

## APPETIZERS

All appetizer trays are portioned to feed 40 guests. Half trays are allowed at ½ price. Please add tax (7.875%) and gratuity (18%) to each item. All items that are gluten free (GF) and/or vegetarian (V) are marked. Gluten free crackers are available for our various dips & spreads for an additional \$3/item.

## FRUITS & VEGGIES

### Fresh Vegetable Tray

Broccoli florets, cauliflower florets, carrot sticks, celery sticks, bell peppers and cherry tomatoes arranged festively and served with a blue cheese dip. GF, V

\$90

### Tomato Basil Bruschetta

Fresh diced tomatoes, basil and seasonings served with toasted crostini. GF, V

\$75

### Melon & Pineapple Fruit Salad

Fresh watermelon, cantaloupe, honeydew and pineapple coated with a honey lime glaze with fresh mint. GF, V

\$65

### Berry Basil Salad

Fresh strawberries, blueberries and raspberries coated with a honey lime glaze with fresh basil. GF, V

\$65

## SNACKS

### Assorted Cheese Tray

Sliced swiss, cheddar, pepper jack and muenster cheeses served with assorted crackers. GF, V  
Add gluten free crackers for an additional \$3.

\$90

### Chips & Salsa

Homemade deep fried tortilla chips served with fresh salsa. Add guacamole for an additional \$20. V

\$50

### Shrimp Ceviche

Shrimp, avocado, tomato, onion and jalapeno tossed with lime juice and cilantro. Served with tortilla chips. GF

\$75

### Party Mix

We place small bowls on each table and refill as needed. A perfect snack for guests to munch on!

\$35

**DIPS & SPREADS**

**Hummus**

Roasted red pepper hummus served with pita chips. GF, V  
Add gluten free crackers for an additional \$3.

**\$75**

**Garlicky Feta Dip**

Feta and cream cheeses combined with garlic, dill and oregano. Served with pita chips. GF, V  
Add gluten free crackers for an additional \$3.

**\$75**

**Olive Tapenade**

Fig & olive tapenade served over a cream cheese spread and topped with chopped walnuts.  
Served with crostini. GF, V  
Add gluten free crackers for an additional \$3.

**\$75**

**Cracker Spread Trio**

This trio includes a smoked salmon spread, walnut & blue cheese spread and herbed shrimp dip.  
Served with assorted crackers. GF, V  
Add gluten free crackers for an additional \$3.

**\$80**

**FAN FAVORITES**

**Prosciutto Wrapped Asparagus**

Roasted asparagus spears wrapped with slices of prosciutto. GF

**\$85**

**Pinwheel Trio**

This trio includes 3 kinds of tortilla rollups...Hawaiian Ham, Turkey Cranberry, and Salami & Olive.

**\$75**

**Shrimp Cocktail**

Fresh jumbo shrimp served with cocktail sauce. GF

**\$100**

**SALADS**

**Greek Pasta Salad**

Penne pasta, red onion, tomato, fresh mozzarella and Kalamata olives tossed in a Greek vinaigrette. V

**\$75**

**Caprese Salad**

Cherry tomatoes, sweet peppers, basil and fresh mozzarella tossed in a balsamic vinaigrette. GF, V

**\$75**

**Thai Chicken Salad**

Fresh romaine lettuce, rice noodles, marinated chicken breast and chopped peanuts tossed in an Asian vinaigrette. GF

**\$75**

**Mexican Bean Salad**

Black, kidney, cannellini & garbanzo beans, bell pepper, corn and red onion tossed in a citrus vinaigrette. GF, V

**\$75**

**HOT APPETIZERS**

<b>Spinach &amp; Artichoke Dip</b>	<b>\$75</b>
Spinach, artichokes and roasted bell peppers in a creamy four cheese blend. Served with tortilla chips. GF, V	
<b>Cocktail Meatballs</b>	<b>\$85</b>
Beef or Turkey Meatballs...you choose! Choose up to two sauces...BBQ, Italian Marinara, Thai Peanut and Bourbon Whiskey.	
<b>Chicken Skewers</b>	<b>\$90</b>
Marinated and grilled chicken. Choose one of our two varieties... Honey Balsamic – balsamic, honey, garlic & ginger GF Greek Lemon – lemon, garlic & oregano. Served with tzatziki sauce. GF	
<b>Chicken Wings</b>	<b>\$90</b>
Plump, juicy chicken wings served with blue cheese dressing. Choose two flavors...naked, buffalo, teriyaki or Cajun dry rub.	
<b>Stuffed Mushroom Caps</b>	<b>\$90</b>
Available in three different varieties... Sausage & Parmesan – Italian sausage topped with parmesan cheese & balsamic vinaigrette Jalapeno Popper – cheddar & cream cheeses, bacon, jalapeno & garlic GF Spinach & Artichoke – creamy spinach & artichoke dip topped with bread crumbs & parmesan V	
<b>Southwest Egg Rolls</b>	<b>\$90</b>
Southwestern style egg rolls filled with chicken, cheddar cheese, caramelized onions and cilantro. Served with sweet chile dipping sauce. Vegetarian Black Bean egg rolls also available.	
<b>Pulled Pork Sliders</b>	<b>\$100</b>
Slow roasted shredded pork served on small buns. Served with BBQ sauce.	

## DINNER BUFFETS

Buffets are portioned to guest counts. Please add tax (7.875%) and gratuity (18%) to each item. Gluten free (GF) and vegetarian (V) options are indicated below.

### DO-IT-YOURSELF BUFFETS

These buffets are designed to satisfy all of your guests' different dietary preferences with the same meal. Please choose ONE of the buffets listed below.

#### Pulled Pork Sandwiches

Served with BBQ sauce, coleslaw and jalapenos for toppings. Choose two sides from our list below.

**\$16/person**

#### DIY Tacos

Crispy and soft taco shells, spicy ground beef and shredded chicken. Served with Spanish rice, black beans and tortilla chips. Includes lettuce, tomatoes, onion, cheddar cheese, sour cream and salsa. Add house made guacamole for \$20/bowl. GF, V

**\$17/person**

#### DIY Pasta

Linguini noodles, marinara & Alfredo sauces, pesto chicken & Italian sausage, broccoli and sautéed mushrooms. Served with house or Caesar salad & bread. GF noodles available upon request.

**\$21/person**

### ENTRÉE BUFFETS

You may choose a maximum of 3 entrée selections. We charge \$21/person if you would like one entrée selection, \$22/person for two entrees and \$23/person for three entrees. Entrée buffets include 2 sides of your choice, salad of your choice and bread. Buffets are portioned to guest counts. Please add tax (7.875%) and gratuity (18%) to each item. Gluten free (GF) and vegetarian (V) options are indicated below.

#### Chicken Sauté

A lightly breaded and sautéed boneless chicken breast topped with fresh basil and diced tomatoes in a lemon garlic sauce.

#### Dijon Chicken

Oven roasted boneless chicken breast served with a creamy Dijon sauce. GF

#### Pot Roast

Tender slices of beef in a hearty gravy.

#### Cajun Meatloaf

Spicy meatloaf topped with a Worcestershire gravy.

#### Pork Tenderloin

Seasoned pork tenderloin served with a balsamic cranberry sauce. GF

#### Salmon Filet

A parmesan crusted salmon fillet served with hollandaise sauce. GF

#### Walleye Filet

Grilled walleye seasoned with lemon and pepper. GF

**VEGETARIAN OPTIONS**

**Portobello Mushroom Cap**

A baked Portobello mushroom stuffed with leeks, spinach and feta cheese.

**Baked Ziti**

Penne pasta, house made marinara sauce, ricotta and mozzarella cheeses.

**CHILDREN'S OPTIONS**

Choose one option.

**MAC-N-CHEESE**

**\$7/child**

**CHICKEN TENDERS & FRIES**

**\$7/child**

**SIDES**

Choose two. Add \$2/person for additional sides.

**Garlic Mashed Potatoes**  
**Herb Roasted Potatoes**  
**Potato Salad**  
**Greek Pasta Salad**

**Black Beans**  
**Baked Beans**  
**Spanish Rice**

**Green Beans Almondine**  
**Maple Glazed Carrots**  
**Sautéed Zucchini**

**Caprese Salad**  
**Thai Chicken Salad**  
**Mexican Bean Salad**

**SALADS**

Choose one.

**House Salad**

Fresh spring greens, diced tomatoes, sliced red onions and croutons tossed in an Italian vinaigrette.

**Caesar Salad**

Romaine lettuce, croutons and parmesan cheese tossed in a Caesar dressing.

### PLATED DINNERS

You may choose a maximum of 3 entrée selections. We charge \$26/person if you would like one entrée selection, \$27/person for two entrees and \$28/person for three entrees. Plated dinners include 2 sides of your choice, salad of your choice and bread. Please add tax (7.875%) and gratuity (18%) to each item. Gluten free (GF) and vegetarian (V) options are indicated below.

You will need to know what each guest in your party would like 10 days prior to your party.

#### Chicken Sauté

A lightly breaded and sautéed boneless chicken breast topped with fresh basil and diced tomatoes in a lemon garlic sauce.

#### Dijon Chicken

Oven roasted boneless chicken breast served with a creamy Dijon sauce. GF

#### Pot Roast

Tender slices of beef in a hearty gravy.

#### Cajun Meatloaf

Spicy meatloaf topped with a Worcestershire gravy.

#### Pork Tenderloin

Seasoned pork tenderloin served with a balsamic cranberry sauce. GF

#### Salmon Filet

A parmesan crusted salmon fillet served with hollandaise sauce. GF

#### Walleye Filet

Grilled walleye seasoned with lemon and pepper. GF

### VEGETARIAN OPTIONS

#### Portobello Mushroom Cap

A baked Portobello mushroom stuffed with leeks, spinach and feta cheese.

#### Baked Ziti

Penne pasta, house made marinara sauce, ricotta and mozzarella cheeses.

### CHILDREN'S OPTIONS

Choose one option.

#### MAC-N-CHEESE

**\$7/child**

#### CHICKEN TENDERS & FRIES

**\$7/child**

## SIDES

Choose two. Add \$2/person for additional sides.

**Garlic Mashed Potatoes**  
**Herb Roasted Potatoes**  
**Potato Salad**  
**Greek Pasta Salad**

**Black Beans**  
**Baked Beans**  
**Spanish Rice**

**Green Beans Almondine**  
**Maple Glazed Carrots**  
**Sautéed Zucchini**

**Caprese Salad**  
**Thai Chicken Salad**  
**Mexican Bean Salad**

## SALADS

Choose one.

### House Salad

Fresh spring greens, diced tomatoes, sliced red onions and croutons tossed in an Italian vinaigrette.

### Caesar Salad

Romaine lettuce, croutons and parmesan cheese tossed in a Caesar dressing.