



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)

#### SEAFOOD

Salmon Fillet+, Seafood Mac & Cheese+

#### VEGETARIAN

Eggplant Parmesan, Squash Lasagna, Risotto

#### BEEF

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

#### POULTRY

Chicken Asiago, Parmesan Crusted Chicken, Chicken French, Chicken Parmesan, Chicken Marsala, Chicken Cacciatore

### Sides (Select Three)

Roasted Veggies, Honey Glazed Carrots, Greens & Beans  
Penne Broccoli Pasta, Roasted Garlic Cream Pasta, Bruschetta 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 Three)

#### SEAFOOD

Salmon Fillet+, Seafood Mac & Cheese+

#### VEGETARIAN

Eggplant Parmesan, Squash Lasagna, Risotto

#### BEEF

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

#### POULTRY

Chicken Asiago, Parmesan Crusted Chicken, Chicken French, Chicken Parmesan, Chicken Marsala, Chicken Cacciatore

### Sides (Select Three)

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

---

## CLASSIC HOLIDAY BUFFET \$34pp

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

**Fresh Artisan Rolls &  
Whipped Butter**

**Herb Crusted Prime Rib**  
**Chicken French**  
**Scalloped Potatoes**  
**Italian Sausage Stuffing**  
**Baked Pasta Marinara**  
**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 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