



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.

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- All entrees are served with 2 side items (unless stated otherwise), and rolls.
 - Salads can be added – a mixed green or Caesar salad is \$2.50 per person and a specialty salad is \$4.50 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 \$1.50 per person. Upscale disposables are available for \$2.50 per person. Bio-degradable and rental options available upon request.
 - Minimum order of 10.



CHICKEN PICATTA

Lemon | Capers | White Wine
Fresh Herbs
18.75

ENCRUSTED PECAN CHICKEN (F)

Port Wine Pear Sauce
19.25

NAPA VALLEY CHICKEN (F)

Artichoke | Spinach | Cream
Sun Dried Tomato
19.25

ROSEMARY BALSAMIC CHICKEN (F) (GF)

Balsamic | Prosciutto | Rosemary
18.75

HERB ROASTED CHICKEN (F) (GF)

Roasted Tomatoes | Onions | Green Olives
Fresh Herbs | Spices
18.75

BACON CIDER CHICKEN (F) (GF)

Bacon | Apples | Cider Reduction
19.25

BBQ KICKIN' CHICKEN (GF)

Bourbon BBQ Sauce
18.25

JAMAICAN JERK CHICKEN (F) (GF)

Pineapple Pico | Scratch Jerk Sauce
19.25

CHICKEN ALFREDO

Linguini | Garlic | Parmesan
18.25 (with 1 side)

BLACKBERRY PORK TENDERLOIN (F) (GF)

Blackberry Reduction | Charred Corn Pico
19.25

SPICED PEACH PORK TENDERLOIN (F)

Cinnamon | Nutmeg | Peach Sauce
18.75

PULLED PORK (GF)

Bourbon BBQ Sauce
18.75

CAMPFIRE GRILLED SALMON (F)

Cajun Barbeque Glaze
MARKET PRICE

PAN SEARED SALMON

White Wine | Lemon Butter
Parsley | Capers.
MARKET PRICE

CREOLE SHRIMP & GRITS (F)

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

KABOBS (F)

Choose 1:
Teriyaki | Hawaiian (GF) | Jerk (GF)
Chicken | Combination | Shrimp
19.25 20.75 22

THE HAWAIIAN GRILLE (F) (GF)

Choose 1:
Charred Pineapple | Sweet Peppers
Chicken | Flank Steak | Salmon
19.25
MARKET PRICE

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

All ingredients are subject to change due to availability

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



GOURMET LASAGNA

Choose 1:

Three Meat | Chicken & Spinach

18.75

(with 1 side)

HOMESTYLE MEATLOAF (F)

Brown Sugar | Apple Cider

19.25

TRADITIONAL POT ROAST (F)

Root Vegetables | House Gravy

19.25

BOURBON BRAISED SHORT RIBS (GF)

MARKET PRICE

SLOW ROASTED BEEF TENDERLOIN

Mushroom | Green Onion | Demi Glaze

MARKET PRICE

FLANK STEAK (F) (GF)

Chimichurri

MARKET PRICE

ADDITIONAL ENTREES

Chicken & Pork – 12

Seafood – MARKET PRICE

Beef – MARKET PRICE

VEGETARIAN OPTIONS:

PASTA PRIMAVERA (V)

Linguini | Garden Veggies | Olive Oil

Basil Pesto | Parmesan

17 (with 1 side)

STUFFED PORTABELLO MUSHROOMS (M)

Roasted Tomatoes | Onions | Green Olives

Mozzarella | Fresh Herbs | Spices

18.25

NAPA VALLEY PORTABELLO (M)

Artichoke | Spinach | Cream | Sun Dried Tomato

18.25

VEGETABLE LASAGNA (V)

18.75 (with 1 side)

VEGAN OPTIONS:

VEGETABLE KABOBS (VN)

Choose 1:

Teriyaki | Hawaiian | Jerk

16.5

VEGAN RATATOUILLE & QUINOA (VN)

Squash | Zucchini | Eggplant | Tomatoes

Onions

18.25 (comes with 1 side)

RED LENTIL CAKES (VN)

Coconut Curry

17.75

VEGAN LASAGNA (VN)

18.75 (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
19.25

BALLPARK BAR

Hamburger | Beef Hot Dog
Fixin's | Crave Chilled Salad
Rosemary Kettle Chips
18.25

TACO BAR

Hard & Soft Shells | Ground Beef
Lettuce | Tomato | Cheddar
Onion | Sour Cream | Black Beans
Corn | Salsa
Mexican Rice
17.5
Add Southwestern Chicken + 4.5

PULLED BBQ BAR

Pork | Baked Beans | Cole Slaw
Rosemary Kettle Chip | Buns
House BBQ Sauce
17.5
Add Pulled Chicken + 4.5
Gourmet Sauces Available:
Alabama White | Carolina Gold
Jamaican Jerk
7.75 per pint

POTATO BAR

Bacon | Cheddar | Green Onion | Sour Cream
Broccoli | Whipped Butter | Mixed Green Salad
17.25
Additional Toppers
Pulled Pork | Mesquite Chicken | Chili
6.5

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
18.75 +Meat: 5.5 +Toppings: 3.25

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
18.25

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CARVING STATIONS

House roasted meats and sauces, expertly carved on site.
Must have an attendant. 50 person minimum.

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

ACTION STATIONS

Our culinary team will bring interactivity for guests to enjoy prepare or customize. Chef prepared and served

ASIAN STIR FRY

PASTA STATION

STREET TACOS

FAJITAS

HOT SLIDERS + BISCUITS

SHRIMP + GRITS

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SIGNATURE SIDES

Potato Au Gratin

Roasted Garlic Whipped Potatoes (V) (GF)

Smoked Gouda Mac (V)

Potato Lyonnaise (GF)

Jalapeño Corn Pudding (V)

Basmati Lemon Rice (VN)

Wild Rice Pilaf w/ Sautéed Mushrooms (GF)

Roasted Corn & Black Bean Rice (GF)

Herbed Trio Orzo (V)

Red Pepper Quinoa (VN) (GF)

Chipotle Sweet Potato Mash (V) (GF)

Black Bean & Sweet Potato (VN) (GF)

Goat Cheese & Thyme Grits

Herbed Roasted Potatoes (VN)

Spiced Candied Carrots (V) (GF)

Cream of Spinach

Harvest Vegetable Medley (VN) (GF)

Grilled Asparagus (VN) (GF)

Root Vegetable Medley (VN) (GF)

Sweet & Spicy Cauliflower (VN)

Steamed Broccoli with Parmesan (V)

Pan Seared Green Beans (GF)

Pan Braised Brussels Sprouts with Balsamic

Reduction (VN) (GF)

Additional Side Items – 5

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SPECIALTY SALADS

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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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