

Divine Catering Plans

-Select 2 Entrees, 1 Vegetable and
1 Side \$35.00 per person

-Select 2 Entrees, 1 Vegetable, 2
Sides: \$45.00 per person

- Select 3 Entrees, 2 Vegetables, 2
Sides: \$55.00 per person

Entrees

Chicken Riggies:

Rigatoni noodles served in a spicy
house made red sauce.

Beef Tips with Homemade Gravy:

Tender beef sirloin served in a beef gravy
with sauteed mushrooms

Slow Roasted Pork Loin:

Pork loin slow roasted and
seasoned with a
house-made blend of herbs and spices

Glazed Ham:

Glazed ham dressed

Alfredo Chicken or Broccoli

A rich smooth and creamy white sauce with
perfectly cooked pasta

Pulled Pork or Pulled Chicken

Hand rubbed and slow cooked pork or chicken
with a savory homemade Barbeque sauce

Chicken Marsala

A lightly seasoned floured
chicken breast sautéed with
mushrooms in marsala wine sauce.

Jerked Pork Steak

A Steak marinated cooked tenderly
with a savory and sweet rub

Ham and scalloped Potato

A creamy blend of potatoes and ham

Stuffed Shells

A seasoned mix of ricotta and cheese
in a jumbo shell topped with marinara
and mozzarella.

Ziti

(With or Without Meat)

Penne pasta with a cheesy red sauce

Traditional Lasagna

5 cheese lasagna with layers of
homemade sauce, sausage
and beef, or without meat

Sides: (pick with plans above)

Buttered Mashed Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Homemade Mac n' Cheese
Buffalo Mac n' Cheese
Baked Cheesy Potatoes
Baked Beans

Hors D'oeuvres

\$60 per half pan/50pp

Meatballs
Artichoke Dip
Bruschetta Bread
Stuffed Mushrooms
Spinach Dip
Fresh Vegetables and Dip
Cheese, Crackers and Pepperoni
Shrimp Cocktail

SOUPS

\$50 Per Gallon

Clam Chowder
Corn Chowder
Vegetable Beef
Creamy Potato
Ham and Cabbage
Chicken Noodle

Vegetables: (pick with plans above)

Glazed Carrots
Fresh Green Beans with Bacon and Onions
Seasonal Mixed Medley
Roasted Corn
Steamed Broccoli

Charcuterie Boards

\$9.00 Per Person

A variety of meats, cheese, fruits, vegetables, crackers, dips, and spreads in a beautiful display that will draw your crowd in for a delightful array of treats.

Butter Boards

\$3.50 Per Person

A range of sweet, savory, and unique homemade flavored whipped butters and a variety of crackers breads and pretzels.

Fresh Fruit Cups

\$3.50 Per Person

A variety of fresh fruit served in individual cups.

Included in Each Plan:

Rolls with Butter
House Salad with Ranch and Italian Dressing

Create-Your-Own Bars

(Pricing listed below is only WITH the purchase of a wedding plan above. To use a Create-Your-Own Bar as your wedding entree please contact Chef Loomis for a consultation)

Mac & Cheese Bar

\$10/person

Toppings:

Bacon, Ham, Buffalo Chicken, Tomatoes, Spinach, Jalapenos, Roasted Red Peppers, Parmesan and Pepper Jack Shredded Cheese, Breadcrumbs

Baked Potato Bar

\$10/person

Toppings:

Butter and Sour Cream

Bacon and Ham

Chives, Broccoli, Roasted Corn, Parmesan and Pepper Jack Shredded Cheese, Gravy, Cheese Sauce

***Tax and 20% Gratuity Additional on all services, \$100 retainer due at booking to hold the event date and is nonrefundable.**

Carving Station with Chef

Loomis

\$150

Prime Rib or Turkey \$5.00/person added to each Plan

Pasta Bar

\$10/person

Pasta:

Penne, Spaghetti & Rigatoni

Sauce:

Alfredo, Red Sauce, Garlic Butter, and Garlic Parmesan Sauce

Toppings:

Parmesan Cheese

Tomatoes, Broccoli, Mushrooms, Spinach, Peppers, Onions and Roasted Red Peppers

Add Stuffed Shells: \$3.50/person

Add One Protein: \$3.50/person

Grilled Chicken

Sausage

Meatballs

***50% of balance due one week prior to the event and remaining balance due upon delivery.**