

APPETIZER SOCIAL / MIXER - \$28 per person

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

HOT APPETIZERS

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

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

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

APPETIZERS

Fresh Seasonal Fruit Tray

Caesar Salad

Mixed Berry Salad

SIDES

Baked Potato Salad

Pasta Primavera

Chips

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

SLIDER OPTIONS

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, honey mustard, on sliced sourdough

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

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

APPETIZERS

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

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

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

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

ENTRÉES

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

Mexican Rice

Refried Beans (choice of black or pinto)

CONDIMENT BAR

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

Mexican Rice

Refried Beans (choice of black or pinto)

ENTRÉES

Guajillo Braised Chicken

Carne Asada

Carnitas

Seasonal Vegetables

CONDIMENTS

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

FAJITA BAR - \$38 Per Person

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

Fresh corn tortilla chips served with house-made salsas.

SIDES

Mexican Rice

Refried Beans (choice of black or pinto)

ENTRÉES

All served with sauteed bell peppers & onions

Steak

Chicken Breast

Shrimp

Portobello Mushrooms

CONDIMENTS

Guacamole, crema, lime wedges, salsa verde, escabeche

CLASSIC DINNER- \$56 Per Person

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

APPETIZERS

Fresh Seasonal Fruit Tray

Squeakers with Marinara

Coconut Shrimp with Thai Chili

BBQ & Buffalo Wings

Italian Meatballs in Marinara

Bruschetta Dip with Crostinis

ENTRÉES

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

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

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

Stuffed Mushrooms

Cheesy Fried Polenta Bars

Baby Bay Shrimp Cocktail

Goat Cheese Crostinis

Beer Cheese Fondue Platter

Charcuterie Board

Italian Meatballs in Marinara

SIDES

Parmesan & Herb Roasted Red Potatoes

Wild Rice Pilaf

Creamy Risotto

Garlic Cream Cheese Mashed Potatoes

Potatoes Au Gratin

Seasonal Vegetables

FRESH SALADS

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

**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

Assorted Cookies

Apple Pie Tart a la Mode

Molten Lava Bundt Cake

Double Chocolate Brownies

Mixed Berry Cobbler

Seasonal Cheesecake