

Dips and Spreads (serves 50 people)

****All dips and spreads are served with housemade potato chips or tortilla chips and appropriate condiments**

Hot Dips:

- **Hot Asiago Crab and Artichoke \$125.00**
- **Spinach Artichoke Dip \$105.00**
- **Asiago Chicken Chipotle Dip \$100.00**

Hummus \$100.00

- **Choices include: Roasted garlic and cilantro, roasted red pepper and basil, traditional hummus, and hummus tapenade.**

Cold Dips

- **Traditional Taco Dip \$100.00**
- **Creamy Blue Cheese Dip \$100.00**
- **French onion dip \$100.00**

(Ask about our options of gluten free, dairy free or any food allergy of your preparations)

Hot Appetizers

- **Bacon Wrapped Water Chestnuts \$28/dz**
- **Bacon-Wrapped Shrimp \$35/dz**
- **Coconut Shrimp \$32/dz served with coconut curry cream and cocktail sauce.**
- **Cocktail Meatballs (1/2 oz \$15/dz 1oz \$18/dz)**
 - **(Choose from: Swedish, Sweet and Sour, BBQ, Honey Balsamic or house made marinara.)**
- **Spinach and Feta Phyllo Cups \$24/dz**
- **Jalapeno Poppers (filled with cream cheese and bacon) \$24/dz**
- **Traditional Tomato Bruschetta Crostini \$24/dz**
- **Salmon Cucumber Rolls \$26/dz**
- **Grilled Beef Tenderloin Crostini \$30/dz**
- **Jumbo Shrimp Cocktail Shots \$32/dz**

Salads

California Cobb \$16.00/pp

- **Mixed Greens topped with bacon, hardboiled egg, diced onion, carrots, diced tomato, blue cheese crumble, and radishes.**

Strawberry Salad \$16.00/pp

- **Baby spinach topped with feta cheese, candied pecans, strawberries, tossed in a raspberry vinaigrette.**

Romaine Caesar Salad \$16.00/pp

- **Romaine lettuce tossed in caesar dressing topped with sarvecchio parmesan cheese and sourdough croutons.**

Skewers

- **Marinated Beef Tenderloin Skewers with horseradish cream sauce \$37/dz**
- **Thai Peanut Chicken Skewers with coconut curry cream sauce \$32/dz**
- **Antipasto Skewers with italian herb vinaigrette \$30/dz**

Caprese Skewers with olive oil and balsamic glaze \$27/dz

Trays and Displays

- **Seasonal Sliced Fruit Display (Small \$75, Large \$150.00)**
 - *Pineapple, honeydew, cantaloupe, watermelon, grapes, assorted berries*
- **Cheese Display (Small \$75, Large \$150.00)**
 - *Colby, swiss, provolone, smoked gouda, dill Havarti, cheddar*
- **Cheese and Sausage Display (Small \$90, Large \$180.00)**
 - *Genoa salami, summer sausage, prosciutto, capicola.*
 - *Colby, swiss, provolone, smoked gouda, dill Havarti, cheddar*
- **Smoked Salmon Tray \$200.00**
 - *Beautifully garnished whole smoked salmon served with diced red onions, capers, olives, hard boiled eggs, cucumber, lemons and peppers. Served with crackers or grilled bread.*
- **Fresh Vegetable Crudité and Dips (Small \$75, Large \$150.00)**
 - *Broccoli, carrots, cauliflower, celery, cherry tomatoes, cucumbers, zucchini, yellow squash, bell peppers. Ranch or blue cheese dressing.*
- **Grilled Veggies and Hummus Tray (Small, \$75, Large \$150.00)**
 - *Carrots, zucchini, yellow squash, bell peppers, parsnip, cauliflower.*
- **Antipasto Tray (Small \$90, Large \$180.00)**
 - *Salami, prosciutto, olives, artichokes, tomatoes, pepperoni, fresh mozzarella balls, pickled mushrooms and asparagus.*

Buffets

Country Buffet \$24.00/pp

- *Sliced fresh herb roasted pork loin and garlic herb chicken breast, roasted baby red potatoes, seasonal vegetables, tossed greens with assorted dressings and fresh baked dinner rolls.*

Fried Chicken and Ribs Buffet \$28.00/pp

- *House dredged fried chicken, BBQ pork ribs, garlic thyme roasted red potatoes, corn on the cob with herb butter, tossed greens with assorted dressings and fresh baked dinner rolls.*

Baked Herb Chicken (Bone In) Buffet \$22.00/pp

- *Herb-baked chicken served with roasted garlic mashed potatoes, corn on the cob or seasonal vegetables with herb whipped butter, bowl of house salad with assorted dressings and homemade dinner rolls.*

Chicken and Steak Buffet \$28.00/pp

- *Grilled garlic herb chicken breast and 5oz top sirloin steak with herb butter. Served with garlic and thyme roasted baby fingerling potatoes, seasonal vegetables, and tossed greens with assorted dressings.*

****Add additional side to any menu \$4.00/pp Side Choices:**

Potato Salad, Greek Pasta Salad, Fruit Salad, Roasted Seasonal Vegetables, Baked Potato, Steamed Rice, Coleslaw, Roasted Fingerling Potatoes.

Plated Pasta Dinners

****All pasta dinners include house or caesar salad with choice dressing, homemade dinner roll or garlic bread stick, butter****

- **Fettuccine Alfredo: Chicken \$18.00/pp. Salmon \$20.00/pp. Shrimp \$22.00/pp**
 - *Fettuccine noodles tossed in delicious creamy alfredo sauce. Topped with shaved parmesan cheese, garnished with fresh chopped basil.*
- **Cavatappi Primavera: Chicken \$18.00/pp. Salmon \$20.00/pp. Shrimp \$22.00/pp. Lobster \$30.00/pp.**
 - *Cavatappi noodles tossed with sautéed spring vegetables on creamy herb sauce. Topped with shredded mozzarella cheese and fresh garden herbs.*
- **Three Cheese Ravioli \$20.00/pp**
 - *Pasta ravioli stuffed with three white cheeses. Tossed in three creamy sauces, topped with sautéed vegetables and parmesan cheese.*
- **Shrimp Scampi Linguine \$26.00/pp**
 - *Linguine pasta tossed in delicious butter sauce, red pepper flakes, pepper, lemon zest and white wine. Topped with six pieces of jumbo shrimp and fresh topped parsley.*

Plated Chicken Dinners

****All Chicken Dinners include choice of side as well as a vegetable, dinner roll and tossed salad with choice of dressing****

- **Chicken Florentine \$22.00/pp**
 - *Pan seared chicken breast topped with sautéed spinach and tomatoes. Served with bechamel sauce.*
- **Chicken Marsala \$24.00/pp**
 - *Airline chicken breast seared, and slow oven roasted. Tossed in a marsala wine mushroom sauce and garnished with fresh herbs.*
- **Lemon Herb Roasted Chicken \$22/pp**
 - *Seared and oven roasted airline chicken breast with a lemon herb pan jus. Topped with fresh microgreens.*
- **Chicken with Toasted Rye and Brown Butter \$22/pp**
 - *Seared chicken breast with toasted rye crumbs and a brown butter jus.*

Plated Pork Dinners

****All Pork Dinners include choice of side as well as a vegetable, dinner roll and tossed salad with choice of dressing****

- **Pork Tenderloin Bacon Dijonase \$26.00/pp**
 - *Garlic herbs seared pork medallion. Topped with crumbled bacon and dijonase sauce.*
- **Roasted Pork Loin with Romesco \$24.00/pp**
 - *Oven roasted pork loin topped with a robust romesco sauce and parmesan cheese.*
- **Tomahawk Pork Chop \$38/pp**
 - *16oz grilled tomahawk pork chop with crispy shallots and apple-mustard jus. Finished with microgreens.*
- **Wisconsin Braised Pork Shoulder \$34/pp**
 - *Slow cooked pork with a savory beer and caramelized onion reduction.*

Plated Beef Dinners

****All Beef Dinners include choice of side as well as a vegetable, dinner roll and tossed salad with choice of dressing****

- **Beef Tenderloin (8oz) \$40.00/pp**
 - *Grilled beef tenderloin topped with maître d'hôtel butter and microgreens.*
- **Ribeye Steak \$45.00/pp**
 - *Grilled ribeye steak with maître d'hôtel butter and demi-glace topped with microgreens*
- **Slow Roasted Garlic Herb Prime Rib (12oz cut) \$40.00/pp**
 - *Slow oven roasted garlic herb prime rib. Served with au jus and horseradish cream.*

Plated surf and turf Dinners

****All Fish and Seafood Dinners include choice of side as well as a vegetable, dinner roll and tossed salad with choice of dressing****

- **Fillet and Lobster (6oz fillet and 5oz lobster tail) \$50.00/pp**
 - *Grilled beef fillet topped with demi-glace. Broiled lobster tail topped with lemon beurre blanc sauce.*
- **Beef Tenderloin and Shrimp (6oz fillet and 4pc jumbo shrimp) \$48.00/pp**
 - *Grilled fillet with sautéed garlic shrimp. Topped with demi-glace and lemon beurre blanc.*

Plated Fish and Seafood Dinners

****All Fish and Seafood Dinners include choice of side as well as a vegetable, dinner roll and tossed salad with choice of dressing****

Baked or Pan Seared Salmon \$28.00/pp

Salmon filet, baked or seared topped with dill crème fraîche

Salmon Dijonaise \$29.00/pp

Salmon filet, pan seared, topped with dijonaise sauce. Slow oven finished with fresh chopped herbs.

Scallops \$36.00/pp

Pan seared u8 scallops. Served atop sweet corn purée with bacon lardons finished with microgreens.

Lemon Garlic Shrimp \$26.00/pp

Sautéed shrimp in garlic, lemon butter sauce. Topped with fresh chopped basil.

Plated Vegetarian Dinners

****All Vegetarian Dinners include choice of side, dinner roll or garlic bread stick with butter and tossed salad with choice of dressing****

- **Eggplant Parmesan \$20.00/pp**
 - *Hand breaded, sliced eggplant with parmesan panko. Topped with homemade marinara sauce and parmesan cheese.*
- **Vegetables on Creamy Risotto \$22.00/pp**
 - *Sautéed seasonal vegetables tossed in olive oil. Served with creamy risotto, topped with parmesan cheese and fresh chopped basil.*
- **Gnocchi Potato Pasta in Creamy Brown Butter and Sage Sauce \$22.00/pp**
 - *Gnocchi pasta tossed in a creamy brown butter and sage sauce. Topped with parmesan and seasonal vegetables.*

Side Choices: \$4/pp

Garlic mashed potatoes, baked potatoes, sweet potato gratin, white rice, wild rice, roasted baby red potatoes, roasted fingerling potatoes, parmesan grits or cheddar polenta.

Vegetable Choices: Green beans, broccoli, cauliflower, carrots, grilled asparagus, seasonal vegetables.

Children's Meals \$12.00/pp - For children ages 12 and under

*** All children's meals come with a choice of homemade potato chips, french fries, apple sauce or seasonal vegetables***

Deep-fried chicken tenders with BBQ flavor dipping sauce.

Cheese Ravioli with house made marinara

Macaroni and Cheese

Cheese or Chicken Quesadillas

Desserts

- **CHOCOLATE MOUSSE CUPS \$25dz**
- **TIRAMISU CUPS \$24dz**
- **RED VELVET CUPCAKES \$20dz**
- **CUPCAKES (4oz) \$24dz**
- **CARAMEL PECANS TARTS \$24dz**
- **ECLAIRS \$18dz**
- **COOKIES \$18dz**
- **CHOCOLATE STRAWBERRIES \$18dz**
- **CARROT CAKE \$26**
- **NY STYLE CHEESECAKE (plain, strawberry, blackberry, raspberry, marble cheesecake)**
- **\$24 RED VELVET CAKE \$26**
- **TRIPLE CHOCOLATE CAKE \$28**
- **FLOURLESS CHOCOLATE CAKE \$26**
- **S'mores Station \$4.50/pp**
 - *The s'mores station is for groups of 75 and up. Includes cookies, marshmallows and chocolate bars.*