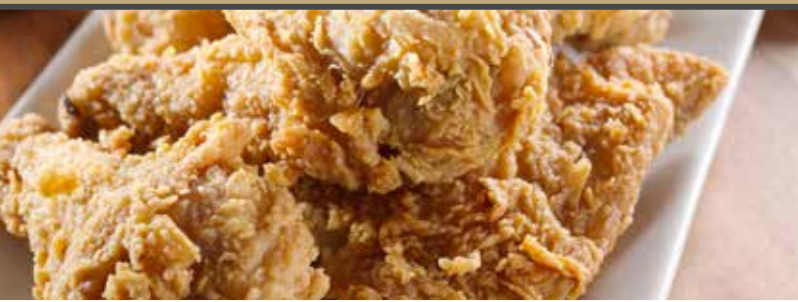


ENTREE MENU

CUSTOMIZED ENTRÉE PACKAGES:

Prices listed are per person package pricing (includes entree, sides & beverages) and per person ala carte pricing for an additional entree. One-and-a-half entree packages available upon request. Entree packages served buffet style with upscale disposables, serviceware and iced tea, lemonade and water. Upgrade entree packages by plating and/or with China for an additional charge.



POULTRY

Package pricing includes iced tea, lemonade & water and choice of salad, starch and vegetable. Ala carte pricing is the additional cost to add an entrée to a package.

FRIED CHICKEN Package 13.00 / Ala Carte 6.00

ROSEMARY ROASTED CHICKEN

Served with herb chicken jus.

Package 13.00 / Ala Carte 6.00 

CHICKEN MARSALA

Cremini mushroom Marsala cream sauce, fried prosciutto and fresh parsley.

Package 17.00 / Ala Carte 10.00 

CHICKEN PICCATA

Meyer lemon butter caper sauce.

Package 14.00 / Ala Carte 7.00

MEDITERRANEAN CHICKEN

Stewed in white wine, roasted tomatoes, Kalamata olives, artichokes, capers and fresh herbs.

Package 16.00 / Ala Carte 9.00 

CHICKEN FLORENTINE

Garlic parmesan spinach cream sauce and garnished with roasted tomatoes.

Package 15.00 / Ala Carte 8.00 

PARMESAN CHICKEN

Panko parmesan crusted chicken, pesto cream sauce, and roasted red pepper tomato bruschetta.

Package 15.00 / Ala Carte 8.00

HERB ROASTED TURKEY w/ Gravy.

Package 13.00 / Ala Carte 6.00 

BEEF

Package pricing includes iced tea, lemonade & water and choice of salad, starch and vegetable. Ala carte pricing is the additional cost to add an entrée to a package.

ROLLED FLANK STEAK

Stuffed with roasted tomatoes, spinach and smoked blue cheese with a chimichurri sauce.

Package 23.00 / Ala Carte 16.00 

PEPPERCORN CRUSTED BEEF FILET

Served with rosemary red wine demi-glace.

Package 31.00 / Ala Carte 24.00

BEEF BOURGUIGNON

Beef tenderloin braised in red wine.

Package 20.00 / Ala Carte 13.00

DRUNKEN SHORT RIBS

Slow braised Guinness beef short ribs, cremini mushrooms and garnished with fresh herbs.

Package 28.00 / Ala Carte 21.00

BBQ BEEF BRISKET Package 19.00 / Ala Carte 12.00 

POT ROAST

Garnished with roasted herb root vegetables.

Package 19.00 / Ala Carte 12.00 

LATIN GRILLED TOP SIRLOIN

Chili citrus sauce, caramelized onions, char-grilled poblanos & red peppers.

Package 22.00 / Ala Carte 15.00 

PORK

Package pricing includes iced tea, lemonade & water and choice of salad, starch and vegetable. Ala carte pricing is the additional cost to add an entrée to a package.

STUFFED ROASTED PORK LOIN

Stuffed with bacon, spinach, caramelized onions, craisins, Fuji apples with a dark ale mustard cream sauce.

Package 17.00 / Ala Carte 10.00

BBQ PULLED PORK Package 13.00 / Ala Carte 6.00 

MAPLE GLAZED HAM

Dark ale mustard maple glaze and


char-grilled pineapple. Package 14.00 / Ala Carte 7.00

BONE-IN PORK CHOPS

Teriyaki marinated with grilled pineapple salsa.

Package 19.00 / Ala Carte 12.00

PROSCIUTTO WRAPPED PORK LOIN

Prosciutto wrapped pork loin topped with balsamic onion jam. Package 16.00 / Ala Carte 9.00 

FRENCH ONION SMOTHERED PORK CHOPS

Bone-in pork chops smothered in French onion gravy and a four-cheese blend.

Package 20.00 / Ala Carte 13.00

VEGETARIAN // GLUTEN FREE

*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may contribute to food borne illness, especially if you have a medical condition.

ENTREE MENU CONTINUED



PASTA

Package pricing includes iced tea, lemonade & water and choice of salad and vegetable. Ala carte pricing is the additional cost to add an entrée to a package. Substitute applicable pasta entrees with gluten-free penne for an additional \$1.00/per person.

PASTA PRIMAVERA

Yellow squash, zucchini, cherry tomatoes, mushrooms, red onions, spinach, carrots and sweet pepper medley sautéed in a lemon butter basil sauce with penne pasta. Package 12.00 / Ala Carte 7.00 ♡

BEEF LASAGNA

(Order in increments of ten)
Package 18.00 / Ala Carte 13.00

CHICKEN ALFREDO

Cavatappi pasta and grilled chicken in creamy alfredo sauce. Garnished with shaved parmesan and fresh basil. Package 17.00 / Ala Carte 12.00

CHICKEN & SHRIMP PESTO PENNE

Sautéed yellow squash, zucchini, roasted tomatoes, red onions, spinach and sweet pepper medley tossed with grilled shrimp, chicken and penne in a basil pesto sauce. Garnished with shaved parmesan. Package 17.00 / Ala Carte 12.00

PROSCIUTTO TORTELLINI CARBONARA

Cheese tortellini, crispy prosciutto, peas, cremini mushrooms and roasted tomatoes in a cream sauce. Topped with shaved parmesan. Package 17.00 / Ala Carte 12.00

PENNE BOLOGNESE

Slow simmered meat ragu topped with shaved parmesan and fresh basil. Package 15.00 / Ala Carte 10.00

SEAFOOD

Package pricing includes iced tea, lemonade & water and choice of salad, starch and vegetable. Ala carte pricing is the additional cost to add an entrée to a package.

CRAB STUFFED SALMON FILET

Crab & spinach stuffing with a chipotle citrus hollandaise. Package 22.00 / Ala Carte 15.00 ©

GARLIC BUTTER COD LOIN

Parmesan panko herb crust in a white wine garlic cream sauce. Package 20.00 / Ala Carte 13.00

GRILLED SHRIMP KABOBS

Served with a romesco sauce and garnished with grilled lemon wedges and fresh chives. Package 20.00 / Ala Carte 13.00 ©

BOURBON PECAN LACQUERED SALMON

Pecan crusted with a Kentucky bourbon glaze. Package 22.00 / Ala Carte 15.00

SPANISH BARRAMUNDI

Asian sea bass baked with sweet peppers, olives, fresh thyme and lemon. Package 23.00 / Ala Carte 16.00 ©

VEGETARIAN

Package pricing includes iced tea, lemonade & water and choice of salad, starch and vegetable. Ala carte pricing is the additional cost to add an entrée to a package.

GRILLED ITALIAN STUFFED PORTOBELLO

Stuffed with fresh mozzarella, roasted tomatoes & garlic, spinach, artichokes and basil pesto. Garnished with a balsamic reduction. Package 17.00 / Ala Carte 10.00 ♡ ©

EGGPLANT PARMESAN

Stacks of fried eggplant, marinara and fresh mozzarella. Garnished with fresh basil. Package 14.00 / Ala Carte 7.00 ♡

ROASTED CAULIFLOWER STEAKS

Garlic herb crusted roasted cauliflower steaks with a romesco sauce. Package 15.00 / Ala Carte 8.00 ♡

♡ VEGETARIAN // © GLUTEN FREE

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ENTREE MENU

CONTINUED

SALADS

Served with yeast rolls and whipped butter.

TOSSED MIDWEST SALAD

Spring greens, cucumbers, red onions, julienned carrots, grape tomatoes, broccoli, herb croutons and choice of two dressings (Ranch, French, Balsamic Vinaigrette) 

CAESAR SALAD (Add 1.00)

Chopped romaine, grape tomatoes, herb croutons, shaved parmesan and Caesar dressing.


SUMMER SPINACH SALAD (Add 2.00)

Spinach, seasonal berries, pecans, craisins, sweet red onions, goat cheese with balsamic vinaigrette.  





VEGETABLES



SOUTHERN STYLE GREEN BEANS

Caramelized onions and bacon. 


GREEN BEAN AMANDINE

Brown butter, toasted almonds and caramelized onions.  

ROASTED VEGETABLE MEDLEY


Yellow squash, zucchini, red onions, julienned carrots, cremini mushrooms and red peppers dressed seasoned with herbs and fresh garlic.  

GRILLED ASPARAGUS



(Add 2.00)  

FRIED BRUSSEL SPROUTS



(Add 1.00)

Crispy bacon, caramelized onions, balsamic reduction and shaved parmesan. 

ROASTED BROCCOLI CROWNS

Tossed with roasted garlic, Meyer lemon juice, olive oil and shaved parmesan.  

FIRE ROASTED CORN

With poblano peppers and onions.  

STARCHES

GARLIC MASHED POTATOES


ROSEMARY ROASTED BABY POTATOES (Add 1.00)

AU GRATIN POTATOES


SALT CRUSTED BAKED POTATO

Served with chopped green onion, sour cream and whipped butter.  

TWICE BAKED POTATO (Add 2.00)

Stuffed with bacon, green onion and cheddar Monterey jack cheeses. 

MAC & CHEESE

Cavatappi pasta and aged cheddar cheese sauce. Topped with a parmesan panko herb crust. 

WILD RICE PILAF

 VEGETARIAN //  GLUTEN FREE



ENTREE MENU

CONTINUED

THEMED ENTREE PACKAGES

Prices listed are a per person package price.
 Themed entree packages served buffet style with upscale disposables, serviceware and iced tea, lemonade and water. Upgrade entree packages with China for an additional charge. No substitutions.

ITALIAN 18.00

- GRILLED CHICKEN
w/ Tomato, Basil and Prosciutto
- BEEF MEATBALLS
- PENNE PASTA
w/ Marinara & Alfredo
- ITALIAN SEASONED
VEGETABLE MEDLEY
- CAESAR SALAD
- GARLIC BREAD

LATIN 16.00

- PORK CARNITAS
- BEEF BARBACOA
- SPANISH RICE
- FIRE ROASTED CORN ELOTE
- TRI-COLOR TORTILLA CHIPS
w/ Fire Roasted Salsa & Guacamole
- FLOUR TORTILLAS
- SOFT CORN TORTILLAS

HOLIDAY 22.00

- MAPLE GLAZED HAM
- ROASTED TURKEY
- BREAD DRESSING
- GARLIC MASHED POTATOES
W/ GRAVY
- GREEN BEAN CASSEROLE
- TOSSED MIDWEST SALAD
- DINNER ROLLS

BBQ 22.00

- SMOKED BBQ BRISKET 
- SMOKED BBQ PULLED PORK
OR CHICKEN 
- BRIOCHE BUNS 
- MACARONI & CHEESE 
- COLESLAW  
- POBLANO CHEDDAR
CORN BREAD & WHIPPED
HONEY BUTTER 


MIDWEST 17.00

- BACON WRAPPED MEATLOAF
W/ DEMI-GLACE
- FRIED PORK TENDERLOIN
W/ GUINNESS CARAMELIZED
ONIONS 
- ROSEMARY ROASTED
BABY POTATOES  
- VEGETABLE MEDLEY  
- TOSSED MIDWEST SALAD 
- BUTTERMILK BISCUITS 


LATE NIGHT MENU

Serves 25 individuals.


FOUR CHEESE MINI BAGEL PIZZAS

Mini bagel pizzas topped with Italian tomato sauce, and a four-cheese blend. 50.00 


MINI BAVARIAN PRETZELS

Mini salted soft pretzels served with beer cheese and dark ale honey mustard sauce. 65.00 


STREET TACOS

Beef barbacoa & pork carnitas served with corn tortillas, chopped onions, cilantro, and lime. 150.00 


NACHO BAR

Served with tri-colored tortilla chips, seasoned beef, cheddar cheese sauce, sour cream, salsa, pickled jalapenos, green onions, black bean corn salsa and guacamole. 125.00 

MILK & COOKIES

Assorted cookies with cold milk. 45.00 

BUILD-YOUR-OWN S'MORES BAR

Open flame action station with graham crackers, Hershey's chocolate bars and jumbo marshmallows. 55.00 



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