



CATERING MENU



FIRST COURSE

PLEASE SELECT ONE:

Caesar Salad

Romaine lettuce, creamy caesar dressing, shaved parmesan, garlic croutons

Garden Salad

Mixed field greens, cucumber, tomato, carrots, croutons, and choice of creamy ranch or Italian dressing

Mediterranean Chop Salad

Garbanzos, cucumber, tomato, feta, olives, red onion, lemon balsamic vinaigrette

Chef's Roasted Beet Salad (Seasonal)

Mixed field greens, roasted beets, tomatoes, toasted walnuts, goat cheese, maple vinaigrette

Minestrone Soup

Chicken stock, white beans, zucchini, summer squash, asparagus, small pasta

Butternut Squash Bisque

Creamy butternut squash with heavy cream, maple, and hints of cayenne.

Creamy Zuppa Toscana

Hot Italian sausage, bacon, onions, garlic, potatoes, and kale, in creamy chicken stock.

BEVERAGES

Iced Tea & Lemonade

Cucumber Water

Seasonal Special:

Caramel Apple Punch

Canned Beverages - \$2 each

Coke

Diet Coke

Sprite

Dr. Pepper

Moutain Dew

MAIN COURSE

PLEASE SELECT THREE:

Roasted Lemon Herb Chicken

Roasted lemon and herb skin on chicken thighs with creamy pan sauce

Butternut Squash Gnocchi

Butternut squash gnocchi, wild mushrooms, spinach, and goat cheese with a creamy white wine sauce

CHEF'S FAVORITE

Balsamic Glazed Salmon *

Atlantic salmon, maple balsamic glaze

*Additional \$2 Per person

Eggplant Parmesan

Eggplant coated in homemade breadcrumbs, and then layered with melted cheeses & rich marinara

Bacon & Apple Pork Loin

Apple and cheese stuffed pork loin, wrapped in crispy bacon

Ziti Al Forno

Italian sausage, ground beef, onions, garlic, house marinara, baked with ziti and ricotta-mozzarella blend

Lasagna

Traditional lasagna with ricotta and spiced meat sauce topped with mozzarella

Braised Beef

Hearty beef shoulder slow cooked in a redwine mushroom sauce

Chicken Marsala

Pan-seared chicken cutlets, mushrooms, marsala wine sauce

Sliced Prime Rib

Thinly sliced, herb crusted prime rib with rosemary au jus and creamy horseradish
*additional \$5 per person

STARCH & VEGGIE

PLEASE SELECT TWO:

Tarragon Carrots

Baby carrots sautéed in tarragon butter

Green Beans

Fresh green beans with rendered bacon, lemon zest, and butter

Creamed Spinach

Garlic sauteed creamed spinach in a creamy spiced cheese sauce

Maple Glazed Brussles Sprouts

Roasted brussles sprouts, pecans, crispy pancetta, maple glaze

Roasted Cauliflower

Roasted cauliflower with creamy parmesan crust

House Mashed Potatoes

Skin on potatoes with butter, and garlic

Roasted Butternut Squash

Butternut squash flavored with maple syrup and cinnamon

Risotto

Choice of creamy parmesan, seasonal pumpkin, or wild mushroom

Mac-n-Cheese

Creamy five cheese macaroni with bacon bits and crispy breadcrumb topping

DESSERTS

PLEASE SELECT ONE:

Apple Cake

Fresh apple cake with caramel drizzle and vanilla ice cream

Zabaglione

Fresh vanilla curd with seasonal fruit

Mini Creme Brulee

Rich vanilla custard topped with caramelized sugar

Blueberry-Lemon Cheesecake

Cardamom spiced graham-cracker crust, blueberry compote