

APPETIZERS

can be passed or set on app table

CANDIED BACON

Is it a dessert, appetizer, or side???? 2 dozen|\$72

CAPRESE BITES

Blend of fresh basil, mozzarella, ripe tomatoes & basil 2 dozen|\$36

CRAB STUFFED MUSHROOMS

Tender caps filled with succulent crab meat, savory seasonings, & a hint of zesty spices 2 dozen|\$60

DEVILED POTATO SKINS

Crispy skins filled with a heavenly blend of creamy, tangy goodness 2 dozen|\$36

CHICKEN WINGS - 8 LBS

Served with whipped blue cheese, creamy ranch dip, & raw veggies 48-64 wings|\$72

PROSCUITTO WRAPPED DATES

Plump juicy stuffed dates wrapped in thinly sliced prosciutto 4 dozen|\$60

SHRIMP CANAPES

Perfect harmony of jumbo shrimp, creamy avocado, & crisp cucumber 2 dozen|\$60

STUFFED JALAPENOS

Cheddar & spice stuffed jalapenos topped with bacon 2 dozen|\$48

ENTREE'S

priced per person

24 person minimum for each main
*all prices include chafers, fuel, & buffet attendant(s)

BEEF FILET | \$48

cooked on site

*served with

- Creamy mashed potatoes
- Roasted brussel sprouts
- Black pepper parmesan dinner rolls

MAHI MAHI W/CAJUN BUTTER|_{\$42}

cooked on site

*served with

- Rice pilaf
- Honey glazed carrots
- Black pepper parmesan dinner rolls

CORNISH HEN|\$36

*served with

- Rice dressing
- Avocado Caesar salad w/a homemade Caesar ranch
- Black pepper parmesan dinner rolls

CHICKEN CORDON BLEU | \$30

*served with

- Butter & Herb potatoes w/green beans
- Spinach berry salad w/raspberry vinaigrette
- Black pepper parmesan dinner rolls

SEA SALT AND HERB CRUSTED PORK TENDERLOIN|\$24

*served with

- Smoked gouda broccoli macaroni
- Butter fried peas & onions
- Black pepper parmesan dinner rolls

PANEER CURRY | \$28

can be cooked vegan friendly

*served with

- Biryani rice
- Confetti corn
- Black pepper parmesan dinner rolls

PASTA BAR | \$21

priced per person

PASTA CHOICES

Penne rigate
Fettucine
Farfalle
Spaghetti
Zoodles (gluten free)|\$1 more

SAUCE CHOICES

Marinara Alfredo Pesto

MEATS

Chicken
Shrimp
Meatballs
Italian sausage
Portobello mushrooms

BREAD

Butter and herb breadsticks Cheesy garlic bread

SALADS

Avocado Caesar salad Spinach berry salad

ADD-ONS

priced per 24 ppl

SIDES

CREAMY MASHED POTATOES|\$48

blend of buttery red & gold potatoes mashed perfectly

ROASTED BRUSSEL SPROUTS|\$48

savory, slightly caramelized brussels w/sea salt & pepper

BUTTER & HERB RED POTATOES W/GREEN BEANS|\$48

harmonious medley of tender red potatoes, crisp green beans, & blend of herbs

RICE DRESSING | \$48

fusion of long grain & wild rice w/a rich, nutty flavor

HONEY GLAZED CARROTS|\$48

tender baby carrots coated in a honey glaze

JASMINE RICE PILAF|\$48

jasmine rice cooked pilaf style then infused w/aromatic herbs & spices

SMOKED GOUDA BROCOLLI MACARONI|\$48

combines tender macaroni and broccoli with a creamy sauce infused with smoky Gouda cheese

BUTTER FRIED PEAS & ONIONS | \$48

green peas & caramelized onions coated in a butter glaze

CONFETTI CORN|\$48

mix of yellow & white corn sauteed w/a medley of colorful bell peppers

BIRYANI RICE|\$48

south Indian inspired basmati rice infused w/over 20 spices

SPINACH BERRY SALAD|\$72

spinach, blueberries, strawberries, feta, slivered almonds, w/raspberry vinaigrette

AVOCADO CAESAR SALAD|\$72

crisp romaine & baby iceberg, cherry tomatoes, fresh avocado, shaved grana padana, house made croutons – tossed in a homemade Caesar ranch dressing

BLACK PEPPER PARMESAN DINNER ROLLS|\$36

2 dozen rolls served w/butter pads

DESSERTS \$75

CHERRY CHEESECAKE

sweet, tangy cherry topping over a silky smooth cheesecake w/ a buttery almond crust

PEACH COBBLER

combination of sweet, ripe peaches & delectable pastry

APPLE CRISP

tender baked cinnamon apples topped w/a golden oat crumble

CHOCOLATE COVERED STRAWBERRY BROWNIES

chocolate brownie topped w/a fresh strawberry brownie & covered in chocolate ganache