



THE DISTRICT VENUE

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Cold Appetizers

FRESH FRUIT KABOBS

Seasonal fruits threaded on skewers - \$3 per piece

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- \$2 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 - \$2 per person

CAPRESE SKEWERS

Fresh mozzarella, grape tomatoes and basil drizzled with house-made balsamic glaze - \$2.25 each

ANTIPASTO SKEWERS

Marinated mozzarella, pepperoni, provolone, pepperoncinis and green olives - \$2.25 per person

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 - \$165 (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 - \$165 (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 - \$2.50 each

MINI TOSTADAS

Crispy tortilla topped with beans, chorizo, corn relish and cilantro-lime crema - \$2.50 each

CRAB STUFFED MUSHROOM CAPS

Crimini mushroom caps stuffed with jumbo lump Maryland crab, cheeses and spices - \$3.00 per person

SWEET SAUSAGE STUFFED MUSHROOMS

Crimini mushroom caps stuffed with sweet sausage stuffing and topped with a roasted red pepper cream sauce - \$2.75 per person

CHICKEN WINGS

Fresh fried wings tossed in your choice of Garlic Parmesan, Teriyaki, Caribbean Jerk, Buffalo, Spicy BBQ or BBQ - \$1.25 each

CHICKEN SATAY

Seasoned and seared chicken skewers served with Thai inspired peanut sauce - \$3.00 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 - \$2.50 per person

MEATBALLS

House-made meatballs served Swedish style or in our house-made BBQ sauce. - \$1.20 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 Maryland crab served with a house-made Cajun remoulade sauce - \$3.50 each

CHEESEBURGER SLIDERS

Served with pickle, onion, ketchup, mustard and mayo - \$2.75 each, (minimum 20)

GYRO SLIDERS

Mini lamb sliders served with feta cheese, red onion and Tzatziki sauce - \$3.25 each (minimum 20)

BBQ PORK SLIDERS

House smoked pork, served with pickle & onion topped with our house-made sweet or spicy BBQ sauce - \$2.75 each (minimum 20)

Carving Station

MARKET PRICE

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.

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 - \$28 per person.

CHICKEN MARSALA

Golden chicken breast smothered with fresh crimini mushrooms and Marsala wine 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.

FRENCHED CHICKEN

Season skin-on chicken breast, roasted and seasoned to perfection - \$33 per person

Upgrade any Chicken Entrée to Frenched Chicken
- \$3.50 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.

STEAK OSCAR

Bacon wrapped filet mignon served on a bed of asparagus, topped with jumbo lump Maryland crab and hollandaise sauce. - Market Price

POT ROAST

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

BRAISED SHORT RIBS

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

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

DIJON PORK

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

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

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 cheese-filled tortellini tossed with sun-dried tomatoes and spinach 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.

RISOTTO

Creamy Risotto loaded with mushrooms and parmesan cheese.

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 - \$1 per person.

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.

ASPARAGUS

Seasoned and grilled tendercrisp asparagus \$2 per person

(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.**

Breakfast

BREAKFAST CAN BE FULLY CUSTOMIZABLE DEPENDING ON YOUR NEEDS.

\$3.00 PER PLATE FEE. MINIMUM OF 3 OPTIONS.

BREAKFAST CAN INCLUDE, BUT NOT LIMITED TO, THE FOLLOWING ITEMS.:

\$5

EGGS BENEDICT
BELGIAN WAFFLES
BISCUITS AND GRAVY
BREAKFAST PASTRIES

\$4

**ASSORTED FRUIT,
WHOLE FRUIT AND BERRIES**
BACON
SAUSAGE
HAM
MUFFINS

\$3

OATMEAL
JUICES AND MILK
CEREAL
BAGELS
CROSSAINTS
EGGS
PANCAKES
HASH BROWNS

Lunch Buffet

PRICING ONLY AVAILABLE FROM 11AM TO 2PM.

PENNE PASTA W/ ITALIAN SAUSAGE

Penne pasta tossed with our house-made red sauce, mushrooms and spinach. Served with garlic bread and salad - \$13 per person

TACO BAR

Soft flour tortillas, ground beef, grilled chicken, Spanish rice, refried beans, chips and salsa, lettuce, tomatoes, onions, black olives, jalapeños, pico de Gallo, and sour cream - \$15 per person; add guacamole for \$2 per person; add Queso cheese \$2 per person

DELI SANDWICH

Sliced turkey, ham, and roast beef, sliced tomatoes, onions, lettuce, sliced cheeses, house chips, cole slaw, potato salad- \$13 per person

SOUP & SALAD BAR

Your choice of soup and salad with all the toppings. \$14

BAKED POTATO BAR

A large baked potato with several toppings such as blanched broccoli, cheddar cheese, sour cream, chives, chili and more! \$14

CHICKEN ENCHILADAS

Shredded and seasoned chicken served with a green chili cream sauce. Served with Spanish Rice, refried beans, chips and salsa, lettuce, tomatoes, onions and sour cream - \$15 per person; add guacamole for \$2 per person

BBQ PICNIC

Choose 2: BBQ pulled pork, BBQ chicken, brisket, or ribs. Served with potato salad, coleslaw, house-made bbq chips, corn bread w/ honey butter and house-made BBQ sauce on the side - \$20 per person

CHICKEN ALFREDO W/ PENNE PASTA

Served with salad and garlic bread - \$16 per person

FRIED CHICKEN

Crispy golden brown chicken served with mashed potatoes, gravy, buttered corn, dinner roll and salad. \$14

SALISBURY STEAK

Delicious steak smothered in brown gravy and mushrooms served with mashed potatoes, your choice of vegetable, dinner roll and salad. \$15

CHICKEN FRIED STEAK

Tender fried steak topped with flavorful gravy, mashed potatoes and vegetable. Served with a dinner roll and salad. \$14

FAJITAS

Grilled chicken, beef or a combo seasoned and mixed with onions and green peppers accompanied by all the toppings and Spanish rice. \$15

CUSTOM MENUS CAN BE ACCOMMODATED UPON REQUEST.



Dessert

\$5 per person

BROWNIES

LEMON BARS

SCOTCHEROOS

MINI CHEESECAKES

PETIT FOURS

ASSORTED COOKIES

Cookie choices including, but not limited to: Chocolate Chip, M & M, Monster, Oatmeal, Oatmeal Raisin, Peanut Butter, Snickerdoodle, English Toffee, Sugar, and Triple Chocolate

\$6 per person

CHOCOLATE COVERED STRAWBERRIES

BERRIES ROMANOFF

GRAND MARNIER CARROT CAKE

CHOCOLATE CAKE

RED VELVET CAKE

GOURMET CUPCAKES

Cupcake choices including, but not limited to: Salted Caramel, Red Velvet, Chocolate Lovers, Peanut Butter Chocolate, White Almond Wedding and Raspberry

CHEESECAKE WITH ASSORTED TOPPINGS

Toppings including, but not limited to (Choose 3): Chocolate, Fresh Sliced Strawberries, Blueberry, Cherry, Nuts, and Caramel

PIES

Pie choices including, but not limited to: Apple, Dutch Apple, Cherry, Blueberry, Banana Cream, French Silk, Key Lime, Pecan and Pumpkin

GOURMET BROWNIES

Brownie choices including, but not limited to: Turtle, Cream Cheese Brownies and German Chocolate

Minimums may apply