



All prices are per person, and can be set up buffet-style or plated.
20 person minimum order per selected entrée.

Pricing is for food only. Additional costs may be applied for service staff, dinnerware, etc. Please contact us to put together a total cost estimate for your event.

Beef (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

Tender Sliced Roast Beef in Traditional Brown Sauce	16	Smoked Brisket GF served with BBQ Sauce	16
Bourbon Glazed Beef GF with Sweet & Savory Asian Glaze	16	Beef Tips with Mushroom & Green Peppercorn Sauce	16
Braised Beef Short Ribs GF with a Chipotle Demi Glaze	22	Grilled Ribeye Steaks GF with Ludger's Steak Sauce	25
Roasted Prime Rib of Beef GF with Horseradish Aioli	26	Sliced Beef Tenderloin GF * Subject to Market Price ** Plated Dinner Only	35

Chicken (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

Chicken Piccata in a Lemon Cream Sauce with Capers	14	Grilled Chicken with Pesto Cream Sauce	14
Roasted Chicken (Bone-In) GF	14	Chicken Marsala a creamy Mushroom & Red Wine Sauce	14
Grilled Chicken GF with Pineapple Salsa	14	Apple-Almond Stuffed Chicken in Traditional Brown Sauce	15
Mediterranean Chicken GF with Tomatoes, Goat Cheese, Artichokes & Olives in a White Wine Butter Sauce	14	Chicken Cordon Bleu with Ham & Swiss in a Creamy Dijon Mushroom Sauce	15

Pork (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

Crispy Pork Cutlet with Creamy Dijon	14	Smoked Pulled Pork GF with BBQ Sauce & Raspberry Chipotle Aioli	14
Pork Tenderloin GF with Guinness BBQ Glaze	15	Bone-In Porkchop GF with Grilled Onions & Maple Glaze	16

Pasta (Entrée served with Salad, Vegetable, Bread & Iced Tea)

Homemade Meatballs with Red Sauce & Penne Pasta	14	Pasta Alfredo with Grilled Chicken & Cavatappi Pasta	13
Pesto Cream Pasta with Grilled Chicken & Cavatappi Pasta	13	Baked Five-Cheese Manicotti with Red Sauce	13
Chicken Parmesan with Red Sauce & Penne Pasta	14	Cheese Tortellini with Sun-Dried Tomato Pesto Sauce * Add Grilled Chicken for \$2 more	13

Seafood & Vegetarian (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

Smoked Salmon GF with Dijon & Honey Glaze	16	Sauteed Tilapia in Piccata Sauce	15
Roasted Cauliflower Steak GF V with Red Pepper Coulis	13	Stuffed Roasted Pepper stuffed with Wild Rice & Cheese Blend	13
Grilled Portobello Mushroom GF with Feta Cheese & Balsamic Glaze	13	Additional Vegan & Vegetarian options available upon request.	

Bars & Stations

Traditional Fajita Bar Chicken, Beef or Portobello, with Grilled Peppers & Onions. Includes Sour Cream, Shredded Cheese, Pico de Gallo & Our Traditional Salsa Served with Rice & Beans, Chips & Salsa and Iced Tea * Corn Tortillas available as a gluten free option	14
Premium Fajita Bar Our Traditional Fajita Bar, but with additional toppings, including Salsa Verde, Jalapeno Crème Fraiche, Queso Fresco & Guacamole Served with Rice & Beans, Chips & Salsa and Iced Tea * Corn Tortillas available as a gluten free option	16
Taco Bar GF Chicken or Beef, with Crispy Taco Shells, Cheese, Lettuce & Tomatoes Served with Rice & Beans, Chips & Salsa and Iced Tea	13

Chef Attended Stations

Chef Attended Stations (Pasta & Carving) require One Chef per 150 guests - \$150
Add \$2.00 per person to the price of the Pasta Bars if you choose to forgo the chef..

Traditional Pasta Bar Includes Cavatappi & Penne Pasta, Grilled Chicken & Meatballs Choice of Two Sauces: Red Sauce, Alfredo, Pesto Olive Oil or Pesto Cream Served with Salad, Antipasto Display, Baguette Bread with Butter & Iced Tea	14
Premium Pasta Bar Our Traditional Pasta Bar, but with additional toppings, including: Parmesan Cheese, Cherry Tomatoes, Sauteed Mushrooms, Roasted Bell Peppers, Olives, Roasted Broccoli & Marinated Artichokes Served with Salad, Antipasto Display, Baguette Bread with Butter & Iced Tea	15
Roast Beef Carving Station GF Served with Salad, Starch, Vegetable, Baguette Bread with Butter & Iced Tea	17
Roasted Prime Rib of Beef Carving Station GF Served with Salad, Starch, Vegetable, Baguette Bread with Butter & Iced Tea	26

Please ask us if there is something else that you're interested in that you don't see on our menu. Our culinary-trained chef's are happy to work with you to create a custom menu specific to your needs and taste.

GF Indicates Gluten Free items. Please note...many other items can be made gluten free, or are gluten free without crackers, crostini's or rolls, which we're happy to sub for gluten free options.

V Indicates Vegan items. Please note...many other items can be made vegan. We are happy to accommodate for any special dietary needs.

PICK YOUR SIDE

Standard Sides included with Entrée' Price
Upgraded & Additional Sides available for additional charge

Salad Options:

Mixed Green Salad **GF** **V**
(Tomatoes, Cucumbers, Shredded Carrots)

Baby Spinach Salad **GF**
(Dried Cranberries or Fresh Strawberries, Feta Cheese & Roasted Walnuts)

Caesar Salad

Standard Dressing Choices include:

Ranch, Raspberry Vinaigrette **V**, Balsamic Vinaigrette **V**, Italian,
Creamy Citrus, Creamy Balsamic

All dressings are gluten free. Please feel free to ask for any other dressing preferences

Upgrade Your Salad:

(available for plated or pre-set only)

Grilled Romaine Salad (+\$1)

Wedge Salad (+\$1)

Additional charges may apply if ordering a pre-set salad for a buffet-style dinner.

Starch Options:

Garlic Mashed Potatoes **GF** Five-Cheese Scalloped Potatoes

Roasted Red Potatoes **GF** **V** Wild Rice Pilaf **GF**

Homemade Macaroni & Cheese Potatoes Savoyarde **GF**

Cavatappi with Pesto Cream Herb-Infused Quinoa **GF**

Upgrade Your Starch:

Mashed Potato Bar +2

Includes: Gravy, Chives, Shredded Cheese, Bacon Bits, Sour Cream & Black Olives

Baked Potato Bar **GF** +2

Includes: Butter, Sour Cream, Bacon Bits, Shredded Cheese & Chives

Mac 'n Cheese Bar +2

Includes: Bacon Bits, Roasted Broccoli, Fried Onion Strings, Pico de Gallo, Parmesan & Tabasco

Risotto Station **GF** +2.5

Includes: Roasted Peppers, Green Onions, Bacon Bits, Gouda Cheese, Sautéed Mushrooms & Pesto

* Only available as a chef action station. Additional chef charge applied (\$125/chef)

Vegetable Options:

Sauteed Green Beans **GF** **V** Sauteed Asparagus **GF** **V**

Lemon-Peppered Mixed Vegetables **GF** **V** Grilled Corn **GF**
with Onions & Peppers

Brown Sugar Glazed Carrots **GF** **V** Grilled Brussels Sprouts **GF**

SOMETHING TO START...

See Hors d'oeuvres Menu for full options

Standard Canapes (Choice of Two) \$3.50

Smoked Pulled Pork
on Mini Sliders OR on Crostini
with Raspberry Chipotle Sauce

Bruschetta
in Black Sesame Cone
OR Garlic Crostini

Deviled Eggs **GF**

Cold Smoked Salmon on Artisan Cracker

Candied Bacon **GF**

Basil Pesto Cheese on Crostini

Chicken Tinga Tostada **GF**
with Crème Fraîche

Homemade Sweet Potato Chips **GF**
with Honey Spice Dip

German Sausages **GF**
with Dusseldorf Mustard

Herb Cheese OR Italian Sausage
Stuffed Mushroom

Vegetable Mousse Crème Puff

Tortellini Skewer with Pesto Sauce

Premium Canapes (Choice of Two) \$4.00

Seared NY Strip on Crostini
with Horseradish Aoli

Shrimp Ceviche
in Black Sesame Cone

Chorizo Mini Sliders
with Avocado Aoli

Caprese Salad Skewers **GF**
with Balsamic Glaze

Assorted Petite Quiche

Smoked Shrimp with Creole Remoulade **GF**

Shrimp Cocktail **GF**

Crab Cake Stuffed Mushrooms

Crab Cakes with Chef's Aioli

Goat Cheese Phyllo with Poached Pear

Fried Chicken in Waffle Cone
with Maple Drizzle

Deviled Egg with Breaded Chicken
& Honey Sriracha Sauce

Pork Potsticker with Asian Aioli

Bacon & Cheese Stuffed Jalapenos

PLEASE SEE "HORS D'OEUVRES" MENU FOR FULL LIST OF OPTIONS

SOMETHING TO FINISH...

Assorted Cookies (Chocolate Chunk, Lemon Blueberry, Chocolate Pretzel, Peanut Butter & Salted Caramel)	2.50	Baked Bread Pudding with Irish Whisky Sauce	4.00
Brownies, Lemon Bars, Hello Dollies, or Butterscotch Walnut Blondies	2.00	Carrot Cake	4.00
Vanilla Sheet Cake with Raspberry Sauce	3.00	Fresh Baked Cobbler Apple, Peach or Mixed Berry, Served with Cream	4.00
Chocolate Sheet Cake with Chocolate Ganache	3.00	Cannoli with Vanilla Cream	4.50
Chocolate Brownie with Peanut Butter Mousse	3.25	Key Lime Tart	4.50
Red Velvet Cake	3.50	Chocolate Dipped Cheesecake	5.00
Traditional Cheesecake Raspberry, Chocolate Ganache or Caramel Sauce	4.50	Chocolate Coconut Bar GF V	5.00
		Chocolate Gateau GF	6.00

PLEASE SEE "SWEETS & DESSERTS" MENU FOR FULL LIST OF OPTIONS