

Venue Buffet Options

Your buffet options are:

A: Choose Two Appetizers, a Salad with Bread, Two Proteins, and Two Side Dishes for \$36 per person

B: Choose Three Appetizers, a Salad with Bread, Three Proteins, Two Side Dishes for \$48 per person

Additional Platters of Sides \$60 per platter, each platter feeds 20-25 people

Appetizer Choices:

Italian Stuffed Mushrooms
Chicken Satay
Bacon Wrapped Water Chestnuts with Chili Glaze
Mini Italian Meatballs
Bruschetta
Crab Rangoon Dip & Tortilla Chips
Classic Crudit  & Parmesan Peppercorn Ranch
Caprese Skewers

Caeser Salad with Parmesan Cheese, Caeser Dressing & Croutons
Mini Wedge Salad with Bacon, Bleu Cheese, Tomato & Croutons. Served with Bleu Cheese Dressing & Parmesan Peppercorn Ranch
Honey Crisp Salad with Apple Slices, Candied Pecans, Dried Cranberries, and Bleu Cheese Served with Apple Cider Vinaigrette
Classic Greek Salad Kalamata Olives, Feta Cheese, Red Onion, Tomatoes, Cucumber, Peperoncini & Greek Feta Dressing

Protein Choices:

Roast Pork Tenderloin with Balsamic Maple Glaze
Bourbon Glazed Grilled Chicken Breast
Herb Grilled Chicken Breast
Chicken Marsala
Grilled Beef Tenderloin with Herb Garlic Butter
Balsamic Glazed Salmon
Lemon Butter Cod

Side Dish Choices:

Roasted Brussel Sprouts
Roasted Asparagus
Honey & Thyme Glazed Carrots
Yukon Whipped Potatoes
Au Gratin Potatoes
Macaroni & Cheese
Roasted Sweet Potatoes
Garlic & Lemon Green Beans
Baked Potatoes
Penne Marinara
Penne Herb & Butter
Herb Rice Pilaf

Salad Choices:

Garden Salad with Fresh Mozzarella Balls, Tomato Slices, Red Onion & Croutons. Served with House Italian & Parmesan Peppercorn Ranch

Venue Buffet Station Options

Pasta Station \$24 Per Person

Choose three pasta dishes:

Spaghetti with Meatballs & Marinara

Chicken & Broccoli Alfredo

Pasta Primavera

Carbonara with Bacon & Peas

Bow Tie Pesto & Chicken Pasta

Shrimp Ala Vodka

Pasta Station Also Includes: Shaved Parmesan Cheese, Garden Salad Served with Parmesan Peppercorn Ranch & House Italian Dressings, Freshly Baked Bread & Whipped Butter

Slider Station \$25 Per Person

Meatball Sliders with Marinara & Mozzarella, Hawaiian Pulled Pork Sliders with Hawaiian BBQ Sauce and Grilled Pineapple, and Southern Style Crispy Chicken Sliders with Honey Chipotle Sauce and Dill Pickles

Southern BBQ Station \$28 Per Person

Pulled Pork, Grilled Chicken Breast, Smoked Beef Brisket, Baked Beans with Bacon, Coleslaw, Macaroni & Cheese, Sweet & Smokey BBQ Sauce, Carolina Style BBQ Sauce, Southern Style Spoonbread Muffins

Salad Bar Deluxe \$18 Per Person

Iceberg Mix, Spring Mix, Chopped Romaine Lettuce, Chopped Bacon, Chopped Chicken, Diced Ham, Mozzarella, Bleu & Cheddar Cheeses, Bell Peppers, Sliced Mushrooms, Red Onion, Red Cabbage, Shredded Carrots, Tomatoes, Olives, & Croutons. Selection of House Dressings, Fresh Baked Bread & Whipped Butter

Cheeses & Dips

Prices are per platter; each platter serves 20-25 guests.

Baked Brie - \$90

Whole Baked Brie Wrapped in Puff Pastry Stuffed with Candied Walnuts & Honey

Vidalia Onion Dip - \$60

Served Hot with Mini Pita Bread

Seafood Dip - \$ 120

Lump Crab Meat & Chopped Shrimp with Gruyere and Cream Cheeses

Spinach Artichoke Dip - \$70

Garlic Sauteed Spinach, Artichokes, Parmesan & Cream Cheeses, lightly toasted and served with Mini Pita Bread

Crab Rangoon Dip - \$90

All the Traditional Flavors of Crab Rangoon, Topped with Sweet Chili Sauce & Served with Tortilla Chips

The Provincial - \$60

Olive Tapenade Stuffed Hummus with Fresh Cut Vegetables and Mini Pita Bread

Sliced & Cubed Cheeses - \$60

Smoked Gouda, Swiss, Hot Pepper, Cheddar & Gruyere Cheeses

Le Charcuterie - \$120

Variety of Meats and a fine Selection of Hard & Soft Cheeses served with Crostini.

Meat & Seafood Platters

Prices are per platter; each platter serves 20-25 people.

Grilled Chicken Platter - \$130

Cajun Grilled Steak - \$155

Classic Shrimp Cocktail - \$150

Smoked Salmon Presentation - \$200

In house smoked salmon with a variety of compliments

Petite Tender Beef Filet - \$200

Grilled to perfection and served medium,
with horseradish cream sauce and freshly baked bread

Pork Tenderloin - \$140

Charbroiled Pork Tenderloin topped with Bourbon Sauce

Smoked Ham Carving Station - \$130

Sliced and Served with Assorted Mustards and Hawaiian Rolls

Salads

Prices are Per Platter; Each Platter Serves 20-25 Guests

Garden Salad with Fresh Mozzarella Balls, Tomato Slices, Red Onion & Croutons. Served with House Italian & Parmesan Peppercorn Ranch

Caeser Salad with Parmesan Cheese, Caeser Dressing & Croutons

Mini Wedge Salad with Bacon, Bleu Cheese, Tomato & Croutons. Served with Bleu Cheese Dressing & Parmesan Peppercorn Ranch

Honey Crisp Salad with Apple Slices, Candied Pecans, Dried Cranberries, and Bleu Cheese Served with Apple Cider Vinaigrette

Classic Greek Salad Kalamata Olives, Feta Cheese, Red Onion, Tomatoes, Cucumber, Pepperoncini & Greek Feta Dressing

Caprese Salad Tomatoes, Fresh Mozzarella Balls, House Balsamic Reduction & Fresh Basil

Party Sandwich Platters

Prices are Per Platter; Each Platter Serves 20-25 People

Grilled Chicken Pinwheels - \$65

Spinach, Red Pepper & Parmesan Cheese with Spicy Cream Cheese

Vegetarian Greek Pinwheels - \$65

Spinach, Kalamata Olives, Red Peppers, with House Made Tzatziki Sauce

Deli Club Delight - \$65

Sliced Turkey, Black Forest Ham, Bacon, Swiss, Cheddar, Lettuce, & Tomato with Mayo, Mustard & Ketchup on the side

French Onion Roast Beef Slider - \$75

Sweet Caramelized Onions with Melted Gruyere Cheese

Meatball Sliders - \$75

House Made Mini Meatballs with Marinara and Melted Mozzarella

Hawaiian Pulled Pork Sliders - \$85

Pulled Pork with Pineapple Smokey Sweet BBQ Sauce and Grilled Pineapple

Southern Chicken Sliders - \$65

Crispy Breaded Chicken with Honey Chipotle Aioli & Dill Pickles

Assorted Tea Sandwiches - \$70

Tuna Salad, Egg Salad, and Chicken Salad

Vegetable Platters

Roasted Vegetable Platter - \$125

A spectacular Presentation of an Array of Grilled and Roasted Vegetables in a Array of Seasonings

Classic Crudit  - \$75

Traditional Raw Vegetable Platter with Parmesan Peppercorn Ranch

Bacon Wrapped Asparagus - \$85

Served with Lemon Aioli dipping sauce

Add Dessert Options

\$6 Per Person

NY Style Cheesecake

Limoncello Layer Cake

Chocolate Layer Cake

Tiramisu

Bread Pudding & Bourbon Sauce