



HOUSE MENU

Dinner is served with bread and whipped butter

Hors d' Oeuvres

*Individual or Displayed Charcuterie including a variety of cheeses, select meats, seasonal berries, pickles, olives, crackers
Sweet and savory meatballs*

Beef Entrees

*ROAST BEEF - Roast beef rubbed with crushed peppercorn and sea salt. Served with horseradish & au jus
MUSHROOM GRAVY - Add this savory gravy with mushrooms to enhance any beef entrée for \$50 for up to 100 guests
AU POIVRE SAUCE- Add this brandy peppercorn gravy to enhance any beef entree for \$50 for up to 100 guests
MEATBALLS IN MARINARA - Beef meatballs in a zesty Italian sauce
BEEF TRI TIP - Seasoned with fine spices and gourmet cinnamon glaze, OR Marinated with garlic and herbs and served with a bright and tangy Argentinian chimichurri sauce OR Santa Maria style served with tangy BBQ sauce (* Carving Station, plus \$12.00 pp)
NY STRIP - Seasoned to perfection and served grilled with a red wine reduction (\$13.00 pp)
PRIME RIB - Seasoned with rosemary and served with horseradish & au jus (*Carving Station, plus 13.00 pp)
FILET MIGNON - Grilled and served with red wine mushroom gravy (\$13.00 pp)
BACON WRAPPED FILET MIGNON - Grilled to perfection (\$16.00 pp)
RED WINE BRAISED BEEF - with lemon zest Chuck (\$8.00 pp) OR Short Rib (\$14 pp)*

Poultry Entrees

*HERB CHICKEN - Served with a light herb marinade
TEQUILA LIME CHICKEN - Citrus glaze with Mexican flair spices and fresh cilantro
CHICKEN MARSALA - With button mushrooms and finished in a marsala wine sauce
CHICKEN BRUSCHETTA - Parmesan crusted chicken breast topped with bruschetta and a balsamic vinegar reduction
CHICKEN TERIYAKI - Glazed with teriyaki and black & white sesame seeds
CHICKEN AL LIMONE - Pan roasted chicken breast with lemon creme sauce and fresh basil
CHICKEN ANGELO - With roasted red peppers, mushrooms, artichokes & a lemon butter sauce
CHICKEN PICATTA - Served with a light lemon creme sauce and capers
CHICKEN PARMIGIANA - Lightly crusted with Italian breadcrumbs & baked with marinara & mozzarella (\$7.00 pp)
CHICKEN CORDON BLEU - Breaded cutlets filled with ham & Swiss and served with hollandaise sauce (\$8.00 pp)
ROASTED TURKEY - Tender breast of turkey served with a savory gravy (*Carving Station)*

Pork Entrees

*PORK LOIN CHOPS - Boneless chops seared in olive oil, rosemary and garlic with a balsamic reduction
CHIMICHURRI PORK LOIN - Boneless chops Marinated with garlic and herbs and served with a bright and tangy Argentinian chimichurri sauce
HAM - Spiraled, pre cut, Virginia baked ham served with a honey glaze
ITALIAN SAUSAGE - with peppers and onions*

Seafood Entrees

*SWAI - Oven roasted white fish with your choice of sauce: mango salsa fresca, pesto creme sauce, garlic leek butter sauce, tomato basil garlic with balsamic reduction, or a light lemon dill butter sauce
SALMON - Pan roasted salmon with your choice of sauce: pesto creme sauce, garlic leek butter sauce, or tomato basil garlic bruschetta (\$9.00 pp)
SHRIMP SCAMPI - Sautéed with herbs, garlic and lemon butter (\$12.00 pp Make it a live chef station! Add \$150)
BAY SCALLOPS - Pan sautéed in pesto lemon creme sauce (\$12.00 pp)
JUMBO PRAWNS - Served in a lemon caper butter sauce (**Plated Only \$13.00 pp)
LOBSTER - 4 or 6 oz. Succulent lobster served traditionally (**Plated Only; market price)*

Accompaniments

RED POTATOES - Roasted with caramelized onions and sprinkled with herbs
MASHED POTATOES - Perfected with roasted garlic and savory gravy on the side
PENNE PASTA - Your choice of Marinara, Alfredo or Four Cheese Rose' sauce. Add roasted veggies (\$1 pp)
RICE - Your choice of steamed white, rice pilaf, or mixed with seasoned wild rice
ROASTED ASPARAGUS – served with hollandaise
SAUTÉED MUSHROOMS - Assortment of seasonal mushrooms sautéed in butter and garlic, finished in red wine
PRIMAVERA VEGETABLES - A combination of seasonal, steamed & roasted vegetables
GREEN BEANS - Sautéed with bacon, caramelized onions & diced Roma tomatoes
HONEY GLAZED CARROTS - Honey glazed baby carrots with fresh thyme
ROASTED BEETS - with goat cheese and pistachios
AU GRATIN POTATOES - Sliced with onions, parmesan cheese & béchamel creme sauce (\$5.00 pp)
MASHED POTATO BAR - Buffet Style including gravy, sautéed mushrooms, roasted red peppers, chives, cheese, broccoli, corn, bleu cheese and bacon. (\$5.00 pp) Make it a live station with hand served potatoes in individual martini glasses (\$7.00 pp)
PASTA BAR - Penne pasta, alfredo & marinara sauces, parmesan, crushed red pepper, pesto, peas, roasted red peppers, capers, sun-dried tomatoes (\$5.00 pp) Live station with hand served potatoes in individual martini glasses (\$6.00 pp)
ADD grilled chicken \$4 pp, ADD meatballs \$5 pp, ADD mini shrimp \$5 pp, ADD grilled vegetables \$4 pp
ADD crab chunks \$12 pp, ADD lobster chunks \$14 pp

Salads

CLASSIC SALAD – Garden Greens with cucumber, plum cherry tomatoes, red onions, and croutons. Caesar, Ranch, Balsamic Vinaigrette, Oil and Vinegar served on side.
SPINACH SALAD - Spinach, feta, mandarin oranges & dried cranberries in raspberry vinaigrette
PASTA SALAD - Tri colored pasta with spinach, tomatoes, cucumbers, red onions, Italian dressing, and cheeses
GREEK QUINOA SALAD – Quinoa tossed with kalamata olives, grape tomatoes, spiced chickpeas, feta, and arugula
WALDORF SALAD - Apples, walnuts, celery and traditional dressing on a bed of lettuce

Add any additional entree for \$7 per person (additional upgrade pricing will apply)

Add any additional accompaniment to the buffet for \$4 per person (additional upgrade pricing will apply)

Add any additional salad to the buffet for \$4 per person

**Carving Station is a \$100 set up fee*

***Plated dinner is hand served on individual plates to guests. One plated dinner per guest. Plated dinner service is \$15 per guest and includes 2 entrees and 2 accompaniments. Salads are served first with bread & butter service followed by dinner.*

DIAMOND PACKAGES

Choose 2 of the following additional appetizers (included in Diamond package only)

SHRIMP COCKTAIL - An arrangement of tail-on shrimp with cocktail sauce & lemon wedges
VEGETABLE CRUDITE - Fresh seasonal vegetable display with choice of ranch dip or hummus
FRUIT DISPLAY - Fresh seasonal fruits with a refreshing citrus whip
DOLMAS (DOLMADES) - Grape leaves stuffed with seasoned rice and served with cucumber Greek yogurt
POTSTICKERS – pork & vegetable-filled wontons lightly pan-fried in ginger sauce with black & white sesame seeds
EGG ROLLS - Pork & vegetable, served with an Asian dipping sauce
SPANAKOPITA - Spinach & feta cheese in phyllo dough pockets
FRANKS IN A BLANKET - Cocktail sausages wrapped in pastry dough & baked
MOZZARELLA STICKS - A crowd favorite, breaded & served with marinara

**Menu items and pricing are subject to change at any time.*



TACO BAR MENU

Dinner is served with both flour and corn tortillas

Appetizers

Tortilla chips with freshly made guacamole, red and green salsas
Mini shrimp ceviche
Chicken and Beef Taquitos
Spicy or Cheesy bean dip

Taco Fillings - Choose 2

SHREDDED CHICKEN
PASTOR PORK
POLLO ASADA
CARNE ASADA (add \$6.00 pp)
GROUND BEEF
SEARED SEASONED TOFU
BARBACOA - seasoned shredded beef
CARNITAS - roasted shredded pork

Sides - Choose 2

RICE - Spanish or cilantro lime
BEANS - refried beans with cheese or black
ELOTES - Mexican street corn

Toppings Bar

Shredded lettuce, Queso Fresco, shredded cheese, tomatoes, onion, cilantro, jalapeños, sliced black olives, red and green salsas, sour cream, Mexican-style crema, and an assortment of hot sauces.

~Add \$5.00 per plate for individual specialty guest plates with dietary restrictions

~Add \$10.00 per plate for outside vendor meals

~Add an additional fillings for \$7.00 per person (additional upgrade pricing will apply)

~Add an additional side for \$3.00 per person

~Dinner is a formally served buffet service.

~Plated dinner service is \$15.00 per person. One plated dinner per guest, hand served on individual plates.

Plates include 2 entrees and 2 accompaniments. Salads are served first followed by dinner.

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ITALIAN MENU

Dinner is served with your choice of breadsticks or garlic bread

Appetizers - Choose 2

*Gourmet Charcuterie board
Meatballs in Marinara
Caprese Skewers
Artisan Breads w/oil and vinegar
Balsamic Tomato and Basil Bruschetta
Mozzarella and Marinara Crostini
Fried Ravioli
Mozzarella Sticks
Stuffed Mushrooms*

Salad - Choose 1

*ITALIAN STYLE SALAD - crisp romaine lettuce, cherry tomatoes, red onions, pepperoncinis, black olives, croutons, and parmesan cheese tossed in an Italian vinaigrette
CAESAR SALAD - crisp romaine lettuce, garlic croutons, and parmesan cheese
CLASSIC SALAD BAR - iceberg and romaine lettuce with a selection of toppings and dressings*

Entrees - Choose 2

*PASTA WITH MEAT SAUCE - marinara with meatballs, ground beef, and pork served with your choice of penne, rigatoni, or linguini noodles
ITALIAN SAUSAGE WITH PEPPERS AND ONIONS
LASAGNE WITH ITALIAN SAUSAGE AND GROUND BEEF
ALFREDO WITH GRILLED OR BLACKENED CHICKEN ALFREDO
SHRIMP LINGUINI with a garlic lemon butter sauce (add \$6 PP)
HOMEMADE MEATBALLS IN MARINARA
EGGPLANT PARMESAN
RED WINE BRAISED BEEF (add \$8.00 pp) or SHORT RIBS (add \$14.00 pp)
OSSO BUCO LEG OF LAMB (add \$11.00 pp)
VEGETARIAN LASAGNA*

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MEDITERRANEAN MENU

Dinner is served with Raina sauce, tzatziki, and mint cilantro chutney

Appetizers - Choose 2

Dolmas with Taziki
Feta cheese and olives drizzled in olive oil
Hummus and pita bread
Grilled vegetable assortment
Baba Ganoush

Salad - Choose 1

GREEK SALAD - tomatoes, cucumbers, onion, feta cheese, and olives dressed in salt, Greek oregano, and olive oil
ISRAELI SALAD - Finely diced tomatoes, onion, and cucumber with parsley; oil and vinegar
TABBOULEH - finely chopped parsley; tomatoes, mint, onion, and bulgur wheat seasoned with olive oil, lemon juice, salt and pepper

Entrees - Choose 2

GYRO MEAT
MARINATED GRILLED CHICKEN THIGHS
BEEF KOFTA
CHICKEN KABOB
STEAK KABOB (add \$9.00 pp)
SHRIMP KABOB (add \$9.00 pp)
LAMB KABOB (add \$12.00 pp)
SLOW COOKED ROASTED LAMB (add \$14.00 pp)
FALAFEL - deep fried fritter made from ground chickpeas

Add BAKLAVA for \$175 per 50 people

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HAWAIIAN MENU

Appetizers - Choose 2

Coconut Shrimp, Spam Musubi (\$5.00 pp), Sweet & Savory Meatballs, Pork and Vegetable Egg Rolls, Chips and Mango Salsa, Salted Edamame

Bread

Your choice of white rolls or Hawaiian sweet bread with whipped butter

Entrees - Choose 2

CHICKEN KATSU

KALUA PULLED PORK

TERIYAKI CHICKEN

TERIYAKI STEAK (\$12.00 pp)

HAWAIIAN SHORT RIBS (\$14.00 pp)

POKE TUNA (\$9.00 pp)

GRILLED SALMON (\$9.00 pp)

Sides - Choose 2

WHITE RICE

BROWN RICE

HAWAIIAN GREEN SALAD

HAWAIIAN MACARONI SALAD

SWEET CORN

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CHINESE MENU

Appetizers

*Potstickers and Spring Rolls with sweet & sour sauce
Add fried shrimp for \$3.00 pp*

Salad

Garden salad with ginger dressing

Sides - Choose 2

*WHITE RICE
FRIED RICE
CHOW MEIN
STIR FRY VEGGIES*

Entrees - Choose 2

*ORANGE CHICKEN
GRILLED TERIYAKI CHICKEN
YELLOW CHICKEN CURRY
SWEET & SOUR CHICKEN
SWEET & SOUR SHRIMP (add \$6.00 per person)
BEEF AND BROCCOLI
ASIAN FLANK STEAK (add \$9.00 per person)
FRIED TOFU WITH VEGGIES*

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INDIAN MENU

Appetizers

A fine selection of assorted grilled veggies and marinated olives

Salad

Dinner includes chopped salad marinated in lemon juice and pepper with red bell peppers and cucumbers

Dinner is served with Raita, Basmati Rice, and Naan (regular or garlic)

Entrees - Choose 2

CHICKEN TIKKA MASALA

GRILLED TANDOORI CHICKEN THIGHS

SAAG PANEER

DE-SKEWERED SPICED GROUND LAMB

BUTTER CHICKEN

CHICKEN CURRY

DAL MAKHANI - Indian lentils

BHINDI MASALA - okra with onions, tomatoes, and spices

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