



CATERING ENTRÉE OPTIONS

Salads

Vine Salad- ½ Pan - \$40 or Full Pan - \$80

Spring Greens, Sliced Apples, Grapes, Walnuts, Gorgonzola Cheese & Raspberry Vinaigrette.

Caesar Salad- ½ Pan - \$40 or Full Pan - \$80

Romaine tossed with Caesar Dressing topped with Shaved Parmesan Cheese & Garlic
Croutons.

House Salad- ½ Pan- \$30 or Full Pan- \$60

Spring Greens, Tomato, Red Onion, Cucumber, Croutons. Served with Ranch & Balsamic

Entrees

(Half Pans Feed Approximately 12 People & Full Pans Approximately 24 People)

Herb Crusted Chicken- ½ Pan- \$65 or Full Pan \$130

Add Melted Mozzarella- \$15

Chicken Breast Crusted with Fresh Herbs, Parmesan Cheese and Bread Crumbs. Served with Marinara
Sauce

Salmon Piccata- ½ Pan- \$80 or Full Pan- \$160

Pan-Seared Salmon Topped with a Creamy Piccata Sauce.

Dijon Pork Chops- ½ Pan- \$80 or Full Pan- \$160

Grilled & Sliced Pork Chops with a Creamy Dijon Sauce

Raspberry Filets- ½ Pan- \$95 or Full Pan- \$190

Grilled & Sliced Tenderloin Topped with Raspberry Glaze and Gorgonzola Cheese

Baked Macaroni & Cheese- ½ Pan- \$50 or Full Pan- \$100

Campanelle Pasta in a Creamy Cheese Sauce, Topped with More Cheese & Baked.

Tomato Cheese Tortellini- ½ Pan- \$70 or Full Pan - \$140

Cheese Filled Tortellini Tossed in Creamy Tomato Cheese Sauce.

Chicken Marsala- ½ Pan - \$60 or Full Pan - \$120

Grilled Chicken Breast topped with Mushroom Marsala Sauce.

Sides

Yukon Gold Mashed Potatoes

1/2 Pan - \$40 Full Pan- \$80

Roasted Red Potatoes

1/2 Pan - \$45.00 Full Pan - \$90

Long Grain Wild Rice

1/2 Pan - \$45 Full Pan - \$90

Steamed Vegetable Medley

1/2 Pan - \$40 Full Pan - \$80

Steamed Asparagus

1/2 Pan - \$55 Full Pan- \$110

Steamed Green Beans

1/2 Pan - \$45.00 Full Pan - \$90

Linguine Alfredo

1/2 Pan - \$45 Full Pan - \$90