

Classic

Catering Menu

\$19 per Guest / 40 Guest Minimum / Served Buffet Style

PLEASE SELECT:

1 Salad

- Mixed Field Greens with Tomato, Onion, Croutons, Ranch, and Balsamic Vinaigrette
- Caesar Salad with Hearts of Romaine, Garlic Croutons, and Shaved Parmesan
- Italian Penne Pasta Salad

1 Bread

- Traditional Dinner Rolls
- Hawaiian Rolls
- Homemade Cornbread Muffins

2 Side Dishes

- Honey-Glazed Baby Carrots
- Green Bean Amandine
- Corn on the Cob
- Seasonal Vegetable Medley
- Roasted Garlic Whipped Potatoes
- Baked Potato with Sour Cream and Butter
- Oven Roasted Baby Red Potatoes
- Honey Baked Beans

2 Entrées

- Classic Lasagna with Meat Sauce-Vegetarian Option Available
- Spaghetti and Meatballs with Traditional Marinara
- Cheese Stuffed Ravioli with Hearty Marinara-Vegetarian Option Available
- Smoked Beef Brisket in our Homemade BBQ Sauce
- Slow-Roasted Pulled Pork Topped with BBQ Sauce
- Slow-Roasted Chicken Drench in BBQ Sauce
- Sautéed Chicken Marsala with Mushroom Sauce

*Each Carving Station is Prepared with Classic Accompaniments and is an additional \$75.00 for a server fee

Grand

Catering Menu

\$26 per Guest / 40 Guest Minimum / Served Buffet Style

PLEASE SELECT:

1 Salad

- Mixed Field Greens Salad with Basil, Tomato, Mozzarella, and Balsamic Vinaigrette
- Caesar Salad with Hearts of Romaine, Garlic Croutons, and Shaved Parmesan
- Spinach Salad with Red Onion, Dried Berries, Bacon Crumbles, and Red Wine Vinaigrette

1 Bread

- Italian Bread Sticks
- Petite French Rolls
- Assorted Dinner Rolls

2 Side Dishes

- Brussel Sprouts with Prosciutto and Garlic Olive Oil
- Three Cheese Gratin Potatoes
- Marinated Asparagus Grilled to Perfection
- Cauliflower and Cheese Au Gratin
- Cheesy Au Gratin Potatoes
- Roasted Sweet Potatoes
- Mashed Sweet Potatoes

2 Entrées

- Beef Tips Served Over Egg Noodles with a Cabernet Reduction
- Fall off the Bone Ribs in Tangy BBQ Sauce
- Herb Stuffed Pork Tenderloin
- Oven Roasted Chicken Breast Served in a Champagne Herb Cream Sauce
- Classic Chicken Parmesan over Angel Hair Pasta
- Spinach and Cheese Ravioli in White Wine Crème Sauce

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May Choose Classic Menu Options

Luxe

Catering Menu

\$34 per Guest / 40 Guest Minimum / Served Buffet Style

PLEASE SELECT:

1 Salad

- Mixed Greens with Seasonal Fruit, Walnuts, Gorgonzola, and Balsamic Vinaigrette
- Spinach, Dried Cranberries, Pecans, and Bleu Cheese with Balsamic Vinaigrette
- Greek Salad with Tomato, Cucumber, Kalamata Olives, and Feta

1 Bread

- Petite French Rolls
- Italian Bread Sticks
- Assorted Dinner Rolls

2 Side Dishes

- Confetti Corn with Peppers and Onions
- Confetti Green Beans with Peppers and Onions
- Rice Pilaf with Petite Vegetables
- Steamed Broccoli and Melted Cheddar
- Twice Baked Potato with Cheese, Sour Cream, Chives, and Bacon Crumbles

2 Entrées

- Salmon with a Dill Beurre Blanc Sauce
- Beef Medallions in a Mushroom Demi-Glace
- Slow-Roasted Prime Rib Carving Station with Au Jus and Horseradish Cream
- Roasted Eggplant Parmesan with Seasonal Vegetables and Tomato Cream Sauce
- Italian Gnocchi with Tomato Crème Chianti Wine Sauce and Sliced Italian Sausage
- Shrimp Scampi in Garlic, Lemon, and Butter Sauce
- Chicken with Sage, Prosciutto, and Provolone Served in a White Wine Sauce

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****May Choose Classic and Grand Menu Options****

