



## Menu One

### Salad

mixed greens with two dressings, bread and butter

### Entrees (choose two)

*All entrees served with garlic mashed potatoes and a side of vegetables*

penne pasta bake with seasonal vegetables and garlic cream sauce

traditional meat lasagna

chicken lasagna with spinach and caramelized onions

slow roasted pork loin with gravy

slow roasted pork loin with Dijon cream sauce

honey garlic or BBQ chicken breast and thigh

chicken breast with lemon caper sauce

chicken marsala

beef brisket with horseradish cream sauce

### Dessert

selection of house made cookies

### Beverages

self-serve station with water and lemonade

\$24 per person

(\$26.75 per person with plasticware)

(\$29 per person with china)

Minimum order of 50 portions



## Menu Two

### Salad (choose one)

mixed greens with two dressings, bread and butter  
Caesar salad with croutons, bread and butter

### Entrees (choose two)

*All entrees served with garlic mashed potatoes and a side of vegetables*

prosciutto wrapped chicken breast with Dijon cream sauce  
cider glazed pork  
fig and balsamic glazed salmon  
salmon with lemon dill cream sauce  
blackened salmon or cod  
eight ounce roasted sirloin, thinly sliced

### Dessert

classic N.Y. style cheesecake with berry sauce  
key lime tart with whipped cream  
croissant bread pudding with crème anglaise  
chocolate pot de crème (made with coconut milk) topped with candied pecans

### Beverages

self-serve station with water, lemonade and coffee

\$42 per person

(\$45.50 per person with plasticware)

(\$47.50 per person with china)

Minimum order of 50 portions



### Menu Three

#### Starters

curated selection of three hors d'oeuvres

#### Salad (choose one)

mixed greens with two dressings, bread and butter  
Caesar salad with croutons, bread and butter  
seasonal salad, bread and butter

#### Entrees (choose two)

*All entrees served with garlic mashed potatoes or dauphinoise potatoes and a side of vegetables*

eight ounce filet of beef with red wine demi glace  
ten ounce prime rib with horseradish cream sauce and au jus  
salmon with lemon dill cream sauce or seasonal fruit salsa  
blackened trout  
any entrée selection from menu one or two

#### Dessert (choose two)

classic N.Y. style cheesecake with berry sauce  
key lime tart with whipped cream  
croissant bread pudding with crème anglaise  
chocolate pot de crème (made with coconut milk) topped with candied pecans  
flourless chocolate cake with a sprinkle of sea salt

#### Beverages

self-serve station with water, lemonade and coffee

\$60 per person

(\$70 per person with china)

Minimum order of 20 portions