

# CATERING MENU

## HORS D'OEUVRES

Per 50 People

Tortilla Pinwheels With Assorted Meats & Herbed Cream Cheese	85
Shrimp Cocktail	155
Meatballs + Marinara, BBQ, Or Swedish Sauce	105
Little Smokies In BBQ	85
Crab Stuffed Mushrooms	135
Spinach Artichoke Dip, Assorted Crackers	155
Chips, Salsa, Guacamole	145
Meat & Cheese Tray + Crackers	155
Vegetable Platter With Ranch	125
Charcuterie Board	185

## BUFFET

Priced Per Person

### NACHO OR TACO BAR 16

Tortilla Chips Or Soft Taco Shells  
Seasoned Chicken Or Beef (+3 for both)

+ Lettuce, Tomato, Onion, Black Olives, Jalapenos,  
Shredded Cheese, Refried Beans, Spanish Rice,  
Sour Cream & Salsa, Guacamole (+2), Queso (+2)

### BURGER BAR 19

Grilled Beef Patties On White Buns  
Choice Of Two Sides

+ American & Swiss Cheese, Bacon, Jalapenos, Lettuce,  
Tomatoes, Onions, Pickles, Mayo, Mustard, Ketchup

### PASTA BAR 19

Two Noodles, Two Sauces, Three Veggies  
Choice Of Meatballs, Chicken, Steak, Or Shrimp  
Served With House Salad & Breadsticks

Add On Chicken Or Meatballs (+3) Add On Shrimp Or Steak (+5)

## ENTREES

Per Person. Includes Choice Of One Salad + Two Sides.

### PORK

Pork Chop With Bourbon Glaze	19
Pork Chop Stuffed With Wild Rice & Cheese	24
Garlic Roasted Pork Loin	20

### CHICKEN

Chicken Breast With Marsala Sauce	17
Chicken Breast Stuffed With Prosciutto, Asparagus, Provolone & Spinach	22
BBQ Chicken Skewers	18
Parmesan Crusted Chicken Breast	19

### SEAFOOD

Grilled Salmon With Dill Cream Sauce	26
Grilled Mahi With Lemon Caper Sauce	30
Garlic Butter Shrimp	22

### BEEF

Roast Beef With Gravy	24
8 Oz. Sirloin Steak	27
Prime Rib	32
Beef Tenderloin	29

## SIDES

Roasted Red Potatoes • Cheesy Hashbrowns  
Garlic Mashed Potatoes • Baked Potato • Rice Pilaf  
Spanish Rice • Wild Rice • Brussels Sprouts • Broccoli • Asparagus  
Roasted Carrots • Green Beans • Seasonal Mixed Veggies

## SALADS

House • Caesar • Coleslaw • Potato Salad • Macaroni Salad

(Add'l Sides or Salads +2 Per Person)