

Buffet Menu at \$22.50 per Person

Please Choose Two

Spring vegetable pasta salad Fresh fruit display Garden green salad Caesar salad

Please Choose Two

Manicotti Lasagna Chicken marsala Chicken parmesan Mediterranean chicken Chicken with lemon cream sauce Chicken with rosemary demi glace sauce White fish with lemon meunière sauce Roasted pork loin with chipotle apricot sauce Rosemary pork with gravy

Carving of roasted meats - <u>choose two (</u>only counts as one of your choices)

* Pork Loin

* Ham * Turkey * Brisket * Smoked Sausage * Top Round of Beef

Please Choose Three

Pasta marinara or Pasta alfredo Herbed butter orzo pasta Whipped potatoes Buttered baby reds Wild rice Jasmine rice Basmati rice Vegetables - steamed or grilled Green beans

*** Plated options available for events of 150 or less ***

Initial _____



Hors d'ouerve Menu Buffet at \$22.50 per person

Fresh fruit presentation

Domestic cheese and cracker presentation

Crudités (vegetable) presentation with dips

Quesadillas station made live by Chef with sour cream, pico de gallo, salsa, and chips

Marinated meatballs

Mini re-stuffed baby red potatoes

Carving station (please choose two) of beef, roasted pork, honey-baked ham, or smoked turkey. Accompanied by chipotle mayo, Dijon, caramelized onions, and BBQ sauce. Served with assorted rolls.

Initial _____



Butler-Passed Hors d'oeurves as Guests Arrive \$5.50*

As your guests arrive, waiters pass hors d'oeurves butler style. * Only available with lunch or dinner catering.

Please choose three of the following to be passed: Tuscan style stuffed mushroom caps Crab cakes Bruschetta Cheesy fried risotto balls Sundried tomato and roasted garlic baguettes Shrimp canapés Ham coronets Greek chicken kabobs Mini egg roll Bacon wrapped shrimp Chicken salad canapes Smoked salmon on cucumber rounds Southwest pinwheels Beef teriyaki skewers Assorted cucumber rounds Quesadillas

Initial _____



Lunch Buffet Available Monday-Friday

Pricing quoted based upon menu requests.

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