

# EVENTS MENU

## SERVED BUFFET STYLE

MIN 15 GUESTS, MAX 65 GUESTS

\$25+ 1 ENTREE, 1 SIDE, 1 VEGETABLE OR SALAD

+\$7 FOR EXTRA ENTREE(NOT INCLUDING EXTRA FOR X ITEMS)

+\$5 FOR EXTRA SIDE/VEG/SALAD

HORS D'OEUVRES PRICED PER DOZEN OR PER PERSON

+\$5 FOR DESSERT

X=+\$10 FOR ENTREES MARKED X

PLUS 8% TAX AND 20% SERVICE/ADMIN FEE

### *Hors D'oeuvres*

CAPRESSE CROSTINI-FRESH MOZZARELLA,  
TOMATO, BASIL AND BALSAMIC

REDUCTION

SMOKED SALMON CROSTINI W/HERB

CREAM CHEESE & FRESH DILL

LEMON PEPPER CHICKEN WINGS

W/YOGURT & HERB DIP

CLASSIC SHRIMP COCKTAIL

HONEY SRIRACHA GLAZED MEATBALLS

ROASTED RED PEPPER HUMMUS W/CRISPY

PITA CHIPS

CHARCUTERIE BOARD

### *Entrees*

\*BAKED ZITI

CHICKEN FRANCESE W/SUPREME SAUCE

APPLE CIDER BRINED CHICKEN BREAST

PAN ROASTED PORK TENDERLOIN

W/APPLE & ONION COMPOTE

SEARED SALMON W/BUER BLANC X

RED WINE BRAISED SHORT RIBS X

BEEF TENDERLOIN W/RED WINE DEMI-

GLAZE -MARKET PRICE

PRIME RIB -MARKET PRICE

\*VEGETARIAN AND GLUTEN FREE  
OPTIONS AVAILABLE

\*\*PRICE AND MENU SUBJECT TO  
CHANGE

### *Vegetables & Salads*

GRILLED ASPARAGUS W/LEMON GREMOLTA

ROASTED GREEN BEANS W/SHALLOTS

SEASONAL VEG. MEDLEY

HOUSE GARDEN SALAD

CLASSIC CAESAR SALAD

ANTIPASTO SALAD

### *Sides*

GOUDA ROASTED POTATOES

ROASTED GARLIC SMASHED POTATOES

W/BROWN GRAVY

THREE CHEESE MACARONI AU GRATIN

WILD RICE PILAF W/CRANBERRY,

PEPITAS AND FRESH HERBS

WILD MUSHROOM RISOTTO

### *Desserts*

CLASSIC CANNOLI

CHOCOLATE MOUSSE W/SHAVED

WHITE CHOCOLATE

NEW YORK STYLE CHEESECAKE

W/MIXED BERRY COMPOTE

BOURBON CARAMEL APPLE BREAD

PUDDING