

# CATERING MENU

## SILVER PACKAGE

**Choice of one-** Chicken, Ham, Pork, Beef, or Fish  
**Vegetable**  
**Potato/Rice**  
**Salad**  
**Deli Meats & Cheeses**  
**Fresh Rolls**  
**Relish Tray**  
**Pasta**  
**\$22 plus 20% gratuity & 6% tx**

## GOLD PACKAGE

**Choice of Two-** Chicken, Ham, Pork, Beef, or Fish  
**Vegetable**  
**Potato/Rice**  
**Garden Salad (served)**  
**Fresh Rolls & Butter**  
**\$26 plus 20% gratuity & 6% tx**

## DIAMOND PACKAGE

**Choice of Three-** Chicken, Ham, Pork, Beef, or Fish  
**Vegetable**  
**Potato/Rice**  
**Garden Salad (served)**  
**Fresh Rolls & Butter**  
**\$30 plus 20% gratuity & 6%tx**

## APPETIZERS

**Fresh Seasonal Fruit Display** \$3pp  
**Vegetable Crudite-** broccoli, grape tomatoes, carrots, celery, cauliflower w/ ranch dipping sauce. \$3pp  
**Fresh Fried Silver Dollar Mushrooms** \$3pp  
**Seafood Stuffed Mushrooms** \$5pp  
**Meat Charcuterie Board-** Virginia ham, hard salami, soppressata, pepperoni, & summer sausage. \$5pp  
**Cheese Charcuterie Board-** smoked provolone, extra sharp cheddar, Swiss, hot pepper, & Havarti. \$5pp  
**Charcuterie boards served with brown mustard & assorted crackers.**  
**Smoked Salmon w/ Dill Crostini -** 2pcs per person \$6pp  
**Garlic & Red Pepper Hummus w/ Pita Chips** \$3pp  
**Bacon Scallop Wraps-**sea scallops wrapped w/applewood bacon 3 pcs pp \$5/pp  
**Bacon Scallop Shrimp Wraps-**sea scallops wrapped w/applewood bacon w/ a black tiger shrimp 3 pcs pp \$6/pp  
**Swedish meatballs-** traditionally prepared \$5pp  
**Spinach Artichoke Dip-**served w/ pita chips \$4pp  
**Egg Rolls on Spring Rolls-**served w/ raspberry dipping sauce \$5pp

## HOUSE FAVORITES

**Eggplant Rollatini-**eggplant stuffed w/ Italian cheeses, prosciutto & spinach baked in a marinara. **add \$4pp**  
**Vegetable Stir Fry-** seasoned vegetables stir fried in sesame oil & served over rice w/ a teriyaki glaze. **add \$4pp**  
**Eggplant Parmigiana-** breaded eggplant topped w/ marinara & mozzarella cheeses. **add \$4pp**  
**Loaded Baked Beans-**baked beans w/applewood bacon, ground steak, onions, peppers, & butter beans in a sweet & spicy sauce. **add\$4pp**

## POULTRY

**Chicken Marsala-**prepared w/fresh mushrooms in a classical marsala wine sauce.  
**Stuffed Chicken-**a traditional bread stuffing with 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.  
**Greek Chicken-** assorted cuts of bone in chicken baked w/ Mediterranean herbs and spices.  
**Cheesy Chicken Casserole-**mashed potatoes topped w/ chicken breast in a Vermont cheddar sauce & traditional bread stuffing.  
**Herb Roasted Chicken-**breast/wing & thigh/leg roasted to perfection.

*\*Appetizers, coffee, tea, alcoholic beverages and dessert priced separately.*

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

# CATERING MENU

## POTATOES OR RICE

**Herb Crusted Red Skin Potatoes**  
**Parsley Potatoes**  
**Whipped Potatoes**  
**Scalloped Potatoes**  
**Garlic Whipped w/ Truffle Oil**  
**Rice Pilaf**  
**Steamed White Rice**  
**Wild Brown Rice**  
**Twice Baked Potato (Add'l \$1pp)**

## VEGETABLES

**Glazed Carrots**-w/honey & brown sugar  
**Green Beans**  
**Asian Green Beans**- w/ shredded carrot & plum sauce.  
**Steamed Medley**- broccoli, yellow squash, carrots, snap peas & pomodoro tomatoes.  
**Quartered Sautéed Mushrooms**

## SALADS

**Garden**  
**Cesar**  
**Cucumber, Red Onions & Olives**  
**Greek Salad (Add \$1pp)**  
**Coleslaw**  
**Creamy Potato**  
**Antipasta**  
**Creamy Cavatappi (corkscrew)**

## PASTA

**Baked Ziti**-baked in our house recipe meat sauce.  
**Pasta Primavera**- grilled chicken, broccoli, spinach, roasted red peppers, mushroom, bacon w/ penne pasta in a garlic cream 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.  
**Bowtie Alfredo**-our Alfredo sauce w/Applewood bacon & spinach w/ bowtie pasta.  
**Classic Lasagna**-Five-layer meat & cheese lasagna w/ meat sauce.  
**Baked Mostaccioli**- Ricotta, mozzarella, asiago, & Romano cheese baked w/ Italian sausage, marinara & mostaccioli pasta.  
**Pasta Aglio e Olio**- your choice of pasta in a garlic & olive oil.

## BEEF

**Prime Rib**-carving station add'l \$5 pp  
**Herb Crusted Eye of Round Roast**- sliced thin w/ Au Jus.  
**Angus Top Round**- (carving station)  
**Classic Swiss Steak**-braised top round in a fortified tomato brown sauce.  
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## PORK

**Roasted Pit Ham**-Virginia Pit Ham in a brown sugar pineapple sauce (carving station).  
**Pork Loin Arrabiatta**-medallions of center cut pork loin in a cherry pepper garlic sauce.  
**Grilled Pork Loin**-chargrilled center cut pork loin.  
**Roasted Pork**-pork shoulder, kielbasa, roasted w/sauerkraut & fresh herbs.

## FISH & SHELLFISH

**Baked Norwegian Cod**- in a lemon butter wine sauce.  
**Fried Norwegian Cod**-served w/cocktail and tartar sauce.  
**Whiskey Salmon**-broiled salmon finished w/ a southern comfort whiskey sauce.  
**Salmon & Dill**-baked salmon topped with creamy dill & lemon sauce.  
**Stuffed Flounder**-Atlantic coast flounder stuffed w/ our signature seafood stuffing.  
**Stuffed Shrimp**-black Tiger shrimp stuffed with our signature seafood stuffing.  
**Mussels Marinara**-fresh mussels steamed & laced w/our banana pepper marinara.  
**Fried Shrimp**-buttermilk battered & dredged in our seasoned flour then deep fried.  
  
*We source our fresh seafood globally. There are many types of seafood available upon request at an additional cost.*