



Catering Menu

Beverages

Dole Juices - \$1.69 each
Canned Soda (12 oz.) - \$1.25 each
Bottled Water/Soda - \$1.79/each
Coffee - \$.80 per person
Hot Tea - \$.80 per person
Iced Tea - \$.80 per person
Bulk Lemonade - \$.80 per person
Apple Cider - \$.80 per person
Bulk Juices - \$.99 per person
Beverage Fountain - \$55.00/ each
Punch – \$1.00 per person
Punch with Sherbet - \$1.25 per person

Breakfast Menu

Assorted Muffins - \$1.19 each
Assorted Doughnuts - \$.65 each
Assorted Danish/Pastries - \$1.69 each
Assorted Bagels - \$1.39 each
Stuffed Croissants - \$1.89 each
Whole Fresh Fruit - \$.60 each
Yogurts - \$1.09 each
Cereal & Milk Combo - \$1.29 each person
Fruit Tray - \$1.00 per person
Dollar Roll or Biscuit w/ Bacon or Sausage - \$1.25 each
Dollar Roll Biscuit w/ Egg, Cheese, Bacon or Sausage - \$1.69 each
Croissant w/ Egg, Bacon or Sausage - \$1.79each

Bundled Breakfast

Continental Breakfast – Assorted Muffins, Danish, Bagels and donuts served w/ Cream Cheese, butter, jelly, fresh fruit, served w/ coffee, assorted juices and water
\$4.75/ person

Breakfast Buffet – Scrambled Eggs, Bacon, Sausage, Hash browns, Biscuits, Gravy, Coffee & Assorted Juices \$5.50/person
Add Cut Fruit \$6.10/person
Add Pancakes or Waffles Add \$1.00 per person

Buffet Add On Options (there will be a \$1.50 surcharge add onto the buffet price):

- *Eggs Benedict
- * Pre-made omelettes – Cheddar Cheese and Ham

- * Omelettes made to order – this will be an additional \$2.50 per person

- * Baked Quiche – Lorraine
Cheddar, Broccoli and Ham
Crab & Asparagus

- * Stuffed Crepes – Sweet Ricotta filling & Fresh fruit topping
Crab, Asparagus, Swiss and Hollandaise

Yogurt Bar – Strawberry and Peach Yogurt, Assorted Berries, Granola, Raisins
\$2.25 per person

Lunch and Snacks

Snack Crackers - \$.59 each
Nutra Grain Bars - \$1.09 each
Assorted Chips - \$.75 each
Brownies - \$.75
Otis Spunkmeyer Cookies - \$.49 each
Gourmet Mints - \$6.00 per pound
Mixed Nuts – \$9.50 per pound
Assorted Petit Fours - \$.55 each

Boxed Lunches or Trayed

Deli Sandwich – Meats – Roast Beef, Ham, Turkey, Tuna or Chicken salad
Cheeses – Provolone, Cheddar, Swiss, American or Pepper jack
Breads – White, Wheat, 6” Hoagie, Spinach or Tomato Herb Wrap

Sides Items - Chips, Pretzels, Pasta Salad, Potato Salad, Coleslaw, Fresh Fruit, Fruit Salad, Cookies (2 per), Brownie

Beverages - Canned Soda, Bottled Water or Soda

Sandwich only – \$3.49 each

Sandwich and two Sides – \$4.99 each

Sandwich and two Sides w/ Canned Beverage - \$5.45 each

Sandwich and two Sides w/ Bottled Beverage – \$5.99 each

Cold Salads (can be entrée or bulk)

Spinach Salad
Grilled Chicken Salad
Neptune Salad
Thai Chicken Salad
Santa Fe Salad
Buffalo Chicken salad
BLT Cobb Salad
Chicken Caesar
Chicken Salad Supreme
Fruit Salad
Greek Salad
Chef Salad
Italian Chop Chop

\$4.59 per person (includes assorted Dressings and Canned Soda)
Bottled Soda or Water can be substituted for \$.54

Gourmet Sandwiches

Balsamic Glazed Chicken & Sundried Tomato Spread
California Wrap
American Hoagie
Chef Salad Wrap
Chicken Caesar Wrap
Chicken Cordon Bleu
Chicken Salad Croissant
Fajita Panini
Italian Grinder
Pesto Grilled Chicken Foccacia
Roast Beef, Swiss, Red Onion and Horseradish Mayo
Rustic Italian Panini
Southwest Chicken Wrap
Steak Salad Wrap
Texas BLT
Triple Decker Club
Turkey & Swiss Croissant

Sandwich only – \$4.49 each

Sandwich and two Sides – \$5.99 each

Sandwich and two Sides w/ Canned Beverage - \$6.45 each

Sandwich and two Sides w/ Bottled Beverage – \$6.99 each

Gourmet Side Salads (\$1.25 per person)

- *Cucumber, Grape Tomatoes, Fresh Mozzarella & Basil (optional additions: pepperoni, cappicola)
- *Potato Salad (Mustard, German, Loaded, Red Potato)
- *Sesame Noodle Salad
- *Cucumber, Tomato, Onion
- * Roasted Vegetable w/ Shredded Parmesan (optional with orzo, cranberries, sunflower seeds & feta)
- * Artichoke, Tomato, Calamata Olives
- * Grilled Bread
- * Barley & Mushroom Salad
- * Asparagus & Mushroom Salad
- * Celery & Soppresata Salad
- * Green Bean & Bacon Salad
- * Sesame Noodle Salad
- * Antipasto Salad
- * Toasted Barley Salad w/ Red Pepper, Corn & Grilled Portobello
- * Marinated Asparagus Salad
- * Thai Noodle Salad
- * Black Bean Salad
- * Green Bean & Fingerling Potato Salad
- * Antipasta Pasta Salad
- * Crunchy Thai Salad
- * Orzo Salad
- * Roasted Potato, Red Onion, Green Bean & Rosemary Vinaigrette
- * Apricot Barley Salad

They can be added to box lunches but count as two sides with at 48 hours notice.

Appetizers (Tier1) \$2.00 per person

- * Buffalo Style Chicken Wings
- * Hot Spinach Artichoke Dip w/ Tortilla Leaves
- * Assorted Mini Ham & Turkey Rolls
- * Fried Chicken Strips w/ Assorted Sauces
- * Mini Quiche
- * BBQ or Sweet Sour Meatballs
- * Italian Sausage Stuffed Mushrooms
- * Nacho Chips & Queso
- * Nacho Chips & Salsa
- * Breaded Mushrooms
- * Mini Egg Rolls w/ Sweet N Sour or Sweet Spicy Mustard
- * Toasted Ravioli w/ Fresh Marinara
- * Seasonal Fruit Display
- * Fruit & Cheese Display
- * Cold Spinach Dip w/ Tortilla Leaves or Gourmet Crackers
- * Vegetable Crudite Tray

Appetizers (Tier 2) \$2.50 person

- * Shrimp & Black Bean Quesadilla
- * Crab Cakes w/ Chipotle Aioli
- * Chicken Satay w/ Sweet Chili Sauce
- * Thai Chicken Spring Roll
- * Mini or Large Brie Encroute
- * Four Cheese Roasted Garlic Bouches
- * Spiced Chili w/ Cheddar Asiago Straws
- * Boursin & Shrimp Fillo Purses
- * Mini Beef Wellington
- * Carved Beef, Turkey or Ham w/ Sweet Rolls or Biscuits served with Horseradish, Honey Mustard and Pesto Aioli
- * Coconut Breaded Chicken
- * **Gourmet** Cheese and Fruit Display
- * Cucumbers Cups Stuffed w/ Smoked Salmon & Caper Cream Cheese
- * Seared Ahi Tuna w/ Wasabi and Pickled ginger
- * Grilled Asparagus wrapped with Proscuitto (served w/ lemon aioli)
- * Shrimp Cocktail w/ Zesty Horseradish
- * Antipasta Platter (Olives, Gourmet Meats & Cheeses, Roasted Peppers, etc.)
- * Assorted Canapés
- * Crab Rangoons w/ Lemon Soy Dipping Sauce

***All entrées are served with a starch, vegetable and a roll.**

Tier 1 Entrees (\$7.49 per person)

- * Chicken Breast Stuffed w/ Smoked Gouda wrapped in proscuitto
- * Chicken Parmesan
- * Roast Beef Served Gravy or Au Jus
- * Roast Turkey w/ Pan Gravy
- * BBQ Brisket of Beef
- * Pesto Rubbed Pork Tenderloin
- * Pork Chop Stuffed w/ Apple, Champagne Grapes and Brioche
- * Lemon Pepper Tilapia
- * Crab & Shrimp Stuffed Sole w/ Lemon Hollandaise
- * Beef or Vegetable Lasagna
- * Manicotti w/ Vodka Sauce
- * Brown Sugar & Bourbon Glazed Pork Tenderloin w/ Balsamic Caramelized Onions
- * Slow Roasted Flank Steak Asian Style, Southwest or Contemporary

Tier 2 Entrees (\$ 9.49 per person)

- * Beef Wellington
- * Beef Tenderloin w/ Rosemary Jus
- * Salmon w/ Caramelized Red Onion and Orange Glaze
- * Lemon Artichoke Chicken
- * Roasted Chicken Filled w/ Chevre Cheese & Sundried Tomatoes with Roasted Red Pepper Coulis
- * Garlic Infused Prime Rib
- * Herb Encrusted Lamb Chops
- * Portobello Chicken
- * Mahi or Halibut w/ Pineapple Salsa or Mediterranean Relish
- * Horseradish and Potato Encrusted Salmon
- * Fruitti Del Mar over Bow Tie
- * East Coast Crab Cakes w/ Chipotle Aioli
- * Grilled Salmon w/ Sundried Tomato Cream Sauce
- * Grilled Fresh Seasonal Fish w/ Scampi of Shrimp & Scallops

Sides (if not ordering entrees \$ 1.99/ person)

Grilled Asparagus w/ Lemon Butter

Roasted Baby Vegetables

Butternut Squash w/ Sweet Honey Butter

Garlic Mashed Red Potatoes

Caramelized Sweet Potatoes

Saffron Rice

Twice Baked Potatoes

Haricot Vert and Red Pepper Sauté

Gingered Fresh Green Beans

Chive Horseradish New Potatoes

Sautéed Zucchini, Yellow Squash and Baby Carrot w/ Fresh Thyme and Oregano

Sautéed Zucchini, Baby Carrots and Grape Tomatoes

Fresh Sautéed Green Beans w/ Baby Bellas and Sweet Peppers

Desserts Tier 1 (\$1.50 per person)

- * Carrot Cake w/ Lemon Infused Icing
- * Key Lime Pie w/ Raspberry Coulis
- * White Chocolate Bread Pudding
- * Strawberry Shortcake w/ Lemon Curd
- * Wild Berry or Apple Crostata
- * Lemon Pound Cake w/ Fresh Berry Sauce
- * Mini Chocolate Cups Filled Baileys or Kaluha (Must be 21)
- * Chocolate Swirl Cheesecake w/ Shaved White Chocolate and Berries
- * New York Style Cheesecake w/ Fresh Fruit Topping
- * Chocolate Cake
- * Assorted Fruit Pies
- * German Chocolate Cake
- * Pecan, Pumpkin, Chocolate Cream or Lemon Chiffon pie

Desserts Tier 2 (\$2.25 per person)

- * Raspberry Truffle Cake
- * Double Chocolate Ganache Cake
- * Chocolate Tiramisu
- * White Chocolate Strawberry Amaretto cake
- * Cappuccino Cake
- * Chocolate Lava
- * Raspberry Top Cascade
- * Crème Caramel
- * Trio of Chocolate Truffle Cakes
- * Assorted Petit Fours
- * Assorted Truffles

Sheet Cakes –

1/4th - \$20.00

½ - \$40.00

Full Sheet Cake - \$75.00

These menu selections are limited only by our imagination. Our culinary team strives to exceed your every need.

Contact our Chef: Pete Combs

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