



BREAKFAST

CLASSIC BREAKFAST - SCRAMBLED EGGS, BACON, SAUSAGE, HASH BROWNS #10

OATMEAL AND YOGURT BAR - RAISINS, CRAISINS, BROWN SUGAR, CANDIED PECANS, GRANOLA, AND YOGURT WITH FRESH FRUIT #9.50

CRUSTLESS QUICHE - EGG CUSTARD LAYERED WITH YOUR CHOICE OF BACON, SAUSAGE OR VEGGIES ACCOMPANIED BY BACON, SAUSAGE, AND HASH BROWNS #10

FRUITS AND PASTRIES - SWEET BREADS, MUFFINS, FRESH FRUIT, MINI CINNIES #9.50

BREAKFAST BURRITOS - FLOUR TORTILLA FILLED WITH SCRAMBLED EGG, CHOICE OF BACON OR SAUSAGE, MEXICAN CHEESE BLEND, WITH SOUR CREAM, SALSA AND BREAKFAST POTATOES #10

EGGS BENEDICT - POACHED EGG, HAM, ENGLISH MUFFIN, HOLLANDAISE WITH BACON, SAUSAGE AND HASH BROWNS #10.50

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

YOGURT AND GRANOLA #3

BACON (THREE STRIPS PER SERVING) #3

SAUSAGE (ONE PER SERVING) #2

BERRY BREAKFAST WRAPS (2 PER SERVING) #3

HARD BOILED EGGS #10 PER DOZEN

ASSORTED GRANOLA BARS #13 PER DOZEN

HOUSE MADE MINI MUFFINS #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 \$16

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

MEXICAN FIESTA CHOOSE ONE \$15

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

ENCHILADA BAR - SEASONED BEEF/CHICKEN, ENCHILLADA 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 CHOOSE ONE \$16

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

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

ASIAN \$16

PAD THAI CHICKEN - CHINESE STYLE CHICKEN AND VEGETABLES WITH RICE NOODLES

ORANGE CHICKEN - CHICKEN BREAST CHUNKS IN ORANGE SAUCE, BROCCOLI, STICKY RICE

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)

NASHVILLE SPICY FRIED CHICKEN THIGHS - BONELESS CHICKEN THIGHS, HOUSE MADE PICKLES CRACKED

PEPPER BBQ CHICKEN - BBQ, BACON, SHREDDED CHEDDAR

ON THE LIGHTER SIDE \$15

GOURMET SANDWICHES - HAW/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

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 \$17

PASTA BOLOGNESE - PENNE, MEAT SAUCE \$16

BRUSCHETTA CHICKEN - CLASSIC TOMATO BRUSCHETTA, FRESH BASIL, MOZZARELLA, PROVOLONE \$17

PARMESAN HERB CHICKEN - PANKO BREAD CRUMBS, FRESH HERBS, PARMESAN, NATURAL CHICKEN JUS \$17

SALMON - CITRUS BUTTER SAUCE \$18

FRIED CHICKEN - ASSORTED WHITE AND DARK MEAT
(REQUIRES 24 HOURS NOTICE) \$17

BUTTER CHICKEN - INDIAN STYLE CHICKEN OVER STEAMED RICE \$17

SHRIMP SCAMPI - SAUTEED SHRIMP IN GARLIC WINE SAUCE OVER LINGUINI \$17

ORANGE CHICKEN - CRISPY BREADED CHICKEN IN ORANGE SAUCE \$17

TURKEY CLUB ON CROISSANT - TURKEY, LETTUCE, TOMATO, SWISS, BACON, CRANBERRY AIOLI \$15

CHICKEN SALAD - SERVED ON A BED OF LETTUCE \$15

COBB SALAD - SPRING MIX, BACON, CHERRY TOMATOES, JULIENNED CARROTS, CUCUMBERS, ROASTED SWEET CORN, SHREDDED CHEESE BLEND \$15
ADD CHICKEN \$2, ADD SHRIMP \$3, ADD STEAK \$4, SERVED WITH A DINNER ROLL
NO ADDITIONAL SIDES

CHERRY PECAN - SPRING MIX, DRIED CHERRIES, BLUE CHEESE CRUMBLES, CANDIED PECANS \$15
ADD CHICKEN \$2, 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 \$16
ADD CHICKEN \$2, ADD SHRIMP \$2, ADD STEAK \$4, SERVED WITH A DINNER ROLL
NO ADDITIONAL SIDES

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
- * GLAZED CARROTS
- * 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 & TRI COLOR TORTILLA STRIPS
- * CAESAR SALAD
- * FETA & MINT COUSCOUS
- * MAC & CHEESE *
- * FRESH FRUIT BOWL*
- * CHERRY PECAN SALAD*
- * BLT SALAD*

*ADD \$3/ PER PERSON



DISPLAYS & PLATTERS

ALL HORS D'OEUVRES LISTED AS PER PERSON MUST HAVE A 25 PERSON MINIMUM ORDER

- ✧ SEASONAL FRESH FRUIT \$3/PERSON

- ✧ FRUIT SALSA WITH CINNAMON PITA \$3/PERSON

- ✧ CRUDITÉ WITH DILL RANCH OR SUN DRIED TOMATO AIOLI \$2.75/PERSON

- ✧ GRILLED VEGETABLES WITH ROASTED GARLIC & PARMESAN DIP: SUMMER SQUASH, BELL PEPPERS, ASPARAGUS, PORTOBELLO'S, CARROTS \$3.75/PERSON

- ✧ DOMESTIC CHEESE & CRACKERS: CHEDDAR, COLBY-JACK, GOUDA, PEPPER JACK \$3/PERSON

- ✧ ARTISAN CHEESE BOARD: SERVED WITH CROSTINIS, FLATBREADS, DRIED FRUITS, HONEY \$4/PERSON

- ✧ GRAZING TABLE: SOPRESSATA, SALAMI, PROSCIUTTO, CRANBERRY GOAT CHEESE STUFFED PEPPADEWS, SWEET & SPICY PICKLE, DRIED FRUITS, SHISHITO PEPPERS, MANCHEGO, ROASTED PEPPERS, ARTICHOKE, OLIVES, PEPPERONCINIS, HEART OF PALM, NAAN, FLATBREAD \$5.75/PERSON (MIN. 50 PPL)

- ✧ SMOKED SIDE OF SALMON WITH LEMON DILL CREAM CHEESE, EGG YOLKS, EGG WHITES, ONIONS, CAPERS, RED PEPPERS, PITA & CRACKERS (MARKET PRICE)

- ✧ MINI DELI SANDWICHES ON SWEET YEAST ROLLS: TURKEY, HAM, ROAST BEEF, BLT, VEGETARIAN \$2.75/PERSON

- ✧ MINI GOURMET SANDWICHES ON ARTISAN BREADS: ROAST BEEF WITH CRANBERRY BLEU CHEESE, HAM & BRIE WITH APRICOT SPREAD, TURKEY & SWISS WITH BACON & CRANBERRY AIOLI, ROASTED VEGETABLE WITH SPINACH ARTICHOKE & SUN DRIED TOMATO AIOLI \$3/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 \$140
- * HOUSE SMOKED SALMON WITH HORSERADISH INFUSED WHITE BEAN MOUSSE \$110
- * BLOODY MARY SHRIMP IN INDIVIDUAL SPOONS \$110
- * GOAT CHEESE STUFFED PEPPADEW \$90
- * VEGETABLE SPRING ROLLS WITH PONZU \$90
- * PONZU MARINATED RAW TUNA ON WONTON CRISP OR ON ASIAN SPOON \$110
- * ASIAN CHICKEN WONTON CRISP WITH FRESH CILANTRO \$90
- * DUCK SPRING ROLLS WITH PONZU \$90
- * SRIRACHA SPIKED DEVILED EGGS \$95

HOT HORS D'OEUVRES

- * BACON WRAPPED SCALLOPS \$120
- * BACON WRAPPED DATES \$90
- * STUFFED YUKON POTATO WITH BRAISED SHORT RIB AND CHEDDAR \$100
- * STUFFED YUKON POTATO WITH TRUFFLED MUSHROOMS AND BRIE \$105
- * PEAR AND BRIE PASTRY PURSE \$95
- * PARMESAN RISOTTO CAKES WITH TRUFFLE AIOLI AND PORTABELLA MUSHROOMS \$95
- * POLENTA CAKES WITH RED PEPPER AND MOZZARELLA \$95
- * CRAB CAKES WITH LEMON AIOLI \$100
- * LOBSTER CAKES WITH SAFFRON AIOLI \$120
- * MEATBALLS: CHOICE OF SWEET BBQ, BOURBON, SWEET & SPICY \$75
- * QUESADILLAS: CHOICE OF CHIPOTLE CHICKEN, POBLANO BLACK BEAN OR SMOKED PORK \$85
- * MINI SOFT SHELL SHORT RIB TACO \$110

CROSTINIS

- * FRESH MOZZARELLA & SUN DRIED TOMATO TAPENADE #75
- * BRIE & TRUFFLED MUSHROOM #75
- * SMOKED SALMON MOUSSE ON PITA #95
- * STRAWBERRY AND GOAT CHEESE BRUSCHETTA WITH BALSAMIC GLAZE #85
- * BRIE & BACON JAM #95
- * BEEF TENDERLOIN WITH BLEU CHEESE CRANBERRY MOUSSE #140
- * CRANBERRY GOAT CHEESE WITH CANDIED PECANS #95
- * PESTO BRAISED CHICKEN WITH ROASTED RED PEPPER AIOLI #90
- * CIDER PORK BELLY, MUSTARD INFUSED CARAMELIZED ONIONS, & PIMENTO SPREAD #100
- * PORK BELLY BLT #95

SHOT GLASSES

- * TUNA POKE #115
- * COWBOY CAVIAR #100
- * ANTIPASTO #100
- * ROOT VEGETABLE WITH HONEY & GOAT CHEESE #100

PHYLLO CUPS

- * CHICKEN SALAD-CLASSIC OR CAPRESE #75
- * SOUTHWEST SHRIMP #80
- * WHIPPED BRIE & DRUNKEN PEAR POBLANO #90
- * CRANBERRY GOAT CHEESE WITH CARAMELIZED LEEKS #80

STUFFED MUSHROOMS

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

POT STICKERS

- * VEGETABLE WITH LEMONGRASS #95
- * PORK ASIAN CABBAGE #95
- * CHICKEN WITH ASIAN CABBAGE #95
- * SEAFOOD RANGOON #105

WINGS

- * SMOKED WITH TEXAS DRY RUB, BBQ #90
- * PIG WINGS- BOURBON GLAZED OR BBQ #100
- * CLASSIC BUFFALO #90

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
- * PULLED PORK OR CHICKEN #75
- * 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 #80
- * LEMON ROSEMARY VEGETABLE – SQUASH, ZUCCHINI, MUSHROOM, BELL PEPPER #80
- * ANTIPASTO WITH SMOKED GOUDA, SALAMI, PROSCIUTTO, 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
- * BOURBON BEEF TENDERLOIN #140
- * SPICY KOREAN BBQ CHIX THIGH SKEWERS #95
- * THAI PEANUT CHICKEN SKEWERS #95
- * BEEF CHIMICHURRI WITH PEPPERS & ONIONS WITH ROASTED RED PEPPER DIP #115
- * SWEET & SOUR SHRIMP #110
- * ROASTED MUSHROOM, SWEET POTATO & POBLANO WITH HONEY CUMIN CINNAMON AIOLI #80

DIPS/SPREADS

- * TRIO OF BRUSCHETTA: CLASSIC TOMATO, MUSHROOM WITH FETA & TRUFFLE OIL, OLIVE TAPENADE #3/PERSON
- * TRIO OF HUMMUS: TRADITIONAL, ROASTED RED PEPPER, ROASTED MUSHROOM #3/PERSON
- * KETTLE CHIPS & TRIO OF DIPS: FRENCH ONION, BLACK BEAN, BACON CHEESE #3/PERSON
- * BEER CHEESE MOUSSE WITH PRETZEL BALLS #2.75/PERSON
- * BUFFALO CHICKEN DIP WITH TORTILLA CHIPS #2/PERSON
- * CURRIED BUTTERNUT SQUASH WITH NAAN #2/PERSON
- * RED BEET RICOTTA WITH CROSTINI #2/PERSON

- ✧ BRUSCHETTA WITH CROSTINIS \$1.75/PERSON
- ✧ SPINACH ARTICHOKE DIP WITH TORTILLA CHIPS \$2/PERSON
- ✧ TORTILLA CHIPS WITH PICO DE GALLO \$1.75/PERSON
- ✧ HUMMUS WITH PITA \$1.75/PERSON

DESSERTS

- ✧ SHOT GLASS DESSERTS (LEMONBERRY, MOCHA, SALTED CARAMEL) \$100
- ✧ MINI DESSERT BARS (LEMON, PECAN, BROWNIE) \$60
- ✧ SWEET CREAM STUFFED STRAWBERRIES \$90
- ✧ FLOURLESS CHOCOLATE TORTE \$90

LATE NIGHT SNACKS

- ✧ MINI HOTDOGS WITH KETCHUP, MUSTARD, ONION, AND CHEESE \$4.50/PERSON
- ✧ NACHO BAR - NACHO CHEESE, SOUR CREAM, SALSA, JALAPEÑOS \$4.50/PERSON
- ✧ TACO BAR- CHICKEN, BEEF, SOFT SHELLS, HARD SHELLS, SOUR CREAM, SALSA, SHREDDED CHEESE, TORTILLA CHIPS \$6/PERSON
- ✧ POPCORN WITH SEASONED SHAKERS \$2/PERSON
- ✧ WALKING TACOS - DORITOS, FRITOS, SEASONED BEEF, CHEESE, LETTUCE \$6/PERSON



DINNER BUFFETS

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

SELECT TWO \$25/PERSON

- ✧ HERB CRUSTED CHICKEN
- ✧ PESTO CHICKEN WITH MOZZARELLA & TOMATO
- ✧ TROPICAL CHICKEN WITH MANGO SALSA
- ✧ MARSALA CHICKEN WITH CREAMY MUSHROOM SAUCE
- ✧ HONEY ROSEMARY CHICKEN WITH ORANGE REDUCTION
- ✧ BRAISED SHORT RIBS WITH YOUR CHOICE OF SAUCE (KOREAN BBQ, ALE BRAISED, OR RED WINE)
- ✧ SHRIMP SCAMPI
- ✧ HERB RUBBED GRILLED SIRLOIN IN HOME MADE AU JUS
- ✧ RUM GLAZED SHRIMP SKEWERS (2 PER PERSON)
- ✧ HERB CRUSTED WHITE FISH WITH SMOKED TOMATO RELISH
- ✧ GRILLED VEGETABLE NAPOLINI WITH FRESH MOZZARELLA
- ✧ SHRIMP & WHITE CHEDDAR GRITS

SELECT TWO \$29/PERSON

- ✧ FRENCH CHICKEN BREAST - HERB CRUSTED WITH WHITE WINE & THYME
- ✧ SAGE RUBBED TURKEY BREAST WITH HOUSE-MADE PAN GRAVY
- ✧ BONE-IN PORK CHOP - BOURBON BRINED WITH PEPPERED BACON CREAM
- ✧ SOLE WITH LEMON CAPER CREAM
- ✧ CRISPY SCALLOPS WITH SWEET CORN & BACON REDUCTION
- ✧ RICOTTA FILLED RAVIOLI WITH RED PEPPER CREAM

- * MAPLE GLAZED SALMON WITH GRILLED CITRUS BEURRE BLANC
- * CHILE RUBBED HANGER STEAK WITH ESPRESSO DEMI-GLACE
- * CHEF CARVED PRIME RIB
- * MEDITERRANEAN CHICKEN - SPINACH, SUN-DRIED TOMATO, ARTICHOKE & FETA

SELECT TWO *36/PERSON

- * PROSCIUTTO & GOAT CHEESE STUFFED CHICKEN BREAST
- * HERB CRUSTED AIRLINE CHICKEN BREAST
- * DIJON CRUSTED RACK OF LAMB WITH BALSAMIC DRIZZLE
- * BEEF RIBEYE WITH MUSHROOMS & HORSERADISH JUS
- * BEEF WELLINGTON
- * CORIANDER RUBBED SOLE WITH FENNEL & GRAPE TOMATO RELISH

SALAD (SELECT ONE)

- * TOSSED HOUSE
- * CAESAR
- * CHERRY PECAN
- * HARVEST
- * CAPRESE (ADD *3)

STARCH (SELECT ONE)

- * ROSEMARY BABY BAKED POTATOES
- * GARLIC WHIPPED POTATOES
- * WHIPPED SWEET POTATOES
- * BAKED POTATO
- * ROASTED BUTTERNUT SQUASH & SWEET POTATOES
- * WHEATBERRY COUSCOUS & APPLES
- * WILD RICE WITH LEEKS & CRANBERRIES
- * DAUPHENOISE POTATOES (ADD *1)

VEGETABLE (SELECT ONE)

- * SEASONAL VEGETABLES
- * WHITE WINE BRAISED CAULIFLOWER WITH PARMESAN
- * HONEY GLAZED PARISIAN CARROTS
- * GREEN BEANS WITH BACON & ONION
- * ROASTED BRUSSELS SPROUTS
- * ROASTED ROOT VEGETABLES
- * CREAMED CORN
- * 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 CHERRY DEMI-GLACE \$42
- BEEF RIBEYE WITH MUSHROOMS & HORSERADISH JUS \$39
- ROSEMARY AIRLINE CHICKEN \$29
- CHICKEN WELLINGTON \$30
- BOURBON & APPLE BRINED BONE-IN PORK CHOP \$31
- SHRIMP SCAMPI \$29
- MAPLE DIJON SALMON WITH ORANGE BEURRE BLANC \$31

PLATED DUETS

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

(SELECT ONE)

- FILET & SHRIMP SCAMPI \$43
- ROSEMARY CHICKEN & NEW YORK STRIP \$40
- CHICKEN WELLINGTON & SALMON \$36

ACTION STATIONS/BUILD YOUR OWN

(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 #8

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 #7

RISOTTO- ARBORIO RICE, BASIL PESTO, SUN DRIED TOMATO PESTO, CHICKEN, BACON, BRAISED BEEF SHORT RIBS, GRILLED SQUASH, ROASTED ASPARAGUS, SAUTÉED MUSHROOMS, ROASTED RED PEPPERS #7

MASHED POTATO BAR- MASHED POTATOES, CHEDDAR, MOZZARELLA, PARMESAN, SMOKED GOUDA, BACON, BRAISED SHORT RIBS, RED WINE BRAISED MUSHROOMS, SOUR CREAM, GRAYVY, SALSA, BRUSCHETTA, CARAMELIZED ONIONS, CHIVES #7