



## Cold Appetizer Menu | 2024

Minimum of 100 pieces per order unless otherwise specified.

### Fresh Fruit Platter

Seasonal Berries and Melons with Vanilla Dip  
\$3.95 per person

### Fresh Vegetable Platter

Creamy Dill Dip  
\$2.95 per person

### Domestic Cheese Platter

Cracker Medley  
\$3.25 per person

### Shrimp Cocktail

Fresh Lemon and Traditional Cocktail Sauce  
\$3.25 each

### Caprese Skewer

Balsamic Glaze  
\$2.50 each

### Bruschetta

Served with Crostini  
\$1.95 per person

### Scallop Nacho

Black Bean Salsa and Cilantro Lime Cream  
\$3.25 each

### Spinach Dip

Pita Points  
\$2.25 per person

### Mexican Seven Layer Dip

Corn Tortilla Chips  
\$2.75 per person

### Blackened Shrimp

Cucumber and Avocado  
\$2.95 each

### Prosciutto Wrapped Asparagus

Balsamic Glaze  
\$2.25 each

### Fresh Fruit Skewers

Honeydew, Pineapple, Cantaloupe, Strawberry  
\$3.25 each

### Honey Smoked Salmon

Traditional Accompaniments  
\$3.25 per person

### Southwest Pinwheels

Tex-Mex Cheese Blend, Tomato-Basil Tortilla  
\$1.95 each

### Shrimp Ceviche

Served with Tortilla Chips  
\$2.95 per person

### Antipasto Skewer

Pepperoni, Olive, Marinated Tomato, Fresh  
Mozzarella  
\$2.25 each

### Buffalo Chicken Pinwheels

Wrapped in a Tomato-Basil Tortilla  
\$2.25 each

### Assorted Tapenades

Sun-Dried Tomato  
Garden Vegetable  
Pesto Hummus  
Classic Olive

*Choose 3 of the above varieties*  
\$2.95 per person

### Smoked Salmon Canapes

Pumpernickel with Honey Mustard  
\$2.75 each

### Mixed Nuts

Traditional Cocktail Variety  
\$19.95 per pound

### Chex Mix

Original Flavor  
\$1.50 per person

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## Hot Appetizer Menu | 2024

Minimum of 100 pieces per order unless otherwise specified.

### Meatballs

Barbeque or Swedish  
\$1.25 each

### Vegetarian Egg Rolls

Sweet and Sour Sauce  
\$1.75 each

### Stuffed Mushrooms

Italian Sausage or Spinach Artichoke  
\$2.25 each

### Blackened Tenderloin Skewers

Bearnaise Sauce  
\$3.50 each

### Chicken Satay

Toasted Sesame Glaze  
\$3.00 each

### Coconut Shrimp

Orange Horseradish Sauce  
\$2.95 each

### Bacon Wrapped Scallops

Sweet Rice Wine Soy Sauce  
\$3.00 each

### Spinach Artichoke Dip

Fresh Baked Crostini  
\$2.25 per person

### Mini Cordon Bleu Sandwiches

Garlic Aioli  
\$2.50 each

### Bacon Wrapped Potato Bites

Spicy Sour Cream  
\$1.95 each

### Pork Pot Stickers

Sesame Sweet and Sour  
\$1.95 each

### Gourmet Flatbread

BBQ Chicken, Bruschetta, Asian Shrimp  
\$2.25 each

### Bacon Wrapped Chicken

Sweet Thai Chili Sauce  
\$2.25 each

### Pork Egg Rolls

Sweet and Sour Sauce  
\$1.95 each

### Chicken Wings

Buffalo, BBQ, or Teriyaki  
\$2.25 each

### Beef Satay

Toasted Sesame Glaze  
\$3.50 each

### Chili Con Queso

Served with Tortilla Chips  
\$1.95 per person

### Chicken Breast Tenders

Honey Mustard, BBQ, or Ranch  
\$2.75 each

### Mini Cheese or Chicken Quesadilla

Fresh Salsa and Sour Cream  
\$2.25 each

### Cheddar and Bacon Potato Skins

Sour Cream and Scallions  
\$1.95 per person

### Regular 16" or Gluten Free 14" Pizza

Cheese, Sausage or Pepperoni  
\$18.00 each (serves 3-4)

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## Buffet Menu | 2024

Includes Fresh Baked Dinner Rolls and Garlic Bread Sticks, Coffee and Hot Tea Station  
Choices of Salad, Starch and Vegetable

**One Entrée \$21.95 | Two Entrée \$27.95 | Three Entrée \$32.95**

### **Parmesan Herb Crusted Chicken Breast**

Signature Dijon Cream Sauce OR Marinara Sauce

### **Sliced Roast Beef**

Mushroom Demiglace

### **Roasted Pork Loin**

Cranberry Apple Compote ~ Gluten Free

### **Grilled Chicken Breast**

Lemon Butter Sauce OR Teriyaki Glaze ~ Gluten Free

### **Broiled Atlantic Cod Loin**

Lemon Tarragon Cream ~ Gluten Free

### **Roasted Turkey Breast**

Traditional Stuffing and Turkey Gravy

### **Glazed Pit Ham**

Honey Orange Glaze

### **Crispy Asian Chicken**

Toasted Sesame Glaze

### **Burgundy Beef Tips**

Red Wine Reduction and Beef Gravy

### **Penne Pasta**

Chicken Alfredo OR Meatball Marinara

### **Baked Ziti**

Bolognaise Sauce

### **Vegetables**

Fresh Vegetable Medley

Honey Glazed or Dill Buttered Baby Carrots

Balsamic Brussels Sprouts

Sesame Teriyaki Green Beans

Asparagus Spears (Add \$1/person)

Bacon Bleu Cheese Brussels Sprouts (Add \$1/person)

### **Starches**

Smoked Gouda Mashed Potatoes

Garlic Mashed Potatoes

Rosemary Roasted Baby Red Potatoes

Rice Pilaf

Wild Rice Stuffing

### **Salads**

Garden Salad with Parmesan Ranch Dressing

Caesar Salad with House Croutons

**Strawberry Salad** (Add \$2/person)

*Mixed Field Greens, Gorgonzola Crumbles, Sliced Strawberries,*

*Candied Pecans, Raspberry Vinaigrette*

**Spinach Salad** (Add \$2/person)

*Sliced Hard Boiled Egg, Applewood Smoked Bacon, Shaved Red Onion, Warm Bacon Vinaigrette*

### **Children's Meal**

Chicken Tenders with French Fries

Applesauce and Ketchup

**\$9.95**

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## Plated Menu | 2024

Includes Fresh Baked Dinner Rolls and Garlic Bread Sticks, Coffee and Hot Tea Station  
Choices of Salad, Starch and Vegetable

<b>Parmesan Herb Crusted Chicken Breast</b>	<b>\$27.95</b>
Signature Dijon Cream Sauce OR Marinara Sauce	
<b>Pork Tenderloin Medallions</b>	<b>\$28.95</b>
Cranberry Apple Compote ~ Gluten Free	
<b>London Broil</b>	<b>\$32.95</b>
Beef Demiglace ~ Gluten Free	
<b>Breaded Cheddar Chicken Breast</b>	<b>\$27.95</b>
Smoked Gouda Mornay Sauce	
<b>Broiled Salmon Fillet</b>	<b>\$32.95</b>
Fresh Pineapple Salsa OR Pesto Cream Sauce ~ Gluten Free	
<b>6oz Grilled Top Sirloin Steak</b>	<b>\$32.95</b>
Roasted Shallot Butter OR Tennessee Whiskey Glaze ~ Gluten Free	
<b>Walleye Fillet</b>	<b>\$29.95</b>
Broiled (Gluten Free) OR Breaded, Lemon Herb Cream Sauce	
<b>Chicken Cordon Bleu</b>	<b>\$27.95</b>
Hickory Smoked Ham, Swiss Cheese, Mornay Sauce ~ Gluten Free	
<b>Garlic Pepper Shrimp</b>	<b>\$29.95</b>
Scampi Butter	
<b>Wild Rice Stuffed Chicken Breast</b>	<b>\$28.95</b>
Mushroom Cabernet Sauce	
<b>10oz Prime Rib Au Jus</b>	<b>\$34.95</b>
Horseradish Cream ~ Gluten Free	
<b>Roasted Turkey Breast</b>	<b>\$27.95</b>
Traditional Stuffing, Turkey Gravy, Cranberry Relish	
<b>6oz Grilled Beef Tenderloin</b>	<b>\$34.95</b>
Garlic Herb Butter and Cabernet Demiglace ~ Gluten Free	
<b>Bruschetta Grilled Chicken</b>	<b>\$27.95</b>
Mozzarella and Parmesan Cheese, Fresh Tomato, Onion, Garlic and Basil ~ Gluten Free	
<b>Vegetarian Ravioli</b>	<b>\$26.95</b>
Roasted Red Pepper Cream Sauce	

### Vegetables

Fresh Vegetable Medley  
Honey Glazed or Dill Buttered Baby Carrots  
Balsamic Brussels Sprouts  
Sesame Teriyaki Green Beans  
Asparagus Spears (Add \$1/person)  
Bacon Bleu Cheese Brussels Sprouts (Add \$1/person)

### Starches

Smoked Gouda Mashed Potatoes  
Garlic Mashed Potatoes  
Rosemary Roasted Baby Red Potatoes  
Rice Pilaf  
Wild Rice Stuffing

### Salads

Garden Salad with Parmesan Ranch Dressing  
Caesar Salad with House Croutons  
**Strawberry Salad** (Add \$2/person)  
*Mixed Field Greens, Gorgonzola Crumbles,  
Sliced Strawberries,  
Candied Pecans, Raspberry Vinaigrette*  
**Spinach Salad** (Add \$2/person)  
*Sliced Hard Boiled Egg, Applewood Smoked  
Bacon,  
Shaved Red Onion, Warm Bacon Vinaigrette*

### Children's Meal

Chicken Tenders with French Fries  
Applesauce and Ketchup  
**\$9.95**

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