

# Appetizer Buffet

Choice of Five: \$15.75 Per Person

Choice of Seven: \$20.75 Per Person

Choice of Three\*: \$7.25 Per Person

\*(Choice of Three Available at \$7.25 per person only when added on with purchase of dinner service)

Taco Dip GF

(House made taco dip topped with shredded cheese, lettuce, black olives, and diced tomatoes.

Served with corn chips)

Caprese Skewers <sup>GF</sup> (Tomato, basil, mozzarella, balsamic)

Relishes & Dip<sup>GF</sup>

Chicken Drummies & Paddles <sup>GF</sup> (Teriyaki, BBQ, Buffalo)

Petite Chicken Cordon Bleu (Chicken, ham, Swiss cheese)

Pork Pot Stickers (Served with sweet chili sauce)

Chicken Satays <sup>GF</sup> (Teriyaki, BBQ, Peanut, or Buffalo)

Ham, Turkey, or Veggie Finger Sandwiches Bruschetta

(Diced tomatoes, red onions, basil, garlic, and balsamic served with garlic toast points)

Pork Egg Rolls (Served with sweet chili sauce)

Meatballs (Served with a Swedish gravy)

Spinach & Artichoke Dip <sup>GF</sup> (Served with tortilla chips)

Goat Cheese & Caramelized
Onion Tartlets

(Caramelized onions and goat cheese filled in tartlet shell topped with balsamic glaze)

> Meat & Cheese Tray (Served with crackers)

Sliders (Pork, Beef, Meatball, or Chicken Salad)

Cheesecake Bite (Cookie crisp filled with cheesecake and topped with fresh fruit

Custom Menu's Available — Pricing Upon Request

Prices are based off of a minimum of #100, prices may vary for parties less than #100. Prices are based off of disposable ware. China is available for additional charge. All food and beverage is subject to an 20% service fee and applicable taxes. Menu prices subject to change.



### Appetizer Buffet

Choice of Five: \$19.75 Per Person Choice of Seven: \$24.75 Per Person Choice of Three\*: \$10.50 Per Person

Beef & Horseradish Crostini (Thinly sliced beef served cold with horseradish cream sauce)

Veggie Pizza (Mini naan topped with dill cream cheese and fresh veggies)

> Shrimp Cocktail <sup>GF</sup> (Served with cocktail sauce)

#### Stuffed Meatball

(House made sausage and ground beef meatball stuffed with bacon, goat cheese, and spinach.

Served with marinara sauce)

### Mushroom & Gorgonzola Bites

(Diced mushrooms and gorgonzola cheese in a tartlet shell)

Antipasto Skewers <sup>GF</sup> (Salami nuggets, olives, sundried tomatoes, fresh mozzarella, and peppers)

> Baked Shrimp Dip (Served with toast points)

Crab & Shrimp Cakes (Served with bernaise sauce)

#### Smoked Salmon Bite (Dill cream cheese, smoked salmon, and capers served on melba toast)

Asian Meatballs (Meatballs served with Hoisin BBQ sauce)

Fresh Fruit Display <sup>GF</sup> (Fresh fruit served with bourbon yogurt glaze)

#### Assorted Bites

(Assorted white chocolate and dark chocolate mousse in a cookie crisp)

Key Lime Pie Dip (Key lime dip served with graham crackers)

Charcuterie Tray <sup>GF</sup> (Cured meats, cheeses, breads, crackers, and nuts)

Prosciutto Skewers GF

(Seasonal fruit, mozzarella, prosciutto, and basil finished with balsamic glaze)

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<sup>\*(</sup>Choice of Three Available at \$10.50 per person only when added on with purchase of dinner service)



# Dinner Buffet Options

Buffet Includes: Choice of Salad, One Starch, One Vegetable, One or Two Entrées, And Rolls & Butter \$28.00 One Entrée Buffet per person \$30.00 Two Entrée Buffet per person

Grilled Pork Ribeye GF Served with balsamic glaze

Sliced Sirloin GF

Slow roasted and sliced. Topped with brandy peppercorn sauce

Three Cheese Ravioli Served in basil pesto cream sauce with mushrooms and tomatoes

Swedish Meatballs & Gravy Pork and beef meatball served with a creamy beef gravy.

Chicken Marsala <sup>GF</sup>
Mushrooms and onions in a marsala wine cream sauce

Burgundy Pepper Steak

Marinated in red wine, whole black peppercorns, and seasonings.

Grilled and topped with demi sauce

Breast of Chicken with Dressing Served with a chicken gravy and sage dressing

Bacon Wrapped Pork Tenderloin GF Grilled and topped with a whisky maple glaze

> Beef Tips Cooked in a beef gravy with onions and sautéed mushrooms

Chicken Cordon Bleu <sup>GF</sup>
Chicken breast stuffed with Swiss cheese and
ham, topped with a Swiss mornay sauce

Roasted Salmon <sup>GF</sup> Roasted salmon filet finished with a Dijon cream sauce

Roasted Chicken Breast GF

Roasted chicken garnished with mushrooms, and creamy Boursin cheese sauce

Prosciutto Wrapped Chicken Florentine <sup>GF</sup>
Chicken breast stuffed with caramelized onions, mushrooms, and spinach wrapped in prosciutto.
Topped with Boursin mornay sauce

Salads: Tossed Greens (Served with Choice of Two Dressings: Bacon Dill Ranch, French<sup>GF</sup>, Balsamic Vinaigrette<sup>GF</sup>, or Raspberry Vinaigrette<sup>GF</sup>) or Buffet of Salads (Choice of Three Cold Salads)

Vegetable: Honey Glazed Carrots<sup>GF</sup>, Corn,<sup>GF</sup> Green Beans<sup>GF</sup>, Vegetable Medley <sup>GF</sup> (Wax Beans, Green Beans, Carrots), San Francisco Blend (Carrots, Broccoli, Red Pepper), Spring Blend<sup>GF</sup> (Squash, Carrots, Zucchini, Broccoli, Cauliflower), or Winter Blend<sup>GF</sup> (Broccoli & Cauliflower)

Starch: Garlic Mashed Potatoes<sup>GF</sup>, Au Gratin Potatoes, Garlic Parmesan Roasted Potatoes <sup>GF</sup>,

Roasted Potatoes<sup>GF</sup>, or Long Grain Wild Rice Blend<sup>GF</sup>

Available for additional charge: Truffle Mashed Potatoes<sup>GF.</sup> Or Truffle Macaroni & Cheese

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### Plated Entrée Dinner Options

Plated Entrée Dinner Includes: Choice of Salad, One Vegetable, One Starch, and Roll & Butter

Sundried Tomato Stuffed Chicken GF \$34.00

Roasted chicken breast stuffed with spinach, cheese, and sundried tomatoes. Served with basil cream sauce

French Cut Pork Chop GF \$36.00

Center cut bone in pork chop char-grilled and topped with a sherry French onion sauce

Blackberry Hoisin Pork Tenderloin GF \$37.00

Pork tenderloin served blackberry hoisin sauce

Salmon \$36.00

Served with a lemon herbs de Provence cream sauce, artichokes, and spinach

Seafood Ravioli \$40.00

Crab stuffed ravioli served with rich sherry lobster sauce. Topped with jumbo shrimp

Pan Seared Maple Leaf Duck Breast GF \$37.00

Served with a cherry port wine reduction

New York Strip Steak GF

14 02 \$40.00

Served with a peppercorn demi sauce

U.S.D.A. Choice Charcoal Beef Tenderloin GF

6 0z \$42.00 80z \$48.00

Served with a wild mushroom demi glaze

Salad: Tossed Greens (Specialty Salads Available Upon Request)

Vegetable: Honey Glazed Carrots<sup>GF</sup>, Corn, GF Green Beans<sup>GF</sup>, Vegetable Medley GF (Wax Beans, Green Beans, Carrots), San Francisco Blend (Carrots, Broccoli, Red Pepper), Spring Blend<sup>GF</sup> (Squash, Carrots, Zucchini, Broccoli, Cauliflower), Winter BlendGF (Broccoli & Cauliflower)

Starch: Garlic Mashed Potatoes<sup>GF</sup>, Au Gratin, Roasted Potatoes<sup>GF</sup>, Garlic Parmesan Roasted Potaotes GF, or Long Grain Wild Rice BlendGF

Available for Additional Charge: Roasted Fingerling Potatoes<sup>GF</sup>, Truffle Mashed Potatoes<sup>GF,</sup> or Truffle Macaroni & Cheese

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