### TRADITIONAL LUNCH BUFFET

Minimum of 35 Guests. $100.00 Service Charge for Groups fewer than 35 people.

| SALADS | Greek Salad  |  | Greek Salad  |  |
|--------|--------------|  |--------------|  |
| Caesar Salad |  |  | Garden Salad |  |
| Garden Salad |  |  | Antipasto Salad |  |
| Asian Chicken Salad |  |  | Broccoli Raisin Salad |  |
| Vegetable Orzo Pasta Salad |  |  | Mediterranean Pasta Salad |  |

| ENTRÉES |  |  |  |  |
|---------|  |  |  |  |
| Chicken Saltimborca with prosciutto wrapped chicken breast, roasted garlic beurre blanc |  |  | Chicken Piccata and white wine, herb and caper velouté |  |
| Chicken Piccata and white wine, herb and caper velouté |  |  | Grilled Chicken with tomato relish with red wine demi-glace |  |
| Grilled Chicken with tomato relish with red wine demi-glace |  |  | Pork Medallions with whole grain mustard cream sauce |  |
| Pork Medallions with whole grain mustard cream sauce |  |  | Top Sirloin with onion relish |  |
| Top Sirloin with onion relish |  |  | Baked Salmon with tomato beurre blanc |  |
| Baked Salmon with tomato beurre blanc |  |  | Wild Mushroom Ravioli with roasted red pepper sauce |  |
| Wild Mushroom Ravioli with roasted red pepper sauce |  |  | Vegetable Penne Pasta tossed with alfredo sauce |  |

| SIDES |  |  |  |  |
|-------|  |  |  |  |
| Chive Mashed Potato |  |  | Sweet Potato and Zucchini Hash |  |
| Moody Blue Mashed |  |  | Saffron Rice |  |
| Pepper Potato Ann |  |  | Vegetable Medley |  |
| Boursin and Herb Polenta |  |  | Vegetable Hash |  |

28.95  per guest

### DELI BUFFET

Minimum of 35 Guests.

| SALADS & WRAPS |  |  |  |  |
|----------------|  |  |  |  |
| Grilled Chicken Wrap grilled chicken, tomatoes, lettuce, red onion, chipotle ranch |  |  | Deli Wrap ham, salami, lettuce, tomato, red onion, bacon, mayonnaise |  |
| Deli Wrap ham, salami, lettuce, tomato, red onion, bacon, mayonnaise |  |  | Garden Salad or Caesar Salad |  |
| Garden Salad or Caesar Salad |  |  | Antipasto Salad |  |

| INCLUDES |  |  |  |  |
|-----------|  |  |  |  |
| Chips and Pretzels |  |  | Chefs Selection of Soup |  |
| Chefs Selection of Soup |  |  | Assorted Cookies and Brownies |  |

19.95  per guest
## TRADITIONAL DINNER – PLATED
Our freshly prepared entrees are hand-crafted and served with locally baked rolls, sea salt whipped butter. Round out your entree option with gourmet salads and desserts. Coffee and iced tea included. Served with choice of saffron rice or chive mashed potato.

### ENTRÉES

<table>
<thead>
<tr>
<th>Description</th>
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<tbody>
<tr>
<td><strong>Chicken Saltimbocca</strong></td>
<td>prosciutto wrapped chicken breast with roasted garlic beurre blanc merlot reduction 29.95</td>
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<tr>
<td><strong>Pork Medallions</strong></td>
<td>herb roasted and served with a whole grain mustard cream sauce 28.95</td>
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<tr>
<td><strong>Baked Salmon</strong></td>
<td>atlantic salmon filet topped with a tomato dill beurre blanc 30.95</td>
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<tr>
<td><strong>Crab Stuffed Flounder</strong></td>
<td>delicate filet stuffed with crab and finished with lemon beurre blanc 33.95</td>
</tr>
<tr>
<td><strong>Chicken Piccata</strong></td>
<td>baked breast lightly breaded and topped with lemon caper &amp; white wine sauce 27.95</td>
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<tr>
<td><strong>Top Sirloin</strong></td>
<td>grilled certified angus 34.95</td>
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<tr>
<td><strong>Herb Seared Chicken</strong></td>
<td>pan seared chicken 27.95</td>
</tr>
<tr>
<td><strong>Sliced Tenderloin</strong></td>
<td>slow roasted and generously sliced, served with a red wine demi-glace 39.95</td>
</tr>
<tr>
<td><strong>Filet Mignon</strong></td>
<td>8 oz. filet mignon char grilled, served with red wine demi-glace and onion straws 44.95</td>
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### VEGETARIAN OPTIONS

<table>
<thead>
<tr>
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<tbody>
<tr>
<td><strong>Porcini Mushroom Tortellini</strong></td>
<td>porcini mushroom filled tortellini topped with a roasted red pepper cream sauce 26.95</td>
</tr>
<tr>
<td><strong>Portobello Napoleon</strong></td>
<td>grilled portobello mushroom stacked with roasted tomatoes, fresh mozzarella, baby spinach, topped with fried onions and basil beurre blanc 25.95</td>
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</tbody>
</table>

### TASTE OF TWO ENTRÉES

<table>
<thead>
<tr>
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<tbody>
<tr>
<td><strong>Filet Mignon and Butter Poached Lobster Tail</strong></td>
<td>wild mushroom jus, chive beurre blanc 59.95</td>
</tr>
<tr>
<td><strong>New York Strip Steak and Garlic Butter Prawn</strong></td>
<td>52.95</td>
</tr>
<tr>
<td><strong>Chicken Saltimbocca and Herb Seared Salmon</strong></td>
<td>with roasted garlic beurre blanc 44.95</td>
</tr>
<tr>
<td><strong>Grilled Domestic Lamb Chop and Pan Seared Scallops</strong></td>
<td>roasted garlic jus and lemon butter sauce 57.95</td>
</tr>
</tbody>
</table>
# TRADITIONAL DINNER – BUFFET

Minimum of 35 Guests. $100.00 service charge for groups fewer than 35 people. Our freshly prepared entrées are hand-crafted and served with locally baked rolls, sea salt whipped butter. Coffee and iced tea included.

## SALADS
Choice of three

- Caesar Salad
- Garden Salad
- Fresh Seasonal Fruit Platter
- Asian Chicken Salad
- Shrimp and Orzo Pasta Salad
- Greek Salad
- Antipasto Salad
- Broccoli Raisin Salad
- Tomato and Mozzarella Salad
- Mediterranean Pasta Salad

## ENTRÉES
Choice of two

- Chicken Piccata with white wine lemon caper sauce
- Grilled Chicken with tomato relish with red wine demi-glace
- Pan Seared Chicken with artichoke leek ragout
- Pork Medallions with whole grain mustard cream sauce
- Sautéed Tenderloin Tips with roasted corn salsa and red wine jus
- Baked Salmon with tomato dill beurre blanc
- Wild Mushroom Ravioli with roasted red pepper cream sauce
- Vegetable Penne Pasta tossed in alfredo sauce

## SIDES
Choice of two

- Roasted Red Skin Potatoes
- Asiago Au Gratin Potatoes
- Green Beans Almondine
- Garlic Mashed Potatoes
- Wild Rice Pilaf

36.95 per guest
ACTION STATIONS MENU
Chef Attendant Fee $100 per station

RISOTTO
MARTINI BAR
Creamy arborio rice and roasted vegetable stock finished with parmesan cheese, baby spinach and balsamic reduction
8.95 per guest

MACHO
NACHO BAR
Warm tortilla chips with chili con queso, sour cream, roasted salsa, guacamole, shredded cheddar, black beans, pickled jalapeno, black beans and green onion
9.95 per guest

PASTA
STATION
A chef attended action station to include penne and linguine, peppernota sauce and four cheese alfredo - It will also include a variety of vegetables and toppings for your guests to customize their own pasta along with chicken and andouille sausage
13.95 per guest

FAJITAS
Sliced beef and chicken, sautéed onions and peppers and your choice of shredded lettuce, diced tomatoes, black olives, cheddar cheese, salsa, sour cream, guacamole and soft flour tortillas, served with mexican rice
14.95 per guest

BUTCHER BLOCK
All butcher block items include silver dollar rolls and condiments. Carving fee $100.00 per carver.

MEAT
SELECTIONS
Roasted Turkey Breast cranberry orange chutney 270.00 / serves 25 guests
Bone in Ham with apple butter spread 279.00 / serves 25 guests
Garlic Rubbed Prime Rib of Beef horseradish cream 329.00 / serves 25 guests
Bacon Wrapped Pork Loin with grain mustard cream sauce 260.00 / serves 25 guests
Roast Tenderloin of Beef chimichurri sauce 425.00 / serves 25 guests
**HORS D’OEUVRES**

**REGULAR SELECTIONS**

- **Fruit and Cheese Display** 6.95/pp
- **Vegetable Crudités** 6.50/pp
- **Antipasto Display** 160.00/50 guests
- **Gulf Shrimp Cocktail** 225.00/50 pieces
- **Crisp Phyllo Cup** with chicken or shrimp salad 125.00/50 pieces
- **Bruschetta** 105.00/50 pieces
- **Prosciutto Wrapped Asparagus** with balsamic reduction 125.00/50 pieces
- **Spanakopita** 110.00/50 pieces
- **Bacon Wrapped Water Chestnuts** 145.00/50 pieces
- **Chinese Pot Stickers** 125.00/50 pieces
- **Vegetable Spring Rolls** with sweet and sour sauce 125.00/50 pieces
- **Crab Stuffed Mushrooms** 145.00/50 pieces
- **Coconut Shrimp with Orange Chili Sauce** 145.00/50 pieces
- **Chicken Quesadilla Rolls** 110.00/50 pieces
- **Italian Sausage Stuffed Mushrooms** 125.00/50 pieces
- **Spinach Stuffed Mushrooms** 90.00/50 pieces
- **Crab Rangoons** 125.00/50 pieces
- **Petite Quiche Lorraine** 95.00/50 pieces
- **BBQ or Swedish Meatballs** 105.00/50 pieces
- **Chicken Satay** with spicy peanut sauce 110.00/50 pieces
- **Beef Satay** with ginger soy glaze 120.00/50 pieces
- **Spinach Artichoke Dip** with pita chips 100.00/50 portions

**PREMIER SELECTIONS**

- **Rosemary Crusted New Zealand Lamp Chops** 220.00/50 pieces
- **Lump Crab on Parmesan Garlic Toast** 130.00/50 pieces
- **Mini Beef Wellington** 170.00/50 pieces
- **Peppered Beef Kabobs** with cognac mustard dip 140.00/50 pieces
- **Scallops Wrapped in Bacon** 170.00/50 pieces
- **Beef and Arugula Crostini** with olive and rep pepper relish 140.00/50 pieces
- **Mini Crab Cakes** with remoulade 150.00/50 pieces
BREAK PACKAGES
Priced per guest

SWEET TOOTH
Freshly Baked Cookies and Brownies
Sodas, Bottled Water, Coffee and Tea

8.00 per guest

HEALTHY START
Sliced Fruit Display
Assorted Yogurts and Multi-Grain Breads
Juices, Bottled Water, Coffee and Tea

8.25 per guest

PICK ME UP
Pretzels, Chips, Trail Mix, Mini Candy Bars
Sodas, Bottled Water, Coffee and Tea

7.50 per guest
ADD-ONS

A LA CARTE

Sliced Fruit Display  4.25 per guest
Mixed Nuts  16.95/per pound
Spicy Snack Mix  9.00/per pound
Pretzels or Chips  8.00/per pound
Assorted Doughnuts  18.00/per dozen
Assorted Pastries  22.00/per dozen
Assorted Cookies chocolate chip, oatmeal, peanut butter and sugar 15.00/per dozen
Double Chocolate Brownie  18.95/per dozen

BEVERAGES

Coffee, Decaf and Hot Tea  25.00/per gallon
Milk  2.50/per carton
Canned Sodas  3.00/each
Fresh Brewed Iced Tea  25.00/per gallon
Fruit Juices  16.00/per pitcher
Water flavored, mineral, spring  2.50 each
Red Bull  6.00 each