

# Catering Menu

Meat and Cheese Tray- served with mayonnaise, mustard, and rolls

## Meat

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Black Forest Ham  
Oven Roasted Turkey  
Hard  
Salami

Roast Beef \$1.50 extra

Choose 2 meat and 1 cheese \$9 per person  
3 meat and 2 cheese \$10 per person  
4 meat and 3 cheese \$12 per person

## Cheese

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American Cheese  
Baby Swiss

Longhorn Colby

Muenster Cheese

## Condiment Tray add \$3 per person

Leaf lettuce, sliced tomatoes, Kosher dill pickles, red onion, and assorted olives.

## Soups \$4 per person

Chili  
Loaded Potato  
Homemade Chicken Noodle  
Roasted Red Pepper  
Broccoli Cheese Soup  
Beef Vegetable

Stuffed Pepper Soup  
Chicken Corn Chowder  
Vegetable Beef  
Spicy Crab - add \$2  
Vegan Bean and Kale

## Sandwiches- individually priced

Served with choice of One Side

Chicken Salad- Homemade chicken salad served on a fresh croissant with green leaf lettuce	\$10.50
Turkey & Cheddar- Oven roasted turkey breast and sharp cheddar cheese served on a sandwich roll	\$8.00
Ham & American- Black forest ham served on a sandwich roll with American cheese	\$7.50
Roast Beef & Swiss- Roasted to a perfect tender medium and topped with a creamy smooth baby swiss	\$9.00
Hawaiian Ham- Country ham, sharp cheddar cheese and Mango Apricot chutney on a Hawaiian Sweet Roll	\$9.00

## Salads

\*Fresh Fruit  
Salad

Roasted Corn and Chickpea

Pasta Salad  
Macaroni Salad  
Creamy Ranch Potato Salad  
Pea Salad  
Broccoli/Cauliflower Salad  
\*Signature Salad

Caesar Salad  
Greek Salad  
\*Caprese Salad  
Garden Salad  
\*Key West Salad  
Asian Coleslaw

\* \$2 upcharge for items with \*

## Platters

Fresh Fruit Platter- A seasonal fresh fruit selection \$4 per person

Imported and Domestic Cheeses- Baked Brie topped with a dried fruit chutney is the center of this display, that also includes various cheeses, grapes and crackers.  
\$8 per person

Spinach Artichoke Dip- A warm dip with marinated artichokes, spinach and creamy cheeses. Served with crispy tortilla chips \$3 per person

Fresh Vegetable Platter- A seasonal fresh vegetable selection served with a Ranch Dill Dip \$4 per person

Charcuterie Platter - Assorted Olives, spicy marinated vegetables, imported Italian cheeses, Salami, Prosciutto, Sopressata all served with a Fig Jam and assorted crostini \$10 per person

**Buffet Options: 1 entree \$22 with two sides and salad 2 entree \$24 with 2 sides and salad 3 entree \$26 with 2 sides and a salad plus an additional side or salad**

## Chicken Entrees

Bruschetta Chicken- A house favorite. Tender grilled chicken breast topped with diced tomatoes, basil, feta cheese and a balsamic glaze

Chicken Marsala- Boneless, skinless chicken breast with rich mushroom and marsala wine sauce.

Orange Glazed Chicken- Roasted bone-in chicken, white and dark meat with an orange ginger glaze.

Tuscan Chicken- Roasted bone-in chicken topped with artichokes, black olives, garlic and tomatoes.

Cajun Chicken with a Pineapple Relish- Boneless chicken breast in spicy cajun seasoning and topped with Pineapple relish.

## Beef/Pork Entrees

Barbeque Pulled Pork - Slow braised pork, seasoned with our chef's secret bbq rub and simmered in a sweet and tangy barbeque sauce

Roast Beef- Sliced roast beef topped with demi glace

Prime Rib- Slow roasted and prepared to a perfect medium rare. Served with Au Jus. (an upcharge of \$5 per person is added)

## Seafood

Lemon Herb Salmon- Fresh wild caught salmon topped with a lemon herb sauce

Shrimp Scampi- Linguine pasta, garlic, lemon and butter tossed with asparagus and tomatoes. (an upcharge of \$3 per person is added)

Fried Fish and Chips- Crisp on the outside and tender white cod on the inside. Served with fresh cut fries

Baked Tilapia- A mild fish, baked to perfection and topped with a tomato herb concasse .

Crab Legs- Snow Crab legs steamed and served with drawn butter (an upcharge of \$6 per person is added)

Sole Almondine- Baked sole with toasted almonds

## Pasta and Vegetarian

Pasta Primavera- Penne pasta tossed with vegetables in a creamy sauce

Portabella Mushroom- Marinated whole mushroom caps stuffed with basil pesto and feta cheese and served on a bed of micro greens.

Three Bean Stew- White beans, collard greens, simmered together with a rich tomato sauce

## Side Selections

Green Beans

Smashed Potatoes

Roasted Herb Red Skin Potatoes

Seasonal Vegetables

Potatoes

Cottage Cheese

Buttered Corn

Beans

Seasoned Rice

Buttered Noodles

Fruit Salad (\$2 per person)

Baked Potatoes

Steamed Broccoli

Candied Sweet

Beans and Rice

Baked

Homemade Applesauce

Parsley Potatoes