

## **APPETIZER SOCIAL / MIXER - \$28 per person**

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Includes a choice of four items. This option is set up as a grazing table.

### **HOT APPETIZERS**

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**Squeakers in Marinara**

**Italian Meatballs in Marinara**

**Coconut Shrimp with Thai Chili**

**BBQ & Buffalo Wings**

**Pulled Pork Sliders**

**Stuffed Mushrooms**

**Cheesy Grilled Polenta Bars**

**Beer Cheese Fondue Platter**

**Stout Onion & Sausage Stromboli Rolls**

### **COLD APPETIZERS**

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**Charcuterie Board**

**Fresh Seasonal Fruit Tray**

**Fresh Seasonal Veggie Platter**

**Baby Bay Shrimp Cocktail**

**Turkey Aram Wraps**

**Artisan Cheese Board**

**Goat Cheese & Jam Crostini**

**Bruschetta Dip with Crostinis**

## **SLIDER LUNCHEON - \$28 per person**

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Includes a choice of one appetizer, one side and three slider options.

### **APPETIZERS**

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**Fresh Seasonal Fruit Tray**

**Caesar Salad**

**Mixed Berry Salad**

### **SIDES**

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**Baked Potato Salad**

**Pasta Primavera**

**Chips**

Choice of corn with roasted red salsa or potato with bbq sauce

### **SLIDER OPTIONS**

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**Ham & Cheese**

Smoked ham, pimiento cheese spread, on soft country bread

**Turkey**

Turkey breast, tomato, iceberg lettuce, sundried tomato aioli, on multigrain bun

**BLT**

Bacon, iceberg lettuce, tomato, basil, balsamic glaze, rosemary focaccia

**Caprese**

Fresh mozzarella, tomato, basil, balsamic glaze, on rosemary focaccia

**Chicken Salad**

Chicken breast, celery, red onion, toasted almonds, dried apricot & cranberries on honey wheat roll

## **PIZZA & APPETIZERS - \$32 Per Person**

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Includes a choice of three appetizers, one fresh salad and three artisan pizzas.

### **APPETIZERS**

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**Fresh Seasonal Fruit Tray**

**Squeakers with Marinara Sauce**

**Coconut Shrimp with Thai Chili**

**Italian Meatballs in Marinara Sauce**

**Bacon & Balsamic Brussels Sprouts**

**BBQ & Buffalo Wings**

### **FRESH SALADS**

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**Spring Leaf**

Mixed baby greens with shredded carrots, shredded jack & cheddar cheese, diced tomatoes, cucumbers & house-made croutons.

**Mixed Berry**

Fresh spinach layered with sliced strawberries, blueberries, red onions, crumbled feta cheese & toasted almonds. Served with poppy seed dressing.

**Caesar**

Crisp romaine lettuce tossed with croutons, shaved parmesan cheese & Caesar dressing.

### **ARTISAN PIZZA**

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**Caprese**

Marinara sauce, fresh mozzarella, cherry tomatoes, pesto, balsamic glaze

**Pepperoni**

Marinara sauce, shredded mozzarella, pepperoni

**Vegetarian**

Marinara sauce, bell peppers, onion, black olives, cherry tomatoes, artichoke hearts

**Sausage & Onion**

Italian sausage, onion, Stout glaze

**Brisket**

Green salsa, smoked brisket, red onion, fresh cilantro

**Okie**

BBQ sauce, shredded jack & cheddar cheese, chicken, Ranch, green onion

**Hawaiian**

Pineapple & ham

## **MEXICAN BUFFET - \$33 Per Person**

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Includes fresh corn tortilla chips served with house-made salsas, and served with warm flour tortillas.

### **ENTRÉES**

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#### **Chile Verde**

Chicken or pork simmered in a mild tomatillo & green chili sauce

#### **Chile Colorado**

Sirloin or pork in a smooth red chili sauce

### **SIDES**

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#### **Mexican Rice**

**Refried Beans** (choice of black or pinto)

### **CONDIMENT BAR**

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**Guacamole, crema, queso fresco, diced onion, fresh cilantro, lime, shredded cabbage, escabeche, ensalada de nopal**

## **TACO BAR - \$36 Per Person**

Includes fresh corn tortilla chips served with house-made salsas, Mexican rice and beans, choice of two entrées, served with warm flour and corn tortillas.

### **SIDES**

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**Mexican Rice**

**Refried Beans** (choice of black or pinto)

### **ENTRÉES**

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**Guajillo Braised Chicken**

**Carne Asada**

**Carnitas**

**Seasonal Vegetables**

### **CONDIMENTS**

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**Guacamole, crema, queso fresco, diced onion, fresh cilantro, lime, shredded cabbage, escabeche, ensalada de nopal**

## **FAJITA BAR - \$38 Per Person**

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Includes fresh corn tortilla chips served with house-made salsas, Mexican rice and beans, choice of two entrées with sauteed bell peppers and onions, served with warm flour tortillas.

### **APPETIZER**

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**Fresh corn tortilla chips served with house-made salsas.**

### **SIDES**

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**Mexican Rice**

**Refried Beans** (choice of black or pinto)

### **ENTRÉES**

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All served with sauteed bell peppers & onions

**Steak**

**Chicken Breast**

**Shrimp**

**Portobello Mushrooms**

### **CONDIMENTS**

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**Guacamole, crema, lime wedges, salsa verde, escabeche**

## **CLASSIC DINNER- \$56 Per Person**

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Includes dinner rolls, two appetizers, one fresh salad, two entrées, and two sides.

### **APPETIZERS**

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**Fresh Seasonal Fruit Tray**

**Squeakers with Marinara**

**Coconut Shrimp with Thai Chili**

**BBQ & Buffalo Wings**

**Italian Meatballs in Marinara**

**Bruschetta Dip with Crostinis**

### **ENTRÉES**

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**Herb Crusted Tri-Tip Steak**

**Slow-Cooked Honey Chipotle  
Pork Loin**

**Herb Citrus Roasted Chicken  
Breast**

**Cajun Grilled Wild Salmon**

**BBQ Baby Back Ribs**

### **FRESH SALADS**

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**Caesar**

Romaine lettuce tossed with croutons, shaved Parmesan cheese & Caesar dressing.

**Spring Leaf**

Mixed baby greens with shredded carrots, shredded jack & cheddar cheese, diced tomatoes, cucumbers & house-made croutons.

### **SIDES**

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**Seven Cheese Cavatappi**

**Seasonal Vegetables**

**Herb Roasted Red Potatoes**

**Garlic Cream Cheese Mashed  
Potatoes**

**Cajun Style Wild Rice**

## **PREMIUM BUFFET- \$73 Per Person**

Includes dinner rolls, choice of two appetizers, one fresh salad, two entrées, and two sides.

### **APPETIZERS**

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**Stuffed Mushrooms**

**Cheesy Fried Polenta Bars**

**Baby Bay Shrimp Cocktail**

**Goat Cheese Crostinis**

**Beer Cheese Fondue Platter**

**Charcuterie Board**

**Italian Meatballs in Marinara**

### **SIDES**

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**Parmesan & Herb Roasted Red Potatoes**

**Wild Rice Pilaf**

**Creamy Risotto**

**Garlic Cream Cheese Mashed Potatoes**

**Potatoes Au Gratin**

**Seasonal Vegetables**

### **FRESH SALADS**

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**Spring Leaf**

Mixed baby greens with shredded carrots, shredded jack & cheddar cheese, diced tomatoes, cucumbers & house-made croutons.

**Mixed Berry**

Fresh spinach layered with sliced strawberries, blueberries, red onions, crumbled feta cheese & toasted almonds. Served with poppy seed dressing.

**Caesar**

Crisp romaine lettuce tossed with croutons, shaved parmesan cheese & Caesar dressing.

**Apple Walnut**

Mixed baby greens topped with gorgonzola cheese, golden raisins, fresh apples & candied walnuts.

### **ENTRÉES**

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**Herb Crusted Prime Rib  
(carving station)**

**Cranberry Glazed Pork Chops**

**Chicken Piccata or Chicken Marsala**

**Garlic Butter Wild Salmon**

## **DESSERTS - \$10 Per Person Per Dessert Choice**

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**Assorted Cookies**

**Apple Pie Tart a la Mode**

**Molten Lava Bundt Cake**

**Double Chocolate Brownies**

**Mixed Berry Cobbler**

**Seasonal Cheesecake**