

fare.

Buffet Menu

All packages include rolls, a stationary charcuterie board,
& your choice of either mixed greens salad or caesar salad.

priced per person

GRAZE | \$ 42

Chicken. *Pesto Glaze*
Pork Loin. *Garlic & Herb Marinade*
Vodka Pasta
Seasonal Vegetables
Roasted Potatoes with Rosemary

DINE | \$ 45

Oven Roasted Chicken Breast | Lemon Butter Sauce
Salmon | Lemon Butter Sauce
Tomato Bolognese
Seasonal Vegetables
Mashed Potatoes



FEAST | \$ 49

Prime Rib | Carved
Turkey | Carved
Rigatoni with Vodka Sauce, Parmesan and
Crushed Red Pepper
Seasonal Vegetables
Mashed Potatoes

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Plated Menu

CHOICE OF 3 ENTREES AND 2 SIDES

Includes rolls, a stationary charcuterie display, and your choice of either mixed greens salad or caesar salad.

priced per person | \$ 5 5

ENTREES

Steak | Garlic & Herb Marinade

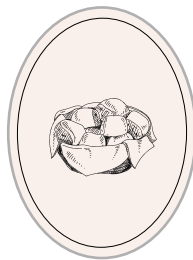
Salmon | Lemon Butter Sauce

Chicken French | French Sauce

Tomato Bolognese | Bacon, Capicola, Italian Sausage, Peppers &
Onion, Italian Cheese Blend

Vegetable Wellington | Seasonal Vegetables &
Cheese Wrapped in Puff Pastry, Pesto Sauce

Braised Cauliflower | Mushrooms, Seasonal Vegetables, Tarragon Sauce



SIDES

Mashed Potatoes

Seasonal Vegetables

Roasted Potatoes with Rosemary

Roasted Asparagus with Garlic

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Stations Menu

Minimum of 2 Stations

priced per person



BAR-B-QUE STATION | \$ 2 6

Pulled Pork or Slow Roasted Chicken

Baked Beans

Coleslaw

Corn

Salt Potatoes

Macaroni & Cheese

Cornbread

TACO STATION | \$ 1 9

Chicken or Pulled Pork

Guacamole

Sour Cream

Lettuce

Pico De Gallo

Beans

Rice

Salsas

Flour and Corn Tortillas

GYROS STATION | \$ 2 0

Sliced Lamb and Chicken

Peppers

Onions

Cucumbers

Tomato

Feta Cheese

Tzatziki Sauce

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Hand Passed Appetizers

priced per person | \$ 4 - \$ 8

SERVED CHILLED

- Beef Tenderloin Crostini with Horseradish Aioli	\$ 4	- Shrimp Cocktail Shooter	\$ 8
- Bruschetta	\$ 4	- East Coast Oysters	\$ 8
- Prosciutto Wrapped Asparagus with Aged Balsamic	\$ 4	- Spicy Tuna Tartare	\$ 8
- Deviled Eggs with Smoked Paprika	\$ 4	- Smoked Salmon with Pickled Cucumber & Kimchi Creme Fraiche	\$ 8

SERVED HOT

- Meatballs with Marinara, Parmesan, and Basil	\$ 5	- Mini Quiche	\$ 5
- Roasted Chicken Brochette with Grilled Lemon Aioli	\$ 5	- Arancini with Marinara, Parmesan, and Basil	\$ 5
- Sliders: Beef, Crab Cake (\$6), Turkey or Veggie	\$ 5	- Lamb Skewers with Minted Mustard Sauce	\$ 5
- Grilled Cheese Sandwiches with Tomato Soup	\$ 5	- Mini Quesadillas	\$ 5
- Mini Open-Faced Tacos: Pork Belly, Fish (\$6), Steak, Chicken, or Veggie	\$ 5	- Chicken & Waffles	\$ 5
		- Gulf Shrimp Skewer with Romesco Sauce	\$ 6
		- Crab Cakes with Remoulade Sauce	\$ 6

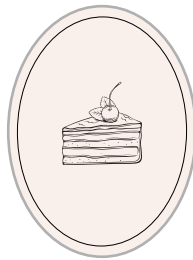
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Late Night & Dessert Menu

priced per person

LATE NIGHT | \$ 6

Giant Pretzels
Mini Garbage Plates
Fondue Station
Fry Bar
Taco Bar
Beer & Sliders (\$9)
Champagne & Popcorn (\$8)



DESSERT | \$ 3

S'mores Bar
Seasonal Creme Brulee
Chocolate Truffles
Mini Cannolis
Mini Cheesecakes

fare.

Stationary Appetizers

priced per person | \$ 4 - \$ 8

STATIONARY APPETIZERS

Bruschetta Bar

Crostini with Heirloom Tomatoes, Olive Tapenade, and Artichoke
Pesto Spread | \$5

Crudites

Selection of Crisp Seasonal Vegetables with Bleu Cheese Dress-
ing and Hummus | \$5

Fresh Fruit Display

Assortment of Fresh Seasonal Fruit | \$5

Charcuterie Board

Variety of Cheeses, Cured Meats, Roasted and Marinated | \$8

Vegetables, Olives, Peppers, and Hummus

Served with Assorted Crackers and Bread

Shrimp Cocktail Display

Chilled Jumbo Shrimp on Ice with Cocktail Sauce and Lemon
Wedges | \$9

Raw Bar | Market Price

Variety of Premium Seafood: Alaskan King Crab, Shrimp, Raw
Clams and Oysters served on Ice. Accompanied by Assorted
Sauces and Garnishes.