

Catering

All catering is done in-house. Except for specialty cakes and wine or champagne, no food or beverage may be brought onto or removed from the premises. No cupcakes and no candy allowed.

All buffets include water, coffee, rolls with butter, and fresh fruit.

Cake-cutting services are \$3 per slice.

Stationary Hors D'oeuvres

Price Per Person when added to the Event with a Buffet Meal

Hors D'oeuvre Only Events – Inquire About Cost

Choice of 3 at \$12 per person

Gourmet Cheese & Cracker Display

Fresh Vegetable Crudité with Dips

Spicy Sausage & Blue Cheese Stuffed Mushrooms

Mushrooms Stuffed with Artichoke & Jalapeno Dip

Roasted Portabella, Asparagus & Red Peppers

Smoked Salmon with Cream Cheese, Capers & Sliced Red Onion

Bay Shrimp Salsa with Avocado & Tortilla Chips

Cocktail Meatballs in Spicy Marinara

Bruschetta

9.125% tax and 18% Gratuity on applicable items.

Revised March 08, 2023, Prices and conditions subject to change without notice.

Choice of 3 at \$14 Per Person

Chilled Prawn Cocktail

Italian Meats & Cheese Display

Bacon-Wrapped Chicken Thighs

Assorted Sausages ~ Italian, Hotlink & Linguica W/ Mustards

Ahi Poke on Sesame Cracker

\$17 Per Person

Jumbo Prawn Scamp Shrimp Wrapped in Bacon with

Wasabi Dipping Sauce

Rack of Lamb with Rosemary Herb

Marinade

9.125% tax and 18% Gratuity on applicable items.

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Lunch Buffet

Lunch Events are held between 10:00am and 3:00pm, with Lunch Served by 2:00pm

Available Monday through Thursday only.

Lemon Garlic Chicken

Kalamata Olives in Pesto Pasta Salad
Fresh Fruit
Green Salad
Fresh Baked Rolls

\$27.00 Per Person

Roasted Rosemary Chicken

Rice Pilaf with Mushrooms
Assorted fruit
Spinach Salad
Garlic Baguettes

\$28.00 Per Person

Chicken Marsala

Rice Pilaf with
Grilled Veggies
Caesar salad
Garlic Bread

\$29.00 Per Person

Sliced Pork Loin

Mashed potatoes
Fresh Fruit
Garden Salad
Garlic Bread

\$29.00 Per Person

Marinated Tri-tip

Mashed Potato
Creamy Alfredo Pasta
Caesar Salad
Fresh Fruit
Dinner rolls

\$31.00 Per Person

Chicken Picatta and Sliced Pork Loin

Mashed potato
Fresh Fruit
Caesar Salad
Dinner Rolls

\$33.00 Per Person

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Dinner Buffet

Dinner Events are events that start after 3:00 pm
Each Dinner Buffet includes 2 entrees, a choice of sides, and a salad.

Carved Beef Filet Mignon and Pesto Chicken

Beef Served with Horseradish
Thighs and Breast in Creamy Pesto Sauce

\$50.00 Per Person

Seasoned Sliced New York and Chicken Marsala and Mushrooms

New York Is Coated with our Secret Spices
Breast and Bone in thighs and in a creamy
mushroom Sauce

\$43.00 Per Person

Carved Roasted Prime Rib and Lemon Garlic Chicken

Prime Rib Roasted Medium Rare
Legs, Thighs, and Breasts with Lemon
Garlic Sauce

\$48.00 Per Person

Marinated Roasted Tri Tip and Chicken Picatta

Flavorful cuts of lean meat seasoned with
our secret spices

\$42.00 Per Person

Pork Tenderloin and Pesto Chicken

Lean, Tender, and Tasty Pork Filet
Chicken in creamy pesto sauce

\$39.00 Per Person

Teriyaki Salmon and dry rubbed Pork Loin

\$45.00 Per Person

Shrimp Scampi: Additional \$8 Per Person

Entrée Substitute: \$5 per person

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Dinner Buffet Sides

Choose Two Starch Items

Roasted Red Potato

Garlic Mashed Potato

**Twice Baked Mashed Potato with
Bacon, Cheese, and Chives**

Pesto Pasta with Spicy Sausage

**Pasta with Homemade Italian Red
Meat Sauce**

**Pasta with Kalamata Olives, Sundried
Tomato, Basil, and Mushroom Garlic
Sauce**

**Rice Pilaf with Green Chilis, Sausage
and Pepperjack Cheese**

Choose One Vegetable Item

**Grilled Asparagus, Portobello
Mushrooms, and Sweet Peppers**

Grilled with Light Olive Oil and Secret
Spices

**Fresh Green Beans with Bacon and
Shallots**

Grilled with a light Butter Wine Sauce

**Fresh Seasonal Vegetables Sautéed
with Peppers, Carrots, And Green
Beans**

Sautéed in a Garlic White Wine Sauce

Eggplant Parmesan

With Blue Ribbon Parmesan

Choose One Salad

Garden Green Salad

Ripe Tomatoes, Cucumbers, Olives,
Artichoke Hearts, and Blue Cheese Crumbles
Served with Homemade

Buttermilk Ranch Dressing and Balsamic
Vinaigrette

Caesar Salad

Served with Homemade Caesar Dressing,
Fresh Parmesan, Homemade Croutons,
and Grape Tomatoes

Chopped Salad

Tossed in a Homemade Buttermilk
Dressing with Bacon, Tomatoes,
Homemade Croutons, and Red Onions

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Spinach Salad

Served with Fresh Mushrooms,
Tomatoes, Bacon, Blue Cheese Crumbles
and a Spicy Asian Dressing

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