



CATERING ENTRÉE OPTIONS

Salads

Vine Salad

Spring Mix Lettuce, Granny Smith Apples, Grapes, Walnuts, Gorgonzola Cheese & Raspberry Vinaigrette.

1/2 Pan - \$30 or Full Pan - \$60

Caesar Salad

Romaine Lettuce tossed with Caesar Dressing topped with Fresh Grated Parmesan Cheese & Garlic Croutons.

1/2 Pan - \$35 or Full Pan - \$70

Entrees

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

Herb Crusted Chicken

8oz chicken breast crusted with fresh basil, thyme, rosemary and bread crumbs.

1/2 Pan - \$65 or Full Pan - \$130

Salmon Picatta

Grilled Atlantic Salmon topped with a Creamy Picatta Sauce.

1/2 Pan - \$80 or Full Pan - \$160

Blackened Seared Cod

Pan seared Cod seasoned with Cajun herbs and spices.

1/2 Pan - \$60 or Full Pan - \$120

Raspberry Fillets

Slow roasted tenderloin sliced, topped with our signature raspberry glaze and gorgonzola cheese.

1/2 Pan - \$90 or Full Pan - \$180

Chicken Parmesan

Chicken breast topped with Marinara, Parmesan & Mozzarella cheese served over a bed of fettuccine pasta, topped with fresh basil.

1/2 Pan - \$65 or Full Pan - \$130

Tomato Cheese Tortellini

Tri-color cheese filled tortellini tossed in our signature Tomato Vodka cream sauce.

1/2 Pan - \$60 or Full Pan - \$120

Chicken Marsala

Grilled Chicken Breast topped with our signature mushroom marsala sauce.

1/2 Pan - \$65 or Full Pan - \$130.00

Sides

Yukon Gold Mashed Potatoes

1/2 Pan - \$35.00

Long Grain Wild Rice

1/2 Pan - \$35.00

Steamed Vegetable Medley

1/2 Pan - \$40.00

Steamed Asparagus

1/2 Pan - \$40.00

Fettuccine Alfredo

1/2 Pan - \$45.00

Roasted Red Potatoes

1/2 Pan - \$35.00

Fresh Steamed Green Beans

1/2 Pan - \$35.00