



EVENT MENU

APPETIZERS per person

Priced Individually or Pick 5 for \$13.00
(excluding the \$5.00 category)

\$3.00

Mini Stuffed Potato Skins

Cream Cheese Pinwheels

Jalapeno Blueberry or Chef's Seasonal Option

Buffalo Chicken Meatballs

Stuffed Mushrooms

Herbed Sausage Cream Cheese

Brie with Jam

Wrapped in Puff Pastry

Fruit Tray

Veggie Tray

Served with Ranch Dressing

Cheese Tray

Served with a variety of Crackers

Caprese Skewers

Cherry Tomatoes, Fresh Mozzarella,
Basil and Balsamic Reduction

BBQ Meatballs

Cake Pops

S'more Pops

\$5.00

Bruschetta Bar (Pick 4)

Goat Cheese	Roasted Sweet
Fresh Mozzarella	Peppers
Pesto	Mushroom Ragu
Olive Tapenade	Charred Tomatoes
Hummus	Balsamic Onions
	Ham

Shrimp Cocktail

Smoked Salmon Display

Capers	Olives
Diced Egg	Diced Onion
Lemon Wedges	

\$4.00

Chips & Dip

(Add 2nd Dip \$2.00)

Salsa

Spinach Artichoke Dip

Queso

Hummus

Beef Skewers

Choose from Chef's Seasonal Sauces

Chicken Skewers

Choose from Chef's Seasonal Sauces

Chicken Wings

BBQ, Buffalo or Original

Midwest BBQ Tacos

BBQ Beef, Pico and
Chipotle Slaw on a soft shell Tortilla

Slider Sandwiches

(Pick 2)

Egg Salad

Chicken Salad

Beef & Cheddar

Buffalo Chicken Wrap

Ultimate BLT

Ham & Cheese

Chef's Seasonal

Herb Chicken & Provolone

Mini Cuban Sandwiches

Roast Pork, Ham, Swiss, Pickles,
and Dijonaise with flatbread

Chocolate Truffles

Lemon Tart

Mousse Cup



EVENT MENU

SOUP, SALAD & SANDWICH per person

Pick 2 for \$10.00 ~ Pick 3 for \$13.00

SOUP

Loaded Baked Potato

Served with Bacon and Cheddar cheese

Farmers Stew

Meat Stew with Potatoes and Vegetables

Tomato Bisque

Creamy Tomato Soup

Chefs' Seasonal

SALAD

House Salad

topped with fresh Vegetables, shredded Cheese and Croutons

Dressing: Balsamic Vinaigrette, Bleu Cheese Vinaigrette, Dorothy Lynch, Italian, Ranch, Raspberry Vinaigrette

Chopped Wedge

topped with Tomatoes, Bacon, candied Pecans, Bleu Cheese Crumbles, Bleu Cheese Vinaigrette and drizzled in Balsamic Reduction

Caesar

topped with shaved Parmesan and Croutons

Chefs' Seasonal

SANDWICH

Egg Salad

Chicken Salad

Beef and Cheddar

Buffalo Wrap

Grilled Chicken in Buffalo Sauce with Lettuce, Tomato, shredded Cheese and Ranch Dressing

Ultimate BLT

Candied Peppered Bacon, Tomatoes, Lettuce and Grlic Mayo on White or Wheat Bread

Ham and Swiss

Herb Chicken

Marinated, sliced Chicken Breast with Provolone

Chefs' Seasonal



EVENT MENU

BUFFET ENTREE per person

Entree includes Dinner Rolls with Butter, your choice of Two Sides and Beverage Service: Unsweetened Tea and Coffee.

\$12.00

BBQ Beef / Chicken / Pork
Shredded

Chicken Pot Pie

Creamy Chicken filling with fresh
Puff Pastry

Herb Roasted Pork

Marinated, sliced Herb Pork Roast

Lasagna

Meat or Vegetarian

\$13.00

Herb Roasted Chicken Breast
Marinated Chicken Breast

Chicken Marsala

Chicken Breast and Mushrooms in a
Marsala Wine Sauce

Chicken Parmesan

Parmesan breaded Chicken Breast topped
with Marinara and Mozzarella

\$14.00

Caprese Stuffed Chicken

Stuffed with Tomatoes, Mozzarella, Basil and
drizzled in Balsamic Reduction

Classic Pot Roast

Garlic Rosemary Chuck Roast with
Homemade Gravy

Caramel Apple Pork Loin

Tender Pork Tenderloin, with sauteed Apples
and Salted Caramel Sauce

Smoked Brisket

\$16.00

Tender Beef Tips

Served with Mushrooms and Onions
in a Red Wine Gravy

\$18.00

Tender Beef Medallions

Sliced Beef Tenderloin with Demi Glaze

\$20.00

Chimichurri Steak

Argentinian Herb Sauce

Honey Glazed Grilled Salmon

\$24.00

Prime Rib

Served with Au Jus and Horseradish Sauce

\$26.00

(ADD \$2.00 for an 8 oz. portion)

Filet Mignon

6 oz. grilled to perfection and
served with Demi Glaze



EVENT MENU

BUFFET ADDITIONS

Fountain Soda \$2.00

SALAD

\$3.00

House Salad

topped with fresh Vegetables, shredded Cheese and Croutons

Dressing: Balsamic Vinaigrette, Bleu Cheese Vinaigrette, Dorothy Lynch, Italian, Ranch, Raspberry Vinaigrette

\$4.00

Chopped Wedge

topped with Tomatoes, Bacon, candied Pecans, Bleu Cheese Crumbles, Bleu Cheese Vinaigrette and drizzled in Balsamic Reduction

Caesar

topped with shaved Parmesan and Croutons

Chefs' Seasonal

DESSERT

\$3.00

Thick Fudge Brownie

Monster Cookie

\$4.00

Pumpkin Roll

Peach Cobbler

Apple Crisp

Vanilla Cheesecake with Sauces

Chocolate, Salted Caramel, Strawberry

Chefs' Seasonal

ENTREE

\$6.00 *in addition to the higher priced Entrees selected*





EVENT MENU

BUFFET SIDES

Entree includes Dinner Rolls with Butter, your choice of Two Sides and Beverage Service: Unsweetened Tea and Coffee.

Hot Sides

STARCH

Yukon Smashed Potatoes

Duchess Potatoes

Puree of potato, piped and baked

Candied Sweet Potatoes

Mashed Sweet Potatoes topped with
Homemade Marshmallow Fluff

Baked Potato

Served with Butter and Sour Cream

Macaroni and Cheese

Cheesy Potatoes

Buttered Parsley Potatoes

Baked Beans

VEGETABLE

Sweet Corn

Green Beans

Choice of Almandine, Garlic or Old Fashion

Vanilla Carrots

Carrots poached in Vanilla Syrup

Ratatouille

Stew of Squash, Peppers, Onions and Tomatoes

NOODLES

Egg Noodles

Pasta with Marinara

Cold Sides

Coleslaw

Italian Pasta Salad

Potato Salad

