

Endless Food Options

The following is just a preview of our vast selections and we welcome and encourage you to customize your event

Continental Breakfast

Minimum 25 guests

Classic

Breakfast Pastries and Muffins; Butter and Preserves
Assorted Juices, Freshly Brewed Coffee and Hot tea

\$8.25

Traditional

, Seasonal Fruit

Breakfast Pastries and Muffins; Butter and Preserves
Assorted Juices, Freshly Brewed Coffee and Hot tea

\$10.25

Executive

Yogurt Parfait

Ham Biscuits

Breakfast Pastries and Muffins; Butter and Preserves
Assorted Juices, Freshly Brewed Coffee and Hot tea

\$12.00

A La Carte

Fresh Brewed Coffee – Flask/Urn - **\$20.00/65.00**

Lipton Tea Bags- **\$.50**

Assorted Tazo Tea Bags- **\$1.00**

Hot Chocolate Flask- **\$30.00**

Whole Milk Carafe:- **\$4.25**

Assorted Juices - **\$1.00**

Assorted Fruit Platter - **\$2.00 each**

Whole Fresh Seasonal Fruit - **\$1.25 each**

Assorted Pastries- **\$24.00 per dz.**

Ham Biscuits- **\$24.00 per dz.**

Assorted Mini Croissants with Butter and Preserves - **\$27.00 per dz.**

Assorted Bagels with Cream Cheese - **\$33.00 per dz.**

Fresh Baked Muffins with Butter and Preserves - **\$36.00 per dz.**

Mini Yogurt Parfait- **\$2.00 each**

Fresh Baked Cookies - **\$15.00 per dz.**

Fudge Brownies - **\$10.00 per dz.**

Bottled Water - **\$.50 each**

Assorted Soft Drinks - **\$2.00 each**

Breakfast A La Carte

Minimum 20 guests

- Scrambled Eggs \$1.75*
- Bacon, Sausage or Ham \$2.00*
- Turkey Bacon \$2.00*
- Potatoes O'brien \$2.00*
- Hash Brown \$1.25*
- Cinnamon Roll \$2.00*
- Sour Cream Pound Cake \$2.75*
- Biscuit \$1.50*
- Toast \$1.00*
- Sausage Gravy \$1.75*
- Pancakes \$3.00*
- French Toast \$3.00*
- Waffles \$3.00*
- Grits \$1.25*
- Oatmeal \$1.50*
- Meat, Egg and Cheese Biscuits \$3.75*
- Breakfast Burito \$2.00*
- Chorizo Breakfast Burito \$ 2.75*

Breakfast Bites

Minimum 25 pieces

- Loaded Hashbrown cups \$1.25*
- Blueberry Pancake Bites \$1.25*
- Mini Jalapeno corn Muffins \$1.25*
- Bacon, Cheddar and Chive
Deviled Eggs \$1.25*
- Fruit Skewers \$1.25*
- Mini Quiche Bites \$1.75*
- Mini Breakfast Cassarole
Bites \$1.50*
- Mini Banana Nut Muffins \$1.25*
- Mini Sausage Biscuit Bites \$1.50*
- Peach, Pecan and Chevre
oast Points \$1.75*
- Sour Cream Pound Cake
with Berry Bites \$1.25*
- Chicken and Waffle Skweres \$2.00*
- Mini Breakfast Empanadas \$2.00*



Buffet or Plated

Breakfast

Minimum 20 guests
All breakfasts include
coffee and tea

Scrambled Eggs
Bacon, Sausage or Ham
Potatoes O'brien
Grits
\$8.25

French Toast with Maple Syrup
Bacon, Sausage or Ham
Fresh Fruit Cup
\$9.00

Fresh Cinnamon Rolls,
Scrambled Eggs, Bacon , Sausage or Ham
Assorted Juice
\$9.00

Scrambled Eggs
Bacon, Sausage or Ham
Buttermilk Biscuits &
Sausage Gravy
Grits
\$10.00

Scrambled Eggs
Bacon, Sausage or Ham , Potatoes O'brien
Pancakes and Assorted Juice
\$10.50

Southwest Scramble,
Bacon, Sausage or Ham
Hash Browns,
Buttermilk Biscuits, Fresh Fruit
and Assorted juices
\$12.00

Plated Only

Breakfast

Minimum 20 guests
All breakfasts include
coffee and tea

Jalapeno Cheddar Biscutis
With Chorizo Gravy
And Fresh Fruit
\$9.75

Classic Eggs Benedict,
Wilted Spinach
and Herb Roasted New Potatoes
\$12.00

Crème Brulee French Toast
with Peach Compote,
Bacon ,Sausage and Assorted Juices
\$15.00

Quiche Lyonnaise,
Roasted Potatoes, Bacon and Sausage,
Fresh Fruit and Assorted Juices
\$14.25

Poached Eggs, Shrimp and Grits
with Mornay, Wilted Spinach,
Toast, Fresh Fruit and Assorted Juices
\$17.75



Deli & Box Lunches

(ask about half sandwich options)

Minimum 20 guests
Served with Iced Tea and Water.

The Caprese

*Tomato, Fresh Mozzarella,
Basil and Balsamic Reduction
on Focaccia served with House Salad*

\$10.50

Grilled Mediterranean

*Spinach, Feta, Tomato,
Red Onion, Provolone and
Pesto on Panini Bread with
Mixed Greens Salad and
Balsamic Dressing*

\$ 11.00

California BLT

*Crisp Bacon, Lettuce, Tomato,
Guacamole and Southwest Aioli
in a Tortilla served with Sweet Corn and
Tomato Salad*

\$11.50

Chicken Salad Croissant

*Grilled Chicken, Red Grapes, Shredded Swiss,
Celery, Onion, Fresh Herbs and Mayonnaise
on a Butter Croissant served with Mixed
Greens Salad and Balsamic Dressing*

\$12.50

Cold Cut Trio

*Turkey, Ham, Salami,
Lettuce, Tomato, Onion,
Whole Grain Mustard and Mayonnaise
on a Hoagie Roll
with Potato Salad
and a Pickle*

\$13.00

Roast Beef & Blue

*Deli Roast Beef, Caramelized Onion,
Mixed Lettuce, Blue Cheese,
and Sherry Vinaigrette
on a Potato Bun
Served with Patatas Bravas
and House Salad*

\$16.25



Deli & Box Lunch

A La Carte

Minimum 20 guests

Minimum 20 guests

Served with Iced Tea and Water.

Deli Buffet

*Assortment of Premium Deli Meats
and Sliced Cheeses*

Accompanied by

Mayonnaise, Mustard ,

Chefs Aioli,

Fresh Sandwich Vegetables,

Bakery Breads and Croissants,

*NY Cheesecake with Fruit Topping
and a Choice of Two A La Carte Salads*

Ice Tea and Lemonade

\$ 20.00

Sides & Salads

Pickle \$1.00

Chips \$1.50

Whole Fruit \$1.25

Cole Slaw \$1.00

Potato Salad \$2.25

Fruit Salad \$2.25

Pasta Salad \$2.25

Patatas Bravas \$2.25

Sweet Corn and Tomato Salad \$2.75

Mixed Greens Salad \$3.25

House Salad \$3.25

Caesar Salad \$3.25

Full Size Salads

Chicken Caesar Salad \$6.00

Italian Garden Salad \$6.50

Wedge Salad \$7.00

Cobb Salad \$7.50

Sandwiches

The Caprese \$6.00

Grilled Mediterranean \$6.50

California BLT \$7.50

Chicken Salad Croissant \$8.00

Cold Cut Trio \$8.50

Roast Beef & Blue \$9.50

Desserts

NY Cheesecake with

Fruit Topping \$4.00

Fudge Brownies \$2.50



Endless Food Options

The following is just a preview of our vast selections and we welcome and encourage you to customize your event

Plated Only

Lunch Menu

Minimum 20 guests

Served with Iced Tea, Lemonade and Water

Option 1

Italian Garden Salad

Choice of Angel Hair Pasta with Grilled Chicken Breast, White Wine,

Tomato, Basil and Fresh Chevre or Beef Bolognese with Linguine

Beef Ragu, Fresh Herbs and Shaved Parmesan

Garlic Toast Points,

Panna Cotta with Strawberry Coolis

\$19.00

Option 2

Mixed Green Salad

Choice of Pan Seared Salmon or Bistro Steak Medallions over

Polenta with Roasted Asparagus and Balsamic Reduction

Yeast rolls and

Fresh Berries with Crème Anglaise

\$23.00

A La Carte Lunch Entrées

Minimum 20 guests

Chicken

Fried Chicken **\$5.00**

Chicken Al Pastor Tacos **\$5.00**

Chicken Parmesan **\$5.50**

Caprese Grilled Chicken **\$6.00**

Smoked Chicken **\$6.00**

Lemon Thyme Grilled Chicken

Breast with Tzatziki **\$6.00**

Chicken Cutlets with Mornay **\$6.25**

Beef

Beef Barbacoa **\$5.50**

Swedish Meatballs **\$5.50**

Classic Meatloaf **\$6.00**

Beef Slouvaki **\$6.00**

Beef Stew **\$6.00**

Beef Stroganoff **\$6.50**

Beef Brisket **\$14.00**

Pork

Carnitas Tacos **\$5.00**

Slow Cooked

Boston Butt **\$6.50**

BBQ Pulled Pork **\$7.00**

Seafood

Baja Fish Tacos **\$5.00**

Beer Battered Shrimp **\$5.00**

Beer Battered Pollok **\$5.50**

Herb Crusted Mahi **\$6.50**

Pan Seared Salmon **\$8.00**



Buffet or Plated

Menu's

Minimum 20 guests

Served with Iced Tea, Lemonade and Water

Option 1

*Hickory Smoked Half Chicken,
House-made BBQ Sauce
BBQ Baked Beans, Texas Toast,
Coleslaw and Southern Style
Banana Pudding*

\$15.50

Option 2

*Crispy Fried Chicken,
Whipped Potatoes with Gravy,
Southern Green Beans or Creamed Peas,
Buttermilk Biscuits and
Old Fashioned Peach Cobbler*

\$16.00

Option 3

*Two Street Tacos,
Beef Barbacoa, Chicken Al Pastor or Baha
Fish Tacos, Mexican Rice, Refried Beans,
Chips with Salsa and White Cheese Dip
Tres Leches and Horchata*

\$17.50

Option 4

*Herb Crusted Mahi
Corn and Tomato Salad,
Sour Cream and Chive Smashed Potatoes,
Jalapeno Corn Muffins
and Lemon Meringue Pie*

\$18.50

Option 5

*Chicken Cutlets with Mornay,
Whipped Yukon Potatoes, Haricot Vert,
Caesar Salad, Yeast Rolls
and Carrot Cake*

\$19.00

Option 6

*Caprese Grilled Chicken Breast,
Fettucine Alfredo, Steamed Broccoli,
Italian Garden Salad,
Parmesan Garlic Bread and
NY Cheesecake with Fruit Compote*

\$19.00

Option 7

*Mediterranean Herb Grilled
Chicken Kabobs with Tzatziki,
Tomato Cucumber Salad,
Lemon Rice Pilaf, Charred Tomato,
Pita Bread with Hummus and Melopita*

\$19.50



Hors D'oeuvres

Minimum 20 servings

Vegetable

Caprese Skewers with
Balsamic Reduction **\$1.25**

Tomato, Cucumber and
Feta Skewers **\$1.50**

Fruit Skewers with
Crème Fraiche **\$1.25**

Jalapeno Poppers with
Apricot Suace **\$1.00**

Loaded Potato Skins **\$1.50**

Truffled Potato Wedges
with Gorgonzola **\$1.25**

Twice Baked New Potatoes **\$2.00**

Bread & Cheese

Cheese Straws **\$1.00**

Mozzarella Sticks with
Marinara **\$1.25**

Lumpia Wrapped Mozzarella Sticks
with Marinara **\$1.50**

Mushroom Duxelle, Truffle Honey and
Parmesan Toast Points **\$1.75**

Apricot and Blue Toast Points **\$1.25**

Spanokapita **\$2.00**

Mac & Cheese Bites **\$1.00**

Chicken

Pot Stickers **\$1.00**

Chicken Wings **\$1.25**

Lemon Thyme Chicken Skewers
with Tzatziki **\$1.75**

Sriracha Chicken Skewers
with Blue Cheese Dip **\$1.75**

Chicken Satay with Thai
Peanut Sauce **\$2.25**

Pork

Eggrolls **\$2.00**

Assorted Pigs in a Blanket **\$1.25**

Cajun Pork Loin Skewers with
Honeyed Blue Cheese **\$2.00**

Fig Jam and Prosciutto

Toast Points with Chevre **\$1.75**

Pork Lumpia **\$1.75**

Beef

Cocktail Meatballs **\$1.25**

(Sweet&Sour, BBQ or Swedish)

Beef Loin Skewers with Horseradish

Crème Fraiche **\$2.75**

- Beef Satay with

Thai Peanut Suace **\$2.50**

Mini Beef Wellingtons **\$3.00**

Seafood

Coconut Shrimp **\$1.25**

Bacon Wrapped Shrimp
with Rosemary **\$1.50**

Cucumber with Boursin
and Smoked Salmon **\$2.00**

Ceviche Shooters **\$3.00**

Mini Crab Cakes with Remoulade **\$3.00**

Sliders & Finger Sandwiches

Minimum 20 servings

Finger Sandwiches

Cucumber and Dill \$1.00

Pimiento Cheese \$1.00

Paprika Chickpea \$1.00

Egg Salad \$1.00

Tuna Salad \$1.00

Chicken Salad \$1.25

Ham and Cheddar \$1.35

Roast Beef with Horseradish \$1.40

Smoked Salmon with Cucumber \$1.50

Sliders

Cheese Burger Slider \$2.50

Bacon Cheeseburger Slider \$2.75

Pulled Pork Slider \$2.50

Philly Slider \$2.50

Meatball Slider \$2.50

Pizza Slider \$3.00

Fried Chicken Slider \$2.50

Chicken Parmesan Slider \$2.75

Eggplant Parmesan Slider \$2.75

Po-Boy Shrimp Slider \$2.75

Dips & Displays

Minimum 25 servings

Dips

Hummus with Pita Bread \$1.50

*Spicy White Bean Hummus with
Pita Bread \$1.75*

Salsa and Queso Blanco with Nachos \$2.00

Pimiento Cheese with Crostini \$3.00

*Bacon Cheddar Ranch Dip
with Crostini \$3.25*

*Philly Cheesesteak Dip with
Toast Points \$3.50*

Bacon Guacamole Dip with Nachos \$3.50

*Spinach and Artichoke Dip with
Toast Points \$3.50*

Displays

Crudite with Ranch \$1.75

Grilled Vegetables with

Roasted Red Pepper Aioli \$2.00

Fruit Platter with Crème Fraiche \$2.00

Shrimp Cocktail \$3.50

Cheese Board with Accoutrements \$3.50

Charcuterie Board with Accoutrements \$4.00



Kids Food

Minimum 10 servings

Appetizers

*Peanut Butter & Jelly Finger
Sandwiches \$1.00*

Mac & Cheese Nuggets \$1.25

Ants on a Log \$.50

Mini Pigs in a Blanket \$1.50

Ham & Cheese Puffs \$1.75

Mini Corn Dogs \$2.00

Strawberry Pineapple Pops \$1.50

Watermelon Slices \$1.00

Vegetables & Starches

Broccoli with Cheese \$2.00

*Green Bean Fries with
Thousand Island \$2.50*

Maple Carrots \$1.75

Vegetable Crudité with Ranch \$1.75

Garden Salad with Ranch \$3.00

Mac & Cheese \$2.00

Mashed Potatoes \$2.00

Mains

*Cheese Pizza
Personal \$6.50 or Large \$13.00*

*Pepperoni Pizza
Personal \$7.00 or Large \$14.50*

Hot Dog \$2.00

Grilled Cheese \$2.00

Cheesy Quesadilla \$2.25

Classic Cheeseburger \$2.75

Cheese Burger Sliders \$5.00

One Pot Spaghetti \$4.00

Fried Chicken Slider \$2.50

BBQ Boneless Chicken Wings \$5.00

*Chicken Nuggets with
Honey Mustard \$ 3.00*

Desserts

Brownie with Ice Cream \$3.00

Cup Cakes \$2.50

Old Fashioned Banana Pudding \$1.75

Assorted Cookies \$1.25

Quarter Sheet Cake

*(Vanilla, Chocolate, or Red Velvet)
\$25.00*