

CATERING MENU



APPETIZERS

Cheeseboard with Fruit & Crackers

Seasonal Crudités With Dips

Charcuterie

Spanakopita

Pretzel Bites with Cheese Dip

French Fries

Bacon Wrapped Scallops

Mini Crab Cakes

Chicken Satay

Beef Flank with Chimicurri Swekers

Shrimp Cocktail

Boneless Chicken Wings

Jumbo Chicken Wings

MAIN COURSE

Chicken Margarita

Grilled Chicken with Apple Brie Fondue

Grilled Sirlon with Garlic Auju

Chicken Marsala

Grilled Flank with roasted vegetables

Grilled Tenderloin Sliced

Mac and Cheese

Baked Ziti

Lasagna (Sausage, Brocolli, or Roasted Vegetable)

Pulled Pork w/ slider rolls

Pulled Chicken w/ slider rolls

Chicken Spiedie

Swedish Meatballs

Calamari

SALADS & SIDES

Garden Salad

Spinach Salad with apples, walnuts, and cheddar

California Sunshine Salad

Broccoli Parmesean

Green Beans with roasted garlic

Roasted Veggies (Prince Edward)

Roasted Root Veggies (Fall medley)

Mashed Potatoes

Herb Roasted Potatoes

CATERING STARTING AT \$12/PERSON

PRICES VARY DEPENDING ON SELECTIONS

PLEASE NOTE:

PRICES ARE SUBJECT TO CHANGE
AN EVENT ADMINISTRATION FEE IS ADDED TO ALL PARTIES
PLEASE SEE CONTRACT FOR MORE INFORMATION



Garlic Parm

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WING FLAVORS PIZZA OPTIONS DRESSINGS Cheese Ranch Mild Bleu Cheese Pepperoni Medium Italian Mediterranean Hot **Balsamic** Dill Pickle **BBQ** Caesar **Buffalo Chicken Wing** Cattleman's Gold **EVOO** Honey BBQ **Basil Pesto** Grandma's Fav White Garlic (sweet & spicy!) *GF options available* General Tso's

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