



## **BREAKFAST**

CLASSIC BREAKFAST - SCRAMBLED EGGS, BACON, SAUSAGE, HASH BROWNS #9

OATMEAL AND YOGURT BAR - RAISINS, CRAISINS, BROWN SUGAR, CANDIED PECANS, GRANOLA, AND YOGURT WITH FRESH FRUIT #8.50

CRUSTLESS QUICHE - EGG CUSTARD LAYERED WITH YOUR CHOICE OF BACON, SAUSAGE OR VEGGIES ACCOMPANIED BY BACON, SAUSAGE, AND HASH BROWNS #9

FRUITS AND PASTRIES - SWEET BREADS, MUFFINS, FRESH FRUIT, MINI CINNIES #8.50

BREAKFAST BURRITOS - FLOUR TORTILLA FILLED WITH SCRAMBLED EGG, CHOICE OF BACON OR SAUSAGE, MEXICAN CHEESE BLEND, WITH SOUR CREAM, SALSA AND BREAKFAST POTATOES #9

EGGS BENEDICT - POACHED EGG, HAM, ENGLISH MUFFIN, HOLLANDAISE WITH BACON, SAUSAGE AND HASH BROWNS #9.50

## **ACTION STATIONS**

UPGRADE YOUR BREAKFAST WITH A CHEF ATTENDED ACTION STATION  
(MUST ACCOMPANY AN EXISTING ORDER)

WAFFLE STATION - BELGIAN STYLE WAFFLE, MAPLE SYRUP, WHIPPED BUTTER, STRAWBERRIES, CINNAMON APPLE COMPOTE #4

OMELET STATION - SHREDDED CHEESE BLEND, BACON, HAM, MUSHROOMS, TOMATO, PEPPERS, ONIONS, SALSA, SOUR CREAM #4.50

THE FOLLOWING ALA CARTE ITEMS ARE AVAILABLE IN ADDITION TO ANY PURCHASED BREAKFAST ORDER:

YOGURT AND GRANOLA #2.75

BACON (THREE STRIPS PER SERVING) #3

SAUSAGE (ONE PER SERVING) #1.75

BERRY BREAKFAST WRAPS (2 PER SERVING) #3

HARD BOILED EGGS #10 PER DOZEN

ASSORTED GRANOLA BARS #12 PER DOZEN

HOUSEMADE MINI MUFFINS #15 PER DOZEN

ASSORTED HOUSE MADE DANISHES #15 PER DOZEN

FRESH FRUIT TRAYS -

SMALL SERVES APPROXIMATELY 20 #35

MEDIUM SERVES APPROXIMATELY 35 #50

LARGE SERVES APPROXIMATELY 45 #65

## LUNCH BUFFETS

ALL LUNCH ORDERS COME WITH A CHOICE OF TWO SIDES, TOSSED SALAD, DINNER ROLLS, CHINA PLATES, SILVERWARE, ICED TEA, AND WATER. SERVICE/GRATUITY AND TAXES NOT INCLUDED. AVAILABLE UNTIL 3 PM

### **CRACKED PEPPER CLASSICS** CHOOSE TWO \$15

CHOOSE ONE

CRACKED PEPPER BBQ CHICKEN  
PARMESAN HERBED CHICKEN  
BRUSCHETTA CHICKEN  
LEMON BASIL CHICKEN  
SOUTHWEST CHICKEN

CHOOSE ONE

ALE BRAISED SHORT RIBS  
SALMON  
HERBED PORK LOIN  
SKEWERED SHRIMP

### **ON A PICNIC** - CHOOSE TWO, CONDIMENTS INCLUDED \$14

GRILLED BURGERS  
GRILLED CHICKEN SANDWICH  
SEASONED PORK CHOPS  
HOT DOGS  
BEER BRAISED BRAT

### **SMOKIN SANDWICHES** - CHOOSE TWO, CONDIMENTS INCLUDED \$14

CHIPOTLE BEEF BRISKET SANDWICHES  
SWEET BBQ PULLED PORK  
PULLED CHICKEN  
BLACKEND SALMON

### **MEXICAN FIESTA** CHOOSE ONE \$14

**TACO BAR** - SEASONED BEEF/CHICKEN, HARD/SOFT SHELLS, LETTUCE, SHREDDED CHEESE, SOUR CREAM, SALSA - ADD BRAISED PORK

**ENCHILADA BAR** - SEASONED BEEF/CHICKEN, ENCHILADA SAUCE, MONTEREY JACK, CHEDDAR, SOUR CREAM

**FAJITA BAR** - SEASONED BEEF/CHICKEN, PEPPERS, ONIONS, SHREDDED CHEESE, SOUR CREAM

**SOUTHWEST CHICKEN BREAST** - POBLANO CREAM, CORN & BLACK BEAN SALSA, RANCHERO SAUCE

## **AN ITALIAN AFFAIR #15**

**PASTA BAR** - PENNE, ALFREDO, MARINARA, CHICKEN, MEATBALLS, PARMESAN CHEESE

**ITALIAN BEEF SANDWICH**

**MEATBALL SANDWICH**

**DEEP DISH LASAGNA** - MUST ORDER IN QUANTITIES OF 10

**VEGETABLE LASAGNA** - MUST ORDER IN QUANTITIES OF 10

**PASTA BOLOGNESE** - PENNE, MEAT SAUCE

**BRUSCHETTA CHICKEN** - CLASSIC TOMATO BRUSCHETTA, FRESH BASIL, MOZZARELLA, PROVOLONE

**PARMESAN HERB CHICKEN** - PANKO BREAD CRUMBS, FRESH HERBS, PARMESAN, NATURAL CHICKEN JUS

## **FROM THE COAST #16**

**SHRIMP** - SKEWERED GULF SHRIMP (2 PER PERSON)

**SALMON** - CITRUS BUTTER SAUCE

## **ALL THE COMFORTS OF HOME #15**

**BUILD YOUR OWN MAC & CHEESE** - CHICKEN, BACON, SHREDDED CHEESE, SALSA, PEAS

**MEATLOAF** - MUST BE ORDERED IN QUANTITIES OF 10

**FRIED CHICKEN** - ASSORTED WHITE AND DARK MEAT (REQUIRES 24 HOURS NOTICE)

**ALE BRAISED SHORT RIBS**

**CRACKED PEPPER BBQ CHICKEN** - BBQ, BACON, SHREDDED CHEDDAR

## **ON THE LIGHTER SIDE #13.50**

**GOURMET SANDWICHES** - HAM/BRIE WITH APRICOT SPREAD, ROAST BEEF WITH CARAMELIZED ONIONS AND HORSERADISH, TURKEY CLUB WITH CRANBERRY AIOLI, PESTO CHICKEN WITH MOZZARELLA AND TOMATO, ROASTED VEGETABLE WITH SUNDERED TOMATO AND HUMMUS

**ASSORTED WRAPS** - CALIFORNIA TURKEY, SOUTHWEST CHICKEN, VEGGIE, ROAST BEEF/CHEDDAR, CAESAR

**BAKED POTATO & SOUP BAR** - BUTTER, SOUR CREAM, CHEESE, BACON, SALSA, BROCCOLI

**SOUP & SANDWICHES** - ASSORTED SANDWICHES, 2 OR MORE SOUPS FOR ORDERS OF 20 OR MORE

**SOUP & SALAD** - 6 TOPPINGS, 2 OR MORE SOUPS FOR ORDERS OF 20 OR MORE

## **MASHED POTATO BAR#16**

MASHED POTATOES, CHEDDAR, MOZZARELLA, PARMESAN, SMOKED GOUDA, BACON, BRAISED SHORT RIBS, RED WINE BRAISED MUSHROOMS, SOUR CREAM, GRAVY, SALSA, BRUSCHETTA, CARAMELIZED ONIONS, CH

## PLATED LUNCHES

ALL LUNCH ORDERS COME WITH A CHOICE OF TWO SIDES, CHINA PLATES, TOSSED SALAD, SILVERWARE, ICED TEA, AND WATER. SERVICE/GRATUITY AND TAXES NOT INCLUDED. AVAILABLE UNTIL 3PM

DEEP DISH LASAGNA - MEAT OR VEGETABLE #16

PASTA BOLOGNESE - PENNE, MEAT SAUCE #15

BRUSCHETTA CHICKEN - CLASSIC TOMATO BRUSCHETTA, FRESH BASIL, MOZZARELLA, PROVOLONE #16

PARMESAN HERB CHICKEN - PANKO BREAD CRUMBS, FRESH HERBS, PARMESAN, NATURAL CHICKEN JUS #16

SALMON - CITRUS BUTTER SAUCE #17

MEATLOAF - #16

FRIED CHICKEN - ASSORTED WHITE AND DARK MEAT  
(REQUIRES 24 HOURS NOTICE) #16

ALE BRAISED SHORT RIBS-#16

ORANGE CHICKEN - CRISPY BREADED CHICKEN IN ORANGE SAUCE-#16

TURKEY CLUB ON CROISSANT - TURKEY, LETTUCE, TOMATO, SWISS, BACON, CRANBERRY AIOLI #14

CHICKEN SALAD - SERVED ON A BED OF LETTUCE #14

COBB SALAD- SPRING MIX, BACON, CHERRY TOMATOES, JULIENNED CARROTS, CUCUMBERS, ROASTED SWEET CORN, SHREDDED CHEESE BLEND #14  
ADD CHICKEN #2 , ADD SHRIMP #3, ADD STEAK #4, SERVED WITH A DINNER ROLL  
NO ADDITIONAL SIDES

FARMER'S MARKET SALAD - ROMAINE, TOMATOES, ROASTED BEETS, ASPARAGUS, HEARTS OF PALM, CARROTS, CROUTONS #15  
ADD CHICKEN #2 , ADD SHRIMP#2, ADD STEAK #4, SERVED WITH A DINNER ROLL  
NO ADDITIONAL SIDES

SAGE RUBBED TURKEY BREAST - SLOW ROASTED TURKEY, TRADITIONAL SAGE GRAVY #16

PORK LOIN - APPLE AND BOURBON GLAZED #16

**SIDES**  
(SELECT TWO)

- \* ROSEMARY BABY BAKED POTATOES
- \* MASHED POTATOES
- \* SWEET MASHED POTATOES
- \* WILD RICE PILAF
- \* MEXICAN RICE
- \* STEAMED WHITE RICE
- \* BBQ BAKED BEANS
- \* SEASONAL VEGETABLE BLEND
- \* GREEN BEANS
- \* BUTTERED CORN
- \* TRADITIONAL STUFFING
- \* GLAZED CARROTS
- \* OVEN ROASTED CAULIFLOWER
- \* CHEDDAR HERB BISCUITS
- \* HOUSE MADE GARLIC BREAD
- \* POTATO SALAD
- \* COLE SLAW
- \* SW ORZO PASTA SALAD
- \* ITALIAN PASTA SALAD
- \* CREAMY BROCCOLI & GRAPE SALAD
- \* CUCUMBER AND TOMATO SALAD WITH CREAMY DILL AND FETA
- \* TORTILLA CHIPS AND SALSA
- \* POTATO CHIPS
- \* SW TOSSED SALAD WITH CHIPOTLE RANCH AND TRI COLOR TORTILLA STRIPS
- \* CAESAR SALAD
- \* FETA AND MINT COUS COUS
- \* MAC & CHEESE \*
- \* FRESH FRUIT BOWL\*
- \* CHERRY PECAN SALAD\*
- \* BLT SALAD\*

\*ADD \$2.50/ PER PERSON

## DISPLAYS & PLATTERS

- ALL HORS D'OEUVRES LISTED AS PER PERSON MUST HAVE A 25 PERSON MINIMUM ORDER
- \* SEASONAL FRESH FRUIT \$2.75/PERSON
  
  - \* FRUIT SALSA WITH CINNAMON PITA \$2.50/PERSON
  
  - \* CRUDITÉ WITH DILL RANCH OR SUN DRIED TOMATO AIOLI \$2.50/PERSON
  
  - \* GRILLED VEGETABLES WITH ROASTED GARLIC & PARMESAN DIP: SUMMER SQUASH, BELL PEPPERS, ASPARAGUS, PORTOBELLO'S, CARROTS \$3.00/PERSON
  
  - \* DOMESTIC CHEESE & CRACKERS: CHEDDAR, COLBY-JACK, GOUDA, PEPPER JACK \$3.00/PERSON
  
  - \* ARTISAN CHEESE BOARD: SERVED WITH CROSTINIS, FLATBREADS, DRIED FRUITS, HONEY \$4.00/PERSON
  
  - \* ANTIPASTO TRAY: SALAMI, PROSCIUTTO, PEPPERONI, FRESH MOZZARELLA, MANCHEGO, ROASTED PEPPERS, ARTICHOKE, OLIVES, PEPPERONCINIS, HEARTS OF PALM, FLATBREAD \$5.00/PERSON
  
  - \* SMOKED SALMON DISPLAY WITH LEMON DILL CREAM CHEESE & CRACKERS (MARKET PRICE)
  
  - \* MINI DELI SANDWICHES ON SWEET YEAST ROLLS: TURKEY, HAM, ROAST BEEF, BLT, VEGETARIAN \$2.00/PERSON
  
  - \* MINI GOURMET SANDWICHES ON ARTISAN BREADS: ROAST BEEF WITH CARAMELIZED ONIONS, HAM & BEER CHEESE, TURKEY & SWISS WITH BACON & CRANBERRY MAYONNAISE, PESTO CHICKEN WITH MOZZARELLA & TOMATO, ROASTED VEGETABLE WITH SPINACH, ARTICHOKE & SUN DRIED TOMATO AIOLI \$2.50/PERSON

## HORS D'OEUVRES

UNLESS OTHERWISE NOTED, ALL HORS D'OEUVRES LISTED AS A FLAT PRICE ARE A 50 PIECE ORDER

### COLD HORS D'OEUVRES

- \* CLASSIC COLOSSAL SHRIMP WITH COCKTAIL SAUCE & LEMON AIOLI #130
- \* HOUSE SMOKED SALMON WITH HORSERADISH INFUSED WHITE BEAN MOUSSE #100
- \* BLOODY MARY SHRIMP WITH CELERY LEAF GARNISH IN INDIVIDUAL SPOONS #100
- \* GOAT CHEESE STUFFED PEPPADEW #80
- \* PROSCIUTTO WRAPPED MELON WITH GINGER HONEY SYRUP #85
- \* PROSCIUTTO WRAPPED ASPARAGUS WITH RED PEPPER #85
- \* VEGETABLE SPRING ROLLS WITH PONZU #80
- \* DUCK SPRING ROLLS WITH PONZU #80
- \* SRIRACHA SPIKED DEVILED EGGS #85

### HOT HORS D'OEUVRES

- \* BACON WRAPPED SCALLOPS #110
- \* BACON WRAPPED DATES #80
- \* MINI CHICKEN CORDON BLUE BITES WITH CHIPOTLE DIJON DIP #90
- \* STUFFED YUKON POTATO WITH BRAISED SHORT RIB AND CHEDDAR #90
- \* STUFFED YUKON POTATO WITH TRUFFLED MUSHROOMS AND BRIE #95
- \* PARMESAN RISOTTO CAKES WITH TRUFFLE AIOLI AND PORTABELLA MUSHROOMS #90
- \* BUFFALO PIEROGIS #100
- \* CRAB CAKES WITH LEMON AIOLI #90
- \* LOBSTER CAKES WITH SAFFRON AIOLI #110
- \* MINI SOFT SHELL SHORT RIB TACO #110

## STUFFED MUSHROOMS

- \* ITALIAN SAUSAGE #85
- \* CHIPOTLE BRISKET CHEDDAR #95
- \* CRAB STUFFED MUSHROOMS #95

## CROSTINIS

- \* FRESH MOZZARELLA & SUN DRIED TOMATO TAPENADE #75
- \* BRIE & TRUFFLED MUSHROOM BRUSCHETTA #75
- \* GOAT CHEESE BRUSCHETTA WITH STRAWBERRY BALSAMIC #85
- \* BRIE & BACON JAM #90
- \* BEEF TENDERLOIN WITH BLEU CHEESE CRANBERRY MOUSSE #140
- \* PROSCIUTTO & BALSAMIC PEACHES WITH HERBED RICOTTA #90
- \* CRANBERRY GOAT CHEESE WITH CANDIED PECANS #90
- \* PESTO BRAISED CHICKEN WITH ROASTED RED PEPPER AIOLI #85
- \* CIDER PORK BELLY, MUSTARD INFUSED CARAMELIZED ONIONS, & PIMENTO SPREAD #100
- \* PORK BELLY BLT #90
- \* ASIAN CHICKEN WONTON CRISPS WITH FRESH CILANTRO #85
- \* SEARED TUNA WONTON CRISPS WITH WASABI CREAM #95

## PHYLLO CUPS

- \* CHICKEN SALAD-CLASSIC OR CAPRESE #75
- \* HERBED GOAT CHEESE WITH COGNAC GLAZED MUSHROOM BLEND #80
- \* WHIPPED BRIE & DRUNKEN PEAR POBLANO #90
- \* SMOKED CHICKEN, ALMONDS, DRY CHERRY, HONEY BALSAMIC GLAZE #85



## EMPANADAS

- \* SPINACH & FETA WITH BOURBON RAISINS \$90
- \* SHRIMP AND MANGO \$95
- \* APPLE AND BRIE WITH CINNAMON CREAM DIPPING SAUCE \$90

## POT STICKERS

- \* VEGETABLE WITH LEMONGRASS \$90
- \* PORK ASIAN CABBAGE \$90
- \* CHICKEN WITH ASIAN CABBAGE \$90
- \* SEAFOOD RANGOON \$95

## WINGS

- \* SMOKED WITH TEXAS DRY RUB, BBQ \$80
- \* PIG WINGS- BOURBON GLAZED OR BBQ \$90
- \* CLASSIC BUFFALO \$80

## DIPS/SPREADS

- \* TRIO OF BRUSCHETTA: CLASSIC TOMATO, MUSHROOM WITH FETA & TRUFFLE OIL, OLIVE TAPENADE \$2.75/PERSON
- \* TRIO OF HUMMUS: TRADITIONAL, ROASTED RED PEPPER, ROASTED MUSHROOM \$2.75/PERSON
- \* MEDITERRANEAN DIP WITH PITA: SPINACH, SUN DRIED TOMATO, ARTICHOKE, FETA \$3.00/PERSON
- \* TRIO OF DIPS & KETTLE CHIPS: FRENCH ONION, PIMENTO SPREAD, SPINACH ARTICHOKE \$2.25/PERSON
- \* DECONSTRUCTED CRAB RANGOON DIP WITH WONTON CHIPS \$2.50/PERSON

## SLIDERS

- \* CIDER PORK BELLY, PIMENTO SPREAD, MUSTARD SLAW #120
- \* SMOKED BRISKET, BUTTERMILK BISCUIT, PICKLED RED ONION, BBQ SAUCE #125
- \* MINI BURGERS, CHEDDAR, AIOLI, SLIDER BUN #110
- \* FRIED CHICKEN, BUTTERMILK BISCUIT, SWISS, PICKLE, HONEY HERB AIOLI #120
- \* SALMON, CAPER AIOLI, FRESH CUCUMBER, YEAST ROLL #130
- \* CLASSIC TURKEY CLUB, LETTUCE, TOMATO, BACON, CRANBERRY AIOLI #110
- \* BEEF TENDERLOIN, CARAMELIZED ONION, HORSEY CREME #140
- \* ROASTED VEGETABLE, SPINACH ARTICHOKE SPREAD #100

## SKEWERS

### COLD

- \* CAPRESE- PESTO MARINATED FRESH MOZZARELLA, CHERRY TOMATO, ROASTED RED PEPPER & ARTICHOKE #80
- \* LEMON ROSEMARY VEGETABLE - SQUASH, ZUCCHINI, MUSHROOM, RED & YELLOW PEPPER #80
- \* ANTIPASTO WITH CUBED GOUDA, SALAMI, PROSCUITTO, OLIVES, ARTICHOKE #95
- \* FRESH FRUIT WITH BROWN SUGAR DIPPING SAUCE #105
- \* LEMONGRASS SHRIMP WITH KUNG PAU DIPPING SAUCE #95
- \* CHILLED TORTELLINI WITH RED PEPPER & MOZZARELLA #85

### HOT

- \* KENTUCKY BOURBON GLAZED CHICKEN WITH BACON, MUSHROOM, & ONION #80
- \* BUFFALO CHICKEN WITH SAUSAGE & PEPPERS WITH CELERY AND RANCH SAUCE #80
- \* BOURBON BEEF TENDERLOIN #140
- \* GRILLED CHIPOTLE SHRIMP WITH AVOCADO CREMA #110
- \* BEEF CHIMICHURI WITH PEPPERS & ONIONS WITH ROASTED RED PEPPER DIP #115
- \* SHRIMP AND SAUSAGE JAMBALAYA - PEPPER, ONION, AND CAJUN AIOLI #120
- \* ROASTED MUSHROOM, SWEET POTATO & POBLANO WITH HONEY CUMIN CINNAMON AIOLI #80

## DESSERTS

\* SHOT GLASS DESSERTS (SALTED CARAMEL, CHOCOLATE, KEY LIME) \$100

\* MINI DESSERT BARS (LEMON, PECAN, BROWNIE) \$60

\* SWEET CREAM STUFFED STRAWBERRIES \$90

\* FLOUR-LESS CHOCOLATE TORTE \$90

## LATE NIGHT SNACKS

\* MINI HOTDOGS WITH KETCHUP, MUSTARD, ONION, AND CHEESE \$3.75/PERSON

\* NACHO BAR - NACHO CHEESE, SOUR CREAM, SALSA, JALAPEÑOS \$3.75/PERSON

\* TACO BAR- *CHICKEN, BEEF, SOFT SHELLS, HARD SHELLS, SOUR CREAM, SALSA, SHREDDED CHEESE, TORTILLA CHIPS \$5.00/PERSON*

# DINNER BUFFETS

INCLUDES DINNER ROLLS, CHOICE OF STARCH, VEGETABLE, AND SALAD

## SELECT TWO \$23/PERSON

- ✧ HERB CRUSTED CHICKEN
- ✧ MARSALA CHICKEN WITH BRIE & MUSHROOMS
- ✧ HONEY ROSEMARY CHICKEN WITH ORANGE REDUCTION
- ✧ BROWN SUGAR GLAZED SPIRAL HAM WITH CHARRED PINEAPPLE
- ✧ BRAISED SHORT RIBS WITH YOUR CHOICE OF SAUCE (KOREAN BBQ, ALE BRAISED, RED WINE)
- ✧ HERB RUBBED GRILLED SIRLOIN IN HOME MADE AU JUS
- ✧ HERB CRUSTED WHITE FISH WITH SMOKED TOMATO RELISH
- ✧ GRILLED VEGETABLE NAPOLINI WITH FRESH MOZZARELLA
- ✧ RUM GLAZED SHRIMP SKEWERS (2 PER PERSON)

## **SELECT TWO \*28/PERSON**

- \* FRENCH CHICKEN BREAST - HERB CRUSTED WITH WHITE WINE & THYME SAUCE
- \* MAPLE LEAF DUCK BREAST WITH APRICOT GASTRIQUE
- \* SAGE RUBBED TURKEY BREAST WITH HOUSEMADE PAN GRAVY
- \* BONE-IN PORK CHOP - BOURBON BRINED WITH PEPPERED BACON CREAM
- \* GRILLED MAHI MAHI WITH CITRUS SALAD
- \* CRISPY SCALLOPS WITH SWEET CORN & BACON REDUCTION
- \* VEGETABLE RAVIOLI
- \* MAPLE GLAZED SALMON WITH GRILLED CITRUS BEURE BLANC
- \* CHILE RUBBED HANGER STEAK WITH ESPRESSO DEMI GLACE
- \* MEDITERRANEAN CHICKEN - SPINACH, SUN DRIED TOMATOES, ARTICHOKE, FETA

## **SELECT TWO \*34/PERSON**

- \* PROSCIUTTO & GOAT CHEESE STUFFED CHICKEN BREAST
- \* HERB CRUSTED AIRLINE CHICKEN BREAST
- \* DIJON CRUSTED RACK OF LAMB WITH BALSAMIC DRIZZLE
- \* CHEF CARVED PRIME RIB
- \* BEEF RIBEYE WITH HORSERADISH JUS
- \* BEEF WELLINGTON
- \* CORIANDER RUBBED HALIBUT WITH FENNEL & GRAPE TOMATO RELISH

## **SALAD CHOICES (SELECT ONE)**

- \* TOSSED HOUSE
- \* CAESAR
- \* SPINACH
- \* CHERRY PECAN

### **STARCH (SELECT ONE)**

- \* ROSEMARY BABY BAKED POTATOES
- \* ROASTED GARLIC WHIPPED POTATOES
- \* WHIPPED SWEET POTATOES
- \* AU GRATIN POTATOES
- \* WILD RICE WITH LEEKS & CRANBERRIES
- \* DAUPHENOISE POTATOES

### **VEGETABLE (SELECT ONE)**

- \* SEASONAL VEGETABLES
- \* WHITE WINE BRAISED CAULIFLOWER WITH PARMESAN
- \* HONEY GLAZED PARISIAN CARROTS
- \* EXOTIC MUSHROOMS WITH GARLIC & RED WINE
- \* GREEN BEANS WITH BACON & ONION
- \* BROCCOLI WITH GARLIC & WHITE WINE
- \* HARICOT VERT WITH OVEN ROASTED GRAPE TOMATO
- \* ASPARAGUS WITH LEMON HERB BUTTER

## **PLATED DINNERS**

**INCLUDES DINNER ROLLS, CHOICE OF STARCH, VEGETABLE, AND SALAD**

**(SELECT ONE)**

- BEEF FILET WITH APPLE WOOD SMOKED BACON AND CHERRY DEMI-GLAZE \$39**
- BEEF RIBEYE WITH HORSERADISH JUS \$36**
- ALE BRAISED SHORT RIBS \$26**
- ROSEMARY AIRLINE CHICKEN \$25**
- CHICKEN WELLINGTON \$26**
- BOURBON AND APPLE BRINED BONE IN PORK CHOP \$29**
- THAI CRAB CAKE WITH PEPPADEW RELISH \$28**
- MAPLE MUSTARD SALMON WITH ORANGE BUERRE BLANC \$28**

## PLATED DUETS

INCLUDES DINNER ROLLS, CHOICE OF STARCH, VEGETABLE, AND SALAD

(SELECT ONE)

FILET AND SHRIMP SKEWERS IN GARLIC HERB BUTTER †42

ROSEMARY CHICKEN AND NEW YORK STRIP †39

CHICKEN WELLINGTON AND SALMON †32

### SALAD CHOICES (SELECT ONE)

- \* TOSSED HOUSE
- \* CAESAR
- \* SPINACH
- \* CHERRY PECAN

### STARCH (SELECT ONE)

- \* ROSEMARY BABY BAKED POTATOES
- \* ROASTED GARLIC WHIPPED POTATOES
- \* WHIPPED SWEET POTATOES
- \* AU GRATIN POTATOES
- \* WILD RICE WITH LEEKS & CRANBERRIES

### VEGETABLE (SELECT ONE)

- \* SEASONAL VEGETABLES
- \* WHITE WINE BRAISED CAULIFLOWER WITH PARMESAN
- \* HONEY GLAZED PARISIAN CARROTS
- \* EXOTIC MUSHROOMS WITH GARLIC & RED WINE
- \* GREEN BEANS WITH BACON & ONION
- \* BROCCOLI WITH GARLIC & WHITE WINE
- \* HARICOT VERT WITH OVEN ROASTED GRAPE TOMATO
- \* ASPARAGUS WITH LEMON HERB BUTTER

## ACTION STATIONS

(NOT INTENDED FOR MEAL REPLACEMENT. MAY BE ADDED TO AN EXISTING ORDER)

**AMERICAN STEAKHOUSE CARVING - SERVED WITH SLIDER ROLLS, SAUCES AND ACCOMPANIMENTS** CHOOSE ONE: HOUSE SMOKED BRISKET, TUSCAN FLANK STEAK, RACK OF PORK \$7.50

**PASTA BAR**-CHOOSE BETWEEN: PENNE, LINGUINE, BOW TIE , MARINARA, ALFREDO, PESTO, MEATBALLS, CHICKEN, ROASTED VEGETABLES, PARMESAN CHEESE \$5

**MACARONI & CHEESE**- WHITE CHEDDAR MAC & CHEESE, MOZZARELLA & PROVOLONE BLEND, CHEDDAR-JACK, SMOKED GOUDA, BLUE CHEESE, PARMESAN, BACON, CHICKEN, SAUSAGE, ROASTED VEGETABLES, SOUR CREAM, SALSA, CHIVES, TOASTED BREAD CRUMBS \$6

**RISOTTO**- ARBORIO RICE, BASIL PESTO, SUN DRIED TOMATO PESTO, CHICKEN, BACON, BRAISED BEEF SHORT RIBS, GRILLED SQUASH, ROASTED ASPARAGUS, SAUTÉED MUSHROOMS, ROASTED RED PEPPERS \$6

**MASHED POTATO BAR**- MASHED POTATOES, CHEDDAR, MOZZARELLA, PARMESAN, SMOKED GOUDA, BACON, BRAISED SHORT RIBS, RED WINE BRAISED MUSHROOMS, SOUR CREAM, GRAYY, SALSA, BRUSCHETTA, CARAMELIZED ONIONS, CHIVES \$6.50