



Soups

Soups can be served as 3 oz shooters or 12 oz bowl (Per Person Pricing – Choose (1)
One per 25 guests)

Jumbo Shrimp Bloody Mary Cocktail

Creamy Leek & Potato with Finely Chopped Chive and a Drizzle of Cream (GF, V)

Herb Spiced Mediterranean Lentils with Carrots and Tomatoes

Spicy Sweet Corn Vegan with Jalapeno and Cilantro

Home-style Tomato Bisque with Basil and Fresh Garlic

Red Pepper Gazpacho with Tomatoes, Cucumbers and Vidalia Onion

Chilled Cucumber with Diced Red Peppers and Sliced Almonds

Butternut Squash with Bacon and Crème Fraîche

Wild Mushroom with Sherry & Thyme

Broccoli Cheddar

Creamy New England Clam Chowder

Can be served with lunch, dinner or as hors d'oeuvres.

Requires a minimum of 25 attendees.

20% service fee and 8.25% sales tax and delivery fee may apply.

Call or send a “request a quote” for pricing



Main Course

Grilled Fajitas

Green chili and lime cilantro marinated strips of skirt steak and chicken breast, flour tortillas, grilled onions Pico de Gallo, shredded cheddar cheese, sour cream and sliced jalapeños

Texas BBQ

Select (2)- BBQ Chicken, Turkey, Slow Smoked Brisket, Spicy Beef Sausage or Baby Back Ribs (off the bone) served with Potato Salad, Cole Slaw, Baked Beans, Sliced White & Wheat Bread, Pickles, sliced Onions & BBQ Sauce.

Herb Crusted Parmesan Chicken

Oven roasted chicken breast dredged in province herbs and shredded parmesan cheese finished with goat cheese, sundried tomato and a creamy basil cream sauce

Sirloin Meatloaf

Oven-roasted sirloin meatloaf basted with a sweet and tangy chipotle glaze

Chicken Piccata

Pan seared lightly breaded chicken breast, white wine lemon sauce, sundried tomatoes, capers and herbed fettuccini

Santa Fe Chicken

Chicken breast stuffed with Monterrey jack cheese, hatch chiles enhanced white wine cream sauce

Chicken Avion Breast with Lemon and Herbs

Roasted bone-in chicken breasts with fresh thyme and peppercorns served in a lemon au jus



Main Course, cont.

French Hunter's Chicken

Slow-cooked bone-in chicken breasts with mushrooms, tomatoes with cognac, white wine and fresh herbs

Mediterranean Chicken

Sautéed herbed chicken breast topped with baby spinach, sundried tomatoes, kalamata olives, artichoke hearts, and feta cheese

Flat Iron

6 oz strip steak served with a Wild Mushroom Demi Glaze

Petite Filet

Beef tenderloin medallion wrapped in applewood smoked bacon, wild mushroom demi glaze

Brown Sugar Glazed Pork Chops

Pan-seared pork chops coated with brown sugar and spices for a savory and sweet glaze

Bacon Wrapped Pork Tenderloin Medallions

Seasoned pork tenderloin wrapped with applewood smoked bacon slices and baked to tender perfection

Braised Lamb Chops

Garlic-rubbed lamb chops braised with rosemary, oregano and parsley served with garlic mashed potatoes

Garlic Braised Short Ribs with Rosemary

Bone in beef short ribs slowly cooked in a red wine reduction with carrots, pancetta and rosemary served with garlic mashed potatoes



Main Course, cont.

Classic Prime Rib with Au Jus and Horseradish Crème

Classic whole boneless prime rib is slow-roasted to perfection served with a horseradish crème.

Honey Garlic Glazed Salmon

Seared salmon fillets coated with a sweet and savory mix of honey, garlic, lemon and soy

Baked Mediterranean Snapper or Red Fish

Seared and baked red snapper fillets prepared with tomatoes, onion and black olives topped with feta cheese and minced parsley

Lemon Garlic Tilapia

Pan roasted tilapia filet, white wine and tomato lemon garlic butter sauce (gluten free)

Stuffed Portabella Cap (Vegan & Vegetarian)

Grilled portabella mushrooms stuffed with feta cheese, slow roasted red peppers and grilled purple onions

Crispy Stuffed Eggplant (Vegan & Vegetarian)

Thinly sliced eggplant served with spinach, artichokes, sundried tomatoes and feta cheese

Spinach and Gorgonzola Ravioli (Vegan & Vegetarian)

With tomato and pesto sauce



Main Course, cont.

Vegetable Haystack

Mix of fresh seasonal vegetables layered with fresh herbs and pesto

Grilled Cauliflower Steak

Thick slice of cauliflower, served with chimichurri and garlic mushrooms (vegan and gluten free)

Meyer Lemon and Three Cheese Ravioli (Vegan & Vegetarian)

With tomato crème and pesto

Beverage service includes coffee, iced tea and chilled water. Selections include field green salad, starch, vegetable, garlic knots and butter. Can be served as lunch or dinner and plated or buffet. Requires a minimum of 25 attendees.

20% service fee and 8.25% sales tax and delivery fee may apply.

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Entrée Starch & Vegetable Selections

Starch Selection (Choose (1) One)

Smashed Yukon Gold Potatoes with Garlic and Parmesan

Texican Street Corn

Twice Baked Stuffed Red Potatoes

Artisanal Cheese Blend Mac N Cheese

Cajun Dirty Rice

Jalapeno Cornbread Casserole

Lemon Ricotta and Spinach Linguini

Mediterranean Orzo Salad

Mexican Rice

Oven Roasted Fingerling Potatoes

Gruyere Potato Gratin

Seasonal Risotto

Simply Rice

Wild Rice Pilaf

Vegetable Selection (Choose (1) one)

Brown Sugar Balsamic Sweet Potatoes

Creamed Spinach Gratin



Entrée Starch & Vegetable Selections, cont.

Grilled Summer Squash with Feta and Mint

Harvest Julienne Vegetables

Lemon Parmesan Grilled Asparagus

Mashed Cauliflower with Roasted Garlic

Oven Roasted Root Vegetables

Roasted Brussel Sprouts with Bacon and Onion

Sautéed Green beans with Lemon and Garlic

Seasonal Roasted Vegetables



Build Your Own

Mashed Potato Martini Bar

Served with various toppings: butter, sour cream, shredded cheddar cheese, green onions, bacon bits, sautéed mushrooms and onions choice of cream peppered gravy, traditional brown gravy or creole tomato gravy

Italian Feast Pasta Bar

Served with marinara, alfredo, pesto garlic sauces. Complimented with garlic bread sticks and grated parmesan cheese. Choice of two pastas: penne, macaroni, fettucine, angel hair, cheese tortellini or spinach and cheese ravioli. Selection of two of the following: meatballs, Italian sausage, chicken parmesan, chicken piccata, chicken marsala, garlic grilled chicken breast, grilled pork marsala or roasted garlic portabellas

Street Tacos Bar

Chili Lime Chicken, Pork Carnitas, and Piccadilly Beef, Cheddar and Monterey Jack Cheese, Cilantro, Chopped Onions, Avocado, Lime and Various Salsas

Mac N Cheese Bar

Artisan Cheese Blend Mac N Cheese served with Various Toppings: Spicy Smoked Sausage, Applewood Smoked Bacon Bits, Crumbled Bleu Cheese, Fried Onions, Green Onion, Sautéed Wild Mushrooms, Green Peas and Pickled Jalapenos.

Crostini Bar

Garlic and Herbed Ciabatta, Spinach Dip, Herb Ricotta, Olive Tapenade, Pesto, Caramelized Onion, Arugula, Prosciutto, and Salami



Build Your Own

Charcuterie Station

Choose (3)

Wild Honey Drizzled Brie, Smoked Gouda, XX Blue Cheese, Aged Cheddar, Provolone

Choose (3)

Prosciutto wrapped Cantaloupe, Cured Salami, Air-Dried Pork Sausage, Sliced French-style Dry Cured Ham, Chorizo, Salami

All Charcuterie boards served with Mixed Nuts, Candied Pecans, Fresh Fruit Slices, Dried Apricots, and a Variety of Gourmet Crackers

25 person minimum



Hors d'Oeuvres

Tier One - Hors d' Oeuvres (Per Dozen Pricing)

Sesame Chicken, beef or shrimp satays with spicy hoi- sin dipping sauce

Ham and Gruyere Pinwheels with poppy seed glaze

Meatballs with spicy tomato sauce or sweet Asian sauce

Oven Roasted Turkey Bites with thinly sliced Turkey breast with melted Cheddar and topped with a Banana Pepper

Mini BLT Bites with house made aioli, crumbled bacon, cherry tomatoes and tender lettuce

Creamy Spinach and Bacon Pinwheels with mozzarella and parmesan cheeses

Mini Chicken Parma Bites with mozzarella cheese and house made marinara

Spring Rolls with sweet and spicy dipping sauce

Gulf Shrimp with served over cheesy grits

Spicy Piccadilly Beef, Vegetarian or Shrimp Empanadas served with spicy chipotle dipping sauce

Bacon wrapped, Bleu Cheese stuffed Dates

Toasted Pine Nut Hummus with Olive Oil, Spices and Fresh Black Pepper

Tier Two - Hors d' Oeuvres (Per Dozen Pricing)

Smoked Salmon with citrus-caper cream cheese in puff pastry

Lollipop Lamb Chops with herbs and capers and tomato jam

Mini Beef Wellingtons en crouete



Hors d'Oeuvres, cont.

Coconut Crusted Shrimp with spicy pineapple sauce

Sweet and Tangy Pulled Pork with Caramelized Onions and Mozzarella

Lollipop Chicken Drumsticks with siracha honey sauce

Mini Crab Cakes with spicy remoulade

Jumbo Gulf Shrimp wrapped in prosciutto

Quail Bites wrapped in bacon with sweet glaze

Trays & Platters (Per Person Pricing)

Assorted Fresh Seasonal Vegetables with creamy house made dipping sauce

Assorted Fresh Seasonal Fruits and Berries

Italian Antipastos with assorted meats and cheeses, olives, peppers and vegetables

Norwegian Smoked Salmon with chopped egg, lemon, capers, red onion and cream cheeses

Chilled Shrimp Platter with spicy cocktail sauce and lemon

Assorted Imported Cheeses with fresh fruit

Assorted Domestic Cheeses with fresh fruit

Warm Assorted Sausages with caramelized onion bacon jam and spicy roasted red pepper sauce

Caprese Fresh Tomato and Mozzarella with fresh basil, sea salt and balsamic glaze



Hors d'Oeuvres, cont.

Assorted Fresh Deli Meats and Cheeses with olives, mini pickles, spicy mustard and garlic aioli

Crispy Chicken Tenders with honey mustard and barbeque sauce

Cheese Tortes (Per Person Pricing)

Served with Assorted Crackers and Sliced Baguettes.

Bacon Bleu Cheese and Parmesan

Cheddar Jalapeno and Bacon

Pimento Chipotle and Garlic

Goat Cheese Sundried Tomato and Pistachio

Prosciutto Spinach Parmesan and Pine nut

Baked Brie En Croute Wrapped in Puff Pastry with Roasted Fruit

Party Dips (Per Person Pricing)

Served with Assorted Crackers and Sliced Baguette

Hot Spinach, Crab and Artichoke Heart Dip

Artichoke Parmesan Dip

Garlic, Roasted Red Pepper or Traditional Hummus

Warm Creamy Crab Dip

Warm Buffalo Chicken Dip



Action Carving Stations

Carving Stations (Per Person Pricing)

Each station is served with variety of petite rolls and Dijon Mustard

Prime Rib with horseradish crème and au jus

Beef Tenderloin with horseradish crème

Pork Loin with green peppercorn brandy crème sauce

Turkey Breast with brown gravy and garlic aioli

Bourbon Glazed Ham with pineapple chutney

Grilled Cheese Station (Per Person Pricing)

Mini Grilled Cheese Sandwiches on rye, white or wheat

Choose From: Cheddar, Swiss, Muenster or Provolone

Choose From: Mango Chutney, Sliced Apples, Ranch Sause or Sliced Tomatoes

Choose From: Bacon, Turkey, Ham



Action Carving Stations

Tater Tot Station (Per Person Pricing)

Delicious warm tater tots served with choice of:

- Cheese Sauce
- Chopped Bacon
- Sour Cream
- Shredded Chicken
- Pico De Gallo
- Green Onions

Sweet Dipping Station (Per Person Pricing)

Mini Donuts, Churro Bites and Pretzel Sticks – service with choice of:

- Carmel Sauce
- Chocolate Sauce
- Powdered Sugar
- Candy Sprinkles
- Crushed Mixed Nuts
- Whipped Cream



Dessert Selections

Sweet Treats (Per Person Pricing)

Triple Chocolate Layer Mousse Cake

Carrot Cake with a smooth cream cheese icing

Italian Cream Cake with toasted coconut, pecans and cream cheese icing

Assorted petit desserts: (3 pieces per person) miniature cream puffs, strawberry cream napoleons, chocolate petit fours, vanilla mouse tarts topped with fresh berries

New York Style Cheesecake drizzled in a decadent chocolate sauce

Mocha Mint Cheesecake

Salted Caramel Cheesecake

Tiramisu and Fresh Raspberries

Assortment of fresh baked cookies and delicious chocolate brownies

Requires a minimum of 25 attendees. Choose (1) one per 25.

23% service fee and 8.25% sales tax.