

ENTREES

No matter what the occasion, our delicious cuisine and exceptional service can create an outstanding event.

Browse our menu and let us know how we can help you.

- All entrees are served with 2 side items (unless stated otherwise),
 - Salads can be added a mixed green or Caesar salad is \$2 per person and a specialty salad is \$4 per person. Specialty salads can be found at the end of this menu.
 - All pastas are served with 1 side item.
 - Disposable plates, napkins and flatware can be purchased for \$1
 per person. Upscale disposables are available for \$2 per person.
 Bio-degradable and rental options available upon request.
 - Minimum order of 10.

and rolls.



CHICKEN PICATTA

Lemon | Capers | White Wine Fresh Herbs 17

ENCRUSTED PECAN CHICKEN (F)

Port Wine Pear Sauce 17.5

NAPA VALLEY CHICKEN (F)

Artichoke | Spinach | Cream Sun Dried Tomato 17.5

ROSEMARY BALSAMIC CHICKEN (F) (GF)

Balsamic | Prosciutto | Rosemary 17

HERB ROASTED CHICKEN (F) (GF)

Roasted Tomatoes | Onions | Green Olives Fresh Herbs | Spices 17

BACON CIDER CHICKEN (F)

Bacon | Apples | Cider Reduction 17.5

BBQ KICKIN' CHICKEN (GF)

Bourbon BBQ Sauce 16.5

JAMAICAN JERK CHICKEN (F)

Pineapple Pico | Scratch Jerk Sauce 17.5

CHICKEN ALFREDO

Linguini | Garlic | Parmesan 16.5 (with 1 side)

BLACKBERRY PORK TENDERLOIN (F) (GF)

Blackberry Reduction | Charred Corn Pico 17.5

SPICED PEACH PORK TENDERLOIN (F)

Cinnamon | Nutmeg | Peach Sauce 17

PULLED PORK (GF)

Bourbon BBQ Sauce 17

CAMPFIRE GRILLED SALMON (F)

Cajun Barbeque Glaze MARKET PRICE

PAN SEARED SALMON (GF)

White Wine | Lemon Butter Parsley | Capers. MARKET PRICE

CREOLE SHRIMP & GRITS (F)

BBQ Butter | Goat Cheese & Thyme Grits 20.5 (with 1 side)

KABOBS (F)

Choose 1: Teriyaki | Hawaiian | Jerk Chicken | Combination | Shrimp 17.5 18.5 20

THE HAWAIIAN GRILLE (F)

Choose 1: Charred Pineapple | Sweet Peppers Chicken | Flank Steak | Salmon 17.5 MARKET PRICE

(VN) VEGAN (V) VEGETARIAN (F) FAVORITE (GF) GLUTEN FREE

All ingredients are subject to change due to availability



GOURMET LASAGNA

Choose 1:

Three Meat I Chicken & Spinach 17 (with 1 side)

HOMESTYLE MEATLOAF (F)

Brown Sugar | Apple Cider 17.5

TRADITIONAL POT ROAST (F)

Root Vegetables | House Gravy 17.5

BOURBON BRAISED SHORT RIBS

MARKET PRICE

SLOW ROASTED BEEF TENDERLOIN

Mushroom | Green Onion | Demi Glaze MARKET PRICE

FLANK STEAK (F) (GF)

Chimichurri MARKET PRICE

ADDITIONAL ENTREES

Chicken & Pork – 11
Seafood – MARKET PRICE
Beef – MARKET PRICE

VEGETARIAN OPTIONS:

PASTA PRIMAVERA (V)

Linguini | Garden Veggies | Olive Oil Basil Pesto | Parmesan 15.5 (with 1 side)

STUFFED PORTABELLO MUSHROOMS (V)

Roasted Tomatoes | Onions | Green Olives Mozzarella | Fresh Herbs | Spices 16.5

NAPA VALLEY PORTABELLO (V)

Artichoke | Spinach | Cream | Sun Dried Tomato 16.5

VEGETABLE LASAGNA (V)

17 (with 1 side)

VEGAN OPTIONS:

VEGETABLE KABOBS (VN)

Choose 1:

Teriyaki | Hawaiian | Jerk 16.5

VEGAN RATATOUILLE & QUINOA (VN)

Squash | Zucchini | Eggplant | Tomatoes Onions 16.5 (comes with 1 side)

RED LENTIL CAKES (VN)

Coconut Curry

16

VEGAN LASAGNA (VN)

17 (with 1 side)

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BAR BUFFETS

TEX-MEX FAJITA BAR

Beef | Chicken | Grilled Onion Red & Green Bell Pepper Guacamole | Pico de Gallo Sour Cream | Cheddar | Tortillas Mexican Rice 17.5

BALLPARK BAR

Hamburger | Beef Hot Dog Fixin's | Crave Chilled Salad Rosemary Kettle Chips 16.5

TACO BAR

Hard & Soft Shells | Ground Beef Lettuce | Tomato | Cheddar Onion | Sour Cream | Black Beans Corn | Salsa Mexican Rice 16 Add Southwestern Chicken + 4

PULLED BBQ BAR

Pork | Baked Beans | Cole Slaw Rosemary Kettle Chip | Buns House BBQ Sauce 16 Add Pulled Chicken + 4 Gourmet Sauces Available: Alabama Whitel Carolina Gold Jamaican Jerk 7 per pint

POTATO BAR

Bacon | Cheddar | Green Onion | Sour Cream Broccoli | Whipped Butter | Mixed Green Salad 15.5 Additional Toppers Pulled Pork | Mesquite Chicken | Chili

PASTA BAR

Marinara | Alfredo

Choose two:

Linguine | Penne | Bowtie | Rotini

Choose two:

Diced Chicken | Italian Sausage Mini Meatball | Diced Italian Meat | Diced Bacon

Choose six:

Diced Pepper | Onions | Spinach Sun-Dried Tomato | Cannellini Bean Sliced Olives | Diced Tomato | Pesto Squash & Zucchini | Parmesan & Cheddar Mushrooms | Spices | Fresh Herbs

Includes:

Mixed Green Salad
Garlic Bread or Rolls
17 +Meat: 5 +Toppings: 3

SALAD BAR

Romaine | Spinach | Spring Mix | Carrot Grape Tomato | Cucumber | Artichoke Heart Squash/Zucchini | Red Pepper | Crouton | Asparagus Bacon | Sunflower Seeds | Egg | White Cheddar Parmesan | Ranch | Caesar | House Vinaigrette Chicken | Salmon 16.5

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CARVING STATIONS

House roasted meats and sauces, expertly carved on site.

Must have an attendant.

ROSEMARY & MUSTARD CRUSTED HAM

BEEF TENDERLOIN WITH BORDELAISE SAUCE

TUSCAN ROASTED TURKEY WITH SAGE GRAVY

MAPLE PECAN PORK TENDERLOIN

HERB CRUSTED PRIME RIB

PLEASE CONTACT US FOR PRICING

PETITE PLATES

Perfect portions for a light meal or appetizer. Must have an attendant.

SHRIMP & GOAT CHEESE THYME GRITS

LAMB CHOPS & SWEET POTATO MASH

PAN SEARED SALMON & GRILLED ASPARAGUS

FLANK STEAK & PAN BRAISED BRUSSELS SPROUTS WITH BALSAMIC REDUCTION

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SIGNATURE SIDES

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Potato Au Gratin Spiced Candied Carrots (V) (GF)

Roasted Garlic Whipped Potatoes (V) (GF)

Cream of Spinach

Smoked Gouda Mac (V) Harvest Vegetable Medley (VN) (GF)

Potato Lyonnaise (GF) Grilled Asparagus (VN) (GF)

Jalapeño Corn Pudding (V) Root Vegetable Medley (VN) (GF)

Basmati Lemon Rice (VN)

Sweet & Spicy Cauliflower (VN)

Wild Rice Pilaf w/ Sautéed Mushrooms (GF)

Steamed Broccoli with Parmesan (V)

Roasted Corn & Black Bean Rice (GF)

Pan Seared Green Beans (GF)

Herbed Trio Orzo (V)

Pan Braised Brussels Sprouts with Balsamic

Red Pepper Quinoa (VN) (GF) Reduction (VN) (GF)

Chipotle Sweet Potato Mash (V) (GF)

Black Bean & Sweet Potato (VN) (GF)

Goat Cheese & Thyme Grits Additional Side Items – 5

Herbed Roasted Potatoes (VN)

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SPECIALTY SALADS

Minimum order of 10

TUSCAN (V) (GF)

Romaine | Roma Tomato | Cucumber | Feta | Kalamata Olive | Pepperoncini Mediterranean Vinaigrette

PROVINCIAL (F) (V) (GF)

Romaine | Spinach | Asparagus | Artichoke Heart | Roma Tomato | Cucumber Sun-Dried Cranberries | Asiago | Champagne Vinaigrette

FARMHOUSE (F) (GF)

Greens | Grape Tomato | Succotash | Bacon | Egg | Carrots | Cheddar | Buttermilk Ranch

STRAWBERRY & ROMAINE (F) (V)

Goat Cheese | Jicama | Candied Pecan | Poppy Seed Dressing

GARDEN SALAD (V) (GF)

Greens | Carrots | Cucumbers | Grape Tomato | Radish | White Cheddar | Buttermilk Ranch

MANDARIN SPINACH (F) (V)

Goat Cheese | Jicama | Candied Pecans | Mango Chardonnay Vinaigrette

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