



## Banquet & Catering Guide

Price does not include tax or gratuity

**Passed Hors D'oeuvres** .....*all prices are per dozen*

**Coconut Shrimp-\$17.00**

Coconut encrusted shrimp served with a Thai Dipping Sauce

**Mini Vegetable Egg Roll-\$10.00**

Asian vegetables seasoned with sesame and soy served with Sweet Chili Sauce

**Bruschetta-\$13.00**

Tomatoes, garlic, scallions, and parmesan cheese served on top of toasted French bread topped with basil pesto drizzled with balsamic reduction

**Margherita Flatbread-\$13.00**

Fresh mozzarella, marinara, basil and tomatoes served on flatbread

**Tapenade-\$15.00**

Black olives, sundried tomatoes, garlic, lemon infused olive oil, parmesan cheese and capers served on top of mini pita bread

**Hummus-\$13.00**

Your choice of roasted red pepper or roasted garlic hummus served on mini pita bread

**Rumaki-\$12.00**

Water chestnuts wrapped in smoked bacon

**Spinach or Artichoke Crostini-\$14.00**

Your choice of spinach or artichokes, cream cheese, parmesan cheese, and garlic served on French bread

**Classic Deviled Eggs-\$12.00**

Your choice of sweet or savory classic deviled eggs



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### **Stuffed Mushroom Caps-\$14.00**

Button mushrooms stuffed with Goat cheese and herbs topped with Italian-style bread crumbs, drizzled with a balsamic reduction

### **Passed Hors D'oeuvres** (continued) .....*all prices are per dozen*

### **BBQ Pork or Beef Sliders-\$14.00**

Your choice of barbequed pulled pork or certified Angus beef patties with cheese

### **Meatballs-\$12.00**

Your choice of BBQ or Swedish style meatballs

### **Boneless Wings-\$13.00**

Boneless chicken wings served with your choice of buffalo, BBQ, honey mustard, Caribbean jerk, sweet & spicy Asian, or plain

### **Little Porkies-\$14.00**

Mini hot dogs in mini buns served with ketchup and mustard

### **Meat & Cheese Pinwheels-\$13.00**

Your choice of ham, turkey, or roast beef with your choice of provolone or cheddar cheese wrapped in your choice of spinach or sun-dried tomato tortilla wrap

### **Shrimp Cocktail-\$17.00** (can be placed too)

Large/Jumbo shrimp on ice served with lemon and cocktail sauce



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**Placed Hors D'oeuvres** .....*all prices are per person*

**Crudités-\$2.50**

Carrots, celery, broccoli, cauliflower, cherry tomatoes, radishes and scallions, served with your choice of ranch or blue cheese dressing

**Fresh Fruit Tray-\$3.00**

Strawberries, cantaloupe, honeydew, and pineapple skewers served with your choice of strawberry, maple, or vanilla Greek yogurt dipping sauce

**Domestic Cheese and Sausage Tray-\$4.50**

Cheddar, pepper jack, Swiss, and provolone cheeses with salami and summer sausage served with honey mustard dipping sauce and butter crackers

**Artisanal Cheese & Charcuterie-\$8.00**

Aged cheddar, herb goat cheese, smoked provolone, and brie cheeses served with prosciutto di Parma, genoa salami, and mortadella served with a variety of crackers and breadsticks

**Chips & Salsa-\$2.50**

Your choice of mild, medium or hot salsa served with corn tortilla chips

**Chips & Guacamole-\$3.00**

A blend of avocados, onions, tomatoes and spices served with corn tortilla chips

**Meat & Cheese Pinwheels-\$3.00**

Your choice of ham, turkey, or roast beef with your choice of provolone or cheddar cheese wrapped in your choice of spinach or sun-dried tomato tortilla wrap



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**Plated Entrees**..... \$30-\$45 per plate, includes 1<sup>st</sup> course dinner salad w/roll, your choice of baked, cheesy mashed with bacon & cheddar cheese potato, and choice of vegetable (most entrees can be served buffet style at additional cost) *Ask your Events Coordinator about vegetarian & gluten-free options*

### Meat Offerings

#### Rack of BBQ Ribs

Tender grilled pork ribs glazed with your choice of sweet or spicy BBQ sauce

#### Beef Tenderloin

Tender filet with horseradish chive sauce

#### Madeira Tenderloin

An 8oz filet topped with mushrooms and a Madeira wine reduction

#### Chicken Marsala

Lightly breaded chicken breast topped with mushrooms and a Madeira wine reduction

#### Chicken Parmesan

Lightly breaded chicken breast topped with mozzarella cheese and marinara sauce

#### Grilled Lemon Pepper Chicken

Juicy chicken breast served with a lemon & pepper sauce

#### Parmesan Crusted Tilapia

Parmesan cheese and herb crusted filet

#### Cod

Your choice of our Spotted Cow, hand-battered cod or our lemon & herb oven-baked cod filet



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### **Coconut Crusted Mahi**

Pan-seared, coconut crusted Mahi filet topped with a sweet pineapple reduction

**Plated Entrees**.....\$20-\$25 per plate, includes 1<sup>st</sup> course dinner salad, garlic & parmesan breadstick and your choice of vegetable (most entrees can be served buffet style at additional cost) **Ask your Events**

**Coordinator about vegetarian & gluten-free options**

### **Pasta Offerings**

#### **Spaghetti & Meatballs**

Italian style meatballs cooked in marinara served on a bed of spaghetti topped with fresh basil

#### **Baked Mostaccioli**

Mostaccioli tossed in marinara sauce topped with mozzarella cheese baked until golden brown topped with fresh parsley

#### **Shrimp Linguine**

Sautéed shrimp and linguine tossed in a garlic cream sauce topped with fresh parsley

#### **Cajun Pasta**

Cajun style chicken breast with sausage, peppers, onions, and linguine tossed in a spicy cream sauce

#### **3-Meat Lasagna**

A blend of beef, pork, and Italian sausage with parmesan and mozzarella cheeses layered with lasagna noodles

#### **Swedish Meatballs**

Swedish style meatballs served on top of buttered egg noodles topped with a creamy mushroom sauce



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### Vegetable Side Offerings

Glazed Carrots

Garlic and parmesan steamed asparagus

Green beans almandine

Steamed broccoli

Cheesy broccoli

Vegetable medley

**Child Offerings** (12 and under).....served with choice of French fries, potato chips, pickle spear, and a drink.

*(Add a vegetable or side salad for \$1.50)*

### **Chicken Tenders-\$6.95**

4 white meat chicken tenders served with your choice of ketchup, BBQ, honey mustard or ranch dipping sauce

### **Grilled Cheese-\$5.95**

Your choice of American or cheddar cheese made with your choice of white or wheat bread

### **Mac-n-Cheese-\$7.95**

Macaroni and cheese tossed in a creamy cheese sauce & bacon topped with breadcrumbs, baked until golden brown and served with garlic parmesan breadstick...NO STARCH

### **Hot Dog-\$6.95**

All beef hot dog served with your choice of ketchup, mustard, and sweet relish

### **Cheese/Burger-\$6.95**

Angus beef burger with your choice of American or Cheddar cheese served with ketchup & mustard



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