

Looking for just delivery? No problem! Let our staff prepare, deliver and set up your meal.

Catered services may include all the amenities you'd expect from a quality catering service. Food is prepared on the premise with a variety of menus and options. Our services may include provisions for dinnerware, tables and chairs, tents, linens and everything you need to make sure your event is a success.

SERVICES

Bartender

\$25 per hour (3 hour minimum)

Professional Service Member \$20 per hour

Pricing includes one entree per guest. Prices subject to change due to the market.

BREAKFAST & BRUNCH

1 \$8.75 per guest

- Lorraine Quiche, Spinach Quiche, Muffins, Donuts, and Danish
- Seasonal Fruit Trays with Dip
- Assorted Juices and Bottled Water

2 \$9.75 per guest

- Biscuits and Sausage Gravy, Sausage Links, Denver Egg Bake
- Fresh Fruit Salad
- Bottled Water and Assorted Juices

3 \$10.00 per guest

- Belgian Waffles with Fruit Toppings, Assorted Quiche
- Fresh Seasonal Fruit Salad
- Choice of Meat: Sausage, Bacon or Country Ham
- Bottled Water and Assorted Juices

4 \$9.00 per guest

- Roast Beef, Turkey and Ham Deli Trays, Assorted Sliced Cheese Tray
- Assorted Gourmet Breads, Bagels, and Croissants,
- Relish Tray with Condiments
- Macaroni Salad and Potato Salad
- Bottled Water and Assorted Juices

5 \$4.50 per guest

- Assorted Muffins, Bagels, and Donuts
- Cream Cheese and Butter
- Bottled Water and Orange Juice
- Additional \$1.50 per person to add a Fresh Fruit Salad

6 \$7.95 per guest

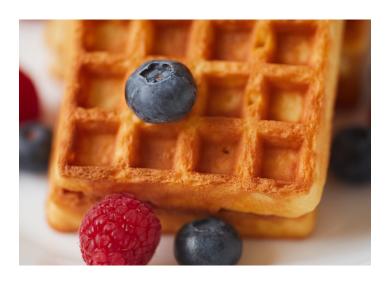
- Pancakes w/ Syrup
- Cheesy Scrambled Eggs
- Fresh Seasonal Fruit Tray w/ Dip
- Choice of Meat: Bacon, Sausage Links, or County Ham
- Bottled Water and Assorted Juices

7 \$9.00 per guest

- · Mini Muffin Quiches
- Fresh Seasonal Fruit Salad
- Breakfast Potatoes
- Bottled Water and Assorted Juices

8 \$7.95 per guest

- Cheesy Scrambled Eggs
- Sausage or Bacon
- Biscuits
- Fresh Fruit Salad
- Bottled Water and Assorted Juices





BEVERAGES

Pricing includes one entree per guest. Prices subject to change due to the market.

1 \$1.25 per guest

- Beverage Service including 2 drinks per guest: Choice of 2 types of drinks.
- Lemonade, Sweet Tea, Unsweetened Tea, Fruit Punch
- Cups and Ice included

2 \$1.75 per guest

 Beverage Service including 2 drinks per guest of Assorted Canned Soda and Bottled Water

3 \$1.25 per guest

- Hot Coffee and Hot Tea Service with condiments
- Includes Styrofoam cups

4 \$2.25 per guest

 Bar Set up Package: including all ice, cups, condiments, and mixing juices/sodas















BEEF, CHICKEN, AND PORK ENTREES

Pricing includes one entree per guest. Prices subject to change due to the market.

1 \$11.95 per guest | 2 fajitas per guest

- Steak and Chicken Fajitas
- Spanish Rice OR Cilantro Lime
- Refried Beans OR Season Black Beans
- Chips and Salsa
- Condiment Bar (salsa, cheese, sour cream and jalapenos)
- Disposable Dinnerware

2 \$14.25 per guest | 50/50 split on entrees

- Choice of Two Entrees: Wood fired Roast beef, Marinated Grilled Chicken Breast, or Smoked Pork Tenderloin
- Choice of 2 Silver Sides
- Choice of 1 Salad
- Assorted breads and butter
- · Disposable Dinnerware

3 \$19.95 per guest

- Manhattan Roast carved (New York Strip) with horseradish
- Choice of 2 Silver Sides
- Choice of 1 Salad
- Assorted breads and butter
- Disposable Dinnerware

4 \$25.95 per guest

- Prime Rib of Beef with Creamy Horseradish
- Choice of 2 Silver Sides
- Choice of 1 Salad
- Assorted breads & butter
- Disposable Dinnerware

5 \$14.95 per guest

- Choice of Two Entrees: Nut Stuffed Chicken Breast with Cream Gravy, Chicken Cordon Blue, Chicken Florentine, Three Cheese Stuffed Chicken Breast, Tomato Mozzarella Stuffed Chicken Breast, Apple Walnut Stuffed Pork Tenderloin
- Choice of 2 Silver Sides
- Choice of 1 Salad
- Assorted Breads and Butter
- Disposable Dinnerware

6 \$16.10 per guest

- Grilled 1/3 Slab of BBQ Baby Back Ribs
- Choice of 2 Silver Sides
- Choice of 1 Salad
- · Assorted Bread and Butter
- Disposable Dinnerware
- *Minimum 20 guest for on-site grilling
- *Substitute a 1/2 Slab of BBQ Baby Back Ribs for \$2.00 per guest

7 \$9.95 per guest | 2 chicken pieces per guest

- Fried Chicken OR Chicken Tenders
- Choice of 2 Silver Sides
- Assorted Dinner Rolls
- Disposable Dinnerware

8 \$11.95 per guest

- Grilled Marinated 6oz Chicken Breast with choice of marinade: (Classic LMR, BBQ, Teriyaki, Caribbean Jerk, or Rosemary Garlic)
- Choice of 2 Silver Sides
- Assorted Breads and Butter
- Disposable Dinnerware

9 \$11.95 per guest

- Smoked Beef Brisket (shredded or sliced)
- Grilled Marinated Chicken Breast
- Choice of 2 Silver Sides
- Hamburger or Slider Buns
- BBQ Sauces
- Disposable Dinnerware

10 \$9.50 per guest

- Taco Bar (2 tacos per guest)
- · Shredded chicken and Seasoned Beef
- Soft Flour Shells
- · Choice of Two Sides:

Spanish Rice, Cilantro Lime Rice, Refried Beans, Seasoned Black Beans, Street Corn

- Tortilla Chips and Salsa
- Condiments: Sour Cream, Shredded Lettuce, Shredded Cheese, Salsa, Jalapenos



BOX LUNCHES

Pricing includes one entree per guest. Prices subject to change due to the market.

1 \$7.75 per guest

- Choice of Deli Sandwich: Ham, Turkey, or Roast Beef OR Chicken Wrap
- · Fresh Apple
- Assorted Chips
- · Chocolate Chip Cookie
- Lettuce, Sliced Cheese and Condiments are included

2 \$9.00 per guest

- Chicken or Tuna Salad Croissants,
- Southern Potato Salad
- · Assorted Chips,
- Fudge Brownie

3 \$9.00 per guest

- Chicken Wraps: Buffalo Chicken, Chicken Caesar,
 Chicken Club, Italian, Vegetarian, Southwest Turkey
- Assorted Chips
- Choice of One side: Potato Salad, Cole Slaw, Macaroni Salad, Fruit Salad, Garden Pasta Salad
- · Gourmet Cookie or Brownie

4 \$9.00 per guest

- Grilled Chicken Salads: Berries & Greens, Chicken Caesar, Cobb, Chef, Apple-Walnut, Asian Sesame Chicken, Greek
 - *Choice of Crispy or Grilled Chicken
- Taco Salad
 - *Choice of Ground Beef or Turkey
- Choice of one Salad per guest, Bread and Gourmet Cookie or Brownie

5 \$9.00 per guest

- Choice of Deli Style Sandwich On Whole Wheat Bread: Ham, Turkey or Roast Beef
- Assorted Chips
- Choice of One side: Potato Salad, Cole Slaw,
 Macaroni Salad, Fruit Salad, Garden Pasta Salad
- Gourmet Cookie or Brownie
- Sliced Cheese, Lettuce and Condiments Included











COLD APPETIZER

Pricing includes one entree per guest. Prices subject to change due to the market.

1 \$330.00

- Large Assorted Vegetable, Fruit & Cheese Display with Dips and Crackers
- Add a Pineapple Tree to Display...\$75.00

2 \$4.00 per guest | 3 pieces per guest

- Shrimp Cocktail w/ Sauce
- 3 \$3.00 per guest | 3 pieces per guest
- Crab Dip w/ Crackers

4 \$2.50 per guest | 3 pieces per guest

· Spinach Dip w/ Pumpernickel Bread

5 \$1.75 per guest | 3 pieces per guest

Deviled Eggs

6 \$50.00 per tray | serves 25 guests

• Brie w/ choice of: Raspberry Sauce, Caramel Sauce

7 \$2.65 per guest | 3 pieces per guest

- Assorted Pinwheels
- 8 \$2.50 per guest | 2 pieces per guest
- Bruschetta

9 \$2.50 per guest

Guacamole Dip with Gourmet Pita Chips

10 \$5.25 per guest | minimum of 15 people

- Charcuterie Board
- (cured meats, dried fruits, nuts, specialty cheeses, breads, crackers)

11 \$75.00 per guest | serves 50 guests

Large Seasonal Fruit Tray with Dip

12 \$60.00 | serves 50 guests

· Large Assorted Vegetable Tray with Dill Dip

13 \$80.00 | serves 50 guests

Large Domestic Cheese Tray with Crackers

14 \$50.00 | serves 35 guests

Domestic Cheese Tray w/ Crackers

15 \$50.00 | serves 35 guests

Seasonal Fruit Tray with Dip

16 \$40.00 | serves 35 guests

Assorted Vegetable Tray with Dill Dip

17 \$3.00 per person | 2 pieces per guest

California Sushi Rolls

18 \$175.00

- Small Domestic Cheese, Seasonal Fruit and Assorted Vegetable Display with Dips and Crackers
- *Add a Pineapple Tree to Display...\$75.00

19 \$3.50 per guest

 Smoked Salmon with Lemon and Capers served with Homemade Tortilla Chips

20 \$2.50 per guest | 2 pieces per guest

Assorted Cheese and fruit Skewers/mini Cheese balls

21 \$2.50 per guest | 2 pieces per guest

Chicken Salad Basket

22 \$2.75 per guest | 2 pieces per guest

Assorted Mini Tea Sandwiches



DESSERT CHOICES

Pricing includes one entree per guest. Prices subject to change due to the market.

1 \$65.00 per cake | serves ~80 guests

 Full Sheet Cakes: vanilla or chocolate cake with buttercream or whipped frosting

2 \$35.00 per cake | serves 40 guests

 1/2 Sheet Cake: vanilla or chocolate with buttercream or whipped icing

3 \$.95 per guest

Fudge Brownies

4 \$.95 per guest

Gourmet Chocolate Chunk and Sugar Cookies

5 \$2.95 per guest

 Assorted Cakes: Double Chocolate, Carrot, Coconut, Classic vanilla

6 \$3.95 per guest

Assorted Cheesecakes including
 New York Style with Fruit Toppings
 Turtle Cheesecake
 Pumpkin (seasonal)

7 \$3.95 per guest | 2 pieces per guest

Assorted Mini Desserts including
Chocolate Covered Strawberries
Buckeyes
Mini Eclairs and Cream Puffs
Gourmet Brownie Bites
Mini Lemon Squares
Mini Cheesecakes

8 \$2.95 per guest

· Assorted Pies including fruit and cream pies











FISH & SEAFOOD

Pricing includes one entree per guest. Prices subject to change due to the market.

1 \$8.00 per guest

- · Beer Battered White Fish
- Choice of Two Silver Sides
- · Assorted Breads and Butter
- Disposable Dinnerware

3 \$15.25 per guest

- Grilled Tuna Steaks
- Choice of 2 Silver Sides
- Choice of 1 Salad
- Assorted Bread and Butter
- Disposable Dinnerware

2 \$14.95 per guest | 60/40 Split on Entrees

Choice of Two Entrees: Pecan Encrusted Tilapia Filets, Teriyaki Glazed Salmon Filets, Mahi Mahi with Fruit Salsa.
 Choice of 2 Silver Sides, Choice of 1 Salad Dressing, Assorted Bread and Butter, Disposable Dinnerware

FOOD STATIONS

Pricing includes one entree per guest. Prices subject to change due to the market.

1 \$3.50 per guest

- Nacho Bar
- Includes: Tortilla Chips, Ground Taco Beef, Nacho Cheese, Sour Cream, Salsa, and Jalapenos!

2 \$3.50 per guest

- Baked Potato Bar or Loaded Smashed Potato Bar
- Includes: Potato, Shredded Cheese, Sour Cream, Bacon, French Fried Onions and Chives!
- *Add Hickory Smoked Pulled Pork to top off your potato for an additional \$2.50pp*

3 \$3.50 per guest

- Soft Pretzel Bar
- Includes Bite Size Pretzels, Full Size Pretzels, Hard Pretzels and Chocolate Covered Pretzels with dippers including Nacho Cheese, Mustard, and Cream Cheese!

4 \$6.00 per guest | 2 sandwiches per guest

- All-American Bar
- · Mini Hog Dogs and/or Mini Angus Burger Sliders!
- *Includes Buns and Condiments*

5 \$3.00 per guest

- Ice Cream Sundae Bar
- Includes: Vanilla Ice Cream, Chocolate Syrup, Whipped Cream, Sprinkles, Cherries in a Cute and Fun Cup!

6 \$2.95 per guest

- Root Beer Floats
- Includes: Ice Cream, Root Beer, in a Cute and Fun Cup!

7 \$7.50 per guest

- Chili Bar
- Includes: Chili, Onions, Shredded Cheese, Mini Hot Dogs, Spaghetti Noodles, Tortilla Chips, Baked Potato

8 \$9.50 per guest

- Carving Station
- Choice of One Meat: Wood Fired Roast Beef, Smoked Pork Tenderloin, Smoked Ham, Smoked Turkey or Smoked Beef Brisket
- Includes: Carver, Sauce, and Dinner Roll

9 \$5.50 per guest | 2 sandwiches per guest

- Mini Sandwich Bar
- · Choice of Sandwich:

*Chicken Little: Mini Chicken Sandwich with Mini Bun, Breaded Chicken, Condiments

*Hickory Smoked Pulled Pork with Mini Buns and BBQ Sauce

*Smoked Turkey Breast w/Mini Buns & BBQ Sauce

10 \$3.50 per guest

- Salad Bar
- Includes: Lettuce, Carrots, Cucumbers, Tomatoes, Croutons, Sunflower Seeds, Walnuts, Craisins, Cheese, Assorted Dressings



HOG ROAST AND SMOKED MEATS

Pricing includes one entree per guest. Prices subject to change due to the market.

1 \$565.00 | includes 1 on-site carver | serves ~100

- One Whole Hickory Smoked Hog
- Buns and BBQ Sauces

2 \$635.00 | includes 1 on-site carver | serves ~120

- One Whole Hickory Smoked Hog, One Smoked Turkey
- Buns and BBQ Sauces

3 \$9.95 per guest | 60/40 split on entrees

- Choice of Two Entrees: Hickory Smoked Pulled pork: BBQ Pork, Plain Pork and Smoked Turkey
- Choice of 2 Silver Sides
- Buns and BBQ Sauce
- Disposable Dinnerware

*Substitute Smoked Beef Brisket for on meat option add \$1.50 per guest

4 \$325.00 | includes 1 on-site carver | serves ~50

- One-half Hickory Smoked Hog
- Buns and BBQ Sauce

5 \$395.00 | includes 1 on-site carver | serves ~70

- · One-half Hickory Smoked Hog
- One smoked Turkey Breast
- Buns and BBQ Sauces

6 \$9.95 per guest | serves ~100 | \$9.75/pp after 100

- Complete Hog Roast: One Whole Hickory Smoked Hog and Shredded Smoked Turkey
- Choice of 2 Silver Sides
- Buns and BBQ Sauce
- Disposable Dinnerware

7 \$510.00 | serves ~50 | \$9.75/pp after 50 Includes 1 on-site carver

- Complete Half Hog Roast: One-half Hickory Smoked Hog and One Shredded Smoked Turkey
- Choice of 2 Silver Sides
- · Buns and BBQ Sauce
- Disposable Dinnerware











HOLIDAY MENUS

Pricing includes one entree per guest. Prices subject to change due to the market.

1 \$10.00 per guest | 60/40 split on Turkey & Ham

HOME FOR THE HOLIDAYS

- Whole Smoked Holiday Turkey and Honey Glazed Ham
- Herbed Green Beans
- Home Style Stuffing
- Smashed Potatoes and Gravy
- Assorted Sliced French Loaf Breads and Butter
- Disposable Dinnerware

2 \$14.25 per guest | 60/40 split on entrees HOLIDAY TO REMEMBER

Choice of Two Entree Selections:

Woodfired Roast beef with creamy horseradishcarved on-site, Grilled Rosemary Garlic Chicken Breast, Whole Smoked Ham-carved on-site, or Oven Roasted Turkey Breast-Carved On-site

- Choice of Two Classic or Holiday Sides (see list)
- Salad Selection: Cranberry and Toasted Walnut Salad with Ranch and Italian Dressing
- Assorted Breads and Butter
- Disposable Dinnerware

3 \$14.95 per guest | Choose up to 3 types of chicken STOCKING STUFFERS

· Choice of Two Entrees:

Cranberry Stuffed Chicken Breast, Tomato-Mozzarella Stuffed Chicken Breast, Crab Stuffed Chicken Breast, Chicken Florentine, Chicken Cordon Blue, Stuffed Apple Walnut Pork Tenderloin

- Choice of Two Classic or Holiday Sides (see list)
- Salad Selection
- Assorted Bread and Butter
- Disposable Dinnerware

4 \$14.75 per guest

DECK THE HALLS

- Ginger Glazed Salmon, Citrus Herbed Tilapia, or Mahi Mahi
- Choice of Two Classic or Holiday Sides (see list)
- Salad Selection
- Assorted Breads and Butter
- Disposable Dinnerware

HOLIDAY CLASSIC SIDES

\$1.50 per guest

Green Bean Casserole, Glazed Carrots, Corn Casserole, Oven Roasted Red Potatoes, Baked Macaroni and Cheese, Au Gratin Potatoes, Smashed Potatoes and Gravy, Garden Blend Vegetables, Home-Style Stuffing, Corn Bread Stuffing, Sweet Potato Casserole, Smashed Sweet Potatoes, Cranberry Sauce

5 \$11.00 per guest

JINGLE BELLS

- Gorgonzola Chicken Penne or Mediterranean Penne Pasta with Grilled Chicken Breast
- Spring Mix Salad with Cranrasins and Walnuts
- Assorted Breads and Butter
- Disposable Dinnerware

6 \$24.95 per guest

A LITTLE SLICE OF HOLIDAY

- Beef Tenderloin Carved on-site prepare with Creamy Horseradish
- Choice of Two Classic or Holiday Sides
- Choice of One Classic Salad
- Assorted Bread and Butter
- Disposable Dinnerware

7 \$26.95 per guest

NOEL, NOEL

Starter:

Fresh Vegetable and Domestic Cheese displayed with Dill Dip, Crackers and Pepperoni Sausages

Salad Selections:

Tossed Salad with Italian and Ranch Dressings, Caesar Salad with Garlic Croutons, Seven Layer Salad, Waldorf Salad

Choice of Entree:

Braised Short Ribs, 6oz Filet of Beef Grilled Onsite, or Beef Tenderloin with Horseradish Carved on-site

- Choice of 2 Holiday or Classic Side Selections
- Dessert Selections: Assorted Cheesecakes Slices



HOLIDAY MENUS

Continued

8 \$2.25 per guest

Holiday Pies:

Pumpkin, Apple, Cherry, Sweet Potato, Peach

Assorted Cakes:

Double Chocolate, Red Velvet, Carrot, Classic Vanilla

· Holiday Cobblers:

Blackberry, Cherry, Apple and Peach

*Add Vanilla Ice Cream... \$.75 per guest

9 \$15.50 per guest

HOLIDAY HORS D'OEUVRES BUFFET MENU

Assorted Cheeses to include:

Pastry wrapped brie with Raspberry or Apricot sauce, Smoked Gouda Wedges, Swiss Cheese, and Cheddar Wedges, Fresh Vegetable and Fruit Display with Dips, Crackers, and Mini Sausages *Elegantly Built into a Display*

Choose Three full portion or Six Half portion:

Grilled Chicken Bites Wrapped in Bacon, Cajun Shrimp Wrapped in Bacon, Stromboli with Marinara, Bacon Wrapped Jalapenos, Stuffed Mushroom Caps with Sausage, Spinach, Herbed Crab Meat or Tomato Mozzarella, Cranberry Brie Bites, BBQ, Cranberry-Chili or Swedish Meatballs, California Roll or Tuna Sushi Roll with Wasabi and Soy Sauce, Assorted Tea Sandwiches and Canapés, Assorted Pinwheels, Assorted Bruschettas, Caprese Skewers, Shrimp Cocktail, Teriyaki Chicken or Beef Brochettes, Spinach and Feta Spanikopita, Smoked Salmon with Bagel chips, BBQ or Spicy Wings or Boneless Wings, Goat Cheese and Honey Phyllo

Assorted Mini Dessert Display

Chocolate Covered Strawberries, Mini Cheesecakes, Mini Brownie Bites, Lemon Bars and Dessert Bars

10 \$3.95 per guest

Assorted Cheesecakes:

Turtle, New York Style, Pumpkin, and Chocolate

11 \$3.90 per guest

Assorted Mini Desserts Display:

Chocolate Covered Strawberries, Lemon Bars, Mini Cheesecakes, Mini Brownie Bites, and Dessert Bars, Chocolate Dipped Pretzels with Holiday Sprinkles

12 \$17.50 per guest

FRESH AND FRUITFUL *ELEGANTLY BUILT*

- Domestic Cheese, Seasonal Fruit, Assorted Vegetables with Dips, Crackers, and Mini Sausages Mini Holiday Dinner Bar
- · Pick One Entree:

Mini Pulled Pork and Turkey Sliders with BBQ Sauce, Teriyaki Chicken and Beef Brochettes, Mini Black Angus Burger Bar with Condiments Smoked Pork Tenderloin with Fruit Salsa –carved on-site

Mini Beef Wellingtons

Carved on Site Beef Tenderloin on Crostini for an additional \$2.00 per guest

Active Station-Choice will be grilled on Site

 Station Also Includes Choice of One Sides served in Mini Tinis:

> Mini Buffalo, Blue Cheese, or Regular Baked Macaroni and Cheese Cups, or Loaded Mashed Potato Bar

Station Also Includes Choice of One Mini Salad:

Greek Salad with Cucumber, Feta Cheese, Olives, and Greek Vinaigrette,

Sunset Salad with Strawberries, Almonds, Feta Cheese, and Specialty Dressing, Fresh Buffalo Mozzarella and Tomato Salad or

Spinach Salad with Parmesan Cheese, Apples, Walnuts, and Raspberry Vinaigrette

Dessert Station - Pick Three Desserts:

Mini Sundaes with Toppings, Mini Assorted Shooters: Chocolate, Key Lime, Cheesecake, and Banana Cream Pies, Min Strawberry Shortcakes, Assorted White Chocolate Dipped Items (strawberries, buckeyes, cake pops, Oreos)



GRILLING MENUS

Pricing includes one entree per guest. Prices subject to change due to the market.

1 \$7.95 per guest

- · Grilled 1/4lb Hamburgers
- Condiments (relish, pickles, onions, ketchup, mustard and mayo)
- · Choice of Two Silver Sides
- Disposable Dinnerware
- *Add German Brats or Polish Sausage.... \$2.75/guest
- *Add Hot dogs.....\$2.00/guest

2 \$16.95 per guest | 20 guest min. for on-site grilling

- Choice of One Entrees: 8oz. Grilled New York Strip Steaks, or Grilled Yellow Fin Tuna
- Choice of 2 Silver Sides
- Choice of 1 Salad
- Assorted Bread and Butter
- Disposable Dinnerware
- *Upgrade to 10oz New York Strip ...\$2.00 per guest

3 \$21.75 per guest | 20 guest min. for on-site grilling

- · Grilled 6oz Filet Mignon
- Choice of 2 Silver Sides
- Choice of 1 Salad
- · Assorted Breads and Butter
- Disposable Dinnerware
- *Upgrade to 9oz Filet....\$3.00 per guest

4 \$11.95 per guest | 60/40 split on entree selection 20 guest minimum for on-site grilling

- Grilled Pork Chops and Bone in Chicken Breast
- Choice of 2 Silver Sides
- Assorted Breads and Butter
- · Disposable Dinnerware





5 \$11.95 per guest

- Grilled Bone In BBQ Chicken including Breast, Thighs and Legs
- Choice of 2 Silver Sides
- Assorted Breads and Butter
- Disposable Dinnerware

6 \$11.95 per guest

- Grilled 6oz Chicken Breast with Choice of Marinade (Classic LMR, BBQ, Teriyaki, Rosemary Garlic)
- · Choice of any 2 Silver Sides
- Assorted Bread and Butter
- Disposable Dinnerware

7 \$11.25 per guest | 20 guest min. for on-site grilling

- Grilled On Site 1/3lb.Hamburgers and Homemade Brats (1 of each sandwich per guest)
- Condiments (Onion, Tomato, Lettuce, Sauerkraut, Relish, Mayo, Ketchup, Mustard and Assorted Sliced Cheeses,)
- Choice of Two Silver Sides
- Kaiser Roll
- · Disposable Dinnerware





HOT APPETIZER

Pricing includes one entree per guest. Prices subject to change due to the market.

- 1 \$3.00 per guest | 2 pieces per guest
- Chicken Rollitini
- 2 \$3.00 per guest | 3 pieces per guest
- BBQ or Spicy Chicken Wings with Blue Cheese or Ranch
- 3 \$7.75 per guest | 2 pieces per guest
- Beef Medallions w/ Creamy Horse Radish
- 4 \$30.00 per loaf | ~15 pieces per loaf
- Stromboli with Marinara Sauce
- 5 \$3.50 per guest | 2 pieces per guest
- Cajun Shrimp wrapped in bacon
- 6 \$3.00 per guest | 2 pieces per guest
- Grilled Chicken Bites wrapped in bacon
- 7 \$3.30 per guest | 3 pieces per guest
- Spinach and Artichoke Dip with Homemade Tortilla Chips
- 8 \$3.00 per guest | 3 pieces per guest
- Boneless Chicken Bites (choice of sauce-Buffalo, BBQ or Sweet Chili)
- 9 \$4.25 per guest | 2 pieces per guest
- Grilled Chicken or Smoked Beef Brochettes
- 10 \$3.00 per guest | 3 pieces per guest
- Stuffed Sausage or Tomato Mozzarella Mushrooms
- 11 \$2.15 per person | 3 pieces per guest
- BBQ, Swedish, or Marinara Meatballs
- 12 \$3.50 per person | 3 pieces per guest
- · Crab Stuffed Mushrooms

- 13 \$2.95 per guest | 2 pieces per guest
- Chorizo and Manchego Arepas
- 14 \$4.50 per guest | 2 pieces per guest
- Dates wrapped in Bacon and Goat Cheese
- 15 \$4.50 per guest | 2 pieces per guest
- Mini Beef Wellingtons
- 16 \$2.00 per guest | 3 pieces per guest
- Spinach Con Queso Dip with tortilla chips
- 17 \$5.00 per guest | 2 pieces per guest
- Mini BBQ and/or Shredded Smoked Turkey Sandwiches
- 18 \$2.25 per guest
- · Assorted Chip Bar:
 - Tortilla chips, Potato Chips, Pita Chips with dips (guacamole, salsas, humus, chip dip)
- 19 \$2.75 per guest | 3 pieces per guest
- Soft Pretzel Bar with Nacho Cheese, Cream Cheese and Mustard









HOT APPETIZER Continued

20 \$17.50 per guest

FRESH AND FRUITFUL

 Domestic Cheese, Seasonal Fruit, Assorted Vegetables with Dips, Crackers, and Mini Sausages Mini Holiday Dinner Bar

Pick One Entree:

Mini Pulled Pork and Turkey Sliders with BBQ Sauce, Teriyaki Chicken and Beef Brochettes, Mini Black Angus Burger Bar with Condiments, Brisket Sliders with Bourbon glaze BBQ sauce Mini Beef Wellingtons

Carved on Site Beef Tenderloin on Crostini for an additional \$2.00 per guest

Active Station-Choice will be grilled on Site

 Station Also Includes Choice of One Sides served in Mini Tinis:

> Mini Buffalo, Blue Cheese, or Regular Baked Macaroni and Cheese Cups, or Loaded Mashed Potato Bar

Station Also Includes Choice of One Mini Salad:

Greek Salad with Cucumber, Feta Cheese, Olives, and Greek Vinaigrette,

Sunset Salad with Strawberries, Almonds, Feta Cheese, and Specialty Dressing, Fresh Buffalo Mozzarella and Tomato Salad or

Spinach Salad with Parmesan Cheese, Apples, Walnuts, and Raspberry Vinaigrette

Dessert Station - Pick Three Desserts:

Mini Sundaes with Toppings, Mini Assorted Shooters: Chocolate, Key Lime, Cheesecake, and Banana Cream Pies, Min Strawberry Shortcakes, Assorted White Chocolate Dipped Items (strawberries, buckeyes, cake pops, Oreos)





21 \$17.50 per guest

SMALL APPETIZER BUFFET

Seasonal Fruit Tray with Dip
 Assorted Vegetable Tray with Dip
 Domestic Cheese Tray with Crackers

Choice of One:

Assorted Finger Sandwiches (Turkey, Roast Beef, or Veggie)

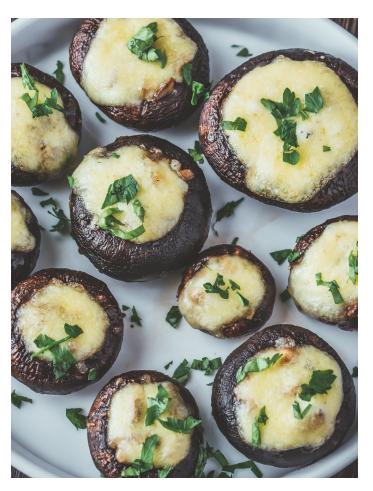
Mini Angus Beef Sliders with Condiments Mini BBQ Pulled Pork Sandwiches

· Choice of Two:

Meatballs (BBQ, Swedish, or Marinara) Chicken Wings Or Boneless (BBQ or Spicy) Stuffed Mushrooms (Sausage, or Tomato & Mozzarella)

Cocktail Sausages wrapped in Pastry Caprese Skewers

Soft Pretzel Bites with mustard and nacho cheese





PASTA PLATES

Pricing includes one entree per guest. Prices subject to change due to the market.

1 \$8.50 per guest

- · Spaghetti with Marinara Sauce with Italian Meatballs,
- Garden Tossed Salad with Dressings
- Assorted Bread and butter
- *Add Grilled Chicken Breast Strips: \$3.50pp

2 \$10.50 per guest

- Chicken Parmesan with Spaghetti and Marinara Sauce
- Choice of Salad: Garden Tossed Salad or Caesar Salad
- Italian Assorted Breads and Butter

3 \$8.10 per guest

- Mediterranean Penne Pasta with Feta Cheese
- Greek Salad with Cucumbers, Olives and Feta Cheese served with Greek Dressings
- Assorted Bread and Butter
- *Add Grilled Chicken Breast for \$3.50 per guest

4 \$8.50 per guest

- Fettuccine Alfredo
- Caesar Salad
- Assorted Bread and Butter
- *Add Grilled Chicken Breast for \$3.50 per guest

5 \$8.50 per guest

- Cheesy Baked Ziti
- Garden Tossed Salad with Assorted Dressings
- Assorted Breads and Butter

6 \$12.25 per guest

- · Stuffed Shells Florentine with Marinara
- · Choice of 2 Silver Sides
- Choice of Salad: Garden Tossed Salad or Caesar Salad
- Assorted Bread and Butter

7 \$9.75 per guest

- Rosemary Garlic Chicken in Cream Sauce served with Penne Noodles
- Garden Tossed Salad with Ranch and Italian Dressings
- Assorted Bread and Butter
- · Disposable Dinnerware

8 \$8.75 per guest

- Meat or Vegetarian Lasagna
- Choice of Garden Tossed or Caesar Salad
- Assorted Breads and Butter
- Disposable Dinnerware

9 \$9.50 per guest

- Pasta Bar
- Alfredo and Marinara Sauces
- · Penne and Spaghetti Noodles
- Grilled Chicken Tenders and Italian Meatballs
- Choice of Garden Tossed Salad OR Cesar Salad
- Garlic Breads









SIDES & SALADS—À LA CARTE

Pricing includes one entree per guest. Prices subject to change due to the market.

1 \$2.00 per guest

Gold Side Selection:

Garlic Smashed Potatoes, AuGratin Potatoes, Smashed Sweet Potatoes, Rice Pilaf, Green bean Casserole, Corn on the Cob, Sliced Glazed Carrots, Fresh Herbed Green Beans

- *\$.55 pp additional charge to upgrade from Silver Side Selection
- *\$1.55 pp when adding to a menu including sides

2 \$3.50 per guest

Platinum Side Selections:

Oven Roasted Red Potatoes, Baked Potato Bar, Twice Baked Potato, Loaded Mashed Potatoes, Fresh Green Bean Almondine, Fresh Parmesan Green Beans, Oven Roasted Vegetables, Garden Pasta Salad, Fresh Seasonal Fruit Salad, Broccoli Salad, Loaded Baked Potato Salad,

- \$1.10 pp additional charge for upgrade from Silver Side Selections.
- \$2.25 pp when adding to a menu including sides

3 \$2.00 per guest

Salad Selections:

Tossed Salad with Italian and Ranch Dressing

- Classic Caesar Salad
- *additional cost if added to existing menu

4 \$3.00 per guest

Premier Salad Selections:

Greek Salad with Cucumber, Feta Cheese, Olives and Greek Vinaigrette

Sunset Salad with Strawberries, Almonds and Feta Cheese

Cucumber -Tomato Salad

Spring Mix Salad with Dried Cranberries and Italian Blend Cheese, and Balsamic Dressing

Spinach Salad with Parmesan Cheese, Apples,

Walnuts and Raspberry Vinaigrette

Seven Layer Salad

5 \$1.50 per guest

Silver Side Selections:

Southern Potato Salad, Creamy Cole Slaw, Macaroni Salad, Baked Macaroni and Cheese, Buttered Corn, Herbed Green Beans, Memphis Baked Beans, Individual Bagged Chips

• *\$1.25 pp when adding to a menu including sides







