



Salads

~Israeli Couscous~

Pesto, Roasted Peppers and Grilled Vegetables
\$40 half / \$75 full

~Traditional Panzanella Salad~

\$40 half / \$75 full

~Tri Color Orzo~

Sun Dried Tomatoes, Olives and Capers

\$40 half / \$75 full

~Sugar Snap~

Sliced Radish, Feta and a Fresh Mint Vinaigrette

\$40 half / \$75 full

~Field Greens~

Cucumbers, Grape Tomatoes, Shredded Carrots and Assorted Dressings

\$35 half / \$60 full

~Caesar Salad~

\$30 half / \$60 full

~Field Greens with Pear~

Spiced Walnuts, Fennel and Gorgonzola

\$40 half / \$65 full

~Caprese~

\$40 half / \$75 full

~Orange Avocado Salad~

Slivered Almonds, Bermuda onion and Diced Avocado with a Zinfandel Vinaigrette

\$45 half / \$75 full

~Strawberry Spinach Salad~

Fresh Baby Spinach with Candied Pecans and Goat Cheese with White Balsamic Strawberry
Vinaigrette

\$45 half / \$70 full

~Kale and Brussel Sprout Salad~

Toasted Almonds, Dried Cranberries Pecorino and Dijon Vinaigrette

\$45 half / \$75 full

~Tuscan White Bean Salad~

with Baby Spinach, Olives, Feta, Sun Dried Tomatoes with a Roasted Garlic Vinaigrette

\$45 half / \$75 full



Beef

\$125 half/\$210 full

Slow Roasted USDA Prime Standing Rib Roast with Horseradish Cream Sauce

USDA Prime Blacked Filet Mignon with Gorgonzola Cream Sauce

Herb Roasted USDA Prime Filet Mignon with a Roasted Garlic Au Jus

USDA Prime Dry Aged Strip Loin Roast with a Cabernet Sauce

Smoked BBQ Brisket served with 3 House Made BBQ Sauces

USDA Prime Filet Tips in a Wild Mushroom Demi-Glace

USDA Prime Filet Mignon Stuffed with Roasted Peppers and Fresh Mozzarella with a Sun-dried Tomato Demi-Glace

\$85 half/ \$165 full

Traditional USDA Prime Roast Beef Sliced with Au Jus

Mojo Marinated Grilled Skirt Steak Corn and Black Bean Chipotle Relish

Marinated Grilled Tri Tip with Onions, Red Pepper, Broccoli, and House made Teriyaki Sauce

Slow Braised Boneless USDA Prime Beef Short Ribs, Sweet Chili or Honey Thyme Demi-Glace

Grilled USDA Prime Flank Steak with Chimichurri

USDA Prime House Made Corned Beef and Cabbage

Asian Spice Rubbed Boneless USDA Prime Short Ribs with a Pineapple Ginger BBQ Sauce

Grilled Marinated USDA Prime Tri-tip with Chimichurri

HALF TRAYS SERVE UP TO 12 PEOPLE

FULL TRAYS SERVE 16 – 22 PEOPLE

FULL SERVICE CATERING AVAILABLE

CHEFS / BARTENDERS / SERVERS/ RENTALS



Poultry

\$85 half/\$160 full

The Classics:

Parmesan, Marsala, Piccata, Cacciatore, Francese, Murphy

Grilled Chicken Bruschetta

Stuffed Organic Chicken Breast with Spinach and Ricotta Cheese with White Wine Garlic Sauce

Pretzel Crusted Dijon Chicken Breast

Grilled Blackened Organic Chicken Breast with a Cranberry Mango Salsa

Southern Fried Chicken

Tarragon Boneless Chicken Thighs with Mushrooms, Capers and Artichoke Hearts

Organic Grilled Boneless Chicken Breast with Asparagus, Sundried Tomatoes in a White Wine

Basil Truffle Sauce

Organic Chicken Breast Stuffed with Apple Bread Stuffing and Mozzarella topped with a

Natural Pan Gravy

Grilled Tequila Lime Chicken with Cilantro Pesto

Roasted Marinated Chicken Legs and Thighs with Candied Cashews and Apple Carrot Slaw

Roasted Maple Chicken with Butternut Squash, Cranberries and Pears

Pecan Crusted Organic Chicken Breast with an Apple Cider Maple Syrup Reduction

Chicken Cordon Bleu

Tunisian Grilled Chicken with Green Harissa Yogurt Sauce

Chipotle Mango Glazed Chicken

Pineapple Habanero Glazed Chicken

Sweet Ginger and Garlic Glazed Chicken with Mixed Asian Vegetables

Tuscan Chicken topped with Artichokes, Mushrooms, Tomatoes and Capers

Chicken Coq Au Vin

Chicken Tandoori

Chicken Savoy

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Pork

\$60 half/ \$120 full

Sausage, Peppers, and Onions
(White or Red)

Herb Crusted Medallions of Pork Tenderloin with Apple Walnut Chutney
Bleu Cheese and Shitake Milk Fed Stuffed Pork Loin with Port Wine Demi-Glace
Pulled Pork

Mediterranean Herb Crusted Pork Loin with Ancho Mustard Sauce
Slow Smoked BBQ Ribs

Served with 3 in house made BBQ sauces
Rotisserie Marinated Fresh Ham

Roasted Milk Fed Pork Loin with a Wild Mushroom Dijon Sauce
Honey Apple Glazed Spiral Ham

Seafood

\$90 half/\$175 full

Shrimp:

Scampi, Fra Diavolo, Stir Fry, Smoked Citrus BBQ
Seafood Paella

Roasted Wild Salmon Filet topped with Braised Leeks and Shitake Mushrooms
Pine Nut Crusted Salmon with a Pineapple Salsa

Oven Roasted Salmon with a Dill Lemon Beurre Blanc

Seafood Fra Diavolo; Shrimp, Clams, Mussels, Calamari in a Chunky Spicy Marinara
Grilled Wild Salmon with a Cilantro Lime Sauce

Pan Roasted Mahi-Mahi with a Roasted Garlic, Fresh Pepper Coconut Sauce topped with Mango
Edamame Salsa

Jumbo Shrimp and Chorizo with Diced Tomatoes in a White Wine Garlic Sauce
Roasted Wild Salmon with a Cranberry and Orange Glaze

Miso Glazed Cod with a Soy Infused Butter Sauce

Pan Roasted Halibut with Saffron Tomato Fondue and a Light Bacon Vinaigrette
Wasabi Pea Crusted Seared Tuna with an Avocado, Tomato and Cucumber Salsa

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Pasta

\$55 half/\$95 full

Baked Mac and Cheese with and without Amish Bacon

Penne Vodka Roasted Red Pepper and Green Peas

Stuffed Rigatoni topped with Marinara and Mozzarella

Tortellini Bolognese Ground Beef , Veal and Pork with Onions, Carrots, Tomato, Fresh Herbs,
Touch of Cream

Penne Alfredo Roasted Onion, Button Mushrooms, Asparagus, Four Cheese Cream

Pasta Primavera Mixed Seasonal Vegetables, White or Red Sauce

Cavatelli and Broccoli, Diced Tomatoes, White Wine Garlic Sauce

Farfalle Artichoke Hearts, Grilled Chicken, Roasted Peppers, Green Peas, Basil Pesto Cream
Sauce

Classic Baked Lasagna

Lasagna Bolognese

Goat Cheese and Vegetable Lasagna Roasted Veggies, Ricotta, Goat Cheese,
Fresh Herbs, Vodka Sauce

Roasted Chicken and Mushroom Fettuccine

Penne with Artichoke Hearts, Asparagus, Portabellas and a Roasted Garlic Sauce

Fusilli with Goat Cheese, Sweet Peas and Prosciutto

Farfalle with House made Sweet and Hot Italian Sausage, Tomatoes and Basil

Wild Mushroom and Baby Kale Ravioli with a Caraway Cream Sauce

*Penne with Grilled Chicken and Roasted Peppers tossed in a White Wine Kale Basil Pesto
Sauce

Orecchiette Broccoli Rabe and Sausage

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Vegetables

\$50 half/\$85 full

Green Bean Almandine

Bacon Shallot Roasted Brussel Sprouts

Grilled Asparagus with Balsamic Glaze

Honey Glazed Baby Carrots

Roasted Medley of Mushrooms

Cream of Spinach with Cognac and Shiitake Mushrooms

Broccoli Rabe and Roasted Garlic

Cauliflower Au Gratin

Braised Collard Greens and Mustard Greens with Ham Hock

Seasonal Vegetable Medley

Roasted butternut Squash with Baby Spinach and Crumbled Stilton

Traditional Ratatouille

Bok Choy with Water Chestnuts and Sherry Hoisin Glaze

Champagne and Honey Infused Parsnip Puree

Sautéed Organic Kale with Roasted Shallots

Ginger Roasted Carrots and Snap Peas

Grilled Green Bean Almandine

Kale and Brussel Sprouts with Toasted Almonds, Pecorino and Dijon Vinaigrette

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Starch

\$50 half/\$85 full

- Baked Beans, with Roasted Onion, Bacon, Birch Beer Reduction
- Oven Roasted Potatoes
- Butter Whipped Potatoes
- Potatoes Au Gratin
- Sweet Potato Casserole, with Pecan Praline Crunch
- Potato Pierogies
- Chestnut Cranberry Corn Bread Stuffing
- Creamy Pecorino Polenta
- Roasted Garlic and Chive Whipped Potato
- Spicy Parmesan Potato Wedges
- Tri Colored Orzo, with Stewed Garlic and Cherry Tomato
- Rustic Stuffing, with Roasted Tomatoes & Fontina
- Sweet Potato Puree infused with Cream Cheese and Sundried Tomatoes
- Smashed Red Bliss Potatoes
- Roasted Fingerling with Herbs and Sea Salt
- Smashed Sweet Potatoes with Gorgonzola and Amish bacon
- Vegetable Fried Rice
- Coconut Ginger Rice
- Wild Rice with House made Italian Sausage and Pine Nuts
- Traditional Dirty Rice
- Skin on Mashed Yukon Golds with Bacon, Aged Cheddar and Chives
- Brown Rice Pilaf with Prosciutto and Sundried Cranberries
- Black Beans, Chorizo and Rice
- Grilled Herb Crusted Fingerlings

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Dessert

~Mini Pastries~

Mini Cannoli and Chocolate Dip, Lemon Bar, Pecan Tartlet
Cheesecake Square Vanilla, Chocolate Swirl, Red Velvet,
Mini Crème Éclair, Mini Crème Puff
Chocolate Mousse Profiterole, Fudge Brownie, White Chocolate Blondie,
Oreo Cheesecake Truffle, Party Cake Petit Fours, Berry Tartlet, Tropical Fruit Tartlet
7 Layer Bar (Graham Cracker, Chocolate, Butterscotch, Pecans)
Mini Napoleon Add Raspberry Jam and Caramel Apple Crumb Bar
\$33.00 per Dozen

~Traditional Cookies~

Chocolate Chip
Double Chocolate
Oatmeal Raisin
Peanut Butter
Traditional Sugar
Lemon Sugar
\$14.95 per Pound

~Gourmet Cookies~

Almond Horn
Biscotti Plain, Cinnamon, Chocolate Chip, Pistachio, Cranberry-Apricot
Butter Cookie Maraschino Cherry, Rainbow Sprinkles
Butterscotch M&M
Ciambelline Al Vino
Coconut Macaroon Add Chocolate Dip
Double Chocolate Walnut
Macarons Dulce Du Leche, Chocolate, Pistachio, Raspberry, Mango
Lemon Basil Meringues
Madeleine
Pignoli
Ranger (Rice Crispies, Brown Sugar, Pecans)
Raspberry Linzer
\$19.95 per Pound



~Chocolate Treats & Cordials~

Chocolate Dipped Strawberries

Cherry Cordials

Nutella Chocolate Truffles

Coconut Truffles

\$33.00 per Dozen

Dessert Stations

Chocolate Fountain

The Fountain is surrounded by an astonishing array of Strawberries, Pineapple, Marshmallows, Pretzels, Graham Crackers, Rice Crispy Treats, and Biscotti.

\$6.95 per person

Chef Tended Stations

Ice Cream Bar

Includes: Vanilla & Chocolate Ice Cream, Chocolate Syrup, Caramel Syrup, Whipped Cream, Chocolate Chips, Cherries, Crushed Wet Walnuts, Jimmies & Rainbow Sprinkles and Crushed Oreos

\$5.95 per person

Soft Serve Ice Cream Machine Bar

Includes: Vanilla & Chocolate Ice Cream, Chocolate Syrup, Caramel Syrup, Whipped Cream, Chocolate Chips, Cherries, Crushed Wet Walnuts, Chocolate & Rainbow Sprinkles and Crushed Oreos

\$575.00

Waffle Ice Cream Sandwich Bar

Fresh Vanilla, Chocolate and Red Velvet Waffles, Vanilla, Chocolate and Cabernet Sauvignon Ice Cream. Salted Carmel and Chocolate Fountain. Sprinkles, Cherries, Whipped Cream and Bourbon Maple Syrup

\$7.95 per person



Malt Shoppe

Ice Cream Sundae Bar, Milk Shakes, Malts and Float Bar with Attendant
Made to order Ice Cream Sundaes, Cones, Cups, Milk Shakes, Malts and Floats
Vanilla, Chocolate, and your choice of Specialty Flavor, Hot Chocolate, Caramel, and
Strawberry Toppings, Bananas, Nuts, Cherries, and Whipped Cream, Vanilla and Cherry Syrups,
Root Beer and Coke for Floats.

\$480.00 min for 40 Guests + \$8.00 per person over 40

Crepe Flambee

Fresh Homemade Crepes with Choice of Fresh Organic Berries, Nutella, Cherries Jubilee,
Banana Foster, Fresh Whipped Cream and Powdered Sugar.

\$6.95 per person (minimum of 35 Guests)

Soft Serve Ice Cream Truck Available

Contact for pricing

Customer Cakes, Sheet Cakes, Pies and other Desserts are available. Contact us for more
information.

No event is complete without something sweet and sinful. We can provide you with anything and
everything from finger desserts, to artful and stunning cake!