

CATERING MENU

SILVER PACKAGE

Deli Meats & Cheeses
Fresh Rolls/Bread
Chicken Salad or Tuna Salad
Choice of Two Salads
Lettuce, Tomato, Onion
Assorted Spreads
Cookies & Brownies

\$22 plus 20% gratuity & 6% tx

GOLD PACKAGE

Choice of one- Chicken, Ham,
Pork, Beef, or Fish
Vegetable
Starch
Salad
Fresh Rolls & Butter
Assorted Desserts

\$26 plus 20% gratuity & 6% tx

DIAMOND PACKAGE

Choice of Two- Chicken, Ham,
Pork, Beef, or Fish
Vegetable
Starch
Salad
Fresh Rolls & Butter
Assorted Desserts

\$30 plus 20% gratuity & 6%tx

APPETIZERS

Fresh Seasonal Fruit Display \$4pp
Vegetable Crudite- broccoli, grape tomatoes, carrots, celery, cauliflower w/ ranch dipping sauce. \$4pp
Fresh Fried Silver Dollar Mushrooms \$3pp
Crab Stuffed Mushrooms \$5pp
Meat Charcuterie Board- Assorted Selection of Meats, Crackers and Olives \$5pp
Cheese Charcuterie Board- Assorted Cheeses, Crackers and Dried Fruit \$5pp
Smoked Salmon w/ Dill Crostini - 2pcs per person \$6pp
Garlic & Red Pepper Hummus w/ Pita Chips \$4pp
Bacon Wrapped Scallops-sea scallops wrapped w/applewood bacon 3 pcs pp \$5/pp
Spinach Artichoke Dip-served w/ pita chips \$4pp
Vegetable Spring Rolls with Sweet Chili Sauce 2pcs per person \$4pp
Crab Rangoons 2pcs per person \$4pp
Caprese Skewers with Drizzled Balsamic \$4pp

VEGETARIAN

Pasta Primavera-broccoli, onions, spinach, cherry tomatoes, mushroom w/ penne pasta in a garlic cream sauce.
Eggplant Parmesan- breaded eggplant topped w/marinara and mozzarella cheese
Grilled Vegetable Skewers on top of Brown Rice
Butternut Squash Ravioli- Sage butter sauce
Grilled Eggplant and Goat Cheese Strudel, Fire Roasted Pepper Sauce, Organic Olive Oil.

POULTRY

Chicken Marsala-prepared w/fresh mushrooms in a classical marsala wine sauce.
Stuffed Chicken-a traditional bread stuffing w/ bechamel sauce.
Chicken Romano-our best seller. Medallions of chicken sauteed in a Romano cheese egg batter. Finished w/ a lemon butter sauce.
Chicken Parmigiana-breaded chicken cutlets topped w/ marinara & Italian cheeses.
Chicken Piccata-prepared w/ capers, fresh mushrooms in a lemon wine sauce.

**Appetizers, coffee, tea, alcoholic beverages are priced separately.*

**All buffet items are available for pickup and are priced separately.*

CATERING MENU

STARCH

Herb Crusted Red Skin Potatoes
Parsley Potatoes
Whipped Potatoes with or w/o Garlic
Potatoes Au Gratin
Roasted Fingerling Potatoes
Rice Pilaf
Steamed White Rice
Wild Brown Rice
Twice Baked Potato (Addt'l \$1pp)

VEGETABLES

Glazed Carrots-w/honey & brown sugar
Asian Green Beans- w/ shredded carrot & sweet chili sauce.
Roasted Vegetable Medley with melted butter
Steamed broccolini w/lemon garlic butter

SALADS

Garden
Cesar
Coleslaw
Creamy Potato
Pasta Salad
Spinach Salad w/ cranberries, pecans and goat cheese

PASTA

Baked Ziti-baked in our house recipe meat sauce.
Stuffed Shells- shells filled with ricotta, asiago, & mozzarella cheese then baked in our house recipe marinara.
Cheese Ravioli- our five cheese ravioli tossed w/ marinara.
Alfredo Pasta-our Alfredo sauce w/Applewood bacon & spinach w/ penne pasta.
Classic Lasagna-Three-layer meat & cheese lasagna w/ meat sauce.
Pasta Aglio e Olio- your choice of pasta in a garlic & olive oil.

BEEF

Prime Rib-carving station addt'l \$5 pp
Herb Crusted Eye of Round Roast- sliced thin w/ Au Jus.
Grilled Beef Brochette -skewered beef w/ peppers, onions, tomatoes.

PORK & FISH

Roasted Pit Ham-Virginia Pit Ham in a brown sugar pineapple sauce (carving station).
Roasted Pork Loin- with Apple Jack Demi
Baked Norwegian Cod- in a lemon butter wine sauce.
Fried Norwegian Cod-served w/cocktail and tartar sauce.
Herb Crusted Salmon-baked salmon herb crusted w/lemon dill cream sauce
Teriyaki Glazed Salmon
Baked Mahi Mahi in a lemon herb butter sauce
Crab Cakes chef's signature crab recipe topped with lemon dill sauce extra \$4pp

We source our fresh seafood globally. There are many types of seafood available upon request at an additional cost.