



GUEST HORS D'OEUVRES

PICK THREE \$32

PICK FOUR \$38

MEZZE PLATTER

Hummus, Baba Ghanoush, Muhammara and Twisted Feta with veggies and pita.

CHARCUTERIE BOARD

BUFFALO-CHICKEN DIP

SHRIMP & CRAB DIP

ASSORTED FLATBREADS AND/OR PIZZAS

BAKED RICOTTA MEATBALLS

SWEDISH MEATBALLS

JUMBO WINGS



PARTY PACKAGES

DELI PACKAGE

\$42 PER PERSON

**Choice of 2 Salads:
One Composed and One Garden**

<u>Composed Salad</u>	<u>Garden Salad</u>
Southern Style Potato Salad	House Salad
Coleslaw	Caesar Salad

Sandwich Choices (pick up to 3)

Turkey Wrap / Italian / Tuna Salad
Chicken Salad Wrap / Caprese Sandwich

*Served with either Kettle Chips or Pickle Chips

CLASSIC AMERICANA

\$45 PER PERSON

Choice of 1 Salad:

Wedge Salad:
Bleu Cheese, Bacon, and Onion

Green Salad:
Mixed Greens, Tomatoes and Onion.

Choice of 1 Soup:

Tomato Basil
Chicken Noodle
French Onion

ENTREES

All included in the Classic Americana package.

Roasted Chicken Breast
Roast Beef (sliced)

SIDES

All included in the Classic Americana package.

Mashed Potatoes
Macaroni and Cheese
Green Beans
Asparagus



BBQ DINNER

\$68 PER PERSON

*COMES WITH GREENS SALAD

CHOICE OF 2 HORS D'OEUVRES

Smoked Wings
Smoked Cocktail Sausages
Pork Burnt Ends
Smoked Buffalo Chicken Dip

CHOICE OF 2 ENTREES

Pulled Pork Sandwiches
Pulled BBQ Chicken Sandwich
Rack of Pork Ribs
Smoked Brisket (+ \$3 per person)
Smoked ½ Chicken

CHOICE OF 3 SIDES

Baked Beans
Smoked Macaroni & Cheese
Corn on the Cob
Collard Greens
Coleslaw
Southern Potato Salad



EVENTS PACKAGES

SILVER PACKAGE

\$70 per person

Choice of 2 Hors D'Oeuvres
(see list on next page),
2 Entrees and 2 Sides.
Comes with Salad & Bread.

ENTREES

Chicken Marsala
Baked Ziti w/ Italian Sausage
Roasted Salmon w/ Vin Blanc
Sliced Roast Beef w/ Au Jus
Roasted Pork Roulade - spinach, garlic and pesto
Vegetarian Pasta - Spinach & Zucchini

SIDES

Linguini Pasta
Rice Pilaf
Broccolini
Asparagus
Roasted Red Potatoes
Summer Squash

GOLD PACKAGE

\$90 per person

Choice of 3 Hors D'Oeuvres
(see list on next page),
2 Entrees + Vegetarian, 2 Sides.
Comes with Salad & Bread.

ENTREES

Sliced Prime Rib (Chef Attended) + \$4
Blackened Mahi-Mahi
Salmon
Herb Roasted Airline Chicken Breast
Braised Short Rib
Vegetarian Pasta
Bourbon Brined Pork Chop

SIDES

Whipped Potatoes
Roasted Red Potatoes
Roasted Tomato Risotto
Barley Risotto
Haricot Verts
Asparagus
Summer Squash
Broccolini

PLATINUM PACKAGE

\$110 per person

Choice of 4 Hors D'Oeuvres
(see list on next page),
2 Entrees, 2 Sides.
Comes with Salad & Bread.

ENTREES

Filet of Beef (6 oz.)
Duet (Choose 2):
Beef (4 oz.), Salmon (5 oz.), Shrimp (6 oz.)
Stuffed Chicken Saltimbocca-sage,
cheeses & prosciutto
Roasted Halibut (Maple Glazed)
Savory Rubbed Lamb Chops
Vegetarian Pasta
Coq Au Vin

SIDES

Pommes Duchesse
(Nutmeg & egg)
Roasted Fingerling
Potatoes
Mushroom & Tomato
Parmesan Risotto
Broccolini
Asparagus
Haricot Verts



HORS D'OEUVRES

(D) DISPLAYED (B) BUTLER PASSED

H O T

Chorizo Stuffed Mushrooms (D)/(B)

Ricotta Meatballs (D)

Vegetable Spring Rolls (D)

Brie En Croute (D)/(B)

Mini Crab Cakes w/ Spicy Remoulade (D)/(B)

Mushroom Tartlet (D)/(B)

Grilled Vegetable Platter (D)

Beef Crostini w/ Goat Cheese Mousse (D)/(B)

Beef/Chicken Satay (D)/(B)

C O L D

Charcuterie (D)

Mezze- Hummus, Baba Ghanoush (D)

Beef Tataki (D)

Bruschetta (D)/(B)

Shrimp Cocktail (D)/(B)

Tuna Tartare (D)/(B)

Proscuitto Wrapped Asparagus (D)/(B)

Cucumber Tostada (D)/(B)