

MENU

Taste of Italy

-\$26 per person

Seared Breast of Chicken-

Choice of Marsala, Picatta, or Parmesan

Meatballs Marinara-

*House made blend of Beef and Pork Meatballs
with Rustic Marinara*

Pasta Alfredo-

Al Dente Fettuccine with Creamy Sauce

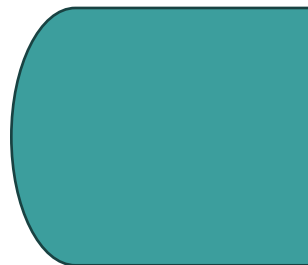
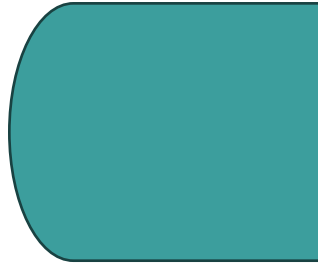
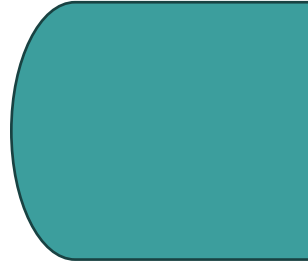
Mixed Vegetables-

With Olive Oil and Fresh Basil

Cesar Salad-

*Romaine Hearts, Ciabatta Croutons, Parmesan, and
House Cesar Dressing*

Garlic Bread



MEXICAN TACO BAR

-\$22 PER PERSON

CARNE ASADA AND MARINATED

CHICKEN-

GRILLED WITH CLASSIC SEASONING

TORTILLAS AND FILLINGS-

FLOUR AND CORN TORTILLAS, SHREDDED CHEESE,
DICED TOMATOES, SHREDDED LETTUCE

REFRIED BEANS

SLOW COOKED PINTO BEANS WITH COTIJA CHEESE

MEXICAN RICE

SOFT RICE WITH TOMATOES AND SPICES

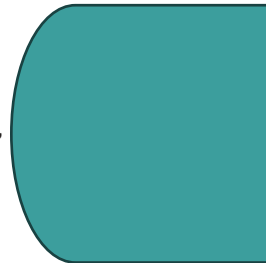
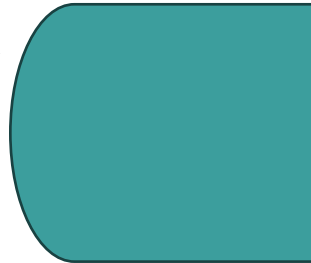
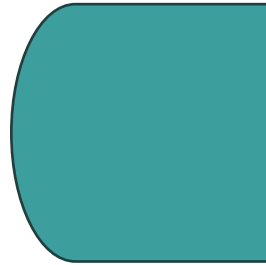
ZUCCHINI AND SQUASH.

SEASONED WITH CUMIN AND CHILI

TOSSED GREEN SALAD.

CHERRY TOMATOES, CUCUMBER, CARROTS, CROUTONS,
RANCH, AND BALSAMIC VINAIGRETTE

CHIPS AND PICO DE GALLO



American Fare

-\$22 per person

Burgers and Grilled Chicken Breast-

Leaf Lettuce, Tomatoes, Onions, Cheese, and Condiments

Baked Beans or Chili-

BBQ style Baked Beans or Ground Beef Chili

Roasted Potato Wedges-

Russet Potato Wedges with Sea Salt and Black Pepper

Macaroni Salad-

Picnic Style

Fruit Salad-

Seasonal Melons and Berries





Classic Grill

\$30 per person

Roast Tri Tip with Rosemary Jus-

Seasoned with house blend and slow roasted

Chicken Valentino-

Chicken breast topped with roasted red pepper, provolone, and supreme sauce

Mashed Potatoes-

Creamy seasoned Yukon gold potatoes

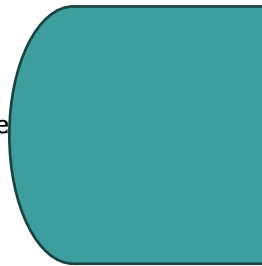
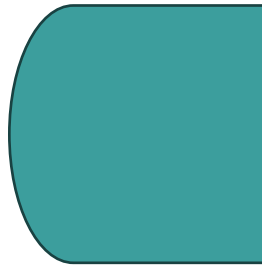
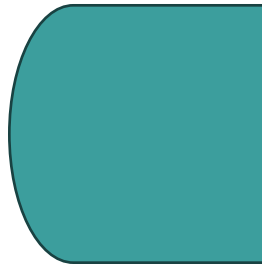
Roasted Brussel Sprouts

With bacon bits

Baby Green Salad with Condiments-

Grape tomatoes, craisins, beet chips, Champagne Vinaigrette and Ranch dressings

Rolls & Butter



Cold Hors D'Oeuvres

\$5/person

Ahi Poke Crisp

Soy marinated minced raw Ahi Tuna
with sesame oil and green onion
On a Fried Wonton Crisp

Jumbo Shrimp Cocktail

Shrimp poached in court bouillon, chilled,
and displayed on ice
Served with House Cocktail Sauce

Tequila Lime Shrimp

Roasted Marinated Shrimp
With Chipotle Aioli

Ceviche Shooters

Fresh Lime cured chopped Shrimp
with Tomatoes and Jalapeno
In a small shot glass

Sweet Chili Chicken on Cucumber

Grilled and chopped chicken breast
with sweet chili sauce
On English Cucumber rounds

Bruschetta

Tomato, Mozzarella, and Fresh Basil
on Toasted Crostini

Spring Rolls

Vegetable Spring Rolls
with House Sweet and Sour Sauce

Caprese Skewer

Grape Tomato, Ciliegine Mozzarella,
Fresh Basil Skewers
Balsamic Drizzle

Antipasto Skewers



Artisan Cheese, Hard Salami, Pepper Skewer

Sirloin Crisps

Chili Rubbed Sirloin Strip, Spicy Avocado Salsa, Corn Tortilla Crisp

Hot Hors D'Oeuvres

\$5/person

Crab Cakes

Petite Crab Cakes with Chipotle Lime Aioli

Coconut Prawn

Deep Fried to Golden Brown with Spicy Orange Sauce

Crab Rangoon

Crab and Cream Cheese stuffed Crisp Wonton

Pot Stickers

Filled with Pork with Ginger Soy Dipping Sauce

Stuffed Mushroom

Sausage and Herb with Marinara Sauce

Meatballs

BBQ, Marsala, or Teriyaki

Taquitos

Beef or Chicken with Roasted Salsa

Mini Chimichangas

Seasoned Chicken and Chili Fried in a Flour Tortilla

Skewers

Beef, Chicken, or Vegetable





Sliders

Beef or Chicken with Roasted Garlic Aioli

Chicken Wings

BBQ, Buffalo, or Teriyaki with Dipping Sauce

Chicken Tenders

With Honey Mustard and Ranch

Potato Skins

Topped with Bacon, Cheddar Cheese, and
Green Onions

Arancini

Fried Risotto Balls with Mozzarella
and Rustic Marinara

Mini Quiche

Assortment of Veg and Meat in Mini Tart
Shells

Fried Raviolis

Breaded Cheese Raviolis with Alfredo Sauce

Jalapeno Poppers

Cream Cheese Filled Peppers with Ranch

Spring Rolls

Filled with Vegetables and Deep Fried
With Soy Glaze



Boards

Cheese

A selection of artisan cheeses, dried cranberries, toasted almonds, assorted crackers

Crudité

A selection of fresh and marinated vegetables, chipotle ranch, hummus

Fruit

A selection of fresh seasonal melons and berries, fruit yogurt

Small (25 guest minimum) \$8 per person

Medium (50 guest minimum) \$7 per person

Large (100 guest minimum) \$6 per person

Charcuterie - \$10/person

Artisan Meats, Cheeses, Vegetables, and condiments

Create your Dinner

Buffet Selections

Entrees come with Salad, Starch, Vegetable, Fresh Rolls and Butter

Entrees

Entrees are individually priced per person. When selecting more than one entree; pricing will be based on higher priced item, plus \$7 per additional entrée.

Maple Glazed Roasted Pork Loin, Apple Rosemary Jus
\$23

Flame Grilled Sirloin Steak,
Crispy Tabasco Onions
\$25

Cherry Wood Smoked Tri-Tip,
with Rosemary Au Jus
\$25

Chicken Valentino,
Roasted Red Peppers, Mozzarella, Supreme Sauce \$23

Chicken Piccata,
Lemon Caper Butter Sauce
\$23

Grilled Atlantic Salmon,
Basil Pesto Cream Sauce
\$24

Seared Mahi-Mahi, Mango Chutney
\$23

Wild Mushroom Ravioli,
Porcini Cream Sauce
\$20

Salad

(Please Select One Item)
\$4/person per additional item

House

Mixed Greens, Cucumber,
Cherry Tomatoes, Shaved Carrots, Ranch and Honey
Balsamic Vinaigrette

Caesar Salad





Chilled Romaine Hearts,
Shredded Parmesan Reggiano,
Caesar Dressing.

Kale Salad
Kale, Pomegranate
and Sunflower Seeds, Golden Raisins, Toasted
Almonds,
Apple Cider Vinaigrette

Spinach Salad
Baby Spinach Leaves, Red Onion, Chopped Bacon, Hard
Boiled Egg,
Bacon Vinaigrette.

Winter Green Salad
Mesclun Greens, Cranberry Raisins, Candied Walnuts,
Raspberry Vinaigrette

Vegetable

(Please Select One Item)
Plus \$4 per additional item.

Grilled Seasonal Vegetables

Roasted Root Vegetables

Asparagus and Baby Carrots

Broccoli and Bell Pepper

Starch

Plus \$4 per additional item.

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Rice Pilaf

Vegetable Cous Cous



Carving Station

Enhancements designed as a complement to buffets. Not sold on their own as a meal.

\$75 Chef's labor fee for each carving station

Prime Rib of Beef

Rosemary Au Jus, and Creamy Horseradish—\$500.00 each
(approx. 50 servings)

House Roasted Turkey Breast

Cranberry Sauce, Turkey Gravy—\$180.00 each (approx. 25
servings)

Bourbon Maple Glazed Ham

Pineapple Chutney—\$200.00 each (approx. 60 servings)

All menus are customizable to fit your needs

Please call for consultation

775-742-8249