



## **APPETIZER BUFFET MENU**

**Cucumber Bites** – served with Herbed Cream Cheese \$25 (40 pieces)

**Stuffed Mushrooms** – herbed cream cheese or sausage and cream cheese \$35 (40 pieces)

**Mini Corn Dogs** – Honey Mustard, BBQ or Chipotle Ranch \$25 (60 pieces)

**Chicken Wings** – Buffalo, BBQ or Sweet & Spicy \$60 (80 pieces)

**Potato Skins** – topped with chives, bacon and cheddar cheese & served with sour cream \$35 (60 pieces)

**Popcorn Chicken** – Ranch, Hot Sauce or BBQ \$40 (100 pieces)

**Mini Meatballs** – Sweet Chili or BBQ \$30 (60 pieces)

**Pretzel Bites** – Horseradish Mustard or Cheese Sauce (both sauces additional \$5) \$35 (80 pieces)

**Sweet & Spicy Chicken Skewers** - \$30 (40 skewers)

**Three Cheese Fried Ravioli** – served with marinara & a pesto aioli \$35 (60 pieces)

**Mozzarella Caprese** – Fresh mozzarella & tomatoes in a pesto sauce topped with balsamic glaze & served with toast points \$30 (40 pieces)

**Fried Mac & Cheese Bites** - \$35 (60 pieces)

**MKT Deviled Eggs** – Avocado, bacon & chive filling with a paprika dusting \$35 (60 pieces)

**Roasted Sweet Potatoes** – Topped with goat cheese, pecans & balsamic glaze \$35 (40 pieces)

**Mini Jalapeno Popper Pockets** – Filled with cream cheese, bacon & cheddar \$30 (60 pieces)

**Potato & Cheddar Pierogis** – With caramelized onions served with sour cream \$30 (60 pieces)

**Shrimp Cocktail** – served with lemon wedges, horseradish and cocktail sauce \$40 (80 pieces)

## **FLATBREAD PIZZAS**

Vegetarian and/or Meat \$11.50 each (minimum of 5 pizzas / 10 pieces per pizza)

## **MINI SANDWICHES**

\$80 (25 pieces) includes choice of ONE sandwich and gourmet sauce

**Beef Sliders with Cheddar Cheese**

**Buffalo Chicken Sliders** – Buffalo Sauce & Lettuce

**Chilled Chicken Salad** – served on a Mini Croissant

**Ham & Provolone** – served on a Mini Croissant

**Grilled Cheese** – Add your choice of Tomato, Arugula and/or Bacon (\$.50 each)

**Chicken Parmesan Sliders** – with Marinara Sauce

**Black Bean Sliders** – with Lettuce

**Roasted Beet Crostini** – with Feta Cheese & a Balsamic Reduction

### **SAUCE OPTIONS**

*Pesto Aioli*

*Roasted Red Pepper Aioli*

*Honey Mustard*

*Whole Grain Mustard*

*Sundried Tomato Aioli*

*Garlic Aioli*

## **GOURMET TRAYS**

serves approximately 25 people

**Seasonal Fruit** \$30

**Seasonal Fruit & Artisan Cheese** \$35

**Artisan Cheese & Gourmet Cracker** \$30

**Fresh Vegetables served with Ranch Dipping Sauce** \$30

**Charcuterie Board** \$55

**Charcuterie & Gourmet Cheese Board** \$80

## **DIPS**

serves approximately 25 people

**Tortilla Chips & Salsa** \$20

**French Onion** with Potato Chips \$20

**Spicy Queso** with Tortilla Chips \$20

**Buffalo Chicken** with Tortilla Chips \$30

**Hummus** with Pita Chips and Fresh Vegetables \$30

**Spinach & Artichoke** served with Pumpernickel Bread, Carrots and Celery \$40

**Taco Dip** with Tortilla Chips \$30

## **ENTRÉE BUFFET MENU**

\$35 per person plus 8% tax and 20% service charge  
includes non-alcoholic beverages

Plated House or Caesar Salad  
Dinner Rolls

**choose TWO entrée options:**

### **ENTRÉE OPTIONS**

#### **CHICKEN**

- Sweet & Spicy
- Orange & Dijon
- Chicken Marsala

#### **SEAFOOD** (Choice of salmon or seasonal fish)

- Sesame & ginger glazed
- Honey & Lemon
- Chimichurri
- Spicy honey & garlic

#### **PORK**

- Seasoned Tenderloin Medallions
- Sweet & Spicy
- Grapefruit & Whole Grain Mustard
- Spicy Peppercorn & mushroom

#### **VEGETARIAN**

- Creamy Cajun Black Bean Enchiladas (topped with a white fondue sauce)
- Butternut Squash Noodles with Sundried Tomatoes, Brussel Sprouts & Roasted Corn in a Sage Brown Butter Sauce

#### **STEAK** (add \$2 per person)

- 6 oz. Mushroom & beef demi bistro
- 6 oz. bistro with whole grain bearnaise sauce
- 6 oz. black & blue (Cajun seasoning & blue cheese cream sauce)

**choose TWO sides:**

- Roasted Brussel Sprouts
- Grilled Cauliflower
- Seasoned Red Skin Potatoes
- Sautéed Green Beans
- Grilled Parmesan Asparagus
- Roasted Garlic & Caramelized Onion Mashed Potatoes
- Baby Carrots with a Fireball Maple Butter Glaze
- Creamy Spinach Polenta
- Baby Potatoes with a Pilsner Mushroom Cream Sauce
- Sautéed Broccolini with Garlic and Tomatoes

### **Carved Station** (add \$5 per person)

**Seasoned Prime Rib** with a horseradish sauce & au jus

**Roasted Turkey** with choice of homemade pan gravy, Marsala sauce or chimichurri sauce