

Catering Menu



Appetizers

25 piece minimum for apps.

- Cheese and Cracker Display**
Assorted sliced and block cheese with grapes and assorted crackers.
- Vegetable Crudites**
Assorted fresh veggies with our house ranch dressing.
- Stuffed Mushrooms**
Veggie and Sausage options.
- Spanakopita**
Greek feta and spinach triangles.
- Bruschetta**
Marinated diced tomatoes, roasted garlic, onions and basil, fresh mozzarella on toasted baguettes.
- Chicken Satay**
Marinated chicken skewers with Thai peanut sauce.
- Mini Crab Cakes**
Served with lemon aioli.
- Beef Crostini**
Thin sliced filet, caramelized onions and bleu cheese crumbles on toasted baguette slices.

Hot Sides

- Roasted red bliss potatoes w/ garlic and herbs**
- Garlic mashed potatoes**
- Rice Pilaf**
- Penne pasta w/ sauteed garlic, tomatoes & scallions**
- Fresh vegetables**
- Assorted dinner rolls & butter**

Custom Catering Menus

Not seeing what you were craving?
This is just a sample of what we can do!
Give us call to talk about custom catering menus!

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness.

Lunch Offerings

- Salad Selections**
Large bowls feed approx. 20 People. Homemade Dressings available: Balsamic Vinaigrette, Ranch, Honey Mustard, Blue Cheese, Caesar Vinaigrette.
- Mixed Green Salad**
Spring mix, grape tomatoes, shredded carrots, sliced red onions
- Caesar Salad**
Chopped romaine, shaved parmesan, homemade croutons
- Macaroni Salad**
Traditional Style

- Lakeside Penne Pasta**
Mixed veggies and our bacon ranch dressing.
- Tri-Color Tortellini Salad**
Fresh diced tomatoes, and basil pesto
- Potato Salad**
Greek style with onion, parsley, mayo, oil & vinegar

- Deli Platters**
Roast beef, turkey, ham, salami, pepperoni, prosciutto, capicola, American cheese, swiss, provolone, cheddar, smoked gouda.

- Meat and Cheese Platter**
Build your own sandwiches with assorted meats and cheeses. Presented with lettuce, tomato, onion & sliced pickles. Condiments: mayo, mustard and relish. Assorted breads and wraps.

- Prepared Sandwiches or Wraps**
Select your own or choose from our Signature Creations.

Assorted drinks, bottled water & assorted chips available.

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Entrees

Full Pans Feed Approx. 20 People

- Roasted Eggplant Parmesan**
A house Favorite!
- Lasagna**
Cheese
Meat
- Chicken Marsala**
Seared cutlets with a mushroom marsala sauce.
- Chef Jeff's Lemon Chicken**
Egg battered cutlets in a lemon sauce, topped with diced tomatoes, and scallions

- Chicken Saltimbocca**
Seared cutlets topped w/ prosciutto, tomato, sage and provolone cheese.
- Marinated Steak Tips**
House marinated and grilled with our demi glaze.
- Vegetable Strudel**
Marinated roasted veggies, goat cheese and spinach, wrapped in phyllo dough and served over charred tomato sauce with a balsamic glaze.

Dessert

- Assorted Cookies**
Per Dozen
- Homemade Whoopie Pies**
Per Dozen
- Mini Cheesecakes**
Per Dozen
- Carrot Cake**
(1/2 Sheet Pan, 3 Layer)



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