

# ~ Breakfast ~

A LA CARTE

PRICES ARE PER PERSON

Add two juices to your beverage station for \$2.75 per person  
Juices; apple juice, pineapple, orange, cranberry

## **Continental \$8.00**

Assorted muffins and sliced seasonal fruit  
Includes coffee or hot tea

Add- danish and scones \$3.00

Add-yogurt parfait with granola \$3.00

Add- bagels and cream cheese \$3.00

Add-breakfast sandwich, toasted English muffin,  
fresh cracked egg, sausage patty and cheddar  
cheese \$3.00

## **Sweet start \$7.00**

All baked fresh (choose 2)  
Assorted pastries, apple strudel,  
sweet rolls or scones  
Includes coffee or hot tea

Add-yogurt parfait with granola \$3.00

Add- bagels and cream cheese \$3.00

Add-Breakfast sandwich, toasted English muffin,  
fresh cracked egg, sausage patty and cheddar  
cheese \$3.00

## **Breakfast Buffet \$12.00**

50 person minimum

Assorted muffins, sliced fresh fruit, scrambled eggs, biscuits and gravy,  
sausage, bacon and breakfast potatoes. Includes coffee or hot tea.

Add a waffle station to the breakfast buffet \$5.00

Waffles, chocolate chips, fresh strawberries, whipped cream

Add an omelet station to the breakfast buffet \$7.00

Tomatoes, onions, mushrooms, peppers, salsa, cheese

# ~ Lunch ~

Prices are per person

Lunch menu and items may not be substituted for dinner menus

Salads include bread, butter and a lunch dessert

Choice of dessert: Apple cobbler, cookies, brownies or lemon bars

## **The Bleu Wedge Salad \$12.00**

A wedge of iceberg lettuce topped with bleu cheese, tomato, cucumber, bacon bits,  
hard boiled eggs, red onions and bleu cheese dressing

## **Field Green Salad \$10.00 (V-VEG)**

Baby mixed greens served with tomatoes,  
cucumbers and champagne vinaigrette

## **Cobb Salad \$13.50**

Chopped bacon, tomatoes, cucumbers,  
red onions, hard boiled eggs,  
grilled chicken and avocado, over romaine  
lettuce and a side of ranch dressing

### **Spinach Salad \$11.50 (VEG)**

Served with strawberries, candied walnuts, feta cheese and balsamic vinaigrette

### **Antipasto Salad \$13.75**

Parma ham, fresh mozzarella, marinated artichoke hearts, red onions, roma tomatoes, pepperoncini's over romaine lettuce and a red wine vinaigrette

### **Caesar Salad \$10.00 (VEG)**

Romaine hearts, caesar dressing, shaved parmesan and crispy croutons

### **Trio Salad \$14.00 (G)**

Trio of homemade egg salad, tuna salad and chicken waldorf on a bed of leafy greens and tomatoes

## **~ Pick 2 ~**

Select one choice of sandwich, includes house chips or a house salad - \$11

### Choice of sandwiches:

Turkey and cheddar cheese ❖ Ham and swiss cheese  
Roast beef and provalone ❖ Egg salad ❖ Chicken salad

(One selection of bread for sandwiches)

White, Wheat, Rye, Sourdough

(One selection for dressing for salads)

Ranch, Italian, Bleu Cheese, Champagne Vinaigrette

## **~ Hot Lunch ~**

Lunch includes bread, butter and a choice of dessert,  
Choice of dessert: Apple cobbler, cookies, brownies or lemon bars

### **Open Face Hot Turkey Sandwich \$15.00**

Turkey served on toasted bread, served with mashed potatoes, topped with turkey gravy and peas and carrots

### **Open Face Hot Roast Beef Sandwich \$16.00**

Roast beef served on toasted bread, served with mashed potatoes, topped with brown gravy and green beans

### **Penne Caprese \$14.00**

Baked chicken, fresh mozzarella, cherry tomatoes, kalamata olives, fresh basil, fresh garlic and penne pasta

### **Chicken Pot Pie \$16.00**

Roast chicken, peas, carrots, farm cream, served with a flaky puffed pastry

### **Country Fried Steak \$16.00**

Texas style fried steak, country peppered white gravy served with mashed potatoes and corn

### **Chop Steak \$15.00**

Fresh ground steak, button mushrooms and onion gravy served with roasted potatoes and seasonal vegetables

### **Chicken Cordon Bleu \$16.00**

Chicken breast, wrapped around swiss cheese and honey baked ham, breaded and fried topped with veloute sauce.

### **Baked Tilapia \$15.00**

Lemon herb tilapia, topped with pico de gallo, served with rice pilaf and seasonal vegetables

### **Southwestern Chicken Breast \$15.50**

Grilled chicken breast, topped with a cheese blend and pico de gallo, served with spanish rice and refried beans

### **Barbequed Pulled Pork \$15.00**

Pulled pork shoulder, tossed with house made BBQ sauce, served on a hamburger bun, served with cole slaw and crispy oven roasted potatoes

### **Barbequed Chicken \$16.00**

Chicken breast marinated in a house BBQ sauce and grilled, served with potato salad and green beans

## **~ Lunch Buffet ~**

50 PERSON MINIMUM

All lunch buffets include a salad bar with two dressings and a choice of dessert

Choice of dressing: Ranch, italian, bleu cheese, champagne vinaigrette

Choice of dessert: Apple cobbler, cookies, brownies or lemon bars

### **Taco \$17.00**

Grilled chicken and ground seasoned beef, refried beans, spanish rice, sour cream, shredded lettuce, cheddar cheese, salsa, taco shells or soft flour tortillas

### **Baked Potato Bar \$14.00**

Apple wood smoked bacon, house made chili, mixed cheese, green onions, butter and sour cream

### **Deli \$17.00**

Honey roasted ham, roast beef and turkey breast, cheeses, sourdough and wheat bread, lettuce, tomatoes, onions and traditional condiments served with house made chips and pasta salad

### **Hamburger and Hotdogs \$15.00**

Fresh ground beef patties, all beef hot dogs, traditional condiments includes watermelon and potato salad

### **BBQ**

Choice of pulled pork, beef brisket or BBQ pulled chicken, baked BBQ beans, cole slaw

Choose two proteins \$17.00

Choose three proteins \$21.00

### **Salad Bar \$15.00 (VEG)**

Tossed mixed greens, caesar salad, grilled vegetable salad, pasta salad, antipasto salad

### **Pasta \$16.00 per person**

Includes chicken and meatballs and garlic bread sticks

Choice of two pastas: Fettuccini, spaghetti, tortellini or stuffed shells

Choice of two sauces: Alfredo, marinara or pesto cream

**Additional Starches can be added to lunch buffets at \$5.00 per person**

**Additional Vegetables can be added to lunch buffets at \$4.00 per person**

# ~ Hors D' Oeuvre Platters ~

SERVES 50 PEOPLE

## **Domestic Cheese Tray \$185.00 (VEG)**

Garnished with grapes and crackers

## **Domestic Imported Cheese Tray**

\$ Market price

## **Crudité \$145.00 (VEG)**

Assortment of seasonal vegetables with ranch and bleu cheese dips

## **Seasonal Fruit Platter \$145.00 (VEG,G,V)**

Assortment of seasonal fresh fruit

## **Tomato and Basil Bruschetta \$95.00 (VEG)**

Served with toasted baguette

## **Antipasto Tray \$185.00**

Traditional selection of marinated artichokes, mushrooms, green olives, pepperocinis, cherry peppers, sliced mozzarella, provolone, prosciutto, salami, and capiccolla ham

## **Roasted Garlic-Spinach Artichoke Dip**

**\$125.00 (VEG)**

Served with tri-colored tortilla chips

## **House Smoked Salmon \$165.00**

Served with capers, eggs, dill sour cream, thinly sliced red onion and bagel chips

# ~ Hors D' Oeuvre Platters ~

PER 50 PIECES

## **Chef Charlie's Crab Cake Stuffed Mushrooms \$85.00**

Domestic mushrooms stuffed with Chef Charlie's combination of lump crab and 'Ol bay seasoning dusted with parmesan bread crumbs

## **Gorgonzola Stuffed Mushrooms**

**\$75.00 (VEG)**

Domestic mushrooms stuffed with cracked black pepper and gorgonzola cheese and topped with seasoned bread crumbs

## **Tea Sandwiches \$65.00**

Mini crust less sandwiches with a dill cucumber cream cheese spread, with ham or turkey

## **Fruit Kabobs \$95.00 (VEG,G,V)**

Seasonal fruit

## **Southern California Pinwheels \$65.00**

Dill cream cheese spread with spinach, alfalfa sprouts and roasted turkey in a flour tortilla

## **Canapés-Chicken Salad, Egg Salad, Smoked Salmon \$90.00**

## **Antipasto Skewers \$70.00**

Prosciutto, capiccolla ham, salami, marinated mushrooms and fresh mozzarella bites all dressed on a bamboo skewer

## **Parma Ham and Mozzarella Bites \$60.00**

Parma ham shaved and layered with mozzarella bites and topped with extra virgin olive oil and balsamic reduction

## **Wings of Fire \$85.00**

Chicken wings marinated in special seasoning and then tossed in your choice of sauce  
Choice of Buffalo or BBQ



# ~ Hor D' Oeuvres Platter Displays ~

PER 50 PIECES

## **Chicken Satay \$80.00**

Chicken marinated in a rich Thai sauce, grilled on skewers and served with a peanut sauce

## **Fried Cheese Ravioli \$75.00 (VEG)**

House made marinara served on top of fried cheese ravioli and fresh parmesan cheese

## **Pork Pot Stickers \$70.00**

Pork filled dumplings steamed and fried served with a miso sauce

## **Spanakopita's \$70.00 (VEG)**

Crispy phyllo dough stuffed with spinach and feta cheese

## **BBQ Meatballs \$75.00**

Our house made meatballs tossed in our BBQ sauce

## **Coconut Chicken Fingers \$85.00**

A sweet coconut breading coated with our hand cut chicken pieces. Served with a sweet Thai chili sauce

# ~ Dinner Entrees ~

PRICES ARE PER PERSON

Includes a house salad. Choice of dressing: Ranch, Italian, Bleu Cheese, Champagne Vinaigrette  
Dinner can not be substituted for lunch items

## **Filet Wellington \$30.00**

Bistro Filet served with a mushroom duxelles demi glace garnished with puff pastry

## **Chicken Marsala \$20.00**

Chicken breast with a savory mushroom onion Marsala sauce and gnocchi

## **Beef Stroganoff \$17.00**

Beef tenderloin, onions, mushrooms, in a rich sour cream demi glace served over egg noodles

## **Chicken Cordon Bleu \$21.00**

Chicken breast, wrapped around swiss cheese and honey baked ham, breaded and fried topped with veloute sauce

## **Surf and Turf (\$ Market Price)**

Filet with 3 pieces of shrimp on a kabob and au gratin potatoes

## **Pan Roasted Cod \$24.00**

Atlantic cod, artichoke hearts, kalamata olives, cherry tomatoes, garlic, and mushrooms in a lobster broth, served with rice pilaf and seasonal vegetables

## **Flank Steak with Chimichurri Sauce \$23.00**

Marinated in the chefs special seasonings before being char grilled, then sliced and herb roasted potatoes

## **Mahi Mahi \$25.00**

Blackened Mahi topped with grilled pineapple salsa and green chili crème fraiche, served with a black bean corn relish

## **Prime Rib (\$ Market Price)**

Certified angus beef, prepared medium. Served with herb roasted potatoes, seasonal vegetables and creamy horseradish

## **Herb Crusted Atlantic Salmon \$28.00**

Salmon filet, topped with citrus chardonnay butter served with a golden polenta cake

## **Pork Loin \$19.00**

Seared pork loin wrapped with bacon, served with a maple apple sauce and a green chile risotto

## **Chicken Parmesan \$19.00**

Parmesan-reggiaano crusted chicken breast topped with our house made marinara sauce and melted mozzarella cheese, served with angel hair pasta.

## **Quinoa Napoleon \$20.00 (VEG)**

Quinoa, grilled eggplant, spinach and polenta and red bell coulis

Prices do not include service fees or taxes. Special menu requests are available. (G) Gluten free; (Veg) Vegetarian; (V) Vegan

# ~ Dinner Buffets ~

50 PERSON MINIMUM

All buffets include a salad bar with a choice of two dressings  
Choice of dressing: Ranch, Italian, Bleu Cheese, Champagne Vinaigrette

Dinner can not be substituted for lunch menu items  
Add on a Chef Attended Carving Station, \$120.00 Chefs Fee

**1 protein \$18.00 per person**

**2 proteins \$21.00 per person**

Includes rolls, butter, sour cream mashed potatoes, green bean almandine

Roast Beef ❖ Smoked Ham ❖ Roasted Pork Lion ❖ Turkey Breast

**Prime Rib-\$ Market price per person ❖ Beef Tenderloin-\$ Market price per person**

## **Pasta**

Includes grilled chicken, meatballs  
and garlic bread  
\$17.00 per person

*Choice of two pastas:*

Fettuccini, spaghetti, tortellini or stuffed shells

*Choice of two sauces:*

Alfredo, marinara or pesto cream

## **Fajita**

Chicken and skirt steak, refried beans,  
spanish rice, sour cream,  
cheddar cheese, pico de gallo, flour tortillas  
\$20.00

**Additional Starches can be added to dinner buffets at \$5.00 per person**

**Additional Vegetables can be added to dinner buffets at \$4.00 per person**

## **Dessert-\$7**

Individual Cheese Cake with a Graham cracker Crust  
Flourless Chocolate Cake  
Old Fashioned Fudge Brownie  
Chocolate Chip Cannelloni ❖ Seasonal Fruit Tart  
Apple Crisp ❖ Strawberry Short Cake

*\*Lunch entree desserts can be upgraded to the  
Banquet menu dessert choices for \$4.00 more than  
the entree price*

### **Chocolate Fountain**

75 PERSON MINIMUM

Price based on service for 75 people  
Choose two: Banana, strawberry,  
marshmallow, Pineapple  
\$450.00

## **~ Beverage Menu ~**

Includes water, complimentary  
Serves 8-10 per gallon

**Gallon of ice tea-\$19.00**

**Gallon of regular or decaf coffee-\$19.00**

### **Beverage stations**

50 MINIMUM

\$4.00 per person

Iced tea, lemonade, coffee

**To include soda \$4.75 per person**

Coke, diet coke, 7 up, diet 7 up