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SPECIAL EVENTS MENU AND PRICING

Stationary Display

- Crudités Display: Fresh cut vegetables attractively displayed in baskets overflowing with vibrant colorful vegetables. Hollowed out cabbages serve as dip holders. *\$3.95 pp*
- Artisanal Cheese Display: Assorted blocks of high quality domestic and imported cheeses displayed with baguette, artisanal crackers, and grapes. *\$5.95 pp*
- Chips' and Dip's: An assortment of Chips, served with Salsa, Guacamole, Onion, Ranch, and Vegetable dips. *\$4.95 pp*
- Brie Cheese: Add a wheel of French Double Cream Brie, served with a seasonal chutney, artisanal crackers, and baguette *\$75*
- Grilled Vegetable Platters: Add Grilled Seasonal Vegetables to any station *\$1.75 pp*
- Parmesan Spinach & Artichoke Dip: Served piping hot with fresh sliced Baguette *\$2.50 pp*
- Thai Chicken or Beef Skewers: Served with Spicy Peanut sauce *\$2.50 ea*
- Slider Mini's: An assortment of your choice of Sliders, Elvis (Beef w/ Cheddar and a Pickle), Black and Blue Burgers, Buffalo Chicken, Pulled Pork w/ Coleslaw, Philly Cheese steak, or Chicken Parmesan *\$5.95 pp*
- Chicken Strips: Served with BBQ sauce and Honey Mustard for Dipping *\$5.95 pp*
- Wings: Served with your choice of two of our house sauces, Buffalo, teriyaki, Bourbon, Cajun, Jamaican, or Gator and sides of Carrots, Celery, ranch, and blue cheese. *\$5.95 pp*
- Shrimp Cocktail: Jumbo Shrimp Cocktail served with cocktail sauce and Lemon Wedges *\$8.95 pp*
- Oysters on the Half: Seasonally fresh oysters served with 3 different sauces to accompany. *mp*

Entrée Selections

- Carving Station:
 - Roast Beef served with au jus, and horse radish sauce *\$12 pp*
 - Roast Turkey served with cranberry jelly and turkey gravy *\$7 pp*
 - Honey glazed ham served with pineapple chutney *\$12 pp*
 - Honey BBW Roasted Pork Loin *\$7 pp*
 - Filet of Beef Tenderloin with a Black cherry and red wine demi glace *\$17 pp*

- K-Bobs : Chicken, Beef or Shrimp with Onion, assorted Bell peppers, Mushrooms, and Cherry Tomatoes *\$11 pp*
- Country style Chicken: Grilled and gently seasoned chicken breasts baked with a bread stuffing and rich chicken gravy *\$10 pp*
- Grilled Chicken: Choice of Balsamic Glazed, Cajun, Florentine, Picatta, or Parmesan. *\$6 pp*
- Crab and Spinach Stuffed Grilled Chicken: Served over a bed of Wild Rice with a wild mushroom sauce *\$9 pp*
- Stuffed Pork Chops: *\$12 pp*
- Pepper steak over Rice *\$10 pp*
- Grilled Salmon: Served with a Cajun rub, Teriyaki Glaze, or in a Lemon and Garlic herb butter *\$9 pp*
- Zesty lemon herb shrimp over fettuccini *\$10 pp*
- Penne Portobello Pasta: (veg) Portobello mushrooms, fresh basil and spinach tossed with parmesan, mozzarella and cream *\$7 pp*
- Pasta Primavera: (veg) Spirollini pasta with fresh summer vegetables tossed in a light tomato and white wine sauce. *\$6 pp*
- Sweet and Spicy Sausage Marinara: Linguini tossed in a tomato cream sauce with spinach, mozzarella and Ramona cheeses, with a combination of sweet and spicy Italian sausages. *\$6 pp*
- Vegetarian Stuffed Garden peppers: stuffed with seasoned wild rice, mushrooms, corn, black beans, feta cheese, and cherry tomatoes. Topped with melted cheese and served with ranch and salsa. *\$7 ea*

Side Dishes - \$4 pp ea

- Sautéed Seasonal Vegetables:
- California Vegetable Medley: Broccoli, carrots, and Cauliflower
- Cheesy Bacon Roasted potatoes
- Garlic Mashed Potatoes
- Wasabi Mashed Potatoes
- Green Beans Almandine
- Spirollini Parmesan Pasta
- Roasted Red Bliss Potatoes
- Steamed White Rice
- Sweet Potato casserole
- Wild Rice
- Yukon Gold Mashed Potatoes

Salads

- Chopped Greek Salad: Fresh diced Cucumbers, peppers, red onion, parsley, plum tomatoes, tossed with crumbled feta cheese, extra virgin olive oil and fresh lemon *\$4 pp*
- Simple Salad: Spring mix, plum tomatoes, cucumbers, red onions, and garlic croutons served with choice of three dressings *\$3.5 pp*
- Cranberry almond Chicken Salad: Tender white meat chicken, diced celery and onions mixed with whipped mayonnaise, cranberries and toasted almonds then topped with seedless red grapes *\$4.5 pp*
- Cucumber tomato salad: tossed in balsamic vinaigrette *\$3.5 pp*
- Spring Pasta Salad: Basil, tomato, cucumber, mozzarella and parmesan cheese mixed with Raspberry vinaigrette *\$4 pp*
- Caprese: Tomato, Basil, and Mozzarella drizzled in Balsamic Vinaigrette *\$4*
- Apple Harvest Salad: Spring Mix greens, gorgonzola cheese, toasted pecans, seedless red grapes and Granny Smith Apples. *\$4*
- Orchard Spinach Salad: Spinach, red onion, grapefruit and orange wedges sweet strawberries and grapes tossed in a raspberry vinaigrette. *\$4.5*

Desserts

- Cookies and Brownies
- Chocolate Cake
- Cheese cake
- White Chocolate Raspberry cheesecake
- Carrot Cake
- Cup Cakes

\$1.75 pp

\$40 ea

\$40 ea

\$40 ea

\$40 ea

\$2.75 ea

Bar Pricing

Beer and Wine

First Hour \$15 pp
Each additional hour \$12 pp

Call Bar

Includes all Beer and Wine as well as Call Brand Liquors
Absolut, Smirnoff, Stoli, Bacardi, Captain Morgain's Spiced, Jose Cuervo
Jack Daniels, Jim Beam, Seagrams 7, Seagrams VO, Dewars
Johnnie Walker Red Label
And Similar produces

First Hour \$22 pp
Each Additional hour \$19 pp

Premium Bar

Includes all Liquors EXCEPT
Johnnie Walker Blue Label
Don Julio 1942
Patron Platinum
All VSOP and XO rated Cognacs

First Hour \$40 pp
Each Additional hour \$\$35 pp

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Bar Pricing Excludes
all Champagne and Sparkling wines
All Bottle only priced wines
Straight shots and shooters