

Appetizers

A la Carte Appetizers

A la carte appetizers are available with entrée purchase only.

Chilled Canapes:

- **Tomato Bruschetta**- Toasted French bread with fresh tomato, basil, and mozzarella.
- **Antipasti Skewers** – Skewer of cheese tortellini, cherry tomato, prosciutto, and kalamata olive.
- **Melon & Feta Skewer** – Sweet watermelon cube with feta cheese and basil.

Hot Canapes:

- **Bacon Wrapped Asparagus** – Tender Asparagus spears wrapped in crisp bacon.
- **Pepper Poppers** – Sweet Peppers stuffed with cream cheese and cheddar cheese, topped with buttered bread crumbs and baked.
- **Chicken Quesadilla** – Crisp flour tortilla stuffed with cheese and chicken.
- **Vegetable Spring Rolls** – Fried vegetable filled spring roll wrappers.
- **Spanakopita** – Flaky phyllo dough filled with spinach and feta.
- **Water Chestnut Rumaki** – Whole water chestnuts wrapped in bacon and topped with a brown sugar glaze.
- **Sausage Stuffed Mushrooms** – Button mushrooms with your savory sausage, cheddar, and breadcrumbs.
- **Local Cheese Canapés** – Locally made Mild cheese spread with an asparagus tip in a pastry shell.
- **Cocktail Meatballs** – Cocktail meatballs in a house glaze.
- **Salmon Croquettes** – Fried croquettes of Alaskan pink salmon with a dill-yogurt sauce.
- **Mac n Cheese Bites** – Parmesan crusted with bacon.

Presentation Appetizers

Beautifully displayed appetizer tables, available with entrée purchase only.

Garden Vegetables & Cheese

Fresh vegetables displayed with domestic cheeses, buttermilk ranch dip, homemade cheese spreads and crackers.

Fresh Fruit & Cheese

Seasonal fresh fruits, domestic cheeses, served with fruit dip, homemade cheese spreads, and crackers.

Vegetable & Fruit Display

Seasonal fresh fruits and vegetables, with domestic cheeses, homemade cheese spreads and crackers, buttermilk ranch and fruit dips.

Pineapple Fruit Tree

All of the wonderful fruits and cheeses from the Fresh Fruit & Cheese Display beautifully presented in the shape of a palm tree.

Garden Salad & Fresh Baked Bread Presentation

Crisp salad greens with a colorful array of vegetables, herb-seasoned croutons, buttermilk ranch, and our house Parmesan Italian dressing. Paired with a hearty selection of fresh baked rolls and crusty breads, served with homemade cinnamon and honey butter, garlic and herb butter, and whipped sweet cream butter.

Crudités & Cheese Spreads

Our homemade cheese spreads and crackers served with baby carrots, celery sticks, cucumbers, and buttermilk ranch dip.

Biscuit Bar

Buttermilk biscuits, cornbread squares, shaved ham, crisp bacon, smoked cheddar cheese, brie, honey, jams & jellies, apple butter, and flavored butters.

Dips and Spreads

Add one of our homemade dips or spreads to any presentation appetizer. Served with our homemade flour tortilla chips, choose from the following dips:

- Spinach Artichoke Dip (served warm)
- Jalapeño Popper Dip (served warm)
- Roasted Garlic Hummus
- Traditional Hummus

Salads & Sides

Salad Selections

- **House Salad** – Crisp mixed greens topped with sliced cucumber, red onion rings, cherry tomatoes, seasoned croutons, and our house Parmesan Italian dressing.
- **Fuji Apple Salad** – Crisp mixed greens topped with sweet apple chips, feta cheese, sliced red onion, and a light Fuji apple dressing.
- **Toasted Romaine** – Crisp romaine lettuce ribbons tossed with a sweet vinaigrette and a mixture of toasted sesame seeds, poppy seeds, and rice noodles.
- **Greek Salad** – Crisp romaine salad, topped with kalamata olives, red onion rings, cucumber, tomato, and Mediterranean-Feta salad dressing.

Side Dish Selections

- **Baked Potatoes** – with butter and sour cream.
- **Baked Sweet Potatoes** – with butter, brown sugar, and cinnamon sugar.
- **Loaded Mashed Potatoes** – herb and garlic seasoned mashed potatoes topped with melted cheddar cheese, bacon crumbles and green onion.
- **Red Skin Mashed Potatoes**
- **Au Gratin Potatoes** – Sliced russet potatoes baked with a cheesy cream sauce.
- **Wild Rice Pilaf**
- **Dill & Garlic Potatoes** – oven roasted diced red skin potatoes, seasoned with dill and garlic.
- **Butter & Parsley Pasta** – egg noodles with melted butter with a hint of garlic and parsley.
- **Fresh Green Beans**
- **Buttered Sweet Corn**
- **Country Style Green Beans** – with onion and bacon.
- **Honey-Glazed Carrots**
- **Steamed Mixed Vegetables** – broccoli, cauliflower, carrot.
- **Steamed Broccoli**

Enhancements

Special finishing touches to make your reception one that your guests will remember. Enhancements are available with entrée purchase only.

Baked Potato/Mashed Potato Bar

Your choice of mashed potatoes or baked sweet and russet potatoes served with an assortment of toppings for your guests to enjoy.

- Mashed Potato Bar includes: bacon crumbles, green onion, cheddar cheese, salsa, sour cream, and broccoli.
- Baked Potato Bar includes butter, sour cream, cinnamon sugar, brown sugar, green onion, broccoli, salsa, bacon crumbles, and cheddar cheese.

Pasta & Sauce Sauté

Chef-attended station to add animation and elegance to your reception dinner. Guests will enjoy their pasta side sautéed to order. Your choice of one pasta: farfalle, penne, or linguine and two sauces: marinara, basil pesto, Alfredo, or lemon-wine cream.

Entrées

Entrée Selections

Entrées include your choice of one salad, fresh-baked rolls, and two sides. Buffet and Family-Style service is available.

Poultry

Crisp Chicken Cutlets:

Lightly breaded chicken breast with your choice of sauce:

- **Lemon & White Wine Cream Sauce** – Garnished with fresh lemon & dill.
- **Parmesan** – House marinara, topped with melted mozzarella.
- **Buffalo** – ranch seasoned, breaded chicken breast, topped with buffalo sauce and melted colby jack cheese. Blue cheese and ranch dressing on the side.

Chicken Supremes

Tender, boneless breast of chicken, oven roasted with choice of sauce:

- **Apple Bourbon** – Bourbon BBQ sauce with sautéed apple and onion.
- **Mushroom and White Wine Cream** – Sautéed mushrooms in a light, white wine infused cream sauce.
- **Marsala** – Classic Marsala wine sauce with roasted mushrooms.

Smothered Chicken

Tender, boneless breast of chicken, smothered with toppings:

- **Country Chicken** – Sweet and tangy, BBQ basted chicken breast, loaded with cheddar cheese, crispy bacon, diced tomato, green onion, and a light drizzle of buttermilk ranch.
- **Spinach and Mushroom** – Topped with sautéed spinach, onion, mushroom and diced red bell pepper, smothered with smoked provolone cheese.

Oven-Roasted Turkey

Boneless, oven-roasted turkey, carved for your guests by our chef. Served with cranberry relish.

Seafood

Honey-Lime Salmon

Whole salmon fillets grilled on cedar planks with a honey-lime butter glaze, garnished with lime wedges.

Butter Herb Tilapia

Mild tilapia fillets with a buttery herb sauce.

Pork

Bacon Wrapped Pork Loin Fillet

Tender pork loin fillets, wrapped in hardwood smoked bacon, your choice of sauce:

- Chipotle-Peach with grilled peach slices
- Kentucky Bourbon Glaze
- Bistro – horseradish infused cream sauce
- Honey Sriracha

Roasted Pork Loin

Herb and garlic rubbed pork loin, oven roasted and served with pork gravy.

Sweet and Spicy Glazed Ham

Smoked ham with a sweet and spicy house glaze, carved for your guests by our chef.

Beef

Prime Rib

Beautifully marbled, tender, whole roasted prime rib, carved to order by our chef. Served with au jus and horseradish cream sauce.

Beef Brisket

Slow-smoked beef brisket, thinly sliced and served with our homemade sweet and tangy BBQ sauce.

Top Sirloin

Garlic and herb crusted, and carved to order. Served with au jus and horseradish cream sauce.

Pasta & Vegetarian

Grilled Vegetable Ravioli

Ravioli filled with grilled vegetables and ricotta cheese, served in a Cabernet-marinara sauce.

Pasta Primavera

Penne pasta with oven roasted vegetables in a light Parmesan wine sauce.

Chicken Alfredo

Penne pasta with slices of grilled chicken breast topped with creamy Alfredo sauce.

Florentine Lasagna

Tender sheets of fresh pasta layered with a spinach & ricotta filling and chunky marinara sauce.

Homestyle Lasagna

Tender fresh pasta sheets, layered with sweet italian sausage and marinara, ricotta cheese, mozzarella and provolone.

Stuffed Tomato

Whole tomatoes, filled with a savory roasted vegetable and panko stuffing, topped with Parmesan cheese and baked to a golden brown crust.

Specialty Packages & Cooking Stations

Make your reception memorable with one of our themed reception packages or eye catching cooking stations.

Packages

Back Yard BBQ

For a casual, laid back reception, you can't beat the Backyard BBQ. A relaxing backyard party with your closest friends and family.

- Fresh Vegetable Platter
- Smoked Pulled Pork with Kaiser Rolls, BBQ and Horseradish sauce on the side
- Choice of : Homestyle Fried Chicken or Grilled Chicken Breast
- Italian Pasta Salad
- Calico Baked Beans
- Buttermilk Ranch Potato Salad

Taste of Two Carving Station

A selection of two carved entrées for your guests to enjoy at a beautifully decorated carving table. Our chefs will carve to order so each guest gets the perfect slice.

Choose two options from the following:

- Sweet and Spicy Glazed Ham
- Oven-Roasted Turkey with cranberry relish
- Whole Pork Loin with apple chutney
- Top Sirloin with au jus and horseradish sauce

The Taste of Two includes your choice of one salad, fresh-baked rolls, and two sides.

Gourmet Brunch Buffet

Who doesn't love breakfast for dinner? Reception includes:

- Fresh Fruit & Cheese Display: A variety of fresh fruits (subject to seasonal availability) with cheddar, colby-jack, and pepper-jack cheese, crackers, and cheese spreads.
- Fresh Baked Pastries and Muffins
- Selection of Specialty Omelets. Each omelet is prepared with a choice of: ham, cheese, onion, peppers, spinach, mushrooms, salsa, and sour cream

- Freshly-made Waffles with butter and maple syrup
- Bacon -or- Sausage
- Seasoned Breakfast Potatoes

Hors d'oeuvres Reception

Beautifully stationed appetizer selections for a casual reception. The perfect "full-meal" alternative.

The reception includes:

- Fresh Fruit, Vegetable & Cheese Display
- Salad Station
- Spinach Artichoke Dip with Assorted Tortilla Chips
- Mini Sandwich Station. Chef carved Sweet and Spicy Smoked Ham and Oven Roasted Turkey, prepared as mini sandwiches on our fresh baked dinner rolls. Sandwiches will include a selection of sliced cheeses and variety of spreads and sauces.
- Your choice of 3 a la carte appetizer selections (please refer to our appetizer page)

Taco Station

A reception fiesta! Guests choose their toppings and create their own perfect tacos!

- Chips & Salsa, served to each guest table
- Soft Flour Tortillas & Crisp Corn Tortillas
- With choice of Two: Marinated Grilled Steak Strips, Marinated Grilled Chicken Strips, Slow-Cooked Pulled Pork, or Seasoned Taco Meat
- Toppings Bar: lettuce, tomato, onion, cilantro, cheddar cheese, Monterey jack cheese, grilled peppers & onions, corn & black beans, tomato salsa, guacamole, black olives, green onion, and sour cream
- Spanish Rice
- Sweet Corn Cake or Fried Corn with Roasted Red Peppers

Desserts

Ice Cream Sundae Bar

Chocolate and Vanilla ice cream with an assortment of toppings and sauces for your guests to create their own ice cream sundae. Ask about adding root Beer & Orange Floats!

Cheesecake Minis

Tuxedo, Lemon, Mocha, Raspberry, NY, Chocolate Chip and Amaretto.

Dessert-tinis

Beautiful layered desserts in assorted flavors served in wine glasses.

S'mores Station

Indoor s'more station set up for your guests to toast marshmallows and make s'mores! Basic s'more station with chocolate, graham crackers, and marshmallows. Deluxe station also includes coconut and strawberry marshmallows, dark chocolate, and chocolate grahams.

Candy Buffet

Glassware jars and dishes filled with an assortment of candies for your guests to choose from. Small take-out boxes with thank you labels are provided for your guests to take home.

Late Night Treats

Carnival Concessions

Fresh-popped popcorn made in our vintage popcorn kettle, cotton candy hand-spun for each guest, and warm mini soft pretzels.

Nacho Station

Crispy corn tortillas with warm nacho cheese, jalapeños, diced tomato, salsa, guacamole, black olives and green onions.

Pulled Pork Sliders

Mini BBQ pulled pork sandwiches on our fresh-baked rolls.

Boneless Wings

Served with buffalo sauce, honey BBQ sauce, and ranch on the side.

Beverages

Non-alcoholic:

Soda Bar Service (on-site)

Unlimited Soda, Tea, & Coffee.

Lemonade Stand

Treat your guests to a refreshing glass of Lemonade or Sweet Tea while they await the arrival of the bride and groom. Includes: Fresh Lemonade, Sweet Tea, Brazilian Lemonade, and Arnold Palmers. Along with Peach, Blueberry, Strawberry, and Blackberry flavorings.