

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

CHICKEN CORDON BLEU BITES

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, Herb Cheese, Horseradish Beet, or French Onion Dip

Caprese Skewers Fresh Tomato, Basil, Mozzarella ITALIAN ANTIPASTO DISPLAY CURED ITALIAN MEATS, CHEESES, MARINATED VEGETABLES, OLIVES

FRESH PITAS WITH HUMMUS OR SPINACH ARTICHOKE DIP

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

BERRY ALMOND SPRING MIX

BABY ARUGULA BEET SALAD 5 Grain Blend, Candied Walnuts, Feta, Balsamic Vinaigrette

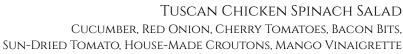
AUTUMN SPRING MIX

CANDIED PECANS, FETA, APPLES, DRIED CRANBERRIES. Apple Cider Vinaigrette

ROASTED SLICED ALMONDS, FETA, BLUEBERRIES, STRAWBERRIES, CARROTS Purple Cabbage, House-Made Croutons, Raspberry Vinaigrette

> Candied Walnut Spring Mix CHERRY TOMATOES, CRUMBLED BLEU CHEESE, Dried Cranberries, Raspberry Vinaigrette

TUSCAN CHICKEN SPINACH SALAD CUCUMBER, RED ONION, CHERRY TOMATOES, BACON BITS.



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

ROASTED CHICKEN
IN PESTO CREAM SAUCE

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

BAKED CHICKEN CORDON BLEU WITH CREAM 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

BBQ MOLASSES CHICKEN
WITH PECANS

CHICKEN FLORENTINE
SPINACH CREAM SAUCE

SLICED ROASTED TURKEY
HOMEMADE GRAVY, CRANBERRY SAUCE

Turkey Tetrazzini mushrooms, Vegetables, Cheesy Cream 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 I: 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, Ranch, 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

CHILI CUMIN MAHI MAHI HOUSE PINEAPPLE SALSA

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

> BOWTIE PASTA PESTO CREAM

Cheese Tortellini Vodka Sauce

BUTTERNUT SQUASH 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 **COCONUT RICE** Spanish Rice Signature Baked Beans Fresh Garlic Green Beans Green Bean Almondine Italian Green Beans ROASTED BRUSSELS SPROUTS Green Bean Medley ROASTED BROCCOLI **BROCCOLI NORMANDY BASILED 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 - Bruschetta, 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