



# Italian

## **Chicken Parmesan (Per Tray \$135)**

Pounded Thin Chicken Cutlets, Panko Herb Crusted and Fried Crisp with Homemade Tomato & Basil Sauce Topped With Melted Mozzarella Disks

### **Sides available**

Garlic and Cheese Mashed Potatoes or Handmade Ravioli (Per Tray \$50)

Garlic Greens Sautéed in Olive Oil and Dressed with Almonds and Cranberries (Per Tray \$72)

## **Baked Ziti with Italian Sausage (Per Tray \$135)**

Seared Hot and Sweet Sausages Links Cut on the Bias and Tossed into Homemade Tomato and Basil Sauce, with Rings of Herbed and Seasoned Ricotta, Parmesan, and Mozzarella Cheeses, and Baked with a Pecorino Crust

## **Vegetarian Lasagna in Pink Vodka Sauce (Per Tray \$145)**

Layers of Chopped Zucchini, Carrots, Spinach, Eggplant and Cauliflower Blended with Cheeses and a Homemade Pink Vodka Sauce and Topped with Fresh Herbs

## **Fettuccini Alfredo with Seared Jumbo Shrimp and Peas (Per Tray \$190)**

Creamy, Garlicky Homemade Alfredo Sauce Tossed with Lemon and Dill, Pan Seared Jumbo Shrimp and Fresh Picked Green Peas

### **Salad**

Mixed Greens, Dried Fruits and Homemade Pumpernickel Croutons (Per Tray \$50)

All Items are Offered with Garlic Toast (Per Tray \$22)



# Mexican

## **Chipotle Chicken Tacos** (Per Tray \$135)

Chipotle Marinated Chicken, Grilled, Chopped and Served on Grilled Flour Tortillas, Paired with an Avocado Crema and Your Choice of Cold Toppings

## **Chimichurri Skirt Steak and Tacos** (Per Tray \$175)

Skirt Steak Marinated in Homemade Chimichurri Rub for 12 Hours, Grilled, Sliced Topped onto Grilled Flour Tortillas, Paired with an Avocado Crema and Your Choice of Cold Toppings

## **Beef Barbacoa Tacos** (Per Tray \$150)

Dry Rubbed Beef, Braised in Herbs, Spices, Citrus, Wine, Shallots and Tomatoes for 8 Hours, Shredded in its Juices and Piled High atop a Grilled Flour Tortilla, and Paired with an Avocado Crema and Your Choice of Cold Toppings

## **Roasted Root Vegetable Tacos** (Per Tray \$125)

White and Sweet Potatoes, Carrots, Red & Poblano Peppers, and Corn are Roasted with Garlic and Shallots Piled High atop a Grilled Flour Tortilla, Paired with an Avocado Crema and Your Choice of Cold Toppings

## **Sides**

### **Cilantro Lime Rice** (Per Tray \$50)

Fluffy White or Brown Rice Swirled with Garlic, Lime and Fresh Cilantro

### **Fruit & Tomato Salsa** (Per Tray \$45)

Diced Tomatoes, Seasonal Fruit (Peaches, Nectarines, Pear, or Apricot) with Red Onions, Jalapeno and Fresh Cilantro

All Items are Offered with Jalapeno Corn Bread (Per Tray \$35)



## BBQ

### **Orange Bourbon Pulled Pork** (Per Tray \$125)

Brined Pork Shoulder, Marinated in Orange Juice and Bourbon, Cooked Low and Slow Until Fork Tender, Shredded in its Juices and Piled High atop Hawaiian Sweet Rolls, with Homemade BBQ Sauce

### **Mamma's Sticky Chicken Wings** (Per Tray \$100)

Brined Jumbo Chicken Wings, Smoked and BBQ Basted to Sweet and Sticky Perfection

### **Hickory Brisket Sliders** (Per Tray \$150)

Spice Rubbed, and Smoked Slow and Low, Sliced and Piled High on Hawaiian Sweet Rolls with Caramelized Pepper Candied Shallots

## Sides

### **Mango Jicama slaw** (Per Tray 70.00)

Shredded Jicama, and Julienned Mango Tossed with Honey, Vinegar, and Garnished with Fresh Cilantro

### **Creamy Cole Slaw** (Per Tray 45.00)

Shredded Green & Purple Cabbage, and Carrots, in a Creamy Sweet Sauce

### **Smokey 3 Baked Beans** (Per Tray 45.00)

Navy, Black and Pinto Beans, Smokey and Sautéed in a Blend of Spices

### **Snack & Cheese Cups** (Per Tray \$65.00)

Creamy 3 Cheese Macaroni Cups, Baked and Topped with Seasoned Panko

All Items are Offered with Cinnamon and Brown Sugar Corn Bread (Per Tray \$35)

Vegetarian Options Available Upon Request



# Seafood Appetizers and Meals

## **Beer Steamed Peel & Eat Shrimp** (Per Tray \$125.00)

Steamed in the shell Jumbo Shrimp with Essence of Orange, Dijon, Old Bay and Blue Moon lager served with a Kicking Cocktail Sauce

## **Spicy Seafood Paella** (Per Tray \$150)

Heaping Amounts of Pan Seared Shrimp, Chorizo, and Chicken Seasoned with Smokey Paprika, Stewed with Green Peppers, Shallots, and Arborio Rice Perfectly Finished with Saffron and Fresh Green Peas

## **New Orleans Crab Cake** (Per Tray \$200)

Red Peppers, Scallions, and Dijon Mustard Sautéed in Cajun Spices and Folded into Fresh Lump Crab Meat, Pan Fried Crisp into Meaty Patties, Served with Apricot Remoulade

## **Citrus & Brown Butter Pan Seared Salmon** (Per tray \$170)

Pan Seared Salmon Steaks with a Pineapple Orange and Butter, Served with a Pineapple Red Pepper Coulee

### **Sides available**

Garlic and Cheese Mashed Potatoes (Per Tray \$50)

Warm Garlic Greens Sautéed in Olive Oil and Dressed with Almonds and Cranberries (Per Tray \$72)

All Items are Offered with Mini Garlic & Cheese Biscuits (Per Tray \$35)



# Brunch

## **Assorted Quiches**

(Prices Vary with Choice of Ingredients - Serves 8)

Make Your Own Choose from the Following Ingredients:

Bacon (Pork, Turkey & Duck)

Sausage (Pork, Turkey or Chorizo)

Ham (Pork or Turkey)

Cheeses (Smoked Cheddar, Feta, Gouda, & Havarti)

Veggies (Baby Arugula, Kale, Spinach, Broccoli, Onions, Shallots, Leeks, Peppers, Garlic, Tomatoes, and More...)

All Quiches Have an Optional Hash Brown Bottom

## **Shrimp and Grits (\$19 Per Person)**

Blackened Jumbo Shrimp on top of Creamy Grits Laced with Fontina and Cheddar Cheeses, and Topped with Sun Dried Tomatoes

## **Ginger Molasses Waffles with Cajun Fried Chicken (\$18 per person)**

Ginger Speckled, Sweet Molasses Waffles Served with Strips of Creole Spicy Fried Boneless Chicken and Berry Compote.

## **Sides**

Prices to be Determined with Amount of Guest

Assorted Fruit tray

All Items are Offered with Mini Banana Breads



# Corporate Lunch Menu

## **The Winston (Waldorf Chicken Salad)**

Slow Roasted Chicken Breast, Shredded and Folded in with a Creamy Home Made Mayo, Crisp Bits of Celery, Leeks and Almonds and White Raisins, and Served on a Poppy Seed Roll

## **The Gabriel (Dill & Tarragon Tuna Salad)**

Chunky White Tuna Laced with Fresh Dill & Tarragon, Hints of Red Onion and Cornichons, and Served on an Everything Focaccia Roll

## **The Ruckus (Honey Mustard Fried Chicken)**

Paper Thin Pounded Chicken Breast Fried to Perfection on a Bed of Arugula, Honey Mustard Vinaigrette, Asiago Cheese, and Served on a Toasted Brioche Bun

## **The Tommaso (Basil, Tomato and Mozzarella)**

Disks of Mozzarella and Purple and Red Tomatoes, Layered Between Fresh Basil Leaves Dressed with Herbed Balsamic Vinaigrette, and Served on Warmed on Focaccia

## **The Bup (Roast Beef with Smoked Gouda)**

Thin Slices of Peppered Roast Beef Piled High with Horseradish Mayo and Smokey Gouda Cheese, and Served on a Kaiser roll

## **The Barry (Ham and Swiss)**

Slices of Honey Roasted Ham and a Homemade Stone Ground Dijon Mayo Mix, and Served on a Sesame seed Roll

Each Sandwich Includes with a Choice of Soup or Salad for \$14.00