



Catering Menu

Party Platters & Appetizers

Cold

- ◆ Asparagus wrapped in Prosciutto with Lemon Thyme Aioli
- ◆ Tuna Tartare with Cilantro Dressing on Cucumber Chip
- ◆ Chips & Salsa
- ◆ Homemade Deviled Eggs
- ◆ Bruschetta on Crostini
- ◆ 26/30 Shrimp Cocktail
- ◆ Peel & Eat Shrimp
- ◆ Other Shellfish & Seafood Platters available (Please inquire for details)
- ◆ **SEASONAL FRUIT TRAY**
Starting at \$4 per person Chef's blend of Melons, Strawberries Grapes, and other Seasonal Berries
- ◆ **VEGETABLE TRAY**
Starting at \$4 per person Customize your own vegetable tray. Pick your favorite Vegetables, and we will design it so you will not have any unnecessary leftovers.
- ◆ **CHEESE TRAY**
Starting at \$6 per person A spread of Domestic and Imported Cheeses
- ◆ **MEAT TRAY**
Starting at \$6 per person. A blend of Imported and Domestic Specialty Meats: Capicola, Genoa Salami, Prosciutto, Speck
- ◆ **COMBINATION TRAY**
Starting at \$5 per person mix & match any of the above and our Chef will design you a magnificent display.

Party Platters & Appetizers Cont'd

Hot

- ◆ Bacon Wrapped Scallop with Apricot Glaze
- ◆ Bacon Wrapped Dates stuffed with Bleu Cheese
- ◆ Bourbon Beef or Bourbon Glazed Chicken Skewers
- ◆ BBQ Beef or BBQ Pulled Pork Sliders
- ◆ Black & Blue Chicken Wontons made with Bleu Cheese Mousse
- ◆ Baked Brie with Apple and Walnut Caramel
- ◆ Crab Cakes with House-Made Remoulade
- ◆ Bleu Cheese au Poivre Meatballs
- ◆ Artichoke Dip with Chips, Bread & Assorted Crackers
- ◆ 13/15 Bacon Wrapped Shrimp

(Appetizer Parties Available, choose Five for \$15, Inquire for pricing by the dozen.)

Composed Buffet for Large Parties

Italian Buffet \$12

- ◆ Salad
- ◆ Bread
- ◆ 2 Pastas
- ◆ 3 Sauces
- ◆ 3 Meats
- ◆ Roasted Vegetables

Homestyle Buffet \$14

- ◆ Chef's Meatloaf
- ◆ Chicken Alfredo
- ◆ Tortellini
- ◆ Salad
- ◆ Mashed Potatoes
- ◆ Roasted Vegetables

Tex-Mex Display \$13

- ◆ Chicken
 - ◆ Seasoned Beef
 - ◆ Beans
 - ◆ Rice
 - ◆ Cheese
 - ◆ Sour Cream
 - ◆ Hard & Soft Tortillas
 - ◆ Tomatoes
 - ◆ Onions
 - ◆ Limes
 - ◆ Cilantro
 - ◆ Additional Items
- Available upon Request

(Minimum of 25 persons for all Custom Buffets)

Custom Lunch Buffet

Starting at \$15.95 Per Person

Minimum 15 Guests • Off-Site and Lunch Only

You may add an additional Starter, or Accompaniment for \$3/per person.

Starters

Choice of One:

- ◆ House Salad: Mixed Greens, Tomatoes, Red Onions, Carrots, Cucumbers & Choice of Two Dressings
- ◆ Caesar salad: Romaine, Parmesan Cheese and Freshly Baked Croutons
- ◆ Cream of Tomato or Chef's Soup du Jour
- ◆ Custom Specialty Soups (Please allow 48 hours notice)
- ◆ Pasta Salad, Broccoli Salad, Cucumber Salad, or Potato Salad
- ◆ Chips & Salsa or Seasonal Fresh Fruit

Accompaniments

Choice of Two:

- ◆ Herb Roasted or Garlic Mashed Potatoes
- ◆ Saffron Rice
- ◆ Fresh Vegetable Medley
- ◆ Green Bean Casserole
- ◆ Corn on the Cob
- ◆ Hashbrown Casserole
- ◆ Penne Pasta
- ◆ Grits
- ◆ Cheese Tortellini

Entrées

◆ BEEF

- ◆ London broil
- ◆ Marsala
- ◆ Stroganoff
- ◆ Herb Roasted
- ◆ Marco Polo
- ◆ Meatloaf
- ◆ Meatballs (Swedish or Marinara)
- ◆ Tips - Add \$3

CHICKEN

- ◆ Asiago
- ◆ Marsala
- ◆ Piccata
- ◆ Carbonara
- ◆ Parmesan
- ◆ Basil Artichoke
- ◆ Vodka
- ◆ Sundried Tomato
- ◆ à la King

Custom Lunch Buffet Cont'd

Entrées

MORE TURF

- ◆ Caramel Apple Pork Loin
- ◆ Pork Marsala
- ◆ Cognac Pork Loin
- ◆ Sage Turkey Breast with Gravy
- ◆ Dijon Pork
- ◆ Turkey Florentine

SEAFOOD

- ◆ Honey Pepper Salmon
- ◆ Shrimp Scampi - Add \$3
- ◆ Baked White Fish
- ◆ Vodka Shrimp Tortellini

VEGETARIAN

- ◆ Garlic and Herb Primavera
- ◆ Eggplant Parmesan
- ◆ Mushroom Risotto
- ◆ Cheese Tortellini Alfredo
- ◆ Baked Ratatouille
- ◆ Vodka Penne Florentine

Large Dinner Party Tier Menu

(Available In-House or Off-Site. Tiers Include Soup or Salad)

Tier One \$21

- ◆ Crab Crusted Cod with Béarnaise, Lemon Thyme Risotto & Chef's Vegetables
- ◆ Chef's Meatloaf with Truffle Mashed Potatoes Saffron Rice and Chef's Vegetables

Tier Two \$26

- ◆ Blackened Mahi Mahi with Sauce Newburg, Saffron Rice and Chef's Vegetables
- ◆ Bourbon Portobello Sirloin with Roasted Potatoes and Chef's Vegetables
- ◆ Chicken Marsala with Truffle Mashed Potatoes and Chef's Vegetables

Tier Three \$38

- ◆ Crab Stuffed Shrimp Rockefeller with Truffle Risotto and Chef's Vegetables
- ◆ Chicken Oscar with Saffron Rice and Asparagus topped with Béarnaise
- ◆ *Filet* with Roasted Potatoes and Chef's Vegetables, Add Oscar \$8

(*Add \$7 per Filet Ordered)

Large Dinner Party Tier Menu Cont'd

Additions

- ◆ Add Cheesecake or Crème Brûlée for \$4
- ◆ Kids Menu priced at \$8 for parties of 20 or more.

(Please feel free to add appetizers from our menu to have on your table or passed while you and your guests arrive.)

(With Poached catering and events the menu is just an example of ideas. If there is something you do not see but have the urge to splurge for, please inquire and we are sure our trained chefs can meet your desires.)

Boxed Lunches

All Boxed lunches are served with Fresh Fruit, a choice of Side & Dessert for \$10.95 per person. Add a Beverage for an additional \$2 per person.

Sandwiches, Wraps, and Croissants

- ◆ Cheddar Crusted Waldorf
- ◆ Bacon, Buffalo and Blue (Grilled Only)
- ◆ Turkey Avocado Melt
- ◆ Smothered Steak
- ◆ Italian B LT
- ◆ Chicken Caesar Wrap
- ◆ Veg Head Wrap
- ◆ Chicken Bacon Ranch Wrap
- ◆ Chef's Club Croissant
- ◆ Chicken Salad Croissant
- ◆ Bacon Italian Croissant

Sides

- ◆ Cucumber Salad
- ◆ Broccoli Salad
- ◆ Pasta Salad
- ◆ Potato Salad
- ◆ Simple Side Salad with Choice of Dressing

Desserts

- ◆ Cheesecake
- ◆ Crème Brûlée
- ◆ Tiramisu
- ◆ Italian Lemon Cream Cake

(All Prices are Subject to Change Based Upon Market and Availability)