



BREAKFAST

Minimum of 25 guests

HOT BREAKFAST BUFFET

- ◆ Choice of 2:
 - Assorted Danish
 - Muffins
 - Bagels & Flavored Cream Cheese
- ◆ Fresh Sliced Fruit
- ◆ Baked Omelet Casserole - Choice of:
 - 3 Cheese, Denver, or Spinach & Feta
- ◆ Hash Brown Potatoes or Breakfast Reds
- ◆ Pork Sausage Links (2 pc pp)
- ◆ Honey Glazed Baked Ham(1 pc pp) or Bacon (3 pc pp)
- Coffee & Tea Service
- ◆ Choice of 2:
 - Chilled Orange, Cranberry, Apple Juice or Bottled Water

\$ 22.95 per person

FRESH FRUIT AND YOGURT BAR

- ◆ Vanilla Greek Yogurt
- ◆ Granola, Dried Fruits, Honey, Chopped Nuts
- ◆ Seasonal Fresh Berries

+ \$6.25 pp

OATMEAL BAR

- ◆ Fresh Hot Oatmeal
- ◆ Brown Sugar, Dried Fruit, Walnuts, & Cinnamon
- ◆ Fresh Seasonal Berries

+ \$6.25 pp

FRENCH TOAST

- ◆ Thick Cut Cinnamon Dusted French Toast with Maple Syrup
- ◆ Fresh Seasonal Berries & Whipped Cream

+ \$8.25 pp

BELGIAN WAFFLE

- ◆ Belgian Waffles with Maple Syrup
- ◆ Strawberry/Blueberry Topping, Cherries, Chopped Nuts, & Whipped Cream

+ \$9.25 pp

Includes hard plastic plates, heavy weight disposable fork, knife & spoon with napkin, stainless steel chafers and serving utensils.



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Light Deli Lunch

Minimum 15 guests

Choice of 3 Mini Rolls

Country White, Whole Wheat, Rye, Pretzel, Onion, Ciabatta

Choice of 3 meats & cheeses:

Baked Ham
Smoked Turkey Breast
Corned Beef
Roast Beef
Chicken Salad
Tuna Salad
Grilled Vegetable

Cheddar
American
Swiss
Provolone
Muenster
Pepperjack

Sandwiches dressed with Roma tomato & green leaf lettuce. Mayonnaise, yellow & Dijon mustard on the side along with dill pickle spears.

Choice of 2 Salads

Grandma's Potato Salad
Creamy Cole Slaw
Italian Pasta Salad
Cucumber, Tomato & Red Onion Salad
Caesar Salad
Garden Fresh Tossed
Salad w/3 Dressings
Caprese Salad +\$1.00
Elote Salad +\$1.00

Dessert

Assorted Jumbo Cookies & Brownies

\$14.95 per person

Includes hard plastic plates, heavy weight disposable fork, knife & spoon with napkin.



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FRESH SALADS

CHEF'S SALAD-

Ham, turkey, hard-boiled egg, cheddar cheese, cucumber and tomato on a bed of romaine and iceberg lettuce.

APPLE PECAN SALAD-

Chopped red and green apples, crumbled blue cheese, dried cranberries, roasted pecans on a bed of romaine lettuce.
Grilled Chicken \$1.00 addtl.

SOUTHWEST BBQ RANCH SALAD-

Roasted corn, applewood smoked bacon, black beans, diced tomatoes and cheddar cheese on a bed of romaine and iceberg lettuce.
Grilled Chicken \$1.00 addtl.

ITALIAN ANTIPASTO SALAD-

Salami, provolone, black olives, pepperoncini, cucumber, Roma tomatoes, and balsamic dressing on a bed of romaine lettuce.

Dressing Choices: Ranch, Italian, Balsamic Vinaigrette, French, 1000 Island, Blue Cheese. If not already stated in menu description.

CLASSIC CAESAR SALAD-

Crisp romaine lettuce tossed with parmesan cheese, sliced red onion, croutons, with Caesar dressing.
Grilled Chicken \$1.00 addtl.

STRAWBERRY FIELDS SALAD-

Strawberries, blue cheese crumbles, applewood smoked bacon, sunflower seeds, on a bed of spring lettuce.
Grilled Chicken \$1.00 addtl.

ORIENTAL MANDARIN SALAD-

Sliced red onion, cabbage, carrots, bean sprouts and mandarin oranges on a bed of spring lettuce.
Grilled Chicken \$1.00 addtl.

BABY SPINACH & BACON SALAD-

Applewood smoked bacon, mushrooms, radish, and red onion on a bed of baby spinach.
Grilled Chicken \$1.00 addtl.

1 Salad \$5.95 per person

2 Salads \$9.95 per person

Above Salads are priced as add-ons to Light Deli Lunch Buffet

SOUP, SALAD, AND SANDWICH BUFFET

Minimum 15 guests

SOUP – Choice of 1

- Chicken Noodle
- Cream of Chicken & Wild Rice
- Cheddar Broccoli
- Minestrone
- Tomato Bisque
- Chili

SALAD BAR –

- Crisp Iceberg & Romaine Lettuce
- Roma Tomato
- Cucumber
- Bell Pepper
- Black Olive
- Mushroom
- Cheddar Cheese
- Dried Cranberries
- Hard Boiled Egg
- Croutons
- *Choice of 3 dressings*

MINI SANDWICHES – Choice of 2

- Baked Ham
- Smoked Turkey
- Roast Beef
- Chicken Salad
- Tuna Salad
- Grilled Vegetable

Included:

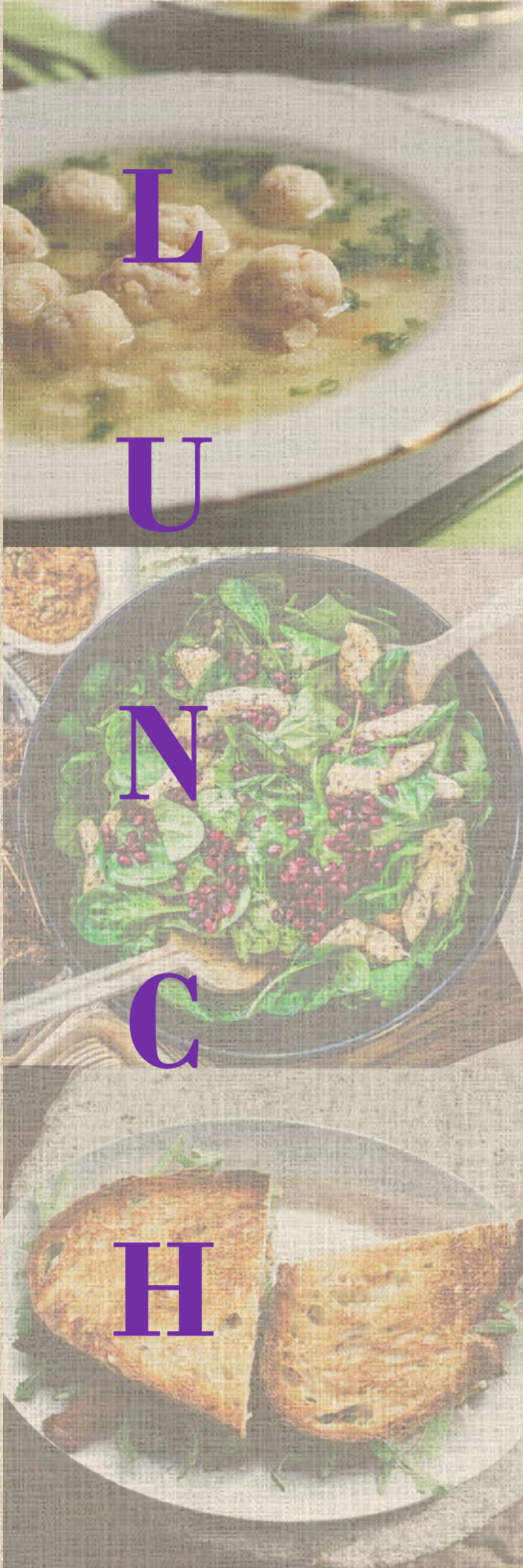
Soup Crackers, sandwiches dressed with sliced Roma tomato, green leaf lettuce, yellow & Dijon Mustard, mayonnaise, & pickle spears on the side.

Dressing Choices:

Ranch, Italian, French, Balsamic Vinaigrette,
1000 Island, Blue Cheese

\$16.95 per person

Includes hard plastic plates, heavy weight disposable fork, knife & spoon with napkin, stainless steel chafer and serving utensils.



DELUXE SELF-SERVE BUFFET

Minimum 15 guests

Included: Garden fresh tossed salad with 3 dressings
Dinner rolls or French bread with butter

Potato selections:

(Choice of 1)

- Mashed Potato with gravy
- Parmesan Garlic Mashed Potato
- Garlic Roasted Red Potato
- Scalloped or Au Gratin Potato
- 5 Cheese Macaroni & Cheese
- Rice pilaf

Vegetable selections:

(Choice of 1)

- Sliced Fresh Carrots w/dill
- Green Beans w/Julienne Carrots
- Broccoli, Cauliflower and Fresh Cut Carrots
- Roasted Brussel Sprouts
- Grilled Zucchini, Yellow Squash & Red Bell Pepper

Entrée Selections

- Boneless Chicken Breast—Marsala, Vesuvio, Lemon Herb, Bruschetta or Dijonaise +\$2.00
- Our “Famous” Broasted, Grampa’s Grille BBQ, or Herb Baked Bone-in Chicken
- Oven Roasted Turkey Breast with Stuffing & Gravy
- Roasted Sirloin of Beef w/bordelaise sauce +\$6.00
- Glazed Baked Ham topped with Pineapple sauce
- Roasted Pork Loin
- Braised Pot Roast w/Potatoes & Carrots +\$2.00
- Herb Crusted Cod w/Pineapple Salsa
- Pasta primavera with grilled vegetables
- Dijon Parmesan Cauliflower
- Pasta Milano w/ Asparagus & Grilled Chicken +\$2.00
- Homestyle Meatloaf
- Chicken Pot Pie
- Tortilla Crusted Tilapia with Pico de Gallo
- Curried Lentils w/ Sweet Potato & Swiss Chard
- Stuffed Shells
- Stuffed Peppers
- Beef Stroganoff w/egg noodles
- Salisbury Steak w/mushroom gravy
- Italian Beef or Italian Sausage Sandwiches
- Pulled Pork Sandwiches w/mini buns

2 Entrée Selections \$19.95 per person

3 Entrée Selections \$22.95 per person

Includes hard plastic plates, heavy weight disposable fork, knife & spoon with napkin, wire rack chafers and disposable serving utensils.



HOT AND COLD HORS D' OEUVRES

Minimum 25 Guests

- BBQ or Swedish Meatballs (100 pieces)
- Vegetable Spring Roll
- Crab Rangoon
- Asparagus & Asiago Cheese Wrapped in Filo
- Black Pepper Bacon Brussels Sprout
- Chicago Style Cheese or Sausage Pizza
- Artichoke Beignet
- Baked Brie & Raspberry Bite
- Mushroom Filo Triangle
- Chicken & Pineapple Kabob
- Beef, Green Pepper & Mushroom Kabob
- Fiery Peach BBQ Brisket
- Scallop Wrapped in Bacon
- Candied Apple Pork Belly
- Mini Crab Cake
- Coconut Shrimp
- Chicken Quesadilla Cone
- Chicken or Beef Empanada
- Cuban Cigar Roll
- Honey Sriracha Chicken Meatball
- Mini Quiche
- Antipasto Skewer
- Caprese Skewer



• **TRAYS**

- Cubed cheese and cracker tray
- Assorted fresh fruit tray
- Fresh vegetables with dip
- Grilled fresh vegetable tray
- Relish Tray



The Chardonnay \$ 30.00

Choose 4 hot or cold Hors d'oeuvres & 1 tray

The Cabernet \$36.00

Choose 6 hot or cold Hors d'oeuvres & 2 trays

The Sparkling \$42.00

Choose 6 hot or cold hors d'oeuvres, 2 trays & includes
a selection of mini sweets





Deluxe Hors d'oeuvre Buffet Menu

Minimum 25 guests

Carved Inside Round of Beef
Carved Ham or Carved Turkey Breast

Served with assorted mini rolls, horseradish sauce, and honey mustard sauce or
cranberry sauce

HOT HORS D'OEUVRES

Mini Chicago Pizza
Asparagus Tips & Asiago in Phyllo
Meatballs in BBQ Sauce
Candied Apple Pork Belly
Chicken Quesadillas
Mini Quiche
Cocktail Egg Rolls



COLD HORS D'OEUVRES

Tomato Bruschetta
Fresh Vegetable tray w/cream ranch dip
Fresh cut fruit tray
Cheese & cracker tray

SWEET TABLE

Asstd. Tarts, fruit bars, brownies, & cake squares

\$54.00 per person

Includes China, Silverware & linen napkin, stainless steel
chafers and
serving utensils.



DESSERT

(all desserts priced per person)

Jumbo Cookies - Chocolate chip, oatmeal raisin, peanut butter \$2.00

Chocolate Brownies \$2.50

Blondies \$2.50

Lemon Bars \$3.00

Layered Cake Squares - \$5.00

Cannoli
Carrot,
Chocolate Hazelnut
German chocolate
Tuxedo Truffle Mousse
Rocky Road
Lemon Poppy Seed
Banana Cream

Cheesecake w/strawberry sauce \$5.00

Eclairs \$4.00

Cannoli's \$4.00

Tiramisu \$6.00

Cobbler - Apple or Peach \$4.00

Dark Chocolate Dome Mousse \$6.00

Key Lime Tart \$6.00

Nutella Mousse Tart \$6.00

Fresh Berry Tart \$6.00

Sweet Table \$7.50

