

Salads, Entrees, Sides and Desserts

SALADS

Small Tray 10 People ~ Large Tray 20 People

Sm. Tray Lg. Tray

Garden Salad.....\$40

Sprink Mix, Tomatoes, Cucumbers, Carrots, Onions and House Vinaigrette

Caesar Salad.....\$40

Crisp Romaine, Parmesan and Croutons

Greek Salad.....\$50

Sprink Mix, Tomatoes, Cucumbers, Pepperoncini, Kalamata Olives, Feta Cheese and House Greek

Wedge Salad.....\$60

Iceburg Wedge, Crispy Bacon, Heirloom Tomatoes, Shaved Red Onion and Bleu Cheese Dressing

Berry Walnut.....\$50

Spring Mix, Red Onion, Strawberries, Blueberries, Candied Walnuts, Feta and Raspberry Vinaigrette

Italian Pasta Salad.....\$55

Farfalle, Tomatoes, Artichokes, Kalamata Olives, Peppers, Red Onion, Italian Vinaigrette

CHICKEN

Half Tray 10 People ~ Full Tray 20 People

Half Tray Full Tray

Chicken Piccata.....\$75

Lightly Breaded Chicken, Lemon Caper Sauce

Chicken Marsala.....\$75

Marsala Wine & Mushroom Demi Glace

Chimichurri Chicken.....\$70

Marinated Chicken, Chimichurri Sauce

Tuscan Chicken.....\$85

Marinated Chicken, Spinach, Sundried Tomatoes, Parmesan Cream Sauce

Chicken Parmesan.....\$75

Breaded Chicken, Marinara, Mozzarella

Chicken Kebobs.....\$70

Marinated Chicken, Peppers, Onions

PORK

Half Tray 10 People ~ Full Tray 20 People

Half Tray Full Tray

Baby Back Ribs.....\$90

Slow Cooked Baby Back Ribs, BBQ Sauce

BBQ Pulled Pork.....\$75

Slow Roasted Pulled Pork, BBQ Sauce, Fresh Rolls

Teriyaki Pork Tenderloin.....\$80

Sliced Pork Tenderloin, Teriyaki Glaze, Pineapple

Tuscan Boneless Pork Chops.....\$90

Thick Cut, Spinach, Sundried Tomatoes, Parmesan, Cream Sauce

Sausage Peppers & Onions.....\$70

Sliced Italian Sausage, Bell Pepper and Onions

BEEF

Half Tray 10 People ~ Full Tray 20 People

Half Tray Full Tray

Beef Tenderloin.....\$240

Sliced Beef Tenderloin, Mushroom Demi-Glace

Prime Rib.....\$170

Sliced Beef Rib Loin, Au Jus, Horsey Sauce

Chimichurri Steak.....\$145

Tender, Marinated Flank Steak, Chimichurri Sauce

Marinated Beef Tips.....\$220

Filet Mingon, Mushroom and Onion Gravy

SEAFOOD

Half Tray 10 People ~ Full Tray 20 People

Half Tray Full Tray

Fresh Atlantic Salmon.....\$120

Piccata, Blackend or Bourbon Brown Sugar

Margarita Shrimp Skewers.....\$100

Tequila, Lime, Honey, Chipotle, Pineapple

Shrimp Scampi.....\$105

Large Shrimp, White Wine, Lemon Butter Sauce

SIDES

Half Tray 10 People ~ Full Tray 20 People

Half Tray Full Tray

Garlic Mashed Potatoes.....\$85

Whipped Yukon, Fresh Garlic, Butter

Potatoes Au Gratin.....\$90

Sliced Potatoes, Onions, Gruyere Cheese Sauce

Herb Roasted Potatoes.....\$75

Red Skin Potatoes, Fresh Herbs, Olive Oil

Seasoned Rice Pilaf.....\$45

Yellow Rice, Peas

Three Cheese Baked Ziti.....\$75

Ziti, Gruyere, Parmesan, Cheddar

Baked Ziti.....\$60

Ziti, Marinara, Ricotta, Mozzarella

Steamed Seasonal Veggies.....\$60

Chefs Choice, Steamed & Seasoned

Roasted Root Vegetables.....\$65

Carrots, Parsnips, Sweet Potatos, Beets

Grilled Asparagus.....\$70

Lemon, Parmesan

Steamed Green Beans.....\$60

Steamed & Seasoned

DESSERTS

Priced Per Piece

Italian Cannoli - \$2

Marscapone, Ricotta, Chocolate Chips

Fresh Baked Cookies - \$1.25

Chocolate Chip, Peanut Butter, White Chocolate Macadamia

Key Lime Cheese Cake Shooters - \$3.50

Graham Cracker, Key Lime Custard, Raspberry Sauce

Tiramisu Shooters - \$3.50

Espresso, Lady Fingers, Sweet Cream

Cupcakes - \$2.25

Red Velvet, Vanilla, Chocolate

All orders include serving utensils. Chafing dishes and fuel are available for \$15 each. Plates, napkins and utensils available for \$1.75 per person.

Please add 7% sales tax and 18% service fee.

Deposit of 50% due at time of booking, remainder due 14 days prior to event.