

CATERING MENU

Build Your Own Banquet

All combinations include your choice of two entrees, two side dishes Garden or Cesar salad, rolls and butter. (add 3rd entree for \$5 per person, add 3rd side for \$3 per person)

Silver Package **\$25 per person**

Entree options: Grilled Herb Chicken, Tri- tip, Blackened Pork Loin, Chicken Fettuccine Alfredo, Pasta Primavera

Gold Package **\$35 per person**

Entree options: Prime Rib, Jambalaya, Chicken Marsala, Bacon Blue Tenderloin, Salmon with Lemon Beurre Blanc Sauce, Basil Chicken, Blackened Pork Loin

Platinum Package **\$40 per person**

Entree options: Filet Mignon with Mushroom Demi Glace, Lamb Shank with Tomato Concasse, Duck Confit with orange gastrique, Chicken Cordon Bleu, Rolled Pork Roulade, USDA Angus Prime Rib.

Sides

Pick any 2 sides

Southern Mashed Potatoes

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

Rice Pilaf

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

Scalloped Potatoes

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

Seasonal Vegetables

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

Bourbon Honey Beans

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

Grand Marniet Rainbow Carrots

Tri color rainbow carrots cooked in Grand Marniet and brown sugar

Suggested Combinations

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Prime Rib and Basil Chicken \$32

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 \$27

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

Pork Ribs and BBQ Chicken \$30

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

Smoked Beef Brisket and BBQ Pulled Pork \$28

Classic Southern BBQ Favorites best served with our signature potato salad and cole slaw

Beef Marsala & Chicken Piccata \$28

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

Appetizers

Appetizer sets are designed to accommodate 20 guests per order approximately 40 pieces.

Bruschetta

\$48

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

Stuffed Mushrooms

\$60

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

Beef Meatballs

\$60

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

Chicken Skewers

\$65

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

Beef Skewers **\$70**

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

Puff Pastry Cup **\$55**

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

Charcuterie Meat & Cheese Platter **\$230**

Serves 50 - 75 guests

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.

Hummus with Crudite **\$45**

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

Olive Tapenade with Crustini **\$60**

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

Grilled Cheese and Tomato Soup Bites **\$60**

Our Famous Grilled Cheese Sandwich bites with a paddle pick in a mini cup of home made tomato soup. Our bite sized rendition of an American Favorite. Your guest's will be asking for more and complimenting how precious they are.

Deep Fried Ravioli **\$70**

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

Lobster Crab Cakes **\$85**

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 **\$90**

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

Anti Pasta Skewer **\$80**

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

Desserts

House made sweets sure to be a hit at any function.

Cookie Platter

\$4 per Person

Variety of different types available.

Cupcakes

\$4 per person

Your choice of cake and frosting.

Cake Pops

\$4 per person

Brownies

\$5 per person

Cheesecake

\$6 per person

Fruit Tartlette

\$4 per person

Sheet Cake

\$85

Please note: this is a sample menu and is fully customizable to your needs