



Hors d'oeuvres

Hors d'oeuvres - per 50 pieces

SUN DRIED TOMATO TARTLET - \$100

mozzarella, basil pesto, toasted sourdough

BEET & GOAT CHEESE TARTLET - \$100

herbed goat cheese, roasted beet, balsamic reduction

ROAST BEEF - \$ 100

caramelized sweet onion, pepper jack cheese,

horseradish sauce, garlic crostini

MARINATED MOZZARELLA, GRAPE TOMATO

SKEWER - \$70

CHILLED TAIL ON JUMBO SHRIMP - \$180

horseradish chili sauce & lemons

SMOKED SALMON - \$115

herbed cheese smear, rye crostini

GRILLED & MARINATED SHRIMP - \$150

andouille sausage & peppers

BLACKENED SHRIMP HUSH PUPPIES - \$120

creole aioli

PINEAPPLE CHICKEN SATAY - \$150

teriyaki bbq

PAN SEARED LUMP CRAB CAKES - \$175

granny smith apple slaw, cilantro aioli

BONELESS BUFFALO CHICKEN BITES - \$120

ranch & bleu cheese, hot & mild, carrots & celery

BROILED MEATBALLS - \$110

bbq sauce, swedish, char siu (korean bbq)

ANDOUILLE CORN DOGS - \$160

creole aioli

VEGETABLE SPRING ROLLS - \$100

fried with sweet chili lime sauce

CRAB RANGOON - \$180

cheese, ginger, and crab stuffed wonton with sweet chili
sauce

SPANAKOPITA - \$160

spinach, cream cheese, and artichoke wrapped in phyllo

BACON WRAPPED SEA SCALLOP - \$160

remoulade sauce

STUFFED MUSHROOMS - \$110

stuffed with italian sausage & red pepper coulis

FRIED CHICKEN TENDERLOIN - \$150

ranch, bbq sauce

BONE-IN WINGS - \$100

celery & carrots, ranch & bleu cheese, hot & mild

sauces

SLIDERS - \$150 (CHOOSE 1)

angus burger with american cheese

buffalo chicken with celery & bleu cheese compote

pulled pork with creole aioli & pickled onion

SPECIALTY BAKED SLIDERS - \$160 (CHOOSE 1)

hawaiian - sweet roll, black forest ham, swiss, pineapple

onion sauce

philly - roast beef, provolone, peppers & onions, beef au

jus

italian - sausage, pepperoni, mozzarella, marinara

cbr - chicken, swiss, bacon, ranch



Small Group Offering, Snack Offerings and Dips & Displays

Small Group Offerings - (for Groups of 10-40) - \$20

DELI BUFFET

turkey, ham, salami
white & wheat

lettuce, tomato, onion, cheese, house chips, cookie

CALIFORNIA COBB CHICKEN SALAD CROISSANT

lettuce, tomato, fruit cup, small seasonal salad

GRILLED CHICKEN BREAST SALAD

served over any of our signature salads

QUICHE YOUR WAY

seasonal selection with béchamel, fruit cup,
small seasonal salad

Snack Offerings (priced per baker's dozen)

WHOLE FRUIT - \$18

ASSORTED MINI MUFFINS - \$18

MUFFINS AND DANISHES - \$24

PEANUT BUTTER BARS - \$14

LEMON BARS - \$18

ASSORTED COOKIES - \$16

BROWNIES - \$20

MIXED NUT - \$ 20 PER POUND

SIZZLIN' SNACK MIX - \$16 PER POUND

HOUSE CHIPS - \$2 PER PERSON

Dips & Displays (Serves 25 people)

HUMMUS DIP - \$75

feta crumbles, fried pita chips, vegetable crudité

ARTICHOKE-SPINACH DIP - \$80

choose 1 - tortilla or pita chips

VEGETABLE CRUDITÉ - \$35

SEASONAL VEGETABLES

choose 1 - buttermilk-dill ranch or bleu cheese

DOMESTIC CHEESE & FRUIT - \$50

grapes, berries, assorted crackers

IMPORTED CHEESE & FRUIT - \$90

grapes, berries, assorted crackers

ARTISAN CHEESES - \$60

chef's choice bleu, goat, or sheep's milk, creamy cow's
milk

quince paste, dried fruit, nuts, garlic crostini

DOMESTIC FRUITS - \$40

cantaloupe, honeydew, pineapple, red grapes



Breakfast & Upgrades

Breakfast

BRONZE BREAKFAST BUFFET - \$10

(for groups of 10 or more)

assorted danish, mini muffins, bagels & cream cheese, seasonal fresh fruit, coffee & orange juice

SILVER BREAKFAST BUFFET - \$14

(for groups of 20 or more)

scrambled eggs with apple wood smoked bacon, sausage patties, assorted danish, mini muffins

GOLD BREAKFAST BUFFET - \$17

belgian waffles, potato cakes, baked cheddar grits or oatmeal, biscuits & gravy, apple wood smoke bacon, sausage

patties, scrambled eggs, bagels & cream cheese, assorted danish mini muffins, jam,

seasonal fresh fruit, coffee, orange juice

Upgrades

FRUIT TRAY - \$4

MUFFIN TRAY - \$4

BREAD CART - \$6

assorted danish, mini muffins, banana walnut bread

FRUIT STAND - \$8

seasonal fruit tray, mini muffins, yogurt

DIY YOGURT BAR - \$5

yogurt, granola, graham crackers, berries

DONUTS - \$24

baker's choice dozen

BISCUITS & GRAVY - \$6

buttermilk biscuits & savory kentucky sausage gravy



Lunch & Dinner

Lunch - (3 Course plated lunch, garden salad, 1 choice of entrée, 1 choice of dessert - brownie, vanilla cheesecake, or strawberry shortcake) - \$20

GRILLED CHICKEN BREAST

penne pasta with crushed tomato basil garlic sauce and seasonal vegetables, parmesan cheese

PARMESAN CRUSTED CHICKEN BREAST

mushroom risotto, roasted seasonal vegetables, garden tomato sauce

ROSEMARY SHRIMP (4 EACH 2 SKEWERS)

wild mushroom risotto, grilled asparagus, basil pesto

GRILLED SALMON

wild rice pilaf, buttered broccolini, tomato caper relish, citrus butter sauce

FLANK STEAK

spice crusted, bleu cheese grits, asparagus, citrus beurre blanc

ROAST PORK MEDALLION

herb crusted, mashed sweet potato, buttered broccolini, butter sauce

CURRIED VEGETABLES

roasted vegetables braised in coconut milk and curry spices, aromatic rice

available with seared tofu or chicken

CUSTOM DISH AVAILABLE

(see chef)

Dinner (Includes garden salad, bread, butter) - \$35

CHICKEN COR DON BLEU

mornay sauce, broccolini, balsamic braised beans

PARMESAN CRUSTED CHICKEN

mushroom risotto, seasonal vegetable, garden tomato sauce, tomato herb salad

GRILLED SALMON

wild rice pilaf, broccolini, tomato caper relish, beurre blanc

BLACKENED MAHI MAHI

spice crusted, pico de gallo grits, asparagus, citrus butter sauce, mango pineapple salsa

GRILLED PORK CHOP

mashed sweet potato, broccolini, butter sauce

ROSEMARY DIJON MARINATED FLANK STEAK

white bean ragout, broccolini, roasted garlic veloute

BRAISED BEEF SHORT RIBS

granny smith apple risotto, brussel sprouts, pan reduction sauce

GRILLED BEEF TENDERLOIN

potatoes au gratin, asparagus, demi-glaze butter sauce

CURRY

aromatic rice, curried vegetables, fried shallot

available with tofu or chicken

CUSTOM DISH AVAILABLE

(see chef)



Lunch Buffet

Lunch Buffet (for group of 21 or more \$20)

TACO BAR

choice of ground beef or diced chicken, flour tortillas,
shredded lettuce, tomato, onion, shredded cheese
guacamole, black olives, sour cream, salsa
chips & queso

ITALIAN COUNTRYSIDE BUFFET

choose 1 pasta - penne or fettuccine
choose 2 sauces - alfredo, beef bolognese, pesto
cream, lemon caper, or tomato-basil
salad bar - salad mix, tomato, cucumber, carrot, onion,
croutons, 2 dressings
garlic butter rolls
grilled chicken

NOT YOUR MEMPHIS STYLE BBQ BUFFET

smoked bbq pulled pork & chicken
potato salad & coleslaw
pickled onions, jalapeños, guacamole, yellow mustard,
pickles, buns, house potato chips

TRADITIONAL PIZZA & WINGS

choose 2 - cheese, pepperoni, sausage, margherita, or
custom

choose 2 - hot, mild, bbq, or sweet chili
carrot & celery sticks, ranch, bleu cheese
pretzel bread sticks & queso

BACKYARD GRILL OUT

8oz. wagyu burger & 6oz. marinated chicken
potato salad & coleslaw
mayonnaise, ketchup, mustard, lettuce, tomato, red
onion, pickles, buns, house potato chips

BALL PARK CLASSICS

all beef hot dogs & stadium bratwurst
baked beans & coleslaw
ketchup, mustard, diced onion, sweet relish, giardiniera,
hot dog buns, house potato chips
chili & shredded cheese

DELI SANDWICH

turkey, ham, or salami
lettuce, tomato, onion, house chips, american &
provolone cheese, cookies, condiments

SALAD

garden, house, caesar, seasonal selection
grilled chicken
choose any 3 dressings

TRIO SALAD

chicken, tuna, and egg
mixed greens, fruit
choice of bread - rye, white, multi grain, croissant, or
gluten free



Dessert

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STRAWBERRY SHORTCAKE - \$7

macerated strawberries, vanilla bean chantilly, sweet sour dough biscuit

BANANA CHOCOLATE BREAD PUDDING - \$6

caramel sauce & whipped cream

ALL AMERICAN - \$5

vanilla bean ice cream, chocolate sauce, chocolate chip cookie, whipped cream

METROPOLIS - \$6

vanilla bean cheesecake, cinnamon graham cracker crust, seasonal fruit compote

TRIPLE CHOCOLATE CAKE - \$7

chocolate cake, chocolate butter cream, chocolate sauce

MINI DESSERT DISPLAY - \$8

mini asst. cheesecakes, petite fours, and lemon bars

CUSTOM DISH AVAILABLE

(see chef)

FRESH BAKED COOKIES -\$20

priced per dozen

choose 2 : chocolate chip, white chocolate macadamia nut, oatmeal raisin

BROWNIE - \$15

priced per dozen

CHOCOLATE DIPPED STRAWBERRIES - \$2 EACH



Dinner Buffet

Dinner Buffet (2hr offering for groups of 30 or more
includes garden salad, bread & butter)

ITEM BUFFET - \$30

choose 1 entrée, 1 vegetable, 1 starch

2 ITEM BUFFET - \$35

choose 2 entrées, 1 vegetable, 1 starch

ENTRÉE SELECTIONS

grilled chicken santa fe

chicken marsala

chicken piccata

cajun chicken pasta

grilled mahi mahi

seared salmon

burgundy beef tips

herb crusted pork loin

pasta primavera (red/white)

meatloaf & gravy

hawaiian chicken & pineapple salsa

PREMIUM SELECTIONS - \$50 ADD ON (CARVER)

(comes with chef's appropriate accompaniments)

carved beef tenderloin - \$10

carved rib-eye or beef - \$8

carved roast turkey - \$8

carved ham - \$4

VEGETABLE SELECTIONS

broccolini with garlic butter

honey glazed carrots

country style green beans

corn o'brien

creamed corn

ratatouille

green beans with almonds

asparagus

apple braised cabbage

baked beans

corn on the cob

hot bacon & brussel salad

STARCH SELECTIONS

heirloom roasted potatoes

mashed potatoes

garlic mashed potatoes

au gratin potatoes

mashed sweet potatoes

crabby's mac & cheese

buttered egg noodles

penne pasta alfredo

wild rice pilaf

spanish rice

steak fries

loaded mashed potatoes



Buffet Additions & Dinner Buffet

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ADDITIONAL ENTREE SELECTION - \$6

ADDITIONAL VEGETABLE SELECTION - \$4

ADDITIONAL STARCH SELECTION - \$3

GARLIC BUTTER BISHOP ROLL - \$2

TRADITIONAL CAESAR - \$2

romaine, caesar dressing, croutons, parmigiano reggiano

CAPRESE SALAD - \$4

tomatoes, basil pesto, fresh mozzarella, greens, tangy

balsamic dressing

TOMATO BISQUE - \$3

goat cheese & chives

NEW ENGLAND CLAM CHOWDER - \$4

LOBSTER BISQUE - \$5

puff pastry croutons, creme fraiche, fresh herbs

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