

# Entrees

*Includes 3 Side Dishes, Dinner Rolls, Butter, Disposable Plates, Silverware & Napkins*

## Classics \$16

### Lemon Garlic Chicken

*Marinated Chicken Breast With Garlic Cream Sauce & Lemon*

### Island Chicken

*Marinated Chicken Breast With a Mango Pineapple Chutney*

### Maryland Style Chicken

*Chicken Breast Breaded in House, Lightly Fried & Served With a Pepper Jack Cheese Sauce*

### Herb Roasted Chicken

*Roasted Bone-In Chicken Quarter Marinated in Olive Oil, Garlic & Fresh Herbs*

### Roast Beef

*Chuck Roast Seasoned & Slow Roasted Over a Mirepoix, Served in a Light Beef Gravy*

### Thai Pork Chop

*10 Oz Char-Grilled Boneless Pork Chop Glazed With a Sweet & Spicy Chili Sauce*

### Roasted Pork Loin

*Center Cut Pork Loin Seasoned, Seared & Slow Roasted. Sliced Thin & Served in Pork Jus*

### Pork Tips

*Tender Pieces of Pork Tenderloin With Onions, Peppers & Mushrooms in a Bourbon Glaze*

### Parmesan Crusted Pork Tenderloin

*Marinated Pork Tenderloin, Roasted With Parmesan. Served With a Light Cream Sauce*

## **Premium \$18**

### **Bacon Wrapped Chicken**

*Chicken Breast Stuffed With Ham & Pepper Jack Cheese, Wrapped in Bacon & Served With Pepper Jack Cheese Sauce*

### **Sirloin Tips**

*Tender Pieces of Choice Beef, With Onions, Peppers & Mushrooms in a Burgundy Reduction*

### **London Broil**

*Marinated Tri-Tip, Seared & Roasted to a Medium Rare Served With Demi Glaze*

### **Smoked Brisket**

*Seasoned Brisket Slow Smoked Over Mesquite Wood, Served With BBQ Sauce*

### **Bacon Wrapped Pork Tenderloin**

*Marinated Pork Tenderloin Wrapped in Bacon Served With Dijon Cream Sauce*

### **St. Louis Style Ribs**

*1/2 Rack of Ribs Rubbed With House Seasoning & Smoked Over Mesquite Wood*

## **Market Price Items**

**Prime Rib, Ribeye Steak, NY Strip, Chateaubriand**

### **Side Choices:**

Garlic Mashed Potatoes, Loaded Mashed, Oven Roasted Yukon's, Parsley Buttered Potatoes, Wild Rice, Cheesy Hash Browns, Pepper Jack Mac N Cheese, Baked Potato

Green Beans With Bacon & Onion, California Blend, Buttered Corn, Baked Beans, Fresh Vegetable Medley, Bacon Wrapped Asparagus, Green Bean Casserole

Garden Salad, Caesar Salad, House Salad, Spinach Salad With Hot Bacon Vinaigrette, Fruit Salad, Italian Pasta Salad

## **Themed Buffets**

Includes Disposable Plates, Silverware & Napkins

Minimum of 40 people

### **Taco Bar \$16**

Taco Meat, Queso Cheese, Cilantro Lime Rice, Black Beans, Flour Tortillas, Homemade Chips, Lettuce, Cheddar Cheese, Pico De Gallo, Jalapenos, Sour Cream & Salsa

### **Pasta Bar \$15**

Lasagna, Chicken Alfredo, Grilled Vegetables, Caesar Salad, Garlic Bread & Parmesan

### **BBQ \$20**

Smoked Brisket or Ribs, Pulled Pork or Smoked Sausage, Cheesy Hash Browns, Baked Beans, Coleslaw, Dinner Rolls & BBQ Sauce

### **Fiesta \$20**

Barbacoa, Al Pastor, Spanish Rice, Ranchero Beans, Queso Cheese, Corn Tortillas, Flour Tortillas, Homemade Chips, Cilantro & Onions, Jalapenos, Guacamole, Sour Cream & Salsa

## **Smoked Meats**

Pulled Pork **\$13 Per Pound**

Smoked Chicken **\$7 For 1/2 \$15 For Whole**

Smoked Brisket **\$17 Per Pound**

St. Louis Style Ribs **\$20 Per Rack**

# Hors D'oeuvres

## **Trays \$125**

*(Roughly 50 Servings)*

### Meat and Cheese

*Ham, Salami, Turkey, Cheddar, Pepper Jack & Colby Jack*

### Fresh Vegetable

*Cucumbers, Carrots, Celery, Red Bell Peppers & Broccoli*

### Fruit

*Cantaloupe, Honeydew, Pineapple, Grapes & Strawberries*

## **Cold Items \$150**

*(100 Pcs Per Order)*

### Turkey Pinwheels

*Mesquite Turkey, Cream Cheese Spread, Lettuce, Pepper Jack*

### Cucumber Bites

*Cucumber Cup, Cream Cheese, Bacon, Roasted Red Peppers, Spring Onions*

### Crab Phyllo Cups

*Crab, Cream Cheese, Spring Onions, Old Bay*

### Caprese Salad Kabobs

*Fresh Mozzarella, Basil, Grape Tomato, Balsamic Vinegar, Olive Oil*

## **Dips \$150**

*Served with Crackers, Flat Bread or Tortilla Chips  
(Roughly 50 servings)*

### **Spinach & Artichoke**

*Fresh Spinach, Cream Cheese, Garlic, Artichokes, Mozzarella, Parmesan*

### **Buffalo Chicken**

*Buffalo Sauce, Chicken, Cream Cheese, Celery, Mozzarella, Spring Onions*

### **Shrimp & Crab**

*Roasted Shrimp, Blue Crab, Cream Cheese, Spring Onions, House Seasoning*

## **Sliders**

*(100 Per Order)*

### **Brisket \$200**

*Mesquite Smoked Brisket, Slider Roll, BBQ Sauce & Pickle*

### **Pulled Pork \$150**

*Mesquite Smoked Pork Butt, Slider Roll, BBQ Sauce & Pickle*

### **Cheeseburger \$175**

*Fresh Beef, Slider Roll, American Cheese, Pickle, Ketchup, Mustard*

### **Ham, Turkey, or Salami \$125**

*Slider Roll & Mayo*

## Hot Items

*(100 Pieces Per Order)*

Stuffed Mushrooms **\$125**

*Crab or Sausage*

Meatballs **\$150**

*BBQ, Swedish, Sweet & Sour*

Shrimp Tarts **\$175**

*Sauteed Shrimp, Cream Cheese, Spring Onions, Roasted, Peppers, House Spice in a Phyllo Cup*

Chicken Bites **\$150**

*Chicken Thigh Pieces Wrapped in Bacon & Glazed With Sweet and Spicy Chili Sauce*

Armadillo Eggs **\$150**

*Pork Sausage, Cream Cheese, Spring Onions, Parmesan Inside a Jalapeno & Wrapped in Bacon*

Chicken Wings **\$150**

*Buffalo, BBQ, Asian, Parmesan Garlic*

Crab Balls **\$200**

*Crab Cakes Rolled in Panko and Lightly Fried*

Chislic **\$150**

*Bite Size Pieces of Sirloin Deep Fried & Seasoned With Garlic Salt*

