Appetizers
Classic Italian Style Bruschetta
Tomatoes, garlic & basil atop toasted crostini with sliced fresh mozzarella cheese

Chicken Diablo
Tender strips of chicken breast strips with sliced jalapeno wrapped in bacon and herb cream sauce

Stuffed Mushroom Caps
Handmade filling of seasoned breadcrumbs & sausage

Spanikopita
Spinach & Feta Cheese in a Flaky Phyllo Pastry

Shrimp Diablo
Jumbo Shrimp, Jalapeno wrapped with bacon and served with Lemon Butter cream sauce

Salmon Canapés
Smoked salmon & herbed cheese atop toast rounds garnished with fresh dill

Tortilla Pinwheel Bites
Ham, turkey & herbed cream cheese wrapped in flour tortillas with vegetables served with salsa fresca

Appetizers Displays
Fruit, Cheese and Vegetable Display
Domestic Cheeses & Seasonal Fruits & Vegetables served with Yogurt and Ranch Dips gourmet crackers & Baguettes

Vegetable Platter
Broccoli, Cauliflower, Zucchini, Cherry Tomatoes, Carrots, Cucumber, Celery, and yellow Squash served with Ranch Dip

Grilled Marinated Vegetables
Asparagus, Zucchini, Yellow Squash, Red Onion, Carrots & Sweet Pepper grilled and served room temperature with balsamic infused olive oil drizzle

Jumbo Shrimp Cocktail Display

Shrimp Compechano
Shrimp tossed with classic Pico de Gallo served with Corn Tortilla Chips

Asian Egg Roll with Sweet Chili Sauce
Asian Dumplings with Sweet Chili Sauce
Vegetable filled dumplings
Mini Beef or Chicken Empanadas
Corn fills beef or chicken Deep fry served with salsa fresca
Wings with Ranch dressing
Hot, BBQ, Lemmon Pepper, Plain

Chile con Queso
Hot Mexican style cheese dip served with tostada chips
San Antonio Dip
Layered beans, sour crème, tomatoes, guacamole, black olive & salsa fresca served with fresh tostada chips
Quesadillas
Chicken, Beef, Cheese or Bean and Cheese Served with salsa fresca
Beef and or Chicken Taquito’s Served with guacamole, sour crème & salsa fresca

Smoked Salmon Display
Chilled Smoked Salmon with Cream Cheese, with choice of Capers, Chopped Egg, Bermuda onion garnish served with Bagel Crisps’ & toasted Crostini
Hot Crab & Artichoke Dip
Cream Cheese seasoned with Cajun spices & Mild Curry blended with Artichokes & Scallions served with Corn Tortilla Chips
Mini Beef & Chicken Sliders
Topped with Cheese
Cold Sliders
An Assortment of Roast Beef & Cheddar, Turkey & Provolone, Ham & Swiss, Chicken Salad & Tuna Salad served with Chips
Salads
Mixed Field Greens Salad
With mandarin oranges, red onions & black olives served with raspberry vinaigrette

Traditional Garden Salad
With Cucumber, Tomatoes & Shredded Carrots served with Ranch and or Italian Dressing

Classic Caesar Salad
Romaine lettuce, seasoned croutons, shaved Parmesan & Caesar dressing

Strawberry Spinach Salad
Red onion, Black olives, Blue Cheese crumbles served with vinaigrette dressing

Pear/Cranberry Salad
Mixed Greens, sliced pears, dried cranberries, walnuts & crumbled Gorgonzola cheese served with French vinaigrette dressing

Greek Salad
Crisp lettuces, green olives, feta cheese, artichokes & tomatoes served with vinaigrette dressing

Carving Stations
Roast Beef
Served with Creamy Horseradish and Beef Au Jus Sauce

Beef Tenderloin
Served with Creamy Horseradish and Demi Glaze Sauce

Prime Rib
Served with Creamy Horseradish and Demi Glaze Sauce

Chile Rubbed Pork Loin
Served with Raspberry Chipotle and Demi Glaze

Mixed Grill Carving Station
Grilled or Smoked Brisket, Turkey, Ham, and Sausage served with appropriate sauce and fresh baked rolls

Action Stations
Pasta Bar
Fettuccine or Bow Tie Pasta-
Guest choice of Chicken, Meatballs, Italian Sausage, Broccoli, Sweet Peppers, and yellow Squash, Parmesan or crushed red pepper and Mushrooms offered with creamy Alfredo, Marina or Rich Basil Pesto

Mashed Potato Bar
Guest’s choice of toppings - sweet butter, Bacon Bits, Sour crème, Cheese, Broccoli & Cheese - served in martini glasses

Sushi & Asian Bar
California, Salmon, Shrimp Crab, Inside out rolls, Served with Soy, Teriyaki, Wasabi & Pickled Ginger. Chafing dish presentation – eggrolls, spring rolls, pot sticker

Chicken Entrees
Includes Starch and Vegetable
Chicken Picatta  
Lightly Breaded Chicken Breast served with lemon butter cream sauce with capers

Chicken Cordon Bleu (Open Face)  
Breaded Chicken topped with Ham & Swiss Cheese and Herb cream sauce

Chicken Marsala  
Grilled Chicken breast served with pan seared mushrooms & Marsala wine sauce

Chicken Roulade  
Breaded Chicken Breast filled with spinach, red peppers, Feta Cheese and Herb Cream Sauce

Chicken Wellington  
Puff Pastry stuffed with a Chicken Breast with a Mushroom Duxelle sauce

**Beef /Pork Entrees**  
**Includes a Starch & Vegetable**

Beef Lasagna  
Includes Salad

Rib eye Steak  
Topped with Cabernet Reduction

Beef Tenderloin  
Served with Merlot Demi Glaze

Filet Mignon  
Served with cabernet reduction

Prime Rib  
Served with Creamy Horseradish and Au Jus Sauce

Steak Au Poivre  
Black pepper encrusted Beef Tenderloin with brandy crème

Pork Tenderloin  
Stuffed with roasted red peppers, spinach, and feta cheese topped with a merlot demi glaze

Beef Wellington  
Puff Pastry stuffed with beef, Foie Gras & Shrimp Topped with cabernet reduction

**Seafood Entrées**  
**Includes a Starch & Vegetable**

Herbed Encrusted Tilapia
A la Carte menu

With lemon butter

Grilled Salmon Filet
Dry rubbed in Asian spices served with sesame soy sauce

Crab Cakes
Drizzled with lemon butter sauce

Chilean Sea Bass

Latin & Mexican Fare

Fiesta Dinner
Grilled Chicken and Beef Fajitas
Served with Pico de Gallo, sour cream, grilled sweet peppers & onions, Cheddar & Monterey Jack cheese, salsa Verde & picante salsa served with Refried Beans, Spanish rice, Fresh corn and flour tortillas

Tacos al Pastor
Rotisserie cooked Pork served with chopped cilantro, chopped onion, and tomatillo salsa Served with Refried Beans, Spanish rice, Fresh corn and flour tortillas

Tamales
Traditional Chicken, Beef & Pork Served with Pico de Gallo, sour crème, guacamole, salsa Verde, salsa fresca & tomatillo salsa Served with Refried Beans, Spanish rice, Fresh corn and flour tortillas

Quesadilla Bar
Homemade Beef, Chicken & Cheese quesadillas served with condiments of pico de gallo, sour crème, guacamole, salsa verde, salsa fresca & tomatillo Salsa Served with Refried Beans, Spanish rice, Fresh corn and flour tortillas

Vegetables
(Upon availability)

Mixed Grilled Vegetables
Our fresh garden, red onion, carrots, green beans, zucchini, yellow squash & sweet peppers grilled and severed julienne style

Sugar Snap Peas
With buttered toasted sliced almonds

Broiled Tomatoes
Tomato halves topped with seasoned breadcrumbs & Gruyere cheese

Honeyed Carrots

Green Beans with or without almonds

Steamed Broccoli & Cauliflower

Blanched Asparagus Bundles

Asparagus a la Polonaise
Topped with buttered breadcrumbs & chopped egg

Pan seared splashed with balsamic Reduction

Poached Halibut
Served with mustard crème

Stuffed Flounder Filets
Filled with lump crabmeat & buttered cornbread filling

*Other seafood options available upon request
A la Carte menu

**Potatoes, Rice & Pasta**

Garlic Mashers

Rosemary new potatoes
Oven Roasted Red Bliss Potatoes
With garlic & rosemary

Fettuccini
With garlic/parsley butter

Pommes Anna
Classic French baked layered potato dish

Twice Baked Potatoes
Whipped potatoes blended with crème, butter, cheddar cheese & parsley piped in potato halve & baked

Wild Nutty Rice With orange zest

Steamed Jasmine Rice

**Kids Menu**

Chicken nuggets served with Macaroni Cheese and mashers

Corn dogs with Macaroni Cheese

**Desserts**
(Available upon request)

**Beverages**

Iced Tea
Sweet and UN Sweet Tea

Sodas
Coke, Sprite, Diet Coke & Sparkling water, Agua Fresca

**Bar Set ups**
Sodas, mixers, sparkling waters, fruit garnishes, stirrers, ice, containers for icing, cocktail napkins

**Bar Service**
Call for pricing
Hosted Bar
Open Bar