

APPETIZERS

All appetizer trays are portioned to feed 40 guests. Half trays are allowed at ½ price. Please add tax (7.625%) 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

\$90

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

Tomato Basil Bruschetta

\$75

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

Melon & Pineapple Fruit Salad

\$65

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

Berry Basil Salad

\$65

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

SNACKS

Assorted Cheese Tray

\$90

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

Chips & Salsa

\$50

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

Shrimp Ceviche

\$75

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

Party Mix

\$35

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

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

Spinach & Artichoke Dip	\$75
Spinach, artichokes and roasted bell peppers in a creamy four cheese blend. Served with tortilla chips. GF, V	
Cocktail Meatballs	\$85
Beef or Turkey Meatballs...you choose! Choose up to two sauces...BBQ, Italian Marinara, Thai Peanut and Bourbon Whiskey.	
Chicken Skewers	\$90
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	
Chicken Wings	\$90
Plump, juicy chicken wings served with blue cheese dressing. Choose two flavors...naked, buffalo, teriyaki or Cajun dry rub.	
Stuffed Mushroom Caps	\$90
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	
Southwest Egg Rolls	\$90
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.	
Pulled Pork Sliders	\$100
Slow roasted shredded pork served on small buns. Served with BBQ sauce.	

DINNER BUFFETS

Buffets are portioned to guest counts. Please add tax (7.625%) 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

\$16/person

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

DIY Tacos

\$17/person

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

DIY Pasta

\$21/person

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.

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 (7.625%) 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 (7.625%) 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.