



GRILLED PRIME RIB

8 oz. portion of tender grilled prime rib steak served with a baked potato, steamed broccoli and carrots, fresh bread and your choice of salad. Top it off with apple pie for the ideal American meal.

GRILLED STRIP STEAK

8 oz. portion of tender grilled strip steak served with a baked potato, roasted green beans with cranberries, fresh bread and your choice of salad.

SLICED BEEF ROAST with MUSHROOM GRAVY

Oven roasted beef roast served with creamy mashed potatoes, mushroom gravy, and roasted green beans, fresh bread and your choice of salad.

BEEF TENDERLOIN MEDALLIONS

Beef tenderloin sliced into medallions with mushroom sauce served with garlic mashed potatoes and steamed baby carrots, fresh bread and your choice of salad.

All meals may be served or buffet style. 15 people minimum for a buffet. All meals plated as single portions and served with a side salad, a fresh-baked bread basket, water, iced tea or punch, and a dessert of your choice. Prices include any dessert off the dessert menu. Entrée selections are listed with our recommended sides; however, you may also substitute from our list of sides.



APRICOT GLAZED CHICKEN

Grilled chicken breast topped with sweet and tangy apricot glaze served with rice blend and roasted green beans.

CHICKEN MARSALA

Chicken breast sautéed with mushrooms and onions in a Marsala sauce, served with garlic mashed potatoes and roasted cranberry green beans

COCONUT CHICKEN

Our specialty dish with a tropical flavor. Coconut crusted chicken breast served with a Pina colada sauce, steamed broccoli & carrots, and a flavorful rice pilaf (maximum 25 guests please)

ROASTED CHICKEN QUARTERS

Oven roasted chicken quarters until the skin becomes crisp and flavorful and the meat is tender and juicy, with BBQ sauce on the side, served with roasted potatoes and roasted green beans with cranberries.

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CHICKEN PICCATA

Chicken breast with lemon, butter, and capers, served with a tomato pesto couscous and sautéed zucchini

GRILLED CHICKEN KABOBS

Marinated chicken grilled with vegetables and served with a Spanish infused rice
(For groups under 50 guests)

CHICKEN CACCIATORE

Chicken breast topped with a red sauce, green peppers, onions, mushrooms, and Parmesan cheese served with a penne pasta and sautéed fresh vegetables

PULLED CHICKEN OR TURKEY SANDWICH

Choose either pulled chicken or pulled chicken tossed in a tangy barbecue sauce and served on a corn dusted Kaiser Roll for the ultimate handheld meal. A vegetable coleslaw with creamy dressing is served on the side.

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AUTUMN STUFFED PORK CHOPS

10 oz. portion of tender pork chops stuffed with home style bread stuffing and dried cranberries. Served with mashed potatoes and gravy and fall vegetables

ROAST PORK LOIN

Roasted pork loin served with roasted cinnamon apples, flame roasted black beans, corn and sweet potato casserole

BARBEQUED PORK RIBS

Sweet and spicy barbequed pork ribs served with sweet potato casserole and Key West blend vegetables

PARMESAN CRUSTED PORK CHOP

Boneless pork loin chop with a Parmesan crust served with penne pasta topped with red sauce and served with Italian green beans

PULLED PORK SANDWICHES

Sweet and smoky barbequed pulled pork served on a Kaiser bun with seasoned curly fries and coleslaw

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PARMESAN CRUSTED TILAPIA

Tender Brazilian tilapia with a crunchy Parmesan crumb coating served with garden wild rice and Key West blend vegetables

FLAME BARBEQUED SALMON

Salmon served with a spicy barbeque sauce, herb roasted potatoes, and sautéed fresh vegetables

GRILLED SALMON with MANGO SALSA

Large salmon fillet grilled and topped with mango salsa, served with rice pilaf and grilled asparagus (seasonal)

SOUTHERN FRIED CATFISH

Fried catfish served with garlic mashed potatoes, oven roasted broccoli with yogurt cream sauce, fresh bread and your choice of salad.

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DELI PLATTER

Includes 3 varieties of meats, 3 varieties of cheese, a variety of rolls (Kaiser, Wheat Kaiser, Onion Roll, and Hamburger Roll), lettuce, tomato slices, dill pickles, olives, and packets of mustard and mayonnaise.

Large platter serves 15

Small platter serves 5

GOURMET SANDWICH PLATTER (please select 5)

Chef's choice or by request; may include five of the following:

1. Cranberry nut bread with a pesto and cream cheese spread, granny smith apple slices, turkey, romaine lettuce leaves and provolone cheese.
2. Whole wheat submarine bread with roast beef or steak slices, tomato, leaf lettuce, Colby-jack cheese and a horseradish mayonnaise with a hint of Dijon mustard.
3. Pretzel bread with ham, Swiss cheese, tomato slices, leaf lettuce, red onion, and a cranberry mayonnaise.
4. Italian ciabatta bun with ham, salami, provolone cheese, Italian spices, leaf lettuce, tomato slices, red onion, spinach and Italian dressing.
5. Mediterranean vegetable with spinach leaves, tomato slices, feta cheese, olives, and red onion on a multigrain loaf.
6. The French Club – Ham, turkey breast, hickory smoked bacon, leaf lettuce, tomatoes, mayonnaise and spicy mustard on a croissant.
7. Veggie Wrap – Creamy hummus with avocado spread, crisp shredded lettuce, and tomatoes rolled in a four tortilla.
8. Mexican Wrap – Chipotle seasoned chicken strips, grated cheddar cheese, crisp leaf lettuce, tomato, and black bean & corn salsa, with a sour cream & green salsa.

All sandwiches include a variety of chips, bottled water, and cookies, bars or brownies with a casual set-up. Check buffet salad prices to add a salad.



BRUSCHETTA CHICKEN

An Italian style salad with mixed lettuces, spinach, and fresh basil topped with grilled chicken, fresh bruschetta (tomatoes, basil, and Parmesan cheese with olive oil and balsamic vinegar), and sliced olives.

ASIAN CHICKEN

Grilled chicken served atop a bed of crisp romaine leaves and sweet bok choy with mandarin oranges, slivered almonds, chow mein noodles and our specialty orange sesame dressing.

CHICKEN CAESAR SALAD

Romaine lettuce with Parmesan cheese, croutons, and grilled chicken served with Caesar dressing.

GARDEN HARVEST SALAD

Chicken breast and bacon on mixed greens of spinach and iceberg lettuce with carrot shreds, candied walnuts, apple/pear slices, and dried cranberries topped with our balsamic vinaigrette dressing. Served with a side of blue cheese crumbles.

STEAK SALAD

Mixed greens topped with tomato wedges, roasted seasonal vegetables, and sliced steak, with blue cheese crumbles on the side, served with either parmesan peppercorn ranch or balsamic vinaigrette dressing.

GRILLED SALMON SALAD

Grilled salmon mixed with sweet crisp bok choy, roasted carrots, roasted zucchini, and mango salsa on a bed of romaine lettuce and drizzled with our signature orange sesame dressing.

COBB SALAD

Diced turkey, cheddar cheese, bacon, chopped eggs, chopped celery, shredded carrots, and tomatoes, served on a bed of iceberg lettuce with ranch dressing.

All salads plated as single portions as served with a fresh-baked bread basket (unless noted in the individual salad description), a dessert of your choice, and water, iced tea or punch. Prices include any dessert off the dessert menu.