



Catering Menu

Appetizers

Arancini- Fried Risotto Balls with Garlic Aioli

Bruschetta- Crostini's with Balsamic Marinated Tomatoes and Pecorino

Ceviche- Cured Shrimp in fresh Lime Juice with Avocado, Tomato, Red Onion, Served with Chips

Hummus- Served with Pita, Carrots, Celery

Chips & Salsa

Meatballs- Choice of BBQ/ Swedish/ Italian

Nacho Bar- Chips, Queso, Salsa, Shredded Cheese, Sour Cream, Jalapeños, Olives, Tomato, Red Onion

Shrimp & Grits- Blackened Shrimp with Green Chili and Pepper Jack Grits Cakes

Charcuterie Board- Seasonal Items/ Chef's Choice

Artisan Cheese & Fruit- Seasonal Items/ Chef's Choice

Vegetable Crudité- Broccoli, Carrots, Celery, Bell Peppers, Cherry Tomatoes, and Olives. Served with Roasted Vegetable Dip

Salad

Caesar Salad- Garlic Croutons, grated Parmesan, Shaved Pecorino

Chop Salad- Mixed Greens, Cheddar Cheese, Boiled Egg, Croutons, Cucumber, Tomato, Red Onion with Ranch

Wedge Salad- Iceberg, Blue Cheese, Tomato, Red Onion, Blue Cheese Dressing

Strawberry Pecan Spinach Salad- Spinach, Roasted Pecans, Strawberries, Goat Cheese, Balsamic Dressing

Kale Salad- Roasted Squash, Shaved Brussels, Bacon, Dried Cranberries, Grated Parmesan with Honey Mustard Vinaigrette

Southwest Salad- Mixed Greens, Avocado, Pico De Gallo, Roasted Corn, Black Beans, Red Onion, Pepper Jack Cheese, Tortilla Strips with Jalapeño Ranch Dressing

Asian Slaw Salad- Slaw, Avocado, Red Pepper, Carrots, Shaved Almonds, Ginger Dressing



Soup

Chicken Noodle- Traditional Homemade Chicken Broth, Egg Noodles, Cubed Chicken, Carrots, Celery, Onion

V* Tomato Bisque- Creamy Blended Roasted Tomatoes, Topped with Shaved Pecorino and Balsamic Glaze

V* French Onion- Caramelized Onions, Rich Beef Broth, topped with Large Crouton and Gruyere

Creamy Loaded Baked Potato- Rich Cream of Potato, Topped with Cheese, Bacon, Sour Cream and Green Onion

Traditional Chili- Beef & Bean Chili, served with Crackers, Cheese and Sour Cream

White Chicken Chili- Creamy White Bean and Chicken, Served with Tortilla Strips, Cheese and Sour Cream

Corn Chowder- Hearty Corn and Potato Soup, Served with Cheese and Bacon

Sandwiches- Cold Cuts

Turkey Cali- Avocado, Bacon, Tomato, Provolone, Herb Aioli on Whole Wheat Bread

Roast Beef- Provolone Cheese and Horsey Sauce on Hoagie Bun

Ham- Swiss Cheese and Mustard on Onion Brioche Bun

Chicken Salad- Curry Chicken, Grapes, Walnuts & Currants served on a bun

BLT- Bacon, Lettuce, Tomato with Herb Aioli on Brioche Bread

V* Caprese- Mozzarella, Tomato, Basil with Balsamic Glaze on Rosemary Focaccia

V* Veggie- Avocado, Zucchini, Cucumber, Bell Pepper, Lettuce, Tomato, Onion on Whole Wheat Bread

Tuna Salad- Served with Lettuce and Tomato on a Croissant Bun

****The Rule Breaker-** Sliced Peppercorn Crusted Beef, Arugula, Tomato, Red Onion on Sourdough Bread served with Hollandaise



Sandwiches- Hot

Classic Cheeseburger- Cheddar, Lettuce, Onion, Pickle

****Cuban-** Drunken Pulled Pork, Ham, Provolone, Pickles, Dijonaise

French Dip- Roast Beef, Provolone, Au Jus

Rueben- Rye Bread, 1000 ISLAND Dressing, Swiss, Sauerkraut

Po'boy- Choice of Blackened Shrimp or Tilapia, Pico, Lettuce, Chipotle Aioli

Philly Cheesesteak- Seasoned Sliced Beef, Sautéed Mushroom, Onions and peppers with Melted Swiss

V* Grilled Cheese- Swiss, Cheddar, Mozzarella

Wraps

Buffalo Chicken Wrap- Blue Cheese, Ranch, Lettuce, Tomato, Red Onion

VF* Roasted Veggie Wrap- Hummus, Avocado, Roasted Zucchini, Bell Pepper, Cucumber, Lettuce, Tomato, Red Onion

Dessert

Cookies- House made Chocolate Chip, Peanut Butter, White Chocolate Macadamia, Oatmeal Raisin

Brownies- Double Chocolate Deliciousness

GF* Chocolate Torte- Dark Chocolate, Cocoa, Served with Strawberry Sauce

Blueberry Crisp- Blueberry Bars Topped with Granola Crumble and Drizzled Glaze

Entrée Bar/ Platters

Taco Bar- Taco Beef & Shredded Chicken, Soft Corn Tortillas, Pico, Cheese, Lettuce, Lime Creme with Chips and Salsa

Pasta Bar- 2 Pastas, 2 Sauces, 2 Proteins, Garden Salad with 2 dressings and Dinner Rolls & Pesto

Pasta Choices: Fettuccine, Spaghetti, Cavatappi, or Gluten Free

Sauce Choices: Marinara, Alfredo, Bolognaise, Scampi Sauce (Seasoned Garlic Butter)

Protein Choices: Grilled Chicken, Meatballs, Italian Sausage, Shrimp



Brunch Buffet

Fruit Platter- Seasonal/ Chef's Choice

Mini Muffins- Choice of: Blueberry, Chocolate Chip or Lemon Poppy Seed

Scones- Choice of: Chocolate, Cinnamon Apple, Orange Cranberry

Parfait- Vanilla Yogurt, House Made Granola, Strawberry Sauce and Fresh Berries

Biscuits and Gravy- Home-style

Biscuits with Old Fashion White Peppercorn Gravy

Scrambled Eggs- Served with or with/out cheese

Breakfast Potatoes- Fried and Seasoned

Bacon

Sausage Links

VF*= Vegan Friendly

V*= Vegetarian

GF*= Gluten Free

**Chef's Specialty