



CATERING MENU

Buffet Menu Options

Silver

\$32.99 PER PERSON

(Excludes Tax & Gratuity)



STARTER

House Salad
Bread and Butter

CHOICE OF 2 ENTRÉES

Shrimp & Grits
Spaghetti & Meatballs
Port Wine Braised Pulled Short Rib
Chicken Alfredo with Pasta
Chicken Penne with Marinara
Lemon-Parm Shrimp Penne
Vegetarian Pasta Primavera

CHOICE OF 2 SIDES

Garlic Whipped Potatoes
Herb Rice
Seasonal Vegetables
Cole Slaw
Penne Marinara



Gold

\$42.99 PER PERSON

(Excludes Tax & Gratuity)



STARTER

Caesar Salad
Bread and Butter

CHOICE OF 2 ENTRÉES

Wild Mushroom Chicken Marsala
Pork Ribeye Sliced
with Maple Bourbon Sauce
Lemon Citrus Salmon

Any Item From Silver Tier

CHOICE OF 2 SIDES

Garlic Whipped Potatoes
Herb Rice
Seasonal Vegetables
Cole Slaw
Penne Marinara



Platinum

\$52.99 PER PERSON

(Excludes Tax & Gratuity)



STARTER

Caesar Salad
Bread and Butter

CHOICE OF 2 ENTRÉES:

Cod with Lemon Citrus Sauce
Pear & Ricotta Sacchetti
Sliced Filet Tips
Prime Rib
Sliced NY Strip
Shrimp Scampi

Any Item From Silver or Gold Tier

CHOICE OF 2 SIDES

Garlic Whipped Potatoes
Herb Rice
Seasonal Vegetables
Cole Slaw
Penne Marinara



UPGRADES

- Sliced Filet Tips + \$4 per person
- 6oz Prime Rib + \$6 per person
- Additional Sides + \$4 per person



Our Chefs love to create delicious customized catering and event menus that are sure to impress your guests.



CATERING MENU

Plated Menu Options

Silver

Gold

Platinum

\$39.99 PER PERSON

(Excludes Tax & Gratuity)

Includes Glass Plate, Fork & Knife

ENTRÉE

Chicken Marsala with Wild
Mushrooms, Garlic Whipped
Potatoes and Seasonal
Vegetables

\$49.99 PER PERSON

(Excludes Tax & Gratuity)

Includes Glass Plate, Fork & Knife

ENTRÉE

Salmon Beurre Blanc,
Garlic Whipped Potatoes and
Seasonal Vegetables

\$64.99 PER PERSON

(Excludes Tax & Gratuity)

Includes Glass Plate, Fork & Knife

ENTRÉE

Surf & Turf
12oz Prime Rib Topped with 3
Jumbo Shrimp Paired with
Garlic Whipped Potatoes and
Seasonal Vegetables



UPGRADES

- Add (3) Shrimp \$6 per person
- Add Side House Salad (Plate & Fork Included)
\$8 per person. Only offered for with plated package

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delicious customized
catering and event menus
that are sure to impress
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CATERING MENU

Cocktail Reception Package | Hors-D'oeuvres Options

Silver

\$15 PER PERSON

(Excludes Tax & Gratuity)



CHOICE OF 3:

- Fruit Platter
- Raspberry-Brie Philo Wraps
- Spanakopita Triangles
- Pretzel Bites
- Truffle Deviled Eggs
- Marinara Meatballs
- Cheese Skewers

Gold

\$20 PER PERSON

(Excludes Tax & Gratuity)



CHOICE OF 3:

- Pear and Ricotta Sacchetti
- Blueberry Citrus Salad Cups
- Charcuterie Skewers
- Crab Cake Bites
- Shrimp Cocktail
- Caprese Skewers

Platinum

\$25 PER PERSON

(Excludes Tax & Gratuity)



CHOICE OF 3:

- Bacon Wrapped Scallops
- Duck Wontons
- Sliced Chateaubriand
- Smoked Salmon Crostini
- Any Item From Silver or Gold Tier



ENHANCEMENTS

SHRIMP COCKTAIL

Shrimp, House Cocktail sauce, Lemon

SMALL (serves 10-15) \$99 | MEDIUM (20-30) \$199 | LARGE (30-40) \$269

DESSERT ASSORTMENT

Assortment of Petit Fours, Mini Cheese Cakes, Brownie Bites & House Baked Cookies

SMALL (serves 10-15) \$100 | MEDIUM (20-30) \$225 | LARGE (40-50) \$350





CATERING MENU

Bar Packages

Gold

\$20 PER PERSON, PER HOUR

(Excludes Tax & Gratuity)

Includes Bartender & Premium Plasticware

BRANDS

House Pinot Grigio
House Cabernet
House Vodka
House Gin
House Tequila
House Whiskey
House Rum

MIXERS:

- ◆ Cranberry Juice
- ◆ Orange Juice
- ◆ Coke
- ◆ Diet Coke
- ◆ Sprite
- ◆ Ginger Ale



Platinum

\$25 PER PERSON, PER HOUR

(Excludes Tax & Gratuity)

Includes Bartender & Premium Plasticware

BRANDS

House Pinot Grigio
House Cabernet
Tito's Vodka
Captain Morgan Rum
Jose Cuervo Tequila
Bombay Gin
Woodford Reserve Bourbon
Jack Daniel's Whiskey

MIXERS:

- ◆ Cranberry Juice
- ◆ Orange Juice
- ◆ Coke
- ◆ Diet Coke
- ◆ Sprite
- ◆ Ginger Ale



BAR ENHANCEMENTS

◆ MIMOSA BAR

Sparkling wine, juice assortment, fresh berries | \$15/person

N/A BEVERAGE PACKAGES

SODA, COFFEE, TEA \$5/person

GOURMET COFFEE STATION \$5/person

Coffee, hot chocolate, assorted creamers

BAR SERVICE FEES

BARTENDER FEE \$60/hour per bartender



CATERING MENU

Enhancements & Service Fees

ENHANCEMENTS

Appetizer Glass Plate, Fork \$7 per person

Glass Entrée Plate, Fork & Knife \$11 per person

Glass Coffee Cups \$5 per person

Water Goblets \$4 per person

Glass Dessert Plate & Fork or Spoon \$7 per person

Cake Cutting Fee \$2 per person, excludes plate

Table Linens \$3 per person

Napkin Linen \$1.50 per person

Plastic Plates, Utensils & Napkins \$4 per person

SERVER FEE (Setup, Service & Clean up)

\$40 per hour, per server

RECOMMENDATIONS: 1 server per every 20 guests for seated service and 1 server for every 40 guests for buffet service

BARTENDING FEE (Setup, Service & Clean up)

\$60 per hour, per bartender

KIDS MEAL \$13/child (ages 12 and under)