



APPETIZER PLATTERS

Meat and Cheese Tray Ham, Turkey, Roast Beef, Cheddar and Swiss with Condiments and sliced baguette	6.50pp
Domestic Cheese Tray - with Crackers	4.75pp
International Style Cheese Display - with Baguette Slices	Market Price
Fresh Seasonal Fruit Display	4.00pp
Fresh Fruit and Domestic Cheese Presentation	6.50pp
Seasonal Vegetables with Dilled Onion Dip	3.50pp
Mini Sandwich Tray - (priced at 2, 3, & 4 per guest)	3.95, 4.95, 5.95pp
Seared Salmon Side Presentation Herb or Cajun, served with Remoulade and Sliced Baguette	Market Price
Jumbo Shrimp - with Lemon Vodka Cocktail Sauce	market price
Casa Grande Spread - with Tortilla Chips	2.95pp
Antipasto Platter With Slice Turkey, Salami, and Prosciutto; Marinated Red Peppers, Olives and Artichoke Salad; Gorgonzola, Fontina and Asiago Cheeses; Cannolini Bean Dip; Baguette Slices	7.95pp
Smoked Salmon Platter with Crème Fraiche, Capers, Onion and Crackers	Market Price
Premier Roasted Meat Platter – Pork Tenderlion with Fig Compote, Top Sirloin Chimichurrie, Lamb Leg with Sundried Tomato Pesto	12.00pp
Tea Sandwiches – Egg Salad, Cucumber, and Turkey, Cream Cheese and Lingonberry	1.25 each



APPETIZERS CONTINUED

Canapes

SALES/ DOZEN

Olive Tapenade on Crostini	22.00
Caramelized Onion, Brie and Jalapeno Jelly on Crostini	20.00
Smoked Salmon and Chive Spread on Crostini	28.00
Dilled Shrimp Spread on Crostini	28.00
Manchego and Fig Compote on Crostini	22.00
Pulled Pork Adobo on Tortilla Shell	24.00
Blackened Shrimp, slaw and Pico de Gallo on a Tortilla Shell	28.00
Shrimp, Arugula and Tomato on Bruschetta	29.00
Antipasto Pick of salami, cheese, kalamata olive	28.00
Tomato Avocado Toast on Bruschetta	26.00
Smoked Mozzarella and Tomato on Bruschetta	27.00

Hot Appetizers

Hand Rolled Meatballs – BBQ, Teriyaki or Mushroom and Sour Cream	24.00
Skewers – Herbed Lemon Chicken, Grilled Marinated Beef, or Shrimp	\$45/50/55 per dozen
Spanikopita with Tzatziki	30.00
Crab Cakes with Roasted Pepper Aioli	52.00
Salmon Cakes with Fennel Slaw and Basil	44.00
Puff Pastry Pinwheels	\$27.00 per dozen
Caramelized Onion and Gorgonzola; Mushroom, Spinach and Bacon;	
Sundried Tomato Pesto and Artichoke	
Tartlets	\$35 per dozen
Walnut and Gorgonzola, Broccoli Cheddar, Chevre with Tomato and Herb de Provence,	
Bacon with Spinach and Swiss Cheese	
Pork Pot stickers	30.00 per dozen



HOT APPETIZERS CONTINUED...

Vegetable Egg Rolls	32.00
Thai Marinated Pork Ribs	28.00
Parmesan Bacon Stuffed Mushrooms	18.50

CASUAL OCCASIONS

Dips and Spreads...priced per guest (includes chips, pita or cracker choice)

Smoked Salmon	3.00	Spinach and Artichoke	2.50
Dilled Onion	1.50	Casa Grande	2.95
Hummus	1.50	Salsa	1.00
Baba Ghanoush	2.75		
Tapenade	2.75		

Sliders (2 per person)

Pulled Pork	8.00	Brisket	8.00
Crab Cake	13.00	Salmon Cake	10.00
Beef and Cheddar	9.00	Beef, Bacon and Blue Cheese	9.00
Kielbasa with Kraut	7.00		

Snacks (portion size is 3 per person)

Buffalo Chicken Wings	6.00	Bacon Wrapped Kielbasa Bites	7.00
BBQ Chicken Wings	6.00	BBQ Meatballs	4.00

Sides (priced per person)

Molasses Baked Beans	3.50	Twice Baked Potato Casserole	4.00
Garlic Smashed Potato	3.50	Potato Salad	3.00
Coleslaw	2.00	Three Cheese Baked Ziti	5.00

CONTINENTAL BREAKFAST - 15 person minimum

Menu #1

Assortment of Danish, Muffins, Scones and Bagels served with Butter, Jellies,	5.00
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and Cream Cheese

Menu #2

Assortment of Danish, Muffins, Scones and Bagels served with Butter, **7.00**
Jellies and Cream Cheese, and Fresh –Cut Fruit Salad

Menu #3

Assortment of Danish, Muffins, Scones and Bagels served with Butter, **9.50**
Jellies and Cream Cheese, Fresh-Cut Fruit Salad,
Mini Quiche – Choice of Ham and Cheddar, Bacon and Swiss, or Onion,
Pepper and Mushroom

HOT BREAKFAST BUFFETS- 15 person minimum

Boardroom Breakfast

Cheesy Scrambled Eggs, Home Fried Potatoes, English Muffins with Butter and Jellies, **13.95**
and a choice of either Ham, Crisp Bacon, or Sausage Link

Green Chili and Cheddar Frittata – Baked with Sweet Onions and Tomatoes; **14.95**
served with English Muffins and Home Fried Potatoes

Breakfast Quiche – Deep Dish Quich with choice of Mushroom, Onion and Cheddar; **14.95**
or Bacon, Spinach and Swiss Cheese; served with Fruit Salad and Mini Croissants

Denver Scrambled Eggs – with Onions, Peppers and Diced Ham topped with Cheddar **14.95**
Cheese; Home Fried Potatoes, Crisp Bacon, and English Muffins, Butter and Jellies

Breakfast Burritos – Flour Tortillas filled with Cheesy Scrambled Eggs; Ham, Bacon or **13.95**
Sausage served with Salsa, Home Fries and Fruit Salad

BEVERAGES

Coffee with Cream and Sugar **\$25.00 per air pot (serves 10-12 guests)- must be served by a server (no self-service**
allowed)

Assorted Juices **\$3.50 each**

ADDITIONS

Add Yogurt and Granola **2.95**

Add Fresh Fruit Salad **2.25**

Add Biscuits and Gravy **2.95**



LUNCH MENU (served until 4pm)

20 person minimum for any lunch buffet

Sandwich Box Lunches – choice of sandwich, bag of chips, two cookies	\$13.00
Mini Sandwich Buffet – Trays of Assorted Mini Sandwiches at 3 per Guest	
With 1 deli salad or assorted chips and cookie tray	\$14.50
With Soup, chips and cookie tray	\$15.50
Build Our Own Sandwich – Presentation of Roasted Ham, Turkey Breast and Beef; with Relish Tray, Condiments, and Assorted Cheeses	
Add one deli salad or assorted potato chips and cookies	\$14.95
Add Soup, chips and cookie tray	\$15.95

SALAD BARS...20 person minimum (individually packaged for social distancing)

Chef Salad	\$13.50
Julienne Turkey Breast and Ham; Cheddar and Swiss; with Tomatoes, Cucumber, Egg, Croutons and choice of Dressing. Served with French Bread, Butter and cookie tray	
Cobb Salad	\$14.50
Turkey Breast, Bacon, Avocado, Bleu Cheese, Cucumber, Tomato, Black Olive, Egg, and choice of Dressing. Served with French Bread and Butter, and cookie tray	
Chicken Taco Salad	\$14.50
Chicken Breast grilled and sliced, Tomato, Cheddar Cheese, Black Olives, Green Onion, Guacamole, Salsa, Sour Cream, choice of Dressing, Tortilla Chips, and cookie tray	
Chicken Club Salad	\$14.50
Chicken Breast grilled and sliced, Bacon, Tomato, Cheddar Cheese, Black Olives, Avocado, Mixed Greens with choice of Dressing, French Bread and Butter, and cookie tray	
Mediterranean Chicken Salad	\$15.50
Fresh Romaine Lettuce, Feta Cheese, Kalamata Olives, Red Onion, Pepperoncini, Tomato, Cucumber, and Greek Dressing with Pita Bread and cookie tray	
Garden Vegetable Green Salad	\$13.50
Spinach and Romaine Hearts, Broccoli, Red Pepper, Cucumber, Red Onion, Carrots, Kidney Beans, Cheddar Cheese, Tomatoes, with choice of dressing, French Bread and cookie tray	



HOT LUNCH BUFFETS- 20 person minimum

*All buffet options must be served by licensed service staff in compliance with covid-19 guidelines

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| <p>Chicken Fajitas grilled with Peppers and Onions; served with Mexican Rice, Flour Tortillas, Pico de Gallo, Guacamole, Sour Cream, Garden Green Salad with choice of dressings, Chips and Salsa, and Cookie Tray
*Substitute Beef for additional \$2,00 per person</p> | <p>14.95</p> |
| <p>Chicken Teriyaki Stir Fry with Mushrooms, Broccoli, Peppers and Onions; served with Steamed Rice, Soy Sauce, Grilled Pineapple, Garden Green Salad and choice of dressings, Cookie tray
*substitute shrimp for extra \$3.00 per person</p> | <p>13.50</p> |
| <p>Hearty Meat Loaf
served with garlic mashed potatoes, gravy, Garden Green Salad with choice of dressings, Rolls and Butter, and cookie tray</p> | <p>14.50</p> |
| <p>Baked Potato Bar with turkey Chili, Cheddar Cheese Sauce, Broccoli, Bacon, Grated Cheddar, Sour Cream, Green Onions, Garden Green Salad with choice of Dressings, Rolls and Butter, and cookie tray</p> | <p>12.95</p> |
| <p>Enchiladas with your choice of Chicken, Cheese, or Beef; baked in Green Chili, Tomatillo Cream Sauce with Mexican Rice, Garden Green Salad with Choice of dressings, Chips and Salsa, and cookie tray</p> | <p>13.95</p> |
| <p>Mexican Buffet- Seasoned Ground Beef and Chicken, Refried Beans, Mexican Rice, Flour Tortillas, Guacamole, Sour Cream, Chips and Salsa, Olives, Tomatoes, Green Onion, Grated Cheese, Garden Salad with choice of dressings, and cookie tray</p> | <p>15.25</p> |
| <p>Chicken Picatta or Marsala – Breast of Chicken Sauteed with sauce, served with Rice Pilaf and Garden Green Salad with choice of Dressings, sliced baguette and Butter, and cookie tray</p> | <p>14.95</p> |
| <p>Chicken Breast Saute with Portobello Mushrooms and White Wine Sauce; served with Rice Pilaf, Garden Green Salad with choice of Dressings, sliced baguette and Butter, and cookie tray</p> | <p>14.95</p> |



UPGRADE TO PETITE DESSERT TRAY...\$1 EXTRA PER PERSON
UPGRADE TO PREMIUM PETITE DESSERT TRAY...\$1.95 PER PERSON
ADD HOT VEGETABLE DISH TO ANY BUFFET...\$2.00 EXTRA PER PERSON

CASSEROLES - 20 Person Minimum

Each Selection may also be created as a Vegetarian option.

Lunch / Dinner

Lasagna - Baked with our homemade Beef and Sausage Sauce and layered Cheeses;
served with Garlic Bread, Garden Green Salad with choice of dressings,
and cookies

\$14.50 / \$17.00

Baked Ziti – Baked with our homemade Meat Sauce, Mozzarella, Parmesan and Ricotta;
Garlic Bread, Garden Green Salad with choice of dressing, and Petite Desserts

\$14.25 / \$16.75

Chicken Alfredo Bake – Grilled Chicken with Penne Pasta and Parmesan Garlic Cream Sauce;
served with Caesar Salad, Rolls and Butter, and Petite Desserts

\$13.95 / \$16.45

HOT DINNER ENTREES - 20 PERSON MINIMUM

All Entrees are subject to Market Pricing and Seasonal Availability

Chicken Breast au Natural with a choice of Sauces:

Lemon Caper, Mushroom and Wine, Fresh Tomato

Chicken Breast, Boneless and Skinless with a choice of Sauces:

Lemon Caper, Mushroom and Wine, Fresh Tomato

Choice New York Strip Steak, Char Broiled, Topped with Portobello Mushrooms in
Rich Demiglace flavored with Madeira Wine

Choice Top Sirloin Char Broiled and Sliced with Chimichurrie Sauce

Braised Short Ribs Slow cooked to Perfection in a Red Wine Glaze

Choice Prime Rib au Jus with Horseradish

Choice Tenderloin of Beef Grilled with Basil Roasted Gulf Shrimp and Demiglace

Salmon Filet Grilled with Saffron Lemon Sauce

Albacore Tuna with Cilantro Lime Butter

Halibut Filet with Shallots and Mushrooms

Grilled Gulf Shrimp with Garlic and Roasted Pepper

Pork Tenderloin Grilled with Raspberry Chipotle Glaze

Crispy Duck Breast with Ginger Glaze



ITALIAN DINNER...market pricing depending on selections

Cheese Display including Asiago, Fontina and Gorgonzola Cheese
Parmesan Stuffed Mushrooms

Salad: Choose one option

Spinach, Tomato, Raisin and Pine Nut Salad

Romaine with Asparagus Salad, Gorgonzola and Lemon Dressing

Choice of Pasta: Penne, Orchiotta, or Spiroli

Choice of Sauce: Bolognese, Mushroom Parmesan, or Marinara Meatball

Entrees - Select one or two entrees.

- ***Breast of Chicken*** Topped with Fontina Cheese and Prosciutto
on Fresh Tomato Sauce
- ***Grilled Salmon Filet*** with Basil Cream and Fennel
- ***Choice New York Steak*** Grilled with Portobello Mushrooms in Demiglace
- ***Grilled Garlic Shrimp*** with Roasted Peppers
- ***Lasagna...Meat or Vegetarian Style***

Vegetable: Choose one option

Broccoli with Parmesan

Roasted Seasonal Vegetables

Mediterranean Buffet - Pricing based upon Market Availability

Traditional Dolma Platter

Hummus and Grilled Pita

Greek Salad of Romaine, Feta, Olives, Cucumber, Red Onion and Tomato

Fresh Grilled Salmon Filet with Saffron Lemon Sauce

Lemon Chicken Skewers Marinated and Grilled

Greek Rice Pilaf

Garlic Green Beans



MEXICAN DINNER...Market Price

Tortilla chips with layered dip, salsa

Mexican Caesar Salad

Chicken or Vegetarian Enchiladas in Green Chili Sauce

Beef Fajitas with Peppers, Onions, Guacamole, pico de gallo, shredded cheese and Lime

Mexican Rice

Charro Beans