

APPETIZER OPTIONS

\$4 PER PERSON

SMOKED SALMON AND CUCUMBER CANAPÉ • 3 PER PERSON

CAESAR SALAD CANAPÉ • 3 PER PERSON

SMOKED CHICKEN SALAD CANAPÉ • 3 PER PERSON

SHAVED PRIME RIB WITH HORSERADISH CREAM CANAPÉ • 3 PER PERSON
(ADD \$2 PER PERSON)

SHRIMP COCKTAIL WITH LEMON • 4 PER PERSON
(ADD \$1 PER PERSON)

BACON CHEDDAR PINWHEELS • 3 PER PERSON

MINI BEEF WELLINGTONS • 3 PER PERSON

PULLED PORK SLIDERS • 2 PER PERSON

CHEESEBURGER SLIDERS • 2 PER PERSON

ITALIAN STUFFED MEATBALLS WITH MARINARA • 3 PER PERSON

BBQ MEATBALLS • 3 PER PERSON

SEAFOOD STUFFED MUSHROOMS • 3 PER PERSON
(ADD \$2 PER PERSON)

ROASTED GARLIC TOMATO BRUSCHETTA • 3 PER PERSON

CRAB CAKES WITH REMOULADE • 2 PER PERSON
(ADD \$2 PER PERSON)

**BUFFALO OR BBQ WINGS WITH CELERY, CARROTS,
BLUE CHEESE AND RANCH • 4 PER PERSON**

ROASTED GARLIC HUMMUS WITH PITA BREAD

CHIPS AND SALSA, GUACAMOLE AND QUESO DIP

SPINACH AND ARTICHOKE DIP WITH FRIED PITA BREAD

PARTY TRAYS AND PACKAGES

CLASSIC TRAYS

Veggie Tray with Ranch Dressing · \$3 Per Person

Fruit Tray with Cantaloupe, Honey Dew, Strawberries and Grapes · \$3 Per Person

Cheese Tray with Cubed Cheddar, Pepper Jack, Gouda and Swiss · \$4 Per Person

Meat Tray with Ham, Smoked Turkey and Roast Beef · \$4 Per Person

PREMIUM TRAYS

Relish Tray with a Variety of Olives, Pickles and Giardiniera · \$5 Per Person

Tropical Fruit Tray with Mango, Kiwi, Pineapple and Papaya · \$6 Per Person

Smoked Cheese Tray with Smoked Cheddar, Smoked Gouda, Smoked Provolone and Smoked Mozzarella · \$8 Per Person

Meat and Cheese Tray with Pepperoni, Salami, Prosciutto, Provolone and Fresh Mozzarella · \$8 Per Person

PARTY APPETIZER PACKAGE · \$12 PER PERSON

Chicken Wings with Blue Cheese and Celery

Loaded Potato Skins

Pulled Pork Sliders

Cheese Sticks and Toasted Ravioli

Chips with Salsa, Guacamole and Queso

PREMIUM PARTY APPETIZER PACKAGE

Choose Any Five Appetizers for \$15 Per Person

ENTRÉE OPTIONS

Choose One Selection as Priced. Additional Selections Will Incur Extra Charges.
Includes: Water and Tea Station

CHICKEN: \$7 BUFFET • \$9 PLATED

Grilled Chicken with Parmesan Cream Sauce

Chicken Fried Chicken with White Gravy

Chicken Florentine with Creamed Spinach and Artichokes

Chicken Marsala with Grilled Mushrooms

SEAFOOD: \$10 BUFFET • \$12 PLATED

Blackened Salmon with Cajun Cream Sauce

Citrus Glazed Mahi

Baked Tilapia with Seafood Cream Sauce

Grilled Shrimp Skewers with Lemon Basil Pesto

Lobster Tail (One Per Person, \$15)

PORK: \$8 BUFFET • \$10 PLATED

Grilled Bone-In Pork Chop with Honey BBQ Sauce

Smoked Pork Loin with Bourbon Glaze

Grilled Pork Tenderloin Medallions with Bacon Au Jus

Smoked Spare Ribs - Dry Rub or BBQ Glazed (Add \$1 Per Person)

BEEF: \$12 BUFFET • \$14 PLATED

Grilled Sirloin Steak with Mushroom Demi (Substitute Filet Mignon \$20)

Chicken Fried Steak with White Gravy

Slow Roasted Beef Tri-Tip with Peppercorn Au Jus

Slow Braised Beef with Brown Gravy

CARVING STATION AND SIDES

\$10 PER PERSON, MINIMUM 20 PEOPLE

Slow Roasted Turkey Breast

Smoked Pit Ham

Honey Bourbon Glazed Pork Loin

\$15 PER PERSON

Hickory Smoked Prime Rib with Creamy Horseradish Sauce

SIDES

\$2 PER PERSON

Herb Whipped Potatoes

Roasted Garlic Potatoes

Seasoned Fries

Baked Potato

Grilled Asparagus

Roasted Green Beans

Corn on the Cob

Honey Buttered Baby Carrots

Seasonal Vegetable Blend

Vegetable Rice Pilaf

Creamy Potato Salad

Sweet Southern Cole Slaw

Ranch and Bacon Pasta Salad

\$3 PREMIUM SIDES

Parmesan Risotto

Au Gratin Potatoes

Twice Baked Potato

Loaded Baked Potato

Classic Mac and Cheese

BUFFET OPTIONS

CLASSIC BUFFET OPTIONS

Includes: Water and Tea Station

\$10 PER PERSON

DELI SANDWICH/WRAP PLATTER

Served with Sliced Meats, Sliced Cheeses, Lettuce, Tomatoes, Onions, Pickles and Assorted Sliced Breads and Assorted Prepared Wraps. Served with Kettle Cooked Chips.

GRILLED BURGER AND HOT DOG BAR

Served with Sliced Cheeses, Lettuce, Tomato, Onion, Pickles and Condiments.
Served with Kettle Cooked Chips.

BBQ PULLED PORK WITH BBQ SAUCE

Served with Buns, Creamy Potato Salad or Cole Slaw and BBQ Baked Beans.

\$12 PER PERSON

GRILLED SIRLOIN

Served with Mashed Potatoes, Brown Gravy and Country-Style Green Beans.

GRILLED CHICKEN BREAST

Served with Parmesan Cream Sauce, Roasted Garlic Potatoes and Honey Buttered Carrots.

FRIED CHICKEN

Fried Legs and Breast Served with Mashed Potatoes, White Gravy and Corn on the Cob.

CHICKEN FETTUCCHINI ALFREDO AND SPAGHETTI WITH MEATBALLS

Served with Fresh Italian House Salad and Garlic Breadsticks.

CHICKEN FAJITAS

Served with Flour Tortillas, Latin Rice and Chili Spiced Pinto Beans. Includes Shredded Cheese, Lettuce, Tomatoes, Sour Cream and Salsa.

BAKED ALASKAN COD

Served with Seafood Cream Sauce, Vegetable Rice Pilaf and Chef's Choice Vegetable.

GRILLED SALMON FILET

Served with Lemon Dill Butter Sauce, Roasted Garlic Potatoes and Chef's Choice Vegetable.

BUFFET ADD-ONS AND DESSERT OPTIONS

BUFFET ADDITIONS

Soda Station · \$1 Per Person

Coffee Station · \$1 Per Person

Bread · \$2 Per Person
Assorted Bread with Butter

House Salad · \$2 Per Person
Fresh Cut House Salad with Two Dressings (Prepared)

Salad Bar · \$4 Per Person as Addition or \$6 Per Person as Meal
Fresh Cut Romaine and Iceberg Lettuce with Fresh Vegetables, Crispy Bacon and Cheese with Four Dressing Choices (Build Your Own)

Soup · \$3 Per Person
Chicken Noodle, Creamy Tomato, Loaded Baked Potato, Clam Chowder, Chicken Tortilla or Vegetable Beef

DESSERTS

Assorted Cookie and Brownie Display · \$2 Per Person

Bread Pudding with Caramel Glaze · \$2 Per Person

Key Lime Pie with Whipped Cream · \$3 Per Person

NY Cheesecake with Mixed Berries · \$4 Per Person

Rich Chocolate Cake with Whiskey Butter · \$4 Per Person

Brownie Sundaes with Vanilla Ice Cream · \$4 Per Person (Plated Only)

BREAKFAST BUFFET AND BREAK OPTIONS

Include: Coffee, Tea and Water Station

Add Fruit Juice for \$2 Per Person

CONTINENTAL BREAKFAST · \$3 Per Person as Addition or \$5 for Main Meal

Assorted Fruits, Pastries, Bagels, Yogurts, Granola Bars and Muffins

THE TRAILBLAZER · \$7 Per Person

Scrambled Eggs, Bacon Strips, Sausage Links and Fruit Salad

CLASSIC COUNTRY BREAKFAST · \$8 Per Person

Biscuits with Sausage Gravy, Scrambled Eggs, Country Ham, Bacon Strips and Fried Potatoes

ALL-AMERICAN · \$8 Per Person

Scrambled Eggs, Bacon Strips, Sausage Links, Buttermilk Pancakes with Maple Syrup and Fruit Salad

PREMIUM COUNTRY BREAKFAST · \$10 Per Person

Biscuits with Sausage Gravy, Scrambled Eggs, Country Ham, Bacon Strips, Sausage Links, Fried Potatoes and Pancakes with Maple Syrup

GRAB AND GO BREAKFAST · \$7 Per Person

Assorted Breakfast Sandwiches with Biscuits, Croissants or Toasted White Bread with Ham, Bacon, Sausage, Eggs and Cheese

BREAK OPTIONS · \$2 PER PERSON

Includes: Water and Tea Station

Assorted Cookies

Chocolate Brownies

Assorted Granola Bars

Assorted Muffins

Cheese and Fruit Danishes

Whole Fruit

Snack Mix

Pick Three Items for \$5 Per Person