

# Appetizer Buffet

Choice of Five: \$16.75 Per Person Choice of Seven : \$22.75 Per Person Choice of Three\*: \$8.25 Per Person

\* (Choice of Three Available at \$8.25 per person only when added on with purchase of dinner service)

#### Petite Chicken Cordon Bleu

(Chicken, Ham, Swiss cheese)

#### Caprese Skewers GF

(Tomato, basil, mozzarella, balsamic)

Relishes & Dip

#### Chicken Drummies & Paddles

(Teriyaki, Garlic Parmesan <sup>GF</sup>, BBQ <sup>GF</sup>, Buffalo <sup>GF</sup>)

#### Taco Dip GF

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

# Pork Pot Stickers

(Served with sweet chili sauce)

# Chicken Satays

(Teriyaki, BBQ  $^{\rm GF}$  , Peanut, or Buffalo  $^{\rm GF}$ 

#### Hummus GF/DF

(Served with fresh veggies & mini naan dippers)

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 GF

(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)

(Pulled Pork, Hot Beef, or Chicken Salad)

#### **Pretzel Bites**

(Pretzel Bites served with Beer Cheese Dip)

# Cheesecake Bite

(Cookie crisp filled with cheesecake and topped with fresh fruit)

Appetizer Selections Can be Made from Both Menus for Custom Pricing Custom Requests Also Available

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



# Appetizer Buffet

Choice of Five: \$22.25 Per Person Choice of Seven: \$26.25 Per Person Choice of Three\*: \$11.25 Per Person

\* (Choice of Three Available at \$11.25 per person only when added on with purchase of dinner service)

#### 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 GF

(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)

# Hot Pepper Jelly

(Cream cheese topped with hot pepper jelly & pita chips)

# Baked Shrimp Dip

(Served with toast points)

# Crab & Shrimp Cakes

(Served with Dijon aioli)

#### Smoked Salmon Board

(Smoked salmon, cucumbers, crackers, melba toast, red onion, capers, radish, lemons)

#### Asian Meatballs

(Meatballs served with Hoisin BBQ sauce)

# Fresh Fruit Display GF

(Fresh fruit served with bourbon yogurt glaze)

# Assorted Dessert Bites

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

#### Charcuterie Tray GF

(Cured meats, cheeses, breads, crackers, and nuts)

# Key Lime Pie Dip

(Key lime dip served with graham crackers)

#### Prosciutto Skewers GF

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

Appetizer Selections Can be Made from Both Menus for Custom Pricing Custom Requests Also Available

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



# **Dinner Buffet Options**

Buffet Includes: Choice of Salad, One Starch, One Vegetable, One or Two Entrées, and Roll & Butter

\$31.00 One Entrée Buffet per person \$33.00 Two Entrée Buffet per person

#### Bacon Wrapped Pork Tenderloin GF/DF

Grilled and topped with a whisky maple glaze

Sundried Tomato Chicken GF

Chicken breast served with sundried tomato basil cream sauce

# Three Cheese Ravioli

Served in basil pesto cream sauce with mushrooms and tomatoes (contains pine nuts)

#### Chicken Marsala GF

Mushrooms and onions in a marsala wine cream sauce

# Prosciutto Wrapped Chicken Florentine GF

Chicken breast stuffed with caramelized onions, mushrooms, and spinach wrapped in prosciutto. Topped with Boursin mornay sauce

#### Beef Tips DF

Cooked in a beef gravy with onions and sautéed mushrooms

# Braised Short Ribs GF/DF

Oven seared and slow braised. Served with a demi glaze

\*Available for An Additional \$4.00 per person\*

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

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

# Roasted Chicken Breast GF

Roasted chicken garnished with mushrooms and creamy Boursin cheese sauce

Grilled Pork Ribeye GF/DF

Served with balsamic glaze

# Chicken Cordon Bleu GF

Chicken breast stuffed with Swiss cheese and ham , topped with a Swiss mornay

# Roasted Salmon GF

Roasted salmon filet finished with a Dijon cream sauce

# Beef Medallion GF

*Grilled and topped with demi sauce, caramelized onions & gorgonzola crumbles \*Available for An Additional \$4.00 per person*\*

# Braised Beef Ravioli

Served in house-made Bolognese sauce \*Available for an additional \$3.00 per person \*

Salads: Tossed Greens (Served with Choice of Two Dressings: Bacon Dill Ranch, French <sup>GF</sup>, Balsamic Vinaigrette <sup>GF/DF</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>, San Francisco Blend (*Carrots, Broccoli, Red Pepper*), or Spring Blend <sup>GF</sup> (*Squash, Carrots, Zucchini, Broccoli, Cauliflower*)

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

Available for additional charge: Truffle Mashed Potatoes GF or Truffle Macaroni & Cheese

Prices are based off of a minimum of #100, prices may vary for parties less than #100. Prices are based on full china. Food and beverage is subject to an 20% service fee , trip charge, taxes, or venue fee if applicable

Menu prices subject to change.



# Plated Entrée Dinner Options

Plated Entrée Dinner Includes: Choice of Salad, One Vegetable, One Starch, and Roll & Butter Sundried Tomato Stuffed Chicken <sup>GF</sup> \$38.00

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

# French Cut Pork Chop GF \$40.00

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

# Blackberry Hoisin Pork Tenderloin <sup>GF</sup> \$39.00

Pork tenderloin served blackberry hoisin sauce

Salmon \$39.00 Served with a lemon herbs de Provence cream sauce, artichokes, and spinach

# Seafood Ravioli \$44.00

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

Pan Seared Maple Leaf Duck Breast <sup>GF</sup> \$40.00 Served with a cherry port wine reduction

> New York Strip Steak <sup>GF</sup> 14 oz \$45.00

Served with a peppercorn demi sauce

# U.S.D.A .Choice Charcoal Beef Tenderloin <sup>GF</sup> 6 oz \$46.00 8oz \$51.00

Served with a wild mushroom demi glaze

Salad: 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>) (Specialty Salads Available Upon Request)

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

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

# or Long Grain Wild Rice Blend GF/DF

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

Prices are based off of a minimum of #100, prices may vary for parties less than #100. Prices are based on full china. All food and beverage is subject to an 20% service fee , trip charge, taxes, or venue fee if applicable. Menu prices subject to change.