

## ***APPETIZERS***

Per Dozen

Jerk Chicken Satay with Honey Mustard Sauce \$20

Coconut Crusted Chicken Tenders \$22

Chicken Wrapped in Prosciutto with Sage \$24

Assorted Quesadillas \$24

Potato Pancakes with Sour Cream & Chives \$18  
Add Smoked Salmon

Focaccia with Tomato Bruschetta \$18

Mushroom Risotto Balls \$18

Chinese Spring Rolls \$20

Miniature Crab Cakes with Cilantro Lime Tartar Sauce Market

Bacon Wrapped Shrimp \$36

Coconut Crusted Shrimp with Curry Aioli or Thai Chili Sauce \$36

Crab Stuffed Mushrooms \$24

Caprese Skewers \$18

Shrimp Cocktail \$28

Mini Cheeseburger Sliders \$39

Mini Reuben \$39

Meatball Sliders \$30

Chicken and Waffle Sliders \$33

## ***HOT ENTRÉE BUFFETS***

PRICED PER PERSON

All buffets are served with a Mighty Oak Barrel Salad, Rolls & Butter and Choice of Two Side Dishes

### CHICKEN CAPRESE

*\$22.00*

Breaded Chicken Breast with Tomato, Basil and Mozzarella

### CHICKEN ROMANO

*\$18.00*

Boneless Breast of Chicken with Lemon-Herb Sauce,

### CHICKEN MARSALA

*\$19.00*

Boneless Breast of Chicken with sautéed Mushrooms with Marsala Wine Sauce,

### COCONUT CASHEW SHRIMP

*\$23.00*

With a Curry Aioli.

### BROILED ATLANTIC SALMON

*\$21.00*

With a Whole Grain Mustard or Tomato Basil Cream Sauce.

### BROILED COD

*\$18.00*

With a Pineapple, Cucumber, Mango Salsa.

### TRADITIONAL LASAGNA

*\$16.00*

Your choice of Four Cheese or Meat in a Marinara or Béchamel (white) Sauce.

### EGGPLANT PARMESIAN *\$18.00*

Lightly Breaded Eggplant Fresh Mozzarella cheese in a Tomato Basil sauce.

### CHEESE TORTELLINI

*\$14.00*

Tortellini in a Tomato Cream Sauce. *Add Grilled Chicken for an additional \$4.00 per person.*

### BEEF BOURGUIGNON

*\$22.00*

Sirloin tips in a hearty Red Wine sauce.

### SIDE DISHES

Vegetable of the Day, Herb Roasted Red Potatoes, Au Gratin Potato, Rice Pilaf, Penne Marinara.

## ***PARTY PLATTERS***

Serves 10 people

### FRESH FRUIT TRAY

*\$45*

Seasonal Sliced Fresh Fruit

### JUMBO SHRIMP COCKTAIL

*\$125*

Served with Traditional Cocktail Sauce

### GARDEN CRUDITES TRAY

*\$35*

Served with choice of Blue Cheese, Dill, Ranch or Green Goddess Dip

### DOMESTIC CHEESE TRAY

*\$49*

Assorted Cubed Domestic Cheeses, served with Assorted Crackers and Mustard Dip,  
Garnished with Fresh Fruit

### IMPORTED CHEESE TRAY

*\$65*

Imported and Domestic Cheeses, served with Assorted Crackers and Mustard Dip,  
Garnished with Fresh Fruit

### ANTIPASTA PLATTER

*\$85*

Italian-Cured Meats & Cheeses, Prosciutto, Capocollo, Soppressata, Provolone &  
Mozzarella. Marinated Artichokes, Pepperoncini & Assorted Olives, served with  
Breadsticks & Crostini

### MEDITERRANEAN PLATTER

*\$8.95 per person*

House made Hummus, Manouri Cheese, Red Onions, Cucumber, Marinated Roasted  
Peppers & Olives, served with Pita Bread

### SLICED BEEF TENDERLOIN DISPLAY

*\$150*

Served with Horseradish Mousse and Silver Dollar Rolls

### SMOKED SALMON DISPLAY

*\$85*

Served with Capers, Lemon Wedges, Chopped Egg, Red Onion, Horseradish Sauce and  
Black Bread Triangles

## ***DIPS AND SALSA'S***

Serves 10 people

### **FRENCH ONION DIP**

*\$15*

Caramelized Onions, Sour Cream and Chives with House Made Chips.

### **BRUSCHETTA**

*\$20*

Fresh Tomato, Basil, Red Onion with Crostini.

### **SEVEN LAYER DIP**

*\$24*

Refried Beans, Black Olives Monterey Jack Cheese, Guacamole, Salsa, Sour Cream and Tortilla Chips.

### **SPINACH ARTICHOKE**

*\$18*

Artichoke, Spinach and Parmesan Cheese with French Bread.

### **BABA GANOUSH**

*\$20*

Roasted Egg Plant, Tahini, Yogurt, Harissa with Pita.

### **CRAB & ARTICHOKE DIP**

*\$35*

Lump Crab meat, Artichokes, Fontina Cheese with Pita Bread.

### **BUFFALO CHICKEN**

*\$22*

Chicken Breast, White Cheddar and Blue Cheeses, Frank's Hot Sauce with Chips and Celery.

### **HOUSE MADE CHICKPEA & ROASTED GARLIC HUMMUS**

*\$17*

Chickpeas, Tahini and Roasted Garlic with Pita.

### **ROASTED TOMATO SALSA & FRESH GUACAMOLE**

*\$23*

Roasted Tomato, Jalapeno, Red Onion and Cilantro with Tortilla Chips

### **WHOLE WHEEL OF BRIE**

*\$22*

Served Room Temperature, topped with Dried Fruits & Nuts, and with Baguette Slices

### MINIATURE SANDWICHES

*\$7.95 per person*

Roast Beef and Provolone, Smoked Turkey and Havarti, and Ham and Swiss

### GOURMET MINIATURE SANDWICHES

*\$12.95 per person*

Sliced Filet of Beef with Horseradish Mousse, Smoked Turkey with Cranberry Mayonnaise, Brie with Sun-Dried Tomatoes & Fresh Basil

## ***GRILLING OPTIONS***

All American

\$14 per person

1/2 lb. Angus Hamburgers, All beef 1/4 lb. Hot Dogs, Potato Salad, Coleslaw, Relish  
*Tray (lettuce, tomato, pickles, etc.)*  
Buns & Cheese, Corn on the Cob (seasonal), Baked Beans

BBQ Cookout

\$16 per person

Hamburgers, All Beef Hot Dogs, BBQ Chicken, Potato Salad, Pasta Salad, Relish,  
Buns, Cheese, Corn on the Cob (seasonal), Fresh Fruit

BBQ Lovers

\$18 per person

BBQ Chicken, BBQ Cut Ribs, Potato Salad, Baked Beans, Corn on the Cob  
(seasonal), Fresh Fruit Salad, Breadsticks

Tailgate

\$15 per person

BBQ Shrimp Skewers, Mini Cheeseburger Sliders, Chicken Wings, Honey BBQ  
Kielbasa Bites, Roasted Potatoes, Pasta Salad, Potato Salad

Steak House

Call for pricing

Prices vary depending on type & size of steak. Contact us with steak selection and we  
will price out the menu based on the current beef market.

Freshly Cut Steak, Choice of any Hot Vegetable, Baked Potato, Penne Pasta, Tossed  
Garden Salad, Rolls & Butter

Optional:

Add: BBQ Shrimp Skewer (\$1.75/guest), BBQ Chicken Breast (\$2.50/guest)

Add toppings for baked potatoes for an additional \$2.50/guest

Add sautéed onions & mushrooms for an additional \$1.75/guest

- Specialty Grill: \$18.50/person

Seasoned Shrimp, Beef or Chicken Kabobs, Wild Rice, Chef's Tortellini Salad, Grilled Veggies, Seasonal Fresh Fruit, Assorted Bread & Rolls

50 Guest Minimum  
\$150 Chefs Fee

All Prices are plus 18% service charge and 7% sales tax