



## In-House Catering Menu

### **Appetizers - \$6.00 per person**

Up to 24 guests – 2 appetizer selections

25 guests or more – 3 appetizer selections

*(Additional appetizers can be selected for a fee of \$3.00 per person, per appetizer)*

#### **Seasonal Fruit Platter**

*Fresh seasonal fruit served with house-made fruit dip*

#### **Vegetable Platter**

*Seasonal vegetables served with house-made ranch dressing*

#### **Hot Spinach & Artichoke Dip**

*Served with house-made crostini*

#### **Bruschetta Platter**

*Balsamic vinegar, fresh tomatoes, red onion, basil. Served with house-made crostini*

#### **Chicken Wings**

*Choice of Buffalo, BBQ, or Lemon-Pepper. Served with carrots, celery and ranch -or- bleu cheese dressing*

## **Lighter Fare**

#### **Soup & Salad Combo - \$10.00 per person**

*House -or- Caesar salad served with Tomato-Basil Soup*

#### **Soup, Salad, & Sandwich - \$12.00 per person**

*House -or- Caesar salad, Tomato-Basil soup, and 1 sandwich option*

- **Tarragon Chicken Salad** – lettuce, tomato, lemon-tarragon mayonnaise
- **Ham & Turkey Club** – bacon, lettuce, tomato, cheddar, herbed aioli
- **Roast Beef** – horseradish aioli, cheddar, arugula, tomato

Dressing choices: Ranch, Bleu Cheese, Italian, Balsamic, Honey Mustard



## Entrees - \$15.00 per person

Served with bread and House -or- Caesar salad  
Dressing choices: Ranch, Bleu Cheese, Italian, Balsamic, Honey Mustard

Up to 24 guests – 1 entrée selection, 1 side selection  
25 guests or more – 2 entrée selections, 2 side selections

*(Additional entrées can be purchased for a fee of \$7.00 per person, per entrée)  
(Additional sides can be purchased for a fee of \$3.00 per person, per side)*

### **Chicken Marsala**

*Lightly breaded chicken breast and sliced mushrooms simmered in Marsala wine sauce. Topped with fresh basil & parmesan cheese*

### **Bruschetta Chicken** **GF**

*Grilled chicken breast topped with basil pesto, mozzarella cheese, sliced tomato, and lemon-caper sauce*

### **Beef Lasagna**

*House-made marinara, ground beef, basil-ricotta, mozzarella & parmesan cheese*

### **Southern Meatloaf**

*Ground beef, celery, bell peppers & onions, breadcrumbs. Topped with traditional ketchup glaze*

### **Pork BBQ**

*Slow roasted pork shoulder. Served with brioche buns and choice of traditional or Carolina sauce*

### **Teriyaki Salmon** **GF**

*Grilled salmon filet topped with house-made teriyaki glaze*

### **Pasta Primavera** **V**

*Roasted zucchini, yellow squash, red onion, and cherry tomatoes. Served with linguini and garlic-herb butter sauce*

### **Stuffed Peppers** **V, GF**

*Bell peppers stuffed with rice, black beans, and Mexican cheese. Topped with house-made tomato sauce*



## Sides

**Garlic Haricot Verts V, GF**

**Steamed Broccoli, Cauliflower, & Carrots V, GF**

**Chef's Choice Vegetable**

**Coleslaw V, GF**

**Baked Macaroni & Cheese V**

**Wild Rice Pilaf GF**

**Mashed Potatoes & Brown Gravy**

**Potato Salad V, GF**

**Sweet Potato Casserole V, GF**

## Desserts - \$5.00 per person

Up to 24 guests – 2 selections

25 guests or more – 3 selections

*(Additional desserts can be purchased for a fee of \$2.00 per person, per dessert)*

**Banana Pudding Parfait**

**NY Cheesecake with Strawberry Sauce**

**Key Lime Pie**

**Pecan Pie**

**Tripple Chocolate Cake**

**Carrot Cake**

**Red Velvet Cupcakes**

**Assorted Cookies**

## Beverage Services - Included

**Coffee, Water, Sweet Tea**



## **Boxed Lunches - \$12.00 per person**

*choice of 1 sandwich served with chips -or- salad, 1 apple, and 1 bottle of water*

### **Sandwiches**

#### **Classic Club**

*sourdough bread, turkey, ham, bacon, cheddar cheese, tomato, mixed greens, mayonnaise*

#### **Truffled Egg Salad**

*croissant, white truffle oil, tomato, mixed greens, pickled red onion*

#### **Ham & Swiss**

*wheatberry bread, sliced ham, swiss cheese, dijonnaise, tomato, mixed greens*

#### **Turkey Bacon Ranch**

*spinach wrap, turkey, bacon, house-made ranch, tomato, mixed greens, cheddar cheese*

#### **Caprese**

*ciabatta bread, sliced tomato, fresh mozzarella, basil pesto, balsamic reduction*

### **Salads**

#### **House Salad**

*mixed greens, tomato, cucumber, red onion, shredded cheese, house-made croutons*

#### **Caesar Salad**

*romaine, shredded parmesan, crispy fried onions, house-made croutons, Caesar dressing*

### **House-made dressings**

Ranch, Blue Cheese, Italian, Balsamic, 1000 Island, Honey Mustard