

CATERING MENU

A CATERED AFFAIR

CLASSIC DINNER BUFFET

ENTRÉE 1 (CHOOSE ONE):

Honey Glazed Ham
Sliced Roast Beef
Roast Turkey Breast

ENTRÉE 2 (CHOOSE ONE):

Beef Tips Burgundy
Chicken Breast in Cream Sauce
Baked Tilapia

VEGETABLE SIDE DISH (CHOOSE ONE):

Vegetable Medley
Glazed Carrots
Green Bean Almandine
Buttered Corn
Country Green Beans
Broccoli Casserole

POTATOES, RICE & PASTA (CHOOSE ONE):

Italian Roasted New Potatoes
Potato Casserole
Au Gratin Potatoes
Mashed Potatoes
Wild Rice Pilaf

SALAD (CHOOSE ONE):

Garden Salad with your choice of Dressings
Traditional Caesar Salad

DESSERT (CHOOSE ONE):

Chocolate Cake Slices
Carrot Cake Slices

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DELUXE DINNER BUFFET

HORS D'OEUVRES:

Seasonal Fresh Vegetable Display with Ranch & Spinach Dips

Domestic Cubed Cheese Display garnished with Grape Clusters and Strawberries, served with Gourmet Crackers

ENTRÉE 1 (CHOOSE ONE):

Honey Glazed Ham
Roast Turkey Breast
Roast Beef Brisket
Roast Pork Loin

ENTRÉE 2 (CHOOSE ONE):

Meat Lasagna
Glazed Salmon
Chicken Breast in Cream Sauce
Baked White Fish with Lemon Butter

VEGETABLE SIDE DISH (CHOOSE ONE):

Vegetable Medley
Glazed Carrots
Green Bean Almandine
Buttered Corn
Country Green Beans
Broccoli Casserole

POTATOES, RICE & PASTA (CHOOSE ONE):

Au Gratin Potatoes
Scalloped Potatoes
Mashed Potatoes
Wild Rice Pilaf

SALAD (CHOOSE ONE):

Garden Salad with your choice of Dressings
Traditional Caesar Salad

DESSERT (CHOOSE ONE):

New York Style Cheesecake Slices

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GRAND DINNER BUFFET

HORS D'OEUVRES:

Seasonal Fresh Vegetable Display with
Ranch & Spinach Dips

Domestic Cubed Cheese Display
garnished with Grape Clusters
and Strawberries

Served with Gourmet Crackers

ENTRÉE 1 (CHOOSE ONE):

Honey Glazed Ham

Roast Turkey Breast

Roast Beef Brisket

Roast Pork Loin

ENTRÉE 2 (CHOOSE ONE):

Meat Lasagna

Glazed Salmon

Chicken Breast in Cream Sauce

Baked White Fish with Lemon Butter

VEGETABLE SIDE DISH (CHOOSE ONE):

Vegetable Medley

Glazed Carrots

Green Bean Almandine

Buttered Corn

Country Green Beans

Broccoli Casserole

POTATOES, RICE & PASTA (CHOOSE ONE):

Roasted Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Bow Tie Pasta with/ Pesto

SALAD (CHOOSE ONE):

Garden Salad with your
choice of Dressings

Traditional Caesar Salad

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SINGLE ENTRÉE DINNER

EACH SINGLE ENTRÉE DINNER COMES WITH 3 SIDE DISHES AND A SALAD (OPTIONS LISTED BELOW)

ENTRÉES:

Roasted Turkey Beast
Chicken Parmesan
Sweet & Sour Chicken
Grilled Chicken Breast
Chicken Alfredo
Chicken Marsala
Chicken Cordon Bleu
Homemade Meat Loaf
Homestyle Pot Roast
Roast Top Round of Beef
Beef Tips Burgundy
Prime Rib
Beef Tenderloin
Roasted Pork Loin
Rosemary Stuffed Pork Chop
Center Cut Pork Loin
Tilapia with Lemon Herb Butter
Baked Salmon with Herb Butter
Spaghetti & Meatballs
Spaghetti without Meatballs
Homemade Meat Lasagna
Homemade Vegetable Lasagna
Vegetarian Stuffed Portabellas
Vegetarian Pasta Primavera

SIDE DISHES

(CHOOSE UP TO 3):

Garlic Mashed Potatoes
Herb Roasted Potatoes

Au Gratin Potatoes
Scalloped Potatoes
Sweet Potato Casserole
Country Green Beans
Sweet Potatoes
Baked Potatoes
Wild Rice Pilaf
Cheese Tortellini
Bow Tie Pasta
Buttered Corn
Green Bean Almandine
Steamed Broccoli
Broccoli Casserole
Glazed Carrots
Vegetable Medley
Baked Beans

SALADS (CHOOSE ONE):

Spring Mix Salad with Strawberries, Blueberries, and Goat Cheese. served with Raspberry & Balsamic Vinaigrette Dressings
Traditional Caesar Salad with Croutons & Parmesan Cheese
Greek Salad with Feta Cheese, Olives, Roma Tomatoes, and Greek Dressing
Garden Salad with Cucumber & Tomato. served with Ranch, French & Italian Dressings

CATERING MENU

HARD ROCK CAFÉ

HORS D'OEUVRES SELECTION

(2-3 PIECES PERSON)

Vegetable Crudit  with Ranch Style Dip
Meatballs (Choice of Marinara, BBQ, or Swedish)
Buffalo Wings with Bleu Cheese
Coconut Chicken with Creole Marmalade
Stuffed Jalapeno Peppers
Southwest Style Spring Rolls with Ranch
Smoked Chicken Quesadillas
Vegetable Quesadillas
Beef Quesadillas
Homemade Onion Rings
Fresh Tortilla Chips served with Queso
Fresh Tortilla Chips with Smoked Chicken Artichoke and Spinach Dip
Bacon Wrapped Shrimp Bites
Assorted Mushroom Caps
Shrimp Cocktail served with Zesty Red Sauce

ROME MENU

Mixed Greens, Tomatoes & Mozzarella Salad served with White Balsamic Vinaigrette
Rigatoni Pasta served with choice of Marinara or Alfredo Sauces
Grilled Chicken or Fire Roasted Salmon with Lemon Butter Sauce
Baguette and Focaccia Bread
Cookie & Brownie Tray

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HARD ROCK CAFÉ

HORS D'OEUVRES SELECTION

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Smoked Chicken Quesadillas
Vegetable Quesadillas
Beef Quesadillas
Homemade Onion Rings
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Fresh Tortilla Chips with Smoked Chicken Artichoke and Spinach Dip
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Assorted Mushroom Caps
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Cookie & Brownie Tray