

Meatless options \$14.50 pp

All dishes are served with garden salad & a roll.

Crispy eggplant parmesan

Crispy eggplant baked with marinara and melted mozzarella

Veggie lasagna

layers of roasted veggies, cheese, and tomato sauce

Spinach alfredo

Pasta tossed in creamy Alfredo sauce with fresh spinach. & cherry tomatoes.

Main Course

Smothered chicken \$15 pp

Juicy roasted chicken seasoned with garlic butter, herbs, and smothered in gravy. Served with garlic herb mashed potatoes and vegetable medley.

Sweet glaze salmon \$17.25

Sweet glazed salmon finished with a buttery brown sugar glaze. Served with Jasmine rice and steamed broccoli.

Tuscan Chicken \$16 pp

Tuscan chicken in a creamy sauce with spinach and cherry tomatoes. Served with garlic herb mashed potatoes and green beans.

Lasagna \$14 pp

layered with seasoned beef, marinara, and assorted cheeses. Served with Caesar salad and a roll.

Cajun chicken alfredo \$15.50

Pasta tossed in creamy Alfredo sauce with Cajun-seasoned chicken. Served w/ Caesar salad and a roll. Try it with shrimp for \$1.25 more pp.

Chicken Dinner \$14.50 pp

Baked chicken, four cheese mac and cheese, green beans, dinner rolls.

Lunch Box \$13.50 pp

Turkey or Ham Sandwich on a Brioche Bun, Potato Salad (contains pork), Cookie, Chips, Bottled Water, Condiments, & Utensils. Veggie option available!



Enjoy complimentary tableware with your purchase!

Appetizers

BBQ Meatballs \$4.50 pp

Tender meatballs glazed in a hickory barbecue sauce.

Garlic Parmesan Sliders (turkey or ham) \$5.25 pp

Baked garlic parmesan sliders with savory buttered rolls and melted cheese.

Buffalo chicken dip \$7 pp

Creamy buffalo chicken dip with tender chicken, melted cheese, and buffalo heat. served w/ tortilla chips.

Cowboy queso \$6 pp

Creamy cowboy queso with black beans, corn, and an array of onions and peppers. Served w/ tortilla chips.

Taco Cups \$6 pp

Crispy taco cups filled with seasoned meat, cheese, and fresh toppings.

Charcuterie Cups \$8 pp

Individual charcuterie cups with assorted cheeses, cured meats, and accompaniments.

Taco Bar \$14.25 pp

Seasoned Beef • Shredded Chicken • Spanish Rice • Refried Beans • Shredded Cheese • Jalapenos • Lettuce • Salsa • Guacamole • Sour cream • Tortilla chips • Taco shells • Flour tortilla

Salads

Caesar Salad

*Crisp romaine, house-style
Caesar dressing, parmesan,
and garlic croutons.*

\$6 pp

Garden Salad

*Crisp mixed greens with
garden vegetables and house
vinaigrette.*

\$6 pp

Desserts

Assorted cupcakes \$3 pp

Assorted Cookies \$1.50 pp

Peach Cobbler \$7 pp

Banana Pudding \$6 pp

**Strawberry Banana Pudding
\$6.50 pp**

Shooters available for additional \$1 pp

Beverages

Complimentary cocktail cups

Tea \$3 pp

Sweetened/ unsweetened

Lemonade \$3 pp

Strawberry Lemonade \$3 pp

Bottle Water \$1.50 pp

Coffee Bar \$3.50 pp

Coffee

Cream

Sugar

Cups/lids

Coffee sleeve

Decorative Trays

Fruit Kabobs \$3.25 pp

Seasonal fresh fruit on skewers.

Fruit Tray \$45

*A colorful assortment of fresh,
seasonal fruit. 20-25 people*

Vegetable Tray \$45

*A colorful assortment of fresh,
seasonal fruit. 20-25 people*

Fruit & Pastry Tray \$55

*Fresh seasonal fruit paired with
assorted pastries. 20 people*

Charcuterie Board \$70

*An assortment of cured meats, cheeses,
crackers, and accompaniments. 20-25 people*

A la carte

Entree's

Grilled Salmon \$9 pp
Smothered chicken \$8 pp
Baked chicken \$6.25 pp
Lasagna \$7.25 pp

Sides

Four cheese mac and cheese \$7 pp
Garlic herb mashed potatoes \$6.50 pp
Jasmine rice \$5.50 pp
Dinner rolls \$2 pp

Veggies \$3.75 pp

Seasoned green beans
Vegetable medley
Steamed broccoli