



CATERING MENU



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ACTION STATIONS

PASTA

8.50 per guest/75.00 for attendant

CHOOSE TWO:

- Penne Pasta with Homemade Tomato-Cream Sauce
- Bow Tie with Bolognese Sauce
- Fettuccini Pesto-Alfredo
- Angel Hair Primavera with Fresh Garlic-Extra Virgin Olive Oil

ADD:

- Chicken for 2.00 per guest
- Shrimp for 3.00 per guest
- Sausage for 1.50 per guest

CONDIMENTS:

Parmesan Cheese, Tomatoes, Fresh Basil, Red Pepper Flakes, & Black Olives

CARVING

8.50 per guest /75.00 for attendant

CHOOSE ONE:

- Slow Roasted Turkey
- Honey Glazed Ham
- Slow Roasted Roast Beef
- Sirloin Tip
- Prime Rib (add 4.00 per guest)

CONDIMENTS:

Petit Rolls, Mustard, Mayonnaise, Horseradish, & Sauce Au-jus

MASHED POTATO

8.50 per guest/75.00 for attendant

CHOOSE ONE:

- Fresh Whipped White Potatoes
- Fresh Whipped Sweet Potatoes

CONDIMENTS:

Scallions, Bacon, Cheddar Cheese, Sour Cream, Marshmallow, Cinnamon Butter, & Demi Glaze

STIR FRY

10.00 per guest/75.00 for attendant

CHOOSE ONE:

- Teriyaki Chicken
- Teriyaki Beef
- Oyster-Glazed Shrimp (add 1.00 per guest)

CONDIMENTS:

Fresh Bok Choy, Water Chestnuts, Carrots, Scallions, Spinach, Bell Peppers, Sesame seeds, Sesame Oil, & Fortune Cookies

TACO BAR

8.50 per guest/75.00 for attendant

CHOOSE TWO:

- Ground Beef
- Chopped Fajita Chicken
- Chopped Beef Fajita (add \$1.00 per guest)
- Baja Shrimp (add \$2.00 per guest)
- Choice of Flour or Corn tortilla

CONDIMENTS:

Fresh Pico, Shredded cheese, Fresh Guacamole, Lettuce, Sour cream, & Salsa

MAC N CHEESE BAR

8.50 per guest/75.00 for attendant

Creamy Mac n Cheese served with several topping choices

CONDIMENTS:

Scallions, Bacon, Cheddar Cheese, Parmesan cheese, Broccoli, Sliced Hot Dogs, & Chopped Bar B Que

MINI SLIDER BAR

8.50 per guest/75.00 for attendant -
Add \$2.00 for French Fries

CHOOSE ONE:

- Burgers
- Chicken
- Bar b Que
- Hot Roast Beef slider served with Au Jus

CONDIMENTS:

Bacon, several Cheese options, Fried Egg with Burger or Chicken, Chili, Pickles, Onions, Tomatoes, Lettuce, Mustard, Mayo, & BBQ

APPETIZERS

HOT HORS D'OEUVRES

(minimum of 20 guests- priced based on 25 pieces)

BBQ Chicken Skewers	\$65.00
Chicken & Cheese Quesadilla	\$60.00
Crabbed Stuffed Mushrooms	\$85.00
Vegetable Egg Rolls	\$55.00
Boneless Chicken Wings	\$75.00
Swedish Meatballs	\$60.00
Spinach Stuffed Mushrooms	\$75.00
Assorted Mini-Quiche.....	\$60.00
Coconut Shrimp.....	\$90.00
Mini-Beef Wellington.....	\$110.00
Chicken Drumettes	\$60.00

COLD HORS D'OEUVRES

(minimum of 20 guests –priced based on 25 pieces)

Prosciutto Wrapped Melon	\$55.00
Chicken Salad in Pastry Cup	\$55.00
Tomato & Basil Bruschetta.....	\$45.00
Chips & Salsa.....	\$45.00
Fresh Fruit Skewers w/Banana-Rum Dipping Sauce	\$80.00
Tuna Salad in Pastry Cup	\$75.00
Beef “Carnitas” in Pastry Tart/Pico de Gallo	\$95.00
New Potatoes with Bacon, Chives, Sour Cream.....	\$60.00

BAKED GOODS

FRESH BAKED COOKIES

Small Cookies (assorted dozen) \$8.00

Large Cookies (assorted dozen) \$24.00

BAKERS BASKET

(serves approx. 12 guests) \$26.00

A tray of assorted fresh-baked goodies including muffins, scones, & Danish pastries

ROLL OUT THE BAGELS

(serves approx. 12 guests) \$20.00

An assortment tray of bagels including poppy seed, cinnamon raisin and plain. Served with flavored and cream cheeses and sweet butter

STROLL DOWN

SWEET STREET

(serves approx. 12 guests) \$30.00

As assorted tray of fresh baked brownies, lemon squares, pecan tort, and caramel apple squares

HOMEMADE CINNAMON ROLLS

Large Dozen \$28.00

MUFFIN TRAY

(serves approx. 12) \$24.00

Assortment of fresh baked muffins including Blueberry, Banana Nut, Chocolate and Apple-Cranberry

DANISH TRAY

(serves approx. 12) \$24.00

An Assortment of Danishes including, Apple, Cheese, Cherry and Cinnamon

BEVERAGES

JUICES GALLON

Orange, Apple, Cranberry, Grapefruit

\$12.00

HOT CHOCOLATE GALLON

(serves 12-15)

\$10.00

COFFEE GALLON

(serves 12-15)

\$10.00

ICED TEA GALLON

\$8.00

SODAS

12 oz. can..... \$1.50

20 oz. bottle \$2.50

BREAKFAST | À LA CARTE

Pricing is for service thru our serving line and includes disposables ware.

Please add \$2 per guest for china service which includes bussing staff to clear.

CONTINENTAL BREAKFAST

\$8 PER GUEST

BREADS (SELECT TWO):

- Assorted Danish
- Granola Bars
- Bagels with Cream Cheese
- Croissants w/ Butter & Jelly

INCLUDES:

Coffee, Decaffeinated Coffee with condiments

JUICES:

- Grape
- Orange
- Grapefruit

Assorted Yogurts

DELUXE CONTINENTAL BREAKFAST

\$9 PER GUEST

Substitute for One Bread above

HOT BREAKFAST SANDWICHES (SELECT ONE):

- Sausage Biscuit
- Ham & Cheese Croissants
- Breakfast Tacos

INCLUDES:

Seasonal Fresh Fruit, Coffee, Decaffeinated Coffee with condiments

CHOICE OF ONE:

- Grape
- Orange
- Grapefruit Juices

BREAKFAST BUFFET

\$10 PER GUEST

MAIN ENTRÉE (SELECT ONE):

- Fluffy Scrambled Eggs
- Mini Quiche
- Pancake/Waffles

SELECT ONE:

- Hash Brown Patties
- Home Style Potatoes
- Grits

BREADS:

- Biscuits & Gravy
- Croissants with Butter & Jelly

INCLUDES:

Bacon, Sausage Coffee, Decaffeinated Coffee with condiments

JUICES:

- Grape
- Orange
- Grapefruit

BREAKFAST À LA CARTE

BREAKFAST CROISSANT\$5

Flaky Buttery Croissant filled with crispy Bacon, fluffy Eggs, and melted Cheese

BURRITO\$4

Mixture of Eggs, Potatoes, Bacon, Sausage, Onions, Bell Peppers, and Cheese wrapped in Flour Tortilla served with Homemade Salsa

BREAKFAST BISCUIT SANDWICH\$4.50

Your choice of meat: Bacon, Ham, or Sausage on a Buttermilk Biscuit topped with Cheddar Cheese

BREAKFAST SALAD\$8

½ Melon filled with diced Fresh Seasonal Fruit and Berries

BREAKFAST | PLATED

All Breakfast Selections include Fresh Brewed Coffee, Orange Juice, and Hot Tea upon request.

ALL BREAKFAST SELECTIONS ARE \$17 PER GUEST | INCLUDES SERVERS AND CHINA SERVICE

EGGS AND MORE

Farm Fresh Scrambled Eggs with choice of Sausage Patties or Apple wood Bacon, Served with Potatoes O'Brien, Fresh Fruit Garnish, and Buttermilk Biscuit with Fruit Preserves

VIVA LA' FRENCH TOAST

"Hot off the griddle" French Toast with Maple Syrup, choice of Sausage Patties or Apple wood Bacon, served with Hash Brown Potatoes and Fresh Fruit Garnish

WESTERN OMELET SCRAMBLE

Scrambled Eggs with Diced Ham, Cheddar Cheese, Bell Peppers and Onions, served with Potatoes O'Brien, Fresh Fruit Garnish and Buttermilk Biscuit with Fruit Preserves

QUICHE LORRIANE

Fresh baked Quiche with Chopped Bacon, Onions & Cheese, served with Potatoes O'Brien, Fresh Fruit Garnish and Buttermilk Biscuit with Fruit Preserves

TRIPLE STACK PANCAKES

Three Buttermilk Pancakes with Maple Syrup with choice of Sausage Patties or Apple wood Bacon, served with Hash Brown Potatoes and Fresh Fruit Garnish

BUFFETS

HEALTHY CHOICE

\$12 PER GUEST

CHOICE OF SOUP:

- Chicken Tortilla
- Meatball
- Hearty Vegetable
- Tomato Basil
- Chicken Noodle

CHOICE OF SALAD:

- Spinach Salad
- Caesar
- Tossed Mixed Green
- Vegetable Salad

OR

- Baked Potato – *Jumbo Idaho Potatoes with Green Onions, Cheddar Cheese, Broccoli, Sour Cream, Bacon Bits & Butter*

Assorted Breads & Crackers, Small Assorted Cookies, Iced Tea, Coffee & Water

ALL AMERICAN

\$16 PER GUEST

Garden or Caesar Salad with choice of dressings

CHOICE OF 2 ENTREES:

- Swiss Chicken
- Chicken Supreme
- Baked Tilapia
- Pot Roast
- Chicken

- Cordon Bleu
- Meat Lasagna
- Sliced Sirloin (add \$4)
- Shrimp Scampi (add\$4)

Choice of 2 vegetables

Choice of 1 starch

Dinner Rolls & Butter

Choice of Dessert

Iced Tea, Coffee, & Water

SOUTHERN

\$16 PER GUEST

CHOICE OF SALAD:

- Garden Salad
- Coleslaw
- Broccoli Salad

CHOICE OF 2 ENTREES:

- Chicken Fried Steak with Gravy
- Chicken Fried Chicken with Gravy
- Meatloaf
- Southern Fried Chicken
- Chicken & Dressing
- Chicken Spaghetti

Choice of vegetable

Choice of starch

Dinner Rolls

Choice of Dessert

Iced Tea, Coffee, & Water

HAWAIIAN

\$17 PER GUEST + \$150 CHARGE PER PIG
Come experience the foods of the Pacific Islands

Fresh Mixed Greens with tropical Fruit
Citrus Vinaigrette
Hawaiian Style Whole Roasted Pig (minimum 80)
\$150 Charge per pig
Island Rubbed Chicken
Whole Fried Plantains
Hawaiian Rice
Fresh Medley of Vegetables
Hawaiian Rolls & Butter
Island Punch

CUBAN

\$18 PER GUEST
This Caribbean Island is more than just Salsa

Mixed Green Salad w/ Oil & Vinegar
Cuban Style "Mojo" Pork
Shredded Beef "Ropa Vieja"
Black Beans
White Rice
Sweet Plantains
Cuban Bread & Butter
Flan
Iced Tea, Coffee, & Water

MEXICAN

\$17 PER GUEST
Ole! Welcome to the South of the Border

Fajitas (Beef or Chicken) And Enchiladas (Beef, Cheese or Chicken)
\$2 up charge if upgrading to Beef and Chicken Fajitas or \$3 up charge for Fajita and Shrimp skewer
Spanish Rice
Ranchero Beans
Hot Tortillas served with Fajitas
Chips & Salsa
Apple Crispito or Churro
Iced Tea, Coffee, & Water

ITALIAN

\$17 PER GUEST
Dine in our Italian Cafe

(Note: You may select a choice of 2 entrees)

- Chicken Parmesan
- Chicken Scaloppini
- Meat Lasagna
- Fettuccini Alfredo
- Penne Pasta w/Tomato-Basil Cream
- Spaghetti Marinara

Choice of Garden or Caesar Salad
Green Beans
Garlic Bread
Tiramisu
Iced Tea, Coffee, & Water

BAR-B-QUE

\$19 PER GUEST

Enjoy this down home feel, it's sure to make friends

(Note: You may select a choice of 2 entrees)

- Beef Brisket
- Barbecued Ribs
- Smoked Sausage
- BBQ Chicken

Barbecue Beans

Potato Salad or Slaw

Barbecue Sauce

Fresh Yeast Roll or Texas Toast

Peach or Cherry or Blackberry Cobbler

Iced Tea, Coffee, & Water

VEGETABLE CHOICES:

- Fried Okra
- Green Beans
- Buttered Broccoli
- Mixed Vegetables
- Cabbage
- Turnip Greens
- Sugar Snap Peas
- Buttered Corn
- Green Peas
- Mashed Potatoes
- Sweet Potatoes
- Seasoned New Potatoes
- Baked Sweet Potatoes
- Garden Rice

- Long Grain & Wild Rice
- Broccoli Cheese & Rice
- Buttered Carrots
- Peppered Carrots
- Baked Potatoes

DESSERT CHOICES: (CHOOSE ONE)

- Bread Pudding/Lemon Sauce
- Banana Pudding
- Chocolate Pudding
- Double Chocolate Cake
- Fruit or Berry Cobblers
- German Chocolate Cake
- Carrot Cake
- Assorted Cheese Cake
- Red Velvet Cake
- Lemon Crème Cake
- Buttermilk Pie
- Strawberry Shortcake

NOTE: All dinners are served on disposables and include plates, cups, napkins, and etc.

China can be added for an additional charge of \$2 per guest , and require staff (\$90 per 30 guests)

DESSERTS (PLATED MEALS ONLY)

**GOURMET CHOCOLATE
MOUSSE CAKE.....\$5.50**

**NEW YORK STYLE
CHEESECAKE\$5.50**

KEY LIME PIE.....\$5.50

TURTLE CHEESECAKE.....\$6

ULTIMATE CHOCOLATE CAKE\$5.50

RED VELVET CHEESECAKE.....\$4.50

**BREAD PUDDING
W/ LEMON SAUCE.....\$4**

RED VELVET CAKE.....\$4

**APPLE/PECAN PIE/
BUTTERMILK PIE.....\$4**

**SMALL ASSORTED
CHEESECAKES.....\$4**

LEMON CRÈME CAKE\$4

STRAWBERRY CRÈME CAKE\$4

GERMAN CHOCOLATE CAKE\$4.50

CARROT CAKE.....\$4.50

DINNERS | PLATED

Our desire is to give excellent service. In order to do that we need sufficient time to serve the guest, with that in mind please note the following for allotted time for each course.

- The guest with a pre-set salad would need 5-6 minutes to eat their salad, staff would need another 5 minutes to clear the salads from the table
- The entrees usually can be served in 10-15 minutes (depending on size of event), and the guests would need 8-10 minutes to eat, staff would need 5 minutes to clear the entrée plates
- Staff would need 5 minutes to serve coffee before leaving the room when the Main speaker comes to speak
- It is our practice to not have staff in the room when the main speaker comes to speak to not cause noise or distraction.
- PLEASE ALLOW 40-45 FOR THE ENTIRE SERVICE TIME

Plated meal price includes serving staff labor, and china, BUT does not include LINENS. Meals include a choice of Garden or Caesar Salad and Chef's choice of Seasonal Vegetable and Starch, Fresh Baked Rolls & Butter, Iced Tea, Coffee, and Water, BUT does not include dessert.

GRILLED CHICKEN BREAST W/ RED PEPPER-TOMATO VINAIGRETTE

\$20 PER GUEST

Fresh Boneless Chicken Breast, lightly seasoned and grilled. Topped with Fresh Red-Pepper Tomato Vinaigrette.

CHICKEN FLORENTINE

\$21 PER GUEST

Chicken Breast topped with Spinach, Sun Dried Tomatoes, Fresh Mozzarella, finished with Sauce Supreme.

LEMON CAPER CHICKEN

\$20 PER GUEST

Pan Seared Boneless Chicken Breast topped with a Creamy Caper sauce, finished with a hint of lemon.

AMERICAN POT ROAST

\$19 PER GUEST

Braised Beef Eye of Round Roasted in its natural juices and served Demi-Glaze.

SLICED SIRLOIN

\$23 PER GUEST

Marinated Sirloin grilled and sliced served with Sauce Bordelaise.

BEEF MEDALLIONS

\$22 PER GUEST

Tenderloin of Beef cut Medallions seasoned and grilled to perfection with Caramelized Onions and Demi-Glaze.

CUBAN MOJO SPICED PORK

\$21 PER GUEST

Marinade Pork loin "Cuban Style" with Garlic-Lemon Citrus Marinade.

ROASTED CHICKEN

\$19 PER GUEST

Slow Roasted Quartered Chicken with Savory Herbs and Seasonings.

CHICKEN CORDON BLEU

\$20 PER GUEST

Chicken Breast stuffed with Ham and Swiss Cheese, served with Sauce Supreme.

SMOKED "MAMMOTH" PORK CHOPS

\$24 PER GUEST

14 oz. center cut Pork Chop Seasoned with fresh Herbs, stuffed with Prosciutto Ham and Smoked Mozzarella Cheese then grilled.

CHICKEN MARSALA

\$20 PER GUEST

Boneless Breast of Chicken with egg coating, pan seared and finished with Marsala Mushroom Sauce.

CHICKEN WRAPPED PROSCIUTTO

\$21 PER GUEST

Fresh Boneless Chicken Breast Seasoned, grilled and wrapped with Prosciutto Ham, Tomato Cream Sauce.

STUFFED PORK LOIN

\$20 PER GUEST

Seasoned Pork Loin w/Chicken, Cornbread Dressing & Bell Peppers with Sauce Natural.

NEW YORK SIRLOIN

\$25 PER GUEST

Aged New York Sirloin Strip Steak seasoned and grilled to perfection Served with special blend butter.

FILET MIGNON

\$28 PER GUEST

Center Cut Filet of Beef seasoned and grilled to perfection served with Special blend butter.

PAN SEARED SALMON

\$22 PER GUEST

Fresh Fillet of Salmon, pan seared with Garlic-Herb Butter.

BAKED TILAPIA

\$21 PER GUEST

Filet of Tilapia baked and topped Crabmeat-Tomato Cream Sauce.

HERB-CRUSTED TILAPIA

\$20 PER GUEST

Filet of Tilapia dusted with herbs and bread crumbs, pan seared and served with Parsley Butter.

BAKED THYME SCENTED AIRLINE CHICKEN BREAST WITH HUNTERS SAUCE

\$20 PER GUEST

Airline Breast Rubbed with Fresh Thyme and seasonings, baked and finished with Tomato-Beef Sauce.

STUFFED SHRIMP WELLINGTON

\$25 PER GUEST

Jumbo Shrimp stuffed with Seafood stuffing, Wrapped in Puff Pastry then Baked, Served with Seafood Reduction.

NEW COMBINATION ENTREES

BEEF MEDALLIONS & RED PEPPER-TOMATO VINAIGRETTE CHICKEN

\$25 PER GUEST

Tenderloin of Beef cut Medallions seasoned and grilled to perfection, with Fresh Boneless Chicken Breast lightly seasoned and grilled. Topped with Fresh Red-Pepper Tomato Vinaigrette.

GRILLED PETITE FILET & GARLIC SHRIMP

\$28 PER GUEST

5oz Petite Filet of Beef grilled, with Demi Glaze along with sautéed shrimp in Garlic Cream Butter.

BEEF MEDALLIONS & PAN SEARED SALMON

\$28 PER GUEST

Tenderloin of Beef cut Medallions, seasoned and grilled to perfection, with Fresh Fillet of Salmon, pan seared with Garlic-Herb Butter.

All Entrees come with Chef's Choice of Vegetable and Starch

LUNCHES AND SALADS | BOXED

All Boxed Lunches and Salads come with choice of: potato chips, fresh fruit, (potato salad, or pasta salad – Min. 15 orders), appropriate condiments, salt & pepper, and napkins, and Bottled Water.

BOXED LUNCHES

ALL BOXED LUNCHES ARE \$9

CHICKEN SALAD CROISSANT

Homemade Chicken Salad on a flaky Croissant with Lettuce and Sliced Tomatoes

TUNA SALAD CROISSANT

Homemade Tuna Salad on a flaky Croissant with Lettuce and Sliced Tomatoes

SMOKED TURKEY WRAP

Sliced Smoked Turkey with Choice of Cheese on Whole Wheat Tortilla or Flour Tortilla Wrap with Lettuce, Tomatoes, and Chipotle Mayonnaise

TRADITIONAL

Choice of Ham, Turkey or Roast Beef, with Lettuce, Tomato, on Brioche Bun

CHICKEN CLUB WRAP

Grilled Chicken Breast with Apple wood Bacon, Cheddar Cheese, Sliced Avocado, Lettuce & Tomato, and Tortilla Wrap

GRILLED CHICKEN & BACON CHIPOTLE WRAP

Grilled chicken strips and bacon served in a Flour Tortilla with shredded lettuce, diced tomatoes, and Shredded Cheese with Chipotle Ranch Dressing

All Boxed Lunches and Salads come with choice of: potato chips, fresh fruit, (potato salad, or pasta salad- Min. 15 orders), appropriate condiments, salt & pepper, and Napkins.

FRESH SALAD BOXES

ALL FRESH SALADS ARE \$9

CHICKEN CAESAR SALAD

Fresh Romaine Lettuce, Grilled Chicken, Parmesan Cheese & Croutons With Creamy Caesar Dressing

CHEF SALAD

Smoked Ham, Turkey, Swiss & Cheddar Cheeses, Hard Boiled Egg served on Mixed Greens choice of Dressing

GRILLED CHICKEN SALAD

Grilled Chicken Breast Sliced and served on Mixed Greens, Grape Tomatoes, Sliced Cucumbers, and Shredded Cheddar Cheese Choice of Dressing

CHICKEN CLUB SALAD

Grilled Chicken Breast with Apple wood Bacon, Shredded Cheddar Cheese, Sliced Avocado, Served over Mixed Greens. Choice of Dressing

SOUTHWEST CHICKEN SALAD

Seasoned Chicken Breast served over shredded lettuce and tomatoes with Black bean relish and shredded cheese and served with Chipotle Ranch

HOMEMADE CHICKEN SALAD OR TUNA SALAD

Served on a bed of Lettuce with a Pasta salad or Marinated Vegetable salad

LUNCHES | PLATED

Our desire is to give excellent service. In order to do that we need sufficient time to serve the guest, with that in mind please note the following for allotted time for each course.

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- The entrees usually can be served in 10-15 minutes (depending on size of event) and the guests would need 8-10 minutes to eat, staff would need 5 minutes to clear the entrée plates
- Staff would need 5 minutes to serve coffee before leaving the room when the Main speaker comes to speak
- It is our practice to not have staff in the room when the main speaker comes to speak to not cause noise or distraction.
- PLEASE ALLOW 40-45 FOR ENTIRE SERVICE TIME

Plated meal price includes china but not service staff. Service staff for a plated meal is an additional \$90 per 30 guests. Also does NOT include LINEN service. Meals include a choice of Garden or Caesar Salad and Chef's choice of Seasonal Vegetable and Starch, Fresh Baked Rolls & Butter, Iced Tea, Coffee, and Water, But does not include dessert.

GRILLED CHICKEN BREAST W/ RED PEPPER-TOMATO VINAIGRETTE

\$19 PER GUEST

Fresh Boneless Chicken Breast lightly seasoned and grilled. Topped with Fresh Red-Pepper Tomato Vinaigrette.

CHICKEN FLORENTINE

\$20 PER GUEST

Chicken Breast topped with Spinach, Sun Dried Tomatoes, Fresh Mozzarella, finished with Sauce Supreme.

LEMON CAPER CHICKEN

\$19 PER GUEST

Pan Seared Boneless Chicken Breast topped with a Creamy Caper sauce, finished with a hint of lemon.

AMERICAN POT ROAST

\$19 PER GUEST

Braised Beef Eye of Round Roasted in its natural juices and served Demi-Glaze.

SLICED SIRLOIN

\$22 PER GUEST

Marinated Sirloin grilled and sliced served with Sauce Bordelaise.

BEEF MEDALLIONS

\$20 PER GUEST

Tenderloin of Beef cut Medallions seasoned and grilled to perfection with Caramelized Onions and Demi-Glaze.

CUBAN MOJO SPICED PORK

\$20 PER GUEST

Marinated Pork Loin "Cuban Style" with Garlic-Lemon Citrus Marinade.

ROASTED CHICKEN

\$18 PER GUEST

Slow Roasted Quartered Chicken with Savory Herbs and Seasonings.

CHICKEN CORDON BLEU

\$19 PER GUEST

Chicken Breast stuffed with Ham and Swiss Cheese, served with Sauce Supreme.

SMOKED "MAMMOTH" PORK CHOPS

\$23 PER GUEST

14 oz. center cut Pork Chop Seasoned with fresh Herbs, stuffed with Prosciutto Ham and Smoked Mozzarella Cheese then grilled.

CHICKEN MARSALA

\$19 PER GUEST

Boneless Breast of Chicken with egg coating, pan seared and finished with Marsala Mushroom Sauce.

CHICKEN WRAPPED PROSCIUTTO

\$20 PER GUEST

Fresh Boneless Chicken Breast Seasoned, grilled and wrapped with Prosciutto Ham, Tomato Cream Sauce.

STUFFED PORK LOIN

\$19 PER GUEST

Seasoned Pork Loin w/Chicken, Cornbread Dressing & Bell Peppers with Sauce Natural.

NEW YORK SIRLOIN

\$24 PER GUEST

Aged New York Sirloin Strip Steak seasoned and grilled to perfection Served with special blend butter.

FILET MIGNON

\$26 PER GUEST

Center Cut Filet of Beef seasoned and grilled to perfection served with Special blend butter.

PAN SEARED SALMON

\$21 PER GUEST

Fresh Fillet of Salmon, pan seared with Garlic-Herb Butter.

BAKED TILAPIA

\$20 PER GUEST

Filet of Tilapia baked and topped Crabmeat-Tomato Cream Sauce.

HERB-CRUSTED TILAPIA

\$19 PER GUEST

Filet of Tilapia dusted with herbs and bread crumbs, pan seared and served with Parsley Butter.

CHICKEN CREPES

\$18 PER GUEST

Minced Chicken Breast mixed with onions, celery, mushrooms, then baked, and topped with Chicken Cream Sauce.

BAKED THYME SCENTED AIRLINE CHICKEN BREAST WITH HUNTERS SAUCE

\$18 PER GUEST

Airline Breast Rubbed with Fresh Thyme and seasonings, baked and finished with Tomato-Beef Sauce.

NEW COMBINATION ENTREES

BEEF MEDALLIONS & RED PEPPER-TOMATO VINAIGRETTE CHICKEN

\$24 PER GUEST

Tenderloin of Beef cut Medallions seasoned and grilled to perfection, with Fresh Boneless Chicken Breast lightly seasoned and grilled. Topped with Fresh Red-Pepper Tomato Vinaigrette.

GRILLED PETITE FILET & GARLIC SHRIMP

\$28 PER GUEST

5oz Petite Filet of Beef grilled, with Demi Glaze along with sautéed shrimp in Garlic Cream Butter.

BEEF MEDALLIONS & PAN SEARED SALMON

\$28 PER GUEST

Tenderloin of Beef cut Medallions, seasoned and grilled to perfection, with Fresh Fillet of Salmon, pan seared with Garlic-Herb Butter.

All Entrees come with Chef's Choice of Vegetable and Starch

PARTY AND DELI TRAYS

All Party Trays come with appropriate condiments, napkins and small plates.

COUNTRY BISTRO SAMPLER

A variety of sandwiches overstuffed with turkey, bacon & cheese on sour dough bread, smoked ham & cheddar on French roll, chicken salad, tomato & lettuce on croissant roll

Small Tray (serves 8-10)\$50
Large Tray (serves 23-25)\$85

DELI SANDWICH TRAY

Assortment of turkey & cheese wrap, chicken salad on croissant, ham & cheese on Brioche. With traditional condiments (mayo, mustard,) and pickle

Small Tray (serves 8-10)\$65
Large Tray (serves 12-15).....\$85

FRESH FRUIT

Small Tray (serves 10-12)\$40
Large Tray (serves 23-25)\$60

SEASONAL FRESH VEGETABLE TRAY

Broccoli, carrots, cherry tomatoes, celery, cauliflower, with ranch dipping sauce

Small Tray (serves 10-12)\$40
Large Tray (serves 23-25)\$60

DOMESTIC CHEESE & CRACKER TRAY

Cheddar, swiss, pepper jack cheese cubes, with bistro crackers

Small Tray (serves 10-12)\$45
Large Tray (serves 23-25)\$85

SALADS

All Entrée Salads served on China and Include Bread Rolls or Crackers, chef's choice small dessert, Iced Tea Coffee and Water And placed for working lunches (no serving staff). If this lunch is to be served, include 1 server per 30 guests at \$90.

GRILLED CHICKEN SALAD

\$14 PER GUEST

Marinated Breast of Chicken, grilled and served over Mixed Greens, Grape Tomatoes, Cucumbers, Cherry Peppers with Choice of Dressing.

ASIAN CHICKEN SALAD

\$14 PER GUEST

Teriyaki-Marinated Breast of Chicken, Served over Mixed Greens, Water Chestnuts, Scallions, Tomatoes, Bell Peppers and sprinkled with Toasted Sesame seeds with Oriental Ginger Dressing.

SOUTHWEST CHICKEN SALAD

\$14 PER GUEST

Mixed Greens with Fajita Style Chicken, Tomatoes, Red Onions, and Bell Peppers, served with Home-made Salsa Dressing and Tortilla chips.

TRIO SALAD

\$15 PER GUEST

This classic Salad is consisting of Chicken Salad, Pasta Salad, and Potato Salad served with Fresh Fruit Garnish.

BBQ RUBBED SALMON SALAD

\$16 PER GUEST

Fresh Salmon Filet rubbed with Homemade BBQ Rub and baked served over Bed of Spinach, with Grape Tomatoes, Chunks of Bacon, Cucumbers and Honey Mustard Dressing.

MARINATED SHRIMP SALAD

\$15 PER GUEST

Marinated Baby Shrimp Salad marinated in Vinaigrette Dressing served over Mixed Greens, Tomatoes, and Cucumbers.

ROASTED VEGETABLE SALAD

\$13 PER GUEST

Marinated Vegetables Grilled and served over Mixed Greens, with Red-Pepper Vinaigrette.