



CATERING MENU

*All menu items are subject to availability and can change at any time.
Prices will be confirmed at the time of order.*

HORS D'OEUVRES

Item/price is based on 25 pieces unless noted

Hot Items

Mini Crab Cakes <i>With dipping sauce</i>	\$60.50
Meatballs <i>Choice of Sauces: BBQ, Buffalo, Swedish, Sweet & Sour, Sweet Chili, or Marinara</i>	\$24.50
Teriyaki Glazed Salmon Bites	\$66.00
Chicken or Beef Satay <i>With peanut dipping sauce</i>	\$46.50
Roasted Medallions of Pork Loin <i>With dollar rolls</i>	\$52.00
Roasted Medallions of Beef <i>With dollar rolls</i>	\$57.50
Pulled BBQ Pork <i>With dollar rolls</i>	\$52.00
Eggrolls <i>With sweet and sour sauce</i>	\$46.50
Cocktail Sausages (150 pieces) <i>In Sweet & Sour or BBQ sauce</i>	\$52.00
Chicken Tenders <i>With Ranch or BBQ sauce</i>	\$47.50
Panko Fried Shrimp <i>With Cocktail sauce</i>	\$60.50

Cold Items

Cocktail Shrimp <i>With cocktail sauce</i>	\$55.00
Apple Pecan Chicken Salad <i>On dollar rolls</i>	\$41.00
Ham & Swiss cheese <i>On dollar rolls</i>	\$43.50
Turkey & American Cheese <i>On dollar rolls</i>	\$43.50
Club pinwheels <i>Ham, turkey, swiss, bacon, lettuce, tomatoes, and Ranch rolled in a tortilla</i>	\$50.00
Artichoke/Spinach/Mozzarella Dip <i>With French Bread Rounds</i>	\$46.50
Bruschetta <i>Diced tomatoes, green onions and Parmesan Cheese on French Bread Rounds</i>	\$44.00
Roasted Red Bell Pepper Hummus <i>With French Bread Rounds</i>	\$46.50

Trays to Serve 25

Vegetable tray <i>With dip</i>	\$38.50
Relish tray <i>Vegetable tray with olives, pickle assortment, pepperoncini</i>	\$44.00
Fruit tray (in season)	\$46.50
Cheddar Cheese Ball <i>With crackers</i>	\$24.75
Cheese tray <i>With crackers</i>	\$49.50
Cheese & sausage tray <i>With crackers</i>	\$66.00
Cold cuts and cheese <i>With crackers</i>	\$71.50
Chips & Salsa	\$24.50
Chips and Salsa w/ nacho cheese	\$44.00
Italian pasta salad	\$30.00
Potato salad	\$35.50
Apple laced coleslaw	\$26.50

ENTREES

Prices are per person and are accompanied by oven roasted new potatoes or rice pilaf, seasoned green beans, salad with dressing, dinner rolls, and chocolate cake. It also includes coffee and hot or iced tea. Dinner Price/Lunch Price, lunches are smaller main course servings.

Prime Rib au Jus (minimum 20 servings)

8 ounce \$24.50

12 ounce \$31.00

Cooked medium unless notified in advance

Roast Beef au Jus \$13.50/\$16.50

Salisbury or Swiss Steak \$11.00/\$14.50

Beef Tips Stroganoff (served with noodles) \$12.00/\$15.50

Pork Flat Iron Steak \$21.00

Roasted Loin of Pork \$14.50/\$18.00

Chicken Breast \$12.50/\$15.50

Choose of sauces: Piccata, Mushroom cream, Marsala, Teriyaki, BBQ or Creole

1/2 Herb Roasted Chicken \$14.50

Stuffed Chicken Breast \$16.50/\$20.00

Choose one of the following:

Ham, spinach & Swiss cheese; Bacon, apple & pecan;

Italian sausage, onions, bell peppers

Salmon Filet \$18.00/\$21.00

Herb Crusted Haddock \$13.50/\$16.50

Crab Cakes \$24.50

Penne

With Choice of:

Meat Sauce \$9.00/\$11.00

Alfredo Sauce w/ Ham \$11.00/\$13.50

Vegetables in white wine sauce \$8.00/\$10.00

There is no potato or rice served with pasta dishes.

Buffets

Create your own buffets include salad, chocolate cake, and coffee and hot or iced tea.

Prices are per person.

One from A, one from B, and two from C \$16.50

One from A, two from B, and two from C \$21.00

One from A, two from B, and three from C \$22.00

One from A, two from B, and four from C \$22.50

For Groups Over 50 People Only

One from A, three from B, three from C \$25.50

One from A, three from B, four from C \$27.50

Category A

- *Mixed lettuces with choice of dressing
- *Caesar Salad
- *Mixed Vegetable Salad tossed in Greek Dressing
- *Spinach Salad with Red Onion, Bacon & Pecans with Raspberry Vinaigrette

Category B

- *Sliced Roast Beef au Jus
- *Swiss Steak
- *Salisbury Steak
- *Beef Tips Burgundy
- *Chicken Breast (Choice of Piccata, Mushroom Cream, Marsala, Teriyaki, BBQ, and Creole)
- *Ham Steak with Apricot Glaze
- *Roasted Loin of Pork
- *Sliced Pork Flat Iron Steak
- *Boneless Pork Chops in Mushroom Gravy or BBQ sauce
- *Salmon Filet with Herb Butter
- *Haddock with Bread Crumb Topping
- *Lasagna
- *Prime Rib (add \$3.00/per person)
- *Roasted Strip Loin of Beef (add \$3.00/per person)

Category C

- *Baked Potato with sour cream and butter
- *Roasted Garlic Mashed Potatoes
- *Red Beans and Rice
- *Oven Roasted New Potatoes
- *Granny Potatoes (cubed and sauteed with bacon, onions and peas)
- *O'Brien Potatoes (cubed with onion and bell peppers)
- *Potatoes Mornay (White Cheese Sauce)
- *Potatoes AuGratin
- *Brown/Wild Rice Blend
- *Rice Pilaf
- *Penne with White Wine Sauce
- *Penne in Marinara Sauce
- *Green Beans with Bacon and Onion
- *Green Beans Amandine
- *Broccoli
- *Buttered Corn
- *Zucchini/Yellow Squash/Carrot/Red Bell Pepper
- *Honey Glazed Carrots

SANDWICHES

*All sandwiches are served with either potato chips or coleslaw and coffee, hot tea, or iced tea.
Prices are per person.*

Cold

Apple-Pecan Chicken Salad Sandwich	\$10.00
<i>Diced Granny Smith apples, chopped pecans, onions & celery on a croissant</i>	
Club Sandwich	\$10.00
<i>Ham, turkey, bacon, Swiss & American Cheeses with lettuce & tomato on whole wheat</i>	
Ham & Swiss	\$9.00
<i>Ham, Swiss, lettuce & tomato on Rye</i>	
Roast Beef n' Cheddar Sandwich	\$10.00
<i>Roast beef, cheddar, lettuce & tomato</i>	
Veggie Wraps	\$8.00
<i>A variety of vegetables in an herbed wrap</i>	

Hot

Philly Cheese Steak	\$10.00
<i>Shredded Beef topped with sautéed onions, peppers and Swiss Cheese</i>	
Grilled or Fried Chicken Breast	\$9.00
<i>With Lettuce and Tomato</i>	
Pulled BBQ Pork	\$10.00

SALADS

All salads are served with dinner rolls and coffee, hot tea, or iced tea. Prices are per person.

Vegetable Salad	\$9.00
<i>Lettuces topped with a variety of fresh vegetables</i>	
Cordon Bleu Chicken Salad	\$11.00
<i>Lettuces topped with grilled chicken, ham and Swiss cheese</i>	
Caesar Salad	\$9.00
<i>Classic Romaine lettuce salad tossed with Parmesan cheese, croutons and Caesar dressing</i>	
<i>Add Chicken</i>	\$2.75
Chef Salad	\$11.00
<i>Lettuces topped with ham, turkey, shredded cheeses, hard-boiled egg and tomatoes</i>	
Pasta Salad	\$9.00
<i>Pasta tossed with a variety of vegetables and cheese in a creamy Italian Dressing</i>	

BREAKFAST

Prices are per person.

Standard Continental Breakfast	\$4.75
<i>An assortment of muffins, whole fresh fruit, coffee and juices</i>	
Deluxe Continental Breakfast	\$7.00
<i>An assortment of breakfast pastries, seasonal fruit bowl, breakfast bars, coffee and juices</i>	
Egg Casserole	\$4.75
<i>A blend off eggs, diced potatoes, cheese, onions, bell peppers and sausage</i>	
Open Faced Egg Sandwich	\$4.75
<i>English Muffin topped with ham, fried egg and white cheese sauce</i>	
Hash brown patty	\$2.50
Cinnamon French Toast Bake	\$3.50
<i>Diced Texas Toast baked in a cinnamon laced egg custard and drizzled with Maple syrup</i>	
Scrambled Eggs	\$3.50
Ham, bacon or sausage links	\$3.50

BEVERAGES

Coffee (Carafe)	\$10.00
Iced Tea (per gallon)	\$12.00
Lemonade (per gallon)	\$11.00
Punch (per gallon)	\$14.00
Juice (per half gallon)	\$8.00
Bottled Water (per bottle)	\$1.50
Pepsi Products (per can)	\$1.50