



Party Platters

Serves 15 – 20 guests

Domestic Cheese and Cracker Display \$75.00

Fresh Fruit and Veggie Display \$75.00

Antipasta Platter with assorted meats, cheeses, olives and greens. \$75.00

Bruschetta with baked Parmesan crostini. \$75.00

Chips and Salsa \$60.00

-Add **Queso** + \$25

-Add **Guacamole** + \$25

Spinach and Artichoke Dip with Parmesan cream sauce served with fresh chips. \$75.00

Tri-Flavor Hummus traditional, black bean and roasted red pepper served with grilled pita points. \$65.00

Boneless Wings tossed in choice of sauces: medium buffalo, hot buffalo, BBQ, Cajun Honey BBQ, Garlic Buffalo, Blackened BBQ, or Wing Dust. Served with celery sticks, ranch and bleu cheese dressings. \$95.00

Traditional Chicken Wings tossed in choice of sauces: medium buffalo, hot buffalo, BBQ, Cajun Honey BBQ, Garlic Buffalo, Blackened BBQ, or Wing Dust. Served with celery sticks, ranch and bleu cheese dressings. \$100.00

Fried Pretzels sprinkled with kosher salt and served with honey mustard sauce. \$85.00

Chicken Quesadillas Lime and cilantro marinated chicken in a flour tortilla with cheddar and pepper jack cheese. Served with guacamole, chipotle sour cream and salsa. \$95.00

Mini Burgers with American cheese and bistro sauce. \$100.00

Nachos served with chili, queso, black olives, jalapeños, sour cream, and salsa. \$75.00

-Add **Chicken** + \$25

-Add **Guacamole** + \$25

Fried Pierogies tossed in Old Bay seasoning and served with caramelized onions, scallions and sour cream. \$75

Dinner Buffets

Includes garden salad, sodas, coffee and tea

Entrées

Pasta Primavera with roasted vegetables in a house-made marinara sauce, with choice of sausage, chicken or ground beef

Baked Rigatoni Pasta with house-made marinara, fresh blend of cheese and baked to perfection

Blackened Market Fish served with pineapple pico de gallo and topped with a lemon bur blanc sauce

Chicken Piccata glazed with white wine and lemon juice

Chicken Parmesan with fresh mozzarella and house marinara

Roasted Sliced Pork with Chef's choice of sauce

Italian Supreme Chicken stuffed with spinach, pepperoni and Parmesan

Aloha Mahi with a grilled pineapple salsa

Accompaniments

Mashed Potatoes

Oven Roasted Redskin Potatoes

Spanish Rice

Steamed Green Beans with caramelized onions

Fire Roasted Corn & Vegetables

Cavatappi noodles in Alfredo or Marinara sauce

Choice of two entrees and two accompaniments \$30.99

Choice of three entrees and two accompaniments \$36.99



VIP Buffet

Buffet Choices

Roasted turkey breast with turkey gravy

Ham with honey brown sugar glaze

Roasted Prime Rib with au Jus

Choice of two meats: \$49.99

Choice of three meats: \$58.99

VIP buffet served with

Garden Salad

Green Bean Casserole

Mashed Potatoes

Cornbread Stuffing

Choice of dessert, sodas, coffee and tea included.



Themed Buffets

Tailgate Buffet *\$25.99 per person*

Chicken Quesadillas

Mini Burgers

Spinach Artichoke Dip with fresh fried tortilla chips

Boneless Wings tossed in choice of sauces: medium buffalo, hot buffalo, BBQ, Cajun Honey BBQ, Garlic Buffalo, Blackened BBQ, or Wing Dust. Served with celery sticks, ranch and bleu cheese dressings.

Build your own Nachos – *Additional \$5.99 per person*

jalapeños, black olives, lettuce, queso, pico de gallo

Taco Bar *Includes choice of two side dishes.*

Build your own Fajita with corn or flour tortillas, fajita beef and chicken sautéed and served with peppers and onions with salsa, lettuce, shredded cheese, jalapenos, pico de gallo on the side. *\$21.99 per person*

Build your own Taco with corn or flour tortillas, shredded chicken and ground taco beef, salsa, lettuce, shredded cheese, jalapenos, pico de gallo. *\$17.99 per person*

Choose Two:

Cheese Quesadilla

Fiesta Corn

Spanish Rice

Black Beans



Themed Buffets (cont.)

Appetizer Buffet *\$6 per person/per appetizer*

Cilantro Lime Chicken Quesadillas

Spinach & Artichoke Dip

Chips and Queso and Salsa

Mini Burgers

Deep Fried Pretzels

Hummus

Traditional Wings tossed in choice of sauces: medium buffalo, hot buffalo, BBQ, Cajun Honey BBQ, Garlic Buffalo, Blackened BBQ, or Wing Dust. Served with celery sticks, ranch and bleu cheese dressings.

Boneless Wings tossed in choice of sauces: medium buffalo, hot buffalo, BBQ, Cajun Honey BBQ, Garlic Buffalo, Blackened BBQ, or Wing Dust. Served with celery sticks, ranch and bleu cheese dressings.

Happy Hour Buffet *(Mon-Fri 4-7pm) \$5 per person/per appetizer*

Cilantro Lime Chicken Quesadillas

Spinach & Artichoke Dip

Chips and Queso and Salsa

Mini Burgers

Deep Fried Pretzels

Hummus

Traditional Wings tossed in choice of sauces: medium buffalo, hot buffalo, BBQ, Cajun Honey BBQ, Garlic Buffalo, Blackened BBQ, or Wing Dust. Served with celery sticks, ranch and bleu cheese dressings.

Boneless Wings tossed in choice of sauces: medium buffalo, hot buffalo, BBQ, Cajun Honey BBQ, Garlic Buffalo, Blackened BBQ, or Wing Dust. Served with celery sticks, ranch and bleu cheese dressings.



Banquet Dessert Platters

Feeds 15-20 guests

Hall of Fame Brownies

Rich, chocolate brownies made in-house and served with powdered sugar.

\$50

Fresh Cookies

Fresh baked gourmet cookies. Types of cookies will vary based on Chef's choice.

\$45

Mini Cheesecakes

Assortment of mini cheesecakes made fresh in-house. Flavors will vary based on Chef's choice and availability.

\$60

Gourmet Dessert Bar Platter

Assorted gourmet dessert bars including chef's choice of mini brownies, coffee bars, and coconut with chocolate chunk bars.

\$50