



THE DISTRICT VENUE

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Cold Appetizers

FRESH FRUIT KABOBS

Seasonal fruits threaded on skewers - \$90 (36 skewers)

FRESH FRUIT TRAY

Fresh assortment of fruit, beautifully displayed- \$3 per person

CHIPS & DIP

Home-made crispy chips, house-made chipotle ranch dip - \$2 per person

CHIPS & SALSA

House-made tortilla chips with our house-made salsa- \$1.50 per person

FIESTA DIP

Festive layers of refried beans, seasoned cream cheese, house-made salsa, cheddar cheese, topped with fresh lettuce, tomatoes & jalapeños. Served with our house-made tortilla chips - \$75

BRUSCHETTA

Italian classic tomato basil bruschetta served on a crostini drizzled with balsamic vinegar reduction - \$75 (50 pieces)

CAPRESE SKEWERS

Fresh mozzarella, grape tomatoes and basil drizzled with house-made balsamic glaze - \$2 each

ANTIPASTO SKEWERS

Marinated mozzarella, pepperoni, provolone, pepperoncinis and green olives - \$90 (40 skewers)

SHRIMP COCKTAIL

Shrimp served with our tangy cocktail sauce and lemon wedges- \$1.20 per shrimp

HUMMUS TRAY

House-made hummus served with warm naan bread, julienned sweet peppers, zucchini and carrots - \$3 per person (minimum 30 people)

VEGETABLE TRAY

Seasonal fresh vegetables along with house pickled vegetables, served with our very own ranch dressing - \$3 per person

DELI TRAY

Savory meats & cheeses, piled high & served with assortment of crackers, mini croissants or rolls - \$5 per person

ROAST BEEF CROSTINI

Delicately toasted crostini rounds topped with herbed cream cheese and tender roast beef garnished with a horseradish sauce, chives and diced red peppers - \$125 (50 pieces)

STUFFED CAMPARI TOMATOES

Boursin cheese & bacon stuffed Campari tomatoes, topped with fresh basil then drizzled with a balsamic reduction - \$2.50 each (minimum of 40)

CHEESE & CRACKER TRAY

Chef selected cheeses alongside a mix of crackers - \$3 per person

SMOKED SALMON BRUSCHETTA

Select Salmon served with a roasted garlic chevre spread and topped with tomato gremolata - \$2.50 each (minimum of 50 pieces)

CHARCUTERIE

Assorted fine meats such as La Quercia Prosciutto, Serrano ham, salami, pepperoni, capicola, peppered turkey, sopressata, dry-cured meats. Served with Chef-inspired artisanal cheeses, such as Prairie Breeze by Milton Creamery, Gorgonzola, Bleu, Manchego, Chevre, Asiago, Parmigiano Reggiano, smoked Gouda, aged Provolone, with Sharp and Aged Cheddar. The chef's favorites are served with hummus, house-made pickled vegetables, toasted and candied nuts, baguette and crackers - \$10 per person

GRILLED VEGETABLE PLATTER

Delicious seasonal vegetables including: zucchini, asparagus, red pepper, yellow squash and portabella mushrooms drizzled with aged balsamic, pesto and olive oil - \$4 per person

Hot Appetizers

SPINACH & ARTICHOKE DIP

A tasty blend of spinach, artichokes, and savory cheeses served piping hot with fresh house-made tortilla chips- \$120 (Serves 50)

QUESO DIP

Creamy, melted white cheese served with fresh house-made tortilla chips - \$2 per person

EGGROLLS

Your choice of house-made BBQ pork, Southwest or Reuben eggrolls served with dipping sauce - \$2.25 each

MINI TOSTADAS

Crispy tortilla topped with beans, chorizo, corn relish and cilantro-lime crema - \$1.50 each

CRAB STUFFED MUSHROOM CAPS

Crimini mushroom caps stuffed with jumbo lump crab, cheeses and spices - \$125 (50 pieces)

SWEET SAUSAGE STUFFED MUSHROOMS

Crimini mushroom caps stuffed with sweet sausage stuffing and topped with a roasted red pepper cream sauce - \$75 (50 pieces)

CHICKEN WINGS

Fresh fried wings tossed in your choice of Garlic Parmesan, Teriyaki, Caribbean Jerk, Buffalo, Spicy BBQ or BBQ - \$1 each

CHICKEN SATAY

Seasoned and seared chicken skewers served with Thai inspired peanut sauce - \$2.50 each

BACON-WRAPPED SMOKIES

120 bacon-wrapped smokies baked with a brown sugar glaze - \$80

AHÍ TUNA WONTON

Seared Ahi Tuna wonton topped with sweet chili sauce and pickled ginger - \$1.50 each

MEATBALLS

House-made meatballs served Swedish style or in our house-made BBQ sauce. - \$1 each

FIRECRACKER SHRIMP

Succulent sweet and spicy shrimp wrapped in a wonton and fried golden brown. Served with spicy apricot dipping sauce - \$2.50 each

CHEF'S HOUSE-MADE CRAB CAKES

Jumbo lump crab served with a house-made Cajun remoulade sauce - \$3 each

CHEESEBURGER SLIDERS

Served with pickle, onion, ketchup, mustard and mayo - \$2.50 each, (minimum 20)

GYRO SLIDERS

Mini lamb sliders served with feta cheese, red onion and Tzatziki sauce - \$3 each (minimum 20)

BBQ PORK SLIDERS

House smoked pork, served with pickle & onion topped with our house-made sweet or spicy BBQ sauce - \$2 each (minimum 20)

Carving Station

BEEF TENDERLOIN

Slow roasted beef tenderloin, seared then served to order alongside a horseradish cream sauce, au jus, mustard, crostinis and fresh baguettes.

PRIME RIB

Slow roasted ribeye, seasoned and cooked to a medium-rare, carved to order and served with house-made au jus and creamy horseradish sauce.

DUROC BONE-IN PORK RACK

This is the Prime Rib of Pork. Chef starts with a brine of orange and apple cider, then slow-roasted and carved to order, served with house-made au jus.

ROSEMARY ROASTED PORK LOIN

A slow roasted loin seasoned to perfection. Served with a white wine Dijon cream sauce.

Dessert

**DESSERT MENU
MADE CUSTOM.**

IF YOU ARE BRINGING OUTSIDE DESSERT IN THE BUILDING, PLEASE
SPEAK WITH THE CATERING MANAGER AS CHARGES MAY APPLY.

Entrées

BRUSCHETTA CHICKEN

Seared chicken breast topped with fresh mozzarella, tomatoes, basil and balsamic glaze - \$28 per person.

CHICKEN PICCATA

Lightly breaded chicken breast topped with capers in a delicate white wine lemon sauce - \$25 per person.

CHICKEN MARSALA

Golden chicken breast smothered with fresh crimini mushrooms and Marsala wine sauce - \$28 per person.

CHICKEN ALFREDO

Grilled chicken breast smothered in a rich and creamy Parmesan cream sauce - \$28 per person.

CHICKEN DEBURGO

Chicken breast smothered in a spice blend and sautéed in garlic butter - \$30 per person.

GARLIC LOBSTER CHICKEN

Lightly breaded chicken topped with savory lobster, a creamy blend of three cheeses then drizzled with a garlic cream sauce and roasted Parmesan bread crumbs. - \$36 per person.

FILET MIGNON

8 oz. tender filet mignon topped with a robust Cabernet mushroom sauce - \$ market price

GRILLED SIRLOIN

8 oz. sirloin seared to perfection topped with our homemade mushroom cream sauce - \$34 per person.

POT ROAST

The All-American classic: fork-tender, slow-cooked beef roast just like you remember \$26 per person.

PORK PORTERHOUSE

Thick-cut, bone-in pork chop finished with a warm sun-dried cherry glaze - \$32 per person.

ROASTED PORK LOIN

Tender pork loin perfectly roasted and topped with our white wine and mushroom demi-glaze- \$32 per person

SURF & TURF

A delightful grilled pair: 4 oz. juicy beef tenderloin topped with a rich Cabernet mushroom sauce accompanied by a 4 oz. salmon filet finished with roasted red pepper cream sauce - \$ market price.

DIJON PORK

Pan-seared pork medallions simmered in a Dijon cream sauce and topped with bacon and candied pecans - \$29 per person.

BRAISED SHORT RIBS

Seared with a rich & hearty beef and vegetable sauce. These ribs will melt in your mouth - \$32 per person.

STUFFED PORTABELLA

(V, GF) Roasted portabella mushroom stuffed with fresh mozzarella, basil, spinach and pine nuts finished with a roasted red pepper cream sauce and Balsamic reduction, served with asparagus - \$32 per person

SALMON

Seared perfectly, topped with roasted red pepper cream sauce OR soy ginger sweet chili glaze. \$32 per person.

SHRIMP SKEWER

(GF) large shrimp seasoned and seared in a citrus butter - 5 shrimp per skewer - \$28 per person.

SCALLOPS

(GF) Diver scallops, fresh, never frozen are one of the sweetest treats to come from the sea, seasoned then seared in citrus butter - \$35 per person.

Pasta

SMOKED CHICKEN PASTA

Grilled chicken breast, roasted red peppers and poblano peppers tossed with penne pasta in a rich parmesan chipotle cream sauce - \$28 per person; sub blackened shrimp \$30 per person.

BLACKENED CHICKEN

Blackened chicken breast tossed with penne pasta in a Cajun cream sauce finished with fresh tomatoes and green onions - \$28 per person

ITALIAN SAUSAGE

Penne pasta with crimini mushrooms and roasted red peppers in a house-made marinara sauce with fresh basil and Parmesan cheese - \$26 per person

CHICKEN ALFREDO

Penne pasta served with our house-made creamy Alfredo sauce. Served with salad and garlic bread. - \$28 per person, can also substitute a pesto cream sauce; (may add mushrooms, spinach or roasted red peppers for \$1 each)

ROASTED RED PEPPER PENNE

(V) Penne pasta topped with fresh spinach and roasted red peppers covered in our basil pesto cream sauce garnished with Parmesan - \$28 per person

SPINACH TORTELLINI

(V) Roasted garlic and spinach-filled tortellini tossed with sun-dried tomatoes in a garlic cream sauce. Garnished with fresh Parmesan - \$29 per person

LASAGNA

Heavenly layers of pasta, sausage, Ricotta, Parmesan and Mozzarella cheeses with our house-made marinara sauce - \$28 per person

Salads

Pick one

HOUSE SALAD

Fresh greens, cucumbers, tomatoes, and croutons, tossed with house-made creamy Parmesan dressing.

CAESAR SALAD

Fresh Romaine lettuce tossed with Caesar dressing finished with Parmesan cheese and croutons.

Side Choices

Pick two

STEAMED GREEN BEANS

Sautéed in butter and garlic (add \$2 per person for almondine style with sliced almonds, bacon and red onion).

HONEY GLAZED CARROTS

Fresh sliced carrots glazed in honey and butter then slow roasted.

VEGETABLE MEDLEY

Zucchini, yellow squash, carrots, red peppers and red onion seasoned and drizzled with extra virgin olive oil then slow roasted.

SOUTHWEST SKILLET CORN

Sweet corn sautéed with southwest spices, peppers, onions, garlic and butter.

ROASTED GARLIC MASHED POTATO

Fresh roasted garlic, select potatoes whipped to perfection.

WILD RICE

Flavorful wild rice perfectly seasoned.

RICE PILAF

White rice with carrots, celery, red bell pepper and onion.

PASTA

Served with house-made red sauce.

POTATOES AU GRATIN

Layers of potatoes and cheese baked to a golden brown.

ROSEMARY ROASTED RED POTATOES

Roasted red potatoes seasoned with rosemary and garlic oil.

WHIPPED SWEET POTATOES

Sweet potatoes whipped with butter and maple syrup. Add \$1 per person to top with bacon.

(V) VEGETARIAN
(GF) GLUTEN FREE

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.