

Catering MENU

À LA CARTE

**BUILD YOUR OWN MENU! BUFFET STYLE FOR ALL EVENTS.
MENUS MUST BE SELECTED AT LEAST 10 DAYS PRIOR TO EVENT DATE**

ITEMS ARE BASED ON A PER PERSON COST

STARTERS

- LIMIT 2 -

VEGETABLE CRUDITÉ DISPLAY
CHEESE & CRACKER SPREAD
ROASTED RED PEPPER HUMMUS W/ PITA OR VEGGIES

CREAMY SPINACH & ARTICHOKE DIP W/ PITA
TRI-COLOR TORTILLA CHIPS W/ QUESO BLANCO
CHIPS & SALSA

SIDES

- LIMIT 2 -

PAN ROASTED RED POTATOES
ROASTED PEPPER BLEND
SKIN-ON MASHED RED POTATOES
ROASTED ASPARAGUS W/ HOLLANDAISE

SALAD

- LIMIT 1 -

SERVED W/ DINNER ROLLS
FARMHOUSE SALAD W/ RANCH DRESSING
FRESH MESCLUN GREENS W/ HERB VINAIGRETTE
ITALIAN CAESAR SALAD

Catering MENU

HORS D'OEUVRES

- LIMIT 3 -

CHERRY TOMATO & FRESH MOZZARELLA BROCHETTES
ASSORTED MINIATURE QUICHE
SPINACH & FETA SPANAKOPITA
MINIATURE BEEF WELLINGTON
THAI CHICKEN SATAY W/ SPICY PEANUT SAUCE
PIGS IN BLANKETS
BBQ COCKTAIL SMOKIES
COCKTAIL MEATBALLS (BBQ OR SWEET CHILI)
BACON WRAPPED SCALLOP LOLLIES
JUMBO SHRIMP COCKTAIL

ENTRÉES

- LIMIT 2 -

ROASTED SALMON W/ LEMON BUTTER SAUCE & CAPERS
SMOKED BEEF BRISKET*
BBQ SMOKED PULLED PORK*
BBQ SMOKED PULLED CHICKEN*
CHICKEN FAJITA BAR

**BBQ OPTIONS PAIRED W/ BROWN SUGAR BAKED BEANS*

DESSERT

MINI GOURMET CHEESECAKES
(CHOCOLATE CAPPUCINO, SILK TUXEDO, VANILLA,
CHOCOLATE CHIP, LEMON RASPBERRY, AMARETTO ALMOND)

COOKIE SPREAD
(OATMEAL, CHOCOLATE CHIP, SUGAR)

ASSORTED PETIT CAKE BITES
(CHOCOLATE BROWNIE BITE, RED VELVET,
CARROT CAKE, TRUFFLE BONBON)