

Entrée Selections

Carving Station:

	<i>\$12.00</i>
Roast Beef served w/ au jus, and horse radish sauce	<i>\$7.00</i>
Roast Turkey served with cranberry jelly and turkey gravy	<i>\$12.00</i>
Honey glazed ham served with pineapple chutney	<i>\$7.00</i>
Honey BBQ Roasted Pork Loin	<i>\$17.00</i>
Filet of Beef Tenderloin with a Black cherry and red wine demi-glace	

K-Bobs

Chicken, Beef or Shrimp w/ onion, assorted bell peppers, mushrooms, and cherry tomatoes	<i>\$11.00</i>
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Country Style Chicken

Grilled and gently seasoned chicken breasts baked with a bread stuffing and rich chicken gravy	<i>\$10.00</i>
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Grilled Chicken

Choice of Balsamic Glazed, Cajun, Florentine, Picatta, or Parmesan.	<i>\$6.00</i>
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Crab and Spinach Stuffed Grilled Chicken

Served over a bed of Wild Rice with a wild mushroom sauce	<i>\$9.00</i>
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Stuffed Pork Chops

	<i>\$12.00</i>
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Pepper Steak

Served over rice	<i>\$10.00</i>
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Grilled Salmon

Served with a Cajun rub, Teriyaki Glaze, or in a Lemon and Garlic herb butter	<i>\$9.00</i>
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Zesty Lemon Herb Shrimp

Served over fettucine	<i>\$10.00</i>
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Sweet and Spicy Sausage Marinara

Linguini tossed in a tomato cream sauce with spinach, mozzarella and Ramona cheeses, with a combination of sweet and spicy Italian sausages	<i>\$6.00</i>
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Penne Portobello Pasta

Portobello mushrooms, fresh basil and spinach tossed with parmesan, mozzarella and cream	<i>\$7.00</i>
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Pasta Primavera

Spirollini pasta with fresh summer vegetables tossed in a light tomato and white wine sauce	<i>\$6.00</i>
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Vegetarian Stuffed Garden Peppers

Stuffed with seasoned wild rice, mushrooms, corn, black beans, feta cheese, and cherry tomatoes. Topped with melted cheese and served with ranch and salsa	<i>\$7.00</i>
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All side dishes and salads are \$4.00 per person unless stated otherwise.

Side Dishes

Sautéed Seasonal Vegetables

California Vegetable Medley: Broccoli, Carrots, and Cauliflower

Cheesy Bacon Roasted potatoes

Garlic Mashed Potatoes

Wasabi Mashed Potatoes

Green Beans Almandine

Spirollini Parmesan Pasta

Roasted Red Bliss Potatoes

Steamed White Rice

Sweet Potato casserole

Wild Rice

Yukon Gold Mashed Potatoes

Salads

Chopped Greek Salad

Diced cucumbers, peppers, red onion, parsley, plum tomatoes, and tossed with crumbled feta cheese, extra virgin olive oil and fresh lemon

Simple Salad

Spring mix, plum tomatoes, cucumbers, red onions, and garlic croutons served with your choice of three dressings

\$3.50

Cranberry Almond Chicken Salad

Tender white meat chicken, diced celery and onions mixed with whipped mayonnaise, cranberries and toasted almonds then topped with seedless red grapes

\$4.50

Cucumber Tomato Salad

Tossed in balsamic vinaigrette

\$3.50

Spring Pasta Salad

Basil, tomato, cucumber, mozzarella and parmesan cheese mixed with raspberry vinaigrette

Caprese

Tomato, Basil, and Mozzarella drizzled in Balsamic Vinaigrette

Apple Harvest Salad

Spring mix greens, gorgonzola cheese, toasted pecans, seedless red grapes and Granny Smith Apples

Orchard Spinach Salad

Spinach, red onion, grapefruit and orange wedges sweet strawberries and grapes tossed in raspberry vinaigrette

\$4.50

Stationary Display

Per Person Platters

Crudités Display

Fresh cut vegetables displayed in baskets w/ hollowed out cabbages as dip holders

\$4.99 \$39.99

Artisanal Cheese Display

Assorted high quality domestic and imported cheeses displayed with baguettes, artisanal crackers, and grapes

\$7.99 \$44.99

Chips & Dip

An assortment of chips, served with salsa, guacamole, onion, ranch, and vegetable dips

\$4.95

Brie Cheese

A wheel of French double cream brie, served with a seasonal chutney, artisanal crackers, and baguettes

\$75.00

Grilled Vegetable Platters

Additional Grilled Seasonal Vegetables to any station

\$29.99

Parmesan Spinach & Artichoke Dip

Served piping hot with fresh sliced Baguettes

\$3.50 \$34.99

Thai Chicken or Beef Skewers

Served with spicy peanut sauce

\$3.50

Sliders

An assortment of your choice of sliders

Elvis (beef w/ cheddar & a pickle), black and blue, buffalo chicken, pulled pork w/ coleslaw, Philly cheesesteak, or chicken parmesan

\$3.50

Chicken Strips

Served with BBQ sauce and Honey Mustard for Dipping

\$5.95 \$49.99

Wings

Served with carrots, celery, ranch, and blue cheese.

And your choice of two sauces:

Buffalo, teriyaki, bourbon, Cajun, Jamaican, or gator

16 - \$18.99

25 - \$27.99

50 - \$49.99

Shrimp Cocktail

Jumbo shrimp served with cocktail sauce and lemon wedges

\$12.99 \$139.99

Oysters on the Half

Seasonally fresh oysters served with 3 different sauces to accompany.

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Desserts

<i>Cookies and Brownies</i>	<i>\$2.75 per person</i>
<i>Chocolate Cake</i>	<i>\$40.00</i>
<i>Cheese cake</i>	<i>\$40.00</i>
<i>White Chocolate Raspberry cheesecake</i>	<i>\$40.00</i>
<i>Carrot Cake</i>	<i>\$40.00</i>
<i>Cup Cakes</i>	<i>\$3.75 per person</i>

Bar Options

All open bar options are required to have a minimum of 2 hours.

Cash Bar

Guests will purchase their own drinks for the entire event

House Bar

Includes all house beer and wine

\$18.00 per person
Additional Hours?
\$12.00 per person

Call Bar

Includes all beer, wine, and our call brand liquors

Absolut
Smirnoff
Stoli
Bacardi
Captain Morgan's Spiced Rum
Jose Cuervo
Jack Daniels
Jim Beam
Seagrams 7
Seagrams VO
Dewars
Johnnie Walker Red Label
(& other similar products)

\$25.00 per person
Additional Hours?
\$20.00 per person

Premium Bar

Includes all beers, wines, call brand liquors, and premium brand liquors

\$40.00 per person
Additional Hours?
\$35.00 per person

Bar pricing does **not** include:

Champagne
Sparkling wines
Bottle only priced wines
Straight shots and shooters
Johnnie Walker Blue Label
Don Julio 1942
Patron Platinum
All VSOP and XO rated Cognacs

\$25 Per Person		
<p>Appetizer</p> <p>Simple or Caesar Salad Spring mix, plum tomatoes, cucumbers, red onions, and garlic croutons served with your choice of three dressings</p> <p>Soup Du Jour Chef's soup of the day</p> <p>Caprese Salad Sliced fresh mozzarella, tomatoes and green basil, seasoned with salt, and olive oil.</p>	<p>Entrée</p> <p>K-Bobs Chicken, Beef or Shrimp w/ onion, assorted bell peppers, mushrooms, and cherry tomatoes</p> <p>Country Style Chicken Grilled and gently seasoned chicken breasts baked with a bread stuffing and rich chicken gravy</p> <p>Zesty Lemon Herb Shrimp Served over fettucine</p> <p>Pasta Primavera Spirollini pasta with fresh summer vegetables tossed in a light tomato and white wine sauce</p>	<p>Dessert</p> <p>Cookies Cheesecake Chocolate Cake</p>
\$35 Per Person		
<p>Appetizer</p> <p>Caesar Salad Chopped romaine, Caesar dressing, and parmesan cheese</p> <p>Thai Chicken & Beef Skewers Served with spicy peanut sauce</p> <p>Fried Calamari Lightly breaded calamari, red onions, and carrots served with a zesty marinara sauce</p>	<p>Entrée</p> <p>Crab & Spinach Stuffed Grilled Chicken Served over a bed of Wild Rice with a wild mushroom sauce</p> <p>Stuffed Pork Chops Penne Portobello Pasta Portobello mushrooms, fresh basil and spinach tossed with parmesan, mozzarella and cream</p> <p>Stuffed Garden Peppers Stuffed with seasoned wild rice, mushrooms, corn, black beans, feta cheese, and cherry tomatoes. Topped with melted cheese and served with ranch and salsa</p>	<p>Dessert</p> <p>Cupcakes Cheesecake Brownies</p>
\$45 Per Person		
<p>Appetizer</p> <p>Orchard Spinach Salad Spinach, red onion, grapefruit and orange wedges sweet strawberries and grapes tossed in raspberry vinaigrette</p> <p>Shrimp Cocktail 6 jumbo shrimp served with cocktail sauce and a fresh lemon wedge</p> <p>Lobster Bisque Roasted whole Maine Lobster stock with Sherry spices and finished with Brandy.</p>	<p>Entrée</p> <p>Grilled Chicken Choice of Balsamic Glazed, Cajun, Florentine, Picatta, or Parmesan.</p> <p>Pepper Steak Served over rice</p> <p>Grilled Salmon Served with a Cajun rub, Teriyaki Glaze, or in a Lemon and Garlic herb butter</p> <p>Sweet & Spicy Sausage Marinara Linguini tossed in a tomato cream sauce with spinach, mozzarella and Ramona cheeses, with a combination of sweet and spicy Italian sausages</p>	<p>Dessert</p> <p>White Chocolate Raspberry Cheesecake Carrot Cake Chocolate Cake</p>

