



Event Menu

<u>Appetizers:</u>	<i>Each option serves up to 20 guests.</i>	
Cheese & Cracker Tray \$160	Assorted cheese with house-made cheese dip and crackers.	
Vegetable Tray \$120	Variety of fresh vegetables with a house-made dip.	
Fruit Tray \$160	Assortment of fresh fruit with a house-made sweet yogurt dip.	
Crostinis \$110	French Bread topped with basil, pesto, mozzarella cheese, then oven baked and topped with diced tomatoes. Garnished with a balsamic reduction.	
Shrimp Cocktail \$120	5 pounds of chilled shrimp with house-made cocktail sauce.	
Barbecue Meatballs \$75	5 pounds of barbecue meatballs.	
Swedish Meatballs \$85	5 pounds of Swedish meatballs.	
Traditional Style Wings \$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>	
Mexican Street Corn Dip \$110	A true taste of Mexico with our own special recipe. Served with house-made corn tortilla chips.	
Stuffed Mushroom Caps \$135	Button mushrooms topped with Maryland style crab stuffing. Garnished with a balsamic glaze.	



ENTRÉES: <i>Select up to one package for your event.</i>	
<i>These options are \$18 per entrée.</i> Package 1 Includes:	QTY:
Caesar Salad: Romaine, parmesan cheese, tomato, onion, and croutons. Tossed in Caesar dressing. <i>With your choice of: Grilled Chicken, Grilled Salmon, or Steak.</i>	
Cobb Salad: Romaine, blue cheese crumbles, egg, bacon, tomatoes, avocado, onions, and croutons. Topped with grilled chicken. Served with blue cheese dressing.	
Shrimp Dinner: Lightly breaded then hand battered and fried golden brown with a sweet and spicy sauce. Served with fries and our signature kale slaw.	
Chicken Marsala: 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.	

<i>These options are \$24 per entrée.</i> Package 2 Includes:	QYT:
Stuffed Pork Loin: 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.	
Teriyaki Chicken Kabob: 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.	
Scallop Pesto Pasta: Scallops pan seared then tossed with a basil pesto sauce and served over angel hair pasta. Topped with parmesan cheese and cherry tomatoes.	



<p><i>These options are \$32 per entrée.</i> Package 3 Includes:</p>	<p>QTY:</p>
<p>Surf 'n' Turf: 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>Ahi Tuna: 8oz sesame crusted Ahi tuna grilled to perfection. Topped with Asian sauces then served over rice pilaf with broccoli.</p>	
<p>Lamb Chops: 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>	