



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 1st 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

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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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