



Catering Menu

Buffet & Platters

Small serves 10-15 guests • Medium serves 15-25 guests • Large serves 25-40 guests

Cold Platters

- Specialty Hummus & Tapenade with flatbread crackers 20 / 35 / 45
- Vegetable Crudite & Artisan Cheese 40 / 60 / 75
- Fresh Seasonal Fruit 35 / 50 / 60

Cold Salads

- Fresh Garden Salad & trio of dressings 35 / 50 / 60
- Greek Salad with olives, feta, onion, tomato & green pepper 40 / 60 / 75
- Caesar Romaine with anchovies & mixed olives 40 / 60 / 75
- Italian Pasta Salad 40 / 60 / 75

Buffet Appetizers / Hors d'oeuvres

- Chicken Satay (buffalo, thai chili glazed, spicy BBQ) 45 / 70 / 95
- Applewood Bacon wrapped Shrimp with BBQ 65 / 85 / 120
- Filet Crostini with manchego & horseradish aioli 55 / 80 / 110
- Chicken Wings (various flavors) & Dip 35 / 50 / 60
- Stuffed Mushroom Caps with crab 85 / 100 / 135
 - with artichokes & gorgonzola 75 / 90 / 115
- Crab Cake or Lobster Salad Sliders 85 / 100 / 135
- Beef & Gorgonzola or Lamb & Porter Cheddar Sliders 65 / 85 / 120
- Grilled Cheese with spinach, feta & artichokes 40 / 60 / 75
 - with tomato & cheddar 40 / 60 / 75
 - with red pepper, onion & provolone 40 / 60 / 75
 - with chicken, onion & cheddar 45 / 70 / 95
 - with crab cake & cheddar 85 / 100 / 135

Beer & Wine • \$12 / person

Red

- Salmon Creek Pinot Noir, California
- Maximo Tempranillo, Spain

White

- Ca'donini Pinot Grigio, Italy
- Cypress Chardonnay, California

Sparkling

- Zardetto Prosecco, Italy
- Cavicchioli Malvasia, Italy

Draft Beer

- Seasonally available beers, rotating selections

Bottled Beer

- Budweiser, Bud Light, Miller Light, Yuengling, Stella Artois, Corona, Stone IPA, Guinness, O'Douls Amber

Beverages

- Soda, Iced Tea, Lemonade, Hot Tea, Coffee