## Catering

All catering is done in-house. Except for specialty cakes and wine or champagne, no food or beverage may be brought onto or removed from the premises. No cupcakes and no candy allowed.

All buffets include water, coffee, rolls with butter, and fresh fruit.
Cake-cutting services are $\$ 3$ per slice. Stationary Hors D'oeuvres

Price Per Person when added to the Event with a Buffet Meal
Hors D'oeuvre Only Events - Inquire About Cost

## Choice of 3 at $\$ 12$ per person

Gourmet Cheese \& Cracker Display
Fresh Vegetable Crudité with Dips
Spicy Sausage \& Blue Cheese Stuffed Mushrooms
Mushrooms Stuffed with Artichoke \& Jalapeno Dip
Roasted Portabella, Asparagus \& Red Peppers
Smoked Salmon with Cream Cheese, Capers \& Sliced Red Onion Bay Shrimp Salsa with Avocado \& Tortilla Chips

Cocktail Meatballs in Spicy Marinara
Bruschetta

# Choice of 3 at $\$ 14$ Per Person 

Chilled Prawn Cocktail
Italian Meats \& Cheese Display
Bacon-Wrapped Chicken Thighs

# Assorted Sausages ~ Italian, Hotlink \& Linguica W/ Mustards <br> Ahi Poke on Sesame Cracker 

## \$17 Per Person

Jumbo Prawn Scamp Shrimp Wrapped in Bacon with
Wasabi Dipping Sauce
Rack of Lamb with Rosemary Herb
Marinade

## Sunch Buffet

Lunch Events are held between 10:00am and 3:00pm, with Lunch Served by 2:00pm Available Monday through Thursday only.

Lemon Garlic Chicken<br>Kalamata Olives in Pesto Pasta Salad Fresh Fruit<br>Green Salad<br>Fresh Baked Rolls<br>\$27.00 Per Person Roasted Rosemary Chicken

Rice Pilaf with Mushrooms
Assorted fruit
Spinach Salad
Garlic Baguettes
\$28.00 Per Person

Chicken Marsala
Rice Pilaf with
Grilled Veggies
Caesar salad
Garlic Bread
\$29.00 Per Person

## Sliced Pork Loin

Mashed potatoes
Fresh Fruit
Garden Salad
Garlic Bread
\$29.00 Per Person
Marinated Tri-tip
Mashed Potato
Creamy Alfredo Pasta
Caesar Salad
Fresh Fruit
Dinner rolls
\$31.00 Per Person
Chicken Picatta and
Sliced Pork Loin
Mashed potato
Fresh Fruit
Caesar Salad
Dinner Rolls
\$33.00 Per Person

## Dinner Buffet

Dinner Events are events that start after 3:00 pm
Each Dinner Buffet includes 2 entrees, a choice of sides, and a salad.

## Carved Beef Filet Mignon and Pesto Chicken

Beef Served with Horseradish
Thighs and Breast in Creamy Pesto Sauce
\$50.00 Per Person

Carved Roasted Prime Rib and
Lemon Garlic Chicken
Prime Rib Roasted Medium Rare
Legs, Thighs, and Breasts with Lemon Garlic Sauce
\$48.00 Per Person

## Pork Tenderloin and Pesto Chicken

Lean, Tender, and Tasty Pork Filet
Chicken in creamy pesto sauce
\$39.00 Per Person

## Seasoned Sliced New York and Chicken Marsala and Mushrooms

New York Is Coated with our Secret Spices Breast and Bone in thighs and in a creamy mushroom Sauce
\$43.00 Per Person

Marinated Roasted Tri Tip and Chicken Picatta
Flavorful cuts of lean meat seasoned with our secret spices
\$42.00 Per Person

Teriyaki Salmon and dry rubbed Pork Loin
\$45.00 Per Person

Shrimp Scampi: Additional \$8 Per Person

Entrée Substitute: \$5 per person

# Dinner Buffet Sides <br> <br> Choose Iwo Starch Items <br> <br> Choose Iwo Starch Items <br> <br> Choose One Vegetable Item 

 <br> <br> Choose One Vegetable Item}

Roasted Red Potato
Garlic Mashed Potato
Twice Baked Mashed Potato with
Bacon, Cheese, and Chives
Pesto Pasta with Spicy Sausage
Pasta with Homemade Italian Red
Meat Sauce
Pasta with Kalamata Olives, Sundried
Tomato, Basil, and Mushroom Garlic

## Sauce

Rice Pilaf with Green Chilis, Sausage and Pepperjack Cheese

Grilled Asparagus, Portobello
Mushrooms, and Sweet Peppers
Grilled with Light Olive Oil and Secret Spices

## Fresh Green Beans with Bacon and Shallots

Grilled with a light Butter Wine Sauce Fresh Seasonal Vegetables Sautéed with Peppers, Carrots, And Green Beans

Sautéed in a Garlic White Wine Sauce

## Eggplant Parmesan

With Blue Ribbon Parmesan

## Choose One Salad

## Garden Green Salad

Ripe Tomatoes, Cucumbers, Olives, Artichoke Hearts, and Blue Cheese Crumbles

Served with Homemade
Buttermilk Ranch Dressing and Balsamic
Vinaigrette
Caesar Salad

Served with Homemade Caesar Dressing, Fresh Parmesan, Homemade Croutons, and Grape Tomatoes Chopped Salad

Tossed in a Homemade Buttermilk Dressing with Bacon, Tomatoes, Homemade Croutons, and Red Onions

