



Catering MENU

BREAKFAST

PLATED MENUS

The Traditional

Scrambled Eggs, Choice of Bacon or Sausage, Breakfast Potatoes, Fruit Garnish, Coffee & Orange Juice.....\$12 pp

French Toast

French Toast with Powdered Sugar, Butter and Syrup, Choice of Bacon or Sausage, Coffee & Orange Juice....\$14 pp

Steak & Eggs

6oz Choice Steak, grilled and served Medium. Includes Two Eggs, Breakfast Potatoes, Fruit Garnish, Coffee & Orange Juice (due to egg preferences, pre-orders may be required)\$15 pp

Vegetarian

Spinach and Mushroom Quiche, Breakfast Potatoes, Fruit Garnish, Coffee & Orange Juice.....\$13 pp

Something else in mind? Customize your plated menu with different entrée’s and sides to accommodate your catering needs.

BUFFET MENUS

The Deluxe

Choice of Two:

Scrambled Eggs, Eggs Benedict, Spinach & Mushroom Quiche or French Toast

Choice of Two:

Bacon, Sausage or Turkey Sausage

Breakfast Potatoes, Sliced Assorted Fruit, Regular & Decaffeinated Coffee, Orange Juice & Iced Tea

Menu Price..... \$16 pp

The Standard

Choice of One:

Scrambled Eggs, Spinach & Mushroom Quiche or French Toast

Choice of One:

Bacon, Sausage or Turkey Sausage

Breakfast Potatoes, Sliced Assorted Fruit, Regular & Decaffeinated Coffee, Orange Juice & Iced Tea

Menu Price..... \$15 pp



If you have food allergies, please inform your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Catering MENU

BREAKFAST BUFFET MENUS

The Continental

Bagels with Cream Cheese & Jelly, Assorted Muffins, Sliced Fresh Fruit, Assorted Yogurts and Coffee Cake
Includes Regular and Decaffeinated Coffee, Orange Juice & Iced Tea

Menu Price \$11 pp
Add Cinnamon Rolls (add \$1.50 per person); Add Whole Fresh Fruit (\$1.00 per person)

REFRESHMENT BREAKS (Ala Carte)

Beverages

Coffee Service (Includes Regular, Decaffeinated & Iced Tea and condiments for full day)..... \$6.5 pp
 Pepsi Product Beverages (Assorted cans of soda available for full day) \$7.0 pp
 Sparking Ice (price per dozen) \$30
 Assorted Energy Drinks (price for 6 bottles) \$28
 Bottled Iced Coffee (assorted flavors price per dozen) \$35
 Bottled Water (price per dozen bottles) \$18
 Orange & Apple Juice (assorted, price per dozen)..... \$32
 Hot Chocolate..... \$2 pp
 Lemonade (by the gallon)..... \$10 per gallon

Snacks & Goodies

Assorted Whole Fruit (price per dozen)..... \$13
 Assorted Sliced Fruit..... \$4 pp
 Assorted Granola Bars (price per dozen) \$10.5
 Assorted Candy Bars (price per dozen)..... \$24
 Home Baked Cookies (price per dozen) \$25
 Assorted Bags of Chips (price per dozen)..... \$14



If you have food allergies, please inform your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Catering MENU

REFRESHMENT BREAKS (Packages)

The Dip

Warm Breadsticks and Warm Pretzel Sticks served with Marinara and Cheese Dipping Sauces. Includes Assorted Pepsi Products, Assorted Bottled Sparkling Ice, Bottled Water,\$12 pp

The Cookie Break

Assorted Freshly Baked Cookies, Pepsi Products, Bottled Water, Regular and Decaf Coffee\$7.5 pp

The Cheesecake Break

Slices of Traditional Cheesecake served with assorted Toppings to customize. Includes Pepsi Products, Bottled Water, Regular and Decaf Coffee\$9 pp

The Energy Break

Assorted Energy Drinks, Assorted Bottled Sparkling Ice, Bottled Water, Granola Bars, Whole Fruit\$10 pp

The Coffee Break

Regular Coffee, Decaffeinated Coffee, Hot Water & Assorted Teas, Iced Tea, Bottled Iced Coffee, Bottled Water and Coffee Cake\$10 pp

PLATED ENTRÉES

SANDWICHES

The Croissant

Hot Ham & Swiss Croissant served with House Chips, Potato Salad, Iced Tea or Pepsi Product.....\$12 pp
Add a side Garden Salad to start your meal (additional \$2.50 pp)

The Classic Hamburger

Charbroiled Hamburger with Lettuce, Tomato & Cheese toppings and served with French Fries, Potato Salad, Iced Tea or Pepsi Product Beverage. Condiments included.\$13 pp
Add a side Garden Salad to start your meal (additional \$2.50 pp)

The Chicken Sandwich

Grilled Chicken Sandwich with Lettuce, Tomato & Cheese toppings and served with French Fries, Potato Salad, Iced Tea or Pepsi Products. Condiments included.\$13 pp
Add a side Garden Salad to start your meal (additional \$2.50 pp)



If you have food allergies, please inform your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PLATED ENTRÉES

SANDWICHES

The B-B-Q

Traditional BBQ Beef Sandwich served with French Fries, Potato Salad, Iced Tea or Pepsi Products. Condiments included. \$14 pp

Add a side Garden Salad to start your meal (additional \$2.50 pp)

PASTAS

Lasagna

Baked Lasagna served with side Garden Salad, Asparagus, Breadstick, Iced Tea or Pepsi Products.\$15 pp

Chicken Parmesan

Classic Chicken Parmesan served over Angel Hair Pasta with a Marinara Sauce. Includes side Garden Salad, Breadstick, Iced Tea or Pepsi Products..... \$16 pp

Chicken Alfredo

Grilled Chicken & Fettuccini Noodles served in a creamy Alfredo Sauce. Served with a side Garden Salad, Asparagus, Breadstick, Iced Tea or Pepsi Products.....\$15.50 pp

Pasta Primavera

Vegetarian classic with fresh vegetables and pasta tossed a light Garlic sauce. Served with side Garden Salad, Breadstick, Iced Tea or Pepsi Products.....\$12 pp

SPECIALTY

Pork Chop

8oz Grilled Pork Chop with Mashed Potatoes and Green Beans. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product.\$20 pp

Ribeye Steak

8oz Ribeye Steak with Baked Potato and Asparagus. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product.\$33 pp



If you have food allergies, please inform your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PLATED ENTRÉES

SPECIALTY

Chicken Marsala

Lightly coated Chicken Breast braised with Marsala Wine and Mushrooms. Served with Mashed Potatoes and Green Beans. Includes Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product.\$20 pp

Salmon

Grilled Salmon served with Jasmine Rice and Asparagus. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product.\$25 pp

Panko Encrusted Tilapia

Golden Panko Encrusted Tilapia served with Jasmine Rice and Asparagus. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product\$16.50 pp

BBQ Beef Brisket

Tender BBQ Beef Brisket served with Mashed Potatoes, Gravy and Green Beans. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product\$19.50 pp

Traditional Pot Roast

Pot Roast served with Au Gratin Potatoes and Green Beans. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product.....\$16.50 pp

Fried Chicken

Golden, Crispy Fried Chicken with Au Gratin Potatoes and Green Beans. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product\$17.50 pp

Something else in mind? Customize your plated menu with different entrée’s and sides to accommodate your catering needs.



If you have food allergies, please inform your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BUFFET ENTRÉES

The Traditional Buffet

Buffet includes Two Side Choices, One Salad Choice, Rolls with Butter, Iced Tea and Pepsi Products.
One Entrée: \$13.00pp | Two Entrées: \$17.00pp

Choice of Entree:

Herb Marinated Sliced Pork Loin, Pasta Primavera, Grilled Chicken Breast, Lemon Pepper Baked Tilapia,
Sliced Ham, Airline Chicken with Blistered Tomatoes

Choice of Sides:

Roasted Carrots, Green Beans, Steamed Broccoli, Peas, Roasted Red Potatoes, Wild or Jasmine Rice,
Au Gratin Potatoes

Choice of Salad:

Pasta Salad, Deviled Egg Potato Salad, Cucumber Dill Salad, Spring Slaw, Broccoli Salad, Tomato Salad

Add A Carving Station To Your Event (prices per 25 guests served):

Prime Rib: \$270.00 | Ham: \$115.00 | Pork Loin: \$100.00

The Deluxe Buffet

Buffet includes Three Side Choices, Two Salad Choices, Rolls with Butter, Iced Tea and Pepsi Products.
Two Entrées: \$25.00pp | Three Entrées: \$28.00pp

Choice of Entree:

Pot Roast, Baked Ziti with Sliced Chicken, Chicken Marsala, Airline Chicken with Blistered Tomatoes, Herb
Marinated Sliced Pork Loin, Pasta Primavera, Grilled Chicken Breast, Lemon Pepper Baked Tilapia

Choice of Side:

Asparagus, Roasted Carrots, Green Beans, Steamed Broccoli, Peas, Wild or Jasmine Rice, Aug Gratin
Potatoes, Roasted Red Potatoes

Choice of Salad:

Garden or Caesar Salad, Broccoli Salad, Pasta Salad, Deviled Egg Potato Salad, Tomato Salad, Cucumber Dill
Salad, Spring Slaw

Add A Carving Station To Your Event (prices per 25 guests served):

Prime Rib: \$270.00 | Ham: \$115.00 | Pork Loin: \$100.00



If you have food allergies, please inform your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BUFFET ENTRÉES

The Deli Bar

Buffet includes Iced Tea and Pepsi Products.

Sliced Ham, Sliced Roast Beef, Sliced Turkey, Rye Bread, Wheat Bread, Sourdough Bread

Toppings include Lettuce, Tomatoes, Pickles, Mayonnaise, Dijon Mustard

Sides Include House Made Chips & Choice of Pasta Salad or Potato Salad

Menu Price \$16 pp

The Italian Bar

Choice of 1st Entrée for \$11.50; Additional Entrée's add \$10.00 per person

Buffet includes Iced Tea and Pepsi Products.

Entrée Choice's:

Penne Pasta with Alfredo or Marinara Sauce, Linguini Pasta Primavera, Spaghetti with Meatballs

Add-In's:

Chicken (add \$5.00 per person per entrée) or Shrimp (Add \$6.00 per person per entrée)

Sides Include Caesar Salad and Garlic Bread.

Menu Price Beginning at \$11.50 pp

The Fajita Bar

Choice of 1st Entrée for \$11.50; Additional Entrée's add \$10.00 per person

Buffet includes Iced Tea and Pepsi Products.

Entrée Choice's:

Marinated Grilled Chicken or Taco-Spiced Ground Beef

Add-On's:

Marinated Pulled Pork (add \$5.00 per person per entrée) or Grilled Steak (add \$6.00 per person per entrée)

Sautéed Onions, Peppers and Flour Tortillas Included

Sides Include Choice of Refried or Black Beans, Spanish Rice, Salsa, Sour Cream & Chips

Menu Price Beginning at \$11.50 pp



If you have food allergies, please inform your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BUFFET ENTRÉES

The Picnic

Buffet includes Iced Tea and Pepsi Products.

Entrée:

Build Your Own Hamburger and Hot Dog
(Add Grilled Chicken for Additional Cost)

Toppings include Lettuce, Tomatoes, Pickles, Relish, Cheese, Red Onion, Mayonnaise, Mustard and Ketchup

Sides Include Baked Beans and Potato Salad

Menu Price \$14 pp
Add Grilled Chicken..... \$18 pp

DESSERTS

Desserts Served by the Slice

Classic Cheesecake..... \$5 pp
Brownie Ala Mode \$5 pp
Cinnamon Churros \$5 pp
Vanilla Cake \$4 pp
Chocolate Cake \$4 pp
Pumpkin Pie..... \$5 pp
Apple Pie..... \$5 pp
Gooey Butter Cake Ala Mode \$7 pp
Lemon Crème Cake \$7 pp
Assorted Meringue Pies \$4 pp

Dessert Packages

The Cheesecake Break..... \$9 pp
The Cookie Break..... \$7.5 pp
The Coffee Break \$10 pp



If you have food allergies, please inform your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HOR'DOURVES

Hor'Dourve selections are priced per person and displayed in a buffet style setting. Please inquire regarding passed (via servers) hor'dourves.

Signature Selections \$3.00 per person, per hor'dourve

- Crab Rangoon
- Meatballs with Marinara or BBQ Sauce
- Tomato & Basil Bruschetta

Deluxe Selections \$4.00 per person, per hor'dourve

- Ivory Grille Trail Bites
- Pork Potstickers
- Fresh Fruit Platter
- Vegetable Platter
- Assorted Cheese Platter

Specialty Selections \$5.00 per person, per hor'dourve

- Spring Rolls with Dipping Sauce
- Spanakopita
- Hummus with Pita Points
- Bacon Gouda Mac & Cheese Bites

Premium Selections \$6.00 per person, per hor'dourve

- Chicken Skewers
- Beef & Mushroom Skewers
- Mini Crab Cakes with Dipping Sauce
- Chicken Empanada

Something else in mind? Customize your plated menu with different entrée's and sides to accommodate your catering needs.



If you have food allergies, please inform your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.