

FOOD PACKAGE OPTIONS

LIMITED DINNER BUFFET (\$30 per person)

SALADS (Choice of 1):

- Caesar Salad: Romaine, Garlic Croutons, Shaved Parmesan
- Spring Mix: Grape Tomato, Red Onion, English Cucumber, Shredded Carrots, Balsamic Vinaigrette

ENTRÉES (Choice of 2):

Entrées accompanied with chef's selection of seasonal mixed vegetables, roasted fingerling potatoes, dinner rolls & butter

- Chicken: Marsala, Piccata or Parmesan
- Garlic Herb Salmon with Lemon Butter Sauce
- Carved Roast Beef with Frizzled Onions, Au Jus
- Eggplant Rollantine with Ricotta Cheese, Fresh Herbs, Pomodoro

PASTA (Choice of 1):

- Penne Vodka: Vodka Sauce, Fresh Herbs, Parmesan
- Pasta Primavera: Seasonal Vegetables, EVOO, Fresh Garlic
- Fettucini Alfredo: Alfredo Sauce, Fresh Herbs, Parmesan

DINNER BUFFET (\$37 per person)

SALADS (Choice of 2):

- Caesar Salad: Romaine, Garlic Croutons, Shaved Parmesan
- Spring Mix: Grape Tomato, Red Onion, English Cucumber, Shredded Carrots, Balsamic Vinaigrette
- Baby Spinach: Red Onion, Chopped Walnuts, Crispy Bacon, Bleu Cheese Crumbles, Dijon Vinaigrette

PASTAS (Choice of 2):

- Penne Vodka: Vodka Sauce, Fresh Herbs, Parmesan
- Pasta Primavera: Seasonal Vegetables, Extra Virgin Olive Oil, Fresh Garlic
- Fettucini Alfredo: Alfredo Sauce, Fresh Herbs, Parmesan
- Orecchiette with Broccoli Rabe: Crumbled Italian Sausage, Oven Roasted Tomatoes, EVOO

ENTRÉES (Choice of 2):

Entrées accompanied with chef's selection of seasonal mixed vegetables, roasted fingerling potatoes, dinner rolls & butter

- Chicken: Marsala, Piccata or Parmesan
- Garlic Herb Salmon with Lemon Butter Sauce
- Carved Roast Beef with Frizzled Onions, Au Jus
- Eggplant Rollantine with Ricotta Cheese, Fresh Herbs, Pomodoro
- Tuscan Chicken with Artichokes, Sun Dried Tomato, Fontina Cheese

CARVING STATION (Choice of 1):

- Prime Rib of Beef, Au Jus, Horseradish Cream
- Bourbon Glazed Virginia Ham
- Roasted Turkey Breast with Pan Gravy, Cranberry Relish
- Maple-Apple Cider Glazed Pork Loin with Roasted Tomato Chutney

ADD ON'S

COLD PLATTERS (each tray feeds 25 people):

- Vegetable Crudités \$25: Assortment of Fresh Vegetables, Crostini, Pita Bread; Assorted Dips: Ranch, French Onion, Garlic Hummus
- Cheese Assortment \$35: Cheddar, Provolone, Swiss, Smoked Gouda, Fresh Fruit, Assorted Crackers
- Charcuterie \$40: Pepperoni, Salami, Assorted Cheeses, Olives, Bruschetta, Crackers
- Jumbo Shrimp Cocktail (Market Price): Jumbo Shrimp, Tabasco Sauce, Cocktail Sauce, Fresh Lemon

DESSERTS

- Sheet Cake: Chocolate or Vanilla
Half Sheet Cake \$40
Serves 35-40
- Cheesecake
\$60
Serves 20
- If guest brings their own cake, there will be a \$25 cutting fee.

COCKTAIL PARTY (\$25 per person)

COLD PLATTERS (Choice of 2):

- **Cheese Assortment:** Cheddar, Provolone, Swiss, Smoked Gouda, Fresh Fruit, Assorted Crackers
- **Vegetable Crudités:** Assortment of Fresh Vegetables, Crostini, Pita Bread; **Assorted Dips:** Ranch, French Onion, Garlic Hummus
- **Charcuterie:** Pepperoni, Salami, Assorted Cheeses, Olives, Bruschetta, Crackers
- **Jumbo Shrimp Cocktail (Additional \$3 Per Person):** Jumbo Shrimp, Tabasco Sauce, Cocktail Sauce, Fresh Lemon

HOT PLATTERS (Choice of 3):

- **Pierogis:** Cheddar-Potato Pierogis, Fried Onion, Crispy Bacon, Sour Cream
- **Mussels Marinara:** PEI Mussels, Marinara, Shaved Parmesan
- **Texas Pepper Wings:** Our Signature Texas Pepper Wings, Marinated 24 Hours, Grilled, Assorted Sauces
- **Spinach Artichoke Dip:** Tortilla Chips, Celery Sticks, Carrot Sticks
- **Firecracker Shrimp:** Tempura Battered Shrimp, Spicy Mayo Drizzle, Chopped Scallions
- **Pork Potstickers:** Fried Pork Dumplings, Thai Sweet Chili Sauce

BACKYARD BBQ (\$35 per person)

SALADS (Included):

- Potato Salad
- Caesar Salad
- Cole Slaw

SIDES (Choice of 2):

- BBQ Baked Beans
- Mac & Cheese
- Fried Pickle Chips
- Pierogis
- Sidewinder Fries

OFF THE GRILL(Choice of 2):

- BBQ Pulled Pork
- Texas Pepper Wings
- Grilled BBQ Chicken Breast
- Spare Ribs
- Beef Sliders

BAR PACKAGES

____BEER AND HOUSE WINE PACKAGE:

3 Hours/\$22 Per Person

Includes House Wines: Chardonnay, Pinot Grigio, Rosé, Merlot, Pinot Noir, Cabernet, Red and White Sangria, and a Selection of Bottled Beer.

____BEER, WINE AND LIQUOR PACKAGE:

3 Hours/\$24 Per Person

Includes Beer and House Wine Package and Liquors:Vodka, Rum, Tequila, Whiskey, Gin.

____PREMIUM BAR PACKAGE:

3 Hours/\$28 Per person

Includes Beer and Wine Liquor Package with Top Shelf Liquor: Ketel 1, Stoli Flavors or Tito's Vodka; Bacardi, Malibu or Captain Morgan Rum;Casamigos Tequila; Jameson, Maker's Mark or Jack Daniel's; Tanqueray or Bombay Sapphire.

____CASH BAR(Paid By Guests)

____RUN A TAB(Paid By Host)

____CUSTOM DRINK MENU: For All Bar Packages (Excluding Beer And House Wine Package)