

# CATERING MENU

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## Build Your Own Banquet

All combinations include your choice of two entrees, two side dishes Garden or Caesar salad, rolls and butter. (add 3rd entree for \$5 per person, add 3rd side for \$3 per person). Table Side Plated Service and/or Family Style Service add \$6 per person. Pricing for this and below is per person.

### Silver Package

\$28

**Entree options:** Tri-Tip, Smoked Brisket, Grilled Herb Chicken, Lemon Herb Chicken, BBQ Chicken, Chicken Marsala, Chicken Picatta, Pulled Pork, Blackened Pork Loin, Mushroom Pork Chops, Chicken Fettuccine Alfredo, Pasta, Primavera, Ratatouille

### Gold Package

\$38

**Entree options:** Prime Rib, New York Steak, Bacon Blue Tenderloin, Salmon with Lemon Beurre Blanc Sauce, New Orleans Jambalaya, 3 Meat Lasagna, Chicken Cacciatore, Chicken Cordon Bleu, Pork Osso Bucco, Shrimp Scampi, Lemon Garlic Catfish

### Platinum Package

\$50

**Entree options:** Filet Mignon with Mushroom Demi Glace, Ribeye Steak with Peppercorn Ajus, Lamb Shank with Tomato Concasse, Duck Confit with orange gastrique, Chicken Parmesan, Stuffed Pork Loin, Seafood Cioppino, Beef Short Ribs, USDA Angus Prime Rib, Ahi Tuna with Mango Salsa, Garlic Lemon Mahi Mahi

# Sides

Pick any 2 sides

## Southern Mashed Potatoes

Blend of Yukon Gold, Red and Sweet Potatoes mashed with butter cream and Garlic

## Scalloped Potatoes

Sliced yukon gold potatoes topped with house-made Alfredo sauce and topped with freshly grated Parmesan cheese.

## Rice Pilaf

Ruby rice blend cooked with carrots, celery, and onions, peas and carrots in a seasoned broth

## Red Beans and Rice

Seasoned rice with kidney beans and pork glaze sauce

## New Orleans Dirty Rice

Blend of wild and white rice with chef's family Cajun seasoning, green onion and bell peppers

## Bourbon Honey Beans

Green Beans, Wax Beans and Carrot sticks glazed in Bourbon and Honey

## Seasonal Vegetables

A delicious medley of fresh seasonal vegetables, including broccoli, cauliflower, and carrots steamed and lightly dressed with garlic butter.

## Grand Marniet Rainbow Carrots

Tri color rainbow carrots cooked in Grand Marniet and brown sugar

## Fettuccini Alfredo

Fettuccini Pasta with house made parmesean alfredo

## Spaghetti Marinara

Spaghetti with house made tomato herb marinara sauce

## 5 Cheese Macaroni and Cheese

5 artisan cheeses with elbow macaroni

## Penne with Pesto

Penne Pasta with house made basil garlic pesto sauce

## Potato Salad

Potato celery onion dill and mayonnaise with chefs southern seasoning

# Suggested Combinations

All combinations include your choice of two entrées, two side dishes Garden or Caesar salad, rolls and butter. Pricing is per person.

## Smoked Beef Brisket and BBQ Pulled Pork \$28

Classic Southern BBQ Favorites best served with our signature potato salad and Bourbon Baked Beans

## Pork Ribs and BBQ Chicken

**\$35**

Thick, juicy pork ribs served alongside tender slow-smoked BBQ chicken.

## Prime Rib and Basil Chicken

**\$35**

Succulent, USDA Choice prime rib slow-cooked to perfection and handcarved on-site. Accompanied by a tender grilled chicken breast topped with onions and sundried tomatoes and house basil-alfredo sauce.

## Tri-Tip and Chicken Marsala

**\$30**

Generous slices of slow-smoked tri-tip served with boneless chicken breast topped with sautéed mushrooms and Marsala wine sauce.

## Beef Marsala & Chicken Piccata

**\$30**

Grilled boneless chicken breast topped a lemon caper sauce, paired with slices of tender tri-tip in a creamy Marsala wine sauce with mushrooms.

## Pasta Bar Buffet

**\$18**

Your choice of three pastas from Spaghetti, Fettuccini, Penne, Angel Hair, Linguini, Cavatapi, Farfalle,  
Then Choose three sauces from: Marinara, Alfredo, Bolognaise, Pesto, Pesto Cream, Vodka Rosa, Garlic wine caper, Garlic butter, Mushroom cream  
Your Guests can mix and match your chosen pastas and sauces!  
Served with Cesar Salad and Garlic Bread

## Taco Bar Buffet

**\$18**

Choice of 2 Proteins: Asada, Seasoned Chicken, Pastor, Carnitas. Flour and Corn Tortillas, Refried Beans, Spanish Rice and Taco Topping station with: Lettuce, Tomatoes, Cilantro, Onions, Sour Cream, Cheese, Salsa and Limes

# Appetizers

Appetizer sets are designed to accommodate 20 guests per order approximately 50 pieces.

## Charcuterie Meat & Cheese Platter

**\$300**

Mix of Deli Meats, Artisan Cheese, Fresh & Dried Fruit, House Made Jams, Assorted Olives, Peppers and other chef created delights all served with crackers, breadsticks, and/or pretzels.

## Charcuterie Cups

**\$200**

Artisan meats, cheeses and fruits served on bamboo skewers in designer cups.

## Lobster Crab Cakes with Sweet Balsamic Reduction

**\$100**

Lobster and Crab with Pecan and Basil topped with a Sweet Balsamic Reduction. Absolutely Gorgeous presentation and a best seller at our Restaurant Locations.

## Shrimp Cocktail

**\$100**

Poached Atlantic Tiger Prawns chilled and served with house made cocktail sauce.

## Mediterranean Salad Skewer

**\$75**

Feta, cucumber, tomato, and Greek olives on a skewer drizzled with a zesty Mediterranean dressing

## Anti Pasta Skewer with a Balsamic Reduction \$75

Fresh Mozzarella, Basil, Coppa Salami, Kalamata Olives on a skewer with a Balsamic Reduction. Beautiful Color, Amazing Combination, Outstanding Flavor.

## Stuffed Mushrooms

\$70

Large mushrooms stuffed with pork and Gorgonzola topped with Parmesan Cheese.

## Bruschetta

\$68

Fresh Roma Tomato, Garlic, Basil, Onion, Sun Dried Tomato Kalamata Olives and Parmesan, Topped With Balsamic Reduction.

## Deep Fried Ravioli

\$85

Cheese Ravioli coated in panko, then fried to a golden brown. A hearty, elegant appetizer.

## Hummus with Crudite'

\$65

Smoked paprika and garlic hummus with fresh seasonal vegetables for dipping.

## Olive Tapenade with Crostino

\$70

Blended mix of olives, garlic and herbs with toasted baguette crostini.

## Puff Pastry Cup

\$70

Light Flakey Puff Pastry Cup filled with choice of Leek and Parmesan or Steak and Blue Cheese.

## Beef Meatballs

**\$75**

Hand rolled angus beef meatballs with choice of sauce, Marinara, BBQ, or Teriyaki.

## Beef Skewers

**\$80**

Tri Tip Skewer with choice of sauce. BBQ, Teriyaki or Ale Demi Glaze.

## Chicken Skewers

**\$80**

Chicken breast skewer with choice of sauce, BBQ, Buffalo, Mint Mojito or Tequilla Lime.

## Pesto Crostini

**\$60**

House baked, seasoned crostini that is topped with cream cheese pesto swirl.

## Seasonal Fruit Skewers

**\$65**

Fresh Seasonal Fruit on a bamboo skewer.

# Desserts

Specialty made sweets sure to be a hit at any function. Priced per person, unless stated otherwise.

## Sheet Cake

\$120 ea.

40 servings.

## Cookie Platter

Variety of different types available

## Cheesecake

\$6

## Brownie Bites

\$5

## Cupcakes

\$5

## Cake Pops

\$5

## Fruit Tartlette

\$5

# Beverages

## Drink Station

\$5

Infused Water, Iced Tea, Lemonade and Coffee. Includes cups, ice, and coffee condiments. Priced per person.

## Bartender

\$350

Priced at 4 hours of service and \$50 for each additional hour.

## Poured Water Table Service

\$300

# Additional Services

## Pre Event Venue Set Up

**\$500**

2 of our Staff members will set up your tables, chairs, linens, and table decor. We are able to set up other areas as well. Please let our staff know your particular needs.

## Post Event Clean Up

**\$500**

2 of our Staff members will Reset and Clean your Venue after your event, leaving you to make memories.

## Extra Staff Members

**\$200**

Additional Staff to help with any of your wedding needs from valet, to set up and breakdown, additional servers, bussers, dishwashers etc. We can provide labor workers for any and all of your needs. Priced at 5 hrs.