CONTINENTAL breakfast selections

All continental breakfast selections are served with assorted chilled juices, freshly brewed regular & decaffeinated coffees and a selection of herbal teas. A minimum of 25 people is required for all continental breakfast selections with a 90 minute maximum service time.

Traditional Continental Breakfast $11.25 per person
Sliced seasonal fresh fruit tray or whole fruit, freshly baked muffins and danish

Yogurt Breakfast Buffet $10.95 per person
Low fat vanilla & plain yogurts, fresh seasonal fruit, berries and granola

Executive Continental Breakfast $13.00 per person
Sliced seasonal fresh fruit tray, danish assortment, petite muffins, cinnamon rolls, chilled individual yogurts

PLATED breakfast selections

All plated breakfast selections are served with assorted chilled juices, freshly brewed regular & decaffeinated coffees and a selection of herbal teas. A minimum of 25 people is required for all continental breakfast selections.

Southern Delight $13.50 per person
Scrambled eggs, your choice of applewood smoked bacon or maple sausage links, freshly baked biscuits, breakfast potatoes, fruit preserves and butter

Vegetable Quiche $13.50 per person
Individually sized quiche cups filled with roasted vegetables and cheese, breakfast potatoes and your choice of applewood smoked bacon or maple sausage links

Shrimp & Grits Breakfast $15.00 per person
Buttermilk biscuit bowls, creamy grits, seasonal variety of vegetables, andouille sausage and shrimp

BOXED breakfast selection

Wake & Go $10.95 per person
Chilled orange juice, whole fruit, individual yogurt, muffin and a Nature Valley Honey and Oats granola bar

All prices subject to sales tax and 20% catering supplemental fee.
**BREAKFAST buffet selections**

All breakfast buffet selections are served with assorted chilled juices, freshly brewed regular & decaffeinated coffees and a selection of herbal teas.

A minimum of 25 people is required for all breakfast buffet selections with a 90 minute maximum service time.

**The Sunrise**  $12.50 per person
Sliced seasonal fresh fruit tray, scrambled eggs, maple sausage links and applewood smoked bacon, breakfast potatoes or creamy grits, freshly baked biscuits, fruit preserves and butter

**Villa Morning**  $12.50 per person
Sliced seasonal fresh fruit tray, your choice of sundried tomato, mozzarella & oregano strata or garlic grilled vegetable & sausage frittata, breakfast potatoes, freshly baked biscuits, fruit preserves and butter

**Deacon Express**  $12.95 per person
Sliced seasonal fresh fruit tray, ham, egg & swiss croissants, scones, granola bars and oatmeal with brown sugar, raisins and cinnamon toppings
**BREAKFAST/BRUNCH**

**buffet enhancements**

To add a breakfast or brunch enhancement to your buffet, a minimum of 25 people is required with a 90 minute maximum service time.

An attendant is required for all action or carving stations and an additional attendant is required for every 50 guests at $75 per attendant.

<table>
<thead>
<tr>
<th>Drink Enhancements</th>
<th>Price based on selection</th>
</tr>
</thead>
<tbody>
<tr>
<td>Champagne punch</td>
<td></td>
</tr>
<tr>
<td>Mimosas</td>
<td></td>
</tr>
<tr>
<td>Sangria</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Buffet Enhancements</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced seasonal fresh fruit, yogurt dip</td>
<td>$2.95 per person</td>
</tr>
<tr>
<td>Imported &amp; domestic cheeses, crackers &amp; lavosh</td>
<td>$3.75 per person</td>
</tr>
<tr>
<td>Skillet potatoes with peppers &amp; onions</td>
<td>$2.75 per person</td>
</tr>
<tr>
<td>Grilled vegetables or vegetable crudité</td>
<td>$2.95 per person</td>
</tr>
<tr>
<td>Sundried tomato, mozzarella &amp; oregano strata</td>
<td>$8.95 per person</td>
</tr>
<tr>
<td>French toast casserole</td>
<td>$8.95 per person</td>
</tr>
<tr>
<td><strong>Texas toast baked in milk, egg, cinnamon &amp; sugar batter, syrup and butter</strong></td>
<td></td>
</tr>
<tr>
<td>Lorraine frittata with caramelized onions, bacon and swiss</td>
<td>$8.95 per person</td>
</tr>
<tr>
<td>Omelette action station</td>
<td>$11.95 per person</td>
</tr>
<tr>
<td>Belgian waffle action station</td>
<td>$11.95 per person</td>
</tr>
<tr>
<td>Shrimp &amp; grits action station</td>
<td>$15.95 per person</td>
</tr>
<tr>
<td>Carved maple glazed ham, creole mustard</td>
<td></td>
</tr>
<tr>
<td>&amp; pineapple jalapeño jam</td>
<td></td>
</tr>
<tr>
<td>Carved Cajun fried Carolina breast of turkey,</td>
<td></td>
</tr>
<tr>
<td>cranberry remoulade</td>
<td></td>
</tr>
<tr>
<td>Carved side of salmon, dill caper cream sauce</td>
<td>Market price</td>
</tr>
<tr>
<td>Poached salmon, diced onions, capers &amp; egg yolks</td>
<td>Market price</td>
</tr>
<tr>
<td>Herb roasted carved angus prime rib of beef, au jus**</td>
<td>Market price</td>
</tr>
<tr>
<td>Black truffle sea salt &amp; peppercorn carved beef tenderloin**</td>
<td>Market price</td>
</tr>
</tbody>
</table>

*Served medium rare, unless otherwise specified.

**Majority served medium rare with ends being more medium to well done.

All carving stations are served with rolls.*
BREAKFAST/BRUNCH

a la carte selections

Cinnamon rolls $20.00 per dozen
Raspberry cheese & chocolate filled croissants $25.00 per dozen
Ham & cheese croissants $34.00 per dozen
Assorted bagels with plain & flavored cream cheese $20.00 per dozen
Assorted danish $20.00 per dozen
Assorted muffins & scones $22.00 per dozen
Sausage, egg & cheese biscuits $35.00 per dozen
Egg & cheese biscuits $31.00 per dozen
Biscuits & homemade sausage gravy $27.00 per dozen
Assorted chilled low fat yogurts $2.25 per piece
Assorted individually packaged cereals with fresh berries & milk $4.00 per piece

All prices subject to sales tax and 20% catering supplemental fee.
**PLATED lunch salad selections**

All plated salad luncheon selections are served with yeast rolls & butter, dessert, water, iced tea, freshly brewed regular & decaffeinated coffees and a selection of herbal teas.

All guests will receive the same plated salad and dessert selections.

A minimum of 25 people is required for all plated salad luncheon selections.

**Choice of one plated salad:**

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blackened Flank Steak Salad</td>
<td>$19.95</td>
</tr>
<tr>
<td>Blackened flank steak, fresh garden mixed greens, bleu cheese crumbles, garlic grilled asparagus, fried onions, choice of two dressings</td>
<td></td>
</tr>
<tr>
<td>Traditional Caesar Salad</td>
<td>$16.95</td>
</tr>
<tr>
<td>Romaine lettuce, shaved parmigiano-reggiano cheese, garlic croutons, classic Caesar dressing</td>
<td></td>
</tr>
<tr>
<td>Spinach Salad</td>
<td>$16.95</td>
</tr>
<tr>
<td>Tender spinach leaves, mandarin orange segments, sliced strawberries, onions, sliced almonds, choice of two dressings</td>
<td></td>
</tr>
<tr>
<td>Add garlic grilled chicken breast strips</td>
<td>$+1.95 per person</td>
</tr>
<tr>
<td>Add lemon pepper grilled shrimp</td>
<td>$+2.95 per person</td>
</tr>
<tr>
<td>Add blackened salmon</td>
<td>$+2.95 per person</td>
</tr>
</tbody>
</table>

**Choice of two salad dressings:**

<table>
<thead>
<tr>
<th>Dressing</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Balsamic vinaigrette</td>
<td>Fat free raspberry vinaigrette</td>
</tr>
<tr>
<td>Honey mustard</td>
<td>Red wine vinaigrette</td>
</tr>
<tr>
<td>Buttermilk ranch</td>
<td>Ginger rosemary</td>
</tr>
<tr>
<td>Classic Caesar</td>
<td>Bleu cheese</td>
</tr>
<tr>
<td>Creamy Italian</td>
<td>Poppy seed</td>
</tr>
</tbody>
</table>

**Choice of one dessert:**

<table>
<thead>
<tr>
<th>Dessert</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate decadence cake</td>
<td>Chocolate brownies</td>
</tr>
<tr>
<td>Key lime tartlet</td>
<td>Chocolate mousse cake</td>
</tr>
<tr>
<td>Apple pie, caramel sauce</td>
<td>Tiramisu</td>
</tr>
<tr>
<td>Southern bourbon pecan pie</td>
<td>Assorted cookies</td>
</tr>
<tr>
<td>Bread pudding, bourbon crème</td>
<td>Chocolate chip cannolis</td>
</tr>
<tr>
<td>anglaise</td>
<td>NY style cheesecake, berry coulis</td>
</tr>
</tbody>
</table>
PLATED lunch selections

All custom plated luncheon selections are served with yeast rolls & butter, one salad, one entrée, two accompaniments and one dessert, water, iced tea, freshly brewed regular & decaffeinated coffees and a selection of herbal teas.

All guests will receive the same salad, entrée, accompaniments and dessert selections.
A minimum of 25 people is required for all custom plated luncheon selections.

Choice of one salad:

House Salad
Romaine-radicchio blend, tomatoes, cucumbers, carrot curls, chef’s cheese crouton

Traditional Caesar Salad
Romaine lettuce, shaved parmigiano-reggiano cheese, garlic croutons, classic Caesar dressing

Field Green Salad
Mixed field greens, tomatoes, carrot curls, chef’s cheese crouton

Spinach Salad
Tender spinach leaves, mandarin orange segments, sliced strawberries, onions, sliced almonds

Choice of two salad dressings (if applicable):

Balsamic vinaigrette
Honey mustard
Buttermilk ranch
Classic Caesar
Creamy Italian

Fat free raspberry vinaigrette
Red wine vinaigrette
Ginger rosemary
Bleu cheese
Poppy seed

Choice of one entrée:

Sliced tenderloin of beef, cabernet demi glace $22.95 per person
Panko crusted chicken, peppercorn gravy $19.50 per person
Chicken piccata $16.50 per person
Chicken marsala $18.95 per person
Herb roasted chicken with natural jus $16.50 per person
Grilled Asian salmon $19.95 per person
Maple brined bacon wrapped pork tenderloin, ginger bourbon sauce $20.50 per person
Penne pasta, diced tomatoes, basil chiffonade, feta cheese, white wine $14.50 per person
Grilled vegetable napoleons $17.95 per person
Roasted red peppers, zucchini, squash, red onions, portobello mushrooms, charred tomato, herbed goat cheese round, balsamic glaze

All prices subject to sales tax and 20% catering supplemental fee.
PLATED lunch selections (continued)

**Choice of two accompaniments:**
- Roasted potatoes
- Haricot verts
- Rustic mashed potatoes
- Grilled asparagus
- Rice pilaf
- Steamed broccoli
- Jasmine rice
- Southern style green beans
- Polenta cakes
- Baby carrots
- Creamy grits
- Buttered corn
- Macaroni & cheese, panko topping
- Sautéed zucchini & squash
- Roasted root vegetables
- Southern style collard greens

**Choice of one dessert:**
- Chocolate decadence cake
- Key lime tartlet
- Apple pie, caramel sauce
- Southern bourbon pecan pie
- Bread pudding, bourbon crème anglaise
- Chocolate brownies
- Chocolate mousse cake
- Tiramisu
- Assorted cookies
- Chocolate chip cannolis
- NY style cheesecake, berry coulis

BUFFET lunch selections

All luncheon buffet selections are served with yeast rolls & butter, one cold salad, one entrée choice, two accompaniments and one dessert, water and your choice of sweetened or unsweetened iced tea.

A minimum of 25 people is required for all luncheon buffet selections with a 90 minute maximum service time.

$22.95 per person

**Choice of one cold salad selection:**

**House Salad**
Romaine-radicchio blend, tomatoes, cucumber, carrot curls, chef’s cheese crouton

**Caesar Salad**
Romaine lettuce, shaved parmigiano-reggiano cheese, garlic croutons, classic Caesar dressing

**Field Green Salad**
Mixed field greens, tomatoes, carrot curls, chef’s cheese crouton

**Spinach Salad**
Tender spinach leaves, mandarin orange segments, sliced strawberries, onions, sliced almonds

**Potato Salad**

**Vegetable Pasta Salad**

**Sliced Seasonal Fresh Fruit Tray**

**Asiyan Coleslaw**
Juliened zucchini, squash, carrots, portobello mushrooms, Napa cabbage

**Creamy Coleslaw**

Add an additional cold salad selection $+2.95 per person
BUFFET lunch selections (continued)

Choice of two salad dressings (if applicable):
- Balsamic vinaigrette
- Honey mustard
- Buttermilk ranch
- Classic Caesar
- Creamy Italian
- Fat free raspberry vinaigrette
- Red wine vinaigrette
- Ginger rosemary
- Bleu cheese
- Poppy seed

Choice of one entrée:
- Peppered beef tips, burgundy wine sauce
- Southern fried chicken
- Pesto marinated chicken
- BBQ pulled pork & rolls
- Chicken provençal, rustic tomato and olive herb sauce
- Grilled salmon, lemon caper sauce
- Herb roasted pork loin, pink peppercorn sauce

Pasta: linguini, penne, gnocchi or cheese tortellini
Sauces: marinara, vodka alfredo, basil pesto or bolognese

Add chicken $1.95 per person
Add shrimp $2.95 per person

Garden vegetable lasagna, alfredo sauce
Meat lasagna, marinara sauce
Add an additional lunch entrée selection $4.95 per person

Choice of two accompaniments:
- Roasted potatoes
- Haricot verts
- Rustic mashed potatoes
- Grilled asparagus
- Rice pilaf
- Steamed broccoli
- Jasmine rice
- Southern style green beans
- Polenta cakes
- Baby carrots
- Creamy grits
- Buttered corn
- Macaroni & cheese, panko topping
- Sautéed zucchini & squash
- Roasted root vegetables
- Southern style collard green

Choice of one dessert:
- Chocolate decadence cake
- Key lime tartlet
- Apple pie, caramel sauce
- Southern bourbon pecan pie
- Bread pudding, bourbon crème anglaise
- Chocolate brownies
- Chocolate mousse cake
- Tiramisu
- Assorted cookies
- Chocolate chip cannolis

All prices subject to sales tax and 20% catering supplemental fee.
SPECIALTY lunch buffet selections

All specialty lunch buffet selections are served with yeast rolls & butter, water and your choice of sweetened or unsweetened iced tea.

A minimum of 25 people is required for all specialty lunch buffet selections with a 90 minute maximum service time.

Soup, Salad & Baked Potato Bar Buffet $16.95 per person
Choice of one soup: smoked tomato bisque, vegetable, chicken vegetable, Italian wedding, beef chili or chef’s soup du jour
House salad
Romaine-radicchio blend, tomatoes, cucumbers, carrots curls, croutons, choice of two dressings
Baked potato bar
Broccoli, cauliflower florets, bacon bits, scallions, cheddar jack blend, sour cream
Yeast rolls and butter
Choice of assorted cookies or chocolate brownies

Salad & Sandwich Buffet $16.95 per person
Deli meat & cheese tray
A selection of breads & rolls, lettuce, tomatoes, onions, pickles & condiments
Choice of house salad, potato salad or vegetable pasta salad
Sliced seasonal fresh fruit tray
Choice of assorted cookies or chocolate brownies

Mexican Fiesta Buffet $18.95 per person
House salad
Romaine-radicchio blend, tomatoes, cucumbers, carrots curls, croutons, choice of two dressings
Fajita bar
Chicken & beef, soft flour tortillas, hard corn tortillas, shredded lettuce, diced tomatoes, cheddar jack blend, jalapeños, salsa, sour cream
Mexican rice
Black beans with mixed peppers
Cinnamon sugared churros

Italian Buffet $18.95 per person
House salad
Romaine-radicchio blend, tomatoes, cucumbers, carrots curls, croutons, choice of two dressings
Antipasto platter
Vegetable lasagna, alfredo sauce
Chicken parmesan, marinara sauce
Ciabatta bread
Assorted mini cheesecakes

All prices subject to sales tax and 20% catering supplemental fee.
BOXED lunch selections

Please note all boxed lunch sandwiches and wraps come with lettuce and tomato unless otherwise specified.

The Vegetarian Box  $13.95 per person

All vegetarian boxed lunches are served with Mediterranean couscous, an individual bag of chips, seasonal whole fruit, cookies and a beverage.

Garden vegetable & boursin cheese wrap

The Classic Deacon Box  $16.00 per person

All classic deacon boxed lunches are served with orzo pasta salad, an individual bag of chips, seasonal whole fruit, cookies and a beverage.

Black forest ham and swiss on sourdough
Chicken salad croissant
California turkey and vegetables on whole grain
Southwestern turkey, diced tomatoes and shredded cheddar wrap

The Deacon
Smoked turkey, black forest ham, applewood smoked bacon and provolone on ciabatta

The Salad Box  $13.95 per person

Add chicken  +$1.50 per person
Add grilled steak  +$2.00 per person

All salad boxed lunches are served with a yeast roll, butter, seasonal whole fruit, cookies and a beverage.

Garden Salad
Iceberg & romaine lettuce, tomatoes, cucumbers, carrots, balsamic vinaigrette

Traditional Caesar Salad
Romaine lettuce, shaved parmigiano-reggiano cheese, garlic croutons, classic Caesar dressing

Chef Salad
Romaine-radicchio blend, hard boiled egg, julienned ham, turkey, sharp cheddar & swiss cheeses, ranch dressing

Baby Spinach & Apple Salad
Baby spinach, sliced apples, crumbled bleu cheese, candied walnuts, diced bacon, poppy seed dressing

Deacon Specialty Salad
Mesclun greens, almonds, dried cranberries, cherry tomatoes, cucumbers, feta cheese, fat free raspberry vinaigrette

All prices subject to sales tax and 20% catering supplemental fee.
**BREAK snack options**

A minimum of 25 people is required for all break snack options and are replenished for 30 minutes.

- Sliced seasonal fresh fruit tray: $3.95 per person
- Warm soft pretzels, dijon mustard & cheese sauce: $27.00 per dozen
- Chocolate brownies: $22.00 per dozen
- Assorted cookies: $18.00 per dozen
- Whole fresh fruit: $2.25 per person
- Yogurt & granola parfaits: $3.95 per person
- Cinnamon rolls: $20.00 per dozen
- Individual bags of chips: $1.50 per piece
- Individual bags of Chex Mix: $1.50 per piece
- Individual bags of Cracker Jack: $1.50 per piece
- Assorted candy bars: $1.50 per piece
- Granola bars: $1.50 per piece
- Sundae bar*: $4.95 per piece
  
  Vanilla ice cream, hot fudge, strawberry, cookie crumbles, sprinkles, chopped nuts, whipped cream, cherries

*An attendant is required for the sundae bar option. Attendant fees will be determined by the number of attendants and length of break time.

**RECEPTION displays**

A minimum of 25 people is required for all reception displays.

- Imported & domestic cheeses: $3.95 per person
- Crackers & lavosh: $3.95 per person
- Sliced seasonal fresh fruit: $2.95 per person
- Yogurt dip: $2.95 per person
- Vegetable crudité: $2.95 per person
- Buttermilk ranch & hummus: $2.95 per person
- Bruschetta & hummus: $2.95 per person
- Gourmet breads & pita chips: $2.95 per person
- Antipasto: $4.25 per person
  
  Chef’s selection of Italian meats & cheeses, grilled marinated vegetables, extra virgin olive oil and balsamic glaze, toast points, hand rolled garlic breadsticks
- Herb roasted beef tenderloin, cajun turkey or pork loin: Market price
- Horseradish cream, creole mustard, caramelized onion-fig jam, petite rolls
- Sushi platter: $12.00 per dozen
  
  Smoked salmon & cream cheese rolls, California rolls, spicy crab rolls, Asian slaw, wakame salad
- Dessert assortment: $15.50 per dozen
  
  Miniature cannolis, cheesecake, cookies & brownies

All prices subject to sales tax and 20% catering supplemental fee.
# HORS D’OEUVRES

All hors d’oeuvre orders require a minimum of 50 pieces.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ meatballs</td>
<td>$1.25</td>
</tr>
<tr>
<td>Gazpacho shooters, sour cream, guacamole</td>
<td>$3.00</td>
</tr>
<tr>
<td>Melon gazpacho shooters, prosciutto curls</td>
<td>$3.00</td>
</tr>
<tr>
<td>Miniature quiche, assorted fillings</td>
<td>$3.00</td>
</tr>
<tr>
<td>Mini grilled cheddar cheese on pumpernickel</td>
<td>$3.25</td>
</tr>
<tr>
<td>Mediterranean antipasto skewers, balsamic glaze</td>
<td>$3.25</td>
</tr>
<tr>
<td>Artichoke and mozzarella stuffed mushrooms</td>
<td>$3.25</td>
</tr>
<tr>
<td>Baked asparagus and asiago in puff pastry</td>
<td>$3.25</td>
</tr>
<tr>
<td>Vegetarian spring rolls, sweet &amp; sour sauce</td>
<td>$3.25</td>
</tr>
<tr>
<td>Mediterranean vegetables in phyllo, balsamic glaze</td>
<td>$3.25</td>
</tr>
<tr>
<td>Mini reuben sandwiches on marble rye</td>
<td>$3.50</td>
</tr>
<tr>
<td>Chicken pot stickers, ginger glaze</td>
<td>$3.50</td>
</tr>
<tr>
<td>Buffalo wings, bleu cheese, celery sticks</td>
<td>$3.50</td>
</tr>
<tr>
<td>Sausage stuffed mushrooms</td>
<td>$3.50</td>
</tr>
<tr>
<td>Hand breaded candied pecan chicken tenders</td>
<td>$3.50</td>
</tr>
<tr>
<td>Creole mustard cream</td>
<td>$3.75</td>
</tr>
<tr>
<td>Beef wellington purses, demi glace</td>
<td>$3.75</td>
</tr>
<tr>
<td>Shrimp pot stickers, ginger glaze</td>
<td>$3.75</td>
</tr>
<tr>
<td>Crab stuffed mushrooms</td>
<td>$3.75</td>
</tr>
<tr>
<td>Brie with raspberry in puff pastry</td>
<td>$3.75</td>
</tr>
<tr>
<td>Mediterranean balsamic angus beef kabobs</td>
<td>$3.75</td>
</tr>
<tr>
<td>Grilled tandoori chicken satay, peanut sauce</td>
<td>$3.75</td>
</tr>
<tr>
<td>Marinated beef tenderloin crostini</td>
<td>$3.75</td>
</tr>
<tr>
<td>Bleu cheese, caramelized onion-fig jam</td>
<td>$4.00</td>
</tr>
<tr>
<td>Jumbo shrimp cocktail</td>
<td>$4.00</td>
</tr>
<tr>
<td>Applewood smoked bacon wrapped sea scallops</td>
<td>$4.00</td>
</tr>
<tr>
<td>Asian slaw spoon, butter poached shrimp, chipotle mayo</td>
<td>$4.25</td>
</tr>
<tr>
<td>Crab rangoon, sweet &amp; sour sauce</td>
<td>$4.25</td>
</tr>
<tr>
<td>Coconut shrimp, orange jalapeño marmalade sauce</td>
<td>$4.25</td>
</tr>
<tr>
<td>Maryland crab bite, red pepper compote</td>
<td>$4.25</td>
</tr>
<tr>
<td>Black sesame encrusted tuna, wasabi mayo</td>
<td>Market price</td>
</tr>
</tbody>
</table>
PLATED dinner selections

All plated dinner selections are served with yeast rolls & butter, one salad, one entrée, two accompaniments and one dessert, water, iced tea, freshly brewed regular & decaffeinated coffees and a selection of herbal teas.

All guests will receive the same salad, entrée, accompaniments and dessert selections. A minimum of 25 people is required for all custom plated dinner selections.

Choice of one salad:

House Salad
Romaine-radicchio blend, tomatoes, cucumbers, carrot curls, chef’s cheese crouton

Caesar Salad
Romaine lettuce, shaved parmigiano-reggiano cheese, garlic croutons, classic Caesar dressing

Field Green Salad
Mixed field greens, tomatoes, carrot curls, chef’s cheese crouton

Spinach Salad
Tender spinach leaves, mandarin orange segments, sliced strawberries, onions, sliced almonds

Tomato & Mozzarella Salad
Sliced tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil dressing

Choice of two salad dressings (if applicable):

Balsamic vinaigrette
Honey mustard
Buttermilk ranch
Classic Caesar
Creamy Italian

Fat free raspberry vinaigrette
Red wine vinaigrette
Ginger rosemary
Bleu cheese
Poppy seed

Choice of one entrée:

Cornish game hen, herbed butter cream sauce  $27.50 per person
Chicken provençal, rustic tomato and olive herb sauce  $26.00 per person
Pink peppercorn chicken supreme, parmesan sauce  $28.00 per person
Moroccan marinated 8oz. beef filet  $43.00 per person
Charbroiled 8oz. flat iron steak  $30.00 per person
BBQ braised short ribs  $31.95 per person
Bone-in pork chop stuffed with dried cranberry & pears  $25.95 per person
Applewood smoked bacon wrapped shrimp  $34.00 per person
Crab stuffed shrimp  $36.95 per person
Potato crusted 8oz. salmon filet  $29.95 per person
Roasted red pepper pesto seared 6oz. sea bass  $43.00 per person
Butter poached P.E.I. lobster tail  Market price
Crab cakes, chipotle remoulade  $38.95 per person
Pumpkin ravioli, alfredo vodka cream sauce  $29.95 per person
Hand breaded eggplant sorrentino  $27.50 per person
Sundried tomato marinated portobello mushroom, roma tomato sauce  $27.50 per person

All prices subject to sales tax and 20% catering supplemental fee.
PLATED dinner selections (continued)

Choice of two accompaniments:
- Roasted potatoes
- Haricot verts
- Rustic mashed potatoes
- Grilled asparagus
- Rice pilaf
- Steamed broccoli
- Jasmine rice
- Southern style green beans

- Polenta cakes
- Baby carrots
- Creamy grits
- Buttered corn
- Macaroni & cheese, panko topping
- Sautéed zucchini & squash
- Roasted root vegetables
- Southern style collard green

Choice of one dessert:
- Chocolate decadence cake
- Key lime tartlet
- Apple pie, caramel sauce
- Southern bourbon pecan pie
- Bread pudding, bourbon crème anglaise

- Chocolate brownies
- Chocolate mousse cake
- Tiramisu
- Assorted cookies
- Chocolate chip cannolis
- NY style cheesecake, berry coulis

CHILDREN’S PLATED dinner selections

Children 10 and under only.

$10.95 per child

- Chicken fingers and mac & cheese
- Penne pasta with choice of butter or marinara sauce
**ACTION & CARVING stations**

To add an action or carving station to your menu, a minimum of 25 people and an attendant are required. An additional attendant is required for every 50 guests ($75 per attendant).

### Hot Action Stations

- Petite crab cakes, Cajun tartar $14.95 per person
- Seared sea scallops, vodka cream sauce, tri-colored peppers Market price
- Rosemary seared lollipop lamb chops, rosemary mint jam Market price
- Carved beef tenderloin, jasmine rice Market price

### Specialty Action Stations

- **Vegetarian Grill Action Station** $12.00 per person
  Garlic grilled asparagus, squash, peppers, baby portobello mushrooms, saffron rice
- **Shrimp & Grits Action Station** $15.95 per person
  Creamy grits, shrimp, seasonal vegetables, andouille sausage, cheese
- **Sushi Action Station** $13.50 per person
  Smoked salmon & cream cheese rolls, California rolls, spicy crab rolls, Asian slaw, wakame salad
- **Pasta Action Station** $10.95 per person
  Choice of two pastas and two sauces, selection of chef’s vegetables, parmesan cheese, garlic bread
  *Pasta (choice of two): linguini, penne, gnocchi, cheese tortellini*
  *Sauces (choice of two): marinara, vodka alfredo, basil pesto, bolognese*
  - Add chicken +$1.95 per person
  - Add shrimp +$2.95 per person
- **Scampi Action Station** $16.95 per person
  Chicken and shrimp sautéed in garlic, fresh herbs, linguini, garlic bread
- **Mongolian Stir Fry Action Station** $15.95 per person
  Thinly sliced beef and chicken, colorful vegetables, jasmine rice
- **Fajita Action Station** $15.95 per person
  Julienned beef and chicken, black beans, peppers, jalapeños, onions, Mexican rice, sour cream, salsa

### Carving Stations

To add a carving station to your menu, a minimum of 25 people and an attendant is required. An additional attendant is required for every 50 guests ($75 per attendant).

- Maple glazed ham, creole mustard & pineapple jalapeño jam $7.95 per person
- Cajun fried Carolina breast of turkey, cranberry remoulade $11.95 per person
- Marinated pork loin, honey grain mustard cream $15.50 per person
- Rosemary garlic marinated lamb chop, raspberry mint sauce $18.95 per person
- Side of salmon, dill caper cream sauce Market price
- Poached salmon, diced onions, capers & egg yolks Market price
- Herb roasted angus prime rib of beef, au jus** Market price
- Black truffle sea salt & peppercorn beef tenderloin** Market price

* *Served medium rare, unless otherwise specified.*
** *Majority served medium rare with ends being more medium to well done.*
All carving stations are served with rolls.
All dinner buffet selections are served with yeast rolls & butter, one cold salad, one entrée choice, two accompaniments and one dessert, water and your choice of sweetened or unsweetened iced tea.

A minimum of 25 people is required for all dinner buffet selections with a 90 minute maximum service time.

$28.95 per person

Choice of one cold salad selection:

House Salad
Romaine-radicchio blend, tomatoes, cucumber, carrot curls, chef’s cheese crouton

Caesar Salad
Romaine lettuce, shaved parmigiano-reggiano cheese, garlic croutons, classic Caesar dressing

Field Green Salad
Mixed field greens, tomatoes, carrot curls, chef’s cheese crouton

Spinach Salad
Tender spinach leaves, mandarin orange segments, sliced strawberries, onions, sliced almonds

Potato Salad

Vegetable Pasta Salad

Sliced Seasonal Fresh Fruit Tray

Asian Coleslaw
Julienne zucchini, squash, carrots, portobello mushrooms, Napa cabbage

Creamy Coleslaw

Add an additional cold salad selection +$2.95 per person

Choice of two salad dressings (if applicable):

Balsamic vinaigrette
Honey mustard
Buttermilk ranch
Classic Caesar
Creamy Italian

Fat free raspberry vinaigrette
Red wine vinaigrette
Ginger rosemary
Bleu cheese
Poppy seed
DINNER buffet selections

Choice of one entrée:
- Chicken parmesan
- Chicken marsala
- Chicken piccata
- Southern fried chicken
- Pesto marinated chicken
- Chicken provençal, rustic tomato and olive herb sauce
- Peppered beef tips, garlic burgundy wine sauce
- BBQ glazed country meatloaf
- Herb roasted pork loin, pink peppercorn sauce
- Sliced beef brisket
- Grilled salmon, lemon caper sauce
- Crab cakes, chipotle remoulade
- Grilled mahi, herb butter sauce
- Garden vegetable lasagna, alfredo sauce
- Meat lasagna, marinara sauce

Pasta: linguini, penne, gnocchi or cheese tortellini

Sauces: marinara, vodka alfredo, basil pesto or bolognese

Add chicken +$1.95 per person
Add shrimp +$2.95 per person

Vegetable risotto
- Jumbo stuffed shells, marinara sauce
- Baked ziti, marinara sauce

Add an additional dinner entrée selection +$8.00 per person

Choice of two accompaniments:
- Roasted potatoes
- Haricot verts
- Rustic mashed potatoes
- Grilled asparagus
- Rice pilaf
- Steamed broccoli
- Jasmine rice
- Southern style green beans

- Polenta cakes
- Baby carrots
- Creamy grits
- Buttered corn
- Macaroni & cheese, panko topping
- Sautéed zucchini & squash
- Roasted root vegetables
- Southern style collard green

Choice of one dessert:
- Chocolate decadence cake
- Key lime tartlet
- Apple pie, caramel sauce
- Southern bourbon pecan pie
- Bread pudding, bourbon crème anglaise

- Chocolate brownies
- Chocolate mousse cake
- Tiramisu
- Assorted cookies
- Chocolate chip cannolis
- NY style cheesecake, berry coulis

All prices subject to sales tax and 20% catering supplemental fee.
**BEVERAGE service**

Coffee – regular or decaffeinated .......................... $28.00 per gallon
Lemonade .......................................................... $24.00 per gallon
Freshly brewed tea – sweet or unsweet ................. $24.00 per gallon
Individual juices – orange, apple or cranberry .... $3.00 each
Bottled water ....................................................... $3.00 each
Assorted Pepsi soft drinks ................................. $3.00 each
Chilled individual milk – 1/2 pints of whole, low fat or non-fat $3.00 each

**HOST OR CASH bar**

A bartender is required for all host or cash bars at $75 per bartender. Depending on size of party, additional bartenders may be required.

Domestic beers ...................................................... $4.00 per beer
Premium beers ...................................................... $5.00 per beer
Cocktail drinks ...................................................... $7.00 per drink
Cordials and specialty drinks ................................ Price based on selection
House wines .......................................................... $6.00 per glass
Premium wines ...................................................... $7.00 per glass
Assorted Pepsi soft drinks ................................. $3.00 each
Bottled water ....................................................... $3.00 each
Assorted juices ...................................................... $3.00 each