

Appetizer Menu

Appetizer trays are set up to serve 50

CHEESE BOARD - \$350

Brie, Goat cheese, cheddar, Swiss, Pepper Jack and Bleu Cheese Garnished with Seasonal Fruits. Served with Crackers, Mixed Nuts, fig jam

SHRIMP COCKTAIL \$250

Shrimp Lightly Zested With Lemon, Served With Cocktail Sauce

CHARCUTERIE BOARD \$325

Salami, Pepperoni, Calabrese, Prosciutto with Goat Cheese, Nuts, Dried Fruits, Pickled Vegetables, Olives, Grape Tomatoes, Sliced Bread or Crackers

ANTIPASTO \$325

Salami, Capicola, Prosciutto, Pepperoni, Artichokes, Mushrooms, Pepperoncini, Green & Black Olives, Grilled Seasonal Vegetables, & Sliced French Baguette

FARMERS VEGETABLE CRUDITE \$200

Seasonal Vegetables Served With Ranch Dipping Sauce & Grilled Pita Bread with Red Pepper Hummus

CHIPS & DIP TRIO \$175

Tri-Colored Tortilla Chips Served With Fresh Fire Roasted Salsa, Guacamole, & Warm Chorizo Queso Fresco

FRESH FRUIT \$200

Fresh Seasonal Fruit Served With a Cinnamon Honey Dipping Sauce

ROASTED SPINACH ARTICHOKE DIP \$200

Served With Tri-Colored Tortilla Chips

PINWHEEL DUO \$125

Sundried tomato, basil and goat cheese-smoked turkey, cranberry jalapeno chutney

SHRIMP CEVICHE SHOOTERS \$200

Shrimp Marinated In Cucumbers, Red Onions, Cilantro, Avocado & Roasted Jalapenos

DESSERT

BROWNIES

\$48 Per Dozen

ASSORTED COOKIES

\$10 Per Dozen

Appetizer Menu

MAC N' CHEESE BITES \$150
Smoked Gouda or Pepper jack

STUFFED MUSHROOMS \$150
Italian Sausage with Asiago and Spinach

COCONUT CHICKEN \$125
Strips of Chicken Breast Coated in
Panko & Coconut, Flash Fried and
Served with a Sweet Chili Sauce
*Coconut Shrimp Price \$150

VEGETABLE SPRING ROLLS \$100
Vegetables Wrapped in Rice Paper, Flash
Fried and Served with Sweet Chili Sauce

ASSORTED BITE SIZE QUICHE \$250

POTSTICKERS \$150
Pork & Vegetable Stuffed into a Wonton
Dumpling, Fried & Served with a Sesame
Teriyaki Sauce

ANGUS BEEF MEATBALLS \$150
Swedish, BBQ, or Teriyaki

LATE NIGHT SNACKS

Selections Available Until 9:00 pm, Minimum of 30 Servings

SWEET OR SAVORY WHIPPED POTATO BAR
Sweet Potato Bar: Candied Walnuts, Brown Sugar, & Cinnamon Honey Butter \$10
Mashed Potato Bar: Crumbled Bacon, Cheddar Cheese, Green Onions & Butter \$7
*Add BBQ Pulled Pork \$12 per person

PRETZELS & BEER CHEESE
Salted Pretzels Served with House Made Beer Cheese Dipping Sauce per Person \$6

NACHO BAR
House Tortilla Chips and Assorted Toppings of Ground Beef, Refried Beans, Warm Queso Fresco,
Diced Tomatoes, Cheese, Diced Onion, Sour Cream and Avocado Crème \$9
*Add Chicken \$5
*Add Carne Asada \$6

Breakfast Menu

Breakfast

FRESHLY BAKED \$5
Large Assorted Muffins

FRUIT & PASTRIES \$8
Fresh Season Fruit Served with Miniature
Assorted and Fruit Filled Danish

BAGELS & YOGURT \$8.75
Assorted Bagels with Cream Cheese and Fruit
Preserves, Accompanied by Assorted Greek
Yogurts with Granola & Fresh Seasonal
Berries

Breakfast Buffet

Seasonal Diced Fruit, Freshly Baked Assorted Muffins and Pastries,
Herb Roasted Red Potatoes, Link Sausage, Applewood Smoked
Bacon, and Scrambled Eggs served with Shredded Cheddar
Cheese and Assorted Condiments \$20

BUFFET ENHANCEMENTS
Assorted Quiches Price \$6 Biscuits with Sausage
Gravy \$6
Waffles with Berries and Whipped
Cream \$6

BRUNCH BUFFET

BRUNCH MENU \$35
Chicken and waffles
Salmon with a chorizo and green chili sauce
Assorted Miniature Quiche
Applewood Smoked Bacon
Sausage Links
Scrambled Eggs Parmesan Roasted Red Potatoes
Fresh Seasonal Fruit Assorted Miniature Muffins

Grab & Go Breakfast

BREAKFAST BURRITOS \$10
Sausage, Egg, Potato & Cheese Bacon, Egg, Potato &
Cheese
PRE-WRAPPED MUFFINS & PASTRIES
Includes Whole Fruit \$7.50
YOGURT PARFAITS
Greek Yogurt, Berries, & Granola \$7

Beverages

Breakfast Beverage Station
Include Water, Regular & Decaf Coffee, Orange Juice, and Cranberry Juice \$6 pp
Beverage Station
Includes Water, Iced Tea, Lemonade \$4 pp
Orange Juice
\$50 (Per 25 people)
Coffee Station
\$50 (Per 25 people)

OMELET STATION (CHEF ATTENDED) +50.00

Minimum of 25 people for a station
Sliced Mushrooms, Diced Tomatoes, Fresh Spinach, Shredded Cheddar, Diced Peppers
& Onions, Crumbled Bacon and Diced Smoked Ham \$10

Lunch Menu

Wraps and Sandwiches

All selections are served with a bag of chips,
chocolate chip cookie,
and water, Iced tea & lemonade

GRILLED BURGER \$15

1/3 LB Burger Served with Lettuce Tomato, Onion, Pickles, Cheddar
or Swiss cheese on a Warm Bun
*Upgrade to Premium Side \$2

BBQ PULLED PORK \$14

BBQ Pulled Pork Sandwich Served on a Warm Bun
*Upgrade to Premium Side \$2

ITALIAN MEATBALL SUB \$15

Italian Beef Meatballs Smothered in Marinara Sauce and Topped
with Provolone Cheese, Served on a Hoagie Roll
*Upgrade to Premium Side \$2

GRILLED BRAT \$11

Grilled Bratwurst Served On a Warm Bun
*Onions & Peppers \$1
*Add Sauerkraut \$.50
*Upgrade to Premium Side \$2

ITALIAN GRINDER \$14

Ham, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato, & Red
Pepper Aioli Wrapped in a Spinach Flour Tortilla
*Upgrade to Premium Side \$2

CLUB WRAP \$15

Ham, Turkey, Bacon, Provolone Cheese, Lettuce, Tomato, and
Roasted Garlic Aioli Wrapped Tomato Basil Flour Tortilla
*Upgrade to Premium Side \$2

CRANBERRY TURKEY WRAP \$16

Turkey, Lettuce, Cream Cheese, Cranberry Salsa. Wrapped
in a Garlic Pesto Tortilla

CHICAGO STYLE ITALIAN BEEF \$15

Marinated Roast Beef Served with Peppers & Onions and Provolone
Cheese on a Hoagie Roll
*Upgrade to Premium Side \$2

CHICKEN SALAD CROISSANT \$14

Chicken Waldorf salad, Tomatoes, Lettuce on a Toasted Croissant *Upgrade to Premium Side \$2

PREMIUM SIDES

Red Skin Potato Salad, Coleslaw, Seasonal Fruit Bowl, Mediterranean Pasta Salad, or Baked Beans

Salads

GRILLED CHICKEN CAESAR SALAD \$16

Chilled Marinated Chicken Breast Served Over a Bed of Romaine Lettuce and Topped with Herb Croutons & Shaved Parmesan Cheese. Served
with Creamy Caesar Dressing

COBB Salad \$13

Avocado, Bacon Crumbles, Hard Boiled Egg, Diced Tomato, and Cheddar Cheese Served Over a Bed of Greens with Choice of Ranch or Bleu
Cheese Dressing

Lunch Buffet Menu

(ONLY AVAILABLE 10AM-4PM)
*Add Soup or House Salad with a dressing \$3



THE DELI \$20

Thinly Sliced Virginia Ham, Roast Beef, and Turkey Accompanied By Cheddar and Provolone Cheeses, Lettuce, Sliced Tomato, Red Onion, and Assorted Breads. Condiments Include Mayonnaise, Yellow Mustard and Deli Mustard. Includes 2 sides

Side Selection: Choose 2, House Made Chips, Red Skin Potato Salad, Cole Slaw, Fresh Fruit, Baked Beans, Mediterranean Pasta Salad for Deli

THE BBQ

Entree Selections: Pulled Pork, Fried Chicken, or Bone-in BBQ Chicken, Includes Baked Beans, Barbecue Sauce and buns with Choice of Potato Salad, Pasta Salad, Corn Bread or Coleslaw

2 Entrees \$24
3 Entrees \$29

THE ITALIAN \$22

Two Pasta Selections: Fettuccine and Penne Pasta Served with Two Sauces: Marinara and Alfredo. Two Entree Selections: Chicken Parmesan, Meatballs, Italian Sausage. Includes house salad or Caesar salad *Garlic bread included

THE SOUTHWESTERN

Two Selections, Spanish Rice, Refried or Ranch Beans, Toppings of Diced Tomatoes, Shredded Lettuce, Shredded Cheddar, Green Onions, Sour Cream, and Fire Roasted Salsa.

Served with Choice of Warm Flour Tortillas and Corn Taco Shells

Two Entree Selections: Grilled Chicken and Seasoned Ground Beef. \$21
Add or Sub Pork Chile Verde or Carne Asada \$6

*Add Chips & Salsa \$2

HOME-STYLE

Two Entree Selection Entree Selections: Meatloaf, Roasted Turkey, Chicken Fried Steak Served with Mashed Potatoes, Gravy and Seasonal Vegetables. Served with biscuits and butter \$28

*One Entree Price \$23

BAKED POTATO BAR

Oven Roasted Baked Potatoes Served with Assorted Toppings of Crumbled Bacon, Sour Cream, Cheddar Cheese, Warm Queso Fresco, Broccoli, and Green Onions. Includes \$14

*Add Chili *3

*Add Pulled Pork or Grilled Chicken \$6

SOUP & SALAD

Mixed Leafy Greens with Assorted Toppings of Cucumbers, Tomato, Red Onions, Croutons, Black Olives, Shredded Carrots, and Shredded Cheddar Cheese. Served with Rolls And Butter, Choice of Soup. \$12



Plated Dinner Entree Menu

*Entree Selections are served with a Choice of House Salad or Caesar salad, Two Sides, Choice of Dessert

TUSCANY CHICKEN \$30

Pan Seared Chicken Served with a Creamy Artichoke, Portobello, and Sun Dried Tomato White Wine Sauce

*Add Soup \$3

CHICKEN CORDON BLEU \$28

Chicken Breasted Stuffed with Virginia Ham, Swiss Cheese and Topped with a Creamy Garlic Béchamel

*Add Soup 3

CHICKEN SALTIMBOCCA \$30

Sautéed Chicken Breast Wrapped with Prosciutto, Sage, and Provolone Cheese. Served a White Wine Demi *Add Soup \$3

CHICKEN PROVENCA \$31

Sautéed Chicken Topped with a White Wine Pan Sauce of Rosemary, Garlic, Cherry Tomatoes, Kalamata Olives and Whole Roasted Balsamic Onions

*Add Soup \$3

CHIPOTLE PORK \$28

Bacon Wrapped Pork Loin with a Cherry Chipotle Sauce.

CINNAMON DEMI PORK \$28

Roasted Pork Loin Topped with a Cinnamon Raisin Demi

PEPPER CRUSTED STEAK AU POIVRE \$39

Pepper Encrusted Beef Medallions Topped with a Mushroom, Roasted Garlic, Shallot Creamy Brandy Demi

*Add Shrimp for \$6

ANCHO CHILE BASEBALL STEAK \$35

Grilled Center Cut Sirloin Topped with an Ancho Chile and Paprika Cream Sauce

*Add Shrimp for \$6

COFFEE RUBBED NY STRIP \$39

Coffee Rubbed NY Strip Topped with a Cowboy Butter

*Add Shrimp for \$6

FILET OF BEEF

Seared Filet Minion Topped with Mushroom Demi

6oz \$40

8oz \$45

*Add Shrimp for \$6

Plated Dinner Entree Menu

*Entree Selections are served with a Choice of House Salad or Caesar salad, Two Sides, Choice of Dessert



GRILLED SALMON \$33

Grilled Salmon Topped with a Bacon and Corn relish

CITRUS GINGER TUNA STEAK \$36

Pan Seared Ahi Tuna Topped with a Ginger Orange Glaze

ENCRUSTED TILAPIA \$28

Local Farm Fresh Parmesan Crusted Tilapia Garnished with Grilled Lemon and Butter Sauce

BLACKENED CATFISH \$30

Blackened Catfish Pan Seared a Topped with a Mango and Pineapple Salsa

VG VEGETARIAN CREPE \$22

Spinach and Walnut Crepe with Goat Cheese and Florentine Sauce

VG (GLUTEN FREE) EGGPLANT PROVENCA \$24

Roasted Stacked Eggplant Topped with a White Wine Pan Sauce of Rosemary, Garlic, Cherry Tomatoes, Kalamata Olives and Whole Roasted Balsamic Onions

VG (GLUTEN FREE) RAVIOLLI \$22

Vegetable and Cheese Stuffed in Gluten Free Ravioli Pasta Topped with a Creamy Mushroom Sauce

Sides

Garlic Mashed Roasted Baby Reds Baked Potato (Butter, Sour Cream, Green Onion, Bacon, Cheese) Rice Pila
Green Beans Baby Carrots Vegetable Medley Corn on the Cobb



Buffet Dinner Menu

Minimum: 50 Guests
One Entrée \$33 , Two Entrée—\$40
(ONLY AVAILABLE AFTER 4PM)



SALAD (CHOOSE ONE)

Tossed Garden Greens with Assorted Garnishes, Dressings

Penne Pasta Salad with Fresh Basil, Roasted Red Peppers and Tomatoes,
Kalamata Olives and Feta Cheese, Oregano Dressing
Grilled Vegetable Salad with Roasted Tomato Aioli

VEGETABLES (CHOOSE ONE)

Green Beans with Bacon and Onions

California Vegetable Medley (Broccoli, Cauliflower, Carrots, Red Bell Peppers)

Glazed Carrots with Orange and Garlic

Marinated Grilled Squash with Onions and Peppers

STARCH (CHOOSE ONE)

Roasted Red Potatoes or Garlic Mashed Potatoes or Mashed Potatoes or Candied Yams or Wild and White
Rice Blend

ENTREES (CHOOSE TWO)

Chicken Parmesan with Marinara Sauce and Mozzarella Cheese

Chicken Marsala or Piccata

Beef Stroganoff

Meatloaf

Roast Sliced New York Strips with Pinot Demi Glaze and Onion Straws

Sliced Loin of Pork with Apple Maple Glaze

Grilled Salmon with Lemon Dill Cream Sauce

DESSERT (CHOOSE ONE)

Includes Brownies or Cookies or Chef Choice Cake

Add on Desserts: Apple Pie, Blueberry Pie, Cherry Pie, Chef Choice Fruit Cobbler,
or Brownie Sundae with Whipped Cream & Chocolate Sauce \$6



Carving Station Menu

A carving station requires a Chef and are in addition to a buffet
\$50 – Two hours maximum
Minimum: 50 Guests
(The Chef fee is in an addition to the buffet and below pricing)



ROAST BEEF

Seasoned and Slow Roasted Served with Creamy Horseradish and Au Jus
\$15 per person

GLAZED HAM

Bourbon Apple Glaze
\$12

ROASTED PORK LION

Bourbon Apple Glaze
\$12

ROASTED TURKEY

Served with Cranberry Chutney
\$12

Menu Prices Do Not Include Tax of 11.7% or the Service Fees of 20%. Menu Prices are Subject To Change and Are Not Guaranteed Sooner Than 90 Days In Advance Of the Event. Bill Will Be Based On The Final Number of Guests Or Actual Attendance, Whichever Is Higher

