



LUNCH & DINNER CATERING

DELUXE BUFFET \$27

House Salad;
Carrots, cucumbers, tomatoes, w/
ranch, balsamic, croutons on the side

Fresh Artisan Rolls & Butter

Entrees (Select Three)

BEEF

Sliced Top Round of Beef Au Jus, Honey Roasted Pork Loin, Meatballs, BBQ Ribs or Pulled Pork

POULTRY

Chicken French, Chicken Parmesan, Chicken Marsala, Chicken Cacciatore

SEAFOOD

Salmon Fillet+, Seafood Mac & Cheese+

VEGETARIAN

Eggplant Parmesan, Squash Lasagna, Risotto

Sides (Select Three)

Roasted Veggies, Honey Glazed Carrots, Greens & Beans
Penne Broccoli Pasta, Roasted Garlic Cream Pasta, Pasta Marinara
Rice, Roasted or Mashed Potatoes, Garlic Parmesan Potatoes

CLASSIC BUFFET \$21

House Salad
Carrots, cucumbers, tomatoes, w/
ranch, balsamic, croutons on the side

Fresh Artisan Rolls & Butter

Entrees (Select Two)

BEEF

Sliced Top Round of Beef Au Jus, Honey Roasted Pork Loin, Meatballs, BBQ Pulled Pork

POULTRY

Chicken French, Chicken Cutlets, Rotisserie Style Chicken

SEAFOOD

Salmon Fillet+, Seafood Mac & Cheese+

VEGETARIAN

Squash Lasagna, Eggplant Parmesan, Risotto

Sides (Select Two)

Roasted Veggies, Honey Glazed Carrots, Steamed Green Beans
Baked Pasta Marinara, Mac & Cheese, Rice, Roasted Potatoes



LUNCH & DINNER CATERING

ITALIAN BUFFET \$25

House Salad

Carrots, cucumbers, tomatoes, w/
ranch, balsamic, croutons on the side

Fresh Artisan Rolls & Butter

Entrees (Select Three)

BEEF

Meatballs Marinara, Italian Sausage Pizzaiola, Italian Style Braised Pork Shoulder

POULTRY

Chicken French, Chicken Parmesan, Chicken Marsala, Chicken Cacciatore

VEGETARIAN

Eggplant Parmesan, Squash Lasagna, Risotto

Sides (Select Two)

Roasted Veggies, Honey Glazed Carrots, Greens & Beans
Penne Broccoli Pasta, Roasted Garlic Cream Pasta, Pasta Marinara

BBQ BUFFET \$25

House Salad

Carrots, cucumbers, tomatoes, w/
ranch, balsamic, croutons on the side

Fresh Artisan Rolls & Butter

&

Honey Cornbread

Entrees (Select Two)

Chipotle Pork Ribs, BBQ Pulled Pork, Braised Memphis Style Brisket, Boneless or Bone-in Chicken, Chicken or
Shrimp Kabobs

Sides (Select Three)

Barbeque Baked Beans, Cajun Corn, Macaroni & Cheese, Salt Potatoes
Baked Potatoes; butter on side, Cheddar Mashed Potatoes, Apple & Cabbage Coleslaw, Potato Salad, Macaroni Salad,
Tomato Cucumber Salad, Loaded Baked Potato Salad, Fresh Fruit Salad



LUNCH & DINNER CATERING

PICNIC BUFFET \$18pp

Wraps & Sandwiches (Select Four)

Buffalo Chicken, Roast Beef, Italian, Tuna, Grilled Chicken Caesar, Turkey Avocado BLT, Club, Grilled Mediterranean Chicken, Reuben, Cuban Pork
VEGETARIAN
Avocado Vegetable, Vegetable Hummus

Cold Sides (Select Three)

Mixed Greens Salad with dressings, Classic or Loaded Baked Potato Salad, Macaroni Salad, Italian Pasta Salad, Cheese Tortellini Salad, Asian Cucumber Salad, Five Bean Grilled Veggie Salad, Greek Pasta Salad, Mixed Fruit, Grilled Veggie Couscous, Quinoa Veggie Salad

ASSORTED COOKIES

Chocolate Chip, Double Chocolate
Chip, Vanilla Sugar, Oatmeal Raisin

ADD SOUP:

\$4

Broccoli Cheddar, Italian Wedding,
Corn Chowder, Beef or Veggie Chili,
White Chicken Chili, Minestrone,
Butternut Bisque

ADD BEVERAGES:

\$2.50 pp

Broccoli Cheddar, Italian Wedding,
Corn Chowder, Beef or Veggie Chili,
White Chicken Chili



LUNCH & DINNER CATERING

GRAZING \$28pp

Hors d'Oeuvres

One Hors d'oeuvres Platter
Two Hot Hors d'Oeuvres

Stations (Select Three)

TEX MEX

Salsas served with Corn Tortilla Chips

MEDITERRANEAN SPREADS

Olive Tapenade, Hummus, Cold Greek Dip, served with Pita

NACHO

Taco Beef, Corn Tortilla Chips, accompaniments

GOURMET DIPS

Buffalo Chicken, Spinach & Artichoke, Crab & Asiago,
served with toast points & baguette

ASIAN INSPIRED

Sesame Chicken, Lo Mein or Fried Rice, Egg Rolls

SLIDER

(choice of two) Chicken Avocado, BBQ Pulled Pork,
Burgers, Black Bean Fritters, toppings & Fresh Slider Rolls

FRENCH FRY

House Fries, Waffle Fries, Sweet Potato Fries, Honey
Mustard, Ketchup, Chipotle Aioli, BBQ

FRENCH

Bite Sized Chicken, Artichoke French

PIZZA

select three; Margarita, Wild Mushroom with Truffle,
Cheese & Pepperoni, Chicken Pesto,
Sweet Sting (Pepperoni, Banana Peppers, Honey)

STATIONS \$34pp

Hors d'Oeuvres

Two Hors d'Oeuvres Platters
Three Hot Hors d'Oeuvres

House Salad

Carrots, cucumbers, tomatoes, w/
ranch, balsamic, croutons on the
side

Fresh Artisan Rolls & Whipped Butter

Stations (Select Three)

CARVING

served w/ **fresh rolls**: Beef Tenderloin, Sliced Top
Round of Beef Au Jus, Prime Rib+, Ham, Rack of Lamb

PIZZA

choice of three: Margarita, Wild Mushroom w/ Truffle,
Cheese & Pepperoni, Chicken Pesto,
Sweet Sting (pepperoni, banana peppers, honey)

PASTA

choice of two pastas and two sauces

MAC & CHEESE

choice of 2 toppings: Bacon, Pork Belly+, Buffalo Chicken,
Lobster+, Pulled Pork, comes with Scallion, Panko

POTATO

choice of two potato types: Baked, Mashed, Fries, Home
Fries with toppings

VEGETABLE

Asparagus, Brussels Sprouts & Butternut Squash



LUNCH & DINNER CATERING

ASIAN INSPIRED BUFFET \$18pp

Asian Chopped Cabbage Salad

Fresh Crispy Veggie Egg Rolls
w/ sweet soy dipping sauce

Sesame Orange Chicken *Tofu available for vegetarian guests

Stir Fry Vegetables

Fried Rice OR Veggie Lo Mein Noodles

TRASH PLATE BUFFET \$18pp

Cheeseburgers

Red Hot Dogs

Home Fries

Macaroni Salad

Meat Hot Sauce

Hot Dog & Burger Rolls

Condiments on side: Diced White Onion, Ketchup, Mustard

COLD CUTS & DELI DISPLAY \$15pp

Assorted Cold Cut Tray

(ham, salami, capicola, turkey breast, roast beef, american cheese, swiss, provolone)

Condiments on side: mayo, mustard, sub oil, pickles, banana peppers, olives, lettuce,
tomato

Italian pasta salad

Fruit Salad

Chipotle Ranch Kettle Chips

Assorted Cookies

COOKOUT BUFFET \$18pp

Cheeseburgers

Red Hot Dogs

Fruit Salad

Classic Potato Salad

Meat Hot Sauce

Hot Dog & Burger Rolls, Condiments on side: Diced White Onion, Ketchup, Mustard, Pickles



LUNCH & DINNER CATERING

TACO BAR BUFFET \$18pp

Ground Beef
with taco seasoning

Pulled Chicken
with pico de gallo

Mexican Rice

Accompaniments on side

Sour Cream, Lettuce, Tomato, Cheddar Cheese, Pico De Gallo, flour Tortilla shells
Tortilla Chips w/ Salsa

SLIDER STATION BUFFET \$20pp

Choice of TWO slider options below:

Chicken Avocado

Accompaniments on side: avocado, bacon, pico de gallo, cotija cheese, and chipotle aioli

Chef's Burger

Accompaniments on side: meat hot sauce, pickles, american cheese

BBQ Pulled Pork

Accompaniments on side: apple coleslaw & BBQ sauce

Black Bean & Corn Fritter

Accompaniments on side: avocado, pico de gallo, cotija cheese, chipotle aioli

Slider Buns

Chipotle Ranch Kettle Chips

Macaroni Salad



GREEK GYRO BUFFET \$20pp

Fresh Made Pita Chips with Hummus

Mezze Platter – an assortment of all your Greek favorites; Olives, Fresh Vegetables,

Dips, Dolmades, Roasted Artichokes, Meats, and Cheeses

Shredded Romaine Lettuce, Tomatoes, Onions, Feta Cheese, Tzatziki Sauce

Seasoned Rice Pilaf

Grilled Pita Bread

Choice of 2 proteins (Lamb– Chicken – Falafel)



LUNCH & DINNER CATERING

THANKSGIVING THEME BUFFET \$28pp

House Salad
Carrots, cucumbers, tomatoes, w/
ranch, balsamic, croutons on the
side

Fresh Artisan Rolls &
Whipped Butter

Honey Brined Turkey Breast w/ gravy
Garlic Mashed Potatoes
Italian Sausage Stuffing
Green Bean Casserole
Honey glazed Carrots

CLASSIC HOLIDAY BUFFET \$28pp

House Salad
Carrots, cucumbers, tomatoes, w/
ranch, balsamic, croutons on the
side

Fresh Artisan Rolls &
Whipped Butter

Honey Brined Turkey Breast w/ gravy
Garlic Mashed Potatoes
Italian Sausage Stuffing
Green Bean Casserole
Honey glazed Carrots

COCKTAIL HOLIDAY PARTY \$30pp

Jumbo Shrimp Cocktail
Spinach & Asiago Dip w/ crackers, chips, baguette
Italian Sausage Stuffed Mushrooms
Bacon Wrapped Scallops
Chicken Quesadillas
Mini Arancini
Buffalo Cauliflower



DESSERT

Dessert Trays

(italian cookies, American cookies, cannoli, mini brownies)

- small \$85; serves 30-35
- medium \$105; serves 45-55

Full Size Cupcakes

- \$3.50 each / \$40 per dozen

Cannoli

Large \$2.25; \$25/dozen

Small \$1.75; \$20/dozen

Cheesecake Bites

\$4.25 pp

chocolate chip

raspberry

Ganache Brownie Squares

\$4 each

Large Chocolate Chip Cookies

\$3 each



Wraps/Sandwiches

Buffalo Chicken Salad

grilled chicken, mild wing sauce and crumble blue cheese, lettuce & tomato

Cuban Pork

pork, ham, dill pickle, swiss cheese & stone ground mustard spread

Chicken Salad

grilled chicken grapes & celery, lettuce

Roast Beef

roast beef, swiss cheese, creamy horseradish, lettuce, tomato

Italian

capicola, salami, ham, provolone & basil pesto aioli, lettuce, tomato

White Albacore Tuna Salad

tuna, mayo, celery, onion, hint of lemon & citrus remoulade, lettuce, tomato, American cheese

Grilled Chicken Caesar

sliced romaine, roasted garlic and parmesan spread, asiago cheese, lettuce

Pulled Pork

pulled pork, house made BBQ sauce, apple slaw

Turkey Avocado BLT

turkey, bacon, provolone, lettuce, tomato and avocado aioli

Reuben

corned beef, sauerkraut, swiss cheese, Russian dressing

French Dip

thin sliced roast beef, swiss cheese, served with a side of au jus

Fresh Caprese Salad

basil, tomatoes, greens, mozzarella topped with balsamic reduction

BLT

applewood smoked bacon, mayo, lettuce, tomato

Avocado Vegetable

lettuce, tomato, balsamic, avocado fresh vegetables

Club

ham, turkey, bacon, american cheese, lettuce, tomato, ranch spread

Vegetable Hummus

grilled seasonal vegetables, lettuce, balsamic, hummus spread

Grilled Mediterranean Chicken

grilled chicken, provolone, artichokes lettuce, pesto aioli, roasted red peppers & olives



Hot Entrées by the Tray

half pan; serves 12-15, full pan; serves 24-30

Baked bone-in Chicken \$75, \$115

Chicken or Artichoke French \$75, \$115

Parmesan Crusted Chicken \$75, \$115

Beef Tenderloin w/ caramelized onions & mushrooms \$105, \$165

BBQ Chicken \$75, \$115

Lemon & Herb Grilled Chicken \$75, \$115

BBQ Pulled Pork or Chicken \$75, \$115

Roasted Turkey Breast w/ Rich Gravy \$75, \$115

Meatballs Marinara \$75, \$115

Bolognese Pasta \$75, \$115

Chicken Parmigiano \$75, \$115

Eggplant Parmigiano \$75, \$115

Italian Sausage w/ peppers & onions \$75, \$115

Angus Roast Beef au jus \$75, \$115

Glazed Baked Ham \$75, \$115

Italian Meat Lasagna \$75, \$115

Three Cheese Lasagna \$75, \$115

Seasonal Squash Lasagna w/ Béchamel Sauce \$75, \$115

House made Gnocchi \$95, \$145



Sides by the Tray

half pan \$65; serves 12 – 15, full pan \$105; serves 24 – 30

Plain, Garlic or Cheddar Mashed Potatoes

Roasted Tuscan Potatoes

Couscous Salad (hot or cold)

Rice Pilaf

Seasonal Roasted Vegetables

(Dec-Mar; root veggies, Apr-June; asparagus or broccoli rob+,

Jul-Aug; summer squash, Sept-Nov; brussels sprouts & butternut squash)

Grilled Vegetable Au Gratin

Green Bean Casserole

Italian Style Greens & Beans (add sausage \$10)

Penne Broccoli with Oil & Garlic

Penne a la Vodka Cream Sauce

Pasta w/ Basil Pesto Cream Sauce

Bruschetta Pasta

Mac and Cheese

Pasta w/ Seasonal vegetable Medley & Lemon Wine Butter Sauce

Baked Pasta marinara

Cauliflower Mac & Cheese

Pasta Primavera

Plain or Sundried Tomato Alfredo Pasta

Fresh Artisan Dinner/Slider Rolls \$8 per dozen

Mixed Greens Salad w/ ranch, balsamic & croutons; Small bowl serves 10-12 \$65, medium bowl serves 15-20 \$95, large bowl serves 40-50 \$115



LUNCH & DINNER CATERING

LUNCH ENTRÉE SALADS

\$85, serves 14 - 16

Grilled Chicken Caesar

chicken breast, red onion, croutons,
parmesan cheese, romaine lettuce,
oven roasted garlic dressing

Oriental

chicken, snow peas, honey roasted almonds,
orange segments, rice noodles, mixed
greens served w/ sweet & sour dressing

Sweet and Salty

chicken breast, raisins feta cheese,
candied pecans & mixed greens served
w/ sweet vinaigrette dressing

Southwest

pork loin, black beans corn, cheddar
cheese, lime ranch dressing

Italian

capicola, salami, ham, provolone cheese
crispy polenta croutons, romaine lettuce
& balsamic herb vinaigrette

Buffalo Chicken

chicken, celery, carrots, mixed greens &
wing sauce/blue cheese mixed dressing

Smokey Blue

applewood smoked bacon, diced tomatoes
iceberg lettuce, blue cheese dressing



Sandwich/Wrap/Sub Trays

choice of two to four sandwiches/wraps/subs

serves 10 – 12

\$115



Standard Boxed Lunch

\$14.95 pp

EACH BOX INCLUDES;
Wrap, homemade chipotle ranch
kettle chips, choice of **one cold**
side, cookie

Premium Boxed Lunch

\$16.95 pp

EACH BOX INCLUDES;
wrap, homemade chipotle
ranch kettle chips, choice of
two cold sides, cookie



LUNCH & DINNER CATERING

Clambake Buffet Package \$75 per person

Jumbo Lemon Poached Shrimp Cocktail

Served w/ tangy horse radish cocktail sauce

Steamed Clams (2 dozen per person)

Served w/ clarified butter

BBQ Grilled Chicken Thighs

Baked Beans w/ Bacon

Salt Potatoes

Italian Sausage w/ Peppers & Onions

Chef's Famous Macaroni & Cheese

Summer Grilled Vegetables

Mixed Greens Salad

w/ dressings and croutons

Assorted Rolls w/ Butter

ADD ONS AND OTHER OPTIONS

Entrees

BBQ Ribs / NY Strip Steak / 6oz Sirloin Filet / ½ Chicken

Hors D'oeuvres

New England Clam Chowder / Clams Casino / Lobster Bisque

Sides

**Greens & Beans / Red Bliss Smashed Potatoes / Creamy Alfredo Pasta / Pasta Marinara
/ Mac Salad / Potato Salad**



LUNCH & DINNER CATERING

VEGAN & NUT FREE PACKAGES

Boxed Lunches \$13.95pp

- Vegetable Hummus Wrap or Salad*
- Turkey Avocado Wrap
- lettuce, tomato, avocado, provolone cheese
- Quinoa Vegetable Salad*
- Chipotle Ranch Kettle Chips*

Soup & Salad \$12.95pp

- Choice of 2 Soups
- Chicken Noodle* or Broccoli Cheddar or Minestrone* or Butternut Bisque*
- Mixed Greens Salad w/ dressings & croutons on the side*
- Grilled Chicken
- Crisp Tofu Bites*

Sandwich & Salad \$12.95pp

- Fresh Caprese Salad Sandwich
- Grilled Chicken Caesar Salad
- Strawberry Field Greens Salad w/ dressings & croutons on the side*
- Crisp Seasoned Chick Peas*
- Chipotle Ranch Kettle Chips*

Mexican \$16.95pp

- Tofu Sofritas*
- Taco Beef
- Cilantro Lime Rice*
- Fajita Veggies*
- Taco Salad*
- lettuce, black olives, tomatoes, corn, black beans
- Tomato & Corn salsa w/ Tortilla Chips*
- Taco Shells, lettuce, sour cream, shredded cheddar cheese

Italian Inspired \$16.95pp

- Tofu Cutlets*
- Chicken Cutlets
- Roasted Potatoes*
- Roasted Vegetables*
- Mixed Greens Salad w/ dressings & croutons on side*
- Rolls w/ butter

The Spartan Special \$16.95pp

- Fresh Made Pita Chips with Hummus*
- Mezze Platter – an assortment of all your Greek favorites; Olives, Fresh Vegetables, Dips, Dolmades, Roasted Artichokes, Meats, and Cheeses (some components vegan)
- Shredded Romaine Lettuce, Tomatoes, Onions, Feta Cheese, Tzatziki Sauce
- Seasoned Rice Pilaf*
- Grilled Pita Bread*
- Choice of 2 proteins (Lamb– Chicken – Falafel*)

*vegan, All menu items are nut free