



## Menu Options



# Appetizer MENU

## APPETIZERS

Cheesesteak Egg Rolls (3 pieces per person)

Garlic Lime Roasted Shrimp Salad Cup (2 cups per person)

Avocado & Bacon Bruschetta (3 pieces per person)

Italian Pepper Crostini (3 pieces per person)

Vegatable Spring Rolls (3 pieces per person)

Caramel Apple Bites (4 pieces per person)

Banana Pudding Shooters (2 pieces per person)



# Appetizer MENU

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Garlic Lime Roasted Shrimp Salad Cup (2 cups per person)

Italian Pepper Crostini (2 pieces per person)

Vegatable Spring Rolls (2 pieces per person)

Caramel Apple Bites (2 pieces per person)



# Appetizer MENU

## APPETIZER

Teriyaki Chicken Skewers  
Fresh Tomato & Basil Bruschetta  
Mac & Cheese Bites  
Mozzarella & Tomato Skewers  
Hot Dog Nuggets  
Fruit Kabobs  
Maple Bourbon Glazed Chicken Wings  
Caramel Dipped Apples & Sprinkles





# Appetizer MENU

## APPETIZERS

Greek Salad Skewers

Mediterranean Grilled Chicken Wings

Homemade Hummus & Pita Bread Cups

## DESSERT

Mini Greek Yogurt Cups topped with Cinnamon Spiced Pears & Honey

## DRINKS

Fresh Mint Lemonade



# Appetizer MENU

## APPETIZERS

Greek Salad Skewers  
Mediterranean Grilled Chicken Wings  
Homemade Hummus & Pita Bread Cups

## DESSERT

Mini Greek Yogurt Cups topped with Cinnamon Spiced Pears & Honey

## DRINKS

Pricing below is for 1-hour of service.  
Additional hour (\$2.50 per person)

### BEER & WINE \$10.70 PP

Bud Light  
Yuengling  
Michelob Ultra

#### **Choose Four:**

Moscato  
Riesling  
Rose  
Pinot Grigio  
Sauvignon Blanc  
Chardonnay  
Pinot Noir  
Merlot  
Cabernet Sauvignon



# Appetizer MENU

## APPETIZERS

Charcuterie Mini Skewers- A layer of pepperoni, Salami, Cheese, Pickle & Olives on a stick  
Honey Garlic Glazed Party Wings  
Macaroni & Cheese Bites  
Caramel Apple Bites Topped with Pie Crumbles Served on a Stick



# Small Bites MENU

## APPETIZERS/STARTERS

Fresh Fruit Cups- Seasonal Fruit Drizzled with a Honey Sauce

Mixed Green Garden Salad- Served with your choice of House-made Honey Mustard Vinaigrette, Ranch, Italian or Caesar Dressing

Charcuterie Cups- An Assortment of Nuts, Cheese, Berries, Grapes, Salami, Mini Dill Pickles, Olives, and Crackers

Chicken Wing Shooters- Your choice of Teriyaki, Buffalo, or BBQ

Macaroni & Cheese Bites

Sliders w/ Colorful Buns-BBQ Chicken Served with Crispy Fried Onions & Parmesan Truffle Tater Tots

Nachos- Chips, Cheese Sauce & Jalapeños

Spring Mini Egg Rolls- Drizzled with a Sweet Ginger Glaze & Garlic Noodles

Chicken & Waffle Bites- A Golden Crisp Waffle topped w/ Mini Fried Chicken Finger & Maple Drizzle

## DRINKS

Shirley Temple Party Punch



# *Small Bites* MENU

## APPETIZERS/STARTERS

Tabletop Charcuterie Boards- Hummus, Housemade Ranch, Cherry Tomatoes, Crudité, an Assortment of Crackers & Pita Chips

Fruit Display- An Assortment of Fresh Fruit w/ Agave Drizzle on the side

## MAIN COURSE

Teriyak Turkey Meatballs- Topped w/ Sesame Seeds, Pineapple & Orange Wheels

Teriyak Vegan Meatballs- Topped with Sesame Seeds, Pineapple & Orange Wheels

BBQ Chicken Sliders- Served w/ Crunchy Onions & Slaw

Mushroom Sliders- Served w/ Crunchy Onions & Slaw (Vegan)

## ON THE SIDE

Pasta Salad- Farfalle, Fusilli, Cucumber, Red Onions, Broccoll, Cherry Tomatoes, Shredded Carrots, Dried Cranberries, Walnuts & Fetta Cheese on the side

## DRINKS

Fresh Squeeze Lemonade





# *Small Bites* **M E N U**

## **A P P E T I Z E R S / S T A R T E R S**

Tabletop Charcuterie Boards- Hummus, Housemade Ranch, Cherry Tomatoes, Crudité, an Assortment of Crackers & Pita Chips

Fruit Display- An Assortment of Fresh Fruit w/ Agave Drizzle on the side

## **M A I N C O U R S E**

Teriyak Turkey Meatballs- Topped w/ Sesame Seeds, Pineapple & Orange Wheels

Teriyak Vegan Meatballs- Topped with Sesame Seeds, Pineapple & Orange Wheels

BBQ Chicken Sliders- Served w/ Crunchy Onions & Slaw

Mushroom Sliders- Served w/ Crunchy Onions & Slaw (Vegan)

## **O N T H E S I D E**

Pasta Salad- Farfalle, Fusilli, Cucumber, Red Onions, Broccoll, Cherry Tomatoes, Shredded Carrots, Dried Cranberries, Walnuts & Fetta Cheese on the side

## **D R I N K S**

Fresh Squeeze Lemonade



# Brunch MENU

## ENTREES

Eggs Benedict  
Chilaquiles with Eggs  
Fried Chicken & Waffles  
Club Sandwiches

## SIDE ORDERS

Macaroni & Cheese  
French Fries  
Onion Rings

## DRINKS

Orange Delight  
Coffee/Tea

## DESSERTS

Mini Banana Pudding Cups  
Crème Brûlée



# Brunch MENU

## STARTERS

Fresh Fruit

Assorted Breads, Danishes & Sweet Breads

## MAIN COURSE

Chilaquiles with Fried Eggs and Beans

Egg Casarole- Scramble Eggs, Country Potatoes, Cheese,  
Spinach & Chorizo

Belgian Waffle, Bacon & Hot Maple Syrup

## DESSERT

Mini Cinnamon Rolls

Fruity Pebble's Donut Holes

## DRINKS

Orange Delight  
Coffee





# Brunch MENU

## FIRST COURSE

Fresh Fruit

Sweet Pastries, Mini Croissants

## MAIN COURSE

Egg, Potato & Sausage Casserole

Creamy Grits

Belgian Waffle & Hot Maple Syrup

Bacon (Reg or Turkey)

Fried Chicken

## DESSERT

Lemon Cake

## DRINKS

Orange Delight (Orange & Pineapple Juice)

Mini Water Bottles

Coffee (Cream & Sugar)



# Brunch MENU

## STARTERS

Fresh Fruit (Strawberries, Grapes, Pineapple, & Blueberries) with a Vanilla Yogurt Dip on the side

## MAIN COURSE

Scrambled Eggs (Cheese & Onion Optional)

Turkey Bacon

Country Potatoes with Scallions & Bell Pepper

Bourbon Vanilla French Toast

Belgian Waffle Served with Hot Maple Syrup



# Brunch MENU

## STARTERS

Fresh Fruit skewers with a Vanilla Yogurt Dip on the side

## MAIN COURSE

Scrambled Eggs (Cheese & Onion Optional)

Bacon

Sausage

Country Potatoes with Scallions & Bell Pepper

Bourbon Vanilla French Toast Served with Hot Maple Syrup

## DRINKS

Orange Delight (Orange Juice & Pineapple Juice)



# Breakfast MENU

## APPETIZERS

Fresh Fruit Skewers

Vanilla Yogurt Served with Granolla & Almonds Topoed with Honey

An Assortment of Sweet Breads & Pastries

## MAIN COURSE

Breakfast Burritos- 3 Caged-Free Eggs, American Cheese, Crispy Hash Browns, House-made Salsa, and your choice of Hickory-Smoked Bacon, Pork Sausage or Diced Ham in a warm flour Tortilla

## ON THE SIDE

Sour Cream, Ketchup, Salsa, Hot Sauce & Guacamole

## DESSERT

Cinnamon Roll Cake

## DRINKS

Fresh Orange Juice

Coffee Served with Cream & Sugar



# Brunch MENU

## APPETIZERS

Fresh Fruit Salad

Sweet Pastries, Mini Croissants

Vanilla Yogurt Served with Honey & Granola

## MAIN COURSE

Eggs, Potato & Spinach Casserole Topped with Cheese (Add Mushrooms Optional)

Choose Two: Fried Chicken Wings, Turkey Bacon, Vegan Maple Sausage, or Reg. Bacon

## ON THE SIDE

Bourbon French Toast Served with Hot Maple Syrup

## DESSERT

Banana Pudding Cups

## DRINKS

Orange Delight- Orange & Pineapple Mix



# Lunch MENU

## MAIN COURSE

Honey Southern Fried Chicken- Choice of Legs & Thighs or Breast & Wings  
Served with Dinner Roll or Cornbread

## ON THE SIDE

Five Cheese Baked Macaroni  
Green Beans paired with Potatoes, Scallions & Bacon  
Dirty Rice made with choice of Ground Turkey or Ground Beef

## DESSERT

Peach Cobbler - Sweet Peaches baked in a Buttery Crust

## DRINKS

An Assortment of Soda Pops





# Lunch MENU

## APPETIZERS/STARTERS

Fresh Fruit Kabobs Served with a Vanilla Yogurt Dip

Fresh Vegetable Platter Served with House-Made Ranch Dipping Sauce

Teriyaki Chicken Wings

## ENTRÉE

An Assortment of Croissant Sandwiches: Turkey, Ham, Roast Beef & Cheese Served with Mayo, Mustard, Onions, Pickles, Pepperoncinis, & Olives on the side

## ON THE SIDE

An Assortment of Individual Bags of Chips

Mac & Cheese Bites

Potato Salad Cups

## DESSERT

Mini Cheesecakes

Chocolate Chip Cookies (Three in each Bag)

## DRINKS

Fresh Squeezed Lemonade

Coffee Served with Cream & Sugar

Hot Tea Served with Honey and Lemon Wedges

Mini Water Bottles



# Lunch MENU

## REFRESHERS

Fresh Fruit- Strawberries, Pineapple, Grapes, Melon,  
& Blueberries

Assorted Cheese & Crackers

## MAIN COURSE

Southern Fried Chicken (Legs & Thigh) 2pc per person

## ON THE SIDE

Five Cheese Baked Macaroni

Green Beans served with Scallions, Bacon & Potatoes

Potato Salad

Dinner Roll

## DESSERT

Upside Down Pineapple Cake

## DRINKS

Fresh Cherry Limeade topped with Cherries

Mini Water Bottles

Coffee served with Cream & Sugar





# Lunch MENU

## STARTERS

Fresh Fruit & Cheese Display with an assortment of  
Pita Chips & Crackers

## MAIN COURSE/APPETIZERS

Teriyaki Meatballs- Slow Cooked in our House-made

Teriyaki Sauce topped with Orange Wheels

Chicken Sliders- Choice of BBQ, Buffalo, or Philly Style  
(Onions & Bell Peppers) served on an Hawaiian Roll  
brushed with Garlic Butter & Fresh Parsley

Margherita Flatbread

## DRINKS

Classic Lemonade

An Assortment of Soda Pop

Mini Water Bottles



## TACO BAR

### **MENU 1** **CHOOSE 3**

Carne Asada  
Chicken  
Chorizo  
Grilled Veggies

#### **TACO BAR INCLUDES**

Rice & Beans  
Chopped Onions  
Chopped Cilantro  
Red & Green Salsa  
Limes  
\$10.00 per person

### **MENU 2** **CHOOSE 4**

Carne Asada  
Pork  
Chorizo  
chicken  
Grilled Veggies  
Grilled Fish

#### **TACO BAR INCLUDES**

Rice & Beans  
Chopped Onions  
Chopped Cilantro  
Red & Green Salsa  
Limes  
Grilled Onions  
Sliced Cucumber  
Sour Cream  
Shredded Cheese  
Shredded Lettuce

\$13.00 per person

### **MENU 3** **CHOOSE 5**

Carne Asada  
Pork  
Chorizo  
chicken  
Grilled Veggies  
Grilled Fish  
Grilled Shrimp

#### **TACO BAR INCLUDES**

Rice & Beans  
Chopped Onions  
Chopped Cilantro  
Red & Green Salsa  
Limes  
Grilled Onions  
Sliced Cucumber  
Sour Cream  
Shredded Cheese  
Shredded Lettuce

\$16.00 per person

### **DESSERT + DRINKS**

Cinnamon Churro Cupcakes  
Pineapple, Watermelon &  
Cherry Limeade  
Lemon & Lime Infused Water



# Lunch MENU

## APPETIZERS/STARTERS

Fresh Fruit Display

Charcuterie Mini Cups (Gluten Free)

Arugula Blueberry Honey Roasted Walnuts & Feta Salad  
served in a Martini Flute Topped with House-Made Balsamic  
Vinaigrette

## MAIN COURSE/SMALL-BITES

Honey Lemon Pepper Wing Shooters- A layer of Celery-Slaw  
topped with a Lemon Pepper Wing served in a mini cup

Mini Chicken Cakes Drizzled with a Cajun Remoulade Sauce

Guacamole Waffle Bites (Vegetarian) (Gluten Free)

Garlic Sesame Noodles (Vegetarian) (Gluten Free)

## DESSERT

Mini Cheesecake Bites (Gluten Free)

## DRINKS

Pink Lemonade

Cucumber Lemon & Lime Infused Water

Your Choice of: Splked Punch, Classic Mimosa Bar, OR  
Champagne Sunday (Champagne with a Mini Scoop of  
Sherbet)



*Picnic*

# M E N U

## A P P E T I Z E R

Charcuterie Cones- Antipasto Skewers, Olives, Assorted Chesse, Crakers, Assorted Cured Meats & Peppers  
Fruit Kabobs with Vanilla Yogurt Dip

## M A I N C O U R S E

Honey Glazed Chicken Wings  
Grilled Cheesesteak Panini Sandwiches

## S I D E D I S H E S

Bacon Sriracha Potato Salad  
Italian Pasta Salad

## D E S S E R T

Mini Banana Pudding Mason Jars  
Chocolate Covered Strawberries

## D R I N K S

Fresh Squeezed Lemonade with Fresh Strawberries served in individual Mason Jars  
Alkaline Water



# *Dinner* MENU

## STARTERS

Spring Mix Salad with  
Homemade Italian Vinaigrette

## MAIN COURSE

Classic Lasagna  
Creamy Pesto Pasta  
Garlic Bread

## DESSERT

Mini Tiramisu Cups

## DRINKS

White Sangria





# Dinner MENU

## FIRST COURSE

Spring Mix Salad with  
Honey Mustard Vinaigrette & French Dinner Roll

## MAIN COURSE

Airline Chicken Breast with a  
Creamy White Wine Sauce , Garlic Mashed Potatoes &  
Roasted Asparagus

## DESSERT

Crème Brûlée



# *Dinner* MENU

## APPETIZERS

Mini Crab Cake Bites

Shrimp & Crab Dip (served with garlic butter crostinis)

Spring Mix Salad with Honey Mustard Vinaigrette

## MAIN COURSE

Fried Swai Fish

Veggie Jambalaya (served with rice)

## SIDE DISHES

Baked Five Cheese Macaroni

Southern Collard Greens (served with cornbread)

## DESSERT

Sweet Potato Pie Minis

Banana Pudding Shots

## DRINKS

Southern Sweet Tea

Fresh Squeezed Strawberry Lemonade



# *Dinner* MENU

## APPETIZERS

Hummus (Served with Pita Chips & Sliced Veggies)

Spring Mix Salad with Honey Balsamic Vinaigrette (Served with homemade Challah Bread)

Matzah Ball Soup

## MAIN COURSE

Baked Salmon with Creamy White Wine Sauce

Beef Brisket

## SIDE DISHES

Garlic Mashed Potatoes

Roasted Asparagus

## DESSERT

Apple Cake

## DRINKS

Cabernet Sauvignon

Green Iced Mint Tea





# *Dinner* MENU

## APPETIZER

Organic Mix Green Salad (Cherry Tomatoes, Cucumber, Red Onion and Carrots  
with Homemade Honey Mustard Vinaigrette

## MAIN COURSE

Baked Salmon with  
White Wine Lemon Garlic Sauce

## SIDE DISHES

Buttery Herb Mashed Potatoes  
Steamed Broccolini

## DESSERT

Carrot Cake

## DRINKS

Fresh Squeezed Lemonade with Fresh Strawberries  
Sauvignon Blanc



# Dinner MENU

## STARTER

Pear Salad- Mixed Greens, Sliced Pears, Walnuts, Dried Cranberries & Crumbled Goat Cheese Served with a Homemade Honey Mustard Vinaigrette  
Cornbread Served with Honey Butter

## MAIN COURSE

Choose One: Southern Fried Chicken  
Slow Cooked Roast Beef

## SIDE DISHES

Choose One: Traditional Baked Macaroni & Cheese  
Buttery Mashed Potatoes  
Choose One: Southern Collard Greens  
Green Beans Served with Scallions and Bacon Bits

## DESSERT

Choose One: Mini Banana Pudding Cups  
Southern Peach Cobbler À La Mode

## DRINKS

Peach Iced Tea



# *Dinner* MENU

## APPETIZERS

Italian Chopped Salad- Mixed Greens, Sliced Bell Peppers, Carrots, Cherry Tomatoes, Pepperoncinis, Olives & Parmesan Cheese Served with Homemade Italian Vinaigrette

## MAIN COURSE

Chicken Fettuccine Alfredo- Seasoned Breaded Chicken Breast Served over a bed of Fettuccine topped with Homemade Creamy Alfredo Sauce

## SIDE DISH

Garlic French Bread

## DESSERT

Tiramisu- Soft Cake layered and filled with Mascarpone Cream

## DRINKS

An Assortment of Soda Pops



# *Dinner* MENU

## MAIN COURSE

Choose: Chicken or Pork Tamales

Chicken & Shrimp Fajitas Served with Flour Tortillas

Pork Roast

## SIDE DISHES

Arroz Verde (Green Christmas Rice)

Refried Beans

## ON THE SIDE

Fresh Pico De Gallo

Sour Cream

Guacamole

## DESSERT

Banana Pudding

## DRINKS

Cranberry Punch

An Assortment of Soda Pops



# *Dinner* MENU

## APPETIZER

Mediterranean Grilled Chicken Wings & Garlic Fried Tomatoes

## STARTER

Greek Salad- Mixed Garden Vegetables topped with Feta Cheese. Served with a Homemade Vinaigrette, Hummus & Pita Bread

## MAIN COURSE

Italian Ravioli with Spinach, Artichokes, Capers & Sun Dried Tomatoes (Vegetarian)

Baked White Fish topped with Tomatoes, Olives and Red Onions

## SIDE DISHES

Turmeric Rice

Broccoli Bake

## DESSERT

Maple Vanilla Baked Pears topped with Crunchy Granola

## DRINKS

Fresh Mint Lemonade, Beer & Wine



# Dinner MENU

## APPETIZERS

Asian Chopped Salad & Cucumber Salad Served with  
Homemade Sesame Ginger Vinaigrette  
Steamed Pork, Shrimp, or Chicken Dumpling  
Veggie Spring Rolls  
Crab Rangoons  
An Assortment of Fresh Fruits

## MAIN COURSE

Choose Four: \*Honey Walnut Shrimp, \*Beef & Broccoli, \*Vegan  
Spicy Garlic Tofu, \*Orange Chicken, Kung Pao Shrimp, Fried Rice,  
Chow Mein  
\*Served with Steam Rice

## SIDE DISH

Choose Two: Crispy Garlic Brussel Sprouts, Sautéed Green  
Beans with Garlic, Baby Bok Choy

## DESSERT

(Optional)  
Assist with Wedding Cake Cutting

## DRINKS

Fresh Mint Green Sweet Tea





# Dinner MENU

## APPETIZERS

**Toddler Table-** Mini P&J Kabobs: a mini peanut butter and jelly sandwich held together with a pretzel stick topped with a strawberry. Mini Corndog Muffins: A mini corn muffin stuffed with a bite of hotdog. An assortment of crackers: Gold fish, mini cookies, white chocolate sprinkled popcorn Doenut Hole Pops topped with sprinkles. Mini Fruit Pizza: A bite size soft sugar cookie topped with white chocolate cream cheese frosting and colorful fresh fruit.

Macaroni & Cheese Bites

**Adult Table-** Charcuterie Mini Skewers- A layer of pepperoni, Salami, Cheese, Pickle & Olives on a stick. Grilled BBQ Pineapple Shrimp Bites.

## MAIN COURSE

Philly Cheese Steak Sliders- Sirloin Steak Thinly Sliced with Caramelized Mushrooms, Onions & Bell Peppers topped with Provolone Cheese on a Buttery Garlic Roll.

Honey Glazed Chicken Wings

## DRINKS

Fresh Lemonade

Carbonated Water & Mini Water Bottles

## SIDE DISHES

Housemade Potato Wedges

Housemade Coleslaw



# Dinner MENU

## APPETIZERS

**Pear Salad**- Mixed Greens, Sliced Pears, Walnuts, Dried Cranberries & Crumbled Goat Cheese Served with a Homemade Honey Mustard Vinaigrette & French Baguette

**Winter Fruit Salad**- Pineapple, Mandarin Oranges, Kiwi, & Pomegranates tossed in Housemade Honey Citrus Dressing & Poppy Seeds

## MAIN COURSE

Slow Cooked Garlic Herb Pork Tenderloin

Creamy Caesar Chicken Quarters

Smoked BBQ Beef Brisket Slider Served with Caramelized Onions & White Cheddar Cheese

## SIDE DISHES

Roasted Parmesan Green Beans

Buttered Smashed Potatoes

Marinated Mushrooms

## DESSERT

Strawberry Shortcake Trifles served in a Mini Cup

## DRINKS

An Assortment of Soda Pops

Orange, Fresh Ginger & Cinnamon Stick Infused Water





# Dinner MENU

## APPETIZERS

Winter Salad- Mixed Greens, Sliced Pears, Walnuts, Dried Cranberries & Crumbled Goat Cheese Served with your choice of House-made Honey Mustard Balsamic Vinaigrette, Ranch, or Italian

## MAIN COURSE

Southern Fried Chicken- Organic Raised Chicken Seasoned & Fried Golden Brown

## ON THE SIDE

Collard Greens- Slow Cooked Greens with your choice of Smoked Ham Hock or Smoked Turkey

Five Cheese Baked Macaroni

Potato Salad

Sweet Corn on the Cobb

## DESSERT

Apple Pie A La Mode

## DRINKS

Cranberry Pomegranate Prosecco Cocktail

Fresh Squeeze Lemonade

Carbonated Water & Mini Water Bottles



# Dinner MENU

## APPETIZERS

Italian Chopped Salad- Mixed Greens, Sliced Bell Peppers, Carrots, Cherry Tomatoes, Pepperoncinis, Olives & Parmesan Cheese Served with Housemade Italian Vinaigrette

Tomato Basil Bruschetta- Fresh Tomato, Basil & Garlic Served on a Toasted Crustini with Housemade Balsamic Glaze

## MAIN COURSE

**Choose One:** Mushroom Fettuccine Alfredo- Seasoned Breaded Mushroom Served over a bed of Fettuccine topped with Housemade Creamy Alfredo Sauce

Vegetable Lasagna-Sautéed Zucchini, Spinach, Mushroom & Onions Served on top of Creamy Ricotta layered between Noodle, Cheese & Marinara Sauce

## ON THE SIDE

Garlic Bread

## DESSERT

Tiramisu

## DRINKS

White Sangria (Non-Alcoholic)

Wine (Your Choice)

Carbonated Water & Mini Water Bottles



# Dinner MENU

## APPETIZERS

Winter Salad- Mixed Greens, Sliced Pears, Walnuts, Dried Cranberries & Crumbled Goat Cheese Served with your choice of House-made Honey Mustard Balsamic Vinaigrette, Ranch, or Italian

## MAIN COURSE

Beef Roast slow cooked with Onions, Bell Peppers. Potatoes & Carrots

Meat Loaf topped with a Housemade Glaze

## ON THE SIDE

Green Beans slow cooked with scallions, potatoes & Bacon

Five Cheese Baked Macaroni

Candied Yams

Mashed Potatoes

Dinner Rolls

## DESSERT

Peach Cobbler

Red Velvet mini Cake

## DRINKS

Fresh Squeeze Lemonade with Fresh Strawberries



# Dinner MENU

## APPETIZERS/STARTERS

Asian Chopped Salad & Cucumber Salad Served with  
Housemade Sesame Ginger Vinaigrette.  
Veggie Spring Rolls

## MAIN COURSE

Peking Duck- Whole Roasted Duck deboned and sliced. Served  
with Chinese Pancake, Green Onion, & Won Special Sauce  
Sweet & Sour Pork- Breaded Fried Pork with Green Bell Peppers,  
Onions, Carrots, Pineapple & Sweet & Sour Sauce  
Beef with Broccoli- in Brown Sauce  
Chicken with Orange Peel Sauce

## ON THE SIDE

Fried Rice- Add Shrimp  
Chow Mein with Beansprouts-Choose Chicken, Pork or BBQ  
Pork  
Dry Sautéed String Beans

## DESSERT

Thai Tea Crème Brûlée

## DRINKS

Fresh Sweetened Green Tea





# *Dinner* MENU

## APPETIZERS/STARTERS

Greek Salad Skewers  
Mediterranean Grilled Chicken Wings  
House-made Hummus & Pita Bread Cups

## MAIN COURSE

Baked White Fish with Signature Creamy Wine Sauce  
Roast Beef Served with Potatoes & Carrots

## ON THE SIDE

Garlic Mashed Potatoes  
Sauteed Spinach Topped with Fried Onions

## DESSERT

Gluten Free Classic Cheesecake Topped with Fresh Fruit

## DRINKS

Your Choice of Wine- (Unlimited for 1st hour of event)  
Fresh Lemonade  
Carbonated Water & Mini Water Bottles



# Dinner MENU

## APPETIZERS/STARTERS

Southern Stuffed Eggs Tooed with Bacon

Winter Salad- Mixed Greens, Sliced Cucumber, Cherry Tomatoes, Carrots, Red Onion & Crumbled Feta Cheese Served with House-made Italian Vinaigrette & Skillet Cornbread

## MAIN COURSE

Southern Fried Chicken- Organic Raised Chicken Seasoned & Fried Golden Brown

## ON THE SIDE

Collard Greens-Slow Cooked with your choice of smoked Ham Hock or Smoked Turkey

Five Cheese Baked Macaroni

Candied Yams

## DESSERT

Choose One: Peach Cobbler, Banana Pudding, or Peach Cobbler Pudding

## DRINKS

Hennysey Lemon Drop

Sweet Tea, Mini Water Bottles & Carbonated Water





# Dinner MENU

## APPETIZERS/STARTERS

Hummas Display with Crisp Vegetables, Grilled Flatbread & Crackers (Add Meat Tray Optional)

Fresh Fruit & Cheese

Passed Appetizers- Pineapple Shrimp Bites, Marinated Mozzarella & Tomato Skewers

## PLATED DINNER

Salad- Mix Greens with choice of House-made Dressing: (Italian Vinaigrette or Raspberry Balsamic Vinaigrette & French Rolls

Entrées- Chicken Piccata with Lemon & Capers

Italian Ravioli with Spinach, Artichokes, Capers & Sun Dried Tomatoes (Vegetarian)

On The Side-Choose Two: Roasted Baby Red Potatoes & Rosemary, Rice Pilaf, Garlic Mashed Potatoes , or Mashed Sweet Potatoes

Vegetables- Choose Two: Sautéed Spinach topped with Crispy Onions, Honey Roasted Carrots, Roasted Salt & Pepper Asparagus or Garlic Butter Broccolini

## DRINKS

Fresh Lemonade, Coffee & Tea  
Champagne Toast \_ \_ \_ \_ \_

## DESSERT

Assist with Wedding Cake



# Dinner MENU

## APPETIZERS/STARTERS

Winter Salad- Mixed Greens, Sliced Pears, Walnuts, Dried Cranberries & Crumbled Feta Cheese Served with your choice of House-made Honey Mustard Balsamic Vinaigrette, Ranch, or Italian

Buffalo Chicken Blast- Buffalo Chicken in a wrap & Fried Golden Brown

## MAIN COURSE

Choose One: Surf & Turf- Cast Iron Skillet Filet Mignon topped with Garlic Herb Butter & Scampi Style Prawns  
Paired with a Wild Caught Lobster Tail

OR

Signature Cajun Jambalaya featuring Chicken & Chicken Andouille Sausage simmered in our Signature Creole Sauce. Served with Rice & Garlic French Bread

## ON THE SIDE

Mashed Potatoes  
Roasted Asparagus

## DRINKS

Fresh Strawberry Prosecco Cocktail  
Fresh Squeeze Lemonade  
Carbonated Water & Mini Water Bottles

## DESSERT

Bananas Foster topped with  
Pie Crust Crumbles served with  
Vanilla Ice Cream



# Dinner MENU

## APPETIZERS/STARTERS

Hummus Display with Crisp Vegetables, Dips, Grilled Flatbread & Crackers

Fresh Fruit & Cheese

Appetizers- Macaroni & Cheese Bites, Marinated Mozzarella & Tomato Skewers

## DINNER

Salad- Mix Greens with choice of House-made Dressing: (Italian Vinaigrette or Raspberry Balsamic Vinaigrette & French Rolls

Entrées- Italian Ravioli with Spinach, Artichokes, Capers & Sun Dried Tomatoes  
Baked Ratatouille

On The Side- Lemon Garlic Herb Roasted Potatoes, Rice Pilaf & Roasted Salt & Pepper Asparagus

## DRINKS

Fresh Strawberry Lemonade

Sparkling Water

Coffee Served with Cream & Sugar



# *Dinner* MENU

## APPETIZERS/STARTERS

Stuffed Eggs (Devil Eggs)

Fresh Fruit & Cheese Platter

Mix Greens with choice of House-made Dressing: (Honey Mustard Vinaigrette or Raspberry Balsamic Vinaigrette & Cornbread

## MAIN COURSE

Grilled Pork Ribs topped with our Signature House-made BBQ Sauce

Grilled Chicken Pieces Choice of: Legs & Thighs or Breast & Wings topped with our Signature House-made Teriyaki or BBQ Sauce

Grilled Beef Sausage Link (Spicy)

## ON THE SIDE

Cajun Potato Salad

Choose One: Five Cheese Baked Macaroni or BBQ Baked Beans

Southern Green Beans & Sweet Corn on the Cobb

## DESSERT

Banana Pudding Shooters

## DRINKS

Fresh Squeezed Strawberry Lemonade





# Dinner MENU

## APPETIZERS/STARTERS

Hummus Display- Crisp Vegetables, Vegan Pita Chips, Olives, Vegan Cheese Bites and an Assortment of Nuts & Seeds

Fresh Fruit Display- Fresh Seasonal Fruit

Passed Hors D'oeuvres- Vegan Caviar paired with Cashew Sour Cream served on a Crisped Purple Potato

Mini Sweet Potato Cake Patties topped with Kale & Cabbage Slaw and a drizzle of Lemon Tahini Dressing

Arugula Salad- Sliced Grapes, Avocado, Purple Onions, Walnuts, Vegan Feta Cheese & House-made Honey Mustard Vinaigrette served with a French Dinner Roll

## PLATED DINNER

Portabello Steak with Avocado Chimichurri paired with Miso Glazed Eggplant Scallops, Garlic Mashed Potatoes, Roasted Asparagus & Honey Glazed Carrots

## DESSERT

Coconut Cream Brûlée

## DRINKS

Iced Tea

Lime & Mint Infused Water (Alkaline)



# Dinner MENU

## APPETIZERS/STARTERS

Fresh Fruit Display- Fresh Seasonal Fruit

Stationary Hors D'oeuvres- Vegan Caviar paired with Cashew Sour Cream served on a Crisped Purple Potato

Mini Sweet Potato Cake Patties topped with Kale & Cabbage Slaw and a drizzle of Lemon Tahini Dressing

Arugula Salad- Sliced Grapes, Avocado, Purple Onions, Walnuts, Vegan Feta Cheese & House-made Honey Mustard Vinaigrette served with a French Dinner Roll

## BUFFET DINNER

Garlic Butter & Herb Pasta- Fettuccine, Fresh Herbs, Spices & Chickpeas with a vegan Parmesan Cream Sauce paired with Sautéed Spinach topped with Crispy Fried Onions & Roasted Asparagus

## DESSERT

Coconut Cream Brûlée

## DRINKS

Iced Tea

Lime & Mint Infused Water (Alkaline)





# *Dinner* MENU

## APPETIZERS/STARTERS

Asian Chopped Salad Served with House made Sesame  
Ginger Vinaigrette  
Veggie or Chicken Egg Rolls

## MAIN COURSE

Honey Walnut Shrimp, Fried Rice, Beef Chow Mein

## ON THE SIDE

Sautéed Spinach with Crispy Fried Onions

## DESSERT

Butter Cake

## DRINKS

Sweet Mint Green Tea



# *Dinner* MENU

## APPETIZERS/STARTERS

Italian Chopped Salad- Mixed Greens, Sliced Bell Peppers, Carrots, Cherry Tomatoes, Pepperoncinis, Olives & Parmesan Cheese Served with Housemade Italian Vinaigrette  
Tomato Basil Bruschetta- Fresh Tomato, Basil & Garlic Served on a Toasted Crustini with Housemade Balsamic Glaze & Garlic Breadsticks

Arancini Di Riso- Risotto Rice Balls w/Mozzarella Served with Housemade Marinara Dipping Sauce

## MAIN COURSE

Slow Red Wine Braised Short Rib Pasta topped with fresh Parmesan Cheese

## DESSERT

Mini Tres Leches Cake Bites

## DRINKS

White Sangria Punch  
Blackberry Mint Infused Water  
Cabernet Sauvignon



*Dinner*

# M E N U

## A P P E T I Z E R S / S T A R T E R S

Fruit & Cheese Display-Hummus, Housemade Ranch, Cherry Tomatoes, Crudit , an Assortment of Crackers & Pita Chips, Nuts & Dried fruits, An Assortment of Fresh Fruit w/ Agave Drizzle & Sweet Chutney's on the side

Fresh Garden Salad with choice of House-made Italian, Caesar, or Balsamic Vinaigrette

Bread & Butter

## M A I N C O U R S E

Baked Chicken w/ Gravy

Roast Beef w/ Gravy

## O N T H E S I D E

Mashed Potatoes

Rice Pilaf

String Beans

Sweet Carrots

## D R I N K S

Ice Tea

Infused Water

## D E S S E R T

An Assortment of baked Cookies & Cakes



*Dinner*

# M E N U

## A P P E T I Z E R S / S T A R T E R S

Fruit Salad- Pineapple, Blueberries, Strawberries, & Watermelon topped with a Honey Citrus Drizzle & Fresh Mint  
Mix Green Salad with choice of House-made Italian, Caesar, Ranch, or Honey Mustard Vinaigrette

## M A I N C O U R S E

Grilled Chicken (Mixed) w/ House-made BBQ Sauce on the side (50 pcs)

BBQ Chicken Sliders (White Meat) Marinated w/ Scallions & Bell Peppers Served with Sweet Slider Buns

## O N T H E S I D E

Five Cheese Baked Macaroni

Choose One: Southern Green Beans w/ Potatoes & Bacon OR Sautéed Spinach topped w/ Lemon Zest

Pasta Salad- Cherry Tomatoes, Carrots, Cucumber, Red Onion, Rainbow Bell Pepper, Broccoli Florets & Cheddar Squares Mixed w/ choice of House-made Italian Vinaigrette

## D R I N K S

Fresh Squeezed  
Strawberry Lemonade  
Mini Water Bottles

## D E S S E R T

Classic Banana Pudding





# Halloween MENU

## APPETIZER/STARTER

**"Orange Jack-O-Lantern" Fruit Bowls-** Whole oranges shaped like jack-o-lanterns filled with strawberries, grapes, blueberries and pineapple

**"Skeleton" Charcuterie Board-** An assortment of cheese, crackers, cured meats & a variety of sweet and savory bites

**"Rotten" Deviled Eggs-** Dyed hard boiled eggs filled with the creamy yolk topped with bacon bits

**"Bat" Wings-** Grilled Wings glazed with housemade teriyaki sauce

**Bacon & Jalapeño "Mummies"-** Jalapeño stuffed with cream cheese, cheddar & smoked pieces of bacon wrapped in strips of flaky buttery crescent rolls

**"Toxic Waste" Mac & Cheese cups-** Classic five cheese baked macaroni (dyed green) served in mini witch bowls

## DESSERT

**"Poison" Candied Apples-** Dipped apples in a sweet syrup (dyed black) topped with Halloween sprinkles

**"Raw Meat Rice Krispy Treats-** Rice Krispy treats (raw meat look) served on a mini meat tray

## DRINKS

**"Black Lemonade"-** made with Activated Charcoal



# Christmas MENU

## APPETIZERS

Charcuterie Mini Skewers- A layer of pepperoni, Salami, Cheese, Pickle & Olives on a stick

Winter Salad- Mixed Greens, Sliced Pears, Walnuts, Dried Cranberries & Crumbled Goat Cheese Served with House-made Honey Mustard Balsamic Vinaigrette

## MAIN COURSE

Garlic Herb Prime Rib slow cooked to perfection

Pot Roast served with Carrots & Potatoes

## SIDE DISHES

Choose: Southern Collard Greens with Ham Hock or Smoked Turkey, or Fresh Green Beans with Scallions and Bacon

Traditional Baked Macaroni & Cheese

Candied Yams

Cornbread Dressing & Potato Salad

## DESSERT

Choose One: Peach Cobbler, Banana Pudding, Peach Cobbler Pudding or Caramel Cake





# NYE Dinner MENU

## APPETIZERS/STARTERS

Seafood Gumbo- Packed with Chicken, Beef & Pork Sausage, Prawns, Chicken wings, "The Holy Trinity" (Onions, Celery & Bell Peppers), Crablegs, & Tomatoes Slow Cooked in a Creole RouX  
Charcuterie Mini Skewers- A layer of pepperoni, Salami, Cheese, Pickle and Olives on a Stick.

## MAIN COURSE

Southern Fried Chicken- Organic Raised Chicken Pieces  
Marinated in a House-made seasoning & Fried Golden Brown  
Slow Cooked Garlic Herb Pork Tenderloin

## ON THE SIDE

Collard Greens- Slow Cooked with Smoked Ham Hock & Spices  
Five Cheese Baked Macaroni  
Black-Eyed Peas-Served with White Rice  
Candied Yams-Topped with Orange Zest and Marshmallow  
Skillet Cornbread-Topped with Whipped Butter

## DESSERT

Mini Pineapple Upside-Down Cakes  
Peach Cobbler A La Mode

## DRINKS

Fresh Lemonade- Topped with Strawberries  
Your Choice of Wine Carbonated Water & Mini Water Bottles



*Add On's*

# M E N U

## C O F F E E   B A R

Regular & Decaf Premium Roasted Coffee served w/  
Half & Half, French Vanilla, & Hazelnut Creams,  
Granulated Sugar, Raw Sugar, Honey, & Maple Syrup  
Toppings- Cinnamon, Nutmeg, Pumpkin Spice, Cocoa  
Powder, Whipped Cream, Caramel Sauce & Chocolate  
Sauce

Coffee Snacks- Cookies, Mini Donuts, Chocolate  
Truffles & Candied Nuts  
(4.50 per person)

## W E D D I N G   C A K E

6-8" Serves 40- \$550.00

8-10" Serves 60- \$700.00

10-12" Serves 90- \$1000.00

Exclusive Flavors and Designs are an additional cost

## D E S S E R T   B A R

Bronze Package- \$700.00 Choose 7 Dessert Goodies

Silver Package- \$1,200.00 Choose 15 Dessert Goodies