Appetizers: All appetizers are priced out for 40 people

• \$60-

Tomato Bruschetta

- Caprese Skewers
- Hummus- Roasted red pepper/ Roasted garlic/ Honey Jalapeno
- Chopped Salad phyllo cups
- Vegetable platter with ranch
- \$80-
 - 3 Cheese Platter with Crackers
 - Stuffed bell Peppers with Tomato Cream
 - Sausage Stuffed Mushrooms
 - Stuffed Mushrooms (vegetarian)
 - Chicken Skewers- Buffalo/ BBQ/ Thai Chili
 - Chicken Caprese Skewers
 - Meatballs
 - Seasonal Fruit Bowl

• \$IIO-

Antipasto Platter Deluxe Cheese Platter- 3 cheese/ Meats/ Olives/ Pepperoncini/ Artichokes Stuffed Banana Peppers Crab cakes Crab cakes Crab Stuffed Mushroom Beef Kabobs Shrimp Cocktail Chicken wings- Smoked/ grilled/ fried Coconut Shrimp BBQ Riblets Dips- Buffalo/ BBQ/ Cheese/ Crab

Entrees:

Prime Rib- Market price Roasted Filet- Market Price Beef Tips with Mushrooms- 10 people: \$55/ 20 people: \$90 Pot Roast- 10 people: \$55/ 20 people: \$85 Chicken Roma- 10 people: \$55/ 20 people: \$85 Chicken Parmesan- 10 people: \$50/ 20 people: \$75 Roasted Chicken (pieces)- 10 people: \$50/ 20 people: \$75 Fried Chicken (pieces)- 10 people: \$50/ 20 people: \$75 BBQ Smoked Chicken Thighs - 10 people: \$40/ 20 people: \$65 Chicken Bruschetta- I0 people: \$55/ 20 people: \$80 Chicken Romano- 10 people: \$55/ 20 people: \$80 Chicken or Pork Marsala- 10 people: \$55/ 20 people: \$80 Chicken or Pork Piccata- 10 people: \$55/ 20 people: \$80 Chicken or Pork with Pepper Chutney- 10 people: \$55/ 20 people: \$80 Pork Chop (6oz)- 10 people: \$55/ 20 people: \$75 Smoked Ribs (2-4 bone)- I0 people: 70/20 people 90Ham Steak (8oz) – 10 people \$45/ 20 people \$65 Jambalaya- 10 people \$55/ 20 people: \$80 Crab Stuffed Flounder- 10 people: \$75/ 20 people: \$95 Crab Cakes (4oz)- Market Price Salmon (honey glazed/lemon dill/mustard dill)- Market Price Crab Stuffed Salmon- Market Price Stuffed Peppers- 10 people: \$45/ 20 people \$70 Hot Sausage (rolls included)- 10 people: \$55/ 20 people \$80 Kielbasa and Kraut (rolls included)- 10 people \$55/ 20 people \$80

Soups: 80z Portions: 10 people: \$50/20 people: \$80

Tomato Bisque Chicken Noodle Chicken Tortilla Potato (Loaded Optional) Clam Chowder (New England or Manhattan) Corn Chowder Beef Barley Vegetable French Onion (cheese on side) Wedding Tortellini Pasta Fagioli Seafood Bisque Italian sausage and bean

Salads: comes with 2 dressings

Garden Salad: Greens/tomato/cucumber/onion/Romano cheese/croutons- 10 people: \$30/ 20 people: \$40

Chopped Salad: Greens/garbanzo beans/carrots/celery/peppers/onions/Feta- 10 people: \$35/ 20 people \$50

Harvest Salad: Crasins/red onion/pecans/blue cheese- 10 people \$35/ 20 people: \$50 Greek Salad: Feta/ cucumber/olives/red onion/grilled pita- 10 people: \$35/ 20 people \$50 Mandarin Orange: Almonds/red onion/oranges/Feta- 10 people: \$35/ 20 people: \$50

Strawberry: Almonds/strawberry/Feta- 10 people: \$35/ 20 people: \$50

Pasta: Add Chicken- 10 people: \$25/20 people: \$35. Add Shrimp or Crab- 10 people: \$35/20 people: \$55 Add Meatballs- 10 people: \$25/20 people: \$35 Penne Marinara- 10 people: \$40/20 people: \$55 Pasta Primavera- 10 people: \$50/20 people: \$65 Lasagna- 10 people: \$55/20 people: \$70 Tomato Vodka- 10 people: \$55/20 people: \$70 Diablo Pasta- 10 people: \$55/20 people: \$70 Creamy Marsala- 10 people: \$55/20 people: \$70 Gorgonzola- 10 people: \$65/20 people: \$85 Seafood- 10 people: \$65/20 people: \$85 Ravioli- 10 people: \$55/20 people: \$70 Apple Cream- 10 people: \$55/20 people: \$70 Zucchini Rollatini- 10 people: \$55/20 people: \$70

Sides:

Corn Bread- 10 people: \$30/ 20 people: \$40 Rolls with butter- 10 people: \$25/20 people: \$35 Greek potatoes:10 people: \$45/ 20 people: \$65 AU Gratin Potatoes- 10 people: \$45/ 20 people: \$70 Mashed Potatoes- 10 people: \$45/ 20 people: \$70 Roasted Potatoes- 10 people: \$40/ 20 people: \$60 Home Fries- 10 people: 40/20 people: 60Rice (Cajun/Hawaiian/tomato/herb)- 10 people: \$45/ 20 people: \$65 Risotto (lemon/mushroom/bruschetta)- I0 people: \$50/ 20 people: \$75 Mixed vegetables- 10 people: 45/20 people: 60Corn on cob- 10 people: 45/20 people: 60Asparagus- I0 people: \$45/ 20 people: \$60 Cheesy Broccoli- 10 people: \$45/ 20 people: \$60 Green Beans- 10 people: \$45/ 20 people: \$60 Grape Salad- 10 people: \$45/ 20 people: \$60 Pasta Salad- 10 people: \$45/ 20 people: \$60 Cucumber Salad- 10 people: \$30/ 20 people: \$50 Potato Salad- IO people: \$45/ 20 people: \$60 Broccoli Salad- 10 people: \$45/ 20 people: \$60 Cole Slaw (creamy/Carolina): 10 people: \$30/ 20 people: \$50 Perogies- I0 people: \$45/ 20 people: \$60 Mac and Cheese- I0 people: \$45/ 20 people: \$60 Baked Beans- 10 people: \$45/ 20 people: \$60

Sandwiches/ Wraps/ Burgers/Croissant: Buns and 4 toppings included (additional toppings \$5 per 10 people)/ All can be substituted as sliders. Toppings: Lettuce/Arugula/Tomato/Onion/Avacado/Jalapenos/Cucumber/Salsa/guacamole/Carmalized onion/Mushrooms/Blue Cheese/Cheddar Cheese/Pepper jack/Feta Cheese/Muenster Cheese/Provolone/Swiss/A1 Mayo/Mayo/Mustard/Pesto Mayo/Ketchup/BBQ Sauce/Buffalo Sauce/Chipotle Mayo/Horseradish Mayo/Hummus

- Pulled Pork or Chicken (smoked)- BBQ Sauce- 10 people: \$50/ 20 people: \$90
- Chicken Pesto- 10 people: \$60/ 20 people: \$95
- Buffalo Chicken- 10 people: \$6/ 20 people: \$95
- BBQ Chicken- 10 people: \$60/ 20 people: \$95
- Fried Chicken- 10 people: \$60/ 20 people: \$95
- Crab Cake(4oz)- 10 people: \$65/ 20 people: \$130
- Grilled Cheese- 10 people: \$35/ 20 people: \$60
- Monte Cristo 10 people: \$50/ 20 people: \$80
- B.L.T.- 10 people: \$35/ 20 people: \$55
- Ham and Turkey Club- 10 people: \$50/ 20 people: \$80
- Ham 10 people: \$50/ 20 people: \$80
- Turkey- 10 people: \$50/ 20 people: \$80
- Roast beef- 10 people: \$60/ 20 people: \$95
- Italian- 10 people: \$60/ 20 people: \$95
- Chicken, Bacon, Ranch- 10 people: \$50/ 20 people: \$80
- Veggie- 10 people: \$50/ 20 people: \$80
- Southwest Chicken- 10 people: \$60/ 20 people: \$95
- Salmon Burger- IO people: \$60/ 20 people: \$95
- Turkey Burger- 10 people: \$60/ 20 people: \$95
- Pork Burger- 10 people: \$60/ 20 people: \$95
- Beef Burger (60z)- 10 people: \$85/ 20 people: \$130
- Black Bean Burger (vegetarian)- 10 people \$50/ 20 people: \$80

Quiches/Breakfast:

Broccoli, Cheddar, Mushroom- 10 people: \$40/ 20 people: \$65 Spinach, Tomato, Swiss- 10 people: \$40/ 20 people: \$65 Basil, Spinach, Tomato, Mozzarella- 10 people: \$40/ 20 people: \$65 Turkey, Bacon, Swiss- 10 people: \$45/ 20 people: \$70 Ham, Sausage, Bacon, Mozzarella- 10 people: \$45/ 20 people: \$70 Andouille Sausage, Bell Peppers, Onion, Gouda Cheese- 10 people: \$50/ 20 people: \$85 Scrambled Eggs (with or without cheese)- 10 people: \$35/ 20 people: \$55 Bacon/Sausage/Ham- 10 people: \$55/ 20 people: \$95 Potatoes/Home fries- 10 people: \$55/ 20 people: \$75

Packages: Priced per person. Includes plates/utensils/napkins

Pasta Night- \$16: Choice of 3 pastas and 2 sides

Taco/ Nacho/ Fajita Bar-\$15: Rice Pilaf/Black Beans/Lettuce/Tomato/Cheese/Salsa/Guacamole/Sour Cream/Limes/Jalapenos/Choice of Topping-Beef, Pulled Chicken, Pulled Pork, Grilled Vegetables.

Cookout- \$16: Choice of 2 meats (burgers, hot dogs, Chicken breast, pulled pork), choice of 3 sides.

BBQ- \$19: Choice of 2 meats (Riblets, Pulled Pork, Wings (smoked), Burgers), choice of 3 sides.

Tailgate- \$17: Choice of 2 meats: (Kielbasa, Hot Sausage, Pulled Pork, Burger, Hot dog), choice of 3 sides.

Pig Roast- (minimum 40 people) \$25: Whole Pig, Choice of (Burgers, Hot Dogs, Chicken, Pulled Pork, Wings, Hot Sausage, Kielbasa), choice of 3 sides.

Breakfast-\$14: Scrambled Eggs, Choice of Meat, Potatoes, Fruit, Pastries/Mini Bagels/Assorted Muffins.

Deluxe Breakfast- \$18: Quiche (choose I), Pastries/Mini Bagels/Assorted Muffins or Yogurt Bar, Scrambled Eggs, Potatoes, Choice of 2 meats, Fruit Bowl, Coffee Station.

Omelet Bar- Priced per 8 toppings- \$12-\$18 per person: Ham, Bacon, Sausage, Pepperoni, Andouille Sausage, Crab, Shrimp, Bell peppers, Jalapeño, Banana Peppers, Onion, Spinach, Arugula, Tomato, Mushroom, Salsa, Avocado, Scallions, Broccoli, Swiss, Mozzarella, Cheddar Jack, Cheddar, Gouda, Feta, Goat Cheese, Pepper Jack

Menu Choosing:

• Free Tastings are available at our location for up to 4 guests. Tastings typically take an hour to complete. You will have the opportunity to sit back, take in the experience, enjoy your menu, and go over the details, pricing and any concerns. The best day to schedule your tasting for is Sunday.

Pricing and Services:

• Please be aware that pricing is based off current market prices. If there is a change in pricing, we will contact you immediately or discuss it at the tasting. Please add 7% sales tax to the total.

- Plated meals are available for an additional \$5 per person.
- Services included in price set up, serve, or replenish, clear tables, equipment, and breakdown.

• Tableware included (for weddings)- Salt and Pepper, Water Pitcher, Dressing Bowls, Disposable Napkins. Table numbers and Table Candles \$2

Payment:

- We require a \$500 non-refundable retainer to reserve the date.
- 50% of the total will need to be paid at the tasting or 30 days prior to event date.
- Final balance will be due the week of your event.
- Checks, Cards, Cash all accepted.

Final Guest Count will be due 2 weeks before your event date, unless discussed. We look forward to working with you and making your event a success!

Linen Service

Prices are per piece and based on basic white. Prices may change depending on color and print.

- Napkins- \$2
- 96"/ 108" Round- \$18
- Low cocktail tables/ sweet heart table/ cake table 120"round- \$20
- 60" round or High top cocktail table- \$20
- 72" round or 60"x120"- \$15
- Lap Length 6' or 8' banquet table- \$29
- Floor Length 6' or 8' banquet table- \$29
- Table runner 14"x 108"- \$15

Tableware

Prices are per piece and based on basic style. Prices may change depending on color and print.

- Dinner Plates- \$4
- Side Plates/ Appetizer Plates- \$3
- Salad Bowl- \$3
- Fork/ Spoon/ Knife- \$2 each or \$5 for all 3
- Steak Knife- \$2
- Water Goblet- \$3
- Beer Glass- \$4
- Wine Glass Stemless- \$4
- Champagne Glass- \$3
- Coffee Cup- \$3

\$25 Delivery/ set-up charge within 15 miles

\$50 Delivery charge over 15 miles

\$100 Per Server (1-4 hours); \$25 per hour after 4 hours

\$125 Per Bartender (RAMP certified 1-4 hours; \$25 per hour after 4 hours)

Basic Plates/ Utensils/ Napkins- \$2 per person

Deluxe Plates/ Utensils/ Napkins- \$5 per person

Wire Racks/ Sternos/ Water Pans- \$10 each

Drinks- \$2 per person/ coffee and tea- \$4 per person

BAR PACKAGE- \$5 per person, lemons, limes, cherries, oranges, tonic, soda, choice of three soft drinks, cups (hard plastic), straws, beverage napkins.