

Great Taste for Every Occasion

**A CATERED
AFFAIR**

Hors d'Oeuvres

Pick 3 / \$8.00 per person
Pick 4 / \$10.00 per person
Pick 5 / \$12.50 per person

Buffets

Choice #1

1 Entrée
1 Starch
1 Vegetable
Salad w/dressings
Rolls & Butter
Coffee / Iced Tea

\$16.95 per person

Choice #2

2 Entrees
1 Starch
1 Vegetable
Salad w/dressings
Rolls & Butter
Coffee / Iced Tea

\$19.95 per person

Choice #3

3 Entrees
1 Starch
1 Vegetable
Salad w/dressings
Rolls & Butter
Coffee / Iced Tea

\$22.95 per person

Plated Dinners

Choices start at \$15.95 per person
Includes Entrée, Starch, Vegetable, Soup or Salad
with dressing, Rolls & Butter

Deli Buffet

Ham, Turkey, Roast Beef (may substitute)
White, Wheat, Rye Breads, Kaiser Rolls
Lettuce, Tomato, Onion, Pickles,
Mayonnaise and Mustard
American, Swiss & Provolone Cheeses
Select 2 Salads & Dressings
Coffee / Iced Tea

\$11.95 per person

Barbecue Buffet

Hamburgers & Hot Dogs
with all the fixins'
Buns, Rolls, Lettuce, Tomato, Onions,
Pickles, Baked Beans, Cole Slaw
Mustard, Ketchup, Relish, Mayonnaise
Coffee / Iced Tea / Lemonade
(May substitute with Pulled Pork)

\$12.95 per person

Ball Game Buffet

Pulled Pork & Hamburger Sliders
Nacho Bar with Ground Seasoned Beef and Chicken
Lettuce, Tomato, Onion, Jalapenos, Cheese Sauce, Sour Cream & Salsa
Potato or Pasta Salad
Coffee / Iced Tea / Lemonade

\$14.95 per person

**ALL PRICES SUBJECT TO A 7% SALES TAX
AND A 20% GRATUITY CHARGE**



Catering Menu

Hors d'Oeuvres

Breaded Chicken Bites (with Sesame Glaze)

BBQ, Marinara or Swedish Meat Balls

Sweet & Sour Chicken

Fried Mozzarella

Fried Ravioli (w/Marinara Dipping Sauce)

Spinach Wrapped in Phyllo Dough

Fried Coconut Shrimp (w/Pina Colada Dipping Sauce)

Franks Wrapped in Pastry

Miniature Egg Rolls

Chicken Wings (BBQ, Mild, Medium, and Hot Garlic Flavors)

Crab Stuffed Mushroom Caps (Additional charge)

Scallop & Bacon (Additional charge)

Chicken Sauté with Peanut Sauce

Chilled Vegetable Tray

(50 pp \$110.00)

A bountiful display of Cauliflower, Broccoli, Baby Carrots, Celery Sticks, Cherry Tomatoes, accompanied With Ranch Dressing

Fruit & Domestic Cheese Tray

(50 pp \$125.00)

An elaborate display of Sliced Seasonal Fruit, crowned With Domestic Cheeses and Assorted Crackers

Jumbo Shrimp Platter

(50 pp \$150.00)

With Cocktail Dipping Sauce and Lemons

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Catered Selections

Salad Selections

- Traditional House Salad
- Caesar Salad
- Coleslaw
- Baby Field Green Salad
- Pasta Salad
- Potato Salad
- Macaroni Salad
- Greek Salad
- Antipasto Salad (Additional charge)

Starch Selections

- Chef's Oven Roasted Garlic Potatoes
- Creamy Whipped Potatoes
- Au Gratin Potatoes
- Baked Potatoes
- Twice Baked Potatoes
- Red Bliss Potatoes in Parsley Butter
- Rice Pilaf
- Risotto

Vegetable Selections

- Green Beans
- Green Bean Almandine
- Glazed Baby Carrots
- California Mixed Vegetables
- Peas, Carrots and Pearl Onions
- Chef's Blend

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Catered Entrees

Poultry

Chicken Cordon Bleu
Chicken Piccata
Chicken Marsala
Chicken Alfredo
Chicken Dijon
Chicken Parmesan
Oven Roasted Turkey

Add \$25 for Chef Attending Carving of Turkey

Beef

Prime Rib (Additional Charge)
Filet Mignon (Additional Charge)
Slice Roast Beef
Pot Roast
Meat Lasagna

Pork

Grilled Pork Medallions
Apple Bourbon Pork Medallions
Ham with Pineapple
Italian Sausage and Peppers

Add \$25 for Chef Attending Carving of Ham

Seafood

Baked Cod (Additional Charge)
Baked Salmon Filet (Additional Charge)

Vegetarian

Vegetable Pasta Primavera
Vegetable Lasagna
Baked Cheese Stuffed Shells

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