

Special Events

PREMIUM

All entrées are served with chef's choice of seasonal vegetables and fresh baked dinner rolls.
All of your premium menu selections include condiments, water, iced tea, and coffee bar.

Salads

Please choose 1

Additional selections available at extra cost

GARDEN SALAD *

A seasonal blend of mixed greens and fresh vegetables with a choice of two dressings

CLASSIC CAESAR

Crisp, chopped romaine lettuce tossed with creamy caesar dressing topped with parmesan cheese and seasoned croutons

SPINACH SALAD

Baby spinach tossed with bacon vinaigrette garnished with egg, tomato, onion, cheese, croutons, and bacon

COBB SALAD

Romaine lettuce garnished with egg, tomato, blue cheese, chicken, and bacon served with avocado ranch dressing

Sides

Please choose 2

Additional selections available at extra cost

WHIPPED POTATOES *

Fluffy potatoes whipped with a creamy blend of milk and butter, seasoned to perfection

ROASTED FINGERLING POTATOES *

Fingerling potatoes roasted golden brown seasoned with garlic and herbs

CHEESE TORTELLINI *

Tender cheese filled pasta tossed in your choice of marinara or alfredo sauce

CLASSIC BREAD STUFFING

Traditional bread stuffing flavored with vegetables, herbs and seasonings

RICE PILAF

Rice cooked in chicken stock with garlic and onion finished with cranberries and cashews

HERB RICE MEDLEY *

A delicate combination of wholesome grains and rice finished with fresh herbs

Entrées

Please choose 2

Additional selections available at extra cost

POT ROAST

Tender slow braised beef served in a rich gravy sauce

BEEF BRACIOLE

Thinly sliced beef rolled with bread crumbs, cheese, and italian seasonings served in a classic tomato sauce

CHEESE STUFFED MEATLOAF

Home style meatloaf stuffed with mozzarella cheese

ROAST PORK LOIN

Herb crusted pork loin served with a cranberry apple chutney

OVEN ROAST TURKEY BREAST

Roasted succulent golden brown turkey breast

GARLIC PARMESAN CHICKEN

Chicken tenderloin in a garlic scampi sauce topped with parmesan panko bread crumbs

OVEN BAKED CHICKEN

Baked moist chicken breast dusted in panko and italian herb breadcrumbs

CHICKEN FLORENTINE

Pan seared breast of chicken topped with a smooth spinach mornay sauce

COUNTRY FRIED COD

Lightly battered cod fillet fried to a golden brown served with remoulade and lemon wedges

MANICOTTI *

A traditional Italian tube shaped pasta stuffed with seasoned ricotta cheese finished with a hearty marinara sauce

QUINOA STUFFED PEPPERS *

Farm fresh bell peppers loaded with tri-color quinoa and grilled vegetables smothered in a roasted tomato coulis



Desserts

Please choose 1

Additional selections available at extra cost

DESSERT TABLE *

Display of freshly baked assorted cookies and rich double fudge brownies

CUSTOM CAKE *

Choice of vanilla or chocolate cake and icing designed specifically for your special event

CUPCAKES *

Choose between white or chocolate cupcakes topped with either chocolate or vanilla buttercream icing.

* Vegetarian Options