

quick picks

Mediterranean Chicken greek salad, current & walnut rice pilaf, sautéed vegetable medley, grilled pita, & baklava

BBQ Pulled Pork country green beans, redskin potato salad, classic coleslaw, corn bread, & banana pudding

Chicken Piccata italian chopped salad, penne pasta: alfredo or oven baked tomato sauce, medley of cauliflower, snap peas & bell pepper, garlic bread, & tiramisu trifle

Braised Beef Tips endless summer salad, mashed potatoes, pan roasted green beans & blistered tomatoes, yeast rolls, & lemon bars

Street Taco Bar beef barbacoa or pork carnitas, accompanied by soft corn tortillas, chopped onion, radish salad, salsa roja, avocado crema, cotija cheese, spanish style rice, black beans, & tres leches trifle

Spuds

pair with sides & dessert of your choice

Traditional baked potato, butter, sour cream, cheddar, bacon, & green onions

Beef Brisket pickled red onions, jalapenos, BBQ sauce, & traditional toppings

Shredded Chicken spinach, red onions, bell peppers, cheese sauce, & traditional toppings

Pasta

pair with sides & dessert of your choice

Penne Alfredo blackened chicken

Lasagna seasoned beef or vegetable

Baked Ziti pork sausage

Listed menus are intended to be a guide for simple menu selections.

Speak with your event coordinator about other menu items or how to mix and match to create the perfect menu.

tailor made

pair entrees with sides & dessert of your choice

Chicken

Roasted Bone In Chicken lemon, garlic, & rosemary rub

Grilled BBQ Chicken pineapple scallion salsa

Spring Chicken peas, cipollini onion, citrus cream sauce

Caprese Grilled Chicken fresh mozzarella, tomato, & basil

Chicken Marsala mushroom & shallot

Beef

Sliced Roast Beef mushroom merlot sauce

Country Style Steak vidalia onion & cracked pepper gravy

Beef Bourguignon pearl onion, mushroom & herb

Churrasco Flank Steak parsley oregano chimichurri

Pork

Sausage & Caramelized Onion Meatloaf spiced tomato glaze

Hoisin Glazed Pork Loin ginger scallion velouté

Mojo Roasted Pork Loin mango pineapple salsa

Seafood

Grilled Salmon honey garlic, champagne dill, or simply grilled

Grilled Mahi Mahi tropical mango salsa

Lemon Garlic Shrimp

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Salad

Fresh Garden Salad tomato, cucumber, carrot, ranch, & balsamic

Caesar Salad parmesan, grape tomato, croutons, caesar dressing

Greek Salad tomato, cucumber, olive, feta, pepperoncini, athenian vinaigrette

Cobb Salad tomato, red onion cheddar cheese, boiled egg, bacon, avocado ranch

Endless Summer Salad strawberries, apples, walnuts, feta, citrus herb vinaigrette

Chef Seasonal Salad please inquire

Starch

Herbed Rice Pilaf

Mashed Potatoes roasted garlic

Butter & Parsley Steamed Potatoes

Four Cheese Mac N Cheese

Israeli Couscous lemon & spinach

Vegetables

Sautéed Vegetable Medley

Green Beans & Honey Ginger Carrots

Grilled Vegetable balsamic glaze & basil

Roasted Broccoli lemon & crushed red pepper

Creamed Corn

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Dessert

Classic Cookies sugar, chocolate chip, oatmeal raisin

Signature Cookies smores, red velvet, lemon

Triple Fudge Brownies sea-salt caramel drizzle

Assorted Bars lemon, seven-layer, caramel apple, chocolate pecan

English Berry Trifle toasted coconut

Black Forest Trifle brownie, cherry, whipped cream

Peach Cobbler whipped cream

Beverages

Fruit Infused Water *staffed events only*

Bottled Water

Sweet Tea

Unsweet Tea

Lemonade

Sodas *coke, diet coke, sprite*

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