

Stationary Hors d'oeuvres Display

Imported and Domestic Cheeses with Crackers
\$5.00 (CC: \$5.15) per person

Vegetable Crudités with Dips and Fresh Made Hummus
\$5.00 (CC: \$5.15) per person

Colorful Fruits and Fresh Berries
\$5.00 (CC: \$5.15) per person

Hot Buffalo Chicken Wing Dip with Pita Crisps
\$5.50 (CC: \$5.67) per person

Hot Parmesan Artichoke Dip with Toasted Baguette
\$5.50 (CC: \$5.67) per person

Authentic Antipasto Display \$7.00 (CC: \$7.21) per person

Dinner Stations

Stations Below are Designed for One Hour of Service. Additional Charges will Apply for Added Time.

Minimum 50 guests.

The Italian Garden

Assorted Field Greens and Romaine Lettuce, Crisp Carrots, Cucumber, Tomato, Mushroom, Onion, Peppers and Olives, Julienne Deli Meats, Assorted Cheeses, Champagne Vinaigrette, Ranch Dressing, Balsamic Dressing. Seasoned Bread Sticks
\$9.00 (CC: \$9.27) per person

Artisan Homemade Pizza (Choose 2)

Oil and Garlic Base, Mozzarella, Oven Roasted Tomatoes, Fresh Arugula finished w/ Balsamic Reduction Classic- Marinara, Fresh Sliced Tomato, Fresh Basil, Fresh Mozzarella Marinara Base, Fontina Cheese, Crisp Baked Bacon and Caramelized Onions

Pesto Base, Sliced Balsamic Marinated Chicken Breast, Portobello Mushrooms, Mozzarella w/ Goat Cheese.
\$10.00 (CC: \$10.30) per person

Whipped Potato Bar with Toppings

Garlic Smashed Potatoes. Assortment of Toppings such as Softened Butter, Chopped Chives, Crumbled Bacon, Shaved Parmesan Cheese, Cheddar Cheese

And Sour Cream

\$8.00 (CC: \$8.24) per person

Custom Gourmet Mac and Cheese

Homemade Three Cheese Macaroni with toppings; Chopped Bacon, Diced Tomatoes, Broccoli Florets, Crumbly Blue Cheese, Seasoned Breadcrumbs, and Franks Hot Sauce \$9.00 (CC: \$9.27) per person

Food Purchase Minimum May Apply. A minimum of 3 Dinner Stations are required. Prices include table linens, china, glassware and silverware.

For all events a 22% Administrative charge (\$220.00 minimum) and applicable sales tax will be applied.

Prices are subject to change.



Dinner Stations Continued

Carved (Choose two)*

Pork Loin with an Apple Cider Au Jus Roasted Sirloin with a Casa Larga Red Wine Sauce Turkey Breast with a Cranberry Mayo and Gravy \$12.00 (CC: \$12.36) per person

Carving Enhancements:

Roasted Prime Rib of Beef with Natural Au Jus Add \$6.00 (CC: \$6.18) per person Roasted Tenderloin with Natural Au Jus Add \$8.00 (CC: \$8.24) per person

Traditional Pasta*

Penne Pasta, Farfalle Pasta and Spinach Tortellini served with the choice of Herbed Marinara, Parmesan Cream and Fresh Pesto Sauce.

Homemade Garlic Bread.

\$9.00 (CC: \$9.27) per person

Pasta Enhancements:

Add Sauteed Vegetables \$4.00 (CC: \$4.12) per person Add Chicken \$5.00 (CC: \$5.15) per person Add Shrimp \$8.00 (CC: \$8.24) per person

Southern Comfort

Pulled Chicken or BBQ Pulled Pork, Collard Greens, Red Beans and Rice and Ciabatta Rolls \$10.00 (CC: \$10.30) per person (upgrade to both meats for \$3.00 (CC: \$3.09) per person)

Fajitas Fiesta

Chicken and Beef Fajitas with the Choice of Corn and Flour Tortillas, Sautéed Pepper and Onions, Diced Tomatoes Shredded Cheddar Cheese, Guacamole, Lettuce, Sour Cream and Salsa Served with Black Beans and Rice \$12.00 (CC: \$12.36) per person

Slider Trio

An Assortment of your Favorite Sliders, Including Mini Cheeseburgers, Mini Pulled Pork Sandwiches, and Mini Crispy Chicken Sandwiches Served with Condiments and Tater Tots \$10.00 (CC: \$10.30) per person

These Stations are Chef Attended to Assist Your Guests \$50.00 per Chef per Hour

Food Purchase Minimum May Apply. A minimum of 3 Dinner Stations are required. Prices include table linens, china, glassware and silverware.

For all events a 22% Administrative charge (\$220.00 minimum) and applicable sales tax will be applied.

Prices are subject to change.