

Entrees

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

All Entrees Served Buffet Style

15% Service Charge if Meal is Plated & Served

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 Basil 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 Potatoes, Oven Roasted Yukon's, Parsley Buttered Potatoes, Wild Rice, Cheesy Hash Brown Casserole, Pepper Jack Mac N Cheese, Baked Potato, Roasted Yukon's with Rosemary

Green Beans With Bacon & Onion, California Blend, Buttered Corn, Baked Beans, Fresh Vegetable Medley, Green Bean Casserole, Honey Glazed Carrots

Garden Salad, Caesar Salad, House Salad, Spinach Salad with Hot Bacon Vinaigrette, Fruit Salad, Italian Pasta Salad, Potato Salad, Coleslaw, Macaroni 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 \$16

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

Picnic \$16

Hamburger or Sloppy Jo, Brat or Hot Dog, Potato Salad, Baked Beans, Coleslaw, Lettuce, Tomato, Onion, Pickle, Sour Kraut, Pepperjack Cheese, American Cheese, Ketchup, Mustard & Mayo

Breakfast Buffet \$14

Scrambled Eggs

Hashbrowns or Grilled Potatoes

Bacon, Sausage Links or Ham

French Toast, Pancakes, or Biscuits with Sausage Gravy

Butter, Syrup, Ketchup, Hot Sauce, Coffee, and Orange Juice

Sandwich Meals

Includes 2 side dishes, condiments, disposable plates, silverware, napkins.

Cheeseburger \$12

6 oz patty includes Lettuce, Tomato, Onion, Pickles, Pepper-Jack Cheese, American Cheese, Ketchup, Mayo, Mustard

Pulled Pork \$11

Smoked Pulled Pork, BBQ Sauce, Pickles

Smoked Brisket \$14

Texas Style Brisket, BBQ Sauce, Pickles

Bratwurst \$11

Beer Bratwurst, Sour Kraut, Mustard, Ketchup

Add an Extra Side Dish for \$2 more per person.

Smoked Meats

Pulled Pork \$14 Per Pound

Smoked Chicken \$8 For ½ \$15 For Whole

Smoked Brisket \$18 Per Pound

St. Louis Style Ribs \$24 Per Rack

Hors D'oeuvres

Trays \$150

(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 \$225

(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

Queso & Salsa

Fresh Tortilla Chips with House Made Queso and Salsa

Sliders

(100 Per Order)

Brisket \$300

Mesquite Smoked Brisket, Slider Roll, BBQ Sauce & Pickle

Pulled Pork \$200

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

Cheeseburger \$200

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

Ham, Turkey, or Salami \$150

Slider Roll & Mayo

Sloppy Jo \$150

House Made Beef Sloppy Jo, Slider Roll & Pickle

Hot Items

(100 Pieces Per Order)

Stuffed Mushrooms **\$150**

Crab or Sausage

Meatballs **\$150**

Thai Chili, BBQ Bourbon, Swedish

Shrimp Tarts **\$200**

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

Chicken Bites **\$175**

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

Armadillo Eggs **\$175**

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

Chicken Wings **\$200**

Buffalo, Honey BBQ, Korean, Parmesan Garlic

Crab Balls **\$200**

Crab Cakes Rolled in Panko and Lightly Fried

Chislic **\$200**

Bite Size Pieces of Sirloin Deep Fried & Seasoned with Garlic Salt

Smokies **\$150**

Cocktail Size Sausages Smothered in a Peppered Jelly BBQ Sauce

Desserts

New York Cheesecake **\$4.50**

Choose 2: Caramel, Strawberry, Chocolate

Peach Cobbler **\$3.50**

Apple Crisp **\$3.50**

Special K Bars **\$15/dozen**

Cookies **\$12/dozen**

M&M, Peanut Butter, Chocolate Chip, Macadamia Nut

OMG Cake **\$4.50**

Chocolate Poke Cake with Caramel, Whipped Cream and Snicker Pieces

Drinks

Per gallon

Tea **\$7**

Serves 12-16

Lemonade **\$7**

Serves 12-16

Coffee **\$8**

Includes cream and sugar, serves 12-16

Wedding Punch **\$10**

Sherbet Punch **\$15**

Raspberry, Orange, Mango, Lime