

# Hors d'Oeuvres & Tables

## CATERING MENU

### ITALIAN

Meatballs  
Caprese Skewers  
Bruschetta  
Charcuterie Skewer  
Crab Stuffed Mushrooms  
Fried Ravioli  
Mozzarella Sticks  
Roasted Red Pepper Spinach  
Bread  
Whipped Feta Crostini Bread  
with Various Toppings

### ASIAN

Chicken Satay with Teriyaki  
or Thai Peanut dipping  
sauce  
Egg Rolls  
Spring Rolls  
Steamed Pork Dumplings  
Crab Rangoon  
Teriyaki Meatballs

### SPANISH

Mini Taco Bowls  
Salsa Dippers  
Mini Cubans  
Mexican Street Corn Dippers  
Tortilla Chips & Queso  
Churro Dippers  
Quesadilla with Guacamole

### ISLAND

Coconut Shrimp with Sweet Chili  
Chicken Satay with Mango BBQ  
Pineapple Mango Salsa Dippers  
Grilled Lime Cilantro Shrimp  
Skewers  
Grilled Pineapple & Chicken  
Sliders

### GRAZING TABLES

Includes Three Italian Meats, Four  
Specialty Cheeses, Seasonal Fruits,  
Vegetables, Assorted Crackers,  
Bread, Dipping Sauces and  
Chocolate.

Serves 50 People	\$400
Serves 75 People	\$600
Serves 100 People	\$800
Serves 150 People	\$1,350
Serves 200 People	\$1,750

### TRADITIONAL

Caramel Apple Brie Skewers  
Shrimp Cocktail Shooters  
Veggie Shooters with Ranch  
Watermelon Feta Skewers  
Mini Sliders (Options Available,  
Ask for Details)  
Sausage Balls  
Mini Bites or Pretzel with Cheese  
Mini Caesar Salad Cups

### GRANDEUR HORS D'OEUUVRES

Sliced Tenderloin & Arugula Crostini with  
Artichoke & Horseradish Crema  
  
Endive Spears with Goat Cheese, Fig Paste,  
Pecans, and Wild Cherry Compote  
  
Portobello Sliders with Roasted Tomato Crème  
on Brioche Bun  
  
Mini Focaccia with Smokey Bacon, Fresh  
Mozzarella, Roma Tomatoes, and Pesto Aioli  
  
Smoked BBQ Chicken Sliders with Jalapeno  
Jam  
  
Chicken Satay Skewers with Asian Spices and  
Peanut Sauce  
  
Grilled Italian Sausage & Pepper Skewer  
topped with Spicy Marinara.  
  
Mini Crab Cakes with Spicy Remoulade  
  
Hawaiian Honey Ham with Honey Jalapeno  
Pineapple Mustard on Hawaiian Slider Rolls  
  
Lightly Breaded Portobello Mushrooms with  
Artichoke Aioli.  
  
Coconut Panko Encrusted Chicken Bites with  
Honey Mustard Sauce.  
  
Asparagus Wrapped in Prosciutto with Roasted  
Garlic Aioli  
  
Chicken Satay with Mango Chili Garlic Sauce



# Themed Buffet

## CATERING MENU

### ITALIAN

#### CHOOSE 1 ENTREE

Chicken Parmesan  
Lasagna  
Creamy Chicken Alfredo  
Tuscan  
Pesto Chicken  
Italian Meatballs  
Chicken Piccata

#### CHOOSE 1 STARCH

Seasoned Buttered Pasta  
Garlic Mashed Potatoes  
Roasted Red Potatoes  
Rice Pilaf

#### CHOOSE 1 VEGETABLE

Italian Vegetable Medley  
Garlic Parmesan Green Beans

#### CAESAR SALAD & GARLIC BREAD

### SOUTHERN

#### CHOOSE 1 ENTREE

Slow Cooked BBQ Pulled Pork  
Breaded Pork Tenderloin and  
White Country Gravy  
Homestyle Fried Chicken  
Grilled BBQ Chicken Tenderloins

#### CHOOSE 1 STARCH

Baked Beans  
Mash Potatoes  
3-Cheese Mac n Cheese  
Bacon Cheddar Biscuits

#### CHOOSE 1 VEGETABLE

Southern Vegetable Medley  
Southern Green Beans

#### GARDEN BACON SALAD & HONEY CORN BREAD

### ISLAND

#### ENTREE

Huli Huli Chicken with  
Mango Salsa  
Coconut Shrimp with Sweet  
Chili Sauce

#### COMES WITH

Creamy Coconut Rice  
Island Slaw  
Coconut Bread

### MEXICAN

#### CHOOSE 1 ENTREE

Mexican Seasoned Pulled Chicken  
Pork Carnitas  
Enchiladas  
Mexican Seasoned Ground Beef  
Chimichurri Beef Tips Skewer

#### CHOOSE 1 STARCH

Cilantro Lime Rice  
Mexican Yellow Rice  
Flour & Shell Tortillas  
Platanos Maduros (Fried Plantains)

#### CHOOSE 1 VEGETABLE

Seasoned Black Beans  
Mexican Street Corn with Cotija  
Cheese  
Refried Beans

#### GREENS SALAD WITH AVOCADO DRESSING & CINNAMON SUGAR CHURROS

### ASIAN

#### CHOOSE 1 ENTREE

Teriyaki Grilled Chicken  
Orange Fried Chicken  
Teriyaki Beef Tip Skewers  
Teriyaki Meatballs

#### CHOOSE 1 STARCH

Signature Fried Rice  
Steamed Pork Dumplings  
Fried Egg Roll  
Lo Mein Noodles

#### CHOOSE 1 VEGETABLE

Asian Stir Fry Vegetables  
Sesame Stir Fried Broccoli

#### MANDARIN ASIAN SALAD & FORTUNE COOKIES



# Breakfast

## CATERING MENU

### BREAKFAST PIZZA

15" - \$17      18" - \$22  
(SERVES 6-8)      (SERVES 8-10)

Sausage Gravy Base, Scrambled Eggs, Peppers,  
Onions, Cheddar and Mozzarella.

Scrambled Eggs, Bacon, Sausage, Ham cheddar  
and mozzarella

Other options available\*

### HOT BREAKFAST ITEMS

Scrambled Eggs w/ Cheese

Bacon Strips/ Sausage Links

Home Fries

Biscuits w/ Sausage Gravy

Ham Cups

Apple Cinnamon Pancakes

Regular Pancakes (Fruit Option Available)

Waffles/French Toast

Fruit compote & Whipped Cream Available\*

Breakfast Tacos (Ask For Details)

### PASTRIES & MUFFINS

Muffins

- o Pistachio
- o Red Velvet
- o Chocolate Chip
- o Orange Cranberry
- o Blueberry
- o French Toast
- o Double Chocolate
- o Banana Nut
- o Pumpkin (Seasonal)

Coffee Cake

Cinnamon, Chocolate Almond & Caramel  
Apple

Danish

Cheese & Apple

Croissants

Reg, Almond & Chocolate

Scones with Devonshire Cream

Blueberry, White Chocolate Raspberry,  
Cinnamon Apple & Chocolate Chip

Loaf Cakes

Lemon, Chocolate Banana & Pumpkin

Cinnamon Rolls w/ Cream Cheese Icing

### BREAKFAST SANDWICHES

Fresh Baked Croissant with Eggs,  
Cheese and Choice of Bacon, Sausage  
or Ham

Bagel, Bagel Thin & Biscuit Bread

Options Available\*

### EGG CASSEROLES

(SERVES 24 PEOPLE)

Meat Lovers

- o Bacon, Sausage, & Ham

Western

- o Ham, Peppers & Onion

Spinach & Ricotta

Ham & Gruyere Cheese

Ham & Swiss Lorraine

Blueberry French Toast

Cherry Cream Cheese

### OVERNIGHT OATS

Strawberry or Blueberry Cheesecake

Fruit & Nut

Cinnamon Apple Pie

PB & J

Banana Nut

Chocolate Chip

### BARS & TRAYS

Seasonal Fruit Tray with Fruit Dip

Assorted Bagel Tray with Cream

Cheese

Assorted Danish & Muffin

Fruit, Cheese & Cracker

Doughnut Holes

- o Cinnamon Sugar & Powdered  
Sugar

Cinnamon Rolls with Cream Cheese

Icing

Yogurt Bar (ask for details)

Waffle/Pancake Bar (ask for details)



# Lunch

## CATERING MENU

### SLIDERS [Served in trays of 12 or 24]

#### COLD

##### Chicken Pesto

mini chicken breast, tomato, cheese, sundried tomato pesto and drizzled with balsamic glaze

##### Chicken Salad

Shredded chicken, mayo and celery--other varieties available (try our lemon basil chicken sliders)

##### Ham Salad

Shredded ham, mayo, and dill pickle

##### Turkey Club

Sliced turkey, tomato, bacon, lettuce and mayo

##### Antipasto

Pepperoni, salami, antipasto slaw, shredded lettuce, provolone cheese and mayo

##### Ham & Swiss

##### Veggie

Tomato, cucumber, spinach, red onion, avocado and hummus

#### HOT

##### Buffalo Chicken

Shredded buffalo chicken, celery, tomato, ranch

##### BBQ Pork

BBQ shredded pork, cheese, fried onion

##### Brisket

Pulled brisket, coleslaw, pickle

##### Philly Steak

Philly steak, peppers, mozzarella cheese

##### Big Mac

Mini burger slider, Thousand Island, onion, cheese, shredded lettuce and pickle

##### Traditional Burger

Many options, ask for details

### HOT BUFFET OPTIONS

Beef Enchiladas, Mexican Rice, Seasoned Black Beans with Cinnamon Sugar Churros

Balsamic Marinated Chicken Topped with Sundried Tomatoes, Feta, Basil, and Balsamic Glaze. Paired with Mediterranean Orzo Pasta and Grilled Vegetables

Huli Huli Marinated Chicken Topped with Mango Salsa. Paired with Coconut Rice and Island Slaw

Baked Chicken Topped with Sundried Tomato and Spinach Cream Sauce Served with Garlic Parmesan Seasoned Pasta and Green Beans

Handcut Grilled Pork Tenderloin, Paired With a Sweet Burgandy Sauce. Served with Garlic Mashed Potatoes, and Balsamic Glazed Roasted Brussel Sprouts

\*Many Other Options Available-Ask For Details

### SALADS

#### Summer

Romaine, walnuts, almonds, strawberries, mandarin oranges, feta cheese with a raspberry vinaigrette

#### Fall (Seasonal)

Romaine and spring mix, raisins, apples, butternut squash, candied pecans, and feta with a pumpkin poppyseed dressing

#### Superfood

Spring and broccoli slaw mix, roasted beets, pickled onion, candied pecans, mandarin oranges, cucumber, crumbled goat cheese (try it with fried goat cheese balls) with lemon vinaigrette

#### Classic Caesar

Romaine, shredded parmesan, fresh cracked black pepper, and Italian seasoned croutons with authentic Caesar dressing.

#### Blueberry Fresh

Romaine and spring mix, blueberries, strawberries, candied pecans, cucumber, and crumbled goat cheese with raspberry poppyseed dressing

#### Antipasto

Romaine, pepperoni, salami, black olives, pepperoncini, sundried tomatoes, cucumber, tomato, and shredded parmesan with Italian dressing

#### Garden

Romaine, tomato, cucumber, black olives, croutons, shredded parmesan, and cheddar cheeses with balsamic vinaigrette

#### Chef Salad

Romaine, rolled turkey and ham, hard-boiled egg, cherry tomatoes, cucumber, bacon, and Italian seasoned croutons with Italian dressing.

### SMALL PLATES & TRAYS

Big or Mini Pretzel Bites with Cheese

Mini Cubans

Caprese Skewers

Bruschetta

Charcuterie Skewer

Crab Stuffed Mushrooms

Fried Ravioli (on-site only)

Mozzarella Sticks (on-site only)

Roasted Red Pepper Spinach Bread

Whipped Feta Crostini Bread with Various Toppings

### BOXED LUNCH

Sandwich, Slider, or Wrap

Mini Whole Fruit

Chips or Pasta Salad

Cookie

8oz Mini Water





# Main Dishes

## CATERING MENU

### CHICKEN

Marsala  
Piccata  
Mediterranean  
Lemon Garlic  
Chicken Parmesan  
Tuscan  
Slow Smoked BBQ  
Cacciatore  
Alice Springs  
Huli Huli

### BEEF & PORK

Beef Tenderloin  
Beef Tips  
Pork Tenderloin  
Stuffed Florentine Tenderloin  
Honey Glazed Spiral Ham  
Bone-in Ribeye  
Filet Mignon

### SAUCES

Marsala  
Madeira  
Au Poivre  
Demi Glace  
Chimichurri  
Garlic Aioli  
Garlic Herb Butter  
\*\*Other options available

### SEA FOOD

Coconut Shrimp  
Grilled/Blackened Shrimp  
Grouper  
Salmon  
Halibut  
Tilapia

### SAUCES

Scampi  
Mango Salsa  
Chimichurri  
Lemon Dill Cream  
Piccata  
\*\*Other options available

\*We are happy to prepare all types of meat according to your liking by roasting, breading, grilling, or blackening and using almond or potato crust.

### STARCH

Garlic Mashed Potatoes  
Potato Au Gratin  
Scalloped Potatoes  
Swiss Potatoes  
Asiago Stuffed Gnocchi  
Rosemary Roasted Red Potatoes  
3-Cheese Mac n Cheese  
Seasoned Buttered Pasta  
Rice Pilaf  
Creamy Coconut Rice

### VEGETABLE

Seasonal Vegetable Medley  
Vegetable Bean Medley  
Balsamic Glazed Roasted Brussel Sprouts  
Roasted Garlic Broccolini  
Garlic Parmesan Green Beans  
Grilled Asparagus  
Roasted Carrots with Honey Glaze

### SALAD

#### House

Mixed greens, cherry tomatoes, cucumber, shredded parmesan, black olives, Italian seasoned croutons dressed in house ranch.

#### Caesar

Chopped romaine, shaved asiago, Parmigiano-Reggiano, Italian seasoned croutons, and crushed peppercorn dressed w/authentic Caesar dressing.

#### Blueberry Fresh

Mixed greens, blueberries, strawberries, candied walnuts, crumbled goat cheese, and toasted almonds dressed in a raspberry poppy seed dressing.

#### Caribbean

Mixed greens, cubed mango, hearts of palm, slivered red onions, roasted marinated sweet peppers lightly dressed w/basil lemon vinaigrette.

#### Tuscan Green

Mixed greens, cherry tomatoes, Kalamata olives, mozzarella, roasted garlic, Italian seasoned croutons dressed with basil lemon vinaigrette. Topped with balsamic glaze.



# Dessert

## CATERING MENU

### BARS & COOKIES

#### Classic Cookie Platter

Chocolate chip, Red velvet, & Sugar cookies.

#### Gourmet Cookie Platter

Colossal S'mores, Triple Chocolate Chunk, & Reese's Peanut Butter Cup Cookies.

#### Brownie Platter

Assorted Fudgy Brownies & Blondies.

#### Decadent S'more's Brownie

A graham cracker crust underneath a chewy fudge brownie topped with melted marshmallow and drizzled with chocolate sauce.

#### Raspberry Almond Shortbread Bar \*gluten-free\*

Layers of shortbread cookie and raspberry compote cut into perfect squares, topped with toasted almonds.

#### Oreo Cookie Cheesecake Bar

Six dreamy layers of white and dark chocolate stuffed with Oreo cookie chunks.

#### Chefs Choice Assorted Dessert Tray

Assorted bite-sized cheesecakes, pastries, and bars.

#### Signature Pumpkin Bar \*seasonal\*

Soft and richly spiced pumpkin bars on top of a house-made graham cracker crust. Sliced into squares.

#### Signature Pecan Bar \*seasonal\*

A shortbread crust is topped with chewy pecan filling for a part pie, cookie, and a 100% delicious bar.

### BITE SIZED

Hand-piped bite-sized desserts made with fresh in-house ingredients, layered beautifully in a variety of clear shooter glasses to make a statement!

- o Chai Chocolate Mousse
- o Key Lime Pie
- o Classic Chocolate Mousse
- o Creamy Vanilla Bean
- o Strawberry Cheesecake
- o Old Fashioned Banana Pudding
- o Turtle Cheesecake
- o Vanilla Bean Matcha Cake
- o Lemon Lavender Tart

### CAKES & GRANDUER

#### Signature Espresso Cream Tiramisu Cheesecake

Layers of white chocolate cheesecake stuffed between coffee-dipped lady fingers, mascarpone, and handmade espresso whipped cream.

#### Signature Flourless Chocolate Torte \*gluten-free\*

Moist, dense, and full of flavor, this gluten-free cake is made with quality ingredients and tastes fresh in every bite.

#### Signature Chocolate Tuxedo Bomb

Rich cake and white chocolate mousse, coated with a handcrafted chocolate ganache and drizzled with white chocolate.

#### Signature Black Cherry Ricotta Cheesecake

Graham Cracker Crust, Cream Cheese Ricotta Cheese with a Swirl of Black Cherry.

#### Raspberry White Chocolate Brulee Cheesecake

A silky smooth white chocolate cheesecake with a swirl of vibrant red raspberry compote.

#### Chocolate Decadence Cake

Chocolate decadence topped with chocolate mousse and chocolate butter cake. Finished with a rich, silky chocolate ganache.

#### Lemon Italian Cream Cake

Yellow cake filled with Italian lemon cream finished with vanilla cake crumbs on the sides.

#### Spiced Carrot Cake

A sweet, moist spice cake full of cut carrots and toasted nuts covered in cream cheese icing.

#### Vanilla Caramel Salted Crunch

Our supernaturally light buttery vanilla-flecked cake has waves of caramel cake that make it a show stopper.

#### Double Layer Red Velvet Cake

Red velvet cake layers are spread with deep chocolate truffle filling and then filled and frosted with cream cheese icing.

#### Triple Chocolate Sheet Cake

Our classic chocolate caked piped with rich chocolate icing.

#### Classic Vanilla Sheet Cake

Our classic vanilla caked piped with a vanilla cream cheese frosting.

