



APPETIZER

SHRIMP COCKTAIL
\$6.00 PP

HONEY SRIRACHA MEATBALLS
\$4.00 PP

PASTA SALAD CUP
\$4.00 PP

CHICKEN SALAD BITES
\$5.00 PP

SALAD

HOUSE SALAD
\$4.00 PP

CESAR SALAD
\$4.00 PP

VERY BERRY SALAD
\$5.00 PP

WEDGE SALAD
\$6.00 PP

*CUISINE GROUPED BY SECTIONS ARE
RECOMMENDED FOR OPTIMAL FLAVOR. HOWEVER,
ANY PAIRING BELOW MAY BE SELECTED.

POULTRY, MEAT, SEAFOOD

HERB RUBBED CHICKEN
IN A WHITE WINE SAUCE
\$35.00 PP

CHICKEN MARSALA
LIGHTLY BREADED WITH MUSHROOMS
\$37.00 PP

VEGETABLES

STEAMED BROCCOLI

GREEN BEANS

ROASTED TOMATOES

STARCHES & GRAINS

GARLIC MASHED POTATOES

WHITE JASMINE RICE

BROWN RICE

BRAISED POT ROAST
RICH RED WINE SAUCE BASE
\$41.00 PP

ROASTED ASSORTED VEGGIES

BASMATI RICE

SQUASH AND ZUCCHINI

CHEESY POTATO CASSEROLE

HONEY GLAZED PORK LOIN
DRIZZLED WITH AN ASIAN INSPIRED SAUCE
\$35.00 PP

CREAMED CORN

SWEET POTATO SOUFFLE

SMOKED CAJUN SALMON
DRY RUBBED AND SMOKED FOR 2 HOURS
\$45.00 PP

STUFFED MUSHROOMS

RISOTTO

CRISPY BRUSSEL SPROUTS

ROASTED POTATOES

CREAMY FISH FLORENTINE
IN A CREAMY SPINACH WHITE SAUCE
\$43.00 PP

GRILLED ASPARAGUS

QUINOA

DESSERT

VANILLA POUND CAKE

WARM BERRY SHORTCAKE CUPS

*SETUP AND LABOR INCLUDED. ADDITIONAL SERVICE FEES MAY APPLY. PRICING IS SUBJECT TO CHANGE.