



Build your own menu!
Buffet Style –OR– light and heavy Hors D 'Oeuvres.

LIGHT APPETIZERS

- limit 2-

Vegetable Crudité

\$185 serves 50

Cheese and Cracker Spread

\$150 serves 50

Roasted Red Pepper Hummus with Pita and Carrots

\$150 serves 50

Chips and Salsa

\$125 serves 50

HORS D 'OEUVRES

- limit 3-

BYO Nacho Bar

(includes chips, salsa, queso, sour cream, jalapenos and green chili)

\$275 serves 50

Insalata Caprese

(fresh mozzarella, grape tomatoes and basil drizzled with olive oil and Italian herbs)

\$275 serves 60 (2pp)

Spinach and Feta Spanakopita

\$215 serves 70 (2pp)

Miniature Beef Wellington

\$450 serves 50 (2pp)

Thai Chicken Satay with Spicy Peanut Sauce

\$360 serves 50 (2pp)

Pigs in Blankets

\$225 serves 50 (2pp)

Cocktail Meatballs *(BBQ, Korean BBQ or Sweet Chili)*

\$225 serves 50 (3pp)

Bacon Wrapped Scallop Lollies

\$490 serves 50 (2pp)

DESSERT

Mini Gourmet Cheesecakes

(chocolate cappuccino, silk tuxedo, vanilla, chocolate chip, lemon raspberry, amaretto almond)

\$150 for 50 pieces

Cookie Spread *(oatmeal, chocolate chip, sugar)*

\$87.50 for 50 pieces

DINNER BUFFETS

Includes choice of Farmhouse or Caesar Salad, dinner rolls or bread and 2 sides

BBQ Slider Bar

(Choice of Smoked Beef Brisket, Pulled Pork or Pulled Chicken choose 2)

\$850 serves 50 (2pp)

Taco Bar

(includes Seasoned Chicken and Ground Beef)

\$1150 serves 100 (3pp)

Philly Cheesesteak Bar

(includes chicken and steak)

\$875 serves 50 (2pp)

Ravioli Bar

\$875 serves 50 (6pp)

(Choose up to 2 raviolis and 2 sauces)

Buffalo Mozzarella Ravioli

Porcini and Truffle Mushroom Ravioli

Lobster Ravioli

Beef Ravioli

Spinach and Ricotta

-SAUCES-

Alfredo

Marinara

Pesto

Olive Oil and Italian herbs

SIDES

- pick 2-

Pan Roasted Red Potatoes

Mashed Red Potatoes

Roasted Asparagus (\$2extra pp)

Brown Sugar Baked Beans

Spanish Rice

Refried Beans

Vegetarian Fried Rice

Tater Tots

Green Beans

Macaroni and Cheese

Pasta Salad

Potato Salad

Bermuda Vegetable Blend