



CATERING CONCEPTS

By



MENUS & PRICING

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BREAKFAST SUGGESTIONS

Scones

Pound cake

Breakfast Breads

House Made Muffins

French Toast Bread Pudding

Stratas

Crepes

Fruited/Honey Nut Butters

Yogurt Bar- Berries, Granola, Fruit, Craisins, Nuts, Coconut

Quiches (also Mini)

Fresh Fruit (Kabobs, Whole, Sliced, Salads)

Danish

Bacon

Sausage

Ham

Bacon Wrapped Filet

Bagels

Juices (Apple, Orange, Cranberry, Pomegranate)

Flavored Coffees

Champagne Bar

Bloody Mary Bar

Energy Drinks

Interactive Donut Station

Crisps

Cobblers

Breakfast Sandwich Station

Omelet Station

Belgian Waffle Station (Butter, Syrups, Fruited Butters, Fruit, Bananas Foster, Cherries Jubilee)

Assorted Mini Pastries

Breakfast Tacos

Cinnamon Rolls



BOXED LUNCHES

Boxed Lunches to include Individually Bagged Potato Chips, Pasta Salad, Monster Cookie & Breath Mint

Option 1

Chicken Cashew Salad, Seafood Salad or Tuna Salad served on a Buttery Croissant

8.95 per person

Option 2

Ham, Turkey, Swiss, Shredded Lettuce and Tomato served on crusty French bread. Mayo and Mustard served on the side.

9.95 per person

Option 3

Herb Roasted Portabella, Roasted Red Pepper & Mozzarella served with Basil Pesto on a Ciabatta Roll.

9.95 per person

Option 4

Oven Roasted Turkey, Peppered Bacon, Pepper Jack, Shredded Lettuce, Tomato and Chipolte Mayo served on a Ciabatta roll.

10.95 per person

Option 5

Shaved Prime Rib, Provolone, Shredded Lettuce, Tomato & Horseradish Cream served on a Ciabatta roll.

10.95 per person

We also customize any boxed lunch to your liking. Whether you are looking for suggestions or know exactly what it is you are looking for, let us know. We are more than happy to accommodate your request!

BOXED WRAPS

Boxed Wraps to include Individually Bagged Potato Chips, Pasta Salad, Monster Cookie & Breath Mints

Option 1 - Chicken & Black Bean

Blackened Chicken, Cilantro, Grilled Sweet Corn, Black Beans, Pico and Avocado Mayo wrapped in a Tortilla

9.95 per person

Option 2 - Chicken Cashew Salad

Oven Roasted Chicken, Grapes, Cashews and shredded Lettuce wrapped in a Tortilla.

10.95 per person

Option 3 - Turkey with Sliced Apple

Oven Roasted Turkey, Candied Walnuts, Havarti Cheese, Sliced Apples, Shredded Lettuce and Cranberry Mayo wrapped in a Tortilla

10.95 per person

Option 4 - Ham & Sliced Pear

Honey Ham, Havarti Cheese, Sliced Pear, Apricot Mayo and Leaf Lettuce wrapped in a Tortilla

10.95 per person

Option 5 - El Primo

Slow Roasted Prime Rib with Shredded Romaine, Red Onion, Sliced Roma Tomatoes and Horseradish Cream wrapped in a Tortilla

10.95 per person

We also customize any boxed wrap to your liking. Whether you are looking for suggestions or know exactly what it is you are looking for, let us know. We are more than happy to accommodate your request!



BOXED SALADS

Boxed Salads to include a Monster Cookie & Breath Mints

Option 1 - Traditional Caesar

Romaine Greens, Grape Tomatoes, Parmesan Stravecchio and Croutons served along side our House made Caesar Dressing

Also Available with your choice of Salmon, Grilled Chicken or Steak

**7.95 per person
add 3.00**

Option 2 - Strawberry Chicken

Grilled Chicken, Seasonal Sliced Strawberries, Crispy Bacon, Feta Cheese and Pine Nuts rested on a bed of Fresh Greens. Poppy seed Dressing served on the side

10.95 per person

Option 3 - Classic Cobb

Oven Roasted Turkey, Honey Ham, Cheddar, Bleu, Egg, Red Pepper and Avocado rested on a bed of Fresh Greens. Creamy Bleu Cheese Dressing served on the side

Also Available with fresh seafood including lump Crab and Shrimp

**10.95 per person
add 2.00**

Option 4 - Asian Chicken

Fresh Greens topped with Grilled Chicken, Almonds, Mandarin Oranges, Snap Peas, Peanuts, Red Pepper and Sesame Seeds. Served with a Spicy Peanut Dressing on the side

10.95 per person

Option 5 - Iceberg Wedge

Wedge of Iceberg topped with Shredded Cheddar, Bacon Crumbles, Hard Boiled Egg, Red Onion, Grape Tomatoes and 1000 Island Vinaigrette

10.95 per person

Option 5 - Beef Fajita

Crisp Greens topped with Marinated & thinly sliced Flank Steak, Roasted Corn, Black Beans, Red & Yellow Pepper and Tomatoes. Southwestern Ranch Dressing served on the side

11.95 per person

We also customize any boxed salad to your liking. Whether you are looking for suggestions or know exactly what it is you are looking for, let us know. We are more than happy to accommodate your request!

SIDE SALADS

Garden Ranch Salad

Cavatappi Pasta tossed with Cucumber, Tomato and Red Onion in a zesty Ranch Dressing

Roasted Corn Salad

Roasted Corn, Green Onion, Roasted Red Pepper, Tomato, Asparagus and Toasted Pine Nuts in a light Vinaigrette

Seafood Pasta Salad

Shell Pasta tossed with Crab, Shrimp, Peas and Green Onion in a light, creamy Dressing

Spinach Pesto Green Bean Salad

Green Beans, crispy Proscuitto, Parmesan Stravecchio and Grape Tomatoes tossed in Spinach Pesto and topped with Toasted Pine Nuts

Tomato Heirloom Salad

A variety of Seasonal Tomatoes tossed with Basil, Red Onion and Fresh Mozzarella in Balsamic Vinaigrette

Veggie Vinaigrette Salad

Rotini Pasta tossed with Carrots, Celery, Black Olives, Tomato, Red Pepper and Scallions in a light Italian Vinaigrette

Beef Tex Mex Salad

A combination of Marinated & Grilled Beef, Roasted Corn, Black Beans, Jalapeno, Red & Yellow Pepper, Tomatoes, and Green Onion tossed with Rice in zesty Cilantro Vinaigrette

Pesto Pasta

Bowtie Pasta with Basil Pesto, Feta Cheese and Grape Tomatoes

Triple Sec Fruit Salad

Fresh Seasonal Fruit & Berries soaked in Triple Sec

HOT APPETIZER SELECTION

Pork Brochettes- Mini Pork Loin skewers, marinated & grilled

Hand made Caramelized Onion & Monterey Jack Quesadillas

Brie & Blackberry Puff Pastry Purses

Sausage Stuffed Rigatoni

Goat Cheese and Marinara topped Bread Rounds

Sizzling Chile crusted Shrimp

Ricotta Tartlets with Pine Nuts

Bacon & Mustard crusted Scallops

Almond Stuffed Figs wrapped in Bacon

Caramelized Onion & Crab Phyllo Bites

Classic Rumaki (Scallops or Water Chestnuts)

Crab Cake Petites with Roasted Red Pepper Aioli

Tomato Pie Tartlets

Five Cheese Stuffed Mushrooms

Asian BBQ Shrimp wrapped in Bacon

Roma Tenderloin Crostini with fresh Mozzarella

Mini Burgers topped with Tomato Onion Relish

COLD APPETIZER SELECTION

Tortilla Beef Spirals with Red Onion And Horseradish cream

Chevre Bruschetta Bites

Variety of Cold Canapés

Cheese Straws

Curried Chicken Salad piped Endive

Shrimp Cocktail Shooters

Proscuitto wrapped Asparagus with Dill Aioli

Stuffed Cherry Tomatoes with Crab & Tarragon

Smoked Salmon served on a Wonton crisp with Asian Slaw & drizzled with Soy Vinaigrette

Beef Tenderloin wrapped Asparagus with Herbed Cream Cheese

Caprese Skewers- Skewered Grape Tomato, Fresh Mozzarella and Basil.
Accompanied by Balsamic Reduction for dipping.

Turkey, Cucumber and Herbed Cream Cheese atop a Crunchy Croustade

Tuna Poke Lettuce Cups with Sticky Rice, Crisped Wonton, Chukka Slaw & Sesame Ginger Vinaigrette

Pineapple Cashew Boats with Cilantro and Red Chiles in Endive

Tenderloin Carpaccio with Red Onion, Capers, Basil Chiffonade and Parsley Aioli

PARTY PLATTER SELECTION

Oven Roasted Vegetables to include Asparagus, Carrots, Zucchini, Sweet Bell Peppers & Portabella Mushrooms accompanied by Lemon Dill Aioli

Summer Sausage and Traditional Cheeses to include, Cheddar, Colby Jack, Swiss and Pepper Jack. Accompanied by assorted Crackers, Grapes and Berries

Artisan Cheese Selection to include Hook's Bleu, 10 year Aged Cheddar, Balsamic Bellavitano, Rosemary Asiago, Apricot Stilton & Cave Aged Cocoa Cardona. Accompanied by assorted Crackers, Grapes and Berries *Meats also available*

Classic Shrimp Cocktail or Bloody Mary Shrimp Cocktail

Taco Dip with Zesty Cream Cheese topped with Seasoned Ground Beef, Cheddar, Tomatoes, Red & Green Onion, Salsa and Olives. Accompanied by Crisp Tortilla Chips

Mediterranean Dip with Cream Cheese, Hummus, Cucumber, Grape Tomatoes, Green Onion, Feta Cheese. Accompanied by Pita Crisps

Assorted Cocktail Sandwiches

Sandwich Board to include; Breads, Meats, Cheeses, Lettuce, Tomato, Onions, Pickles, and appropriate Condiments

HOT MENU SUGGESTIONS - CHICKEN

Grilled Chicken Breast

Marinated & grilled Chicken Breast accompanied by Herbed Wild Rice & Roasted Vegetable Blend

Stuffed Chicken Marsala

Chicken Breast filled with Onion Sage Stuffing and topped with Marsala sauce. Accompanied by Caramelized Onion Mashed Potatoes & Roasted Vegetable Blend

Chicken Florentine

Chicken layered with Fresh Spinach, Five Cheese Blend and Mornay Sauce. Accompanied by Parmesan Piped Potato & Roasted Vegetable Blend

Italian Stuffed Chicken

Pounded Chicken Breast Stuffed & Rolled with Proscuitto, Provolone & Bread Crumbs. Accompanied by Roasted Garlic & Mushroom Risotto & Roasted Vegetable Blend

Smothered Chicken

Tender Chicken Breast topped with Bacon, Caramelized Onions and Monterey Jack Cheese. Accompanied by Red Skin Smashed Potatoes & Sweet Kernel Corn

HOT MENU SUGGESTIONS - PASTA

Signature Mac n' Cheese

Fontina and Cheddar Cheese tossed with grilled Chicken, Broccoli Florets and shell Pasta

Oven Baked Lasagna

Flat Ribbon Pasta layered with our Classic Meat Sauce & Béchamel Cream, then topped with a Five Cheese Blend

Vegetarian option also available

Shrimp Scampi

Fettuccine Pasta tossed with Garlic, Butter, White wine and fresh Shrimp

Baked Ziti

Ziti Pasta tossed with our Signature Meat Sauce and topped with an Italian five Cheese blend. Accompanied by Classic Caesar Salad & Cheese Straws

Tenderloin Tips

Braised Tenderloin Tips with fresh Mushrooms and Onions in a thick Burgundy Sauce served over Egg noodles

Vodka ala' Penne

Penne Pasta tossed in a Tomato Vodka Cream sauce and finished with fresh Parmigiano Reggiano and sweet Italian Sausage

Spaghetti Pomodoro

Spaghetti tossed with Grape Tomatoes, Olive Oil, Garlic, White Wine & Basil

HOT MENU SUGGESTIONS - BEEF

Tenderloin Filet

Grilled Prime Beef Tenderloin accompanied by caramelized Onions, Sautéed Mushrooms and Red Wine Demi Glace. Also served with Parmesan Piped Potato and seasonal Vegetables

Bacon wrapped Filet also available.

Prime Rib

Slow Roasted & tender served along side natural Au Jus and Horseradish Cream. Accompanied by Baked Potato and seasonal Vegetables

Stuffed Flank Steak

Marinated & Grilled Flank Steak Stuffed with Spinach, Sun Dried Tomatoes, Breadcrumbs and Five Cheese blend. Accompanied by White Cheddar Scalloped Potatoes and Seasonal Vegetables

Braised Beef Short Ribs

Slow Roasted & Braised Beef Short Rib accompanied by Potato puree and glazed Root Vegetables

Veal Chop

Seasoned to perfection and Grilled. Accompanied by a Twice Baked Potato and Seasonal Vegetables

Beef Kabob

Skewered Tenderloin with Mushrooms and Onions, marinated then grilled. Accompanied by Herbed Wild Rice and Seasonal Vegetables

HOT MENU SUGGESTIONS - SEAFOOD

Pan Roasted Halibut

Pan Roasted Halibut topped with White Wine, Proscuitto, Roasted Tomato and Capers. Accompanied by Yukon Gold Mashed Potatoes, Zucchini & Summer Squash

Chilean Sea Bass

Oven Roasted Sea Bass accompanied by a crispy Potato Pancake, Braised Fennel and finished with Roasted Red Pepper Reduction

King Salmon

Pan Roasted King Salmon accompanied by Roasted Garlic Risotto, fresh Sautéed Spinach and finished with Buerre Blanc

Stuffed Shrimp

Crab stuffed Shrimp wrapped in Proscuitto and served along side wild Mushroom Risotto and Seasonal mixed Vegetables

Grilled Swordfish

Marinated and grilled Swordfish accompanied by Herbed Wild Rice, sautéed Bok Choy and finished with Tropical Salsa

Bacon Wrapped Scallops

Pan seared Sea Scallops wrapped in Crispy Bacon served along side Parmesan piped Potato and Seasonal mixed Vegetables

DESSERT SUGGESTIONS

Monster Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia Nut

Dessert Bars

Lemon Raspberry, Apple Streusel, Chocolate Peanut Butter, Carrot Cake, Chocolate Pecan with Caramel, and Raspberry Cobbler

Finger Desserts

Cream Puffs, Éclairs, Napoleons, Assorted Petit Fours & Tartlets, Truffles, Chocolate Covered Strawberries, Mini Crème Brulee Tartlets, Turtles, Rum Fritters, Chocolate Mousse Cups and Cheesecake Lollipops

Plated Desserts

Tiramisu

Shortcakes with Berries & Cream

Baked Stuffed Cinnamon Apples

Decadent Gingerbread Cake

French Toast Bread Pudding with Caramel Whiskey Glaze

Bananas Foster

Cherries Jubilee

Bourbon Chocolate Pecan Tart

Key Lime Tartlet with Raspberry Sauce

Poppy Seed Pound Cake Trifle with Lemon Curd & Blueberry Sauce

Cappuccino Stack Torte

Sour Cherry Cheesecake with Macadamia Crust

Apple Tarte Tatin

STATION MENUS

Tuscan

A variety of imported Cheese, Meats, Olives, Fruit, Vegetables, Breads, Oils and Spreads

Asian Infusion

California Rolls, Chicken Lettuce Wraps, Beef & Broccoli with Vegetable Fried Rice, Asian Slaw salad and Fortune Cookies

Pasta Extravaganza

Gnocchi and Fettuccine served amongst four sauces; Classic Meat, Alfredo, Sun-dried Tomato Cream and Wine Mushroom. Accompanied by Veggie Vinaigrette Pasta Salad, Bruschetta Bar and Cheese Straws

Carvers

Prime Rib, Beef Tenderloin, Pork Loin, Ham or Turkey, Chef carved and served along side Sauce accompaniment, Cocktail Rolls, Pesto Green Bean Salad and Parsley Boiled Potatoes

Hitchin' Post

Our signature Baby Back Ribs and grilled Chicken Wings served along side our 5 star Baked Bean Blend, Garden Ranch Salad and Fire Roasted Vegetables

South of the Border

Warmed Tortillas filled with zesty sliced Chicken, along side various accompaniments; Shredded Lettuce, Tomatoes, Cheese, Sour Cream, Guacamole and Crisp Tortilla Chips. Refried Beans and Beef Fajita Rice Salad finish off the station

The Water's Edge

Blackened Halibut with Tomato Vinaigrette, Petite Crab Cakes with Roasted Red Pepper Aioli, Shrimp Cocktail and Seafood Pasta Salad served along side steamed Wild Rice

Tropicale

Marinated & Grilled Beef Skewers and Sizzling Chile Shrimp accompanied by Sweet & Sour Slaw, Roasted Corn Summer Salad and Fruit Kabobs

International Coffee Bar

Choice of three; Regular Colombian Blend, Decaf Colombian Blend, Hazelnut Cream, Kahlua, Mocha Raspberry, Irish Cream or Amaretto. Whipped Cream, Rock Candy Sticks and Chocolate Shavings accent the station

Simply Sweets

Caramel Apples, Chocolate Covered Pretzel Rods, Cheesecake Lollipops, Assorted Petit fours, Turtles and assorted Bars & Tartlets

PICNIC FARE

\$13.95 per person plus 18% service charge and tax. Pricing is based on 50 or more guests

(CHOICE OF 2)

Stadium Style Hot Dogs
Beer Poached Grilled Bratwurst with Onions
1/3 lb Grilled Hamburgers
Herb Marinated Grilled Chicken Breast

Accompanied by Buns, and Condiments to include; Ketchup, Mustard, Relish, Mayo, Pickles, Chopped Onion, Cheese, Lettuce & Tomato

(CHOICE OF 2)

Grandmas Creamy Coleslaw
Classic Potato Salad
Garden Ranch Pasta Salad
Roasted Corn Summer Salad
Pesto Pasta Salad with Grape Tomatoes and Parmesan
Veggie Vinaigrette Pasta Salad
Tex Mex Rice & Bean Salad
Creamy Cucumber Salad

(CHOICE OF 1)

Picnic Party Potatoes
5 Baked Bean Blend
Individually Bagged Potato Chips

(CHOICE OF 1)

Fresh Cut Relishes
Seasonal Fruit Platter

*We also offer specialty picnic fare such as BBQ Ribs, Whole Rotisserie Chickens, Skewers, Steaks & Chops, etc.
Please Inquire with your Sales Representative*