blend
Garlic Roasted Aspargus
Twice Baked Potatoes

#### <u>Ala Carte</u>

Hummus Guacamole Fruit Dip Queso Cheese Dip French Onion Dip



# Canterbury Breakfast

Served with coffee and water.

### Cold Breakfast - \$11.95/guest

(Choose from two below) **Assorted Pastries** Yogurt, Granola & Berries Assorted Bagels & Cream Cheese Fruit Platter with fruit dip

## Hot Breakfast - \$14.95/guest

(Choose from two below) Steel Cut Oats & Toppings Mini Quiche Biscuits & Sausage Gravy **Bacon & Cheese Omelet** Waffled Hash Browns **Breakfast Potatoes** Scrambled Eggs & Cheese

## Ala Carte (ask for pricing)

2 strips of bacon 2 sausage links 2 pieces of toast Orange Juice

## **Build Your Own Lunch Bar**

These selections are presented as a platter so your guests can build their own entrees. *Product quantity is based on guest count and portion weights.* 

\$13.75
\$13.95
\$15.95
\$10.95
\$17.75
\$18.25



