
CULINARY CATERING

EXPERIENCE THE DIFFERENCE

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PARTY PLATTERS

CHEESE & SAUSAGE PLATTER

Cured, smoked sausage with medley of cheese cubes

SMALL (15-30) ... 100

LARGE (40-60) ... 200

CHARCUTERIE & CHEESE BOARD

Salami, pepperoni, capicola, prosciutto, blue cheddar, Fontina Cru, Gouda, assortment of crackers and mustards

SERVES (15-30) ... 200

SMOKED SALMON BOARD

Smoked salmon garnished with minced onion, capers, and a creamy dill sauce ... 175

SHRIMP COCKTAIL PLATTER

Fresh shrimp served with cocktail sauce ... 150

HUMMUS SAMPLER

Variety of hummus including red pepper, garlic parmesan, black bean, and regular. Served with deep fried pita and assortment of vegetables

SERVES (15-20) ... 100

FINGER SANDWICH PLATTER

Variety of smoked ham and turkey, lettuce, cheese, and tomato served on croissants and dinner roll sliders. Includes mustard and mayo condiments

SMALL (16 SANDWICHES) ... 96

LARGE (32 SANDWICHES) ... 192

FRESH FRUIT PLATTER

Assortment of seasonal fruits

SMALL (15-30) ... 100

LARGE (40-60) ... 200

GARDEN VEGETABLE PLATTER

Assortment of fresh vegetables served with our homemade ranch dip

SMALL (15-20) ... 75

LARGE (30-40) ... 150

DESSERT PLATTER

Assortment of chocolate chip cookies, macadamia nut cookies, and rice krispie treats — 38 PIECES ... 75

APPETIZERS

APPETIZERS (2 PER ORDER) ... 3.50

BBQ MEATBALLS
SWEDISH MEATBALLS
ITALIAN MEATBALLS
GARLIC PARMESAN CROSTINI
TURKEY BACON RANCH PINWHEELS
HAM & TURKEY PINWHEELS
CHEESE BALLS
SAUSAGE BALLS

APPETIZERS (1 PER ORDER) ... 3.50

QUESO & CHIPS
TERIYAKI CHICKEN SKEWERS
LEMON ROSEMARY CHICKEN SKEWERS
MIXED FRUIT CUP
BACON WRAPPED CHICKEN BITES
BACON WRAPPED WATER CHESTNUTS
BACON WRAPPED HOT LINKS

APPETIZERS (1 PER ORDER) ... 4.50

ANTIPASTO SKEWERS
CAPRESE SKEWERS
SMALL CHICKEN KABOBS
MIXED BRUSCHETTA BITES
SPINACH ARTICHOKE DIP WITH DEEP FRIED PITA
HUMMUS DIP—CHOICE OF BLACK BEAN OR RED PEPPER & PITA
SHRIMP COCKTAIL
SALMON CROSTINI
BACON WRAPPED SHRIMP
PRIME RIB EGGROLLS
MINI BEEF KABOBS

WORLD FAMOUS SMOKED WINGS ... 2.00 EACH

TRADITIONAL BONE IN WINGS- CHOICE OF MILD BBQ, BUFFALO, OR PLAIN

ADD DISPOSABLE PLATE, FORK & NAPKIN FOR 2.00 PER PERSON

YOU BUILD IT BARS

BAKED POTATO BAR

HALF POUND BAKED POTATO

Served with butter, sour cream, bacon bits, shredded cheese, and chives. Includes choice of salad: House, Spinach, Caesar, Greek, or Italian

14

ADD CHOPPED, HICKORY
SMOKED MEAT ... 2.50
PULLED PORK, SLICED BRISKET
OR SMOKED CHICKEN BREAST

BURGER BAR

PREMIUM BEEF PATTY

Served with white or wheat bun, lettuce, tomato, pickle, onion, ketchup & mustard. Includes:

**BAG OF POTATO CHIPS &
CHOICE OF SIDE**

14

ADD AMERICAN, CHEDDAR, PROVOLONE,
OR SMOKED GOUDA ... 1
ADD HICKORY SMOKED BACON ... 2
ADD EXTRA BURGER PATTY ... 5
ADD NATHAN'S FAMOUS ALL BEEF HOT DOG ... 4

TACO BAR

SEASONED GROUND BEEF & GRILLED CHOPPED CHICKEN

Includes soft tortillas, crispy taco shells, shredded lettuce, shredded cheese, pico de gallo, salsa, and sour cream.

Includes choice of two side items:

REFRIED BEANS
CHILI LIME PINTO BEANS
CILANTRO LIME RICE
CHEESY RICE
SPANISH RICE
BLACK BEAN CORN SALSA

15

ADD CRISPY TORTILLA CHIPS WITH
HOMEMADE SALSA ... 3
GUACAMOLE OR QUESO ... 4
CHOOSE TWO ☞ 6

FAJITA BAR

SEASONED GRILLED STEAK & SEASONED CHICKEN

Includes soft tortillas, sautéed peppers & onions, shredded lettuce, shredded cheese, salsa, and sour cream.

Includes choice of two side items:

CHOICE OF REFRIED BEANS
CHILI LIME PINTO BEANS
CILANTRO LIME RICE
CHEESY RICE
SPANISH RICE
BLACK BEAN CORN SALSA

18

ADD CRISPY TORTILLA CHIPS WITH
HOMEMADE SALSA ... 3
GUACAMOLE OR QUESO ... 4
CHOOSE TWO ☞ 6

MAC & CHEESE BAR

CHOOSE TRADITIONAL MACARONI OR WHITE CHEDDAR MACARONI

Served with bacon bits, sweet & zesty BBQ sauce, and homemade Ranch dressing.

Includes your choice of two meats:

FRIED CHICKEN TENDER BITES
FRIED BUFFALO CHICKEN BITES
HICKORY SMOKED PULLED PORK
HICKORY SMOKED CHICKEN

14

*YOU BUILD IT BARS ARE A
GREAT WAY TO OFFER VARIETY
AND ALLOW EACH GUEST TO
CREATE THEIR OWN MEAL,
EXACTLY HOW THEY PREFER.*

BOXED MEALS

DELI SANDWICH ... 13

Sandwich choice of turkey or ham served with lettuce, tomato, and American cheese on wheatberry bread or on a croissant

HAM & TURKEY WRAPS ... 13

Includes choice of ham, turkey, or combination with lettuce, tomato, and American cheese rolled in a flavored wrap

CHICKEN SALAD SANDWICH ... 13

Homemade chicken salad served on a flaky, buttery croissant with lettuce and tomato

Q CLUB ... 16

Smoked ham, turkey, bacon, cheddar cheese, lettuce, and tomato topped with our signature BBQ mayo on toasted wheatberry bread.

SMOKED CHICKEN BACON RANCH ... 15

Lightly smoked, hand-carved chicken breast, bacon, lettuce, tomato, and red onion topped with homemade ranch dressing served on toasted wheatberry bread

THE SUPREMES ... 15

*CHOOSE FROM SMOKED PULLED PORK, TURKEY, CHICKEN, OR BRISKET Served with smoked Gouda cheese, lettuce, tomato, and red onion topped with our signature BBQ mayo on toasted wheatberry bread
ADD 2.00 FOR BRISKET*

HAMBURGER... 13

Quarter pound fresh, ground beef patty served on toasted white or wheat bun — topped with lettuce, tomato, pickles, onion, ketchup & mustard.

ADD 1.00 FOR CHEESE ADD 2.00 FOR BACON

HICKORY SMOKED BBQ SANDWICH... 12

*Choice of Pulled Pork, Smoked Chicken, or Chopped Brisket in sauce-served on a white or wheat bun, with choice of mild, sweet n' zesty, or hot BBQ sauce on the side
ADD 1.00 FOR CHOPPED BRISKET CHOICE*

**ALL BOXED LUNCHEES INCLUDE A SIDE & CHIPS
SEE PAGE 9 FOR SIDE OPTIONS**

ADD A CANNED SOFT DRINK OR BOTTLED WATER ... 2

SUNRISE BREAKFAST

CONTINENTAL BREAKFAST ... 12

Includes danishes and muffins, assorted jams and jellies, fresh fruit bowl, and yogurt cups

VALUE BREAKFAST ... 12

Includes choice of one egg dish, choice of potato and fresh fruit bowl

VARIETY BREAKFAST ... 14

Includes choice of one egg dish, choice of meat, choice of potato, and, fresh fruit bowl

EXECUTIVE BREAKFAST ... 16

Includes choice of one egg dish, choice of meat, choice of potato, biscuits and gravy, and fresh fruit bowl

BUILD YOUR OWN BREAKFAST SANDWICH ... 14

*Includes scrambled eggs, cheese, biscuits, and choice of meat.
Also served with choice of potato and fresh fruit bowl*

COUNTRY BREAKFAST ... 13

Includes two biscuits with white sausage gravy, choice of meat, choice of potato, and fresh fruit bowl

CHOICE OF EGG : Scrambled Eggs

*Cheesy Scrambled Eggs · Western Scrambled Eggs
Spinach, Mushroom, Tomato & Egg Casserole*

CHOICE OF MEAT : Bacon Slices · Sausage Patties
Ham · Hot Link · Turkey Sausage · Turkey Bacon

CHOICE OF POTATO : Hashbrown Casserole
Hash Browns · Skillet Potatoes · Rosemary Potatoes

BIG STACK BREAKFAST ... 13

Includes choice or combination of buttermilk, blueberry, or chocolate chip pancakes. Served with choice of meat, choice of potato, and fresh fruit bowl

YOGURT PARFAIT BREAKFAST ... 13

Vanilla yogurt served with your choice of three toppings including fresh strawberries, blueberries, dried cranberries, almonds, walnuts, chocolate chips, and honey

BREAKFAST ENHANCEMENTS A LA CARTE

FRESH FRUIT BOWL ... 4

FRENCH TOAST (2) ... 3

HAM ... 3

BACON (2) ... 3

BISCUIT & GRAVY ... 3

BREAKFAST BURRITO ... 7

BISCUIT & JELLY ... 3

PANCAKE (2) ... 3

SAUSAGE PATTY ... 3

CINNAMON ROLLS ... 3

CHOICE OF SCRAMBLED EGGS, WESTERN SCRAMBLE,
CHEESY SCRAMBLE, OR EGG CASSEROLE

SMALL ... 70 / LARGE ... 140

SMALL HASHBROWN CASSEROLE ... 60

LARGE HASHBROWN CASSEROLE ... 120

SMALL STICKY BUN PAN ... 40

LARGE STICKY BUN PAN ... 80

GALLON OF JUICE (ORANGE OR APPLE) ... 19

GALLON OF COFFEE (REGULAR OR DECAF) ... 23

GALLON OF ICED TEA OR LEMONADE ... 14

ITALIAN INSPIRED

SAUSAGE AND CHEESE LASAGNA ... 15

Layers of Italian seasoned ground beef, pork sausage, and cheeses with our rich meaty bolognese

FETTUCINE ALFREDO

CHICKEN...15 / SHRIMP...16 / COMBO...16

Cavatappi noodles tossed in a rich creamy alfredo sauce

GARDEN VEGETABLE PASTA PRIMAVERA ... 13

Fresh garden vegetables sautéed and tossed in a light white wine cream sauce

VEGETABLE LASAGNA ... 14

Layers of zucchini, squash, mushrooms, and noodles covered in marinara and mozzarella cheese

CHICKEN PARMESAN ... 14

Italian breaded chicken breast served on a bed of cavatappi pasta with melted mozzarella, smothered in our homemade marinara

GRILLED CREAMY PESTO CHICKEN ...14

Grilled marinated chicken breast topped in a garlic and herb pesto cream sauce

CHICKEN PICCATA ... 14

Breaded chicken baked to a golden brown and drizzled with a buttery, lemon white wine sauce and topped with capers

GARLIC AND HERB PASTA

CHICKEN...15 / SHRIMP...16 / COMBO...16

Cavatappi noodles tossed in our garlic and herb pesto cream sauce

SPAGHETTI BOLOGNESE ... 14

Traditional spaghetti noodles smothered in a rich meaty bolognese

TUSCAN PASTA

CHICKEN...15 / SHRIMP...16 / COMBO...16

Penne noodles, sautéed spinach, sun dried tomatoes in a light parmesan sauce

ALL ITALIAN DISHES SERVED WITH CHOICE OF SALAD:

HOUSE, SPRING MIX, SPINACH,
CAESAR, GREEK, OR ITALIAN
AND CHOICE OF GARLIC TOAST
OR GARLIC BUTTERY BREADSTICKS

SOUTHWESTERN INSPIRED

GREEN CHILE CHICKEN ENCHILADAS ... 14

Flour tortillas filled with shredded chicken breast enchiladas in a rich creamy white sauce with green chilies

RED CHILI GROUND BEEF ENCHILADAS ... 14

Flour tortillas stuffed with plenty of ground beef and shredded cheese smothered with a traditional red enchilada sauce

CARNITA ENCHILADAS ... 14

Flour tortillas filled with shredded pork and shredded cheese smothered with a traditional red enchilada sauce

CHEESE ENCHILADAS ... 12

Shredded cheeses and onions rolled in a flour tortilla and covered in a traditional red enchilada sauce

CHOOSE TWO COMBINATION ENCHILADAS ... 14

Includes choice of green chile chicken enchilada, red chili ground beef enchilada, carnitas enchilada, and cheese enchilada

GRILLED SOUTHWEST LOADED CHICKEN ... 14

Grilled chicken breast topped with sautéed peppers, black bean fiesta corn salsa, and lime juice

CHIPOTLE CHICKEN ... 14

Grilled chicken topped in a chipotle cream sauce

ALL SOUTHWESTERN DISHES INCLUDE YOUR CHOICE OF TWO SIDES

REFRIED BEANS • RANCHERO BEANS • BLACK BEANS
CHILI LIME PINTO BEANS • CILANTRO LIME RICE
CHEESY RICE • SPANISH RICE
BLACK BEAN CORN SALSA • ELOTE

SEE PAGE 9 FOR ADDITIONAL
SIDE & SALAD OPTIONS

ADD CRISPY TORTILLA CHIPS
WITH HOMEMADE SALSA ... 3
GUACAMOLE OR QUESO ... 4
CHOOSE TWO ... 6

HICKORY SMOKED BBQ

BBQ SANDWICH BUFFET ... 14

Includes choice of two hickory smoked meats and two side dishes, white and wheat buns, BBQ sauce and pickles

BBQ DINNER BUFFET ... 16

Includes lighter portion choice of two hickory smoked meats and two side dishes, dinner roll with butter, BBQ sauce and pickles

EXECUTIVE DINNER BUFFET ... 18

Includes heavier portion choice of two hickory smoked meats and two side dishes, dinner roll with butter, BBQ sauce and pickles

MEAT OPTIONS

PULLED PORK • TURKEY • SMOKY HILL SAUSAGE
HOT LINKS • HAM • CHICKEN BREAST
SLICED BRISKET (LEAN OR MOIST... ADD 3.00 PER PERSON
TRADITIONAL DRY RUB RIBS ... ADD 3.00 PER PERSON

TRADITIONAL BBQ SIDES

BAKED BEANS • COLE SLAW • POTATO SALAD
PASTA SALAD • SWEET CORN
GREEN BEANS • SCALLOPED POTATOES
MASHED POTATOES & GRAVY
MACARONI AND CHEESE*
(** ADD 1.50 FOR PREMIUM SIDES)
SEE PAGE 9 FOR ADDITIONAL SIDE & SALAD OPTIONS

TRADITIONAL ENTREES

GRILLED MARINATED CHICKEN BREAST ... 15

*Marinated in Italian herbs and garlic and grilled over an open flame.
Top it off with one of our signature sauces—
creamy pesto, chipotle cream, or white wine cream*

FULLY LOADED CHICKEN BREAST ... 16

*Marinated chicken breast loaded with sweet and zesty bbq sauce,
cheddar cheese, bacon bits, caramelized onion and chives*

HONEY MUSTARD SWISS CHICKEN BREAST ... 15

*Grilled chicken breast topped with melted swiss cheese,
honey mustard, and diced tomatoes*

BONELESS CHICKEN FRIED CHICKEN ... 16

*Hand breaded chicken breast fried to a golden brown
served with white country gravy on the side*

GRILLED CHICKEN OR BEEF KABOB

*Skewer of chicken or beef with fresh onions, mushrooms,
peppers, and tomatoes grilled over an open flame
CHICKEN... 15 / BEEF... 16*

CLASSIC SLICED ROAST BEEF ... 20

*Authentic sliced roast served with carrots,
onions, and potatoes in au jus*

CHICKEN FRIED STEAK ... 17

*Handmade chicken fried steak fried to a golden brown and
served with white country gravy on the side*

CHOPPED SIRLOIN STEAK WITH MUSHROOM GRAVY ... 18

*Sirloin steak patties, sautéed onions & mushrooms,
smothered in a brown gravy*

BEEF STROGANOFF ... 14

*Beef tips, mushrooms, onions, and garlic with egg noodles,
tossed with fresh sour cream and herbs*

SMOKED MEATLOAF ... 15

*Fresh ground beef with onions, bell peppers, and spices topped
with bacon and a sweet BBQ sauce, smoked to perfection*

CHICKEN POT PIE CASSEROLE ... 14

*Diced chicken, potatoes, peas, carrots, and onions
in a creamy chicken gravy topped with flaky biscuits*

FRIED CATFISH ... 16

*Hand breaded catfish filets, served with
dirty rice, hushpuppies, and tartar sauce*

TERIYAKI BOWL

*Grilled chicken or shrimp in a teriyaki glaze,
served with white rice and sautéed mixed vegetables
CHICKEN...15 / SHRIMP...16*

CARIBBEAN SMOKED PORK CHOPS WITH MANGO SALSA ... 14

*Smoked and tender pork chops with a Caribbean rub,
topped with a mango, pepper, & cilantro salsa*

HONEY DIJON GRILLED PORK CHOPS ... 14

*Pork chops grilled over an open flame topped
with a tangy, sweet honey Dijon sauce*

SMOTHERED PORK CHOPS ... 14

*Boneless pork loin, lightly breaded and smothered in a
wild mushroom and caramelized onion gravy*

ALL TRADITIONAL OPTIONS
(EXCLUDING ROAST BEEF AND CATFISH)

**INCLUDE DINNER ROLLS WITH BUTTER
AND CHOICE OF TWO SIDES, SEE PAGE 9**

BANQUET MENU

BANQUET MENU INCLUDES YOUR CHOICE OF TWO ENTREES AND TWO SIDE DISHES ... 24

ITALIAN INSPIRED

SAUSAGE AND CHEESE LASAGNA
FETTUCINE ALFREDO
GARDEN VEGETABLE PASTA PRIMAVERA
VEGETABLE LASAGNA
CHICKEN PARMESAN
GRILLED CREAMY PESTO CHICKEN
CHICKEN PICCATA
SPAGHETTI BOLOGNESE
TUSCAN PASTA

SOUTHWESTERN INSPIRED

FRIED CATFISH
CHIPOTLE CHICKEN
GRILLED SOUTHWEST LOADED CHICKEN
CARIBBEAN SMOKED PORK CHOPS
WITH MANGO SALSA

TRADITIONAL ENTREES

GRILLED MARINATED CHICKEN BREAST
FULLY LOADED CHICKEN BREAST
HONEY MUSTARD SWISS CHICKEN BREAST
BONELESS CHICKEN FRIED CHICKEN
GRILLED CHICKEN OR BEEF KABOB
CLASSIC SLICED ROAST BEEF
SMOKED MEATLOAF
BEEF STROGANOFF
CHICKEN FRIED STEAK
CHOPPED SIRLOIN STEAK
WITH MUSHROOM GRAVY
HONEY DIJON GRILLED PORK CHOPS
SMOTHERED PORK CHOPS
TERIYAKI BOWL

SEE PAGE 9 FOR SIDE OPTIONS
& FRESH SALADS

SEAFOOD & STEAK

GRILLED SALMON

Fresh, grilled salmon served with your choice of one of our signature sauce — garlic & herb butter, lemon dill cream, Bearnaise, white wine butter, mango chutney, or pineapple salsa
8 OZ ... 28

CHEF'S SEASONAL FRESH CATCH

Choice of seared scallops, jumbo shrimp, Atlantic salmon, or almon crusted trout. Topped with your choice of signature sauce — garlic & herb butter, lemon dill cream, Bearnaise, white wine butter, mango chutney, or pineapple salsa

MARKET VALUE

FILET MIGNON

Tender filet mignon topped with your choice of signature sauce — Bearnaise, mushroom demi, garlic & herb butter, wholegrain mustard glaze, caramelized onion au jus, or port wine butter

8 OZ ... MARKET VALUE

SIRLOIN STEAK

Seasoned sirloin steak grilled to perfection and topped with your choice of signature sauce — Bearnaise, mushroom demi, garlic & herb butter, wholegrain mustard glaze, caramelized onion au jus, or port wine butter

8 OZ / 10 OZ ... MARKET VALUE

BEEF MEDALLIONS

Seasoned beef medallions grilled over an open flame and topped with your choice of signature sauce — Bearnaise, mushroom demi, garlic & herb butter, wholegrain mustard glaze, caramelized onion au jus, or port wine butter

TWO 4 OZ MEDALLIONS ... 24

PRIME RIB

Juicy prime rib rubbed with our special blend of spices, smoked to perfection, and served with choice of sauce and horseradish — Bearnaise, mushroom demi, garlic & herb butter, wholegrain mustard glaze, caramelized onion au jus, or port wine butter

8 OZ / 10 OZ ... MARKET VALUE

**ALL SEAFOOD & STEAK OPTIONS INCLUDE
DINNER ROLLS WITH BUTTER,
CHOICE OF TWO SIDES, SEE PAGE 9**

VEGETARIAN MENU

VEGETABLE NAPOLEON ... 14

Portobello mushroom, red & green peppers, spinach, onions, zucchini & squash stacked and baked to perfection

GARDEN VEGETABLE PASTA PRIMAVERA ... 14

Fresh zucchini, mushroom, and spinach with cavatappi noodles in a light white wine sauce

BAKED EGGPLANT PARMESAN ... 14

Crispy, parmesan coated eggplant slices smothered in mozzarella cheese and marinara

VEGETABLE LASAGNA ... 15

Layers of zucchini, squash, mushrooms, and noodles covered in marinara and mozzarella cheese

STUFFED BELL PEPPERS ... 15

Green bell peppers filled with Spanish rice, black bean & corn salsa, and shredded cheese

SPINACH & CHEESE ENCHILADAS ... 13

Spinach and Monterrey Jack cheese wrapped in a flour tortilla and topped with creamy white sauce with green chiles

VEGETABLE KABOBS ... 13

Zucchini, squash, mushrooms, bell peppers, and tomato grilled over an open flame

VEGGIE BURGER ... 15

Veggie burger patty served with served with lettuce, tomato, red onion, ketchup, mustard, mayo and pickles

ALL VEGETARIAN OPTIONS SERVED WITH CHOICE OF SALAD:

HOUSE, SPRING MIX, SPINACH, CAESAR, OR ITALIAN

GLUTEN FREE MENU

CLASSIC SLICED ROAST BEEF ... 20

Authentic sliced roast served with carrots, onions, and potatoes in au jus

STUFFED BELL PEPPERS ... 15

Green bell peppers filled with Spanish rice, black bean & corn salsa, and shredded cheese

GARLIC BUTTER SAUTEED SHRIMP ... 15

Fresh shrimp sautéed in a garlic, butter sauce. Served over a bed of white rice and choice of one side dish

GRILLED MARINATED CHICKEN BREAST ... 15

Marinated in Italian herbs and garlic and grilled over an open flame

GRILLED SALMON ... 28

Fresh, grilled salmon served with a creamy dill sauce and lemon

BAKED LEMON TILAPIA ... 16

Tender tilapia baked with zesty lemon seasoning

VEGETABLE NAPOLEON ... 14

Portobello mushroom, red & green peppers, spinach, onions, zucchini & squash stacked and baked to perfection

FETTUCINE ALFREDO

Gluten free pasta tossed in a rich creamy alfredo sauce
CHICKEN...15 / SHRIMP...16 / COMBO...16

GARDEN VEGETABLE PASTA PRIMAVERA ... 14

Fresh garden vegetables sautéed and tossed in a light white wine cream sauce with gluten free pasta

GRILLED CREAMY PESTO CHICKEN ... 15

Grilled marinated chicken breast topped in a garlic and herb pesto cream sauce

GARLIC AND HERB PASTA

Gluten free pasta tossed in our garlic and herb pesto cream sauce
CHICKEN...15 / SHRIMP...16 / COMBO...16

TUSCAN PASTA

Gluten free pasta, sautéed spinach, sun dried tomatoes in a light parmesan sauce
CHICKEN...15 / SHRIMP...16 / COMBO...16

HICKORY SMOKED BBQ OPTIONS (SEE PAGE 6)

SIDE OPTIONS

MIXED VEGETABLE MEDLEY
GRILLED ASPARAGUS
* PARMESAN CRUSTED ASPARAGUS
ROASTED BRUSSEL SPROUTS
GREEN BEANS
STEAMED BROCCOLI
SWEET CORN
CANDIED CARROTS
BAKED POTATO WITH BUTTER & SOUR CREAM
ROASTED FINGERLING POTATOES
MASH POTATOES & GRAVY
GARLIC MASH POTATOES
SCALLOPED POTATOES
* LOADED BAKED POTATO MASH

* BROWN SUGAR ROASTED
SWEET POTATO CASSEROLE
MUSHROOM RISOTTO
WHITE RICE
CILANTRO LIME RICE
DIRTY RICE
SPANISH RICE
REFRIED BEANS
BLACK BEAN CORN SALSA
BBQ BAKED BEANS
* MACARONI AND CHEESE
CREAMY COLE SLAW
POTATO SALAD
PASTA SALAD
HOMEMADE POTATO CHIPS
** PREMIUM SIDE ITEMS ADD 1.50

GLUTEN FREE SIDE OPTIONS

MUSHROOM RISOTTO
WHITE RICE
CILANTRO LIME RICE
GREEN BEANS
GRILLED ASPARAGUS
STEAMED BROCCOLI
SWEET CORN
CANDIED CARROTS
BLACK BEAN & CORN SALSA
* BROWN SUGAR ROASTED
SWEET POTATO CASSEROLE

ROASTED BRUSSEL SPROUTS
MIXED VEGETABLE MEDLEY
COLE SLAW
BAKED BEANS
POTATO SALAD
MASHED POTATOES
GARLIC MASHED POTATOES
ROASTED FINGERLING POTATOES
** PREMIUM SIDE ITEMS ADD 1.50

FRESH SALADS

HOUSE SALAD

A blend of green leaf and crisp iceberg lettuce with carrots, cucumbers, and tomatoes served with our homemade ranch and balsamic vinaigrette dressings

SPRING MIX SALAD

A spring mix lettuce with mandarin oranges, snap peas, red onions, crispy wonton strips, bell peppers and served with a sesame ginger vinaigrette or sweet chili soy vinaigrette

SPINACH SALAD

Fresh spinach with strawberries, candied walnuts, and crumbled Feta cheese, served with a balsamic vinaigrette or fat free raspberry vinaigrette

CAESAR SALAD

Crisp romaine lettuce served with a creamy Caesar dressing, topped with Parmesan cheese and herb croutons

ITALIAN SALAD

A medley of green leaf and crisp iceberg lettuce served with Italian vinaigrette topped with cucumbers, tomatoes, red peppers, and red onions

SIDE SALAD ... 6
ADD GRILLED OR CRISPY FRIED CHICKEN ... 3
ADD GRILLED SALMON ... 5

DESSERTS

SHEET CAKES

CHOCOLATE SHEET CAKE ... 4
Chocolate sheet cake with chocolate frosting

VANILLA SHEET CAKE ... 4
Vanilla sheet cake with vanilla frosting

STRAWBERRY SHEET CAKE ... 4
Strawberry sheet cake with strawberry frosting

CAKES

CHEESECAKE ... 5
*Traditional plain cheesecake with graham cracker crust.
Topped with your choice of chocolate or strawberry sauce*

FUDGE CAKE ... 5
Chocolate cake layered with dark, rich fudge icing

SWEET TREATS

CHOCOLATE CHIP COOKIE ... 2
WHITE MACADAMIA NUT COOKIE ... 2
RICE KRISPY TREAT ... 1.50
CHOCOLATE FUDGE BROWNIES ... 4

DESSERT PLATTER
*Assortment of chocolate chip cookies, macadamia
nut cookies, and rice krispie treats*
52 PIECES ... 70

FRESH BAKED COBBLER
*Fruit filled cobbler with crisp, flaky crust.
Choice of Apple, Cherry, or Peach*
PER PERSON ... 4 / PAN ... 40

TRIFLES

MIXED BERRY TRIFLE ... 4
*Strawberries, blueberries, raspberries, and
blackberries layered with a creamy whipped topping*

**TRIPLE CHOCOLATE
FUDGE TRIFLE ... 4**
*Layers of crushed chocolate cookies, light
chocolate pudding, and rich chocolate ganache*

**STRAWBERRY SHORTCAKE
TRIFLE ... 4**
*Fresh strawberries in strawberry sauce and crushed
vanilla cookies layered with a creamy whipped topping*

BANANA CREAM TRIFLE ... 4
*Layers of crushed vanilla wafers, banana pudding,
and creamy whipped topping*

OREO TRIFLE ... 4
*Creamy cookies and cream pudding sandwiched with
crushed Oreo crumbs and rich chocolate ganache*

DESSERT BARS

LEMON BARS ... 4
*Tangy, creamy, lemon custard dusted with
powdered sugar*

OREO COOKIE BARS ... 4
*Crushed Oreo cookie base, crème filling, topped with
Oreo pieces and a chocolate drizzle*

MELTAWAY BARS ... 4
*Vanilla shortbread topped with medley of chocolate,
butterscotch and shredded coconut*

**CHOCOLATE COVERED
STRAWBERRIES**
*Fresh strawberries covered in choice of milk chocolate,
dark chocolate, or white chocolate*
TWO DOZEN ... 65

SERVICE LEVELS

MENU PRICING SEPARATE FROM SERVICE CHARGES.

DISPOSABLE DROP OFF SERVICE

Culinary Catering will deliver your entrées and sides and set up a buffet line using maximum of two disposable wire chaffing dishes, utensils, and disposable plateware and plastic ware.

DELIVERY AND SET UP FEE ... \$35
(OVER 15 MILES, 70 CENTS PER MILE BOTH DIRECTIONS)
ADD DISPOSABLE CHAFFING DISHES ... \$10 EACH

STANDARD SERVICE

Culinary Catering will deliver your entrées and sides and set up an elegant buffet line that includes, disposable plateware and plasticware, elegant stainless-steel chafers, serving ware, and black, fitted floor length linens for the buffet line. As your guests proceed through the buffet line, our staff will maintain cleanliness and refill food items. At the conclusion of the food service, our staff will clean up and disassemble the buffet line. Standard service does not include table pre-bussing or trash removal. Leftover food items may be packaged.

DELIVERY AND SET UP FEE ... \$50
SERVICE LEVEL FEE BASED UPON THE NUMBER OF GUESTS:

1-225	\$300
226-300	\$400
301 OR MORE	\$500

DELUXE SERVICE

Culinary Catering will deliver your entrées and sides and set up an elegant buffet line that includes a china plate, elegant stainless-steel chafers, serving ware, and black, fitted floor length linens for the buffet line. Additionally, we will set the tableware for each guest's seat that includes, salt and pepper shakers, sugar caddies, spoon, fork, knife, glass carafe, and glass goblet. Ice water is provided at no charge for the carafes. Iced tea may be added for \$2 per person. Culinary Catering staff will bus and remove tableware items at the conclusion of the dinner service. The Deluxe Service Level includes service for up to 3 hours. Leftover food items may be packaged.

DELIVERY AND SET UP FEE ... \$50
SERVICE LEVEL FEE BASED UPON THE NUMBER OF GUESTS:

1-20	\$250
OVER 20 GUESTS	\$12 PER GUEST

PREMIUM SERVICE

Culinary Catering will set the tableware for each guest's seat that includes, salt and pepper shakers, sugar caddies, spoon, fork, knife, glass carafe, and glass goblet. Culinary Catering will plate each meal on a china plate and serve it to your guests at their seat. Culinary Catering staff will refill carafes during dinner service, pre bus, and remove tableware items at the conclusion of dinner service. Ice water is provided at no charge for the carafes. Iced tea may be added for \$2 per person. The Premium Service Level includes service for up to 3 hours. Packaging of leftover food items is unavailable with the Premium Service Level.

SERVICE LEVEL FEE ... \$16 PER GUEST
DELIVERY AND SET UP FEE ... \$50

ADDITIONAL SERVICES

BAR AND ALCOHOL SERVICE

Culinary Catering is licensed and insured to provide Bar and Alcohol Service. All bar services require a bartender. One bartender is required for each 75 guests. Bartender services are \$35.00 an hour with a minimum of two hours.

Culinary Catering has two convenient Bar Billing Options:
Host Bar Service – The Host will cover the entire beverage bill for the event, including all drinks and the bartending charges. Host Bar Service includes all bar accessories including cups, ice, mixers, etc. There is a \$500 beverage purchase minimum reserve that must be pre-paid.

Cash Bar Service - The Host will cover the bartending charges, and the guests will purchase their own beverages from the bar. Cash Bar Service includes all bar accessories including cups, ice, mixers, etc. There is a \$500 beverage purchase minimum that, if not met, the sales difference will be billed to the host.

A 20% gratuity will be added to all bartending services

BEVERAGE SERVICE

Available with our Standard Service Level, Culinary Catering can provide a refreshing iced tea, lemonade, and water station that includes, clear drink cannisters, disposable cups, ice, and any necessary beverage condiments.

**BEVERAGE FEE
\$2.00 PER PERSON**

**BEVERAGE SERVICE ATTENDANT
\$60.00**

COFFEE STATION

Available with our Standard, Deluxe and Premium Service Levels, Culinary Catering can provide a Coffee Station that includes, regular and decaf coffee, coffee percolators, coffee cups, stir straws, creamer, sugar, and Splenda.

**COFFEE STATION FEE
\$2.00 PER PERSON**

**COFFEE SERVICE ATTENDANT
\$60.00**

TABLECLOTH RENTAL

Tablecloths available for rent– client picks up at Culinary Catering 24 hours before the event and must return within 24 hours after the event.
Rectangle tablecloths fit 6-8ft rectangle tables (not floor length) ... 52"x114"
Square tablecloths fit 60" round tables (not floor length) ... 85"x85"

**BLACK RECTANGLE TABLECLOTH ... \$10
BLACK SQUARE TABLECLOTH ... \$10
WHITE RECTANGLE TABLECLOTH ... \$10
BLACK SQUARE TABLECLOTH ... \$10**

DEPOSIT AND PAYMENTS

To secure your event catering date, Culinary Catering requires a \$100 non-refundable deposit. This deposit secures your event date and pricing. Full payment is due no later than 7 days prior to the event date. Partial payments are accepted up to 7 days prior to the event. Payments made by check, credit card or cash are accepted.