



## Catering Menu

Minimum Catering Order of \$600, OR \$75 fee for delivery

### Full Open Bar

2 Hours

3 Hours

4 Hours

*\*Plus additional cost for bar staff as determined by group size*

### Per Person

\$24

\$30

\$36

### Beer/Wine Open Bar

2 Hours

3 Hours

4 Hours

*\*Plus additional cost for bar staff as determined by group size*

### Per Person

\$18

\$24

\$30

*One bartender per 50 attendees. Bartenders are \$30 hourly and require 3 hours prep/cleanup time in addition to event time.*

### Hot Hors D'oeuvres

**40 pieces**

Scallops Wrapped in Bacon

- *Served with soy sauce and honey*

\$130

Spinach & Feta Spanikopita

- *Spinach and Feta wrapped in Phyllo dough*

\$108

Crimini Mushroom

- *Chorizo and Cornbread stuffing with dried Cherries*

\$114

Vegetable Spring Roll

- *Served with Sweet & Sour sauce*

\$114

Coconut Fried Shrimp

- *Coconut and Panko battered Jumbo Shrimp*

\$130

Fried Ravioli	\$114
- <i>Cheese stuffed Ravioli fried to perfection and Served with marinara sauce</i>	
Beef Tenderloin Brochette	\$130
- <i>With a Honey-BBQ Glaze</i>	
Chicken Satay	\$108
- <i>Served with Spicy Peanut, Ginger Soy &amp; Coconut Marinade</i>	
“Philly” Spring Roll	\$114
- <i>Shredded Beef and Caramelized Onion</i>	
Baja Fish Taco	\$130
- <i>Cajun Mahi, Roasted Corn and Black Bean Salsa</i>	
House Smoked Pulled Pork	\$120
- <i>Honey Barbecue Glaze, Sweet Potato Biscuit</i>	
Sabrett Cocktail Franks	\$114
- <i>Mini Sabret Franks wrapped in Phyllo Dough, accompanied with Dijon Mustard</i>	
Maryland Crab Cakes	\$126
- <i>Served with a Chipotle Remoulade</i>	

### **Side Salads**

**15-20 people**

Home Style Potato Salad	\$84
Macaroni Salad	\$84
Italian Pasta Salad	\$84
Classic Coleslaw	\$84

### **Classic Salads**

**25 people**

Garden Salad	\$96
- <i>With Cucumbers, Tomatoes, Carrots, and Croutons, Mixed Herb Vinaigrette</i>	

Classic Caesar	\$102
- <i>Romaine Lettuce accompanied with Garlic Croutons, Cracked Black Pepper, Shaved Parmesan, Tossed in Classic Caesar Dressing</i>	
Baby Spinach	\$114
- <i>Tossed with Sunflower Seeds, Dried Cranberries, and Our Signature Orange Honey Vinaigrette</i>	
Asian Style	\$114
- <i>Napa Cabbage, Chopped Romaine with Crispy Noodles, Mandarin Oranges and Ginger Dressing</i>	
Mediterranean Style Salad	\$132
- <i>Romaine Lettuce accompanied with Kalamata Olives, Cucumbers, Tomatoes, and Red Wine and Oregano Vinaigrette</i>	

**Gourmet Wrap Sandwiches** **20 pieces**

Fresh Mozzarella and Roasted Red Pepper	\$102
Grilled Italian Vegetable	\$90
- <i>Eggplant, Zucchini, and Provolone with Balsamic Vinaigrette</i>	
Smoked Turkey and Vermont Cheddar	\$96
- <i>with Basil Mayo</i>	
Grille Room Ham and Swiss Cheese	\$96
- <i>with Honey Dijon</i>	
Salumeria	\$114
- <i>Capicola, Soppressata, Mortadella, Provolone, and Tomato</i>	
Chicken Milanese	\$108
- <i>Breaded Cutlet with Arugala and Cherry Tomato</i>	
Roasted Garlic Hummus	\$96
- <i>With Julienne Carrot and Cucumber</i>	
Thai Grilled Chicken	\$102
- <i>Julienne Carrots and Mandarin Oranges, Coconut Peanut Glaze</i>	

## **Pasta**

**20-25 people**

Rigatoni Melanzana - <i>Eggplant Sauce with Smoked Mozzarella</i>	\$138
Eggplant Parmagiano - <i>Ricotta, Romano and Mozzarella</i>	\$138
Baked Macaroni and Cheese - <i>Ritz Cracker and Parmesan Crust</i>	\$114
Classic Baked Ziti	\$126

## **Vegetables**

**25-30 people**

Italian Peas with Bacon and Onions	\$102
Roasted Cauliflower and Brussels sprouts	\$114
Maple Roasted Autumn Squash	\$102
Assorted Grilled Veggies	\$102

## **Fish and Seafood Entrees**

**15-20 people**

Boston Baked Scrod - <i>Butter and Herb Breaded Crust</i>	\$132
Oven Roasted Salmon - <i>Served in a Lemon Dill Sauce</i>	\$126
Tilapia Puttanesca - <i>Tomatoes, Olives, Capers with Herbs</i>	\$108
Shrimp Scampi - <i>Sautéed Shrimp with Garlic in a Lemon and White Wine Sauce served over Rice</i>	\$132

## Chicken Entrees

25 people

Classic Chicken Picatta

\$126

- *Served in a Lemon, White Wine and Caper Sauce*

Chicken Toscano

\$144

- *Artichokes, Olives, and Diced Tomato in a White Wine Sauce*

Chicken Florentine

\$132

- *Spinach and Mozzarella*

Roasted Apple Cider Chicken

\$132

- *Served in a Wild Mushroom Cream Sauce with Crispy Bacon*

## Beef, Pork, and Veal Entrees

25 people

Sliced Top Round Jack Daniels

\$114

- *Served in a Dijon Bourbon Sauce served with Fried Tobacco Onions*

Turkey Breast

\$114

- *Fresh Roasted Turkey with Brown Gravy and Cornbread Stuffing*

Slow Cooked Rib Eye

\$132

- *Hunter Stew Style*

Veal Piccata

\$162

- *Veal dipped in Seasoned Flour and served in a Lemon White Wine sauce with Capers and Parsley*

Roast Pork Tenderloin

\$132

- *Served with Warm Apple Chutney*

Prime Top Sirloin Filet

\$204

- *Cognac and Peppercorn Au Poivre Sauce*