



## SPECIAL EVENTS EVENING CATERING MENU

### Hors d'oeuvres

*\*Items that must be stationed*

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**\*Seasonal Fruit & Assorted Cheeses 8**  
*Served with artisan crackers*

**\*Crudite with Ranch 5**

**\*Antipasto Salad 6**  
*Fresh mozzarella, tomatoes, olives, cured meats, basil, olive oil, balsamic reduction*

**Bruschetta 4**  
*Tomatoes, onions, garlic, white wine, basil*

**\*Crab & Pimento Cheese Dip 6**  
*Served with crostini*

**\*Spinach & Artichoke Dip 5**  
*Served with crostini*

**Fried Mac & Cheese Bites 8**

**Chicken Teriyaki Skewers 6**

**Caprese Phyllo Cups 4**

**Brie & Bacon Phyllo Cups 5**

**Butter-Poached Shrimp with Sriracha Remoulade 13**

**Shrimp Cocktail 12**

**Soup & Salads** \*Salad is included when purchasing an Entrée; Salad station is \$3 per person

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**Seasonal Soup**

*See Chef for selections*

**Garden Salad**

*Mixed greens, cherry tomatoes, carrots, cucumbers, choice of 2 dressings*

**Caesar Salad**

*Romaine, house-cured bacon, parmesan, croutons*

**Seasonal Salad**

*Dressings: Ranch, Balsamic, Italian, Seasonal*

**Sides**

*\*Each Entrée includes one starch and one vegetable*

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STARCH

*Chef's Selection*

*Rice Pilaf*

*Herb Roasted Red Potatoes*

*Garlic Mashed Potatoes*

VEGETABLE

*Chef's Selection*

*Green Beans & Carrots*

*Asparagus*

*Roasted Seasonal Vegetables*

## Entrees

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*Each entrée includes one starch, one vegetable, one salad, rolls and butter*

<b>Roasted Beef Tenderloin</b> with Cabernet Demi Glace	<b>38</b>
<b>Grilled Beef Tenderloin and Shrimp</b> with Herb Butter	<b>42</b>
<b>Petite Beef Filet</b> with Cabernet Demi Glace	<b>25</b>
<b>New York Strip</b> with Fried Onions and Herb Butter	<b>38</b>
<b>Grilled 12oz Ribeye</b> with Black Peppercorn Demi Glace	<b>45</b>
<b>Braised Short Ribs</b> with Au Jus	<b>37</b>
<b>Marinated London Broil</b> with Cabernet Demi Glace	<b>30</b>
<b>Pan Roasted Sea Bass</b>	<b>49</b>
<b>Chicken Chardonnay</b> with Mushroom Cream Sauce	<b>28</b>
<b>Grilled Chicken Breast</b>	<b>26</b>
<b>Asian Salmon</b>	<b>32</b>
<b>Grilled Pork Tenderloin</b> with Maple-Dijon Glaze	<b>26</b>
<b>Lobster Ravioli</b>	<b>32</b>
<b>Roasted Vegetable Lasagne</b>	<b>22</b>

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## Stations

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### CARVING

<b>Grilled Pork Loin with Maple-Dijon Glaze</b>	<b>12</b>
<b>Slow Roasted Top Round of Beef with Cabernet Demi Glace</b>	<b>16</b>
<b>Grilled Beef Tenderloin with Horseradish Aioli and Dinner Rolls</b>	<b>32</b>
<b>Prime Rib with Cabernet Demi Glace</b>	<b>37</b>

### PASTA

**Create your own pasta station 18**

**CHOOSE 1 PASTA:** Penne, Rotini, Bowtie

**CHOOSE 2 SAUCES:** Bolognese, Alfredo, Marinara, Basil Pesto

<b>Add Grilled Chicken <i>or</i> Italian Sausage</b>	<b>20</b>	<b>Both 22</b>
<b>Add Shrimp</b>	<b>24</b>	

## Variety

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**Mashed Potato Bar 7**

*Yukon Gold potatoes, bacon, sour cream, butter, cheddar cheese, chives*

**Taco Bar 13**

*Seasoned ground beef, soft/hard tortillas, shredded lettuce, sour cream, pico de gallo, cheese*

**Lettuce Wraps 10**

**Potato Skins 7**

*Bacon, cheddar cheese, sour cream, scallions*

**Sliders 7**

*Choice of beef burger or pork BBQ*

**S'mores Bar 5**

**Milk & Cookies 3**

**Ice Cream Sundae Bar 9**

## Desserts

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\$7 per person

**Pecan Pie**

**White Chocolate Raspberry Cheesecake**

**Two-Layer Chocolate Cake**

**Key Lime Pie**

**Bourbon Bread Pudding**

**Raspberry Vanilla Crème Brulee**

**Tiramisu**

**Hershey Chocolate Tartlet**

**Strawberry Shortcake**

*Prices do NOT include tax or Gratuity*