

# ~ 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 \$8.50**

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 \$14.00**

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 \$14.00**

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 \$12.00 (V-VEG)**

Baby mixed greens served with tomatoes,  
cucumbers and champagne vinaigrette

## **Cobb Salad \$15.50**

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



**Spinach Salad \$13.50 (VEG)**

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

**Antipasto Salad \$15.75**

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



**Caesar Salad \$12.00 (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 - \$13

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 \$17.00**

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

**Open Face Hot Roast Beef Sandwich \$18.00**

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

**Penne Caprese \$16.00**

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

**Chicken Pot Pie \$18.00**

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

**Country Fried Steak \$18.00**

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

**Chop Steak \$17.00**

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

**Chicken Cordon Bleu \$18.00**

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

### **Baked Tilapia \$17.00**

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

### **Southwestern Chicken Breast \$17.50**

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

### **Barbequed Pulled Pork \$17.00**

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 \$18.00**

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 \$20.00**

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 \$16.00**

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

### **Deli \$19.50**

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 \$17.00**

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 \$20.00

Choose three proteins \$24.00

### **Salad Bar \$17.00 (VEG)**

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

### **Pasta \$19.00 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 \$215.00 (VEG)**

Garnished with grapes and crackers

### **Domestic Imported Cheese Tray**

\$ Market price

### **Crudité \$175.00 (VEG)**

Assortment of seasonal vegetables with ranch and bleu cheese dips

### **Seasonal Fruit Platter \$175.00 (VEG,G,V)**

Assortment of seasonal fresh fruit

### **Tomato and Basil Bruschetta \$115.00 (VEG)**

Served with toasted baguette

### **Antipasto Tray \$205.00**

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

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

**\$145.00 (VEG)**

Served with tri-colored tortilla chips

### **House Smoked Salmon \$195.00**

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 \$105.00**

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

### **Gorgonzola Stuffed Mushrooms**

**\$90.00 (VEG)**

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

### **Tea Sandwiches \$75.00**

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

### **Fruit Kabobs \$110.00 (VEG,G,V)**

Seasonal fruit

### **Southern California Pinwheels \$75.00**

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

### **Canapés-Chicken Salad, Egg Salad, Smoked Salmon \$105.00**

### **Antipasto Skewers \$80.00**

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

### **Parma Ham and Mozzarella Bites \$70.00**

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

### **Wings of Fire \$105.00**

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 \$95.00**

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

## **Fried Cheese Ravioli \$90.00 (VEG)**

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

## **Pork Pot Stickers \$80.00**

Pork filled dumplings steamed and fried served with a miso sauce

## **Spanakopita's \$80.00 (VEG)**

Crispy phyllo dough stuffed with spinach and feta cheese

## **BBQ Meatballs \$95.00**

Our house made meatballs tossed in our BBQ sauce

## **Coconut Chicken Fingers \$100.00**

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 \$35.00**

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

## **Beef Stroganoff \$19.50**

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

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

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

## **Flank Steak with Chimichurri Sauce \$27.00**

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

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

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

## **Pork Loin \$22.00**

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

## **Quinoa Napoleon \$23.00 (VEG)**

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

## **Chicken Marsala \$23.00**

Chicken breast with a savory mushroom onion Marsala sauce and gnocchi

## **Chicken Cordon Bleu \$24.00**

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

## **Pan Roasted Cod \$28.00**

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

## **Mahi Mahi \$29.00**

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

## **Herb Crusted Atlantic Salmon \$32.00**

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

## **Chicken Parmesan \$22.00**

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

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, \$130.00 Chefs Fee

**1 protein \$21.00 per person**

**2 proteins \$25.00 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  
\$20.00 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  
\$23.00

**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-\$8

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 \$5.00 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  
\$4.50 per person

Iced tea, lemonade, coffee

**To include soda \$5.75 per person**

Coke, diet coke, 7 up, diet 7 up