

— ITALIAN INSPIRED SELECTIONS —

— SANDWICH PLATTERS —

Our sandwich platters feed 10 to 15 people. These are great for office lunches, bridal showers, baby showers, birthdays, and small gatherings.

Porchetta Sandwich, Sliced slow roasted pork, Red Onions, Fresh Herbs, Mustard Aioli, in a Hoagie Roll...\$60.00

Italian Cold Cut, Italian Salami, Ham, Provolone, Onions, Green Peppers, Tomatoes, Pickles & Olives, in a Hoagie Roll...\$55.00

"The Tony Soprano Sub", Capocollo, Provolone, Pickled

— WOOD FIRED PIZZAS —

Pizzas are available by the each at

regular pricing, or We offer an

assorted Pizza Bar for \$14.95 Per Person

— PASTA BAR —

We offer a self service build your own pasta bar with Fettuccini, Spaghetti, & Farfalle Pastas, Marinara, Alfredo, & Basil Pesto Cream Sauces, & Assorted Vegetables

\$12.95 per person

Add Grilled Chicken + \$6.00 per person

Add Shrimp Scampi + \$MT Per Person

Add Sliced Hanger Steak + \$MT Per Person

Italian Pork Sausage Meatballs + \$8.00 per Person

Add Chicken Saltimbocca + \$8.00 per person

— CHARCUTERIE & CHEESE —

(All Charcuterie & Cheese Boards consist of an assortment of Italian meats & cheeses. These provide appetizer portions to feed 10 to 15 people)

The Italian Farm House Board, Assorted Italian Meats, Bruschetta, Fresh Herbs, Marinated Olives, Whipped Honey Ricotta, Warm Baguette w/EVOO & Balsamic Vinegar for dipping, & ...\$115.00

Antipasto Board, Assorted Italian Meats & Assorted Cheeses, Marinated Olives, Giardiniera "Assorted Pickled Vegetables", Assorted Nuts & Dried Fruits, Warm Baguette w/EVOO & Balsamic Vinegar for dipping... \$135.00

Charcuterie Cones, Skewered Olives, Pickled Vegetables, Cured Meats, Cheeses, & Assorted Nuts & Dried Fruits...\$10.95 each

Grazing Tables, Assorted Charcuterie & Cheeses, Assorted Nuts & Dried Fruits, Fresh Fruits, Jams, Spreads, Honey, Crackers, Crudités & Dips, & Assorted Finger Sandwiches, & Mini Desserts...6ft Table 12in wide \$650 Feeds 40 to 55/ Full 6ft Table \$975 Feeds 50 to 65/ Full 8ft Table \$1,250 Feeds 75 to 100

— WINE FOR EVENTS —

(WINE OFFERINGS FOR ON PREMISE EVENTS ONLY)

Please Ask For Current Pricing

— ASSORTED PARTY TRAYS —

These trays feed 10 to 15 people and are great additions to any catered event big or small.

Crudité Platter, Assorted Fresh Vegetables, Green Goddess Dressing for dipping, Whipped Honey Ricotta, & Fresh Herbs...\$30.00

Fruit Tray, Assorted Fresh Fruit, Greek Yogurt...\$25.00

Crudité & Fresh Fruit Platter, A mixture of the above two trays...\$35.00

Dessert Tray, Assorted Cheese Cake Bites, Fresh Baked

— AN ITALIAN FEAST —

Pick One Protein
& Two Sides
\$15.95

Pick Two Proteins
& Two Sides
\$19.95

Pick Three Proteins
& Three Sides
\$26.95

— Protein Selections —

Chicken Parmesan, Marinara Sauce, Mozzarella Cheese

Chicken Piccata, w/ Lemon Caper Butter Sauce

Chicken Cacciatore in Red Wine Tomato Sauce

Beef Tagliata, Sliced Flank Steak +\$4.00 per person

Pork Milanese, w/ Fresh Herbs & Lemon

Italian Pork Sausage Meatballs, House Tomato Sauce

Herb Roasted Salmon w/ Basil Butter + \$4.00 per person

Baked Lasagna, Beef Ragu, Ricotta & Mozzarella Cheeses

Shrimp Scampi, Garlic Herb Butter Sauce + \$MT Per Person

— Vegetables & Pastas —

Classic Caesar Salad, Romaine, Croutons, Parmesan Cheese

Simple Salad, Mixed Lettuces, Seasonal Vegetables, Vinaigrette

Baked Ziti w/Tomato Sauce, Ricotta & Parmesan Cheese

Spaghetti w/ House Tomato Sauce & Parmesan

Risotto of Roasted Vegetables

Balsamic Roasted Mushrooms & Red Peppers

Pasta Primavera w/ Creamy Butter Sauce, Assorted Vegetables

Fettuccini Alfredo, Roasted Garlic & Parmesan Cream Sauce

Italian Green Beans w/ Roasted Garlic & Romano cheese

Eggplant Parmesan, Marinara Sauce & Mozzarella, Fresh Basil



— AMERICAN CONTINENTAL INSPIRED SELECTIONS —

— Appetizers & Hors d'oeuvres —

Select Three
\$11.95

Select Five
\$16.95

Select Seven
\$21.95

Cured Salmon & Cucumber Canape
Prosciutto Wrapped Medjool Dates w/ Gorgonzola Cheese
Caprese Skewer w/ Tomato, Mozzarella, Basil, Balsamic Reduction
Truffled Deviled Eggs
Stuffed & Marinated Peppadew Peppers with Goat cheese
Classic Steak Tartar on Toast
Marinated Olive, Pepper, & Boquerones Skewer (White Anchovy)
Prosciutto Wrapped Fresh Melon & Balsamic Reduction

Peppered Beef & Horseradish Cream Toast
Shrimp Salad & Marinated Cucumber
Gorgonzola, Apple, & Walnut Endive Boats
Pineapple Chicken Satay w/ Thai Chili Sauce
Cucumber w/ Lemon Goat Cheese & Basil
Shrimp Spring Roll w/ Pineapple Thai Chili Sauce
(Custom Hors d'oeuvres Available Inquire with Our Chef)

— Catering Packages —

Pick One Protein
& Two Sides
\$15.95

Pick Two Proteins
& Two Sides
\$19.95

Pick Three Proteins
& Three Sides
\$26.95

— Protein Selections —

Herb Roast Pork Loin w/ Demi Glace
Classic Chicken Cordon Bleu
Slow Roasted London Broil w/ Herbed Butter
Chicken Piccata w/ Lemon Caper Butter Sauce
Chicken Saltimbocca in Beurre Blanc
Wild Mushroom Meatloaf w/ Brown Gravy
Chicken & Sausage Jambalaya
Smoked Beef Brisket w/ Au Jus Sauce & Horseradish Cream Sauce
Merlot Braised Short Rib in Veal Jus + \$4.00 per person
Florentine Stuffed Salmon
Herb Roasted Salmon w/ Lemon Basil Butter + \$4.00 per person

— Classic Vegetables & Starches —

Oven Roasted & Glazed Carrots
Green Beans Almondine
Roasted Broccoli & Cauliflower
Au Gratin Potatoes
Sautéed Garlic Spinach
Garlic & Herb Roasted Red Potatoes
Buttery Mashed Potatoes
Southern Style Squash Casserole
Oven Roasted Squash & Zucchini
Classic Rice Pilaf
Pasta Primavera w/ Creamy Butter Sauce
Fettuccini Alfredo w/ Roasted Garlic
Cream Sauce
Vanilla & Maple Candied Sweet Potatoes
Buttery Sweet Potato Puree
Roasted Asparagus w/ Hollandaise Sauce
Balsamic Roasted Asparagus, Mushrooms,
& Peppers

— Custom Bars & Chef Stations —

(Inquire About Specific Pricing, Below Pricing is the Starting Price
and will vary depending on specific proteins and special requests,
Thank You)

Custom Bars

Mashed Potato Bar w/ Variety of Toppings & Ingredients, Add
Protein for addition cost...\$6.00 per person
Street Taco Bar w/ Various Toppings, Pulled Chicken &
Ground Beef...\$10.95 per person,
Add Other Proteins for addition cost
Pasta Bar w/ Assorted Pastas, Sauces, & Accoutrements Start-
ing At...\$10.95 per person, Proteins are not included and are
additional cost
Mac & Cheese Bar w/ Assorted Toppings...\$8.00 per person
Proteins are not included and are additional cost

Chef Attended Stations

Charcuterie Table w/ Hand Carved Jamon Serano...\$MKT
Shrimp & Grit Station...\$MKT
Prime Rib Carving Station w/ Horseradish Cream & Au Jus
Sauce...\$MKT
BBQ Carving Stations w/ Brisket, Ribs, Spatchcock Chicken,
Pork Butt, & Sauces...\$MKT

— Custom Desserts & Sweets —

Custom Desserts are Available, Including Cookies & Bars,
Cupcakes, Cobblers, Pies, Cakes,

Des-

mustard
seed

— AMERICAN CONTINENTAL INSPIRED SELECTIONS —

— Breakfast Options —

(Purchase These Items By the Half Pan, A Half Pan Feeds Between 10 to 15 People)

Mushroom Asparagus Frittata w/Gouda Cheese...\$25.00

Creamy Southern Style Grits...\$18.00

Smoked Bacon...\$24.00

Country Style Buttermilk Biscuits (12ea), w/Butter, Jelly, & Honey...\$24.00

Country Style Homemade Sage Sausage...\$25.00

Griddled Country Ham...\$23.00

Mixed Pan of Homemade Sausage, Country Ham, Smoked Bacon...\$25.00

Scrambled Eggs...\$23.00

Sausage & Potato Casserole, w/Mixed Cheeses...\$24.00

Strawberry Goat Cheese Salad w/Champagne Vinaigrette...\$26.00

Creole Shrimp & Grits, Creamy Grits w/Shrimp in Creole Sauce...\$32.00

Buttermilk Waffles w/Whipped Cream & Fresh Berries, w/Butter & Syrup...\$25.00

Buttermilk Pancakes w/Whipped Cream & Fresh Berries, w/Butter & Syrup...\$25.00

Fruit Tray w/Assorted Fresh Fruit...\$24.00

"Breakfast Pizzas from our Wood Fired Pizza Oven"
(All Pizzas are 16" w/8 Slices ea. All Pizzas are...\$20.00)
Smoked Bacon & Eggs

Mushroom & Asparagus w/Eggs

Bacon, Eggs, Breakfast Sausage, & Country Ham

"Green Eggs & Ham", w/Spinach, Eggs, Country Ham

— Breakfast Bars —

(All Breakfast Bars Require a Minimum of 20 Guests, Coffee Service is available for Onsite Events at the Bus Barn for \$2.50 per person)

Pancake bar w/ Bacon, Eggs, House made sausage, Fresh Fruit, Syrup, Whipped Butter & Whipped Cream...\$10.95

Traditional Breakfast Bar w/ House Made Sausage, Scrambled Eggs, Bacon, Creamy Grits, Roasted Breakfast Potatoes, Fresh Fruit, Buttermilk Biscuits & Sausage Gravy...\$12.95

Chicken & Waffles, Our Hand Breaded Fried Chicken Tenders, Buttermilk Waffles, Honey & Hot Honey, Scrambled eggs, & Fresh Fruit...\$12.95

Buttermilk Biscuits & Sausage Gravy w/Scrambled Eggs, & Fresh Fruit...\$10.95

Custom Breakfast Bars & Packages Available Speak With Our Chef to Create Your own for Your Next Company Function or Private Event

— Lunch Options —

(Purchase the Following Items By the Tray, Each Tray Feeds 10 to 15 People)

"Slider Trays w/Martin's Hawaiian Rolls"

Black Forest Ham & Swiss on Poppy Seed Buttered & Toasted Rolls...\$26.00

BBQ Pulled Pork w/Sweet BBQ Sauce & Dill Pickle...\$24.00

Roast Beef & Cheddar w/Red Onion & Horseradish Aioli...\$26.00

Dill Chicken Salad w/Lettuce & Tomatoes...\$24.00

Classic Italian w/Ham, Salami, Provolone, Lettuce & Tomato...\$26.00

Marinated Cucumber & Onions w/Fresh Herbs in Lemon Vinaigrette...\$18.00

Roasted Red Bell Pepper & Mushrooms w/Balsamic Reduction & Garlic Aioli...\$20.00

Buffalo Pulled Chicken w/Ranch Dressing & Slaw...\$24.00

Brisket Grilled Cheese w/American Cheese & Pickled Jalapenos, Sweet BBQ Sauce...\$28.00

"Salad Pans"

Strawberry Goat Cheese Salad w/Champagne Vinaigrette...\$26.00

House Salad w/Mixed Greens, Cucumber, Tomatoes, Red Onions, Shave Radishes, Balsamic Vinaigrette...\$20.00

Cobb Salad w/Shaved Iceberg, Boiled Egg, Bacon, Cucumber, Tomatoes, Red Onions, Shave Radishes & Carrots, Mixed Cheeses, Ranch Dressing...\$26.00

Ceaser Salad w/Romaine, Classic Ceaser Dressing, Croutons, Parmesan Cheese...\$25.00

"Sandwich Trays on Hoagies & Wraps"

Italian Sausage w/Peppers & Onions, Provolone, Mustard Aioli...\$32.00 (served warm)

Classic Cuban w/Pulled Pork, Ham, Swiss, Dill Pickles, Mustard Aioli...\$32.00 (served warm)

Italian Sub w/Ham, Salami, Provolone, Tomato, Onions, Mayo on the side...\$30.00 (served chilled)

Roast Beef & Cheddar w/Green Bell Peppers, Onions, Horseradish Aioli...\$30.00(served chilled)

Buffalo Fried Chicken w/Fried Chicken Tenders, Buffalo Sauce, Lettuce, Tomato, Ranch Dressing...\$32.00

Roasted Mushroom & Bell Pepper w/Provolone, Spinach, Aioli, Tortilla Wrap...\$28.00(served warm)

Turkey Rotolo w/Sliced Turkey, Sprouts, Tomatoes, Thousand Island, Tortilla Wrapped & Griddled...\$30.00(served warm)

If You Have a Specific Sandwich That You Would Like Please let Us know We Are Happy To Create Whatever You Would Like

— BBQ CATERING OFFERINGS —

— BBQ CATERING PACKAGES —

Pick One Meat & Two Sides \$12.95	Two Meats & Two Sides \$15.45	Three Meats & Three Sides \$17.95
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— Meats —

Pulled Pork
Pulled Chicken
Smoked Sausage
Fried Chicken
Tenders
Beef Brisket
(additional \$2.00
per person for
Brisket)

— Sides —

Cole Slaw
Potato Salad
Baked Beans w/Bacon
Collard Greens & Ham
Baked Mac & Cheese
Corn Pudding
Corn Bread
Blackeye Peas
Brunswick Stew

— ORDER A LA CARTE —

Meats By The Pound

Pulled Pork—\$19.95
Chicken Bone-in—\$19.95
Smoked Sausage—\$19.95
Beef Brisket—\$29.95
Chicken Salad----\$19.95

Sides by the
Half Pans—\$44.00
(15-20 Servings)

— OUR CATERING POLICIES —

We offer pick up orders, delivery to your location, and full service catering for events. We're happy to have our chefs help you create custom menus that fit your budget, style, and specific dietary needs. Our culinary talents offer more than what is on this menu and we are more than happy to create a custom menu for you. Call or email to schedule a time to do so.

We request at least 48 hours notice for all catering. Orders placed on shorter notice are subject to product availability. Delivery and full service orders are subject to vehicle and staff availability. There is a \$25 delivery fee for locations inside our 5 mile radius. Further deliveries are welcomed and fee will be based on mileage from our restaurant.

Changes, final payment, and or cancellation for catering must be done 48 hours before event date. Changes and cancellation for staffing, rentals, and specialty menu items must be done one week prior to your event. If changes and cancellations are not done with in this time frame moneys will not be refunded.

— WINGS & SNACKS —

Jumbo Whole Chicken Wings
24 Smoked Then Fried...\$26.95
(trays include celery w/ranch dressing & house hot sauce)

Jumbo Party Cut Wings
36 Smoked Then Fried...\$30.95
(trays include celery w/ranch dressing & house hot sauce)

Snack Tray
Fried Dill Pickles, Fried Chicken Tenders, House Pimento Cheese & Ritz Crackers, Mac & Cheese Fritters ...\$39.95

BBQ Pulled Pork Nachos
Fresh Tortilla Chips w/Cheese sauce, Black Bean Corn Relish, Sweet BBQ Sauce, Pickled Jalapenos, Sour Cream...\$39.95
(serves 10 to 15 people)

— Catering Packages —

All packages are designed for buffet style service. Items are put into aluminum half pans for offsite events so that they fit well inside of a full size pan that fits in a disposable wire chaffing dish. Chaffing dish setups are sold separately.

If your dining with us onsite with one of our catering partners we offer non-disposable chaffing dishes, serving utensils, non-disposable dinnerware, and cutlery with linen like napkins. Buffet tables with buffet table linen is This service is an additional flat fee of \$50.00. We offer this service for offsite events for a flat fee of \$150.00

We do not supply glassware for beverages for onsite or offsite dining, but are happy to rent glassware for you for your event with our catering partner and pass that charge along to you.

