

Off Site Catering Buffet Pricing

A minimum of 25 guests applies for buffet. Add \$2 more per person for Family Style

CHOICE OF 1, 2 or 3 ENTRÉE

- 1 Entree \$15.99 pp with no bar
- 2 Entrée \$19.99 pp with no bar
- 3 Entrée \$23.99 pp with no bar



SALADS (select one)

Cheryl's Cole Slaw

House~ Greens, Cucumbers, Tomatoes, Carrots and Fresh Croutons

Caesar~ Romaine topped with Shaved Parmesan and Fresh Croutons (add \$1 pp)

DRESSING SELECTIONS House-made Buttermilk Ranch, Balsamic Vinaigrette, House-made Italian, Caesar, or Blue Cheese (ad \$1 pp)

VEGETABLES (select one)

Green Beans Almandine

Zucchini and Squash

Cauliflower, Broccoli, Carrots

STARCH (select one)

Broasted Potatoes

Garlic Whipped Mashed Potatoes

Fluffy Rice Pilaf

PASTA (select one)

Penne with Marinara (add \$1 pp for Meat Sauce or Alfredo)

Macaroni n' Cheese~ Award Winning (add \$2 pp)

ENTRÉE SELECTIONS

Herb Roasted Chicken ~Individual Bone-In Chicken Herbs

Chicken Marsala~ Marsala Wine Reduction with Mushroom

Chicken Piccata~ Artichoke Hearts, Capers in a Lemon Sauce

Parmesan Chicken~ (add \$1 pp)

Italian Sausage~ with Peppers and Onions

Pulled Pork~ Slow Cooked for 12 Hours in our Southern Pride Smoker

Meatballs~ in a Mushroom Brown Sauce or Marinara

Cracker Encrusted Baked Cod

BBQ Raspberry Glazed Salmon (add \$1 pp)

Andrea's Lasagna (with Meat) or (Vegetarian) Lasagna (add \$2 pp)

Sliced Roast Beef with a mushroom gravy

Baby Back Ribs~ Smoked in House Daily (add \$5pp)

Beef Tips ~ Cajon or seared with garlic butter and light seasoning (add \$8 pp)

Slow Roasted Prime Rib of Beef with Ajus (add \$8 pp) (min 25 ppl)

Filet Mignon Tenderloin of Beef (add \$8 pp) (min 25 ppl)

Appetizer

(12" platter serves 20 ppl)

Cheese Platter \$60 (12")

Fruit Platter \$65 (12") \$105 (18")

Tomato Basil Bruschetta \$21

BBQ Bacon Wrap Chestnuts \$18 doz.

Spinach & Artichoke Dip \$60 Half Full \$120 with tortilla chips

Chicken Sate \$24 doz. sauce choice: Peanut, Honey Mustard or BBQ

Beef Sate \$28 doz. sauce choice: Beef Gravy or Ajus

Meatballs \$40 includes 60 1" balls Marinara, Beef Gravy, BBQ

Stuffed Mushroom Caps \$21 doz. Italian Sausage, cheese, marinara

House-made Seasoned Chips \$20 12" bowl w/1 pint of dip \$40 18" bowl includes 2 pints dip

Extra French Onion Dip \$6 pint



Hors D'oeuvre Packages

Hors D'oeuvre packages served for 1 hour and includes vegetable tray with house-made ranch dressing

Package 1 \$11.99 Choose any 3 from the list

BBQ Bacon Wrapped Chestnuts

Meatballs: *choice of marinara, BBQ, sweetish*

Smoked Chicken Wings

Tomato Basil Bruschetta

Caprese Skewers

Package 2 \$13.99 Choose any 3 from both lists

Hors D'oeuvre packages served for 1 hour and includes vegetable tray with house-made ranch dressing

Roasted Beet Goat Cheese Spread with crustini

Steak Tips

Pork Sliders

Spinach Artichoke Dip

Chicken Sate: *sauce choice of Peanut, Honey Mustard, BBQ*

Jumbo Chicken Tenders

Stuffed Mushroom Caps: *Italian Sausage, Cheese, Marinara*

Late Night Indulgence

\$5 per person choose one station and are open for one hour

Coney Station

Coney Island Station Served with Chili, Onions, Mustard, House-made Seasoned Chips

Sliders Station

Mini Pork and Burger Sliders, House-made Seasoned Chips

Party Menu

Southern BBQ

\$8.75 per person

- Pulled Pork with Slider Buns
- Corn on the Cob
- Broasted Potatoes
- Cole Slaw
- Honey BBQ Sauce
- Spicy BBQ Sauce
- BBQ Chicken (add \$3.25)

American BBQ

\$9 per person

- Hamburger Sliders
- Hot Dogs
- Potato Salad
- Corn on the Cob
- Cole Slaw
- Hamburger and Hot Dog Buns

Taco Bar

\$9 per person

- Julienne Grilled Chicken Breasts with onions and peppers
- Seasoned Ground Beef
- Flour Tortillas
- South of the Border Mixed Cheese
- Black Beans
- Mexican Rice
- Shredded Lettuce
- Jalapenos
- Black Olives
- Diced Tomatoes
- Onions
- Tortilla Chips
- Salsa
- Guacamole
- Sour Cream

Little Calabria

\$9.50 per person

- Chicken Parmesan
- Italian Sausage with Peppers and Onions
- Penne with Marinara
- Caesar Salad
- Garlic Rolls

