

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
Fried Sushi Bites

SPANISH

Mini Cubans
Tortilla Chips & Queso
Churro Dippers
Quesadilla with Guacamole
Mini Tacos
Beef Empanadas
Mexican Shrimp Bruschetta

ISLAND

Coconut Shrimp with Sweet Chili
Chicken Satay with Mango BBQ
Grilled Lime Cilantro Shrimp
Skewers
Grilled Teriyaki Chicken &
Pineapple 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	\$1,450
Serves 200 People	\$1,850

TRADITIONAL

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

GRANDEUR HORS D'OEUVRÉS

Sliced Tenderloin & Arugula Crostini with
Artichoke & Horseradish Crema
Goat Cheese Croquette with Raspberry Coulis
Jalapeno Popper Croquette with Raspberry
Coulis
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
Grilled Italian Sausage & Pepper Skewer
topped with Spicy Marinara.
Mini Crab Cakes with Spicy Remoulade
Lightly Breaded Portobello Mushrooms with
Artichoke Aioli.
Coconut Panko Encrusted Chicken Bites with
Honey Mustard Dejohnnaise Sauce.
Asparagus Wrapped in Prosciutto with Roasted
Garlic Aioli



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 with
White Country Gravy
Homestyle Fried Chicken
Grilled BBQ Chicken Tenderloins

CHOOSE 1 STARCH

Baked Beans
Mashed 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 with Cream Cheese
Strawberry Rhubarb French Toast with 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 Gourmet Bagel Tray with Whipped
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, craisins, 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, turkey and ham, hard-boiled egg, cherry tomatoes, cucumber, bacon, cheddar cheese, 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, Mini Whole Fruit, Chips, Cookie & 8oz Water \$14

Gourmet Boxed Lunch:

Slider or Wrap, Watermelon Feta Salad, Italian Pasta Salad, Kettle Chips, Macaroon, Old-fashioned

Brooklyn Cream Soda \$19



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/shaved 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, cucumber, queen olives, shaved parmesan, roasted garlic, artichoke hearts, 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.

