



MENU

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Starters / Cocktail Hour

Quantity = 1/person

Passed Canapés

- Parmesan Frisco with Thinly Sliced Marinated Steak
- BLT Stuffed Cherry Tomatoes
- Blue Cheese Pancetta Cherry Tomatoes
- The Cody Wade Crostini ~ White Bean Purée with Bacon & Scallions
~ *vegetarian option available*
- Sushi Balls with Spicy Crab Salad and Cucumber
- Mini Crab Cakes with Rémoulade
- Tortillas with Edamame Guacamole
~ *add chicken or tuna + 3*
- Mini Falafel
- Caramel Apple Brie Crostini
- Fruit Chutney and Goat Cheese Crostini
- Caprese Tomato Mozzarella & Basil Rolled in Olive Oil
- Smoked Salmon Dill Crostini
- Shrimp Cocktail
- Cucumber Dill on Rye
- Plantain Chips with Crab & Avocado
- Plantain Chips with Avocado
- Ceviche in Lettuce Cups (Seafood)
- Ranch Crusted Tofu on a Skewer
- Blue Cheese Crostini with Honey and Walnuts
- Steak and Potato (Yukon Gold, Sirloin & Chive Crème Fresh)
- Fish n' Chips (Yukon Gold, Smoked Salmon and Dill Cream Cheese)
- Thai Chicken in Lettuce Cups
- Salad on a Stick (the freshest seasonal vegetables)
- Fresh Fruit Kabob

Hot Appetizers

- Chicken Satay
- Stuffed Mushrooms filled with French Boursin Cheese
- Stuffed Mushrooms filled with Italian Sausage
- Barbeque Bacon Wrapped Shrimp
- Jerk Chicken Kabobs
- Italian Steak Kabobs
- Meatballs Smothered in Roasted Red Pepper Sauce
- Bourbon Meatballs Marinated in Bourbon Barbeque Sauce
- Pesto Meatballs with Basil Pesto Sauce



Gourmet Pastas

Includes House Salad and Fresh Bread

House Marinara

Classic Spaghetti with Beef Marinara

Alfredo

Fettucine with Parmesan Cream Sauce

Alfredo Supreme

Fettucine with Alfredo, Roasted Garlic and Fresh Basil

Basil Pesto

Penne Pasta with a Fresh Basil Walnut Pesto

The Midwestern

Fettucine with Traditional Red Sauce with Green Peppers, Mushrooms and Onions

Putanesca

Angel Hair Pasta with Kalamata Olives, Spicy Red Sauce and Capers

The Fiji

Tagliatella Noodle with White Wine, Tomato, Red Pepper Flake, Basil and Parmesan

Lasagna

Traditional Red Meat Sauce with Ricotta Cheese

White Lasagna

Italian Vegetables, Ricotta Cheese in an Alfredo sauce

~ vegetarian option available

À la Carte Proteins +upcharge ea.

~ Italian Sausage Links ~

~ Shrimp ~

~ Bacon ~

~ Chicken ~

~ Meatballs ~

~ Andouille Sausage Link ~

~ Sirloin Strips ~



Specialty Platters

Fine Fresh Fruit Platter

The Freshest Fruit Available Beautifully Displayed

Artisan Cheese Board

Chef's Selection of Fine Handcrafted Domestic & Imported Cheeses & Assorted Crackers

Charcuterie Tile

Thinly Sliced Imported Meats with Pickles and Assorted Crackers

Garden Fresh Vegetable Display

Raw Vegetables with Your Choice of a Parmesan Sour Cream, Ranch or Roasted Onion Dip

Olives & Marinade Vegetables

A Variety of Olives Paired with Marinated Vegetables & Crispy Breadsticks

The Classic Caprese Platter

Tomatoes, Buffalo Mozzarella, Balsamic Vinaigrette and Fresh Basil

Chilled Red Pepper Shrimp

Thai Lemon Grass Shrimp with a Sambal Aioli

Shrimp Cocktail

Chilled Shrimp with Horseradish Cocktail Sauce

Smoked Salmon Plank

Smoked Salmon with Red Onion, Capers, Dill Sauce and Toast Points

Spinach Artichoke Dip

Served Warm with Pita Chips



Buffet Entrées

Served with Your Choice of: One Salad, One Vegetable, One Starch + Bread & Butter

- Pork Loin with Bourbon Sauce and Fried Shallots
- Five Spice Pork Loin with a Mandarin Orange Glaze
- Cornbread and Apple Stuffed Pork Loin with Pork Au Jus
- Chicken Puttanesca with Spicy Tomato Sauce Blended with Capers, Basil & Kalamata Olives
- Indian Butter Chicken with Cardamom Rice
- Curry Biryani Chicken with Basmati Rice
- Greek Chicken with Feta and Thyme
- Chicken Piccata with Lemon Caper Sauce
- Chicken with Vodka Sauce with Penne Pasta as starch

**Tofu may be substituted above for vegetarian*

Please ask about vegan options

Plated Meal Entrées

Served with Your Choice of: One Salad, One Vegetable, One Starch + Bread & Butter

- Herb Garlic Rubbed Chicken Breast with Goat Cheese Chèvre Sauce
- Chicken Bruschetta with Balsamic Reduction
- Jerk Chicken with Fruit Salsa
- Thai Chicken with Coconut Rice
- Greek Chicken with Feta and Thyme
- Chicken Piccata with Lemon Caper Sauce
- Pork Loin with Bourbon Sauce and Fried Shallots
- Five Spice Pork Loin with a Mandarin Orange Glaze
- Sliced Pork Shoulder (Bone-In) Caramelized with Skin On (Ethnic Puerto Rican)
- Cornbread and Apple Stuffed Pork Loin with Pork Au Jus
- 4 oz Ribeye with Horseradish Butter Medallion
- 4 oz Filet Mignon Topped with a Gorgonzola Beurre Blanc and Parsley Oil
- 4 oz Filet Mignon Topped with Port Wine Reduction and Fried Leeks (+Upcharge Grass Fed)
- 8 oz Prime Rib with Horseradish Cream and Beef Demi Glace

**Fish/Seafood Available for Small Events or Personal Needs*

*(*Grass Fed options available)*



Additional Vegetarian Options

Ranch Crusted Tofu Fillet

Panko Crusted Ranch Tofu Steak with Mashed Potatoes and Ranch Dressing

Tofu Napoleon

Stacked Tofu with Herb Cream Cheese, Red Pepper Aioli and Tarragon Lime Aioli

Falafel Steaks

Mediterranean Chick Pea Patties Served with Couscous

Eggplant Parmesan

Breaded Eggplant with a Red Sauce

The Earth Friendly Cody Wade

White Bean Patty with a Scallion Crème



Salads

- House Salad – Mixed Greens, Tomato, Cucumber & Carrots with your Choice of Dressing
~ *included with entrée*
- Caesar Salad- Romaine Lettuce, Parmesan Cookie and Croutons
- Greek Salad with Kalamata Olives, Red Onion, Tomato and Cucumber (+2)

Plated Dinner Salads

- House – Red Onion, Cucumber, Roma Tomato and Carrots Tossed with House Made Dressing or Balsamic Dressing and Garlic Croutons
~ *included with entrée*
- Caesar – Romaine Lettuce with Anchovy Caesar Dressing, Parmesan Cheese and Garlic Croutons (+2)
- Wedge – Blue Cheese Dressing with Roasted Red Pepper (+2)
- Spinach – Strawberries, Cucumbers & Chèvre Medallion with Balsamic Vinaigrette (+2)

Dressings

- House Balsamic
- French
- Ranch
- Italian
- Blue Cheese
- Green Goddess



Side Dishes

Vegetables ~ choose one per entrée

- Roasted Asparagus
- Sautéed Broccoli
- Roasted Carrots
- Brussels Sprouts and Bacon
- Roasted Cauliflower
- French Green Beans with Applewood Bacon
- Spicy Zucchini

Starch ~ choose one per entrée

- Garlic Whipped Potatoes
- Bacon Mashed Potatoes
- Whipped Squash
- European Stacked Red Skinned Potato
- Garlic Parsley Yukon Potatoes (Roasted or Mashed)
- Basmati Rice
- Roasted Red Pepper Couscous
- Baked Potato
- Coconut Rice

Desserts

- Chocolate Covered Strawberries
- Dessert Bars (Pumpkin, Texas Sheet Cake, Easy Mix Bar)
- Mini Cheesecake (Plain, Cherry, Blueberry, Raspberry, Turtle)
- Petit Fours (Almond, Chocolate, Lemon or White)
- Mini Tarts (Strawberry Mousse, Coconut Cream, Lemon Curd, Chocolate Espresso)
- Assorted Truffles (Chocolate, Mocha, Mexican Chili)
- Mini Cupcakes (White or Chocolate)
- Specialty Mini Cupcakes (Red Velvet or Carrot)
- *Naked Cake (Assorted Flavors) 3/per person *includes cake cutting



Stations

- À la Carte Carving Stations
 - Pork Loin with Bourbon Sauce and Fried Shallots
 - Five Spice Pork Loin with a Mandarin Orange Glaze
 - Cornbread and Apple Stuffed Pork Loin with Pork Au Jus
 - Roast Beef - Horseradish Sauce, Au Jus & Ciabatta Rolls
 - Flank Steak - Chimichurri, Roasted Tomato Jam and Ciabatta Rolls
 - Prime Rib - Horseradish Sauce, Au Jus & Ciabatta Rolls
 - Lamb Roast - Mint Coulis & French Rolls

- Taco Station
 - Flour Hard Shell & Soft Shell Tortilla
 - Blended Ground Beef
 - Seasoned Chicken +3⁵⁰
 - Shredded Cheddar, Onion, Lettuce & Tomato
 - Pica De Gallo, Salsa, Edamame Guacamole & Sour Cream

- Grilled Cheese Station
Choice of Bread and Fillings for Two Choice Sandwiches:
 - Mozzarella, Basil & Tomato on Ciabatta
 - Cheddar & Bacon on Buttered Sourdough
 - American on Classic White

English High Tea

- Finger Sandwiches- Chicken Salad, Egg Salad and Cucumber Dill
- Ham and Petite Biscuits
- Scones- Clotted Cream, Berry Jam and Lemon Curd
- ~ Assortment of Hot Teas, Cream and Sugar
- ~ Homemade Lemonade

