



Hors D'oeuvres

Appetizers are served buffet style.

Passed hors d'oeuvres are an additional \$50.00 per tray.

(\$150.00 per tray, quantity listed. | Half trays for \$85.00)

Add dipping oil with crostini, \$55.00 (Qty. 100)

Crab Rangoon—

Succulent morsels of crab meat blended with cream cheese (Qty. 100)

Meatballs—

Your choice of barbeque or Swedish style (Qty.150)

Toasted Ravioli—

Filled with beef & herbs, accompanied by marinara sauce (Qty. 150)

Bruschetta 3 way— (Choose one) (Qty: 150)

•Pomodoro- Parmesan, tomato and basil topping.

•Mediterranean- Parmesan, black olives, and cucumber.

•Shrimp- Parmesan, shrimp, and tomato.

Veggie and Dip tray—

(Qty: 150 carrots, 150 broccoli, 75 cherry tomatoes, 150 celery sticks, and 100 cauliflowers.

Served with Ranch or Italian dip.)

Shrimp Cocktail—

Jumbo Shrimp with cocktail sauce. (Qty. 100)

Hot Wings—

Bone-in chicken wings tossed in a zesty blend of hot sauce. (Qty. 150)

Lil' Smokies—

Classic smokies slow simmered in barbeque sauce. (Qty. 200)

Caprese Skewers—

A fresh Mozzarella ball, basil, cherry tomato, and Genoa Salami drizzled with Olive oil. (Qty. 100)

Chicken Salad or Cold Spinach Dip—

Four pounds of your choice

Turkey Pinwheels—

Smoked turkey, artichoke hearts, red peppers, fresh spring mix, red onion, and olive tapenade rolled into a whole wheat tortilla. (Qty. 120)

Cheese Tray—

Your choice of Monterey-jack, Pepper-jack or Cheddar. (Qty: 5 lbs. / 1 Selection Only)

Stuffed Mushrooms—

Button mushrooms stuffed with your choice or crab or Boursin cream cheese (Qty. 75)

Pasta salad—

Tri-color rigatoni noodles and black olives tossed in sun-dried Tomato Vinaigrette. (Qty: 4 lbs.)

Meat & Cheese Tray—

Sliced summer sausage and mild cheddar cheese served with crackers. (Qty: 100 slices of summer sausage, cheddar and crackers.)

Mozzarella Basil Topped Tomatoes—

Sliced beefsteak tomatoes topped with fresh mozzarella & basil drizzled with extra virgin olive oil. (Small tray)

Antipasto Platter

Kalamata olives, pepperoncini's, roasted red peppers and marinated asparagus. (large Tray)

Seasonal Fruit Platter —

Fresh seasonal fruit, (fruit and quantity will vary with the season.)

Grape and Cheese Picks—

Cubes of assorted cheeses paired with green and red grapes (Qty. 150)

Main Entrees

★ indicates recommended dinner choice

Kansas City Strip ★	23
10 oz. aged, char grilled steak served with herb butter (All plates will be served the same temperature) **An additional charge of \$3.00 per plate will be applied for made to order temperatures	
Honey Glazed Stuffed Chicken ★	18
6 oz. Chicken breast stuffed with Boursin cheese, wrapped in bacon, and drizzled with honey	
Smoked Pork Tenderloin ★	18
Smoked and glazed in a spicy sweet raspberry sauce	
Smoked Bone in Pork Chop ★	18
10 oz. Smoked pork chop grilled to perfection, served with your choice of barbeque sauce or homemade Apple Chutney	
Filet Mignon	
6 or 8 oz. Filet grilled to perfection with a Norton demi-glace	Market Price
Prime Rib with Horseradish Cream	Market Price
Fresh, roasted Prime Rib served with Anjou and Horseradish sauce -we recommend serving this medium rare for plated dinners or cooked to temperature at a carving station **An additional charge of \$3.00 per plate applied for made to order temperatures.	
Monterey Chicken	18
6 oz. chicken breast with mushrooms, tomatoes and Monterey-jack cheese	
Lemon Chicken	18
6 oz. breaded chicken breast, sautéed and topped with a lemon cream sauce	
Chicken Marsala	18
Chicken breast marinated in spring fling with sliced, fresh mushrooms in a light lemon reduction and herbs wine sauce	
Chicken Saltimbocca	19
6 oz. chicken breast, sautéed, with prosciutto, spinach, Mozzarella topped with a Spring Fling lemon cream sauce	
Fettuccini Alfredo	18
Tossed in a roasted red pepper and basil alfredo sauce -we recommend serving this with a Caesar salad, bread sticks and a garden blend of squash, zucchini and red peppers	
Rigatoni Bolognese	18
Rigatoni noodles in a meaty marinara sauce	
Twin Lobster Tails with Drawn Butter	Market Price
Two 6 oz. Lobster tails, baked with a Traminette sauce	

Grilled Salmon with Mustard Cream Sauce	21
8 oz. North Atlantic salmon, flame roasted and topped with a mustard cream sauce	
Grilled Swordfish with Mango Salsa	21
8 oz. grilled Swordfish marinated in a citrus marinade and served with mango salsa	
Parker House Cod	19
6 oz. Cod encrusted with red pepper cream sauce	

Choice of Starch

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| ○ Whole roasted new potatoes in a rosemary thyme butter sauce | ○ Blended Four Cheese Macaroni |
| ○ Potatoes Au Gratin | ○ Toasted almond rice pilaf |
| ○ Traditional baked potato served with butter and sour cream | ○ Orzo pasta seasoned to compliment entrée |
| ○ Creamy Garlic and Herb mashed potatoes | ○ Quinoa with roasted red peppers & black olives |

Choice of Vegetable

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| ○ Garden Blend vegetables (yellow squash, zucchini, and sweet red bell pepper). | ○ Asparagus (Add \$1.00 per person) |
| ○ Green beans with almonds and roasted red pepper | ○ Broccoli and cauliflower served in a mild cheese sauce |
| ○ Sweet kernel corn with butter sauce. | ○ Baby carrots in an Amaretto glaze |

Choices for salads or soups (\$2.95 per person—optional):

- Spring Mix salad—fresh field of greens
 - Caesar salad— Parmesan cheese and Garlic croutons
 - Traditional Garden salad—iceberg lettuce with shredded cheese
- Salad dressings available: Blueberry Vinaigrette, Ranch, Italian, Lemon Poppy Seed*

*****Rolls will be served with dinner, at no extra cost.
Tea and Coffee will be provided. *****

Buffet Menu Options

(Tailor Made Buffet Menus are available)

\$17 per person

Add salad to buffet for \$2.00 per person

(salad included in pasta buffet)

Fried Chicken

- 2-1/2 pieces per person
- Mashed Potatoes & Gravy
- 1 vegetable of your choice
- 1 roll per person

BBQ

- 8 oz. of your choice of meat per person
- Baked Beans
- Potato Salad or Cole Slaw
- 1 roll per person

Taco Bar

- Ground beef and/or shredded chicken
- Taco shells / tortillas
- Onion, tomato, sour cream, etc.
- Nacho chips and salsa

Pasta

- Lasagna & Fettucine
- Garden Salad
- 1 garlic bread stick per person

Children's Menu available at \$6.95 each

****Menu selections & final guest count to be confirmed no later than 14 days in advance. ****

****These packages do not reflect applicable taxes and 18% gratuities. ****

Beverage Pricing

Draft beer by the pint \$4.75 - \$5.00

Keg of beer (price varies by brand) \$245.00 - \$345.00

Keg of Sparkling Sangria..... \$245.00

Bottle of Champagne \$18.00

Wine can be purchased by the case with a 15% discount off the current retail prices.



Shuttle Bus Service

Our shuttle bus can hold up to 14 people and is available to pick you up before your wedding and take you back to your resort or hotel after your reception! You can reserve the shuttle for \$250.00 round trip.