

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/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
SMOLED 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 X

*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 MOUSE W/SHAVED WHITE
CHOCOLATE
NEW YORK STYLE CHEESECAKE
W/MIXED BERRY COMPOTE
BOURBON CARAMEL APPLE BREAD
PUDDING