



Menu

APPETIZERS

Butler-passed appetizers for your cocktail hour.

TIER 1

meatballs (BBQ, swedish, marinara)
italian chicken saltimbocca meatball
fried ravioli
boneless chicken wings (BBQ or buffalo)
chicken quesadilla roll up
stuffed mushrooms (spinach, ricotta, prosciutto)
pork egg roll
mini quiche
caprese skewer
chicken salad cup
bruchetta
artichoke crostini
tortellini skewers

TIER 2

asparagus in a blanket
spanakopita
chicken pot sticker
teriyaki glazed chicken satay
coconut crusted shrimp
mini reubens
short rib potato pancake
raspberry brie phyllo
mushroom flatbread
selection of maki rolls
salmon tartar crostini
antipasto skewer
crab ceviche cup
grilled asparagus wrapped in prosciutto
chilled jumbo shrimp

TIER 3

lollipop lamb chops
bacon wrapped scallops
mini crab cakes
beef crostini
bacon wrapped shrimp



FAMILY STYLE

STANDARD

*Includes choice of soup **or** salad
three entrees, one starch, one vegetable, one pasta*

SOUP

cream of mushroom borsini
cream of chicken rice
minestrone
chicken noodle

SALAD

garden greens
*salad greens, cherry tomatoes, cucumber, with your
choice of balsamic or ranch dressings*

caesar salad
*romaine, parmesan, cherry tomatoes, croutons, and
caesar dressing*

italian salad
*salad greens, red onion, olives, banana peppers, tomato,
crouton, italian dressing*

ENTREES

butter milk fried chicken

grilled chicken breast
dressed in herbed chicken jus

herb crusted chicken
lemon cream

italian sausage
sautéed peppers and onions

polish sausage
sauerkraut cooked with applewood smoked bacon

grilled brats
sautéed onions

smoked beef brisket
with BBQ beef gravy

meatballs
marinara, bbq, swedish

pork scallopini
pan gravy and sautéed apple

roasted salmon
creamed leeks

STARCHES

mashed potatoes
with or without gravy

oven roasted red bliss potatoes with herbs

rice pilaf

au gratin potatoes

VEGETABLES

broccolini

roasted carrots with parsley

green beans almondine

medley of veggie

PASTAS

penne pasta with woodsmen sauce

pasta primavera

mac & cheese

bowtie ala vodka

penne marinara

FAMILY STYLE

PREMIUM

*Includes choice of soup **or** salad
three entrees, one starch, one vegetable, one pasta*

SOUP

cream of mushroom borsini
cream of chicken rice
minestrone
chicken noodle
tomato bisque

SALAD

garden greens
*salad greens, cherry tomatoes, cucumber, with your
choice of balsamic or ranch dressings*

caesar salad
*romaine, parmesan, cherry tomatoes, croutons, and
caesar dressing*

italian salad
*salad greens, red onion, olives, banana peppers, tomato,
crouton, italian dressing*

wedge salad
iceberg, tomato, bleu cheese, balsamic or ranch dressing

STARCHES

mashed potatoes
with or without gravy

oven roasted red bliss potatoes with herbs

rice pilaf

au gratin potatoes

VEGETABLES

vegetable medley

asparagus

broccolini

roasted carrots with parsley

green beans almondine

ENTREES

buttermilk fried chicken breast

grilled chicken breast
dressed in herbed chicken jus and julienne vegetable

chicken picatta

chicken marsala

sirloin steak
red wine gravy

italian sausage
sautéed peppers and onions

polish sausage
sauerkraut cooked with applewood smoked bacon

grilled brats
sautéed onions

smoked beef brisket
BBQ beef gravy

pork scallopini
pan gravy sautéed apple

pork tenderloin medallions
mustard tarragon sauce

BBQ baby back ribs

grilled salmon
lemon garlic cream sauce

PASTAS

penne pasta with marinara sauce

pasta primavera

mac & cheese

penne woodsmen

bowtie a la vodka

FAMILY STYLE

ROYAL

*Includes choice of soup **or** salad
four entrees, two starch, two vegetable, one pasta*

SALAD

garden greens
salad greens, cherry tomatoes, cucumber, with your choice of balsamic or ranch dressings

caesar salad
romaine, parmesan, cherry tomatoes, croutons, and caesar dressing

italian salad
salad greens, red onion, olives, banana peppers, tomato, crouton, italian dressing

wedge salad
iceberg, tomato, bleu cheese, balsamic or ranch dressing

berry salad
salad greens, berries, red onions, goat cheese, almonds, balsamic

antipasto salad
salad greens, roasted red peppers, onion, tomato, artichoke, mozzarella, ham, salami, prosciutto, balsamic drizzle

ENTREES

stuffed chicken breast
ricotta, prosciutto, spinach, chicken jus

pan fried atlantic salmon
lemon beurre blanc

crab cake
tartar sauce

grilled shrimp
olive oil, garlic, lemon, parsley

almond crusted grouper
florida citrus sauce

sliced tenderloin
port wine jus

petite prime strip loin
herbed jus

SOUP

cream of mushroom borsin
cream of chicken rice
minestrone
chicken noodle
tomato bisque
manhattan clam chowder
lobster bisque with parmesan croutons

STARCHES

garlic mashed potatoes
twice baked potatoes
roasted fingerling potatoes with fresh herbs
basmati rice with fried onions and almonds
grilled vegetable risotto

PASTAS

mac & cheese
penne with basil pesto
bow tie with vodka sauce

VEGETABLES

broccolini
green beans
grilled asparagus
cauliflower mash
ratatouille
grilled vegetables

Plated Entrees

SALADS

Select one of the following:

caesar salad
*romaine, parmesan, cherry tomatoes,
croutons, and caesar dressing*

caprese salad
baby greens, tomato, mozzarella, balsamic

simple salad
*romaine, tomato, cucumber, carrot dressed
with balsamic dressing*

berry salad
*salad greens, berries, red onion, goat
cheese, almonds, balsamic dressing*

wedge salad
*iceberg, tomato, bleu cheese, bacon,
balsamic dressing*

CHICKEN SELECTIONS

grilled chicken breast served with
garlic smashed potatoes, vegetable
medley and bordelaise sauce

roasted airline chicken breast served with
boursin mashed potatoes, seasonal
vegetables and bordelaise sauce

chicken breast with spinach and boursin
cheese filling served with an artichoke
risotto, roasted heirloom carrots
and a bordelaise sauce

FISH SELECTIONS

grilled salmon served with smashed
potatoes, roasted seasonal vegetables
with a lemon beurre blanc

pan fried chilean sea bass served with
porcini mushroom risotto, broccolini and
grilled tomatoes



Plated Entrées

continued...

BEEF AND PORK SELECTIONS

6oz filet of beef served with potato mushroom gratin, seasonal vegetables and bordelaise sauce

12oz black angus strip steak served with twice baked potato, seasonal vegetables, madagascar peppercorn sauce

12oz braised bone-in short rib served with broccolini and carrots, au gratin potatoes, mushroom medley cream sauce

DUO SELECTIONS

duet of grilled 6oz filet of beef and chicken breast with whipped yukon gold potatoes with green onion, vegetable medley and a port wine reduction sauce

duet of grilled 6oz filet of beef and grilled salmon served with leek potato napoleon, roasted fennel, green bean bundle wrapped in bacon with a port wine reduction sauce

duet of grilled 6oz filet of beef and grilled shrimp served with mashed potatoes, broccolini, roasted heirloom carrots and a mushroom bordelaise sauce

VEGETARIAN

penne pasta primavera with olive oil & garlic

vegetarian tofu stirfry in coconut curry with basmati rice

vegetable risotto with cherry tomato sauce



Bar Packages

BASIC

Spirits

house vodka, gin, rum, triple sec, durango white tequila, apricot brandy, amaretto, peach schnapps, sweet and dry vermouth

Bottled beer

miller lite, coors light, budweiser, bud light, MGD, MGD 64, michelob ultra, becks non-alcoholic

Draft beer

miller lite, blue moon

Wine

house moscato, cabernet sauvignon, merlot, chardonnay, white zinfandel, pinot grigio, pinot noir

PREMIUM

Everything in the basic package is available in this option.

Spirits

jim beam, jack daniel's, dewar's white label, j&b, canadian club, seagrams vo, seagrams 7, southern comfort, bacardi, captain morgan, malibu, tito's, stolichnaya, smirnoff, kahlua, baileys, beefeater, tanqueray, crown royal

EXECUTIVE (UPGRADE)

Everything in the basic and premium packages are available in this option.

Spirits

grey goose, ketel one, hendrick's, hennessey, courvoisier, grand marnier, johnnie walker black, johnnie walker red, glenfiddich, chivas regal, patron silver, maker's mark

Bottle beer

(choice of two)

amstel light, heineken, corona, seasonal craft beer

Classic Package Upgrade Additional \$8.00

per person

Elite/Luxe Package Upgrade Additional \$4.00

per person

Bar packages are four hours and include champagne toast OR bottle of red and white wine on tables through dinner service.





Late Night Menu

AFTER DINNER SNACKS FOR YOUR GUESTS

16" Thin Crust Pizza

with your choice of any and all toppings

pepperoni / sausage / olives / green peppers / spinach / mushrooms / onion / tomato / bacon / ham

\$30.00

(Cheese - \$20.00)

One Dozen Chicken Wings

Tossed in BBQ or Buffalo Sauce served with celery

\$16.00

Fresh Cut French Fries

feeds approximately 20 guests served with garlic dip, sriracha aioli, and ketchup

\$25.00

One Dozen Beef Sliders

topped with caramelized onions and boursin cheese

\$60.00

Build your own Taco Bar

seasoned ground beef, pulled chicken with poblano peppers, flour tortilla, onion, fire roasted tomato salsa, chihuahua cheese, and lettuce. Serves approximately 25 guests.

\$150.00