



Starters/Grazing

Pulled Pork Egg Rolls Serves 16-20 \$75
Slow roasted pulled pork with apple cider braised cabbage

Chicken Meatballs Approx. 16-20 guests \$75
Homemade savory meatballs made with fresh chicken and herbs. Topped with mango a mango habanero sauce for just a bit of heat.

Italian meatballs Serves Approx. 16-20 \$75
Oven roasted homemade mix of angus beef and fresh pork loin in our house marinara sauce. Topped with fontina cheese and fresh basil

Bruschetta Serves 16-20guests \$50 Vine ripe tomatoes, red onion, fresh mozzarella and fresh basil tossed in garlic infused olive oil. Served with toasted French baguette slices

Baby Lamb chops \$135
Marinated in fresh rosemary and aged balsamic. Melt in your mouth delicious! Great passing appetizer.

Angus Beef Lollipops \$75
Tenderized Flank steak stuffed with pancetta, fresh spinach and Romano cheese. Served with a Brazilian style chimichurri sauce

Bourbon Glazed Kielbasa Bites \$60
Apricot, pineapple, maple syrup and bulliet bourbon glazed homemade kielbasa

Jumbo shrimp cocktail \$3 per piece
Fresh black tiger shrimp steamed in citrus and peppercorn. Served with cocktail sauce

Kafta Sliders - platter of 30 sliders - \$90
Seasoned ground lamb chargrilled and topped with a cucumber yogurt sauce and fresh arugula

Pork Carnitas Tacos \$60
Hand pulled slow roasted pork, onions, cilantro, jalapeno and sofrito sauce

Carne Asada Tacos \$75
Adobo marinated skirt steak with cilantro, white onion and adobo salsa. Comes with a side of chips and salsa
cilantro-lime Shrimp Tacos \$75
Citrus and garlic marinated grilled shrimp topped with cilantro avocado slaw

Bavarian Pretzel Sticks with Smoked Gouda Bier Cheese Fondue \$65

Queso Fundido \$60
Chorizo sautéed with peppers & onions in a creamy cheese sauce. Served with fresh tortilla chips.

Bleu Cheese Fondue \$85
Aged bleu cheese in a rich cream sauce served with marinated steak bites & garlic toast points

Salads & Sides

Antipasto Salad -8-10 Servings- \$50
Pepperoni, capicola, genoa salami, pepperoncini peppers, red onion, olives, and smoked provolone

The Cobb -8-10 servings - \$75
Grilled chicken, grape tomatoes, avocado, bacon, green onions, egg, romaine lettuce

Greek -8-10 servings - \$50
Romaine, tomatoes, cucumbers, red onion, feta, red peppers, olives and Greek dressing

House -8-10 servings - \$50
Romaine, tomatoes, onions, cucumbers, croutons and mozzarella cheese

Fresh Fruit salad \$60

Loaded potato salad -5 lbs. - \$40
Potato salad loaded with cheddar, bacon, scallions, sour cream and tomato

Bleu Cheese Slaw 2.5lbs. - \$30

Apple Dijon Slaw 2.5 lbs. -\$30

Avocado Cilantro Slaw 2.5 lbs. -\$30

Chips & Salsa \$35
Homemade salsa & fresh tortilla chips

Mac & Cheese approx. servings 20 – 25 \$65

Fresh veggie tray with Tuscan ranch - \$30
Includes cucumbers, bell peppers, carrots, celery, cauliflower and radishes

Roasted Red Pepper Pilaf \$40
-approx. servings 20 – 25

Spanish Rice \$40
Approx. Servings 20-25

Roasted Red Skin Potatoes \$40
approx. servings 20 – 25

Seasonal Vegetable Market

Soups

Our soups are all homemade with only the best ingredients. Served in 5-quart batches.

Chicken Noodle \$40

Ham & Bean \$40

Red Chili \$40

Charro Bean \$40

Tomato Bisque \$40

Vegan? Gluten Free?

Customized menu?

Schedule a private consult with our executive chef!



Paninis

Paninis are Sold in quantities of 12. Each portion is meant to be for one guest as an app or main dish item with sides.

No mix and match.

Ham & Swiss Panini – \$30 each

Bone in country ham slow roasted and sliced thick topped with fresh coleslaw, baby swiss and Dijon mustard on grilled focaccia bread

Chicken & Pear Panini – \$30

Roasted whole chicken with fontina, wine poached pear, candied nuts, sweet mustard sauce and arugula on grilled sourdough

Prime Rib Panini – \$36

Medium rare shaved prime rib with roasted red peppers, caramelized shallots, horseradish aioli on grilled sourdough.

B.A.L.T. Panini – \$36

Crispy pancetta, avocado, fried green tomatoes, arugula, garlic marinated fresh mozzarella on a grilled flatbread with herb aioli

Portabella Panini – \$30

Oven roasted portabella mushrooms and roma tomatoes, charred zucchini with goat cheese on grilled focaccia with basil pesto

Main Course Entrees

Sliced Whole Beef Tenderloin	\$350
Whole beef tenderloin chargrilled to medium rare and served with a red wine reduction	
Chicken Kabobs	\$165
Tender marinated boneless chicken breast skewered with red peppers and onions.	
Lasagna	\$150
Homemade fresh lasagna layered with ricotta, vine ripe tomato sauce, Italian sausage and a four-cheese blend.	
Peppadew Penne	\$150
Sweet peppadew peppers, Italian sausage, arugula pesto tossed in el dente penne pasta	
Surf n Turf (prime rib & scallops)	Market Price
Peppercorn encrusted prime rib cooked medium rare and coriander crusted fresh scallops with a blood orange reduction	
Pan roasted salmon	Market Price
Citrus, lemon grass and ginger rubbed whole salmon filet. All salmon is sourced from the bay of Fundy off the coast of Nova Scotia	
Pecan Crusted Walleye	\$375
Fresh Lake Erie Walleye crusted with toasted pecans and herbs.	
BBQ Whole Chicken	\$165
Slow roasted whole chicken in our house BBQ sauce goes great with mac & Cheese and Fresh corn bread	
Chicken Fettuccini Alfredo - per guest	\$14
Fettuccini pasta cooked el dente, tossed in our house made alfredo sauce and served with grilled marinated chicken breast	

Bar & Grill

Build a Burger Buffet – Minimum of 20 guests for this set up @ \$8 per person A detailed list is available upon request. Want to build a deluxe package? Here are some add on items that are sure to please

Bleu Cheese Fondue	Bacon & Tomato Jam	Caramelized Shallots	Fresh Fruit Salad
Avocado & Sugar Bacon	Grilled Portabella	Pulled Pork Topping	Mac & Cheese
Loaded Potato Salad	Bleu Cheese Cole Slaw	Gouda, Provolone, and Goat Cheese	Red Chili

The Taco Bar – Minimum of 20 guests starting at \$6 per person

Your choice of slow roasted shredded chicken or our signature beef & chorizo taco meat. Portions are based on 2 tacos per person with a 4-oz. portion of taco meat per guest. Want to build a deluxe package? Here are some add on items that are sure to please

Fresh Guacamole	Carnitas Street Tacos	Carne Asada Street Tacos	Mexicali Dip
Homemade Chips & Salsa	Homemade Salsa Trio	Queso Fundido	5 Layer Dip
Charro Beans	Refried Beans	Spanish Rice	Cilantro-Lime Shrimp Tacos

Homemade Sloppy Joes – 5 lbs. Sloppy Joes – 20 buns – 1 bowl Potato Chips -	\$85
This is definitely not from a can! We use only the freshest ingredients in our Joes and they do have a bit of spice.	
Pulled Pork – 5 lbs. pork – 20 buns – 2.5 lbs. Coleslaw -	\$100
Hand pulled slow roasted pork Sweet & Spicy BBQ sauce topped with apple Dijon slaw	
Boneless Chicken Chunks – 10 lbs. Chicken Chunks	\$150
Comes with 1/2 qt. of our sauces, carrot and celery sticks for your dipping pleasure.	
Baked Jumbo Wings - 10 lbs. of jumbo baked wings	\$165
Comes with 1/2 quart of each of our sauces for your dipping pleasure.	
Pizza Party Pack – Choose any 6 of our signature pizzas –	\$125
Includes a large salad with ranch and Italian dressing	