

EVENT ADVANTAGE 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) Table side plated service add \$5 per person Family style service add \$3

Silver Package \$25 per person

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

Gold Package \$35 per person

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

Platinum Package \$50 per person

Entree options: Filet Mignon with Mushroom Demi Glace, Lamb Shank with Tomato Concasse, Duck Confit with orange gastrique, Chicken Cordon Bleu, Chicken Parmesan, Stuffed Pork Loin, 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

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 parmesan alfredo

Spaghetti Marinara

Spaghetti with house made tomato herb marinara sauce

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.

Smoked Beef Brisket and BBQ Pulled Pork

\$25

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

Pork Ribs and BBQ Chicken

\$40

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, Bolognese, 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 40 pieces.

Charcuterie Meat & Cheese Platter (Covers 65 guests) \$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.

Bruschetta \$60

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

Beef Meatballs \$70

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

Stuffed Mushrooms \$70

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

Chicken Skewers \$80

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

Beef Skewers

\$80

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

Puff Pastry Cup

\$65

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

Hummus with Crudite

\$65

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

Olive Tapenade with Crustini

\$70

Blended mix of olives, garlic and herbs with toasted baguette crustini

Deep Fried Ravioli

\$80

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

Lobster Crab Cakes with Sweet Balsamic Reduction

\$95

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

\$99

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

Anti Pasta Skewer with a Balsamic Reduction

\$99

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

Desserts

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

Sheet Cake

\$90

40 servings.

Cookie Platter

\$4 per Person

Variety of different types available

Cheesecake

\$6 per person

Brownie Bites

\$5 per person

Cupcakes

\$5 per person

Cake Pops

\$5 per person

Fruit Tartlets

\$5 per person

Beverages

Drink Station

\$4 per person

Infused Water, Iced Tea, Lemonade and Coffee all served in decorative dispensers. Includes cups, ice, and coffee condiments

Bartending Service

\$250 For 4 hours \$50 each additional hour

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

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