



CATERING MENU 2024

APPETIZERS

each serves approximately 15 ppl

Smoked Salmon Lox Cracker	\$80
Spanakopita	\$80
Meatballs w/ Tomato Cream	\$60
Bruschetta w/ Crostini	\$60
Hummus w/ Pita & Veggies	\$65
Chef's choice charcuterie table	\$150

BOXED LUNCHES

Morning Grab Bag Banana, yogurt, nutrigrain bar	\$4.99/ea
Turkey Club Wrap Sliced deli turkey, Lettuce, Tomato, cheddar and mayo (packet), potato chips and a cookie	\$11.99/ea
Chicken Bacon Ranch Wrap Grilled and Chilled chicken breast, bacon, ranch, lettuce, tomato, potato chips and a cookie	\$12.99/ea
Roast Beef Sliced roast beef on a half focaccia with garlic spread, spring mix, tomato and provolone cheese, potato chips and a cookie	\$13.99/ea

BUFFET

Bent Barbecue Pulled Pork with cherry soda bbq sauce, pulled chicken with honey bbq, seasoned corn on the cob, coleslaw, corn bread	\$23.99/person
Pasta Paradise Pesto Mac n cheese, Cavatappi w/meat sauce, tossed salad, breadsticks	\$19.99/person
Hot Dog Heaven Grilled weenies, wrapped and held warm, toppings provided include, ketchup, mustard, relish, diced onion, with kettle chips	\$8.99/person
Burger Bar Quarter pound burgers wrapped and held warm, toppings provided to build your burger your way, with kettle chips	\$11.99/person
Classic Dinner Buffet Tossed salad, dinner rolls, roast beef carving station, mashed potato, gravy, green bean casserole	\$39.99/person

PLATED ENTREES

All plated entrees start with dinner rolls, tomato basil soup or our "All Seasons Salad" -Blend of Romaine and spring mix topped with parmesan, candied walnuts, and dried cherries served with balsamic vinaigrette and ranch dressing

Filet Mignon 6oz filet mignon cooked medium average, served with mashed potato, paired with lemon pepper asparagus, hollandaise, chive and pommes frites	\$44
Salmon 6 oz salmon, seared with sea salt and cracked black pepper topped with garlic lemon butter, paired with cilantro lime rice, and seasonal veggies	\$38
Oven Roasted Pork Loin Two 3 oz center cut pork loin slices, layered over garlic mashed potato, and haricot vert, topped with wild mushroom cream sauce	\$37
Sirloin 8 oz sirloin grilled to a medium average, served with roasted potato, asparagus, and black pepper butter	\$38

Desserts Buffet \$6/person

- Mini Cheese Cakes
- Macaroons
- Apple Crisp

- Catering menu is available for groups of 15 or more.
- Customized menus can be considered.
- Final guest count must be confirmed 14 days in advance.
- 20% gratuity and sales tax will be added to final bill