*Minimum of 25 guests

Select your choice of entree(s), starch, vegetable, side salad, tossed salad, and dessert. Served with fresh rolls and butter.

1 ENTREE \$21.95 2 ENTREE \$26.95 3 ENTREE \$29.95

Each package includes water + one beverage from the following:

-Lemonade -Raspberry Lemonade -Peach Punch -Assorted Fountain Drinks (3 Pepsi product selections)

ENTREE OPTIONS

BBQ Chicken (GF) Whiskey apple barbeque sauce

Roasted Bell Pepper Chicken Marsala Mushroom and bell pepper ragout

Chicken Paprika Mushrooms, onions, and paprika cream sauce

Elements Chicken (GF) Seasoned cream cheese with chicken jus

Teriyaki Grilled Chicken Pineapple relish

Chicken Cordon Bleu

- \$2/person extra Ham swiss cheese

Pesto Roasted Turkey (GF) Cranberry and jalapeno chutney

Teriyaki Salmon

- Pineapple relish
- \$10/person extra (1 entree)
- \$6/person extra (2 + 3 entree)

Prices subject to change

Glazed Ham (GF) Spiced applesauce

Glazed Pork Loin (GF) Raspberry jalapeno jelly or spiced applesauce

Slow Roasted Choice Beef Demi-wine sauce

Tenderloin Beef Burgundy Carrots, celery, and onion demi-gravy

Braised Short Ribs Rustic pan sauce

Carving station options, with a uniformed chef:

Herb Rubbed New York Loin (GF)

- \$10/person extra (1 entree)
- \$7/person extra (2 + 3 entree)

Salt Encrusted Prime Rib (GF)

- Market Price (chef will price out 2 weeks before event)



20% service charge and tax not included in prices

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*Minimum of 25 guests *Select one from each section

STARCH

Garlic Mashed Potatoes

Roasted Red Potatoes

Scalloped Potatoes Onion, bacon, and cheese fondue

> Au Gratin Potatoes Cheddar cheese fondue

> > **Rice Pilaf**

VEGETABLE

Asparagus (market price)_(chef will price out 2 weeks before event) Roasted Vegetables Haricot Vert Almondine (green beans w/almonds) Green Beans Fresh Steamed Broccoli Steamed Baby Carrots

TOSSED SALAD

Caesar Salad

Hearts of romaine, parmesan cheese, house made caesar dressing, and garlic croutons

> Mixed Greens Ranch dressing

Baby Spinach Granny smith apples, craisins, bleu cheese, and balsamic vinaigrette

Elements Chopped Tomato, egg, bacon, bleu cheese, and house vinaigrette

SIDE SALAD

Seasonal Fresh Fruit Pasta Salad Potato Salad

Prices subject to change



20% service charge and tax not included in prices

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Minimum of 25 guests

CHEESECAKES

Vanilla

Raspberry Swirl Turtle Chocolate + caramel, with walnuts

Chocolate

Lemon

FRUIT

Seasonal Fruit Crisp

Apple Pie Candied pecans + caramel

Key Lime Tart

Fruit Tart -\$1.50/person extra

CAKES

Chocolate + Caramel Torte

German Chocolate Cake

Red Velvet Cake

Lemon Carrot Cake

Chocolate Decadence -\$1.50/person extra

SPECIALTY

Sorbet available for those with dietary restrictions.

Vanilla Bean Creme Brulee (GF)

Lemon Berry Trifle -\$1.50/person extra

For groups over 50 people, two dessert selections may be made at no additional charge. Groups under 50 people may add a second dessert for \$1/person extra.



20% service charge and tax not included in prices

Prices subject to change

*Minimum of 25 guests

1 ENTREE - LITE \$15.95

Select your choice of entree, salad, and starch. Served with fresh rolls and butter, and assorted cookies.

2 ENTREE - LITE \$19.95

Select your choice of entrees, salad, and starch. Served with fresh rolls and butter, and assorted cookies.

Each package includes water + one beverage from the following options:

-Lemonade -Raspberry Lemonade

ENTREE OPTIONS

Chicken Paprika Mushrooms, onions, and paprika cream sauce

Teriyaki Grilled Chicken Pineapple relish

Glazed Ham (GF) Spiced applesauce

Glazed Pork Loin (GF) Raspberry jalapeno jelly or spiced applesauce

Chicken Bolognese Lasagna

Elements Meatloaf

Prices subject to change

STARCH OPTIONS (ALL GF)

Garlic Mashed Potatoes

Roasted Red Potatoes

Au Gratin Potatoes Cheddar cheese fondue

Rice Pilaf

SALAD OPTIONS (ALL GF)

Caesar Salad Hearts of romaine, parmesan cheese, house made caesar dressing, and garlic croutons

Baby Spinach Granny smith apples, craisins, bleu cheese, and balsamic vinaigrette

Mixed Greens Ranch dressing

Upgrade your dessert for \$1.95/person see dessert page for selections



20% service charge and tax not included in prices



*Minimum of 25 guests *Only available before 3pm

S A N D W I C H \$ 1 8 . 9 5

Croissants Ham + Turkey Roast Beef - *\$2/person extra* Domestic Cheese Classic Condiments Potato Chips Chef's Choice Side Salad Chef's Choice Tossed Salad Fresh Baked Cookie Lemonade

M E X I C A N \$ 1 6 . 9 5

Fajita Chicken (GF) Chili Rubbed Steak (GF) - \$2/person extra Warmed Tortillas Beans + Rice Cheese Enchiladas (GF)- \$2/person extra Southwest Slaw Seasonal Fresh Fruit Key Lime Tart Lemonade

I T A L I A N \$ 1 7 . 9 5

Assorted Wood-Fired Pizzas Select **one** of the following pasta items: *-Linguini Alfredo -Pasta Carbonara -Chicken Bolognese* Caesar Salad Side Salad of Your Choice Artisan Bread Creme Brulee Raspberry Lemonade

B B Q \$ 1 8 . 9 5

Select **one** of the following entree tems: -Boneless BBQ Chicken Breast -Pulled Pork -Baby Back Ribs (\$5/person extra) Dutch Oven Potatoes (GF) Buttered Kernel Corn Potato Salad Coleslaw Cornbread Muffins Peach Cobbler Lemonade



Prices subject to change

20% service charge and tax not included in prices

*Minimum of 25 guests

Served with chefs choice of side salad, chips, and freshly baked cookie.

BOXED MEAL - \$15.50 BOXED MEAL + DRINK - \$17.50

Roast Turkey Sandwich

Shaved Beef Sandwich

Baked Ham Sandwich

Classic Club Sandwich

Blackened Chicken Wrap

Turkey Avocado BLT Wrap

Vegetarian Wrap

Chicken Caesar Salad

Chef Salad

Baby Spinach + Chicken Salad

Upgraded Desserts - \$1 -Fresh Chocolate Brownies -Blondies

If there are 25-50 guests, you may select two options, evenly split. Groups larger than 50 may select three options, also evenly split.



20% service charge and tax not included in prices

Prices subject to change



*Minimum of 25 guests *Three entree selections available for \$2/person extra

All entrees are served with chefs choice of vegetable and starch. Includes your choice of salad, beverage, and dessert. Served with fresh rolls and butter.

ENTREE OPTIONS

Chicken Paprika - \$20.95 Mushrooms, onions, and paprika cream sauce

Half-Roasted Chicken - \$25.95 Rustic pan sauce

Chicken Cordon Bleu - \$24.50 Ham swiss cheese

Roasted Bell Pepper Chicken Marsala - \$21.95 Mushroom and bell pepper ragout

Teriyaki Salmon - \$28.95 Pineapple relish Glazed Pork Loin - \$19.95 (GF) Raspberry jalapeno jelly or spiced applesauce

Braised Short Ribs - \$26.95 Rustic pan sauce

Slow Roasted Choice Beef - \$23.95 Demi-wine sauce

Top Sirloin - \$35.95 (GF) Bacon and creamed bleu cheese

Vegan Thai Curry - \$19.95 (GF) Coconut rice, fresh vegetables, and curry sauce

SALAD OPTIONS

Caesar Salad Hearts of romaine, parmesan cheese, house made caesar dressing, and garlic croutons

> Mixed Greens Ranch dressing

Baby Spinach Granny smith apples, craisins, bleu cheese, and balsamic vinaigrette

Wedge Salad

Crumbled bleu cheese and bacon, sliced vine ripe tomatoes, bleu cheese dressing

> Elements Chopped Tomato, egg, bacon, bleu cheese, and house vinaigrette

See 'Dessert' page for dessert options. Each meal includes water + one beverage from the following: -Lemonade

-Raspberry Lemonade -Peach Punch



20% service charge and tax not included in prices

Prices subject to change

*Minimum of 25 guests *Only served until 3pm *Three entree selections available for \$2/person extra

All entrees are served with chef's choice of vegetable and starch. Includes your choice of salad, beverage, and dessert. Served with fresh rolls and butter.

ENTREE OPTIONS

Chicken Paprika - \$19.95 Mushrooms, onions, and paprika cream sauce

Chicken Milanese - \$22.50

Parmesan breaded chicken, topped with marinara and served on penne pasta

Teriyaki Chicken - \$17.95 Pineapple relish Teriyaki Salmon - \$24.95 Pineapple relish

Braised Short Ribs - \$20.95 Rustic pan sauce

Top Sirloin - \$28.95 Creamed bacon and bleu cheese

Vegan Thai Curry - \$19.95 Coconut rice, fresh vegetables, and curry sauce

SALAD OPTIONS

Caesar Salad Hearts of romaine, parmesan cheese, house made caesar dressing, and garlic croutons

> Mixed Greens Ranch dressing

Baby Spinach Granny smith apples, craisins, bleu cheese, and balsamic vinaigrette

Wedge Salad Crumbled bleu cheese and bacon, sliced vine ripe tomatoes, bleu cheese dressing

> Elements Chopped Tomato, egg, bacon, bleu cheese, and house vinaigrette

See 'Dessert' page for dessert options. Each meal includes water + one beverage from the following: -Lemonade

-Raspberry Lemonade -Peach Punch



20% service charge and tax not included in prices

Prices subject to change

*For kids ages 3-11

PLATED OPTIONS \$10.95

*These selections are only available for a plated meal

Macaroni + Cheese

Spaghetti + Meatballs

Cheese Quesadilla

Buttermilk Chicken Strips + Fries

Pepperoni Pizza

BUFFET OPTIONS

*Kids eat off of the regular buffet for a discounted price

1	ENTREE	\$10.95
2	ENTREE	\$12.95
3	ENTREE	\$14.95

Additional Kids Buffet Option: Buttermilk Chicken Strips, Fries, and Fruit \$10.95



20% service charge and tax not included in prices

Prices subject to change