



## Event Menu

<b><u>Appetizers:</u></b>	<i>Each option serves up to 20 guests.</i>	
<b>Cheese &amp; Cracker Tray</b> \$160	Assorted cheese with house-made cheese dip and crackers.	
<b>Vegetable Tray</b> \$120	Variety of fresh vegetables with a house-made dip.	
<b>Fruit Tray</b> \$160	Assortment of fresh fruit with a house-made sweet yogurt dip.	
<b>Crostinis</b> \$110	French Bread topped with basil, pesto, mozzarella cheese, then oven baked and topped with diced tomatoes. Garnished with a balsamic reduction.	
<b>Shrimp Cocktail</b> \$100	5 pounds of chilled shrimp with house-made cocktail sauce.	
<b>Barbecue Meatballs</b> \$50	5 pounds of barbecue meatballs.	
<b>Swedish Meatballs</b> \$60	5 pounds of Swedish meatballs.	
<b>Traditional Style Wings</b> \$150	Fresh bone-in chicken wings, seasoned then deep fried to a golden brown. Sauces available on request: <i>BBQ, Buffalo, Teriyaki, Garlic Parmesan, or General Tso.</i>	
<b>Mexican Street Corn Dip</b> \$110	A true taste of Mexico with our own special recipe. Served with house-made corn tortilla chips.	
<b>Stuffed Mushroom Caps</b> \$125	Button mushrooms topped with Maryland style crab stuffing. Garnished with a balsamic glaze.	



<b>ENTRÉES:</b> <i>Select up to one package for your event.</i>	
<b>These options are \$15.99 per entrée.</b> Package 1 Includes:	QTY:
<b>Caesar Salad:</b> Romaine, parmesan cheese, tomato, onion, and croutons. Tossed in Caesar dressing. <i>With your choice of: Grilled Chicken, Grilled Salmon, or Steak.</i>	
<b>Cobb Salad:</b> Romaine, blue cheese crumbles, egg, bacon, tomatoes, avocado, onions, and croutons. Topped with grilled chicken. Served with blue cheese dressing.	
<b>Shrimp Dinner:</b> Lightly breaded then hand battered and fried golden brown with a sweet and spicy sauce. Served with fries and our signature kale slaw.	
<b>Chicken Marsala:</b> Chicken breast butterflied, hand breaded then pan seared. Sautéed with mushrooms and marsala wine. Served over creamy house-made mashed potatoes with a mixed vegetable medley, and garnished with parsley.	

<b>These options are \$19.99 per entrée.</b> Package 2 Includes:	QYT:
<b>Stuffed Pork Loin:</b> Pork Loin stuffed with cheddar cheese, bacon, fire roasted apples, then rolled in Italian bread crumbs and oven roasted. Served sliced over mashed potatoes and garnished with a bacon caramel glaze.	
<b>Teriyaki Chicken Kabob:</b> Chicken breast skewered, then marinated in teriyaki sauce. Paired with a skewer of mushrooms, pineapple, peppers, and red onion. Served over sticky white rice and garnished with sesame seeds and green onion.	
<b>Scallop Pesto Pasta:</b> Scallops pan seared then tossed with a basil pesto sauce and served over angel hair pasta. Topped with parmesan cheese and cherry tomatoes.	



<p><b><i>These options are \$25.99 per entrée.</i></b>          Package 3 Includes:</p>	<p>QTY:</p>
<p><b>Surf 'n' Turf:</b>          Your choice of: 5oz Filet Mignon or 5oz New York Strip and grilled to your specification, accompanied with a steamed snow crab cluster. Served with asparagus, drawn butter, and baby potatoes.</p>	
<p><b>Ahi Tuna:</b>          8oz sesame crusted Ahi tuna grilled to perfection. Topped with Asian sauces then served over rice pilaf with broccoli.</p>	
<p><b>Lamb Chops:</b>          4 Lamb chops seasoned and marinated, then grilled to your specification. Served over garlic mashed potatoes with grilled asparagus. Garnished with a balsamic reduction.</p>	