E I U FIRERTY VALUE

APPETIZERS

Buffalo Chicken Dip
Spinach & Artichoke Dip
Vegetable Tray
Meat & Cheese Tray
Pita with Red Pepper Hummus
Pretzel Nuggets with Dipping Sauce
Caprese Skewers
Brushetta Crostini
Macaroni & Cheese Wedges
Breaded Zucchini
Chicken Quesadilla Cornucopia
Potsticker Pork Dumplings
Mini Crab Cakes
Crab Rangoons

Scallops Wrapped in Bacon
Barbecue Beef Wonton
Coconut Shrimp
Barbecue, Swedish, or Bourbon Meatballs





SALAD

Traditional Tossed Salad with Mozzarella Cheese, Cucumber, Tomato, House Made Croutons

Classic Casesar Salad with Parmesan and House Made Croutons

Caprese Salad with Fresh Mozzarella and Tomato
Spring Mix and Balsamic Glaze

Fresh Poppyseed Salad with Romaine Lettuce with Dried Cranberries, Glazed Walnuts, Blue Cheese Crumbles, and Poppyseed Dressing

Chefs Special with Spinach, Blueberries, Strawberries, Onion, Glazed Nuts, and Homemade Dressing





SOUP

Italian Wedding Soup

Vegetable Beef Soup

Loaded Baked Potato Soup with Bacon and Chives

Lobster Bisque

Broccoli Cheddar Soup

Chicken Noodle Soup

Chicken Gnocchi Soup

Chili

Taco Soup





ENTREES

Balsamic Herb Chicken Breast
Traditional Stuffed Chicken
Parmesan Crusted Chicken with Cream Sauce
Chicken Marsala with Fresh Mushrooms
Chicken Cordon Bleu

Chicken Francese with a Lemon Butter Sauce
Roasted Turkey Breast
Hickory Glazed Salmon
Garlic Herb Baked Cod

 $Beef\ Pot\ Roast$

Shrimp Scampi with Tomatoes and Chives
Roast Top Sirloin of Beef
Baked Ham with Apple Brandy Glaze
Stuffed Pork Loin
Chicken Salad Stuffed Peppers
Pineapple Stir fry with Chicken and Shrimp

Meatloaf
Pork Chops
Barbecue Chicken
Lasagna

Pulled Pork



UPGRADED ENTREES

Carved Prime Rib

Lobster Tail with Drawn Butter

Filet Mignon

Dijon Crusted Rack of Lamb

Lump Crab Cakes with Parmesan Remoulade

Sliced Beef Tenderloin with Demi Glaze



Penne Pasta with Vodka Sauce

Pasta with House Sauce and Mini Meatballs

Pasta Alfredo

Penne Pasta with Basil Pesto

Spinach and Feta Orzo with Lemon
Rice Pilaf

Baked Macaroni and Cheese
Oven Roasted Baby Potatoes
Golden Yukon Mashed Potatoes
Potato Medley with Caramelized Onions

Grilled Asparagus
Glazed Baby Carrots
Broccoli Florets

Roasted Brussel Sprouts Green Bean Almandine Seasonal Vegetable Blend

Corn Garlic Bread Fruit Salad



BRUNCH

French Toast
Scrambled Eggs
Sausage
Bacon

Pancake Bar (Pancakes, Blueberries, Strawberries,
Whipped Cream, Chocolate and Maple Syrup)
Hashbrowns
Fruit Salad

Ham, Egg, & Cheese Strata

Assorted Wraps
Chicken Salad Sandwiches
Sloppy Joe
Beef Pot Roast
Barbecue Meatballs
Lasagna
Vegetable Blend
Macaroni & Cheese





BRUNCH

APPETIZERS

Buttalo Chicken Dip	French Toast
Spinach & Artichoke Dip	Scrambled Eggs
Vegetable Tray	Sausage
Meat & Cheese Tray	Bacon
Pita with Red Pepper Hummus	Pancake Bar
Pretzel Nuggets with Dipping Sauce	Hashbrowns
Caprese Skewers	Fruit Salad
Brushetta Crostini	Ham, Egg, & Cheese Strata
Macaroni & Cheese Wedges	Assorted Wraps
Breaded Zucchini	Chicken Salad Sandwiches
Chicken Quesadilla Cornucopia	Sloppy Joe
Potsticker Pork Dumplings	Beef Pot Roast
Mini Crab Cakes	Berbecue Meatballs
Crab Rangoons	Lasagna
Scallops Wrapped in Bacon	Vegetable Blend
Barbecue Beef Wonton	Macaroni & Cheese
Coconut Shrimp	
Barbecue, Swedish, or Bourbon	

SALAD

Meatballs

Traditional Tossed Salad
Classic Caesar Salad
Caprese Salad
Fresh Poppyseed Salad
Chefs Special

SOUP

	Italian Wedding Soup
	Vegetable Beef Soup
	Loaded Baked Potato Soup
	Lobster Bisque
	Broccoli Cheddar Soup
	Chicken Noodle Soup
	Chicken Gnocchi Soup
	Chili
$\overline{\Box}$	Taco Soup







ENTREES

Balsamic Herb Chicken Breast
Traditional Stuffed Chicken
Parmesan Crusted Chicken
Chicken Marsala
Chicken Cordon Bleu
Chicken Francese
Roasted Turkey Breast
Hickory Glazed Salmon
Garlic Herb Baked Cod
Beef Pot Roast
Shrimp Scampi
Roast Top Sirloin of Beef
Baked Ham
Stuffed Pork Loin
Chicken Salad Stuffed Peppers
Pineapple Stir fry with Chicken and Shrimp
Meatloaf
Pork Chops
Barbecue Chicken
Lasagna

SIDES

Penne Pasta with Vodka Sauce
Pasta with House Sauce & Meatballs
Pasta Alfredo
Penne Pasta with Basil Pesto
Spinach & Feta Orzo
☐ Rice Pilaf
☐ Baked Macaroni & Cheese
Oven Roasted Baby Potatoes
☐ GoldenYukon Mashed Potatoes
☐ Potato Medley
☐ Grilled Asparagus
☐ Glazed Baby Carrots
□ Broccoli Florets
Roasted Brussel Sprouts
Green Bean Almandine
Seasonal Vegetable Blend
☐ Corn
☐ Garlic Bread
Fruit Salad

ENTREE UPGRADES

Carved Prime Rib
Lobster Tail
Filet Mignon
Rack of Lamb
Lump Crab Cakes
Sliced Beef Tenderlo

Pulled Pork

SERVICE UPGRADES

1-4 Passed Appetizers
Served Buffet
Plated Dinner
**Upgrades will be charged per
person**

