

# **CATERING SERVICES**

## **Customized Buffet Options**

Events are 4 Hours Beginning with 1 Hour of Appetizers and Include:

2 or 3 Entrée Options

Dinner Rolls, And Your Choice of Salad, Pasta, Starch and Vegetables

2 Entrée Buffet \$32 per person

3 Entrée Buffet \$35 per person

+ 8.125 tax and 18% Gratuity

### **Appetizers (Choose Four):**

Fresh Fruit & Cheese with Crackers

Fried Raviolis with House-Made Marinara

Sweet Italian Sausage Stuffed Mushrooms

Buffalo or BBQ Wings

Vegetable Crudité with Buttermilk Ranch

Fresh Mozz and Tomato Bruschetta with Garlic Crostini Toast Points

Antipasto Platter

House-Made Franks in a Blanket

Chicken Quesadillas with House-Made Salsa

Chef Assorted Petite Sandwiches

Tortellini Mediterranean Salad with Olive Oil & Feta

Chicken Fingers with Dipping Sauce

### **Premium App Substitutions for An additional \$5 per person**

(Choose 4 from premium or standard options)

Charcuterie Board

Prosciutto Wrapped Melon

Shrimp Cocktail with Lemon Wedges

Scallops Skewers Wrapped with Bacon

Mini Crab Cakes with Red Pepper Aioli

Chicken Cordon Bleu Balls with Spicy Mustard

Smoked Salmon with Cucumber Salad Swedish Meatballs

Coconut Shrimp with Sweet and Sour Sauce

Grilled Chicken & Pineapple Skewers Antipasto Skewers

Crab Stuffed Mushrooms

**Salad (Choose One):**

**Romaine Caesar**

**With House Croutons Shredded Asiago & Roasted Red Peppers**

**Garden Salad**

**With European Cucumbers, Cherry Tomatoes and Red Onions**

**BLT Salad**

**With Iceberg Lettuce Sliced Beef Steak Tomatoes and Crumbled Bacon**

**Vegetables (Choose One):**

**Green Beans with Almondine Garlic Butter**

**Mixed Seasonal Vegetables**

**Broccoli Florets**

**Pasta Options (Choose One):**

**(Gluten Free Available for Additional \$2 Per Person)**

**Penne Ala Vodka with Shaved Asiago**

**Rotini Pesto with Sundried Tomatoes & Artichokes**

**Penne Pesto with Sautéed Cherry Tomatoes & Garlic**

**Starch Options (Choose One):**

**Herb Roasted Red Potatoes with Garlic and Rosemary**

**Rice Pilaf**

**Mashed Yukon Potatoes with Roasted Garlic**

**Mashed Idaho Potatoes with Sour Cream and Green Onions**

**Spanish Rice & Pigeon Peas**

## **Entrée Options:**

(\* indicates vegetarian options + indicates item can be prepared as gluten free for \$2 per person)

- +Chicken Marsala - Sautéed Mushroom Brown Sauce
- +Chicken Francese - With a Herb Lemon Butter Sauce
- Roasted Bone-in Chicken - Slow Cooked in Your Choice of  
Lemon Garlic & Herb or Spicy BBQ Dry Rub
- +Chicken Gardenia -Sautéed Mushrooms and Spinach Cream Sauce
- Chicken Parmesan -Breaded Fried Breast with Marinara & Melted Mozzarella  
Grilled Sesame Bourbon Chicken
- Stuffed Sole - With Crab Meat Topped with Lemon Red Pepper Cream Sauce
- +Grilled Atlantic Salmon - With Red Pepper Béchamel Sauce or Tomato Fume
- Roasted Beef – With Caramelized Onion Aju
- Roasted Turkey Breast – With Stuffing & Gravy
- Sliced Italian Sausage- with Sautéed Onions & Peppers and a Touch of Marinara
- Pork Tenderloin - Topped with Pineapple Demi Glaze or Bourbon Dijon Sauce
- Soy Glazed Grilled Boneless Pork Chops - with Mango Salsa
- \*Baked Stuffed Shells – Stuffed with Ricotta and Topped with House-Made Marinara and  
Mozzarella
- \*Eggplant Rolotini- Stuffed with Roasted Pepper Infused Ricotta and Topped with Marinara and  
Mozzarella
- \*Eggplant Parmesan – Topped with House-Made Marinara and Italian Cheeses
- \*Stuffed Tortellini –Alfredo with Broccoli or Primavera  
with Garlic Creamy Sauce
- \*Grilled Eggplant with Fresh Tomatoes, Bocconcini & Pesto

## **Optional Entrée Substitutions for an Additional \$5 per person:**

- Roasted Prime Rib of Beef - With Onion Au jus
- Grilled Sirloin Steaks - With Grilled Red Pepper and Onion Relish
- London Broil -Slow Marinated and Charbroiled
- Soy Glazed Grilled Swordfish Steaks- With Gingered Pineapple Salsa
- Veal Marsala – Sautéed Mushroom Brown Sauce
- Veal Cannelloni – Stuffed with Cheese and Spinach topped with Béchamel and Fresh Tomato  
Sauce
- Jumbo Shrimp & Vegetable Scampi – Garlic Butter Sauce
- Butterflied Coconut Shrimp – With Sweet and Sour Dipping Sauce
- Shrimp with Chinese Garlic Sauce

## **Beverage Options:**

- Soft Beverages \$3
- Domestic Beer, Wine & Soft Bev \$10
- Open House Bar \$15
- Open Premium Bar \$20