



# catering menu



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## ENTREES

### Pizza

**\$7.95 per person**

### Pizza and Salad

**\$9.95 per person**

#### Choose from:

- Meatlovers
- Hawaiian
- Supreme
- Margherita
- BBQ Chicken & Bacon
- Hot Buffalo
- Pepperoni
- Cheese

#### Additional toppings:

- Italian Sausage
- Pepperoni
- Ham
- Bacon
- Tomatoes
- Pineapple
- Onions
- Mushrooms
- Black Olives
- Green Peppers
- Jalapeños

*All other Entrees are served with choice of sides and fresh baked bread*

### Lasagna

**\$13.95 per person**

### Glazed Ham

**\$15.95 per person**

### Roasted Turkey

**\$14.95 per person**

### Pork Tenderloin

**\$17.95 per person**

### Beef Baron

**\$19.95 per person**

#### Salads – Choose Two

- Classic Caesar
- Mixed Greens
- Waldorf
- Chinese Chopped Salad
- Bowtie Macaroni Salad
- Spinach Salad
- Coleslaw
- Potato Salad

#### Vegetables – Choose One

- Roasted Garden Vegetables
- Steamed Broccoli
- Asparagus w/Béarnaise
- Sautéed Green Beans
- Summer Succotash
- Braised Cabbage and Apples

#### Sides – Choose Two

- Garlic Mashed Potatoes
- White Cheddar Grits
- Roasted Red Potatoes
- Lentil Pilaf
- Wild Rice Pilaf
- Fettuccine Alfredo
- Maple Mashed Yams
- Risotto
- Herbed Spaetzle
- Potatoes Au Gratin
- Gourmet Mac and Cheese

**UNLIMITED FOUNTAIN BEVERAGES** are included in the per person rate for all Entrees.



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### HORS D'OEUVRES

#### Wings

**\$1.15 per each**

Tender Rotisserie chicken wings tossed with your choice of sauce; mild, hot, spicy garlic and spicy BBQ

#### Shrimp Cocktail

**1.49 per each**

Jumbo Tiger Prawns poached to perfection. Served with lemons and our zesty house made cocktail sauce

#### Teriyaki Chicken Skewers

**\$1.25 per each**

Thinly sliced marinated chicken grilled with scallions and spices and served on a skewer. Drizzled with Teriyaki glaze

#### Grilled Steak Crostini

**\$1.25 per each**

Grilled flank steak, fresh spinach and horseradish cream atop toasted French bread

#### Southwest Rolls

**\$1.25 per each**

Crispy tortilla rolls stuffed with grilled chicken, cheddar and jack cheeses, black beans and corn. Served with salsa ranch for dipping

#### Twice Baked Potatoes

**\$ .99 per each**

Roasted red and Yukon gold potato halves filled with buttermilk mashers, garlic, bacon, cheddar cheese and scallions, then baked

#### Tangy Meatballs

**\$ .75 per each**

Ground beef smothered in a sweet and spicy sauce with grilled pineapple, onions and peppers.

#### Ahi Tuna Canapés

**\$1.49 per each**

Seared pepper crusted Ahi on rice crackers with micro greens and cool wasabi cream

#### Loaded Potato Skins

**\$1.10 per each**

Potato skins stuffed with a blend of cheddar and jack cheeses, bacon, sour cream and scallions

#### Asian Spring Rolls

**Vegetarian \$1.25 per each    Pork \$1.49 per each**

Finely chopped vegetables and egg with soy sauce. Served crispy with sweet chili sauce for dipping

#### Sliders

**Beef \$1.25 per each    Pulled Pork \$1.49 per each**

Mini burgers made with your choice of ground beef or pulled pork

#### Curry Chicken Skewers

**\$1.25 per each**

Thin strips of chicken breast grilled with Indian spices and served with spicy peanut sauce

*To add UNLIMITED FOUNTAIN BEVERAGES to items listed on this page, add \$2.25 per person.*



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### PLATTERS

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#### **Crackers and Dip**

**\$1.25 per person**

A variety of crackers and your choice of any two dips: smoked salmon and chive, roasted garlic, spinach and feta, ham and smoked cheddar, hazelnut pesto, or sun dried tomato and artichoke.

#### **Baked Artichoke Dip**

**\$1.75 per person**

A creamy blend of artichoke hearts, Parmesan cheese, garlic and spices baked and served hot with assorted breads.

#### **Baked Brie**

**\$1.75 per person**

Brie and honey baked in a pastry crust and served with apples, grapes and crisp bread

#### **Roasted Red Pepper and Garlic Hummus**

**\$1 per person**

Our house recipe! A blend of chickpeas, olive oil, red pepper, garlic and spices.  
Served with fresh bread and assorted vegetables

#### **Gourmet Cheese Arrangement**

**\$3 per person**

Assortment of domestic and imported cheeses

#### **Fruit Arrangement**

**\$2.49 per person**

A fresh assortment of seasonal fruit

#### **Vegetable Crudités**

**\$1.99 per person**

A medley of fresh vegetables and creamy herb dip

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