BRONZE PACKAGE \$28.00 PER PERSON

Hors D'oeuvres (Choice of 2)

- Assorted Cheese Display
- · Seasonal Fruit Display
- Fresh Vegetable Display with ranch dipping sauce

Dinner Salad

Served with fresh rolls, butter and choice of two dressings

Garden Salad with fresh tomatoes, cucumber, and red onion

Entrees (Choice of 2)

- Chicken Marsala
- Herb-Marinated Chicken
- Roast Beef demi-glace
- Slow Roasted Pork Loin
- Tilapía Florentine

Starch (Choice of 1)

- Rosemary Red Potatoes
- Garlíc Smashed Potatoes
- Mediterranean Rice Pilaf

vegetable (Choice of 1)

- Seasonal Vegetable Medley
- Peas
- · Fresh Corn

Desserts (Choice of 1)

- Peach Cobbler
- Bread Pudding
- Carrot Cake

All packages are buffet unless otherwise noted. If you would like Family Style or Plated Meals there will be an upcharge. Prices subject to change without notice.

SILVER PACKAGE \$40.00 PER PERSON

Butler Passed Hors D'oeuvres (Choice of 3)

- Stuffed Mushroom Caps
- Spanakopíta
- Tíropíta
- Meatballs (BBQ or Merlot)
- Greek Chicken Skewers
- Caprese Skewers
- · Pork Skewers

Dinner Salad (Choice of 1)

Served with fresh rolls and butter

- Garden Salad with fresh tomatoes, cucumber and red onion (Choice of two dressings)
- Greek Salad with fresh tomatoes, cucumber, red onion and crumbled feta with Greek vinaigrette

Entrees (Choice of 2)

- Chícken Marsala
- Herb-Marinated Chicken
- Roast Beef demí-glace
- Slow Roasted Pork Loin
- Lemon Díll Salmon

*upgrade (\$10.00 Additional)-Plated Only

60z Fílet Mígnon

Starch (Choice of 1)

- Rosemary Red Potatoes
- Garlíc Smashed Potatoes
- Mediterranean Rice Pilaf

vegetable (Choice of 1)

- Seasonal Vegetable Medley
- Stewed Green Beans
- Fresh Corn

Desserts (Choice of 2)

- Peach Cobbler
- · Bread Pudding
- · Míní Carrot Cake with Cream Cheese frosting
- Cheesecake Squares
- Chocolate Fudge Brownies

GOLD PACKAGE \$52.00 PER PERSON

Butler Passed Hors D'oeuvres (Choice of 3)

- Stuffed Mushroom Caps
- Spanakopíta
- Tíropíta
- Jumbo Shrimp Cocktail

- Greek Chicken Skewers
- Feta Stuffed Dates wrapped in bacon
- Stuffed Olives
- Caprese Skewers

Dinner Salads (Choice of 1)

Served with fresh rolls and butter

- Garden Salad with fresh tomatoes, cucumber and red onion (choice of 2 dressings)
- Classic Caesar Salad with fresh tomatoes, cucumber, red onion, croutons and Caesar dressing
- Greek Salad with fresh tomatoes, cucumber, red onion, crumbled feta cheese and Greek Vinaigrette

Entrees (Choice of 2)

- Chícken Piccata
- Chicken Marsala
- Lemon Díll Salmon
- Tílapía Florentíne

- Filet tips with a mushroom demiglace
- · Roasted Pork Loin
- Chef carved Prime Rib with au jus

upgrade

- 60Z Filet Mignon-\$10.00-PLATED ONLY
- · Surf and Turf-MARKET PRICE-PLATED ONLY

Starch (Choice of 1)

- Rosemary Red Potatoes
- Garlic Smashed Potatoes
- Baked Potato with sour cream
- Mediterranean Rice Pilaf

vegetable (Choice of 1)

- Seasonal Vegetable Medley
- Stewed Green Beans
- Steamed Broccolí
- Asparagus-upgrade

Dessert (Choice of 3)

- Míní Fruít Tarts
- Míní Carrot Cakes
- Cheesecake squares
- · Bread Pudding
- Chocolate Flourless Cake
- Peach Cobbler