



HORS D'OEUVRES (MINIMUM 15)

MINI LUMP CRAB CAKES
WITH COCKTAIL, TARTER

CHICKEN SATAY
WITH THAI PEANUT SAUCE

FILET TIPS WRAPPED IN BACON
WITH HORSERADISH CREAM SAUCE

STUFFED MUSHROOMS
LUMP CRAB

STUFFED MUSHROOMS
VEGETABLE MEDLEY

SWEET CHILI CHICKEN DIPPERS
WITH CUCUMBER WASABI DIPPING SAUCE

BACON WRAPPED SCALLOPS

CRAB RANGOONS
WITH THAI CHILI SAUCE

BACON WRAPPED SHRIMP
MOLASSES BBQ

SPANAKOPITA
SPINACH, FETA

MINI BEEF WELLINGTON

MINI SWEET AND SOUR MEATBALLS

CHICKEN TENDERS
WITH BBQ HONEY MUSTARD

VEGETABLE SPRING ROLLS
WITH ORANGE GINGER DIPPING SAUCE

JUMBO BAVARIAN SOFT PRETZEL STICKS
WITH BEER CHEESE

PIMENTO CHEESE STUFFED PRETZEL KNOTS

CHICKEN TERIYAKI POTSTICKERS WITH SOY SAUCE

VEGETABLE POTSTICKERS WITH SOY SAUCE

FRIED PICKLE SPEARS WITH CHIPOTLE RANCH

SAUTÉED MINI PIEROGIS
BUTTER, BACON, ONIONS, SOUR CREAM

PORK SHANK WINGS
MILD, BBQ, PEACH HABANERO BBQ, GARLIC PARMESAN, TERIYAKI, GARLIC PARMESAN (CHOOSE 1 PER 15 PIECES)

FRANKS IN PUFF PASTRY
WITH HONEY DIJON DIPPING SAUCE

FRIED GREEN BEANS WITH BUTTERMILK RANCH

HANDMADE EMPANADAS
CHICKEN WITH SOFRITO SAUCE

RASPBERRY BRIE PHYLLO BITES

BROCCOLI CHEDDAR BITES

BEEF CHEESESTEAK EGGROLL
WITH SRIRACHA KETCHUP

CHICKEN CHEESESTEAK EGGROLL
WITH BUFFALO SAUCE

CHICKEN QUESADILLA
WITH SOUR CREAM, SALSA

BUFFALO CHICKEN DIP
WITH PITAS, TRI COLOR TORTILLA CHIPS

COLD APPETIZER DISPLAYS (MINIMUM 15)

HANDMADE BRUSCHETTA WITH TOASTED GARLIC CROSTINIS

JUMBO SHRIMP COCKTAIL

VEGETABLE CRUDITÉ
WITH BUTTERMILK RANCH, HUMMUS, OR FRENCH ONION DIP

CAPRESE SKEWERS
FRESH TOMATO, BASIL, MOZZARELLA

ITALIAN ANTIPASTO DISPLAY
CURED ITALIAN MEATS, CHEESES, MARINATED VEGETABLES, OLIVES

FRESH PITAS WITH HUMMUS



ASSORTED DOMESTIC CHEESE DISPLAY
CRACKERS AND HONEY DIJON MUSTARD

ASSORTED IMPORTED CHEESE DISPLAY
CRACKERS, HONEY DIJON MUSTARD, AND FIG JAM

CHARCUTERIE BOARD

FIRST COURSE (MINIMUM 15)



CLASSIC CAESAR SALAD
ROMAINE, SHREDDED PARMESAN, HOUSE-MADE CROUTONS

GARDEN SPRING MIX
FRESH VEGETABLES, BALSAMIC, RANCH

BABY ARUGULA BEET SALAD
5 GRAIN BLEND, CANDIED WALNUTS, FETA, BALSAMIC VINAIGRETTE

AUTUMN SPRING MIX
CANDIED PECANS, FETA, APPLES, DRIED CRANBERRIES, APPLE CIDER VINAIGRETTE

BERRY ALMOND SPRING MIX
ROASTED SLICED ALMONDS, FETA, BLUEBERRIES, STRAWBERRIES, CARROTS
PURPLE CABBAGE, EVERYTHING BAGEL CROUTONS, RASPBERRY VINAIGRETTE

CANDIED WALNUT SPRING MIX
CHERRY TOMATOES, CRUMBLLED BLEU CHEESE, DRIED CRANBERRIES, RASPBERRY VINAIGRETTE

TUSCAN CHICKEN SPINACH SALAD
CUCUMBER, RED ONION, CHERRY TOMATOES, BACON BITS,
SUN-DRIED TOMATO, ASSORTED CROUTONS, MANGO VINAIGRETTE

SOUTHWEST SALAD
ROMAINE, CARROT, BLACKENED CORN, RED ONION, BLACK BEANS, JACK CHEESE,
RED BELL PEPPER, GRAPE TOMATOES, LIME WEDGES, FRIED TORTILLA STRIPS, CHIPOTLE RANCH DRESSING

ENTREES (MINIMUM 15)

(INCLUDE HEARTH BAKED DINNER ROLLS AND BUTTER)

CHICKEN MARSALA
LIGHTLY BREADED, SAUTEED ASSORTED MUSHROOMS, HEARTY MARSALA SAUCE

CHICKEN PARMESAN
MARINARA, MOZZARELLA

CHICKEN PICCATA
LIGHTLY SEASONED, LEMON BUTTER SAUCE, LEMON ZEST, CAPERS

MOJITO CHICKEN
LIME BUTTER SAUCE, LIME ZEST, SUN DRIED TOMATOES

CHICKEN PIZZAIOLA

GARLIC SEASONED, CHUNKY HOUSE MADE MARINARA, FRESH MOZZARELLA, BASIL CHIFFONADE

CHICKEN SALTIMBOCCA

LIGHTLY SEASONED, LAYERED WITH PROSCIUTTO, BEEFSTEAK TOMATO, SHARP PROVOLONE, SILKY SAGE CREAM SAUCE

CHICKEN PUTTANESCA

GARLIC SEASONED, HOUSE MADE MEDITERRANEAN OLIVE CAPER MARINARA

CHICKEN CORDON BLEU

STUFFED CHICKEN WITH SMOKED HAM AND CHEESE SAUCE

GRILLED CHICKEN KABOBS

PINEAPPLE, BELL PEPPER, ONION – CHOOSE 1: JAMAICAN JERK BUTTERMILK, BALSAMIC ORANGE GINGER

PHILLY CHICKEN CHEESESTEAK

WITH GRILLED ONIONS, BUFFALO SAUCE

MESQUITE PINEAPPLE BBQ CHICKEN

PEPPERS, ONIONS, PINEAPPLE

CHICKEN FLORENTINE

SPINACH CREAM SAUCE

SLICED ROASTED TURKEY

HOMEMADE GRAVY, CRANBERRY SAUCE

THINLY SLICED ROAST EYE ROUND

HOUSE MADE BROWN GRAVY WITH HORSERADISH ON SIDE

MEATBALLS IN MARINARA

WITH GRATED PARMESAN

SLICED BEEF TENDERLOIN

SAUTEED ONIONS, ROASTED RED PEPPERS, BRANDY DEMI-GLACE

PHILLY CHEESESTEAK

WITH GRILLED ONIONS

SLOW ROASTED BEEF BRISKET

GRAVY & ONIONS OR HOUSE MADE BBQ

GRILLED FILET KABOBS

MUSHROOM, BELL PEPPER, ONION – CHOOSE 1: TERIYAKI BBQ, HOUSE DRY RUB

8 OZ TENDER BONELESS PORKCHOP

GRAVY OPTIONAL

BBQ BABY BACK RIBS

STUFFED PORK LOIN

ROASTED TOMATO, FRESH MOZZARELLA & BASIL OR PROSCIUTTO, SHARP PROVOLONE, ROASTED PEPPERS



BBQ PULLED PORK

PHILLY ITALIAN PORK

HOUSE SEASONINGS, BROCCOLI RABE, SHARP PROVOLONE ON SIDE

SWEET ITALIAN SAUSAGE IN MARINARA

PEPPERS AND ONIONS

HONEY GLAZED HAM

LIGHTLY GRILLED PIT HAM, BASIL HONEY, PINEAPPLE RINGS, CHERRIES

FRESH GRILLED EGGPLANT PARMESAN

MARINARA, MOZZARELLA

DILL PICKLE BRINED FRIED CHICKEN SANDWICH \$7

"MAKE YOUR OWN"

INCLUDES: BRIOCHE ROLLS, LETTUCE, TOMATO, ONION, MAYO, NASHVILLE HOT SAUCE, & BBQ

SEAFOOD (MINIMUM 15)

JUMBO LUMP CRAB CAKES
WITH COCKTAIL, TARTER

SHRIMP SCAMPI
LEMON WINE SAUCE, PENNE

TERIYAKI GLAZED SALMON
HOUSE PINEAPPLE SALSA

LEMON BUTTER SALMON WITH CAPERS

SHRIMP SKEWERS
ORANGE GINGER MARINADE

ROASTED OLD BAY SHRIMP & ANDOUILLE SAUSAGE
WITH POTATOES, ASPARAGUS, TOMATOES

STRIPED LOBSTER RAVIOLI
SPINACH CREAM FLORENTINE SAUCE



PASTA (MINIMUM 15)



STUFFED SHELLS
MARINARA, RICOTTA, MOZZARELLA

VEGETABLE LASAGNA
GARLIC BECHAMEL

MEAT LASAGNA

BAKED ZITI
RICOTTA, MOZZARELLA

CHEESE TORTELLINI
VODKA SAUCE

PUMPKIN RAVIOLI
CARAMEL CREAM SAUCE

PENNE ALFREDO
ADD CHICKEN, BROCCOLI, SHRIMP

HOT SIDES (MINIMUM 15)

ROSEMARY FINGERLING POTATOES
MASHED POTATOES (PLAIN, GARLIC, CHEDDAR, SWEET)
MASHED POTATO BAR
SIGNATURE MACARONI & CHEESE
BREAD STUFFING:
TRADITIONAL, PINEAPPLE, APPLE, JALAPENO, SAUSAGE
LONG GRAIN HERB RICE
SPANISH RICE
SIGNATURE BAKED BEANS
FRESH GARLIC GREEN BEANS
GREEN BEAN ALMONDINE
ITALIAN GREEN BEANS
GREEN BEAN MEDLEY
ROASTED BROCCOLI
BROCCOLI NORMANDY
BASILIC BABY CARROTS
ROASTED ASPARAGUS
ROASTED VEGETABLES WITH OLIVE OIL
CORN ON THE COB (SEASONAL)



COLD SIDE SALADS (MINIMUM 15)

TOMATO MOZZARELLA CAPRESE
RED BLISS POTATO SALAD
ROTINI PASTA SALAD
GREEK PASTA SALAD
MACARONI SALAD
CHEESE TORTELLINI SALAD
BROCCOLI BACON SALAD
CREAMY CUCUMBER SALAD
COLE SLAW
HEARTY BLACK BEAN & CORN SALAD
FRESH CUT FRUIT SALAD

SANDWICHES (MINIMUM 15)

SLIDERS – SERVED WARM

FILET - SHARP PROVOLONE, SAUTÉED ONIONS, ROASTED PEPPERS, BÉARNAISE, BRANDY DEMI GLACE
CHICKEN - ROASTED TOMATO, SPINACH, MOZZARELLA, BALSAMIC GLAZE
CHICKEN - PROSCIUTTO, PROVOLONE, ROASTED PEPPERS, PESTO SPREAD
HAM - AMERICAN CHEESE, RED ONION, TOMATO, BÉARNAISE
CRAB CAKE - CHIPOTLE AIOLI, LETTUCE/TOMATO ON SIDE
CUBAN PORK - HAM, SWISS, PICKLES, DIJON MUSTARD
TURKEY - BACON, CHEDDAR, TOMATO, RANCH
PORK BANH MI - SLICED PORK TENDERLOIN, JALAPENOS, CUCUMBER, CARROT, THAI CHILI SAUCE
ASIAN - CHICKEN OR BEEF, BROCCOLI SLAW, TERIYAKI GLAZE
EGGPLANT - SHARP PROVOLONE, ARTICHOKE HEARTS, ROASTED PEPPERS, RANCH

HOAGIES

ITALIAN, TURKEY, HAM, TUNA, CHICKEN SALAD, GRILLED CHICKEN CLUB, ROAST BEEF, SIGNATURE EGGPLANT,
ROASTED VEGETABLE

WRAPS

TURKEY CLUB, CHICKEN CAESAR, BUFFALO CHICKEN, BBQ CHICKEN, CHICKEN CLUB, HAM & HONEY
MUSTARD, ROAST BEEF & HORSERADISH, TUNA SALAD, SIGNATURE EGGPLANT, ROASTED VEGETABLE



ASK US ABOUT BRUNCH!

DESSERT ENHANCEMENTS

COOKIE & BROWNIE DISPLAY

DECADENT DESSERT TRAY

COOKIES, FUDGE BROWNIES, ASSORTED MINI DESSERT BARS

INDIVIDUAL TIRAMISU CUPS

APPLE BLOSSOMS

INDIVIDUAL PIE CUPS

WHOLE PIES

APPLE, BLUEBERRY, PUMPKIN, CHERRY, PECAN

(INQUIRE FOR ADDITIONAL DESSERT OPTIONS)



OPTIONS

DELIVERY AND SETUP

PROFESSIONAL WAITSTAFF

LICENSED BARTENDERS

HOT AND COLD BEVERAGE STATIONS

DISPOSABLE PLATES, NAPKINS AND CUTLERY

PREMIUM DISPOSABLE PLATES, NAPKINS AND INDIVIDUALLY ROLLED REFLECTIONS CUTLERY

STAINLESS STEEL CHAFER WITH STERNO

DISPOSABLE CHAFER KIT (WIRE STAND, ALUMINUM BASE PAN, STERNO)

TABLES, CHAIRS, LINENS, TENTS